

## **HINTS AND TIPS FOR SHOWING**

Is your entry according to the schedule? Read it again, including all rules & regulations (these vary from show to show).

Make sure you have entered the correct class. If you are in doubt consult the Show Secretary.

Ensure that clear honey is clear with no crystals or frothy scum and that set honey is set. This applies to both naturally crystallised and soft set or creamed honey. The surface should be dry with no trace of scum or ring of bubbles.

Overfill your jars to start with - this allows for skimming.

Ensure your honey is spotlessly clean.

Honey must be free from all foreign matter.

Prepare your entry well in advance. Screw the lid on firmly, polish the outside of the jar and stick on the label. The next person to remove the lid should be the Judge.

When two or more matching jars are required in a class, make sure that they match exactly in all respects..

Don't wash jars with detergent and then dry with a fluffy cloth.

Don't use an assortment of old jars and rusty lids.

Don't change lids on arrival at the show venue. This only lets dust etc settle on the previously clean surface of the honey.

It doesn't matter if the lid is wet with honey.

## **BEES AND HONEY**

Sponsored by the Dorchester Agricultural Society

## **DORSET COUNTY SHOW**

Dorchester Showground

**Saturday 1 September 2018**

## **HONEY SHOW SCHEDULE**

Show Secretary: Richard Norman

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## AWARDS

### **THE THOMPSON CUP**

Awarded to the exhibitor gaining the most points in Section A

### **THE MILES PERPETUAL CHALLENGE CUP**

Awarded to the exhibitor gaining the most points in Section B

### **THE DORCHESTER AND WEYMOUTH BEEKEEPERS CUP**

Awarded to the exhibitor gaining the most points in Section C

### **JOHN CHAMBERS MEMORIAL TROPHY**

Awarded to the exhibitor with the best exhibit in Section B.

### **DORCHESTER AND WEYMOUTH B.K.A.CHALLENGE**

Awarded to the Dorset beekeepers Association with the best entry in the special composite class.

All exhibits will be staged in the Beekeeping Marquee with the Dorchester & Weymouth Beekeeper's Association display.  
A full copy of the Rules are in this Show Schedule.

## SPONSORED PRIZES

### **CMS Weymouth**

MoT test for your car

### **Thornes of Stockbridge**

Vouchers for Class 21 Shop Counter Display  
and for Class 14 Pieces of Moulded Beeswax

### **Fargo Trading from Maiden Newton**

Choice of Apidea OR Double strainer

Judge  
Margaret Davies  
Kinson

Presentation of Cups, Trophies and Sponsored Prizes will be  
at 4 p.m. on Saturday 1st September 2018

Frontispiece M Bown

wax and cookery classes must have been produced within the United Kingdom but may have been purchased. (Classes, 14, 24, 25, 26 ).

**5)** Frames of comb honey suitable for extraction must be shown in "bee tight glazed cases" and capable of easy withdrawal. 1 label on top r/h corner of the glass & 1 label on the top bar of the frame

**6)** All extracted honey must be exhibited in 454g clear squat jars with lacquered screw tops.

**EXCEPTION TO RULE 6.** Exhibitors may use any type of transparent jar and coloured tops in classes 7 & 21.

**7)** **Mead** must be shown in clear white 75 cl glass bottles of a round section with rounded not fluted shoulders, stoppered with white plastic flanged stoppers only (contents approx. 26fl.oz.) .

**8)** **Observation Hives** must be set up to ensure that flying bees are excluded from the tent to the satisfaction of the judge. Any unsatisfactory exhibit will be removed.

**9)** **EXHIBITS.** No exhibit may be tasted or interfered with in any way by an exhibitor or any other person during the show without permission of the Show Secretary or Official Stewards. The Show Committee (and Stewards) will take normal care of exhibits during the show but will not be responsible in any circumstances for the loss or damage sustained by exhibitors.

**10)** Exhibitors may supply some of their honey and/or limited beeswax products for sale at the show.

**11)** **The cups and trophies** must be returned to the Show Secretary by the 1st August in the year following the show or the Show Secretary notified by this date so that the trophies will be returned in a clean state on the show day.

**12)** **Points awarded** will be calculated on the following basis:-  
1st....6pts. 2nd....5pts. 3rd....4pts VHC or 4th...3 pts HC.....2 pts C...1 pt.

**13)** In the event of the judge not awarding a First Prize to a sponsored class the Show Secretary may decide to award the sponsored first prize to another class. In the event of a tie, the cup or prize will be awarded jointly.

**14)** Exhibitors who enter eight or more exhibits will be entitled to free admission to the show ground.

**15)** Exhibitors may enter a maximum of two exhibits in a class but no exhibitor may take more than one prize.

**16)** Classes marked with \* are the Massey Trophy Classes.

**17)** All exhibitors must be a member of a Beekeeping Association

**18)** In the event of any query the Show Secretary's decision is final.

## RULES

1) Entries must be made on the form provided and sent together with entry fees and postage to reach the Honey Show Secretary, Mr R Norman, 19 Broughton Crescent, Weymouth. DT4 9AS no later than Monday 20th August 2018.

Cheques made payable to Dorchester & Weymouth BKA.

2) All exhibits must be staged by 8-30am on show day in the marquee allocated to the Honey Show. Exhibits may be staged between 5pm -7pm on the day before the show or 7am - 8-30am on show day.

Exhibitors who cannot meet these times should contact the Honey Show Secretary at least two days before the show to make alternative arrangements.

3) No card, label, trade or distinguishing mark of an exhibitor may be placed on any part of an exhibit, other than the labels provided by the Show Secretary. Such labels shall be fixed to jars to leave 1cm space between the bottom of the label and the base of the jar.

**Candles** are to be displayed erect and one candle may be lit by the judge. Labels to be placed near to the base of the candles. For other wax exhibits, the labels are to be placed on the under surface of 27g blocks and upon the upper surface of other wax exhibits.

**Comb Honey** to be exhibited in standard white or clear commercial 227g containers with a clear lid. Labels to be placed on the top right-hand corner of the front vertical face of the showcase or container and the duplicate placed on top of the frame or section.

**Round Sections** must have clear covers on both sides. One label on the flat face of the case, the other on the circumference of the section.

**Square Sections** must be exhibited in section showcases or standard commercial card section cases.

**Cut Comb** one label on the front of the case, the other on the top right hand corner of the lid.

**Cake** One label on the upper surface of the cake, the other on the stand.

**Fudge and Biscuit** labels to be placed on the plate or stand. All cakes & confectionary to be exhibited on a white paper plate with a doilley covered with clingfilm or clear plastic. Plates, doileys & clingfilm can be supplied by the Show.

**EXCEPTION TO RULE 3.** Exhibitors to use their own labels (as for retail) in classes 7 and 21. (Show labels are also to be attached in class 7).

4) Every article exhibited and sold must be bona-fide the property of the exhibitor. All honey and wax must be gathered from flowers in the natural way within the United Kingdom by bees the property of the exhibitor at the time of gathering.

**EXCEPTION TO RULE 4.** The wax and honey used in the decorative

## ENTRANCE FEE ALL CLASSES 25P PER ENTRY

### SECTION A.

#### OPEN CLASSES.

- 1)\* Two 454g jars of light honey.
- 2)\* Two 454g jars of medium honey.
- 3) Two 454g jars of dark honey.
- 4)\* Two 454g jars of crystallized (not creamed) honey.
- 5)\* Two 454g jars of soft set (creamed) honey.
- 6)\* Two 454g jars of chunk honey.
- 7) Three 454g jars of honey, labeled as for sale. Any type of honey permitted but all must be the same. Current labeling regulation to apply.
- 8)\* One frame of comb honey suitable for extraction.
- 9)\* Two containers of cut comb honey, minimum net weight 227g.
- 10) Two sections, square.
- 11) Two sections, round.
- 12)\* One cake of beeswax, minimum weight 454g at least 2.5cm thick moulded in a plain shape.
- 13) Five blocks of beeswax, approx. 27g.
- 14) Five pieces of identical decorative moulded beeswax.
- 15) Two identical beeswax candles, made in a plain mould.
- 16) Two identical beeswax candles, made by any means other than a mould.
- 17)\* One bottle of dry mead.
- 18)\* One bottle of sweet mead.
- 19) One flower made from beeswax (may be coloured).
- 20)\* One photograph, min size 150mmx100mm (7" x 5") on a 255mm x 200mm (10" x 8") mount. Subject of interest to beekeepers.
- 21) Shop counter display of honey. 1.4kg minimum to 4.5kg maximum weight of honey in any form of display. To be exhibited in any transparent containers using exhibitors own labels as for retail. To be judged for quality and sales appeal. Other hive products may be included to decorate the display.  
Space not to exceed 60cm deep by 75cm long.
- 22) Composite Class. Any four of the following :-
  - a) Two 454g jars of clear honey.
  - b) Two 454g jars of set honey.
  - c) One frame for extraction.
  - d) One section ( round or square).
  - e) One 227g container of cut comb.
  - f) One cake of beeswax minimum weight 454g.
- 23) Observation Hive, containing live bees (see regulation 8). To be judged for quality and educational value
- 24) Two tins of beeswax polish.

## 25)\*.HONEY FRUIT CAKE

### INGREDIENTS:

200g/7oz self-raising flour    175g/6oz honey  
110g/4oz butter                175g/6oz sultanas  
2 med eggs

### METHOD:

Preheat oven to 180C/350F/Gas Mark 4.

Cream butter and honey together. Beat eggs well and add them alternately with sifted flour, then fold in the sultanas. A little milk may be added if necessary.

Bake in a buttered circular tin 7"/18cm in diameter for approx. 1½ hours.

To be displayed on a white paper plate with a doily covered with clear polythene or cling film .

- 26) Five Pieces of Honey Flapjack. (Weight approx 175g/6oz)  
Exhibits must be made from this recipe

225g/8oz butter                                175g/6oz sugar  
1 Tablespoon Honey                        350g/12oz Jumbo oats

Melt together butter, sugar and honey and remove from heat.  
Stir in oats, and smooth into flat tin about 9 inch by 13inch.  
Place in centre of moderate oven for approximately 20 minutes ,  
checking after 5 minutes.  
Allow to cool slightly and cut into squares.

- 27) Twelve pieces of Honey Fudge.  
Exhibits must be made from this recipe

454g/1lb granulated sugar.                150ml/1/4 pint of milk.  
55g/2oz honey.                                55g/2ozs. butter.

Method :- . Bring ingredients slowly to the boil, stirring all the time.  
Cover and boil rapidly for 2 minutes, Uncover and boil gently for  
approx.15 minutes until soft ball stage is reached, stirring all the time. .  
Take off the heat, stand pan on a cold surface for 5 minutes. Beat until  
creamy and mix starts to thicken. Pour quickly into a greased/oiled tin  
approx. 7 inches square. When nearly set, mark into squares. Cut  
when cold.

## SECTION B

### OPEN ONLY TO MEMBERS OF DORCHESTER AND WEYMOUTH BKA

- 28) Two 454g jars of light honey
- 29) Two 454g jars of medium honey.
- 30) Two 454g jars of crystallized honey (not creamed).
- 31) Two 454g jars of soft set honey (creamed).
- 32) One frame of comb honey suitable for extraction.
- 33) Two containers of cut comb minimum weight 227g.
- 34) One cake of beeswax minimum weight 227g moulded in a plain shape.
- 35) Two identical beeswax candles made in a plain mould.
- 36) Two identical beeswax candles made by any means other than a mould.

## SECTION C.

### OPEN TO NOVICE EXHIBITORS WHO HAVE NEVER WON A FIRST PRIZE AT ANY HONEY SHOW.

- 37) One 454g jar of clear honey.
- 38) One 454g jar of set honey.
- 39) One container of cut comb.
- 40) One cake of beeswax minimum weight 227g moulded in a plain shape.

### DORCHESTER & WEYMOUTH BKA CHALLENGE. A COMPOSITE CLASS CHALLENGE OPEN TO ALL BEEKEEPING ASSOCIATIONS.

Each entry to consist of any 4 of the following and to be judged for quality:

- a) Two 454g jars of honey, any type but both the same type.
  - b) One frame of comb honey suitable for extraction.
  - c) One honey fruit cake ( recipe as class 24).
  - d) Two containers of cut comb, minimum weight 227g.
  - e) Two beeswax candles.
  - f) ....One round or square section
- There is no entry fee.