

## HINTS TIPS FOR SHOWING

Is your entry according to this Schedule? Read it again, including all rules and regulations (these vary from show to show).

Make sure you have entered the correct class. If you are in doubt consult the Honey 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 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 allows dust etc. to settle on the previously clean surface of the honey.

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

## Dorchester & Weymouth BKA

### Honey Show Schedule 2024

[dorchesterandweymouthbka.com](http://dorchesterandweymouthbka.com)



Kindly Sponsored by:



To be held at the

Dorset County Showground, Cokers Frome,  
Dorchester

**Saturday 7th September 2024**

Honey Show Secretary: Michael Hill

Tel. 01305 257984

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## **D&WBKA SPECIAL 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 ULLSWATER MEMORIAL TROPHY**

Awarded to the exhibitor with the best exhibit in Section B

### **NOVICE TROPHY**

Awarded to the member with the most points in Section C

### **PEARL WELLINGTON MEMORIAL SHIELD**

Awarded to the member with the most points in Classes 24, 25, 26

**Honey Show Judge: Terry Ashley, Sandbach, Cheshire**

### **Assistant:**

### **BLUE RIBBON and two tickets to the National Honey Show**

awarded to the exhibitor with the best exhibit in the whole show

## **SPONSORED PRIZES**

### **CRAIG'S FARM DAIRY, Osmington, Weymouth**

£10 Voucher for Cream Tea - Class 8 - Frame for extraction - First Prize

### **QUIDDLES CAFÉ BEACH BAR, Chiswell, Portland**

£10 Voucher - Class 23 - Observation Hive - First Prize

### **TOM GROVES, BREADANDBUTTER.STUDIO, Bristol**

£50 Voucher - Class 20 - Photograph - First Prize

### **THORNE (BEEHIVES) LTD, Rand, Lincolnshire**

£15 Voucher - Class 14 - Decorative moulded beeswax - First Prize

£10 Voucher - Class 21 - Shop Counter Display - First Prize

### **BRACE of BUTCHERS, Poundbury, Dorchester**

£30 Voucher - Class 25 - Honey Cake - First Prize

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 gold lacquered screw lids.

**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 punted 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 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 1<sup>st</sup> 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: First Place – 6 points, Second Place – 5 points, Third Place – 4 points, Highly Commended – 3 points.

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 more than one exhibit in a class but no exhibitors, in any class, may take more than one prize.

16) All exhibitors must be a member of a Beekeeping Association.

17) In the event of any query the Honey Show Secretary's decision is final.

## RULES

### ENTRANCE FEE ALL CLASSES 25P PER ENTRY

1) Entries must be made on the form provided and sent together with entry fees and 50p towards postage to reach the Honey Show Secretary, Mr M Hill, 14 Remus Close, Dorchester, DT1 2TQ **no later than Monday 26th August 2024**. Cheques made payable to Dorchester & Weymouth BKA are accepted, but bank transfer preferred. Dorchester & Weymouth Beekeepers Association, *Lloyds Bank Account No:* 00359879, *Sort Code:* 30-99-56

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 Honey 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, on the candle holder.

**Other wax exhibits**, the labels are to be placed upon the upper surface of the display plate or stand.

**Comb Honey** must 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.

**Biscuit** labels to be placed on the plate or stand.

All cakes & confectionary must be exhibited on a white paper plate with a doily, covered with clingfilm or clear plastic. Plates, doilies & 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 which were the property of the exhibitor at the time of gathering.

**EXCEPTION TO RULE 4.** The wax and honey used in the polish and cookery classes must have been produced within the United Kingdom but may have been purchased. (Classes 24, 25, 26, 27).

## 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 crystallised (not soft set) honey
- 5) Two 454g jars of soft set honey
- 6) Two 454g jars of chunk honey
- 7) Three 454g jars of honey, labelled as for sale. Any type of honey permitted but all must be the same. Current labelling regulations 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 at least 2.5cm thick, minimum weight 454g, moulded in a plain shape
- 13) Five blocks of beeswax, approximately 27g each
- 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, subject of interest to beekeepers. Minimum size 150mm x 100mm, Maximum size 200mm x 150mm, on a 250mm x 200mm (10" x 8") mount
- 21) Shop counter display of honey. 1.4kg minimum to 4.5kg maximum weight of extracted or comb honey in any form of display. To be exhibited in any transparent containers using exhibitor's 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
  - g) Two candles, any type
  - h) 10 pieces fudge, approximate weight 175g

23) Observation Hive, containing live bees (see Rule 8 in this Schedule). To be judged for quality and educational value. NB Maximum 2 entries in total, preference given to first two entries received

24) Two tins of beeswax polish

25) Honey Cake. Use recipe on Page 5 of this Schedule

26) Five Pieces of Honey Flapjack, approximate weight 175g. Use recipe on Page 5 of this Schedule

27) Six Honey Crunch Biscuits. Use recipe on Page 5 of this Schedule

## **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 crystallised (not soft set) honey

31) Two 454g jars of soft set honey

32) One frame of comb honey suitable for extraction

33) Two containers of cut comb honey, 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 honey

40) One cake of beeswax, minimum weight 227g, moulded in a plain shape

## **Recipes for Cookery Classes**

### **Honey Cake (Class 25)**

140g / 5oz butter	85g / 3oz light muscovado sugar
170g / 6oz clear honey	200g / 7oz self-raising flour
2 eggs	Water

### **For the icing**

55g / 2oz icing sugar	Hot water
1 tablespoon clear honey	

**Method:** Preheat the oven to 180°C / 350°F / Gas Mark 3 and butter and line the bottom of a 7" / 18 cm cake tin. Measure the honey, butter and sugar into a large pan. Add a tablespoon of water and heat gently until melted. Remove from the heat and mix in the eggs and flour. Spoon into the cake tin and bake for 40-45 minutes until the cake is springy to the touch and shrinking slightly from the sides of the tin. Cool slightly in the tin before turning out onto a wire rack. While the cake is still warm, make the icing by mixing the sugar and honey together with 2-3 teaspoons of hot water. Trickle evenly over the cake.

### **Five Pieces of Honey Flapjack (Class 26) (Weight approx. 175g / 6oz)**

225g / 8oz butter	175g / 6oz sugar
1 tablespoon honey	350g / 12oz oats

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

### **Honey Crunch Biscuits (Class 27) (6 biscuits required)**

50g / 2oz butter	50g / 2oz plain flour
50g / 2oz granulated sugar	75g / 3oz rolled oats
1 tablespoon honey	¼ teaspoon bicarbonate of soda

**Method:** Melt butter and honey together, take off heat and add bicarbonate of soda. In a bowl put flour, oats and sugar. Mix in the liquid mixture and allow to cool slightly. Put knobs of mixture on a baking tray and flatten slightly. Bake at Gas Mark 4, 325-350°F, 170-180°C