

**Somerset Beekeepers' Association  
(Taunton & District Division)**



**TAUNTON**  
**HONEY SHOW**  
incorporating the COUNTY HONEY SHOW  
**Vivary Park, Taunton, TA1 3SX**

**Friday and Saturday**  
**5<sup>th</sup> and 6<sup>th</sup> August 2022**

**JUDGES**

Mrs S.Perkins - Langport  
Mr J. Mummery - South Moulton

**Entries to : Mr. Andy Glendinning, Show Secretary**  
**2 Church Close, Lydeard St. Lawrence, TA4 3SF. Tel: 01984 667368**  
**andyglendinning@aol.com**

*Staging of entries takes place on the Thursday, 4<sup>th</sup> August, evening 6-8 pm . There is no need to pay to enter the showground to bring in your exhibits. Entry to the Flower show is much reduced after 4 pm on Saturday, so have a look around before picking up your exhibits after 6 pm  
Total prize money exceeds £100*

**Entries close Wednesday 27th July 2022**  
**NO ENTRIES WILL BE ACCEPTED AFTER THIS DATE**

# **SOMERSET COUNTY AND TAUNTON DIVISION**

## **2022 Cups and Awards (winners for 2019)**

### **County Cups**

(Award open to any BBKA full member, Cup/Trophy only awarded to a SBKA Full Member)

#### **Jubilee Cup**

Winner for most points Classes 1 to 16 inclusive. (2019 Winner: J Roberts)

#### **Miss M.D.Bindley Cup**

Winner of Class 2, Medium Honey. (2019 Winner: A. Nelson)

#### **Terry Arnold Perpetual Challenge Trophy**

Winner for most point Classes 19 to 22 incl. (2018 Winner: R. Fox)

#### **The Duffin Challenge Trophy**

Winner of Class 12, Cake of Beeswax. (2019 Winner: J Roberts)

#### **The Clifford Langford Award for Mead**

Winner for most points Classes 8 and 9. (2019 Winner: M. Adams)

### **Taunton Cups**

#### **Stoker Perpetual Challenge Trophy**

TBKA Winner for most points in the show, Classes 1 to 41 incl. (2019 Winner: S.J & J.A Gammon)

#### **Taunton Honey Show Plate**

TBKA Winner for most points in Classes 32 to 41, Section 2 incl. (2019 Winner: D. Pearce)

#### **Priscott Perpetual Skep plate**

TBKA Runner-up for most points in Classes 32 to 41, Section 2 incl. (2019 Winner: M. North)

#### **Taunton Perpetual Challenge Trophy**

TBKA Winner for most points in Classes 12, 25, 26, 28, 29. (2019 Winner: SJ & JA Gammon)

#### **Pat Barter Perpetual Silver Cup**

TBKA Winner for most points Classes 1 to 7 incl. (2019 Winner: J. Roberts)

#### **Andy Coles Memorial Trophy for Mead**

TBKA Winner for most points classes 8 and 9. (2019 Winner: M. Adams)

#### **The Tom Tucker Trophy for Cookery**

TBKA Winner for most points Classes 19 to 22 incl. (2019 Winner : R. Fox)

#### **The Downes Perpetual Cup**

TBKA Winner for most points in classes 21 and 22. (2019 Winner: R. Fox)

#### **W.Elmsall Perpetual Observation Hive Trophy**

TBKA Winner of Class 17, Observation Hive. (2018 Winner: TBKA)

#### **Gammon Perpetual Novice Trophy**

SBKA Winner of Class 18, Novice. (2019 Winner: B. Muckett)

#### **Taunton Honey Show Perpetual Trophy**

TBKA Winner of Class 36, Soft Set Honey. (2019 Winner: D.Pearce)

#### **Sally Bennett Trophy**

TBKA Winner for most points Classes 37 and 40, wax. (2019 Winner: M. North)

#### **John Spiller Mascot**

TBKA Winner for Best Exhibit in Section 2 (Classes 32 to 41). (2019 Winner: D. Pearce)

#### **Blue Ribbon**

(only awarded if over 100 class exhibits)

Winner for the Best Exhibit in the Show. (2019 Winner: J. Roberts)

## Schedule of Classes

<b>Section 1 Open to all BBKA Full Members</b>	
Class 1	Two 1lb jars of Light Honey
Class 2	Two 1lb jars of Medium Honey
Class 3	Two 1lb jars of Dark Honey
Class 4	Two 1lb jars of Naturally Crystallised (not stirred) Honey
Class 5	Two 1lb jars of Soft Set Honey
Class 6	Two 1lb jars of Heather Honey
Class 7	Three 1lb jars of Honey labelled for sale - any combination
Class 8	One bottle Dry Mead
Class 9	One bottle Sweet Mead
Class 10	1 jar of liquid gold honey – to be judged solely on taste and aroma
Class 11	One Shallow Comb of Honey suitable for extracting
Class 12	One Cake of Wax (not less than 10oz)
Class 13	Composite of any four of the following: 1lb jar of Light Honey; 8oz Jar of Pollen; 1lb jar of Medium or Dark Honey; 1 Dipped Candle; 1lb jar of Naturally Crystallized or Soft Set Honey; Single standard container of Cut Comb; 1 Section, round or square; 5 Wax Blocks (approx. 1oz each); 1 Shallow Comb for extracting; 1lb jar of Heather Honey.
Class 14	Embroidery/water colour/model/drawing etc. on a beekeeping theme, not to exceed 2ft x 2ft
Class 15	Any other artistic/decorative exhibit made or produced by the beekeeper and relating to beekeeping, not to exceed 2ft x 2ft (can be wooden, metal etc.)
Class 16	Observation Hive: Showing bees for educational purposes (with tunnel for bees to fly)
Class 17	Two 1lb jars of identical honey. Any type. To be judged by the public including tasting. (Both jars may be used). No points. Prize money and cards only
Class 18	Novice one 1lb jar of honey. Any type. (Winner gets free entry to National Honey Show.)
Class 19	Ginger Flapjacks (see recipe on following pages)
Class 20	Honey Fruit Cake (see recipe on following pages)
Class 21	Cornish Farthings (see recipe on following pages)
Class 22	Honey and Banana Tea Bread (see recipe on following pages)
Class 23	Three photographs in series on a single mount – unframed. Subject connected with beekeeping. Overall size of mount including photographs not to be more than 20" x 10". Titles not judged. <b>Not previously shown at this show</b>

Class 24	Single photograph, mounted, unframed. Subject connected with beekeeping. Photo not to be more than 8" x 8". Titles not judged. <b>Not previously shown at this show</b>
Class 25	One decorative wax exhibit. Colouring permitted.
Class 26	A display of beeswax flowers (not a plant). Colouring permitted. The container will not be judged.
Class 27	Beeswax furniture polish or cream. Any size container. <b>Not a honey jar.</b> Unlabelled.
Class 28	Two moulded beeswax candles. To be displayed erect. One candle will be lit by the judge. The candleholder not to be judged.
Class 29	Two dipped candles. To be displayed erect. One candle will be lit by the judge. The candleholder not to be judged.
Class 30	Honeybee forage. An arrangement of common flowers (incl. foliage and fruit) from which honeybees gather nectar and pollen. To be staged within a space 2ft by 2ft and judged on its artistic merit and relevance to beekeeping, not on the number of species present. <b>(N.B. rare species must not be exhibited)</b> . A list of species must be provided and will be judged as an integral part of the exhibit.
Class 31	Lip Balm - see recipe on following pages
<b>Section 2 Open to all TBKA Full Members only</b>	
Class 32	Two 1lb jars of Light Honey.
Class 33	Two 1lb jars of Medium Honey.
Class 34	Two 1lb jars of Dark Honey.
Class 35	Two 1lb jars of Crystallized (not stirred) Honey.
Class 36	Two 1lb jars of Soft Set Honey.
Class 37	Five Wax Blocks approximately 1oz each, any shape. Mounted on a white plate in a clear Polythene bag
Class 38	One frame of Honey suitable for extracting.
Class 39	One Standard Container of Cut Comb (any weight).
Class 40	One Commercial Block of Wax. Rough Cast. Approx. 1lb, to be broken by judge.
Class 41	Three 1lb Jars of Honey labelled for sale (any combination).
Class 42	Special Class for schools—any exhibit relating to bees & beekeeping (collage, display, etc.). Prize cards only, no fees.

# RULES & REGULATIONS

Staging:

All products of the hive must be the bona fide produce of the exhibitor except where stated.

- 1 **All entries:** must be made on the form provided and posted with **fees** to reach the show secretary, Mr. Andy Glendinning, by **WEDNESDAY 27<sup>th</sup> JULY, 2022**. No entries will be accepted after this date.
- 2 **Entry fees:** are as indicated in schedule and **MUST** be paid before the show.
- 3 **All exhibits:** must be staged by 7.15 am on the morning of the first day of the show.
- 4 **Judging:** will commence at 7.30 am prompt.
- 5 **No exhibit** or any part thereof may be removed until the close of the show.
- 6 **No exhibit may be tasted** (except Class 17 ) or in any way interfered with by the exhibitor or any person during the show without the authority of the Show Secretary.
- 7 **Labels:**  
Exhibitors must label every jar, section or other exhibit with the labels supplied by the Show Secretary and must not be altered.  
Jars and bottles – one label affixed with about half an inch clear between the label and the bottom of the vessel.  
Cut comb - one label on one side of the container, one on the lid.  
Comb for extracting - one label on the right hand side of the top bar, one on the righthand top face of the case.  
Wax polish - one label on the side of the container, one on the lid.  
Cake of wax - one label on the wax, one on the container (if possible the righthand side).  
Wax blocks - one label on the side of one block, one on the container.  
Candles - one label on the base of the candle holder.  
Beeswax flowers - one label on base of the container.  
Cookery – one label on cooked item, one on the plate.  
Lip balm - one label on top of the container, one on the container's side.  
Photo/s - one label on top right hand side.  
Artistic objects – one label on top right hand side or on base.  
Forage - one label on the container, one on the plant list, top right hand side.  
Except where otherwise specified, no exhibitor's card, trade mark, label name or writing may be placed on or attached to any part of an exhibit.
- 8 **All honey** exhibited must be the bona fide produce of the exhibitor's own bees.
- 9 **Extracted honey** must be exhibited in clear 1lb squat glass jars with British Standard pattern and lacquered commercial screw tops, except where otherwise stated.
- 10 **Wax** may be exhibited polished or unpolished at the discretion of the exhibitor.
- 11 **Honey colour:** British Standards Institution Grading Glasses will be used.
- 12 **Mead** must be shown in clear colourless glass PUNTED bottles of round section of approximately 26 fluid ounces capacity with rounded, not sloping, shoulders and without fluting or ornamentation of any kind. Bottles with shallow punts are acceptable. Bottles must be corked with white plastic-topped corks, which must be removable without the use of a mechanical aid (eg corkscrew). No alcohol or flavoring may be added to mead, but acids, nutrients and tannin may be used.

- 13 **Uniformity:** Classes requiring the staging of more than one exhibit of the same type, the containers (when used) and the exhibits shall be matching in all respects.
- 14 **Awards:** Exhibitors may make more than one entry in a class, but no single exhibit may be shown in more than one class and an exhibitor shall not be entitled to more than one award in any one class. Joint owners are not allowed to make separate entries. Non SBKA members are only eligible for prize cards and not silverware or trophies.
- 15 **The committee** will take ordinary care of exhibits, but will not be responsible in any circumstances for the loss or damage sustained by exhibitors in any way whatsoever.
- 16 **Disqualification:** The Show Secretary reserves the right to refuse any entry or exhibit without a reason being given.
- 17 **Objections:** Any protest by an exhibitor must be made in writing by 5pm on the first day of the show. It must be accompanied by a deposit of £1. Should the protest be sustained, or be considered reasonable, the deposit will be returned.
- 18 **The decision of the Show Secretary** on any matter whatsoever, under or in relation to the foregoing rules and regulations, or on any protest or objection in relation thereto or to any exhibits, shall be final and conclusive.
- 19 **Challenge cups and trophies** won in the previous year to be returned to the Show Secretary by **Thursday 21<sup>st</sup> July 2022 in a clean polished condition.**
- 20 **Novice classes:** “Novice” is an exhibitor who has not previously won a prize **in any honey show.**

### **POINTS AWARDS**

Points awarded are calculated on the following basis:

<b>First</b>	<b>Second</b>	<b>Third</b>	<b>Highly Commended</b>	<b>Commended</b>
5 points	4 points	3 points	2 points	1 point

### **PRIZE MONEY and ENTRY FEES**

	<i>Prize Money</i>			<i>Entry Fees</i>
	<i>1<sup>st</sup></i>	<i>2<sup>nd</sup></i>	<i>3<sup>rd</sup></i>	
Classes 1-16	£ 1.50	£1.00	£0.50	£0.50
Class 17	£ 3.00	£2.00	£1.50	No fee
Class 18	£10.00	£2.00	£1.50	£0.50
Class 19 – 41	£1.50	£1.00	£0.50	£0.50

## GUIDANCE FOR EXHIBITORS

Extracted honey must be exhibited in clear 1lb squat glass jars with British Standard pattern and lacquered commercial screw tops, except where otherwise stated. In order for the judges to know that the jar is the correct weight, all jars should be filled to at least the “fill line” and no daylight should be visible between the honey surface and the lid when the jar is filled.



Screw Jar

Fill line



A few exhibits are marked down by the judges because of incipient granulation. Exhibitors are advised to use a torch to examine their entries to ensure clarity of the exhibits.



New exhibitors are advised to read the ‘Preparing to show’ guide on SBKA’s website: <https://www.somersetbeekeepers.org.uk/>

Photos courtesy of the National Honey Show.

# ENTRY FORM

**SOMERSET BEEKEEPERS' ASSOCIATION  
(Taunton & District Division)  
TAUNTON HONEY SHOW**

Send entries and payment, unless by e-mail, to the Show Secretary, Mr Andy Glendinning,

By post, 2 Church Close, Lydeard St. Lawrence, TA4 3S, or

By e-mail, [andyglendinning@aol.com](mailto:andyglendinning@aol.com),

Entries must be received by 18.00 on Wednesday 27<sup>th</sup> July 2022

(Payment for entries by email will be due when staging at show)

**PLEASE USE THE FORM ON THE REVERSE OF THIS SHEET.**

If you need more space, please use an extra sheet

Brought from overleaf  
Total from any additional sheets used  
Donation to Show  
Total amount enclosed

£	p

**Cheques to be made payable to Taunton & District Beekeepers**

On making these entries, I declare that the above specimens **are produced by my own bees** and agree to abide by the rules.

NAME: .....

ADDRESS: .....

TELEPHONE No: .....

EMAIL ADDRESS: .....

DIVISION: .....

DATE: .....





## RECIPES

**Note: Cookery classes must be displayed in a clear polythene sealable bag on a white card plate with a white doily.**

### **Class 19**

### **Ginger Flapjacks**

#### **Display 6 flapjacks**

175g / 6 oz margarine  
1 tblsp. ground ginger

140g / 5 oz honey  
225g / 8 ozs quick cooking oats.

#### **Method**

Place honey and margarine in a large saucepan and heat gently until margarine has melted. Stir in the ginger and oats and mix well. Turn mixture into a greased tin ( a shallow one 11" x 7") and bake at 375F , Gas mark 7 for 25-30 mins. Leave to cool in the tin. Cut into fingers,

### **Class 20**

### **Honey Fruit Cake**

170g / 6 oz margarine  
60g / 2 oz clear honey  
3 eggs  
Grated rind of 1 small lemon  
100g / 4 oz currants  
50g / 2 oz raisins

140g / 5 oz soft brown sugar  
340g / 12 oz self-raising flour  
A little milk, if necessary  
½ Level tsp. grated nutmeg  
100g / 4 oz sultanas  
50g / 2 oz mixed peel

#### **Method**

Cream together the margarine, honey and sugar., then beat in the eggs and grated lemon rind. Add the sifted flour, peel, nutmeg and dried fruit. Mix with sufficient milk to make a soft dropping consistency. Grease and line an 8" square cake tin and fill with the mixture. Bake on the centre shelf at Gas Mark 3: 325F: 160C : for 1 ¼ to 1 ½ hours. Leave to cool in the tin for 10 minutes, then turn out on a wire rack.

### **Class 21**

### **Cornish Fairings**

#### **Display 6 biscuits**

100g / 4 oz butter  
175g / 6 oz plain flour

100g / 4 oz soft brown sugar  
1 tblsp. clear honey

½ tsp. ground ginger  
1 tsp. bicarbonate of soda

½ tsp. ground cinnamon  
½ tsp. mixed spice

### **Method**

Heat the oven to 180c /350F/Gas 4 and grease two baking sheets . Melt the butter, sugar and honey in a pan over low heat. Add the remaining ingredients and beat until well blended. Place spoonfuls well apart on the prepared baking sheets. Bake in oven for about 15 mins. Until golden brown and the tops are cracked. Leave to cool on the baking sheet for 1min., then transfer to a wire rack to finish cooling. Makes 12.

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### **Class 22**

### **Honey and Banana Tea bread**

225g / 8 oz self-raising flour  
¼ level tsp. freshly grated nutmeg  
100g / 4 oz sultanas  
100g / 4 oz butter /margarine  
100g / 4 oz caster sugar

225g / 8 oz peeled and mashed bananas  
6 tblsp. honey  
2 eggs  
Grated rind of one lemon

### **Method**

Pre-heat oven to 160 C /325F Gas mark 3. Grease a 2 lb loaf tin and line the base. Place the flour , nutmeg and butter into a large bowl and rub together to form breadlike crumbs. Add the mashed banana, sugar, lemon rind eggs and honey into the flour mixture and beat until well combined. Stir in the sultanas. Place into the prepared tin and level the surface. Bake in pre-heated oven for 1 ¼ hr

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### **Class 31**

### **Lip Balm**

4.5 tblsp. olive oil or walnut oil      1 tblsp. grated beeswax  
4 drops or the contents of 1 capsule vitamin E oil

### **Method**

Using a double saucepan or a pyrex jug in a saucepan, melt the beeswax and oil together. When melted add the vitamin E oil and stir well. You can add four drops of essential oil if you decide to add fragrance. Pour into clean 15ml. containers and leave to cool slowly. Makes five.

DAVID PEARCE FOR ALL YOUR BEEKEEPING NEEDS

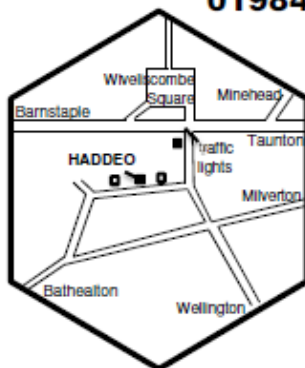
# David Pearce

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