

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.

Dorchester & Weymouth BKA

dorchesterandweymouthbka.com

Honey Show 2022

SHOW SCHEDULE

Sponsored by the Dorset County Show

To be held at the
Dorset County Showground, Dorchester

Saturday 3rd September 2022

Show Secretary: Richard Norman
Tel. 01305 786585
richard@wykeregis19.plus.com

D & W BKA 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
highest points in Section C

PEARL WELLINGTON MEMORIAL SHIELD

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

Judge:

Mr Jack Mummery
Devon

BLUE RIBBON and two tickets to the National Honey Show
awarded to the exhibitor with the best exhibit in the whole show.

SPONSORED PRIZES

Brace of Butchers, Dorchester

£10 Voucher for Class 25 Honey Cake

Craigs Farm Dairy, Osmington

£10 Voucher for Class 8 Frame for Extraction

THORNES (Beehives) Stockbridge

£15 Voucher for Class 14 Pieces of Moulded Beeswax

£10 Voucher for Class 21 Shop Counter Display

Frontisplece: M Bown

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 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 HC ...3pts

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 Show Secretary's decision is final.

RULES

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 R Norman, 19 Broughton Crescent, Weymouth. DT4 9AS
no later than Monday 22th August 2022.

Cheques, made payable to Dorchester & Weymouth BKA, 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 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.

Biscuit labels to be placed on the plate or stand.

All cakes & confectionary to 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 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).

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 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, min size 150mmx100mm, max 200mmx150mm on a 250mm 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 extracted or comb 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.
 - g) Two candles Any type
 - h) 10 pieces fudge (Approx 175g)

- 23) Observation Hive, containing live bees (see regulation 8).
To be judged for quality and educational value.
NB Maximum 2 entries. If more than two entries received,
preference will be given to the first two entries received.
- 24) Two tins of beeswax polish.
- 25) Honey Fruit Cake Use recipe on Page 5
- 26) Five Pieces of Honey Flapjack.
(Weight approx 175g/6oz) Use recipe on Page 5
- 27) Honey Crunch Biscuits Use recipe on Page 5

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.

Recipes for Cookery Classes

Honey Fruit Cake (Class 25)*.

170/6oz margarine	140g/5oz brown Sugar
60g/2oz Honey	340g/12oz self-raising flour
3 eggs	A little milk if necessary
Grated rind of a small lemon	½Level tsp grated nutmeg
100g/4oz currants	100g/4oz sultanas
50g/2oz raisins	50g/2oz mixed peel

Method Cream together the margarine honey and sugar, then beat in the eggs and grated lemon rind.

Fold in the dry ingredients & fruit, mixing with sufficient milk to make a soft dropping consistency.

Grease and line an 8" cake tin and fill with the mixture. Bake on the centre shelf at Gas Mark 3 ; 325F ; 160C for 1 to 1½ hours Leave to cool in tin for 10 minutes then turn out on a wire rack

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

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

Class 27 Honey Crunch Biscuits – 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 170-180°C / 325-350°F /