



# DOVER & DISTRICT BEEKEEPERS' ASSOCIATION HONEY SHOW AND COMPETITION

to be held in the

**Bruderhof Community Hall**

**Beech Grove, Nonington CT15 4HH**

on

**Saturday 20th October 2012 at 2.30 p.m.**

## SCHEDULE

### Officials

Honey and Wax Judges:	Rev Francis Capener, Fred Vincent
Wine Judge:	Mary Hill
Confectionery Judge:	Doreen Clark
Association Secretary:	Maggie Harrowell
Show Secretary:	Chris Holdstock

### Trophies (to be presented at 3.15 p.m.)

Dale Award (members only)	The best entry in Classes 1-6
Novice Award	The best entry in Class 13
Greasley Award	The best entry in Classes 22-25
Challenge Cup	The best entry in Classes 1-14
Harry's Cup	The best entry in Classes 15-17
Victory Cup	The highest number of points
Blue Ribbon Award	The most outstanding exhibit in all classes, excluding Classes 20 and 21

## Rules of the Competition

- 1 The competition is open to members and associate members of the Dover and District Beekeepers' Association and, by invitation, of other local beekeeping branches and associations.
- 2 Entries must be made on the accompanying form and sent to the Show Secretary, Chris Holdstock, 36 Lower Road, Temple Ewell, Dover CT16 3DY (phone 01304-828041) to arrive not later than Saturday 13th October.  
For Composite Class 12 there is an additional form on which to tick the three items to be submitted. The entry number on the form will be allocated by the Show Secretary. Up to ten points will be awarded for each item.  
Please enclose a stamped addressed envelope so that class identification labels can be posted to you. One of these must be fixed to each item comprising the exhibit — two in the case of a super frame of honey (See Rule 6).
- 3 All honey submitted must have been produced by the exhibitor in his or her own hives, though this does not apply to the confectionery classes. Colour glasses to help exhibitors confirm the correct differentiation of light, medium and dark honeys will be available on the day of the show.
- 4 Except when entered in Class 5, extracted honey must be displayed in matching B.S.I. 1lb squat glass jars with standard lacquer tops and secured against leakage. Identification labels should be fixed half an inch above the bottom of the jars.
- 5 In Class 5 the jars may be of any kind but must be labelled according to the current regulations to include, for example, country of origin and best before date — though for our purposes a lot number is optional. All this information must be on one label. Each jar should also have a show identification label on the back.
- 6 The frame of honey submitted for Class 14 and possibly Class 12 should be encased in a small box, glazed on both sides. An identification label should be fixed on the top right of the front glazed panel and another on the top of the frame itself.
- 7 The Novice Class is open only to beekeepers whose honey has never won a first prize in any honey show. Exhibiting in the Novice Class does not preclude entry in other classes.

- 8 Wax exhibits should be displayed on doilies or plates, which will be made available at the show.
- 9 Mead and home-made wine must be shown in wine bottles of round section and approximately 26 oz or 1/6 gallon capacity. They should be of clear glass without lettering, fluting or decoration of any kind. They must be corked with flanged stoppers which may be removed without the need for any mechanical aid such as a corkscrew.  
No alcohol or flavouring may be added to mead or wine but the addition of acids, nutrients and/or tannin is permitted.  
Only the identification label provided may be fixed to the bottle.
- 10 All entries in the confectionery classes must be exhibited on paper plates and covered by cling film, both of which will be provided by the association at the show. Cake-tin sizes may be approximate.
- 11 Although more than one entry may be submitted in any class, only one award can be made to the competitor.
- 12 In order to decide the award of the Victory Cup, the following point system will be used. A first prize will earn 4 points, a second 3 points, a third 2 points and a highly commended 1 point.
- 13 The Blue Ribbon Award is presented by the British Beekeepers' Association and the National Honey Show Ltd. It is awarded for the most outstanding exhibit in any class, excluding Classes 20 and 21, provided there are more than a hundred entries in these classes.
- 14 All exhibits must be on display in the Bruderhof Community Hall by 9.15 a.m. on the day of the show; judging begins at 9.30 a.m. The hall will be open from 8.00 a.m. No late entries will be permitted.
- 15 Competitors who are unable to deliver their exhibits to the hall before 9.15 may leave them the day before, at their own risk and by prior arrangement, with the Show Secretary, whose address and phone number are given in Rule 2 above.
- 16 Exhibits may be removed from the hall after 4.30 p.m. on the day of the show or earlier at the Show Secretary's discretion.
- 17 Trophies will be retained by the winner for one year. They should be returned to the Show Secretary by the end of September 2013.

## Members' Classes

- 1 Two 1lb jars of Light Honey
- 2 Two 1lb jars of Medium Honey
- 3 Two 1lb jars of Dark Honey
- 4 Two 1lb jars of Soft-Set or Granulated Honey
- 5 Four matching jars of one type of honey (light, medium, dark, soft set or granulated) as offered for sale — see Rule 5
- 6 One article of any kind related to beekeeping and produced by the exhibitor; e.g. photos, artwork, woodwork, models, needlework



## Open Classes

- 7 Two 1lb jars of Light Honey
- 8 Two 1lb jars of Medium Honey
- 9 Two 1lb jars of Dark Honey
- 10 Two 1lb jars of Soft-Set or Granulated Honey
- 11 One article of any kind related to beekeeping as for Class 6
- 12 Composite Class. Any three of the following:
  - one 1lb jar of Light Honey
  - one 1lb jar of Medium or Dark Honey
  - one 1lb jar of Soft-Set or Granulated Honey
  - one 1oz block of Natural Beeswax
  - one frame of Honey
  - one article related to beekeeping, as for Class 6
- 13 Novice Class. Two 1lb jars of matching Honey
- 14 One super frame of Honey suitable for extracting
- 15 One cake of Natural Beeswax not less than 1/2" thick, weighing 7–9 oz
- 16 Three matching Natural Beeswax Candles, one to be lit by the Judge
- 17 Five matching 1oz (approx) blocks of Natural Beeswax
- 18 One bottle of sweet Mead
- 19 One bottle of dry Mead
- 20 One bottle of sweet Home-Made Wine
- 21 One bottle of dry Home-Made Wine



## Confectionery Classes (open)

Exhibitors should follow the recipes provided.



### 22 Honey Fruit Cake

#### Ingredients

4 oz Butter	8 oz Honey
2 Eggs, beaten	8 oz Self-raising Flour, sifted
1/2 tsp Nutmeg	1/4 tsp Salt
4 oz Sultanas	4 oz Currants
2 oz Mixed Peel or chopped Glacé Cherries	
2 oz ground Almonds	a little Milk if needed.

#### After cooking

1 tbs Sherry or Brandy warm Honey  
Glacé Cherries and/or Almonds.

#### Method

Cream the butter and honey. Add the beaten eggs and the sifted flour, nutmeg and salt. Then add the rest of the ingredients and beat lightly, including a little milk if required.

Place in a lined 7" round cake tin and bake in a moderate oven at 180°C/350°F/gas mark 4 for about 1 1/4 hours.

As soon as the cake comes out of the oven sprinkle the sherry or brandy over the top.

Leave the cake to cool for 10–15mins and then remove on to a wire tray. Brush the top with warm honey and decorate with cherries and/or almonds.

## 23 Honey Buns with Honey Frosting

– 6 to be displayed



### Ingredients

2 oz Butter	1 oz Honey
1 oz Sugar	4 oz Self-raising Flour
½ an Egg	Milk to mix if required.

### For the Frosting:

White of 1 Egg	4 dsp Honey
4oz Sugar	3 tbsp Water.

### Method

Cream together the butter, sugar, egg and honey. Work in the flour and, if needed, milk.

Bake in bun trays for 20 minutes at 93°C/200°F/a little below gas mark ¼.

Frosting: when the buns are cold, beat together the egg white, sugar, honey and water over a pan of boiling water until stiff. Cover the buns with the mixture.



## 24 Honey Gingerbread

### Ingredients

4 oz Margarine	3 oz Wholemeal Flour
8 oz Honey	2 oz Sugar
5 fl oz Milk	1 tsp Mixed Spice
2 Eggs	2 tsp Ground Ginger
5 oz Plain Flour	2 tsp Baking Soda (Bicarbonate of Soda).

### Method

Using a large saucepan, warm together the margarine and honey. Add the milk and allow the mixture to cool.

Beat the eggs and add to the cooled mixture. Sieve the dry ingredients together in a bowl, add the mixture and blend in with a tablespoon.

Turn into a greased and lined 7" square cake tin. Bake on the middle shelf of the oven at 150°C/300°F/gas mark 2 for 75–90 mins.

## 25 Honey Raisin Bars

– 6 to be displayed



### Ingredients

3 oz Margarine	½ tsp Salt
6 tbsp Honey	6 oz stoned Raisins
3 Eggs	4 oz chopped Nuts
6 oz Plain Flour	a little Caster Sugar
1 tsp Baking Powder.	

### Method

Cream together the margarine and honey and beat in the eggs one at a time, adding a little flour before beating in the second and third.

Sift together the remaining flour, baking powder and salt, and add to the mixture.

Stir in the raisins and nuts.

Spread in a greased baking tin (9" x 12") and bake in a pre-heated oven at 180°C/350°F/gas mark 4 until golden brown (about 30 mins).

Allow to cool in the tin, then cut into bars approx 1½" x 4½". Sprinkle with caster sugar.



<b>Composite Class N°</b>		
<b>Entry N°</b>		
<b>Please tick 3 items</b>		<b>Points</b>
Light Honey		
Med/Dark Honey		
Granulated/Soft Honey		
Beeswax		
Frame		
Related Article		
<b>Total Points</b>		

<b>Composite Class N°</b>		
<b>Entry N°</b>		
<b>Please tick 3 items</b>		<b>Points</b>
Light Honey		
Med/Dark Honey		
Granulated/Soft Honey		
Beeswax		
Frame		
Related Article		