

# DOVER & DISTRICT BEEKEEPERS' ASSOCIATION HONEY SHOW AND COMPETITION

to be held in the

**Shepherdswell Village Hall  
Cox Hill, Shepherdswell  
Dover CT15 7NN**

on

**Saturday 20th October 2018 at 2.30 p.m.**

## SCHEDULE

### Officials

Honey & Wax 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 most points in Classes 1–6
Novice Award	The best entry in Class 13
Greasley Award	The most points in Classes 22–25
Challenge Cup	The most points in Classes 7–14
Harry's Cup	The most points in Classes 15–17
Victory Cup	The most points overall
Blue Ribbon Award	The most outstanding exhibit in Classes 1–19

## 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 The winners of all the awards other than the Dale Award and the Blue Ribbon Award, will be decided using the following point system: 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 classes 1–19, provided there are more than a hundred entries in these classes.

14 All exhibits must be on display in the Shepherdswell Village 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 2019.

## 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



## Confectionery Classes (open)

Exhibitors should follow the recipes provided.



### 22 Honey Fruit Cake

#### Ingredients

3oz Honey	3oz Raw Cane Sugar
5oz Butter	1oz Ground Almonds
a pinch of Salt	7oz Self-raising Flour
10oz Mixed Dried Fruit and 4oz Glace Cherries chopped in Plain Flour	
2½ oz Plain Flour	3 small Eggs
1 tbsp Sherry	

#### Method

Grease an approx 7½" diameter cake tin and line with greaseproof paper. Wrap brown paper round the sides of the tin and secure firmly.

Warm the honey slightly in a large mixing bowl. Add the sugar, butter and ground almonds and cream until white, light and fluffy. At this point the contents of the bowl **MUST** be cool. Add the sieved self-raising flour and salt and mix briefly. Add the dried fruit and glace cherries mixed with the plain flour.

Lightly fork together the eggs and the sherry and add to the mixture. Mix just sufficiently to ensure even distribution of all the ingredients.

Cook at 170°C/325°F/gas mark 3, for 1 hour, then reduce the heat to just above 150°C/300°F/gas mark 2 and continue cooking for a further 1½ hours.

### 23 Honey & Sesame Seed Squares – 6 to be displayed



<b>Ingredients:</b>	2 oz Sesame Seeds	4 tbsp Sunflower Oil
	4 oz Jumbo Oats	2 oz Sultanas
	3 oz Honey	1 oz Soft Brown Sugar.

#### Method

Mix all the ingredients together well and press into a shallow greased tin. Bake at 180°C/350°F/gas mark 4 for 30–35 minutes until golden brown.

Allow to cool in the tin, then cut into 9 squares. Transfer to a wire tray to become cold and then store in an airtight container.



## 24 Chocolate Layer Cake

**Ingredients:** 6 oz Caster Sugar      4 oz Butter or Margarine  
 1 tbsp Honey                      2 Eggs  
 ½ tsp Vanilla                      6 oz Self-Raising Flour  
 3 tbsp Cocoa                      1 pinch of Salt.  
 ¼ cup of Milk

### For the Filling:

3 oz Butter                      2 tbsp Honey  
 8 oz Icing Sugar                Water to mix.

### **Method**

Cream the caster sugar, butter/margarine and honey until light and fluffy. Add the eggs one at a time and beat well. Add the vanilla.

Mix the flour, cocoa and salt and sift three times. Add to the mixture, alternating with the milk, mixing well.

Divide the mixture into two greased 7" sandwich tins and bake for 30–35 minutes at 180°C/350°F/gas mark 4. When cold, split each layer to form four in all. Spread the honey buttercream between the layers.

To make the filling, cream the butter and honey and beat in the sugar. Add water to produce a spreading consistency.

## 25 Honey Lemon Butter Tart



### **Ingredients**

#### The Pastry

1 cup Self-raising Flour      1 beaten Egg  
 1 heaped tbsp Butter      a pinch of Salt  
 2 tbsp Sugar

#### The Lemon Butter

⅓ cup Honey                      3 beaten Eggs  
 ½ cup Sugar                      2 tbsp Butter  
 ¼ cup Lemon Juice              Whipped Cream for topping

### **Method**

#### For the Pastry

Sieve the flour and salt, rub in the butter and sugar and mix well. Stir in the beaten eggs to make a soft dough. Roll out the mixture and line a pie plate with it. Decorate the outer edge and prick the bottom with a fork.

Bake in a hot oven, 200°C/400°F/gas mark 6, for 10–15 minutes or until golden brown.

#### For the Lemon Butter

Blend all the ingredients in a saucepan and cook in a double boiler until thick, stirring continuously. Pour the mixture into the tart shell and top with whipped cream when cold.

