



Hampshire Beekeepers Association Honey Show

Saturday 7th & Sunday 8th
October 2017

**Sir Harold Hillier Gardens & Arboretum
Jermyns Lane
Ampfield, Hampshire
SO51 0QA**

HAMPSHIRE BEEKEEPERS' HONEY SHOW

Guest of Honour: TBA

HAMPSHIRE BEEKEEPERS ASSOCIATION

Register Charity (1000995)

President:	Jean Frost
Chairman:	James Donaldson
Vice Chairman:	Steven Pestell
Secretary:	Tex Garbutt
Treasurer:	Charlie Bloom
Membership Secretary:	Greg Cumming

THE SHOW ORGANISERS

Show Manager:	Charlie Bloom, Romsey
Assistant Show manager	Peter Hurst, Romsey
Honey Show Secretary:	Janelle Quitman, Romsey
Honey Fair Manager:	Charlie Bloom, Romsey
Venue Coordinator:	Charlie Bloom, Romsey
Sales Coordinator:	David Norris Southampton
Staging Coordinator:	Mike Barrie Andover BKA
Children's Activities	Meon Valley BKA
Chief Show Steward:	Gillian Bird
Schedule Convenor:	Charlie Bloom

NON-COMMITTEE HELPER POSITIONS

Cup Secretary:	Michele Henman
Liaison for Hillier's:	Carla Thomas-Buffin (Hillier's Education Centre)

JUDGES

Judges: All Classes	Terry Ashley
All Classes	Tom Salter

PROGRAMME

FRIDAY 6 October 2017

16:30 – 17:50 Day One of Staging for Exhibits

SATURDAY 7 October 2017

07:30 – 08:55 Day Two of Staging for Exhibits

09:30 – 13:00 Show Judging

13:30 Honey Show Opens to visitors

17:30 Honey Show closes for the night

SUNDAY 8 October 2017

10:15 Honey Show re-opens for visitors

15:30 Presentation of Awards

15:55 Show closes

16:00 Exhibits available for collection

TROPHIES & AWARDS

TITLE

Bellairs Medal & Blue Ribbon

Centenary Trophy

Hickman Shield

HP Young Memorial Trophy

Gilbert Barrett Cup

HBA Robinia Bowl

South Coast Honey Farm Shield

Ritchie Wax Trophy

Colour Photography Trophy

Novice Award

Junior Award

2016 WINNER

Michele Henman (Romsey)

Romsey DBKA

Romsey DBKA

Michele Henman (Romsey)

Mike Barringer (Fareham)

Carol Kitcherside (New Forest)

Michele Henman (Romsey)

Michele Henman (Romsey)

Mike Barringer (Fareham)

Mike Barrie (Andover)

Not Awarded

RECIPES

(For Classes 28 & 32)

Walnut, Date & Honey Cake (Class 28)

Butter and line 2lb loaf tin. Butter both tin and paper. Pre-heat oven

Gas 3-4, 160°C or 140°C Fan

Ingredients:

175gm Softened unsalted butter

½ Teaspoon ground cinnamon

2 eggs, beaten

100gm stoned, chopped dates

2 medium sized, ripe bananas, mashed. They should weigh about 250gms before you peel them.

100 gms LIGHT Muscovado Sugar

225gm self-raising flour

3 Tbsp clear honey (45millilitres [ml])

50gm Walnut pieces.

1. Put the flour, butter, sugar, 2 tbsp Honey and the eggs, mashed banana and cinnamon into a large mixing bowl and either beat with a wooden spoon or electric whisk for 2-3 minutes so that the mixture is well blended.
2. Carefully mix in the chopped dates.
3. Spoon the mixture into the prepared loaf tin, making sure all is level and then sprinkle the walnut pieces evenly over the top. Bake until cooked. About 1 hour.
4. Cool for 15 minutes, lift out of the tin and let it cool completely. Drizzle the remaining honey over the top.

Honey and Lemon Cookies (Class 32)

Pre-heat oven Gas 4, 180°C or 160°C Fan

Ingredients:

For cookies

100gm Softened unsalted butter

1 egg

1 Teaspoon baking powder

5 Tbsn runny honey

2 tspn lemon zest

100gm caster sugar

225gm plain flour

½ tspn salt

4 tbsn natural yoghurt

½ Tspn Lemon extract

For icing

125gm Icing Sugar

2Tbspn Lemon Juice

2 tspn Lemon Zest

1. In a small mixing bowl, cream butter and sugar. Beat in egg. Separately, combine flour, salt and baking powder. Again, separately, combine honey, yoghurt, lemon zest and extract.
2. Add dry ingredients to creamed mixture alternately with the honey mixture.
3. Drop tablespoonfuls onto a greased baking sheet 5cm apart. Bake for 10-12 mins until golden. Place on a wire rack to cool.
4. Whilst the cookies are in the oven, combine icing sugar and lemon juice. Brush this mixture over the cookies whilst still warm and sprinkle with lemon zest.

CLASSES

HONEY CLASSES

Class 1 Two jars of light honey.

Class 2 Two jars of medium honey.

Class 3 Two jars of dark honey.

Class 4 Two jars of crystallised honey (natural granulation).

Class 5 Two jars of soft set honey.

Class 6 Two jars of chunk honey with approximately 50% comb honey.

Class 7 Two sections, round or square, min weight 227g, free from ling heather honey.

Class 8 Two sections, round or square, min weight 227g, of ling heather honey.

Class 9 Two jars of ling heather honey.

Class 10 Two jars of heather blend, extracted, naturally crystallised.

Class 11 Two containers of cut comb, free from ling heather honey, min weight 170g

Class 12 Two containers of cut comb, of ling heather honey, min weight 170g

Class 13 One shallow frame for extraction, free from ling heather honey.

Class 14 One shallow frame for extraction, of ling heather honey.

Class 15 Six jars of honey, matching in all respects, labelled as for sale, [See Rule 13C](#).

Class 16 Six jars of honey, three matching pairs as classes 1-6, 9-10.

Class 17 Two Jars Light, two Jars Medium and two Jars crystallised. (Composite Class)

Class 18 Gift Class, one jar of honey, light, medium or dark, crystallised or soft set.

BEESWAX CLASSES ([Mounting boards will be provided for classes 21 & 22](#)).

Class 19 One piece at least 454g weight and at least 25 mm thick

Class 20 One piece at least 340g prepared for commercial use ([Judge will break](#))

Class 21 Five blocks of beeswax, made using standard manufacturer's 28g moulds.

Class 22 One pair of beeswax candles, moulded, one to be lit by the judge.

Class 23 One pair of beeswax candles, not moulded, one to be lit by the Judge.

Class 24 Beeswax Polish, either furniture polish or cream. [See Rule 13D](#).

Class 25 Beeswax Cosmetic, ingredients to be shown with the exhibit. [See Rule 13E](#).

MEAD CLASSES

Class 26 A bottle of dry mead.

Class 27 A bottle of sweet mead.

CONFECTIONERY CLASSES

Class 28 A honey, nut and date loaf made to the recipe on page 4. **

Class 29 Six honey biscuits, the recipe to be displayed. **

Class 30 Half pound of honey sweets, the recipe to be displayed. **

Class 31 Six small honey cakes, the recipe to be displayed. **

Class 32 Honey Oat Cookies made to the recipe on page 4. **

*Classes marked thus ** to be shown on a white paper plate and covered with a transparent plastic cake cloche. See rule 7*

OTHER CLASSES

Class 33 One jar of honey preserves, the recipe to be displayed with exhibit.

Class 34 One jar of honey marmalade, the recipe displayed with exhibit.

Class 35 A Displays relating to Bees and Beekeeping, max. Size 60cm x 60cm [see Rule 1B](#)

Class 36 Un-mounted, colour or monochrome photograph related to beekeeping.

Class 37 Un-mounted, colour or monochrome photograph of a working honeybee.

Class 38 Un-mounted, colour or monochrome beekeeping photograph of a humorous kind.

*For classes 36, 37 & 38 all photographs must be **no larger than A4 210x297mm**.*

NOVICE CLASSES

Class 39 Two jars of light honey

Class 40 Two jars of medium honey

Class 41 Two jars of dark honey

Class 42 Two jars of crystallised honey (natural granulation)

Class 43 One cake of beeswax, 170g to 227g

Class 44 Two matching jars and three blocks of beeswax made using standard manufacturer's 28g moulds.

JUNIOR CLASSES

For juniors from 5 years to under 16 years.

Class 45 Painting related to beekeeping. *(See Rule 13F)*

Class 46 Computer produced picture relating to beekeeping. *(See Rule 13F)*

Class 47 Two matching jars of honey, light, medium or dark, crystallised or soft set

Class 48 One cake of beeswax, 170g to 227g

RULES & REGULATIONS

We kindly ask that you read the rules & regulations carefully and understand them prior to sending your entry so that you understand what is expected of you and your exhibits; this will help ensure that you are less likely to be disqualified as soon the judge arrives to judge your exhibits at the same time as preventing any delays on the day of the show.

1. Entries must be made on the form provided; photocopies may be used and posted to reach the Show Manager. Postal entries must reach the Show Manager by **Friday 29th September 2017** and email entries must also be received before **Friday 29th September 2017**. **After these dates no further entries will be accepted without prior Arrangement with the Honey Show Manager**. If entering by email you must provide a list of classes you wish to enter and provide details requested on the form. No entry labels will be sent after **Tuesday 3rd October 2017**.

1b) i) No displays that have previously won a prize at the Hampshire or National Honey Show will be accepted. If you do enter a display that has previously won any prizes at the above shows then the judge(s) will be informed and they or the show manager will disqualify the exhibit and withhold any prize(s) and points. A display will be classed as identical to its predecessor unless half of the items on the new display are new this year.

1b) ii) The Display must contain a minimum of 3lb of honey (can be any honey).

2. Entry Fees. There are no Entry fees payable.

3. Eligibility to Enter.

3a. Classes 1 to 44 are members Classes available to all paid-up members of any Beekeeping Association affiliated with or part of Hampshire Beekeepers Association.

3b. Classes 45 to 48 are open to any children regardless as to whether they are part of a Beekeeping Association or not. They must be aged 5 to 16 years of age.

4. Delivery, Staging and Collection of Exhibits. All exhibits must be delivered between 16:30 and 17:50 on **Friday 6th October 2017** or 07:30 and 09:00 on **Saturday 7th October 2017**.

All exhibitors should stage their own exhibits, but those unable to do so may request them to be staged by an appointed steward (Please see Honey Show Manager). **Please Note, no new entries, class changes, adjustments etc. will be accepted on the show day without exception. All exhibitors must leave the room by 09:10 hours on show day unless relieved of this requirement by the Show Manager.**

Exhibits must not be removed from the show bench Before 16:00 hours on the last day of the show (Sunday) and without the supervision of a steward that has been appointed by the Show Manager (**YOU WILL BE ESCORTED AROUND TO YOUR ENTRIES BY YOUR DESIGNATED STEWARD**, who after you have signed to confirm the receipt of your items will escort you to the pre-designated exit root out of the show room).

5. **Labels**. Exhibitors must label every entry with the labels supplied by the Show Manager which must not be altered or marked.

- For jars and bottles labels to be affixed with the lower edge 13 mm from bottom of jar. (Approx. The height of a standard gold lacquered lid)
- For Square Sections and Frames affix the label at the top right hand corner of the vertical transparent face of the case and the duplicate on the top of the horizontal bar of the frame or section. On round sections place one label on rings and duplicate on face 13 mm from bottom edge of each section.
- For Cut Comb affix the label to the lid and the duplicate on the side of the container.
- If a showcase is used for wax classes one label to be affixed to the glass and the duplicate to the surface of the wax.
- Where a showcase is not used, you should affix the first label to the base on which the exhibit will mounted **AFTER JUDGING**.

- Small blocks of wax shall have a label affixed to one side of each item in the class.
- For candles the label is to be affixed near the base.
- Display Classes only one label will be provided which shall be affixed to the base or table.

Cakes and Small Honey cakes shall be displayed on a white paper plate with a plastic cake cloche. (Which will be provided by the show manager), shall be placed together with the Card and Label supplied by the Honey Show Manager Except where otherwise specified in this schedule of classes.

- No exhibitor may place any name card, trade card, unofficial label, name or mark on or attached to any part of the exhibit unless otherwise specified in the class description or by the show manager.
- Labels for Photographs shall be placed in any one of the four corners on the front of the photograph. Any labels on the back cannot and may not be read by the judges and therefore immediately disqualified.

6. **Honey and Wax.** All honey and wax exhibited must be the produce of the exhibitor's own bees. Exception for candle and ornamental wax **classes 22 to 25.**

7. **Cake & Cookie cloches** are to be used when displaying your cakes this is to allow better viewing and ease when judging. The Show may have some to borrow but they will be at a first come first serve basis.

8. **Beeswax.** Beeswax may be exhibited polished or unpolished at the exhibitor's discretion.

9. **Section and Frames.** Sections and frames must be enclosed in a case visible from both sides and removable by Judge.

10. **Extracted Honey.** Extracted honey must be exhibited in clear one pound (454g) squat jars, with standard gold lacquered commercial screw tops or twist offs, and matching, except where otherwise stated. As per national Honey Show Rules, GOLD plastic screw tops or twist-offs are acceptable.

11. **Honey Colour.** British Standards Institute (Number 1656) grading filters (glasses) will be used. Grading filters are available from the Show Manager on show day. (Grading glasses should be viewed against the side of a standard 1lb honey jar with a matt white background not against direct light source.

12. **Mead.** Mead must be shown in clear glass wine bottles of approximately 750 ml capacity. Cork flanged stoppers must be used, with either white or cream tops. Nothing else is acceptable. No alcohol may be added.

13. **All exhibits in the following classes shall be displayed as follows:**

(A) **Class 18** Gift Class, one jar of honey, light, medium or dark, crystallised or soft set – No personal or private labels are permitted. **Class 21:** 5 Blocks of beeswax - 1 class label to be placed per block, all to be displayed on a paper plate and with the numbers viewable. **Classes 22 - 23,** Beeswax Candles - mounted by exhibitors for judging on to thin stainless steel spikes on a fixed base which will be provided by and remain the property of Hampshire Honey Show. If candles are dipped, the exhibitors should provide own candle holder for judging.

(B) **Classes 28, 29, 30, 31 & 32,** Confectionery - placed on a white plate and covered with a transparent plastic cake cloche with labelling as directed ([See Rule 5](#)).

(C) **Class 15,** 6 Matching Jars - labelled in accordance with current regulations.

(D) **Class 24,** Beeswax Polish - in a small container. No product labels permitted.

(E) **Class 25,** Beeswax Cosmetics - in a small container with a card describing the product and ingredients.

(F) **Class 45 - 46,** juniors, Painting Relating to Beekeeping - age of entrant to be displayed with entry on a plain card the same should also be done for Computer generated exhibits.

(G) **Other Classes 36, 37, 38, Junior Class 46** a short narrative description on a plain white card or sheet, half A4 Size of what the photograph depicts should accompany entry. Entry label affixed to bottom left of narrative description.

(H) For Confectionery **classes 29 & 31,** recipe should be displayed on a plain white card or paper only.

13. Exhibitors. **Exhibitors may make two entries in any one 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 of colonies are not allowed to make separate entries.

14. **Gift Class.** Gift Class exhibits become the property of the Show Committee and will be disposed of at their discretion during the show.

15. **Caution.** No exhibit may be tasted or in any way interfered with by the exhibitor or any person during the Show without the authority of the Show Manager.

16. **Care of Exhibits.** Ordinary care will be taken of exhibits but Hampshire Beekeepers Association will NOT be responsible for any loss or damage sustained by exhibitors, in any way whatsoever.

17. **Objections.** Any protest by any exhibitor must be made in writing by 15:00 hours on the last day of the Show. Prior notification to the Honey Show Manager is appreciated.

18 **The Show Manager is empowered to:-**

- **Withhold prizes** in case of insufficient entries or merit.

- **Retain all or part of an exhibit** concerning which a protest has been made until a decision upon such a protest has been taken.

- **Decide any questions as to the interpretation of the above rules and regulations.** Such decisions shall be final and conclusive.

19. **A Novice. A novice is anyone who has not won a first, second or third prize in any Honey Show at any level!**

20. **Points Awards** Points shall be calculated on the following basis:-

1st = 4 points,

2nd = 3 Points

3rd = 2 Points

4th = 1 Point.

HC= 1/2 Point

21. **Association Trophies.** An Association must be nominated on the Entry Form for exhibitor points to be credited towards the **Centenary Trophy** and **Hickman Shield**. **If none is given then the points awarded to an exhibitor will NOT be awarded to any Association.** In the event of a **tie for a Trophy or Prize awarded on a point's basis**, then the award shall be made to the exhibitor who has secured the **most First Prizes**, failing this, **then Second, Third** and so on.

CONTACTS

Show Manager:	charlie_n_bloom@yahoo.co.uk	07958140505
Honey Show Secretary:	TBA	
Honey Fair Manager:	TBA	
Sales Manager:	Dave Norris	
Chief Show Steward:	TBA	

Please contact the relevant people with your queries. If you are unsure of who to ask, then it is recommended that you contact the show manager or assistant show manager. The others can be contacted for the following reasons: Honey Fair Manager for requests and questions regarding stalls and events happening at the honey show. The sales manager if you wish to sell at the show, and the chief show steward if you wish to work as a steward or judges steward during the honey show.

Entry Form for the Hampshire Honey Show

Name: _____ Tel No: _____

Address: _____

_____ Post Code: _____

E-mail address: _____

I would like to enter classes:

I would like _____ Association to receive my points.

If applying by post please enclose a **1st Class stamped self-addressed envelope** and send your application to: -

**HBA Honey Show Manager
c/o 16 Mallards Road
Bursledon
Southampton, HAMPSHIRE
SO31 8EJ**

Entries can be emailed to **SHOW Manager** at charlie_n_bloom@yahoo.co.uk
Please include all the relevant information requested on the entry form. Although postage of your labels to you will be paid by Hampshire Beekeepers Association if you do not provide a Stamped addressed envelope, it will help if you do!.

DATA PROTECTION ACT

All members and exhibitors should be aware that the Show is not registered under the Data Protection Act.

Personal data will be held on a computer, and will only be used for the purposes of the Show and will not be sold on.