



HBA Honey Show

Saturday 19th – Sunday
20th October 2019

**Sir Harold Hillier Gardens
Jermyns Lane, Ampfield, Romsey
Hampshire SO51 0EQ**

The 2019 HBA Honey Show will be held in the Education Centre at the Sir Harold Hillier Gardens.

The Show will be open to the public for viewing. Exhibitors may sell honey and bee products.

Honey Show Manager: Stephen Pestell

Assistant Show Manager: Gillian Bird

Show Secretary: Janelle Quitman

Judges:

Hazel Blackburn

Tom Salter

Mike Duffin

Sharon Pestell - Confectionary

Steve Ingham- Photography

Programme:

Saturday 19th October

- | | |
|---------------|-----------------------|
| 07.30 – 09.15 | Staging Exhibits |
| 09.30 – 13.00 | Judging |
| 13.30 – 16.30 | Show Open for viewing |
| 16.30 | Show closes for day |

Sunday 20th October

- | | |
|----------------|---|
| 10:00 | Show open for viewing |
| 15.30 | Awards and Trophies Presentation |
| | We welcome The Countess Mountbatten of Burma who will present the awards |
| 15:45 to 16:30 | Collect exhibits, dismantle and remove equipment |

HBA Honey Show Awards and Trophies

Bellairs medal for BBKA Blue Ribbon - Best Exhibit in Show of all classes.

Centenary Trophy - Association with the most 1st places in all honey and wax classes (1 to 24 and 38 to 43)

Hickman Shield - Association with most points in all honey and wax classes (1 to 24 and 38 to 43)

HP Young Memorial Bowl - Member with most points in all honey and wax classes (1 to 24 and 38 to 43)

Gilbert Barrett Cup - Member with second highest points in all honey and wax classes (1 to 24 and 38 to 43)

HBA Robinia Bowl - Member with highest points all confectionery and preserve classes (27-33)

South Coast Honey Farm Shield - Member with highest points in all comb honey classes (6-8 and 11-14)

Ritchie Wax Trophy - Member with the highest points in all wax classes (18-24)

Colour Photography Trophy - Member with the highest points in all photography classes (35-37)

Novice Award - Member with highest points in all novice classes (38-43)

Junior Award - Junior member with highest points in all junior classes (44-47)

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, 170g - 255g

Class 12 Two containers of cut comb, of ling heather honey, 170g to 255g

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. Min. weight 340g Rule 12C.

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

Class 17 Gift Class, one jar of honey, light, medium or dark, crystallised or soft set.

Beeswax Classes

Class 18 One piece at least 454g weight and at least 25 mm thick

Class 19 One piece at least 340g prepared for commercial use (*Judge will break*)

Class 20 Five blocks of beeswax, made using standard manufacturer's 28g moulds.

Class 21 One pair of beeswax candles, moulded, one to be lit by the judge.

Class 22 One pair of beeswax candles, not moulded, one to be lit by the Judge. (*Mounting boards will be provided for classes 21 & 22*).

Class 23 Beeswax polish, either furniture polish or cream. See Rule 12D.

Class 24 Beeswax Cosmetic, ingredients to be shown with the exhibit. *See Rule 12E.*

Mead Classes

Class 25 A bottle of dry mead.

Class 26 A bottle of sweet mead.

Confectionery Classes

Class 27 A honey fruit cake made to the attached recipe page 8. **

Class 28 Six honey biscuits, the recipe to be displayed. **

Class 29 Half pound of honey sweets, the recipe to be displayed. **

Class 30 Six small honey cakes, the recipe to be displayed. **

Class 31 Six Raisin & Honey Scones, to be made to the attached recipe. Page 8 **

Other Classes

Class 32 One jar of honey preserves to be exhibited in a clear 454g honey jar with standard gold lacquered commercial screwed or twist-off lid. Recipe to be displayed with exhibit.

Class 33 One jar of honey marmalade to be exhibited in a clear 454g honey jar with standard gold lacquered commercial screwed or twist-off lid. Recipe to be displayed with exhibit.

Class 34 Display relating to Bees and Beekeeping, maximum size 60cm x 60cm

Class 35 Unmounted colour photograph of a beekeeping related topic size 150 mm x 100 mm

Class 36 Unmounted close-up colour photograph of honey bee activity size 150 mm x 100 mm

Class 37 Unmounted colour or monochrome photograph of a humorous nature of any honey bee related topic, size 150 mm x 100 mm, accompanied by a one line descriptive comment.

Novice Classes

Class 38 Two jars of light honey.

Class 39 Two jars of medium honey

Class 40 Two jars of crystallised honey (natural granulation)

Class 41 One shallow frame for extraction

Class 42 One cake of beeswax, 170g to 227g

Class 43 Two matching jars of honey and three blocks of beeswax made using standard manufacturer's 28g moulds

Junior Classes (For juniors from 10 years to under 16 years.)

Class 44 Painting related to beekeeping (*See Rule 12F*).

Class 45 Computer produced picture relating to beekeeping (*See Rule 12F*)

Class 46 Two matching jars of honey, light, medium or dark, crystallised or soft set

Class 47 One cake of beeswax, 170 g to 227 g

*Classes marked thus ** to be brought covered, on a white paper plate and covered. Display cloches will be available.*

CAKE RECIPES - Classes 27 & 31

Raisin and Honey Scones

Ingredients:

310g self-raising flour
25g golden caster sugar
40g butter
30g honey and a little extra to glaze
110-120 ml milk
40g raisins

Preparation:

Pre heat oven to 180°C (reduce to 170°C for fan assisted ovens)/Gas Mk 4. Lightly grease and flour a baking tray

Sift the flour and sugar into a bowl then rub in the butter until the mixture resembles breadcrumbs. Add the honey and enough milk to make a soft dough. Gently stir in the raisins until they are well distributed

Roll the dough on a lightly floured surface to 2cm thick then cut using a 6cm cutter

Bake in the pre-heated oven for 13-14 minutes, until risen and golden. Brush with a very small amount of warmed honey then cool on a rack.

Honey Fruit Cake

Ingredients:

110g (4oz) butter/margarine
175g (6oz) honey
2 medium eggs (beaten)
200g (7oz) self-raising flour
175g (6oz) sultanas
110g (4oz) glace cherries (quartered)

Preparation:

Pre heat oven to 160°C (reduce to 140°C for fan assisted ovens)/Gas Mk 3

Grease and line a 6" round cake tin

Cream butter and honey together

Mix in the beaten eggs alternately with the flour

Fold in cherries and sultanas

Bake for 75 – 85 minutes depending on your oven

HBA Honey Show Rules & Regulations

1. Entries must be made on the form provided and sent, with a stamped addressed envelope, to the Show assistant at the address on the form. All entries must reach the Show assistant by **Saturday 5th October 2019**. After this date no further entries will be accepted without prior arrangement with the Honey Show Manager.

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

3. Eligibility to Enter. Classes 1 to 43 are Open Classes to all paid-up members of any Beekeeping Association. Classes 44 - 47 are Open to children of paid-up members of any Beekeeping Association aged 10 to under 16 years.

4. Delivery, Staging and Collection of Exhibits. All exhibits must be delivered between **07.30 and 09.15 hours on Saturday 19th October 2019**. 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 show day. All exhibitors must leave the room by 09.15 hours on show day. Exhibits may not be removed from the show bench before **16.00 hours on Sunday 20th October 2019**.

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

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

Jars and bottles	labels to be affixed with the lower edge 13 mm from bottom of jar
Square sections and frames	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
Photographs	Bottom right hand corner

Round sections	one label on rings and duplicate on face 13 mm from bottom edge of each section
Cut Comb	affix one on the lid and the duplicate on the long side of the container. If using the new comb containers where the lid is affixed to the case a single label on the lid is acceptable
Small blocks of wax	label affixed to one side of each item in the class
Candles	label is to be affixed near the base
Display Classes	label will be affixed to the base or table
Cakes, biscuits, sweets, scones	displayed on a white paper plate together with the card (if applicable) supplied by the Honey Show Manager.
Polish and cosmetics	one label on the lid, the other on the container

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 21 to 24.

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

8. Section and Frames. Sections and frames must be enclosed in a case visible from both sides and removable by the judge

9. Extracted Honey. Extracted honey must be exhibited in clear 454 g (1 lb) squat glass jars with gold lacquered metal screw lids or white or gold plastic twist-off lids except where otherwise stated. Jars and lids must be matching

10. Honey Colour. B D grading glasses (approved by National Honey Show) will be used. Grading glasses 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)

11. 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.

12. All exhibits in the following classes shall be displayed as follows (see Rule 5 for labelling):

- A **Class 17** (Gift Class, one jar of honey) – no personal or private labels are permitted.
Class 20 (5 Blocks of beeswax) – displayed on a paper plate.
Classes 21-22 (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 the Hampshire Honey Show. If candles are dipped, exhibitors should provide own candle holder for judging.
- B **Classes 27, 28, 29, 30 & 31** (Confectionery) - placed on a white plate and covered with a transparent plastic bag; cloches are available for the show bench.
Classes 28 – 30 (Confectionery) - recipe should be displayed on the card supplied with the labels.
- C **Class 15** (6 Matching Jars) - labelled in accordance with current regulations.
- D **Class 23** (Beeswax Polish) - in a small container. No product labels are permitted
- E **Class 24** (Beeswax Cosmetics) - in a small container with the card (provided) describing the product and listing ingredients.
- F **Class 44 - 45** (Juniors) - age of entrant to be displayed with entry on a plain card. Computer generated exhibits not permitted in Class 44.

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. Class 17 - 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 1500 hours on the 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.

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

1st = 4 points, 2nd = 3 Points, 3rd = 2 Points, Highly commended = 1 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 points 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.

Judging comments on entries will be available on table display when the honey show opens for public viewing at 13.30 hours.