

# Hampshire Beekeepers' Association

## Honey Show and Convention

**Sunday 1<sup>st</sup> October 2023**

**at Sparsholt College,  
Westley Lane, Sparsholt,  
Winchester SO21 2NF**



The Honey Show will be open to HBA members for viewing after judging is complete.

**Honey Show and Convention Manager:** Peter George

**Organising Team:** Janek Margetts, Richard Skinner, Mark Cooper, Gillian Bird

**Honey Show Secretary:** Madeleine Davies

### **Judges:**

Hazel Blackburn	Senior Judge
Suzy Perkins	Senior Judge
Tracey Hood	Assistant judge
Brad Davis	Assistant judge
Miguel Ourique	Confectionary
Glyn Paton	Photography

## **Programme:**

08:00 – 09:00 Site opens for staging of entries and convention registration  
09:00 Event welcome – opening speech

### **The following times are approximate:**

09:30 – 13:00 Honey Show judging – judges and stewards only  
09:30 – 13:00 Voting for “Beekeepers’ choice” class (see below)  
10:00 – 12:00 Talks and workshops for HBA members (booked in advance)  
12:30 – 14:00 Lunch break – traders’ stalls  
13:30 – 15:00 Honey Show open to view  
14:00 – 15:00 Talks and workshops for HBA members (booked in advance)  
16:00– 16:30 Awards, and closing speech  
16:30 Honey show entrants collect entries

## **This Schedule**

- Please read this entire document; changes to classes and rules of entry have been made since the previous Show
- BBKA show rules, which can be found at [www.bbka.org.uk/faqs/some-suggested-clauses-for-show-schedules](http://www.bbka.org.uk/faqs/some-suggested-clauses-for-show-schedules), apply unless amended by the rules in this document
- A “Beekeepers’ Choice” class has been added to the schedule. Beekeepers will be invited to sample all entries in this class and will vote for their favourite. The honey show judges will not judge this class. Please be sure to sample the entries and vote for your favourite

## **HBA Honey Show Awards and Trophies**

	<b>2022 Winners</b>
<b>Bellairs medal for BBKA Blue Ribbon</b> - Best Exhibit in Show of all classes	Tracey Hood
<b>Centenary Trophy</b> - Association with the most 1st places in all honey and wax classes (1 to 24 and 39 to 44)	Southampton Association
<b>Hickman Shield</b> - Association with most points in all honey and wax classes (1 to 24 and 39 to 44)	Southampton
<b>HP Young Memorial Bowl</b> - Member with most points in all honey and wax classes (1 to 24 and 39 to 44)	Tracey Hood
<b>Gilbert Barrett Cup</b> - Member with second highest points in all honey and wax classes (1 to 24 and 39 to 44)	Nicholas Jazwinski
<b>HBA Robinia Bowl</b> - Member with highest points all confectionery and preserve classes (27 to 33)	Nicholas Jazwinski
<b>South Coast Honey Farm Shield</b> - Member with highest points in all comb honey classes (6 to 8 and 11 to 14)	Tracey Hood
<b>Ritchie Wax Trophy</b> - Member with the highest points in all wax classes (18 to 24)	Nicholas Jazwinski
<b>Colour Photography Trophy</b> - Member with the highest points in all photography classes (36 to 38)	Deborah Murphy
<b>Novice Award</b> - Member with highest points in all novice classes (39 to 44)	Peter George
<b>Junior Award</b> - Junior member with highest points in all junior classes (45 to 48)	Not awarded

## **Honey Classes (see Rule 6)**

**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 (see Rule 12-J)

**Class 12** Two containers of cut comb ling heather honey 170g - 255g (see Rule 12-J)

**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. Minimum weight 340g (see Rule 12-E)

**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, dark, crystallised or soft set (see Rule 12-A)

## **Beeswax Classes (see Rule 6)**

**Class 18** One piece, not patterned, at least 454g weight and at least 25mm thick (see Rule 11)

**Class 19** Five blocks of beeswax matching in all respects, made using standard manufacturer's 28g moulds (see Rule 12-B)

**Class 20** One pair of Beeswax Candles, not patterned, up to and including 38mm (1½") in diameter; moulded, matching in all respects. One to be lit by the Judge (see Rule 12-C)

**Class 21** One pair of ornamental beeswax candles, moulded, matching in all respects. One to be lit by the Judge (see Rule 12-C)

**Class 22** One pair of matching beeswax candles, not moulded. One to be lit by Judge (see Rule 12-C)

**Class 23** Beeswax polish, either furniture polish or cream (see Rule 12-F)

**Class 24** Beeswax cosmetic, ingredients to be shown with the exhibit (see Rule 12-G)

## **Mead Classes**

**Class 25** A bottle of dry mead (see Rule 12-K)

**Class 26** A bottle of sweet mead (see Rule 12-K)

## Confectionery Classes

See Rule 12D for classes 27 to 31

**Class 27** A honey fruit cake made to the recipe within this document

**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 recipe within this document

**Class 32** One jar of honey preserves. Recipe to be displayed with exhibit (see Rule 12-L)

**Class 33** One jar of honey marmalade. Recipe to be displayed with exhibit (see Rule 12-L)

## Other Classes

**Class 34** A display of honey and moulded beeswax or mead or both. Beeswax may be coloured. Any size or shape of jar may be used. The display must include at least 1.36kg (3 lb) honey. Base size not to exceed 60cm x 60cm (see Rule 12-M)

**Class 35** Beekeepers' Choice: one jar of honey, light, medium or dark, crystallised or soft set) (see Rule 12-N)

## Photography Classes

**Class 36** Unmounted colour photograph of a beekeeping related topic size 150mm x 100mm (A6 size, 6" x 4")

**Class 37** Unmounted close-up colour photograph of a working honey bee size 150mm x 100mm (A6 size, 6" x 4")

**Class 38** Unmounted colour or monochrome photograph of a humorous nature of any honey bee related topic, size 150mm x 100mm (A6 size, 6" x 4"), accompanied by a descriptive comment no longer than 10 words

## Novice Classes (see Rule 19)

**Class 39** Two jars of light honey

**Class 40** Two jars of medium honey

**Class 41** Two jars of crystallised honey (natural granulation)

**Class 42** One shallow frame for extraction

**Class 43** One cake of beeswax, 170g to 227g, 10mm to 15mm thick (see Rule 11)

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

## Junior Classes (see Rule 3)

**Class 45** Painting related to beekeeping (see Rule 12-H)

**Class 46** Computer produced picture relating to beekeeping (see Rule 12-H)

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

**Class 48** One cake of beeswax, 170g to 227g, 10mm to 15mm thick (see Rule 11)

## CAKE RECIPES - Classes 27 & 31

### Raisin and Honey Scones

#### Ingredients:

300g self raising flour  
25g castor Sugar  
1 teaspoon of baking powder  
1 teaspoon of ground ginger  
40g unsalted butter (in pieces)  
60g clear honey  
90ml full fat milk  
1 egg  
30g raisins

#### Preparation:

Pre-heat oven to 190° C (reduce slightly for fan assisted ovens)/Gas mark 5.

Sift the flour, baking powder and ginger together and stir in the castor sugar. Rub in the butter until the mixture resembles breadcrumbs (this can be done using a food processor).

Mix the honey, milk and egg together in a bowl until thoroughly blended. Add the raisins to the flour mixture, followed by enough of the honey, milk & egg mixture to form a firm dough. (You can add a little more milk if required.)

Turn the dough out onto a lightly floured surface and roll the dough to approximately 2cm thick.

Using a 6cm cutter cut out approximately 8 scones.

Place the scones on a floured baking sheet and brush the surface with any of the remaining honey, milk and egg mixture or plain milk to glaze.

Rest the scones on the baking sheet for 10 minutes at room temperature.

Bake in a pre-heated oven for 13-15 minutes until risen and golden brown then transfer to a wire rack to cool.

### Honey Fruit Cake

#### Ingredients:

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

#### Preparation:

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

Grease and line a 6" or 7" 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

We kindly ask that you read these rules and regulations carefully prior to submitting your entries, so that you understand what is expected. This will ensure that you are less likely to be disqualified by the judge on technical points, at the same time preventing delays on the day of the show.

1. Entries must be made on the form provided and sent, with a stamped addressed envelope, to the Show Secretary at the address on the form. All entry forms must reach the Show Secretary by **21st September 2023**. After this date no further entry forms will be accepted without prior arrangement with the Honey Show Manager.

No item can be submitted into a class if it has won any award in that class in a previous HBA Honey Show.

2. Entry Fees: there are no entry fees payable.

3. Eligibility to Enter.: classes 1 to 44 are Members' Classes, open to all paid-up members of any beekeeping association affiliated with or part of Hampshire Beekeepers' Association. Classes 45 to 48 are open to any children aged 10 to under 16 years regardless of whether they or their parents are members of a beekeeping association or not.

4. Delivery, Staging and Collection of Exhibits: all exhibits must be delivered to the Show Hall **between 08.00 and 09:00 hours on the day of the show**. All exhibitors should stage their own exhibits, but those unable to do so may request them to be staged by an appointed steward (please arrange with Honey Show Manager prior to the day of staging).

**Please note**: no new entries, class changes, adjustments etc. will be accepted on show day (see Rule 10 for exception). All exhibitors must leave the Show Hall by 09:00 hours on the day of the show.

**Exhibits may be removed** from the show bench after prize giving is completed, with supervision of a steward who has been appointed by the Show Manager. You will be escorted to your entries by a designated steward, and must sign to confirm receipt of your items then leave the show area taking your items

5. Labels: exhibitors must label every entry as described below with the labels supplied by the Show Secretary. These will be available on the day of the Show and must not be altered or marked. (See Rule 12 for class-specific rules.). Where required for the class, a card will also be supplied on which the entrant must list ingredients or write the recipe as appropriate.

Except where otherwise specified in this schedule 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 ring and duplicate on container face with lower edge 13 mm from bottom edge of each section

Cut Comb	Affix one on the lid and the duplicate on the long vertical side of the container. If using the new containers where the lid is affixed to the case a single label on the lid is acceptable
All blocks of wax	Label affixed to one vertical side of each item in the class and one on the plate, contained in a clear polythene bag
Candles	Label will be affixed near the base of the candle
Display Classes	Label will be affixed to the base or table
Cakes, biscuits, sweets, scones	Label affixed to the plate. The recipe card (if applicable) supplied by the Honey Show Manager to include the entry number.
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 natural produce of the exhibitor's own bees. Exception for candle and ornamental wax (classes 20 to 24)
7. Beeswax: beeswax may be exhibited polished or unpolished at the exhibitor's discretion.. Exhibits should be enclosed in a clear polythene bag to preserve the wax aroma
8. Sections and Frames: sections and frames must be enclosed in a case visible from both sides and must be easily removed by the judge. An area of comb not less than 8cm by 8cm must be visible.
9. Extracted Honey: extracted honey in whichever class must be exhibited in clear traditional squat 454 g (1 lb) glass honey jars. Exception: class 15. Jars must have standard **gold lacquered metal, or white or gold plastic, screw top or twist-off lids that are matching.**
10. Honey Colour: B D grading glasses (approved by National Honey Show) will be used. Grading glasses will be available for use 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). Exception: at the Show Manager's discretion and by agreement, an entrant may change the class of an entry in classes 1, 2, 3, 39 or 40 after using the grading glasses and **before start of judging.**
11. Weight: where a specific weight of wax (e.g. 454g) is specified, the wax exhibit must be within 5% of that weight. Blocks are to be displayed on a white paper plate.
12. Rules specific to classes: exhibits 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. Please submit a label conforming to the current regulations and an anti-tamper label to the show secretary when staging your display, in an envelope marked on the outside with your entry number only
  - B Class 19** (5 Blocks of beeswax) – displayed on a white paper plate.
  - C Classes 20-22** (Beeswax Candles) – exhibitors **must mount their candles in their own plain holders or on a simple block** for judging. Candles not mounted cannot be lit and so will not be judged
  - D Classes 27 to 31** - to be brought, covered, on a white paper plate and enclosed in a clear polythene bag.  
**Classes 28, 29 & 30** - recipe to be displayed on the card that will be supplied by the Honey Show Secretary on the day of the show.



- E Class 15** (6 Matching Jars) - labelled for sale in accordance with current regulations (Honey (England) Regulations 2015). Tamper seals not to be used
- F Class 23** (Beeswax Polish) - in a small container. No product labels are permitted
- G Class 24** (Beeswax Cosmetics) - in a small container with the card that will be supplied by the Honey Show Secretary naming the entry number, the product and listing ingredients.
- H Class 44 to 47** (Juniors) - age of entrant to be displayed with entry on a plain card (supplied on the day). Computer generated exhibits not permitted in Class 44.
- E Classes 11-12** Cut comb honey must be displayed in identical standard commercial 8oz containers, either white with a transparent snap-on lid or transparent single-piece.
- K Class 25-26** (Mead) - must be shown in clear glass wine bottles of approximately 750 ml capacity, with round section, not fluted, without decoration or lettering. The bottle may be punted or not. Cork flanged stoppers that are easily removed must be used, with either white or cream tops. Nothing else is acceptable. No alcohol, flavouring or colouring may be added
- L Classes 32 & 33** - Honey preserves and marmalade to be exhibited in a 454g or 340g plain honey or jam jar with screw or twist lid. Recipe to be displayed with exhibit on the card that will be supplied by the Honey Show Secretary
- M Class 34** – no display that has previously won a prize at the Hampshire or National Honey Show will be accepted. A display will be classed as identical to its predecessor unless at least half of the items are new this year
- N Class 35** – a single jar (see Rule 9) with no identifier other than the supplied entry label. No more than 30 entries will be accepted for this class. No member may submit more than one entry in this class.

13. Exhibitors: exhibitors may submit up to two entries in any one class (exception: class 35) 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. Note – see rule 12-A

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 to the Honey Show Manager by 1400 hours on the day of the Show. Prior verbal 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
  - Adjudicate on any queries about 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 Awarded: 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 viewing after judging is complete.**