



**West Norfolk & King's Lynn Beekeepers' Association
Schedule & Regulations of the Honey Exhibition at the Sandringham
Show**

Wednesday 29th July 2009

Judges: Paul Metcalfe Honey Penny Young Confectionery

Classes for Members of the WNKLBA and NBKA		
A	Two	1 lb jars of light liquid honey
B	Two	1 lb jars of medium or dark liquid honey
C	Two	1 lb jars of granulated or creamed honey
D	Three	1 lb jar of light liquid honey, one 1 lb jar of medium or dark honey, 1 lb creamed or granulated honey.
E	Two	Packs of cut comb honey 200g - 255g (7 - 9 ozs)
F	One	Shallow frame of honey suitable for extraction
G	One	Cake of wax plainly moulded, between 200g - 255g (7 - 9 ozs)
H	One	Honey cake to recipe (members family may compete in this class)
Novice Class WNKLBA and the Norfolk BKA open to members who have not previously won the Park House cup or taken 1st Prize for honey at any Honey Show		
I	Two	1lb. jars Liquid Honey
J	One	Frame of Sealed Honey
Open Classes		
K	Two	1 lb jars of light liquid honey
L	Two	1 lb. jars of medium or dark liquid honey
M	Two	1 lb jars of granulated or creamed honey
N	Three	Composite Class - 1 lb. jars all completely different types of honey
O	Two	Packs of cut comb honey 200g - 255g (7 - 9 ozs)
P	One	Cake of wax plainly moulded 15 -17ozs
Q	One	Bottle of mead
R	One	Bottle of Melomel
S	Two	Matching plainly moulded beeswax candles in holder. one to be lit by judge.
T	Six	Commercial class. Six uniform size and shape 1lb jars of honey (all same type of honey), labelled for sale.
U		Any cake made with honey (recipe to be submitted)
V		4 ozs sweets made with honey (recipe to be submitted)
W	6	Biscuits made with honey (recipe to be submitted)
X	1	Photograph - colour or black and white, any size. Subject "Bees & Beekeeping"

		Gift Classes
G 1	One	Pack of cut comb honey 200g -255g (7 - 9 oz.)
G 2	One	1 lb. jar of liquid honey.
G 3	One	1 lb. jar of granulated or creamed honey
<i>Entries in the gift classes will be sold in aid of the Association funds</i>		
		Entry Fees
	Classes A to J	<i>15p per entry</i>
	Classes K to X	<i>30p per entry</i>
	Gift class	<i>no entry fee</i>

Trophies Trophies remain the property of the Association	Awarded for
B.B.K.A Blue Ribbon	Best Exhibit in Show
Arthur Bridges Memorial Cup	Highest placed WNKLBA member in Class A
Dorothy Bridges Memorial Cup	Highest placed WNKLBA member in Class C
Arthur Bridges Silver Jubilee Cup	Best Exhibit in Class D
Fermoy Rose Bowl	Best Exhibit in Class H
Fermoy Cup	Most points in Classes A to H
The Association Salver	Best Exhibit in Class H
The Park House Cup	Best exhibit in Class I
The Ernie Dix Shield / Cup	Best Exhibit in Class J
The Hickathrift Cup	Best Exhibit in Class K
The Sedgford Cup	Best Exhibit in Class L
Birkbech Challenge Cup	Most points in Classes K to P
The Coggles Cup	Most points in Classes G1 G 2 & G 3
The Fred Richard's Cup	Best Exhibit in Class T
Queen Elizabeth, The Queen Mother Memorial Shield	Best Exhibit in Show
<i>Points will be awarded as follows</i>	1st Prize 4 points 2nd Prize 3 points 3rd Prize 2 points VHC 1 point <i>in the event of a tie, the judges decision will be final</i>

Recipe for the Honey Cake

10 oz Plain Flour	4 oz Sultanas
1 Tsp Baking Powder	4 oz Currants
8 oz Butter or Margarine	4 oz Raisins
4 oz Honey	2 oz Candied Peel
4 oz Castor Sugar	3 Eggs

Method

Cream the butter or margarine, sugar and honey. Add the beaten Eggs at a time. Gradually stir in the sieved flour & baking powder & then the dried fruit (thoroughly washed and dried). Tin to be 7 inches in diameter. Bake in a moderate oven approx. 180 C, 350 F, reg 3-4 for one hour then reduce oven temp to 120 C, 250F reg 1-2 for approx. one and a half to two hours.

Goods for Sale

Exhibitors may bring jars of honey & hive products bearing the members own label & the member's name and address, to be offered for sale to the public. Honey for sale *must be* labeled in accordance with current legislation. The Association will deduct 20% of the sale price to help defray the considerable Show expenses.

This honey must be of a high standard & free from extraneous matter. Any that is not, will be withdrawn from sale.

It must be at the Show by **8.45am** on the **Wednesday 29th July** and exhibitors will be responsible for removing any unsold honey at the end of the show.

The Association will not be responsible for any not collected & rule 15 applies to this honey.

Show Rules

Complete the enclosed entry form & return no later than **Monday 27th July 2009**, to the **Show Secretary Mrs M Woodford with entry fees**.

Cheques or postal orders should be made payable to **West Norfolk & King's Lynn Beekeepers Association**. Completed entry forms must accompany all entries delivered direct to the Showground.

Each exhibitor will receive labels supplied by the Organiser which must not be altered & shall be affixed on the jars allowing 10-15mm between the label & the bottom of the vessel; on sections & shallow frames at the top right hand corner of the vertical transparent face of the case & the duplicate on the top horizontal bar of the frame or section. Labels for cut comb shall be affixed one on the lid & the duplicate on the long side of the container. If a showcase is used for wax, one label must be affixed on the glass & the duplicate on the surface of the wax to be shown uppermost.

Every exhibit must be the bona-fide produce of the exhibitor's own bees.

Competitors may not exhibit more than three entries in each class.

An **individual exhibit** cannot be entered into more than one class.

An exhibitor shall not be entitled to more than one award in any one class.

The liquid honey classes will be graded according to standard grading glasses, & should any honey be entered in the wrong class it will be re-classified by the steward prior to judging.

All extracted honey must be exhibited in plain, straight-sided, clear 454g (1lb) squat jars (glass or plastic) with standard gold lacquered commercial screw tops or twist-offs, & matching, exception **commercial class** where the jars must be uniform in size & shape, & labels as near to the correct place as the pattern of jar allows.

Mead must be made of honey & water without added alcohol. It must be shown in clear white glass wine bottles of round section approx. 26 fluid ounces capacity, without names, fluting or ornamentation.

Frames must be shown in protective cases without lacing or edging & it must be visible on both sides.

All exhibits sent for staging by the Stewards should have the name & address of the exhibitor & a list of contents marked on the inside of the lid of the container. The lids of the box must not be fastened down with nails.

Exhibit delivery, Exhibits must be delivered "Carriage paid" to the Show Organiser, Showground, Sandringham Estate. On the day prior to the Show, or delivered personally to anyone of the appointed Stewards, on the day of the Show by **8.45 am** at the ground.

The Judges have power to disqualify any exhibit unworthy of a prize.

Their decision in all cases shall be final

Any prizes unfairly won will be forfeited & the next in order will receive it.

The Organiser & Stewards will take ordinary care of exhibits, but are not responsible for any loss or damage to exhibits.

No exhibit or part thereof shall be removed until 5pm on the day of the Show without the consent of the Show Organiser.

All exhibits must be removed that day & must be **checked out by a Steward**.

The gift class items will be removed for Sale after judging has been completed & the show cards are on the bench.

The annual subscription must be paid prior to entry in the Members' classes.

The committee reserves the right to refuse any entries or exhibits.

Any questions as to the true interpretation of the foregoing rules shall be decided by the Committee of the West Norfolk & King's Lynn Beekeepers Association.

Any complaints **MUST** be made to the **Show Organiser in writing on the day of the Show**.

It is the responsibility of the winners to ensure the safety of the TROPHIES by whatever means considered satisfactory and to return all Trophies prior to the following Show.