



ANNUAL HONEY SHOW

Saturday 24th July 09:00 – 17:00 & Sunday 25th July 10.00 – 16.00

The Downham Home and Garden Store PE38 0AD

Schedule & Conditions of Entry

This show is held in accordance with the show rules (2016) of the British Beekeeping Association and Exhibitors are bound by them

Judges: Sue Carter & Bill Fisher

Show Secretary: Phil Cane
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Part 1:

 Denotes New Classes added this year

Novice Classes (Only open to WNKLBA Members who have not previously won the Park House Cup or 1st prize for Honey at any Honey Show)

- NC1 Two 454g (1lb) jars of Liquid Honey
 NC2 One frame of sealed Honey
 NC3  Two identically moulded blocks of wax 26-30grams

Part 2:



Members Classes (Only open to Members of WNKLBA and Norfolk BKA)

- A. Two 454g (1lb) jars of Light Liquid Honey
- B. Two 454g (1lb) jars of Medium or Dark Liquid Honey
- C. Two 454g (1lb) jars of Crystallised or Soft Set Honey
- D. Variety Class: One 454g (1lb) jar of Light Liquid Honey and One 454g (1lb) jar of Medium or Dark Liquid Honey and One 454g (1lb) jar of Crystallised or Soft Set Honey
- E. Two packs of Cut Comb Honey 200-255g (7-9oz) each
- F. One shallow frame of Honey suitable for extraction
- G. Six identically moulded blocks of wax 26-30grams each.
- H. One cake of wax, plainly moulded, between 200 and 255grams (7-9oz)
- I. One Honey cake to recipe (see Part 9) (Members' families may enter this class)

Part 3:

Denotes New Classes added this year

Open Classes (Open to all)

- J. Two 454g (1lb) jars of Light Liquid Honey
- K. Two 454g (1lb) jars of Medium or Dark Liquid Honey
- L. Two 454g (1lb) jars of Crystallised or Soft Set Honey
- M. Composite Class: Three 454g (1lb) jars, each of completely different types of Honey
- N. Two packs of Cut Comb Honey 200-255g (7-9oz) each
- O. One cake of wax, plainly moulded, between 425 and 485grams (15-17oz)
- P. One bottle of mead
- Q. One bottle of Melomel
- R. Two matching, plainly moulded, beeswax candles (Judge to light one)
- S. Commercial Class: Six uniform size and shape jars of Honey, labelled for sale (all honey to be of the same type)
- T. Any cake made with Honey (Recipe to be submitted with cake)
- U  Any decorated cake made with Honey (Recipe to be submitted with cake)
- V. Six small cakes made with Honey (Recipe to be submitted with cake)
- W. Six 113g (4oz) sweets made with Honey (Recipe to be submitted with sweets)
- X. Six biscuits made with Honey (Recipe to be submitted with biscuits)
- Y. One black and white or colour photograph (max size A4) on the subject of 'Bees or Beekeeping'
- Z  Beeswax Wrap, two matching pieces. Each 30cm square. Made from Beeswax only, no additional oils/resins permitted. One wrap will be used to wrap a food item which will be supplied by the Show Secretary on Friday. No Exhibits for this class will be accepted on the Saturday.

Part 4:

Gift Classes (Open to all)

(Entries will be sold to aid Association funds. For every entry in Gift Classes 2 & 3 £5.00 will donated to a charity proposed by the winner of the Centenary Trophy (See Part 6))

- GC 1 One pack of Cut Comb Honey 200-255g (7-9oz)
- GC 2 One 454g (1lb) jar of Liquid Honey
- GC 3 One 454g (1lb) jar of Crystallised or Soft Set Honey

Part 5:

Trophies will be awarded as follows:

Best placed WNKLBA Member	Light Liquid Honey - <i>Class A</i>	The Arthur Bridges Memorial Cup
Best placed WNKLBA Member	Soft Set Honey - <i>Class C</i>	The Dorothy Bridges Memorial Cup
Best placed WNKLBA Member	Liquid Honey - (<i>GC</i>) 2	The WNKLBA Centenary Trophy
Best Exhibit	Composite - <i>Class D</i>	The Arthur Bridges Silver Jubilee Cup
Best Exhibit	7-9oz Cake of Wax - <i>Class H</i>	The Fermoy Rose Bowl
Best Exhibit	Honey Cake - <i>Class I</i>	The Association Salver
Best Exhibit	Light Liquid Honey - <i>Class NC1</i>	The Park House Cup
Best Exhibit	Sealed Frame - <i>Class NC2</i>	The Ernie Dix Shield
Best Exhibit	Light Liquid Honey - <i>Class J</i>	The Hickathrift Cup
Best Exhibit	Medium or Dark Liquid Honey - <i>Class K</i>	The Sedgeford Cup
Best Exhibit	Commercial - <i>Class S</i>	The Fred Richards Cup
Most points	Member Classes - <i>A to I</i>	The Fermoy Cup
Most points	Open Classes - <i>J to O</i>	The Birkbech Challenge Cup
Most points	Gift Classes - (<i>GC</i>) 1 to 3	The Coggles Cup
Best Exhibit in Show		The Queen Mother Memorial Shield and The BBKA Blue Riband

THE SAFETY, SECURITY AND RETURN OF THE TROPHIES RESTS WITH THE WINNERS

All trophies remain the property of the Association and should be returned to the Show Secretary for display at the Annual Honey Show in July.

Part 6:

Entry Fees

There will be no fee for entries

Part 7:

Points will be awarded as follows:

1 st Prize	4 points	2 nd Prize	3 points
3 rd Prize	2 points	VHC	1 point

In order to preserve the high standard expected for the show, the judge(s) may deem that the exhibits in a class do not meet the required standard and may, as a consequence, not award any or all prizes and associated points. In the event of a tie, the judges' decision will be final.

Part 8:

Recipe for class I: One Honey cake to recipe

Ingredients:

- 284grams (10oz) Plain Flour (Sieved)
- 1 Teaspoon Baking Powder
- 227grams (8oz) Butter or Margarine
- 3 Eggs
- 406grams (14oz) Dried mixed fruit (sultanas, currants, raisins, candied peel)
- 113grams (4oz) Honey
- 113grams (4oz) Caster sugar

Method:

- ❖ Cream the butter or margarine, castor sugar and honey
- ❖ Add the beaten eggs, one at a time
- ❖ Gradually stir in the flour & baking powder and then the dried fruit
- ❖ Place in an 18-20centimetre (7-7½ inch) oven tin
- ❖ Bake in a moderate oven, approximately 170°C / fan oven 150°C / gas mark 3-4 for approximately 1 hour, if required, reduce oven temperature to 150°C / fan oven 130°C / Gas mark 1-2 for a further 15-30 minutes.

Part 9:

Regulations pertaining to Member's goods displayed for sale:

- ❖ ONLY WNKLBA MEMBERS EXHIBITING HONEY MAY BRING JARS OF HONEY, HIVE PRODUCTS AND/OR BEEKEEPING RELATED GOODS FOR SALE TO THE PUBLIC
- ❖ Sales will only be allowed from the designated sales area within the show marquee
- ❖ Honey for sale **must** be labelled in accordance with The Honey (England) Regulations 2015
- ❖ Honey for sale must be of an acceptable standard in order to be displayed for sale and must contain the full weight of contents as displayed on the label
- ❖ Products for sale should be labelled with the Members details and priced for sale
- ❖ Number and price of all products for sale price must be passed to the Treasurer before displaying on the sale table
- ❖ The Association will deduct 10% of the price of all goods sold, to help defray show expenses
- ❖ Goods for sale must be presented to Members manning the sale table by 08.45 on the day of the show
- ❖ Members will be responsible for collecting remuneration, removing any unsold honey, hive products and related goods, at the end of the show
- ❖ The Association will not be responsible for any monies or goods not collected. Rule 15 will apply. The WNKLBA Committee has set the sale prices for honey as follows for 2020

454grams(1lb)	£6.00
340grams(12oz)	£5.00
227grams(8oz)	£4.00

Any jars which differ from the standard size will be sold pro-rata to the above sizes and weights.

Part 10:

Conditions of Entry (as constituted and agreed by the Executive Committee of WNKLBA)

1. Completed entry forms, if posted, should be sent to the show secretary (See page 1) no later than Friday 16th July 2021. However, entries will be accepted at the showground, (See Condition 12).

Entry to the Members classes will NOT be accepted if the annual subscription fee has not been paid.

2. Each exhibitor will receive labels, supplied by the Show Secretary, which must be affixed, unaltered:
 - a. On Honey jars: 10-15mm up from the bottom of the jar.
 - b. On frames (Classes F & NC2) At the top right-hand corner of the vertical transparent face of the case, with the duplicate on the top horizontal bar of the frame.
 - c. On Cut Comb (Classes E, N & GC 1): One on the lid, the duplicate on the long side of the container.
 - d. On cakes of wax (Classes H & O): One on the uppermost surface of the wax and if in a showcase, one on the glass.
 - e. On six blocks of wax (Class G): One on the bottom of each block and one on the display plate or board.
 - f. On candles (Class R): One on each candle.
 - g. On mead & melomel (Classes P & Q): 10-15mm up from the bottom of the bottle.
 - h. On plated entries (Classes I, T, U, V, W, X & Z): On the plate or display board.
 - i. On photographs: (Class Y) 10-15mm up from the bottom of the photo.

3. Every exhibit must be the bona-fide produce of the exhibiting beekeeper.
4. Competitors may not enter more than three exhibits in each class.
5. Exhibits may not be entered in more than one class.
6. Exhibitors shall not be entitled to more than one award in any one class.
7. The liquid honey classes will be graded according to standard grading glasses and should any honey be entered in the wrong class, it will be re-classified by the Show Secretary, prior to judging.
8. All extracted honey must be exhibited in plain, straight sided, clear 454g (1lb) squat jars (glass or plastic) with matching, standard gold lacquered, commercial screw tops or 'twist offs', except for the Commercial Class (U), where the jars must be uniform in size and shape with matching labels, affixed as near to the correct place as the pattern of the jar allows.
9. Mead (P) must be made of honey and water without added alcohol. Mead and melomel (Q) must be shown in clear glass wine bottles of round section, approximately 26 fluid ounces capacity, without names, fluting or ornamentation.
10. Frames (F & NC2) must be shown in protective cases without lacing or edging and both sides must be visible. WNKLBA have some protective cases for Members' entries, available from the Show Secretary.
11. All exhibits sent for staging by the stewards should have the name and address of the exhibitor and a list of contents, marked on the inside of the container lid. Lids of containers must not be fastened in such a way that they require tools to access them.
12. Exhibits must be delivered, 'carriage paid' to: The WNKLBA Show Secretary, at the Downham Home and Garden Centre PE38 0AD on the day prior to the show and no earlier than 3:30pm, or delivered personally to the Show Secretary or appointed show stewards; on the day prior to the day of the show after 3:30pm or on the day of the show in time to be on the show bench by 8:45am. **NO LATE ENTRIES WILL BE ACCEPTED!**
13. The judges have the authority to disqualify any exhibit unworthy of showing. **THEIR DECISION WILL BE FINAL!**
14. Any prizes unfairly won will be forfeited and the next placed exhibit shall be awarded the prize.
15. The Show Secretary and appointed stewards will take ordinary care of exhibits, but are not responsible for any loss or damage to exhibits.
16. No exhibit, or part thereof, shall be removed before 5pm on the day of the show without the consent of the Show Secretary, all exhibits must be removed after 5pm on the day of the show once they have been signed out by the Show Secretary or an appointed steward.
17. Gift class items will be removed for sale once judging of the gift classes has been completed.
18. The Show Secretary reserves the right to refuse any entry or item for sale.
19. Any questions with regard to the interpretation of the rules shall be answered by the WNKLBA committee. Any comments or complaints about the running of the show must be made to the Show Secretary within one week following the show.