

# HONITON AGRICULTURAL SHOW

Thursday 4<sup>th</sup> August 2011

## BEEKEEPING SECTION

### HONEY, WAX, ART AND PHOTOGRAPHY CLASSES

JUDGE - MR. ARTHUR TAYLOR from Gloucestershire

### COOKERY CLASSES

JUDGE - MRS MOLLY GOFF from Exeter

**PRIZES** : First £5.00, Second £3.00, Third £2.00 will be awarded except for classes 12 and 19 for which special awards will be made.

**POINTS** are awarded in each class on the basis of First: 6, Second: 5, Third: 4, V.H.C.: 3, Novice classes include H.C.: 2, C.: 1.

**RULES** – Exhibits will be judged in accordance with the BBKA Show Rules (1994) - see pages 5 to 9 of the 2009 DBKA Yearbook & DBKA website.

**THE BLUE RIBBON AWARD**, offered by B.B.K.A., will be awarded for the best exhibit in the Beekeeping Section of the Show should there be sufficient entries.

**PRIZE DISTRIBUTION** will be at 4.00pm. by The President Elect of the Honiton & District Agricultural Association, Lady Anne Boles

**ENTRY FEE** : 50p per class (There is no entry fee for Gift Class No.21).

**PLEASE SEND ENTRY FORMS & FEES – EARLY ENTRIES WELCOMED to:**

John Easton (Competition Secretary)

33 Argyll Road, Pennsylvania, Exeter EX4 4RX

Entries will **not** be acknowledged. Labels will be provided **prior to staging in the Bee Marquee.**

**PLEASE ENTRIES NO LATER THAN MONDAY 25<sup>th</sup> JULY 2011**

## SECTION A : HONEY CLASSES

CLASSES 1-15 INCLUSIVE ARE OPEN TO ANY MEMBER OF D.B.K.A.  
Except Class 8, exhibits should be without labels apart from the supplied entry number label with its lower edge affixed 2cm above the base.

1. Two 454 gm (1 lb) jars of Light English Honey.
2. Two 454 gm (1 lb) jars of Medium English Honey.
3. Two 454 gm (1 lb) jars of Dark English Honey
4. Two 454 g (1 lb) jars set English Honey.
5. One comb of English honey for extraction.
6. One container of cut comb honey, gross weight 200-250 g.  
This class is kindly sponsored by **Honeycomb Skincare**.
7. One section of comb honey.
8. Six matching transparent jars of English honey, labeled as for sale, to comply with current regulations. All honey in this class may be offered for sale at prices agreed by the show committee. No multiple entries.

## SECTION B: WAX, COMPOSITE, MEAD, PHOTOGRAPHIC AND ART CLASSES

9. One piece of beeswax not less than 454 g (1 lb) in weight and 2.5 cms thick.
10. Six blocks of beeswax, each 28 g (1 oz) in weight.
11. Ornamental beeswax creation. Moulding and colouring permitted.
12. The Griffin Cup: three 454 g (1 lb) jars of English honey, one each of light honey, medium or dark honey (excluding ling) and soft set honey and a beeswax block, not less than 227 g (8oz) in weight and at least 10 mm thick. First Prize only, of £10.00 presented by **Exeter and East Devon Branches of DBKA**.
13. One bottle of mead, labeled "sweet" or "dry", in a clear punted sauterne-type bottle of approximately 75cl capacity. White plastic flanged stoppers only must be used.
14. One photograph not less than 150mm x 100mm (6" x 4") of a subject of beekeeping interest. May be exhibited in a transparent cover. **Must be ready to hang.**
15. ART: Coloured picture or craftwork in any medium. Subject of interest to Beekeepers. A suitable translucent protective covering must be provided.

## SECTION C : CLASSES 16 -19 INCLUSIVE – FOR NOVICES ONLY

(a 'novice' is anyone who has not won a prize at any Honey Show)

16. Two 454 g (1 lb) jars Light English honey.
17. Two 454 g (1 lb) jars Medium or Dark English honey.
18. Two 454 g (1 lb) jars soft set English honey.
19. THE ROBIN KIRKCALDIE MEMORIAL CUP: three 454 g (1 lb) jars English honey.  
First prize only of £5.00. (Novice only)

## **SECTION D : COOKERY** **CLASSES**

CLASSES 20 - 24 INCLUSIVE ARE OPEN TO ANY MEMBER OF D.B.K.A.

Paper plates and plastic bags will be supplied on arrival.

20. HONEY MADEIRA CAKE – using this recipe

**Ingredients:** 150g (6oz) butter, 100g (4oz) set honey, 75g (3oz) caster sugar, grated rind of 1 lemon, 3 eggs, beaten, 250g (9oz) sieved self raising flour.

**Method:** Cream the butter with the honey and sugar until pale. Mix in the lemon rind and eggs. Fold in the flour and transfer the mixture to a greased and lined 900g (2lb) loaf tin. Bake for 1 hour at 180C, 350F, Gas Mark 4. Cool on a wire rack and glaze using 45ml (3 tablespoons) warmed clear honey, make fine holes in the cake with a skewer and drizzle with the honey.

21. HONEY VICTORIA SANDWICH – using this recipe

*This is a Gift Class- There is no entry fee but cakes will become the property of the Honiton Show Committee and will be sold for the benefit of show funds from 3.30 pm on the day*

**Ingredients:** 170g (6oz) margarine, 100g (4oz) caster sugar, 170g (6oz) self raising flour, 1 tablespoon honey, 3 eggs, 2 tablespoons warm water.

**Method:** Cream margarine and sugar then the honey. Beat in the eggs. Fold in the sifted flour, adding water, if required, to make a soft mixture. Divide between prepared 7 inch sandwich tins and bake at Gas 4, 350F, 180C for about 30 minutes. For the filling use, 75g (3oz) icing sugar, 55g (2oz) margarine and 1 tablespoon of honey.

22. HONEY TART – using this recipe

**Ingredients:** 8oz plain flour

4oz of margarine

2 Tablespoons of water

4 heaped tablespoons of Honey

4oz seeded batch brown breadcrumbs or similar

1 Lemon, grated on the medium side of the grater

Pre-heat the oven to Gas 5, 220 centigrade.

Make shortcrust pastry using the usual method by combining flour, margarine and water. Roll out the pastry on to a 7" greased pie dish. Warm the honey gently in a saucepan, add the breadcrumbs and combine well. Remove from the heat and add the grated rind of the lemon and 1 teaspoon of the juice. Mix well and allow to cool. Spread the mixture over the lined pie dish and bake for approximately 25 minutes - checking after 15 minutes as it can easily burn.

23. A CHILDS PACKED LUNCH – suitable for ages 5 to 12 and to include an item using honey in the recipe. A copy of the recipe should be submitted with the entry.

Cookery classes are continued overleaf

#### 24. HONEY LEMON CURD – using this recipe

**Ingredients:** 100g (4oz) honey, 100g (4oz) caster sugar, 2 large eggs, 60g (2 ½)oz butter, finely grated rind and juice of a lemon.

**Method:** Heat the honey, butter sugar, lemon rind in a covered double saucepan and allow to stand in the heat for a time. Add well beaten eggs and cook very slowly, without boiling, until mixture thickens. Seal and keep cool. If lemon rind is not liked in the curd, the mixture may be strained before putting into a jar. This will not fill a 454g jar so a 227g jar may be used.

#### **The following special awards will be available:**

THE FRED BARRATT SHIELD Awarded for the highest overall points aggregate in the Honey Classes 1 - 8 inclusive. Awarded in 2010 to **Mr Tony Rennolds**

THE BASIL SALTER WAX CHALLENGE CUP Awarded for the highest overall points aggregate in the Wax classes. 9 - 10 inclusive. Awarded in 2010 to **Mrs Jeanne Charlton**

THE UPLYME CUP Awarded for the highest overall points aggregate in the cookery classes 20 - 24 inclusive. Awarded in 2010 to **Miss Sue Sturdy**

THE GRIFFIN CUP for first in class 12: Awarded in 2010 to **Mr Tony Rennolds**

THE ROBIN KIRKCALDIE MEMORIAL CUP Awarded to the winner of Class 19. Awarded in 2010 to **Mr Mike Craythorne**.

The '**BBKA BLUE RIBBON**' awarded to '**BEST EXHIBIT IN THE SHOW**' (only possible when total entries exceed 101 and we had 134 in 2010!).  
Awarded in 2010 to **Mr Steven Ide**

Branches represented last year included both East Devon and Exeter. We are really hoping to be able to welcome even more branches from DBKA to the 2011 Honiton Show.

***STAGING** - exhibits should be staged between 4.00 pm and 6.00 pm on Wednesday 3<sup>rd</sup> August OR between 8.00 am and 9.00 am on the morning of the show.*

***JUDGING** starts at 9.30 am on Thursday 4<sup>th</sup> August 2011, in accordance with B.B.K.A. Show Rules (1994) – see pages 5 - 9 of the 2009 DBKA Yearbook & DBKA.website.*

***COLLECTION** - Exhibits should be collected between 5.00 pm and 6.00 pm on the day of the show. However, should exhibitors be unable to collect exhibits themselves, exhibits may be removed for safe keeping by Branch representatives, **please only with prior arrangement when staging** with the Competition Secretary, John Easton – mobile 07771 802463.*