

Cumbria Beekeepers Association
HONEY SHOW 2023
Bothel Village Hall
4th November 2023

SCHEDULE OF CLASSES

1. Two jars light honey
2. Two jars medium honey
3. Two jars dark honey
4. Two jars naturally granulated honey (not stirred)
5. Two jars creamed honey
6. Two jars chunk honey (containing approx. 50% cut comb)
7. Two jars heather honey
8. One section, free from heather honey, round or square, minimum weight 227g
9. One section, heather honey, round or square, minimum weight 227g
10. Two cartons cut-comb honey, weight 200g to 255g. Free from heather honey
11. One shallow frame, free from heather honey, suitable for extraction
12. One shallow frame, heather honey
13. One Cake of Beeswax – Plain
14. One Cake of Beeswax – Decorative
15. Two Beeswax candles – Dipped. One candle will be lit by the judge
16. Two Beeswax candles – Moulded. One candle will be lit by the judge
17. One Apiary Product ready for sale (jar, cut-comb, section etc.)
18. One Bottle of Dry Mead.
19. One Bottle of Sweet Mead.
20. Six Honey Biscuits. Please follow the recipe at the end of this document
21. One Honey Cake. Please follow the recipe at the end of this document
22. Open Confectionary class
23. Novice Class – One jar of honey
24. Photograph of a honey bee. To be mounted on a card size 21cm x 14.8cm (A5)
25. Junior Class - One jar of honey, any type, any colour

HONEY SHOW RULES:

1. Only one entry in each class.
 2. No entry fees.
 3. Prize cards for 1st, 2nd, and 3rd places.
 4. All honey and wax exhibits entered must be the produce of the exhibitor's own bees.
 5. All extracted honey to be shown in 454g (1lb) British Standard squat honey jars with standard gold lacquered metal or white plastic screw top lids, with plastic flowed seals.
To ensure the correct weight make sure jars are filled to the fill line.
 6. National Honey Show Approved BD standard grading glasses will be used to determine the colour of the honey.
 7. Sections must be enclosed in a white section show case.
Not less than 75mm x 75mm of comb must be visible on both sides of the show case.
 8. Cut comb or sections to be shown enclosed with clear plastic covers.
- NOTE: All sections and cut comb to have a minimum weight (see specific details in each Class as described above).
9. Shallow frames must be shown in a protective show case. The comb must be visible from both sides.
 10. Mead exhibits to be shown in 75cl clear wine bottles with white or yellow flanged cork stoppers.

11. Novices are not restricted to the Novice Class. However, having once won the Novice Class they will not be allowed to enter this class again.
12. Staging from 09:30am. No entries accepted after the start of the first lecture at 10:30am.
13. No exhibits to be removed before announcement of prizes at approx. 15:30.
14. The Award in any Class is at the discretion of the Show Judge.
15. Any discrepancy in the Rules shall be adjudicated by the Show Secretary and any such ruling shall be final.
16. Cumbria Beekeepers Association does not pay, or arrange, for winners' names to be engraved on trophies. However, if the winner of a trophy wishes to have their name engraved on a trophy, they can do so at their own expense.

17. All Entries are to be numbered

Numbers to be obtained from Show Steward BEFORE staging. Please allow time for this on arrival. Self-adhesive Labels will be provided at the Show and fixed as detailed below:

Honey jars.

The lower edge of the label to be 15mm from the bottom of the jar.

Sections and Cut Comb.

The label is to be fixed in the top right corner on the front plastic cover.

Shallow Frames.

The label is to be fixed on the top of the show case.

Wax exhibits.

Affix label anywhere visible on wax mould exhibits.

Classes 15 and 16 (candles) will have the labels affixed 20mm from the bottom of the candle.

Classes 20, 21 and 22 (honey biscuits, honey cake, confectionary)

Labels affixed to the paper plate.

Class 24 (photo)

To be mounted on a card size 21cm x 14.8cm (A5)

Label affixed to the white mounting card.

No other labelling will be permitted.

GUIDANCE FOR ENTERING THE EXHIBITION.

- Read the rules for each class and follow them exactly: the rules are not flexible.
- Exhibits must meet the rules for the Class entered. Regardless of how well presented, the Judge will mark exhibits down if they do not meet the rules.
- The Judge is looking for clean, non-sticky honey jars, filled with the correct weight of honey. Weigh the jar empty and fill with 454grams of honey. Modern scales allow for zeroing when an empty jar is placed on the scale. However, to enable the Judge to determine the correct weight, the jar should be filled to just above the level of the bottom of the lid, with no visible gap when viewed from the side.
- Honey should not be over processed but remain as natural as possible to retain the natural aroma and flavour.
- Honey should be filtered to remove all debris, have the correct moisture content (i.e. no fermentation) and no frosting.
- There should only be crystallisation where specified in the Honey Show Schedule of Classes.
- Extracted honey should not contain air bubbles, (except heather honey) no matter how small. Bubbles will be revealed when the Judge shines a torch through the base of the jar.

- Pay particular attention to the surface of the honey to ensure that it is clear of bubbles and other contaminants.
- Polish the outside of the jars to remove fingerprints.
- In classes where 2 jars are required, the jars (including manufacturers batch number) and lids should match.
- Keep jars upright to avoid honey contaminating the underside of the lids.
- Do not touch or pick up other people's exhibits: this will leave fingerprints on the jar and increase the potential for honey contaminating the underside of the lid.

AWARDS:

Association Cup	The most points accrued in Classes 1-12 (honey)
Hendran Cup & medal	Best exhibit in show
John Dixon Cup	Best exhibit in the Classes 13-16 (wax)
Scott-Just Trophy	Best exhibit in Classes 2 & 3 (medium & dark honey)
A. Tett Cup	Best Exhibit in Class 23 (novice)
F. Hydes Cup	Most points in Classes 20-22 (biscuits, cake, confectionary)
S.J. Wornham Trophy	Best exhibit in Class 1 (light honey)
William Douglas Trophy	Most points in Classes 13-16 (wax)
Rose Bowl	Best exhibit in Class 2 (medium honey)
W. Barton Cup	Best exhibit in Classes 18-19 (mead)

RECIPES

Six Honey Biscuits (Class 20)

Ingredients

70g butter
 2 tsp honey
 28g caster sugar
 112g plain flour
 1 tsp grated lemon rind
 pinch of salt

Method

Preheat oven to 165°C / fan 175°C / gas 4
 Cream butter, honey, sugar together to a smooth paste
 Add flour & lemon rind and mix
 Cut into rounds and prick.
 Place on greased baking tray and bake for about 10 minutes or until pale yellow.

Honey cake (Class 21)

Ingredients

250g clear honey
 225g unsalted butter
 100g dark muscovado sugar
 3 large eggs, beaten
 300g self-raising flour

Method

STEP 1

Preheat the oven to 160°C / fan 140°C / gas 3.
 Butter and line a 20cm round loose bottomed cake tin.

STEP 2

Cut the butter into pieces and place in a medium pan together with the honey and sugar.
Melt slowly over a low heat.
When the mixture is liquid, increase the heat and boil for about one minute.
Leave to cool for 15-20 minutes (to prevent the eggs cooking when added).

STEP 3

Beat the eggs into the cooled, melted honey mixture.
Sift the flour into a large bowl and pour the egg and honey mixture into the flour.
Beat to a smooth, quite runny batter.

STEP 4

Pour the mixture into the tin and bake for 50-60 minutes or until the cake is well-risen, golden brown and springs back when pressed. A skewer pushed into the centre of the cake should come out clean.

STEP 5

Turn the cake out on a wire rack and leave to cool.

Keeps for 4-5 days in an airtight container.