

SS&DBKA Honey Show 2019

Novice Class

Class 1 - 1 jar 454g clear honey

Class 2 - 1 jar 454g set honey

Class 3 - Frame of honey ready for extraction - your frame

Open Class

Class 4 - 2 jars 454g light honey

Class 5 - 2 jars 454g medium honey

Class 6 - 2 jars 454g heather honey

Class 7 - 2 jars 454g dark honey

Class 8 - 2 jars 454g set honey

Class 9 - Any frame of honey ready for extraction

Class 10 - 5 jars of honey ready for sale, fully labelled with all legal requirements

Class 11 - Own design honey label to fit 454g jar displayed on empty jar. Must comply with legal requirements.

Class 12 - Photographic, images must be taken by entrant, subject bees or beekeeping. Technical data optional. a) Bee or bees, b) Beekeeping related scene. Size: A4

Class 13 - Beeswax 1 piece weight 200-255g 7-9oz to be cast in plain mould

Class 14 - Decorative use of beeswax

Class 15 - Beeswax candles 3 pieces

Class 16 - 1x 75cl bottle of mead dry or sweet, white plastic flanged cork.

a) Dry b) Sweet c) Melomel (flavoured)

Class 17 - Honey fudge own choice, recipe to be displayed 6 - 8 pieces

Class 18 - Honey biscuits own choice, recipe to be displayed 6 biscuits

Class 19 - Decorated honey cup cake, recipe to be displayed 4 cakes

Class 20 - Honey cake own choice, recipe to be displayed

Class 21 - Honey for tasting - members vote - Supply 1x 1lb jar of honey

Class 22 - Bee related craft project with explanation

Class 23 - Bee related invention or beekeeping gadget with detailed explanation



Show free to enter this year

Judging at 10am by John Carrier

Open to the public from 12 noon to 4.00pm

This year, the Association's Honey Show will be held at Hilton Green Apiary, Forest of Mercia on Saturday 21st September 2019.

Staging of entries will take place between 8.00am & 9.30am on the Saturday morning.

Between 10.00am and noon Charles Davis will be demonstrating how he makes his award winning plastic fruit and vegetables.

The honey tasting class (21) is back again due to popular demand, with members voting for their favourite tasting honey.

To enter this category simply fill a jar with your most delicious honey and bring it along to enter in the show.

This year, there is no entry charge to enter any or all of the classes listed on the previous page.

Remember that the Novice classes are for beekeepers who have kept bees for less than five years and who have not won a novice class before.

Entrance to the event is free to family, friends and the public and your support would be much appreciated.

So come along, bring friends and family with you and enjoy the fun.

Honey Show Entry Form

Name.....

Telephone.....

Email.....

Classes entered (please circle all that apply)

1 2 3 4 5 6 7 8

9 10 11 12a 12b 13 14 15

16a 16b 16c 17 18 19 20 21 22 23

To pre book your show entries:

Fill in your details above and indicate which classes you wish to enter by circling the numbers above.

Send your entries to Lynne Lacey at:
lynne.lacey123@btinternet.com

Please note that all entries must remain on display until 1500 hrs. Entries may be collected and returned by prior arrangement.

Show Guidelines

- ✓ When showing honey remember to check carefully that it meets the class criteria and that you have placed your entry in the correct class.
- ✓ Ensure that multiple jars of honey are matching in colour and consistency.
- ✓ Use the same jar and lid type for jar classes 4 to 8 and 10.
- ✓ Check that your jars are clean (a little methylated spirits is ideal for cleaning the outside of glass jars), no fingerprints and ensure that any labels are straight.
- ✓ Fill honey jars so that honey is about 3/8 to 1/2 inch below top with no gap visible between lid and honey. Do not use dented lids.
- ✓ Make sure the threads of the jar where the cap screws on are honey free or it will seep down and make the jar sticky.
- ✓ Beeswax should be clean and the correct weight.
- ✓ The three candles must be identical.
- ✓ Crop photos to maximize the detail of the subject and consider unusual subjects or angles.
- ✓ Ensure that mead bottles are clear with no tints and that there are no date marks or lettering stamped on them.
- ✓ Make sure your biscuits, cakes and fudge are all uniform and of the same weight.
- ✓ Frames of honey to be presented in a wood or cardboard presentation box.
- ✓ For class 21, honey for tasting, members vote. Please enter one jar of your honey, any type, in a 1lb (454g) jar.
- ✓ Where the class asks for a recipe or explanation, please ensure your writing is clear and legible and that it is entered with your exhibit.
- ✓ Display cakes, biscuits and fudge on a suitable plate.
- ✓ And always remember the judges' decision is final.
- ✓ Come along on the day and enjoy yourself