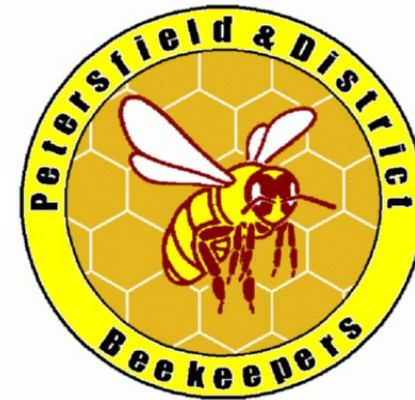


Petersfield & District Beekeepers Association



78th Annual Honey Show

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Saturday 14th September 2019

2pm at

Buriton Hall
Buriton
Petersfield
Hampshire
GU31 5RX

E-mail your list of Entries to:- davidparkinson288@btinternet.com

If entry is by email a list of your entries showing class and number of entries is all that is required

Or telephone and leave a message of your entries on 01420 520588

Or if unable to email your entries send your list of entries by post to:

Mr David Parkinson,
Woodlands Farm Bungalow,
Blacknest Road,
Alton, Hants,
GU34 4QB.

Or Text your entries to 07785 346684

Labels will be supplied at the hall on the Friday evening or posted earlier on receipt of S.A.E.

CLOSING DATE FOR ENTRIES TUESDAY 10TH SEPTEMBER 2019

Please be generous by entering your honey into the
Gift Class 7.

The gift honey will used for presentation purposes and if any jars remain
they will be sold and the proceeds used towards the cost of the Honey Show
See Rule 7.

Schedule of Classes, Trophies and Awards

Honey Judge:	Mrs Hazel Blackburn
Confectionery Judge:	Mrs Margaret Williams
Photography Judge:	Chris Brunnen

Programme of Events

Friday 13th September 2019

- 8.30pm to 9.30pm – Staging of Exhibits

Saturday 14th September 2019

- 9.00am to 1.00pm – Judging of Exhibits
- 2.00pm – Show Opens to all
- 3.45pm – Presentation of Cups and Trophies
- 4pm – Show Closes

Presentation of Cups and Trophies

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Honey for Sale produced by the Association and by the Members

Tea and Coffee and Light Refreshments

HONEY SHOW RULES

1. All Honey to be shown in 454g (1lb) British Standard squat Honey Jars with standard gold lacquered metal or gold plastic screw top or twist-on lids, with plastic flowed seals. To ensure the correct weight make sure jars are filled to the fill line.
2. All Honey and Wax exhibits entered must be the produce of the Exhibitor's own Bees.
3. National Honey Show Approved BD Standard Grading Glasses will be used to determine the Colour of the Honey.
4. Sections must be enclosed in white Section Show Case and not less than 75mm x 75mm of Comb must be visible on both sides of the Show Case.
5. Cut Comb or Sections to be shown enclosed with clear plastic covers.
NOTE. All Sections and Cut Comb have a minimum weight, (see Schedule)
6. Shallow Frames must be shown in a protective Show Case. The comb must be visible from both sides.
7. Exhibitors may make TWO entries in any one Class, but Exhibitors may win only ONE award of Points in any ONE Class.
8. Novices are not restricted to the Novice Classes.
9. GIFT CLASS. All exhibits in this Class must be accompanied with your own label in a sealed envelope with exhibit number written on the envelope and will be sold or used as determined by the Committee.
10. The Award in any Class is at the discretion of the Show Judge.
11. Entries must be made no later than **Tuesday 10th September 2019**,
12. Self-adhesive Labels will be provided, and these are to be fixed with the lower edge 15mm from the bottom of the Jar or Bottle, on top right on the front plastic cover of Sections and Cut comb, on the front top right corner of Shallow Frame Container and on the top of the Shallow frame. Affix anywhere visible on Wax mould exhibits. Classes H and I will have the labels affixed 20mm from the bottom of the Candle. Classes L, N, O, P & Q will have labels affixed to the Paper Plate. Class S will have the label affixed to the white mounting card.
No other labelling will be permitted.
Labels will be supplied at the hall on Friday evening, or posted earlier on receipt of S.A.E.
13. All Exhibits must be staged on the date as shown on the Programme of Events, unless previously arranged with the Show Manager.
14. Exhibits may not be removed from the Show before 4pm on the day of the Show, except where permitted by the Show Manager.
15. Any discrepancy in the Rules shall be adjudicated by the Show Manager and any such ruling shall be final.

Guidance to Entering an Exhibit

The Judge is looking for clean non-sticky honey jars filled with the correct weight of honey. To enable the Judge to know that you have the correct weight the jar should be filled to just above the level of the bottom of the lid with no gap. Or if twist-on lids are used there will be a gap between the top of the honey and the bottom of the lid. If in doubt weigh the jar empty, then weigh a full jar of honey and deduct the weight of the jar. The weight of the honey should be 454gram.

Read the rules for each class and follow them as they are not flexible. The honey exhibited in each class must meet the class rules otherwise no matter how well presented the Judge will mark down the exhibit. The honey should not contain air bubbles (except heather) no matter how small as they will be revealed when the Judge shines a torch through the base of the jar.

The Honey should not be over-processed but remain as natural as possible to retain the natural aroma and flavour. Filtered to remove all debris and with the correct moisture content (i.e. no fermentation) and no frosting. There should only be crystallisation where specified in the Schedule.

Watch the experts they are the people who polish their jars leaving no finger prints and the jars all match, even to the manufacturer's batch number. They also, always keep their jars upright, to avoid any honey on the underside of the lid.

*("Tis a lesson you should heed, try try again. If at first you don't succeed, try try again".
William Edward Hickson 1803-1870)*

("How doth the little busy bee, improve each shining hour. And gather honey all the day, from every opening flower!" Ib.xx Against Idleness and Mischief. Isaac Watts 1674-1748)

("Instead of dirt and poison we have rather chosen to fill our hives with honey and wax; thus furnishing mankind with two of the noblest of things, which are sweetness and light" Jonathan Swift 1667-1745)

("So you bees make your honey, not for yourselves." Virgil 70 to 19 B.C.)

The presentation of your exhibit is a good beginning..... **The Best of Luck**

PDBKA TROPHIES

The Cocke Trophy	For the Exhibitor with the highest number of points in the Members Classes 1 to 16B.
The Steep Trophy	For the best Exhibit of Honey in the Show in the Members, Novice and Junior Classes.
The Kathleen Marriage Trophy	For the best Wax in any Wax Class.
The Jack Dennis Trophy	For the best Shallow Frame in Class 10.
The Lady Tollemache Trophy	For the best Comb Honey in Classes 8 and 14.
The Sir Humphrey Tollemache Trophy	For the Exhibitor with the highest total of points in Open Classes A to D, J, and K.
The Sid Trenchard Memorial Trophy	The best exhibit in Class T.
The Rose Tankard	For the best Mead classes.
The Trevor Stubbs Memorial Trophy	For the highest number of points in the Novice Classes
The Cole Platter	For the highest number of points in Classes L, M, N, O, P and Q.
The Mount Pleasant Trophy	Display Classes (except Class U)
The Rogate Trophy	Class U (under 4-11 years old)

(No points awarded for Display Classes)

OTHER AWARDS

The Blue Ribbon is awarded by the National Honey Show for the best exhibit in the Show. (Not awarded to Classes L. M. N. O. P. Q. S. U & W).

A Free Admission ticket for two to the National Honey Show will be awarded for the best exhibit in the Novice and Junior Classes.

OPEN HONEY CLASSES – Open to members and non members

- Class A. Two Jars Light Honey.
Class B. Two Jars Medium Honey.
Class C. Two Jars Dark Honey
Class D. Two Jars Naturally Crystallised Honey (not stirred)
Class E. Two Jars Chunk Honey, **with approx. 50% Comb Honey**.
Class G Two Jars of Soft Set Honey.
Class J. Six matching Jars of Liquid Honey, (labelled as for sale).
Class K. Six matching Jars of Soft Set Honey, (labelled as for sale).
Class R. Composite Six Jars of 3 matching pairs, as in Classes A to G.

OTHER OPEN CLASSES

- Class F(1). One Bottle of Dry Mead. *
Class F(2). One Bottle of Sweet Mead. *
** To be shown in 75cl clear wine bottles with white or yellow flanged cork stoppers.*
- Class H Two Beeswax Candles, all by moulding (**one to be lit by the Judge**)
- Class H(1) Two Tall Beeswax Candles, 38mm (1½”) plain or patterned made by any method (**one to be lit by the Judge**)
- Class I Two matching in all respects of any Beeswax Model, using a mould and without a wick.
- Class L. New Year Honey Cake, made to recipe (see recipe page).
- Class M. Honey Dressing made to own recipe in any full 227g (½lb) jar. ®.
- Class N. Six Honey Confectionery. ®
- Class O. Six Honey Cookies. ®
- Class P. Honey and Lemon Drizzle Cake, made to recipe (see recipe page).
- Class Q Four Cup Cakes any flavour ®.

® *Recipe to be written on a card and placed with the exhibit, stating which type of exhibit is being entered.*

** *L,M,N,O,P and Q staged on a white paper plate □ Classes H to be mounted in plain candlesticks..*

CAKE RECIPES

New Year Honey Cake

200grams light or medium honey	1 teaspoon baking powder
100grams granulated sugar	1 teaspoon bicarbonate of soda
100grams soft brown sugar	¼ teaspoon of sea salt
150ml vegetable oil	2 teaspoon ground cinnamon
100ml strong coffee	¼ teaspoon ground cloves
100ml orange juice	¼ teaspoon ground allspice
Finely grated zest of 1 unwaxed orange	2 large eggs
2 tablespoon of rum or brandy	1 teaspoon vanilla extract
300grams plain flour	

Preheat oven to 180°C/Gas 4, line baking tin (30x22x2cm) with parchment

Put honey, sugars, oil, coffee, orange juice, zest and rum or brandy and heat gently in a small pan.

Put flour, baking powder, bicarbonate of soda and salt together in a large bowl and add spices and stir together. Then stir the eggs and vanilla into the honey mixture then pour into the bowl of dry ingredients and thoroughly beat together.

Pour mixture into the prepared baking tin and Bake for about 30 minutes at 180°C/Gas 4 until top glossy and springy and starting to brown and skewer comes out clean. Wrap in greaseproof paper or clingfilm and store in airtight container for 2 days to improve the flavour.

Honey and Lemon Drizzle Cake

125grams unsalted butter room temperature	2 large eggs
75grams caster sugar	225grams self-raising flour
50grams of soft brown sugar	3 cardamom pods
Pinch of salt	Juice 1½ Lemons
Finely grated zest and juice of 1 unwaxed lemon	60grams light medium honey

Preheat oven to 190°C/Gas 5 and butter a 900gram loaf tin

Put butter in a bowl and beat. Add egg and salt and mix. Add 1 egg and mix, then half the flour, then add then second egg. Then rest the mixture. Slit open the cardamom pods and crush the seeds then add to the mixture with the lemon zest and juice and beat again.

Pour into the loaf tin and bake for 45 minutes or until golden and skewer comes out clean. Leave to cool for 10 minutes

Meanwhile put the lemon juice of 1½ Lemons and the honey for the drizzle into a small pan heat gently and mix together.

Remove the cake from the loaf tin onto a plate and pour the drizzle over the cake.

NOVICE CLASSES

(Open to members and non-members who have not won a prize in any Honey Show).

- Class 17A One Jar of Naturally Crystallised Honey (not stirred).
Class 17B. One Jar of Liquid Honey.
Class 17C One Jar of Soft Set Honey.
Class 17D One block of Beeswax any size or shape or weight for exchange for foundation with suppliers which may be broken by the Judge.

(Any new members or members or non-member, who have never exhibited, and who intend to sell their honey, should enter the Novice classes to ensure, that their honey is of the correct standard.)

JUNIOR CLASSES

- Class 1J One Jar Honey, any type or colour.
Class 2J. One block of beeswax of any size or shape, as this may be broken by the Judge.

("life is the flower for which love is the honey". Victor Hugo)

("the bee collects nectar from the flowers in such a way as to do the least damage or destruction to them, and she leaves them whole, undamaged and fresh, just as she found them". St Francis de Sales)

- Class T Two jars liquid Honey and Three Blocks of Beeswax, matching in all respects, using standard Manufacturer's 28g moulds.

DISPLAY CLASSES

- Class S(1) Photograph of "A Bee on a flower". To be mounted on a card size 21cm x 14.8cm (A5).
Class S(2) Photograph entitled "Bringing in pollen". To be mounted on a card size 21cm x 14.8cm (A5).
Class U Poster on "Bees flying around a hive", any size. ***This class may only be entered by children from age 4 to 11 years old.***
Class V Decorative Display, consisting of honey, beeswax, a piece of equipment and forage plants and/or pieces of pollen. Not to exceed 600mm x 600mm. ***This class may be entered by an individual or a team of persons of any age or number.***
Class W A "decorative plaque", pattern or drawing for the front of a hive may be on wood or a paper drawing any size. ***This class, may only be entered by persons over the age 12.***

NOTES ON DISPLAY CLASSES

These Classes are open to everyone and all ages (except where specified) to demonstrate their skills other than beekeeping but using beekeeping knowledge. The photographs or drawings should show the viewer the particular aspect of the specified subjects. The Artist shall retain the Copyright.

MEMBERS CLASSES

- Class 1. Two Jars Light Honey.
- Class 2. Two Jars Medium Honey.
- Class 3. Two Jars Dark Honey.
- Class 4. Two Jars of Naturally Crystallised Honey (not stirred)
- Class 5. Two Jars of Soft Set Honey.
- Class 6. Two Jars of Chunk Honey, (containing approx. 50% cut comb).
- Class 7. One Jar of Gift Honey, from any one Class 1-6, & 13.
- Class 8. Two Sections Round or Square, minimum weight 227g. Free from Ling Heather Honey.
- Class 9. Two Containers of Cut Comb weight 200g to 255g. Free from Ling Heather Honey.
- Class 10. One Shallow Frame of Comb Honey ready for extraction.
- Class 11. Two matching, Cakes of Beeswax, perfect moulding each weighing between 115g to 170g. Weight of each block may vary by 10%.
- Class 12. Two jars of Ling Heather Honey.
- Class 13. Two jars of Ling Heather Blend Honey.
- Class 14. Two Sections of Ling Heather Honey, Round or Square minimum weight 227g.
- Class 15. Two Containers of Cut Comb of Ling Heather Honey, weight 200g to 255g.
- Class 16. Four Blocks of Beeswax, matching in all respects, using standard Manufacturer's 28g moulds.
- Class 16A. Six jars consisting of three matching pairs, each pair from a different class in Classes 1-6, and 13
- Class 16B. One Cake of Beeswax prepared for commercial purposes weighing between 285g to 340g perfect moulding not required as may be broken by the Judge.