

Somerset Beekeepers' Association South East Division Honey Show

Saturday October 14th 2023

10.30am – 1.30pm

The Market House, Castle Cary



Show Secretary: Tony Johnstone

Entries Secretary: Carol Seymour

Judges: Classes A-L and T-ZZ Bridget Knutson

Classes M-S Mary D'Arcy

Tina Harley Classes aa - dd

Points Awarded

First Prize	4 Points
Second Prize	3 Points
Third prize	2 Points
Highly Commended	1 Point

Trophies (awarded to Highest placed SESBKA member in section)

To be presented at the SESBKA AGM 16th November 2023

Tony Elcomb Perpetual Cup	Most points in Show
Novice Perpetual Cup	Most points in Show Novice
G & J Cup	Most Points in Classes A-E
Baking and Preserves Cup	Most Points in Classes M-S
Les Kimberley Challenge Vase	Most points in Classes U-ZZ
Prize for overall winner in classes aa-dd	to be presented on the day

Voucher for overall highest number of points in show kindly sponsored by: The Bee Depot

Voucher for Best in Show kindly sponsored by The Wine Wizard, Castle Cary

Voucher for the second highest number of points in show kindly sponsored by The Market Garden, Castle Cary
Sponsored by Wyke Farms Ltd



SESBKA Honey Show Classes

A	Two 454g (1lb) jars of light, clear, run honey		
B	Two 454g (1lb) jars of medium, clear, run honey	T	One bottle of mead of any type.
C	Two 454g (1lb) jars of dark, clear, run honey		
D	Two 454g (1lb) jars of naturally granulated honey	U	Any handicraft item with a beekeeping theme
E	Two 454g (1lb) jars of soft set, (creamed) honey	V	Wax flowers or other decorative item made from wax
F	Novice Class. One 454g (1lb) jar of honey of any clear, run honey.	W	Any homemade item pertaining to beekeeping
G	Novice Class. One 454g (1lb) jar of honey of soft set, (creamed) honey	X	Homemade item using hive products, e.g., polishes
H	One shallow frame of honey suitable for extracting	Y	Homemade item using hive products, e.g., cosmetics
I	Two cartons of cut comb, 7-9oz	Z	Single photograph pertaining to beekeeping. Mounted. Unframed. Maximum size mounted A4
J	One piece of beeswax, not less than 6ozs.	ZZ	Skep
K	Five 1oz cakes of beeswax.		
L	Two molded beeswax candles, of any type, one candle will be lit by the judge.		
M	Honey Fruit Cake, to recipe given.		
N	Honey Sponge, to recipe given.		
O	Six Honey Cinnamon Biscuits, from the recipe given.		
P	Six small cakes, using honey as an ingredient, recipe of own choice, copy to be displayed with cakes	aa	Drawing or painting pertaining to beekeeping. Mounted. Maximum size A4
Q	One jar of jam, jelly or preserve using honey as an ingredient. To be labelled with list of ingredients	bb	Craft Item pertaining to beekeeping
R	One jar of chutney using honey as an ingredient. To be labelled with list of ingredients	cc	Photograph of a bee. Maximum size A4
S	Six pieces of fudge to recipe of own choice using honey as an ingredient. Copy of recipe to be displayed with fudge.	dd	4 small cakes to recipe of own choice and decorated with a 'bee theme'. Copy of recipe to be displayed with cakes

Children's Classes

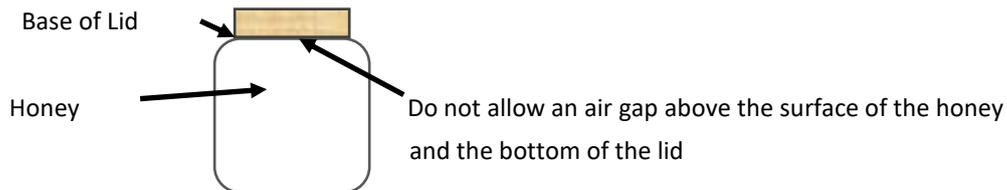
(up to the age of 12 on day of show)

Age to be declared

- aa Drawing or painting pertaining to beekeeping. Mounted. Maximum size A4
- bb Craft Item pertaining to beekeeping
- cc Photograph of a bee. Maximum size A4
- dd 4 small cakes to recipe of own choice and decorated with a 'bee theme'. Copy of recipe to be displayed with cakes

SESBKA HONEY SHOW RULES 2023

1. Entry for classes A-I is open to all beekeepers. Entry for classes J – ZZ is open to all Beekeepers Association members. Entry for classes aa – dd is open to all children up to the age of 12 on the day of the show. Exhibitors may enter a maximum of two items in any one class. These exhibits will be identified as such and judged against each other and the best one will be included in the final judging. No single item may be included in two classes.
2. Classes A-I: Joint owners of an apiary may not make separate entries in the same class
3. **A Novice is anyone who has not won a prize in a previous honey show.**
4. All wax and honey entries in Classes A-L and Class T (Mead) must be the produce of the exhibitors' own bees.
5. Entries in Classes K-ZZ must have been made by the named exhibitor, but the honey used for Classes M - S and wax used for Class V - Y need NOT be from the exhibitors' own bees.
6. Entries will only be accepted in person between **6pm and 7.30pm** on the evening before the Show, (Friday 13th October), accompanied by a completed entry form. Those unable to attend in person may delegate to another SBKA member. All entry forms must clearly state contact telephone number, age if 12 or under and whether entering in Open/SESBKA Member/Novice. **No entries will be accepted on the day of the show**
7. **Staging will close at 8pm** on Friday 13th October. Judging will take place before the Show opens to the public at 10.30am on Saturday 14th October and the show will close at 1.30pm. Exhibits may not be removed before 1.30pm
8. Extracted honey must be exhibited in clear 454g(1lb) squat glass jars with gold lacquered screw or twist off lids with flowed-in plastic seals. To ensure that the jar contains the correct weight of honey there should be no air gap visible between the surface of the honey and the lower edge of the lid. Frames of honey must be in a closed, glazed case which the judge must be able to open.



9. **MEAD** should be exhibited in punted clear glass wine bottles, without decoration or fluting, and closed with a cork stopper. The surface of the liquid in the bottle should be no more than half an inch below the base of the cork stopper.
 10. **Labelling** Exhibitors will be supplied with identifying labels which must be affixed as explained below.
Honey in jars Fasten the label so that there is about ½ inch (1cm) near the bottom of the jar.
Class H: Frames of honey Put one label on the top right-hand corner of the glazing and one on the top bar of the comb
Class L: Labels should be fixed near the bottom of candles in holders otherwise underneath the candle
Classes M, N, O, P, S and dd to be presented on a doily and plain white paper plate in a clear polythene bag with label fixed to top edge of bag carrying the exhibit.
Classes P, S and dd: The recipe should be written clearly and placed with the exhibit.
Classes Q and R: To be labelled with list of ingredients
Classes Q-Y: Labels should be fixed near bottom of bottles and jars or on the underneath of small jars, tins etc. Exhibits in Class U may carry labels in any style which should state the name of the exhibit e.g., 'Hand Cream', 'Furniture Polish'. Such labels MUST NOT show the exhibitors name or address. Labels to include list of ingredients
Classes Z, aa and cc: Labels to be placed at the bottom right-hand corner of the mount.
11. Every reasonable care will be taken of exhibits but the SESBKA will not be responsible for any loss or damage that may in anyway occur.

SESBKA members who enter the Honey Show are entitled to sell their honey at the Show at £8.00 per 1lb jar, £6.00 per 12oz jar and cut comb at £7 per pack. A donation of 10% of overall sales to be made to the SESBKA Division

Any situation arising which is not covered by the rules shall be decided by the judges.

The judge's decision will be final.

RECIPES

Honey Fruit Cake

200g Self Raising Flour	100g Butter
175g Sultanas	2 Eggs
175g Honey	Milk
Pinch of salt	

Preheat oven to 180°C (160°C Fan) /350°F/Gas mark 4.

Cream butter and honey, mix flour and salt together and add alternately with eggs to the creamed mixture. Add fruit and a little milk if necessary to make a fairly soft consistency. Put the mixture into an 18cm (7") round lined tin and bake for approximately 1 hour until cake is firm and a skewer inserted in the middle is clean when withdrawn. Allow to cool in tin. Present on a doily and plain white paper plate in a clear polythene bag

Honey Sponge

150g Butter	175gm Self Raining Flour
75g Castor Sugar	½ Teaspoon Baking Powder
175g Clear Honey	Pinch of Salt
3 Eggs	

Preheat oven to 190°C (170°C Fan)/370°F/Gas Mark 5.

Sieve together flour, baking powder and salt. Cream butter, sugar and honey. Beat in eggs then fold in the flour until all is incorporated. Divide the mixture equally between two 18cm (7") sandwich tins and bake for approximately 25 to 30 minutes.

Filling:

100g Icing Sugar	50gm Butter	1 tablespoon honey
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Beat ingredients together until creamy and use to sandwich the two cake halves together.

Present on a doily and plain white paper plate in a clear polythene bag

Honey Cinnamon Biscuits

100g wholemeal flour	½ tsp baking powder
50g porridge oats	75g castor sugar
75g butter	1 tablespoon honey
1 tablespoon milk	1 tsp ground cinnamon

Preheat oven to 180°C (160°C Fan) /350°F/Gas mark 4

Sift the flour, cinnamon and baking powder together and mix in the oats and sugar. Melt the butter, honey and milk together and beat into the dry ingredients. Shape into small balls and put onto a greased baking sheet flattening them with a fork. Bake for approximately 15 minutes,

Present 6 biscuits on a doily and plain white paper plate in a clear polythene bag