

**Somerset Beekeepers' Association
(Taunton & District Division)**



TAUNTON HONEY SHOW
incorporating the
SOMERSET COUNTY HONEY SHOW

Vivary Park, Taunton, TA1 3SX
Friday and Saturday
2nd and 3rd August 2024

JUDGES

Mrs Hazel Blackburn
Mrs Suzy Perkins
Mrs Bridget Knutson (Steward)
Mrs Lynne Richley (Steward)
TBC, Baking Judge (WI)

Entries to : Mr. Andy Glendinning, Show Secretary
2 Church Close, Lydeard St. Lawrence, TA4 3SF. Tel: 01984 667368
andyglendinning@aol.com

Staging of entries takes place on the Thursday 1st August, evening 6-8 pm . There is no need to pay to enter the showground to bring in your exhibits. Entry to the Flower show is much reduced after 4 pm on Saturday, so have a look around before picking up your exhibits after 6 pm

Entries close Wednesday 24th July 2024
NO ENTRIES WILL BE ACCEPTED AFTER THIS DATE

SOMERSET COUNTY AND TAUNTON DIVISION

2024 Cups and Awards (winners for 2023)

County Cups

(Award open to any BBKA full member, Cup/Trophy only presented to a SBKA Full Member)

Jubilee Cup

Winner for most points Classes 1 to 16 inclusive. (2023 Winner: M. Pearce)

Miss M.D.Bindley Cup

Winner of Class 2, Medium Honey. (2023 Winner: A. Neal)

Terry Arnold Perpetual Challenge Trophy

Winner for most point Classes 19 to 22 incl. (2023 Winner: J. Piper)

The Duffin Challenge Trophy

Winner of Class 12, Cake of Beeswax. (2023 Winner: J. Piper)

The Clifford Langford Award for Mead

Winner for most points Classes 8 and 9. (2022 Winner: C. Rawlings)

Taunton Cups

(Award open to any full member as shown, Cup/Trophy only presented to a SBKA Full Member)

Stoker Perpetual Challenge Trophy

SBKA Winner for most points in the show, Classes 1 to 41 incl. (2023 Winner: J. Piper)

Taunton Honey Show Plate

TDBK Winner for most points in Classes 32 to 41, Section 2 incl. (2023 Winner: J. Piper)

Priscott Perpetual Skep plate

TDBK Runner-up for most points in Classes 32 to 41, Section 2 incl. (2023 Winner: D. Pearce)

Taunton Perpetual Challenge Trophy

TDBK Winner for most points in Classes 12, 25, 26, 28, 29. (2023 Winner: M. North)

Pat Barter Perpetual Silver Cup

BBKA Winner for most points Classes 1 to 7 incl. (2023 Winner: J. Piper)

Andy Coles Memorial Trophy for Mead

TDBK Winner for most points classes 8 and 9. (2023 Winner: Not awarded)

The Tom Tucker Trophy for Cookery

TDBK Winner for most points Classes 19 to 22 incl. (2023 Winner: J. Piper)

The Downes Perpetual Cup

BBKA Winner for most points in classes 21 and 22. (2023 Winner: D. Hollyman & P. Blackmore)

Gammon Perpetual Novice Trophy

SBKA Winner of Class 18, Novice. (2023 Winner: R. Rees)

Taunton Honey Show Perpetual Trophy

TDBK Winner of Class 36, Soft Set Honey. (2023 Winner: Not awarded)

Sally Bennett Trophy

TDBK Winner for most points Classes 37 and 40, wax. (2023 Winner: J. Piper)

John Spiller Mascot

TDBK Winner for Best Exhibit in Section 2 (Classes 32 to 41). (2023 Winner: J. Piper)

Blue Ribbon

(only awarded if over 100 class exhibits)

BBKA Winner for the Best Exhibit in the Show. (2023 Winner: M. Pearce)

Schedule of Classes

Section 1 Open to all BBKA Full Members	
Class 1	Two 1lb jars of Light Honey
Class 2	Two 1lb jars of Medium Honey
Class 3	Two 1lb jars of Dark Honey
Class 4	Two 1lb jars of Naturally Crystallised (not stirred) Honey
Class 5	Two 1lb jars of Soft Set Honey
Class 6	Two 1lb jars of Heather Honey
Class 7	Three 1lb jars of Honey labelled for sale - any combination
Class 8	One bottle Dry Mead
Class 9	One bottle Sweet Mead
Class 10	1 jar of liquid gold honey – to be judged solely on taste and aroma
Class 11	One Shallow Comb of Honey suitable for extracting
Class 12	One Cake of Wax (not less than 10oz)
Class 13	- <i>Not being judged this year</i> -
Class 14	Embroidery/water colour/model/drawing etc. on a beekeeping theme, not to exceed 2ft x 2ft
Class 15	- <i>Not being judged this year</i> -
Class 16	- <i>Not being judged this year</i> -
Class 17	Two 1lb jars of identical honey. Any type. To be judged by the public including tasting. (Both jars may be used). No points. Prize money and cards only
Class 18	Novice one 1lb jar of honey. Any type. (Winner gets free entry to National Honey Show.)
Class 19	Honey Fudge (see recipe on following pages)
Class 20	Sesame Honey Snaps (see recipe on following pages)
Class 21	Honey and Walnut Cookies (see recipe on following pages)
Class 22	Honey Cake (see recipe on following pages)
Class 23	Three photographs in series on a single mount – unframed. Subject connected with beekeeping. Overall size of mount including photographs not to be more than 20" x 10". Titles not judged. Not previously shown at this show
Class 24	Single photograph, mounted, unframed. Subject connected with beekeeping. Photo not to be more than 8" x 8". Titles not judged. Not previously shown at this show
Class 25	One decorative wax exhibit. Colouring permitted.
Class 26	A display of beeswax flowers (not a plant). Colouring permitted. The container will not be judged.

Class 27	Beeswax furniture polish or cream. Any size container. <u>Not a honey jar.</u> Unlabelled.
Class 28	Two moulded beeswax candles. To be displayed erect. One candle will be lit by the judge. The candleholder not to be judged.
Class 29	Two dipped candles. To be displayed erect. One candle will be lit by the judge. The candleholder not to be judged.
Class 30	- <i>Not being judged this year</i> -
Class 31	Lip Balm (see recipe on following pages)
Section 2 Open to all TDBK Full Members only	
Class 32	Two 1lb jars of Light Honey.
Class 33	Two 1lb jars of Medium Honey.
Class 34	Two 1lb jars of Dark Honey.
Class 35	Two 1lb jars of Crystallized (not stirred) Honey.
Class 36	Two 1lb jars of Soft Set Honey.
Class 37	Five Wax Blocks approximately 1oz each, any shape. Mounted on a white plate in a clear Polythene bag
Class 38	One frame of Honey suitable for extracting.
Class 39	One Standard Container of Cut Comb (any weight).
Class 40	One Commercial Block of Wax. Rough Cast. Approx. 1lb, to be broken by judge.
Class 41	Three 1lb Jars of Honey labelled for sale (any combination).
Class 42	- <i>Not being judged this year</i> -
Class 43	A display of 3 beeswax roses (not a plant). Colouring and wire support permitted. The container will not be judged. This is a Novice class.

RULES & REGULATIONS

Staging:

All products of the hive must be the bona fide produce of the exhibitor except where stated.

- 1 **All entries:** must be made on the form provided and posted with **fees** to reach the show secretary, Mr. Andy Glendinning, by **WEDNESDAY 24th JULY, 2024**. No entries will be accepted after this date.
- 2 **Entry fees:** are as indicated in schedule and **MUST** be paid before the show.
- 3 **All exhibits:** staging takes place on Thursday 1st August from 6 to 8pm and all exhibits must be staged by **7.15 am** on the morning of the first day of the show. 'Collective exhibits' (brought from County Divisions) will be staged by Show Stewards during these times
- 4 **Judging:** will commence at **7.30 am prompt**.
- 5 **No exhibit** or any part thereof may be removed until the close of the show.
- 6 **No exhibit may be tasted** (except Class 17) or in any way interfered with by the exhibitor or any person during the show without the authority of the Show Secretary.
- 7 **Labels:**
Exhibitors must label every jar, section or other exhibit with the labels supplied by the Show Secretary and must not be altered.
Jars and bottles – one label affixed with about half an inch clear between the label and the bottom of the vessel.
Cut comb - one label on one side of the container, one on the lid.
Comb for extracting - one label on the right hand side of the top bar, one on the righthand top face of the case.
Wax polish - one label on the side of the container, one on the lid.
Cake of wax - one label on the wax, one on the container (if possible the righthand side).
Wax blocks - one label on the side of one block, one on the container.
Candles - one label on the base of the candle holder.
Beeswax flowers - one label on base of the container.
Cookery – one label on cooked item, one on the plate.
Lip balm - one label on top of the container, one on the container's side.
Photo/s - one label on top right hand side.
Artistic objects – one label on top right hand side or on base.
Except where otherwise specified, no exhibitor's card, trade mark, label name or writing may be placed on or attached to any part of an exhibit.
- 8 **All honey** exhibited must be the bone fide produce of the exhibitor's own bees.
- 9 **Extracted honey** must be exhibited in clear 1lb squat glass jars with British Standard pattern and lacquered commercial screw tops, except where otherwise stated.
- 10 **Wax** may be exhibited polished or unpolished at the discretion of the exhibitor.
- 11 **Honey colour:** British Standards Institution Grading Glasses will be used.
- 12 **Mead** must be shown in clear colourless glass PUNTED bottles of round section of approximately 26 fluid ounces capacity with rounded, not sloping, shoulders and without fluting or ornamentation of any kind. Bottles with shallow punts are acceptable. Bottles must be corked with white plastic-topped corks, which must be removable without the use of a mechanical aid (eg corkscrew). No alcohol or flavoring may be added to mead, but acids,

nutrients and tannin may be used.

- 13 **Uniformity:** In classes requiring the staging of more than one exhibit of the same type, the containers (when used) and the exhibits shall be matching in all respects.
- 14 **Awards:** Exhibitors may make more than one entry in a class, but no single exhibit may be shown in more than one class and an exhibitor shall not be entitled to more than one award in any one class. Joint owners are not allowed to make separate entries. Non SBKA members are only eligible for prize cards and not silverware or trophies.
- 15 **The committee** will take ordinary care of exhibits, but will not be responsible in any circumstances for the loss or damage sustained by exhibitors in any way whatsoever.
- 16 **Disqualification:** The Show Secretary reserves the right to refuse any entry or exhibit without a reason being given.
- 17 **Objections:** Any protest by an exhibitor must be made in writing by 5pm on the first day of the show. It must be accompanied by a deposit of £1. Should the protest be sustained, or be considered reasonable, the deposit will be returned.
- 18 **The decision of the Show Secretary** on any matter whatsoever, under or in relation to the foregoing rules and regulations, or on any protest or objection in relation thereto or to any exhibits, shall be final and conclusive.
- 19 **Challenge cups and trophies** won in the previous year to be returned to the Show Secretary by **Thursday 18TH July 2023 in a clean polished condition.**
- 20 **Novice classes:** “Novice” is an exhibitor who has not previously won a prize **in any honey show** for that exhibit type.

POINTS AWARDS

Points awarded are calculated on the following basis:

First	Second	Third	Highly Commended	Commended
5 points	4 points	3 points	2 points	1 point

PRIZE MONEY and ENTRY FEES

	<i>Prize Money</i>			<i>Entry Fees</i>
	<i>1st</i>	<i>2nd</i>	<i>3rd</i>	
Classes 1-16	£ 1.50	£1.00	£0.50	£0.50
Class 17	£ 3.00	£2.00	£1.50	No fee
Class 18	£10.00	£2.00	£1.50	£0.50
Class 19 – 43	£1.50	£1.00	£0.50	£0.50

GUIDANCE FOR EXHIBITORS

Extracted honey must be exhibited in clear 1lb squat glass jars with British Standard pattern and lacquered commercial screw tops, except where otherwise stated. In order for the judges to know that the jar is the correct weight, all jars should be filled to at least the “fill line” and no daylight should be visible between the honey surface and the lid when the jar is filled.



Screw Jar

Fill line



A few exhibits are marked down by the judges because of incipient granulation. Exhibitors are advised to use a torch to examine their entries to ensure clarity of the exhibits.



New exhibitors are advised to read the ‘Preparing to show’ guide on SBKA’s website: <https://www.somersetbeekeepers.org.uk/>

Photos courtesy of the National Honey Show.

ENTRY FORM

**SOMERSET BEEKEEPERS' ASSOCIATION
(Taunton & District Division)
TAUNTON HONEY SHOW**

Send entries and payment, unless by e-mail, to the Show Secretary, Mr Andy Glendinning,

By post, 2 Church Close, Lydeard St. Lawrence, TA4 3S, or

By e-mail, andyglendinning@aol.com,

Entries must be received by 18.00 on Wednesday 24th July 2022

(Payment for entries by email will be due when staging at show)

PLEASE USE THE FORM ON THE REVERSE OF THIS SHEET.

If you need more space, please use an extra sheet

	£	p
Brought from overleaf		
Total from any additional sheets used		
Donation to Show		
Total amount enclosed		

Cheques to be made payable to Taunton & District Beekeepers

On making these entries, I declare that the above specimens **are produced by my own bees** and agree to abide by the rules.

NAME:

ADDRESS:

.....

TELEPHONE No:

EMAIL ADDRESS:

DIVISION:

DATE:

RECIPES

Note: Cookery classes must be displayed in a clear polythene sealable bag on a white card plate with a white doily.

Class 19

HONEY FUDGE

Display 6 consistent pieces

50g butter, 450g granulated sugar, 50g clear honey, ¼ tsp salt, 150ml milk

Method

Soak sugar in the milk for an hour, stirring occasionally. Grease an approx. 20cm pan with all of the butter. Add all the ingredients to the pan and bring to a boil. Boil rapidly for 5-7 mins, stirring all the time. The mixture must reach 115°C. Take off the heat and cool slightly, then beat until creamy. Turn into a pre-greased tin, marking when cool and cut into squares.

Class 20

SESAME HONEY SNAPS

Display 8 consistent snaps

175g medium oatmeal, 50g roasted sesame seeds, 6 tbsp clear honey, 6 tablespoons oil, 50g dark brown sugar.

Method

Place all the ingredients in a bowl and mix thoroughly. Press into a greased swiss roll tin (20 x 30 cm) and smooth top.

Bake in a pre-heated oven at 180°C for 20 to 25 mins, ensuring an even bake and colour. Cool in the tin for 2 mins, then cut into 24 pieces. Cool completely before removing from the tin

Class 21

HONEY AND WALNUT COOKIES

Display 6 consistent cookies

1 tsp ground nut oil, 125g unsalted butter, 75g dark brown sugar, 4 tbsp clear honey, 125g self-raising flour, 1tsp ground mixed spice, ¼ tsp bicarbonate of soda, pinch of salt, 100g porridge oats, 200g chopped walnuts.

Method

Pre-heat oven to 160C/140C fan (or equivalent). Lightly oil baking sheets with the ground nut oil. Place butter, sugar and 2 tablespoons of honey into a saucepan and melt together over a low heat, set aside to cool slightly. Shift the flour, spice and bicarb into a bowl and stir in salt, oats and walnuts. Pour butter and honey mixture into the bowl and mix well. Take a teaspoon of the dough, roll into a ball and then flatten into about a 6cm disc. Repeat. Place the discs, well-spaced, onto the oil sheets. Bake for about 15 mins, taking care not to over-bake. Remove from oven and cool on a wire rack. Whilst still warm, brush with the remaining honey.

Class 22

HONEY CAKE

200g SR flour, 2 large eggs, 125g butter, 150g clear honey, 100g soft light brown sugar, 1 tbsp water, 1 tsp mixed spice.

Method

Grease an 8 inch (~20cm) round tin. Put the sugar, butter and honey in a large pan and melt together. Once cooled, beat in the eggs, water and flour and spice. Mix well. Place in the cake tin and bake at 160C/325F/gas mark 3 for about 40 mins until firm.

Class 31

LIP BALM

4.5 tblsp. olive oil or walnut oil 1 tblsp. grated beeswax
4 drops or the contents of 1 capsule vitamin E oil

Method

Using a double saucepan or a pyrex jug in a saucepan, melt the beeswax and oil together. When melted add the vitamin E oil and stir well. You can add four drops of essential oil if you decide to add fragrance.

Pour into clean 15ml. containers and leave to cool slowly. Makes five.

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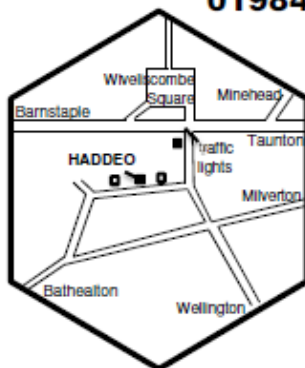
David Pearce

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