

Somerset Beekeepers' Association  
(Taunton & District Division)



TAUNTON

# HONEY SHOW

AND THE COUNTY HONEY SHOW

Vivary Park, Taunton

Friday and Saturday

2nd & 3rd August 2019

#### JUDGES

Mrs S.Perkins	-	Langport
Mr J.Mummary	-	South Molton
Mrs A.S.Spiller	-	Ashill

Entries Secretary: Mrs. J. Gammon

500 Cheddon Road, Taunton TA2 7QX. Tel: 01823 270465

[tommy@sidnjen1.plus.com](mailto:tommy@sidnjen1.plus.com)

*Staging of entries takes place on the Thursday evening 6-8 pm. There is no need to pay to enter the show ground 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  
Total prize money exceeds £100*

Entries close Wednesday 24th July 2019  
NO ENTRIES WILL BE ACCEPTED AFTER THIS DATE

DAVID PEARCE FOR ALL YOUR BEEKEEPING NEEDS

# David Pearce

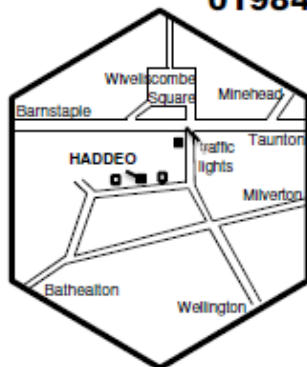
Manufacturer of  
NATIONAL and WBC HIVES  
FRAMES and VARROA FLOORS

Stockist of Foundation:  
Honey Jars • Cut comb containers  
Ross round sections • Sherif veils  
Travelling boxes • Hive numbers  
Queen Excluders • Suits • Gloves  
Hive Tools • Nucleus boxes • Apiguard

*In fact everything for your  
beekeeping needs*

'HADDEO', BATHEALTON  
NR WIVELISCOME TA4 2AG

01984 623851



*At Traffic Lights in  
Wiveliscombe  
take Wellington route  
1 1/2 miles, turn  
right, the second  
house on right.*

Open evenings and weekends – please phone first.

Answering Machine sometime in operation.

FEEDERS CLEARER BOARDS ESCAPES APIGUARD HIVE NUMBERS SECTIONS

HATS VEILS SUITS GLOVES HIVE TOOLS WBC NATIONAL HIVES FRAMES JARS

LABELS EXTRACTORS HONEY TANKS FOUNDATION

**TAUNTON HONEY SHOW incorporating the COUNTY HONEY SHOW**

	1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>	Entry Fees
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 -41	£ 1.50	£1.00	£ 0.50	£0.50

**Section 1 Open to all County Beekeepers**

- 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 Composite of any four of following: 1lb jar of Light Honey; 8oz Jar of Pollen;1lb jar of Medium or Dark Honey; 1Dipped Candle;1lb jar of Naturally Crystallized or Soft Set Honey; Single standard container of Cut Comb;1 Section, round or square;5 Wax Blocks (approx. 1oz each); 1 Shallow Comb for extracting; 1lb jar of Heather Honey.
- Class 14 Embroidery / water colour / Model / drawing etc. on a Beekeeping theme Not to exceed 2ft x 2ft
- Class 15 Any other artistic/decorative exhibit made or produced by the beekeeper , relating to beekeeping. Not to exceed 2ft x 2ft (eg wooden, metal etc.)
- Class 16 Observation Hive. Showing bees for educational purposes. With tunnel for bees to fly.
- Class 17 Two 1lb jars of identical honey. Any type. To be judged by the General 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 Ginger Flapjacks ( see recipe on following pages)
- Class 20 Honey Fruit Cake ( see recipe on followuing pages)
- Class 21 Cornish Fairings (see recipe on following pages)
- Class 22 Honey and Banana Tea Bread (see recipe on following pages)
- Class 23 3 photographs in series on a single mount – unframed. Subject connected with beekeeping .Photo sizes not less than 4in by 4in or more than 8in by 8in. Titles not judged. **Not previously shown at this show**

**SOMERSET COUNTY AND TAUNTON DIVISION****Cups and Awards for 2018****Taunton Perpetual Challenge Trophy**

Presented by S.Bradbury .Most points ( Taunton Full Member) in the show  
 2018 Winner S.J & J.A.Gammon - Taunton

**Priscott Perpetual Skep plate**

Presented by Mr M .Priscott

2018 Winner – D.Pearce -Wiveliscombe

**Stoker Perpetual Challenge Trophy**

Presented by Captain Stoker. Most points ( Somerset Member) in the show

2018 Winner S.J & J.A.Gammon- Taunton

**Pat Barter Perpetual Silver Cup**

Presented by Mrs S.Barter of Salisbury. Most Points class 1-18

2018 Winner S.J. & J.A.Gammon-Taunton

**W.Elmsall Perpetual Observation Hive Trophy**

Presented by Mr W.Elmsall. Winner Class 17 ( Observation Hive)

2018 Winner Not staged

**Andy Coles memorial Trophy for mead**

2018 Winner : G.Welfare –Hatch Beauchamp& M.Adam’s-Bishops Lydeard

**The Tom Tucker Trophy for Cookery( All Classes )**

2018 Winner : M.Adams –Bishops Lydeard

**The Downes Perpetual Cup**

Presented by Mr R.Downes. Most points in classes 21 and 22

2018 Winner : - L.Stone-Taunton & G.Welfare .Hatch Beauchamp

**Gammon Perpetual Novice Trophy**

Presented by Mr S and Mrs J Gammon

2018 Winner : M & B Shaw –Bishops Lydeard

**Taunton Honey Show Plate**

Most points ( Taunton Full Member) in Section 2

2018 Winner: M.North –Buckland St.Mary

**Taunton Honey Show Perpetual Trophy**

Presented by Mr N.B.Trood. Winner Class 36

2018 Winner D.Pearce- Wiveliscombe

**Sally Bennett Trophy-Runner up class 32-41**

Presented by Mr S and Mrs J Gammon .Most points class 42 Section Two

2018 Winner : D.Pearce-Wiveliscombe

**John Spiller Mascot**

Presented by Mrs L.Hender .Best exhibit (Taunton Member) in Section 2

2018 Winner : A.Pike—N.Curry

**Jubilee Cup**

For the most points Classes 1 to 18 inclusive

2018 Winner : D.Pearce-Wiveliscombe

**Miss M.D.Bindley Cup**

Winner of class 2 Medium Honey.

2018 Winner: D.Pearce Wiveliscombe

**Terry Arnold Perpetual Challenge Trophy**

Winner of Classes 18-22 Inclusive.

2018 Winner M.Adams –Bishops Lydeard

**The Duffin Challenge Trophy**

Winner of Class 12 ( Cake of Beeswax)

Winner 2018 : C & M Gullick- Axbridge

**The Clifford Langford Award for Mead**

Presented by the late C H G (Sam) Langford.Winner most points classes 8 and 9

2018 Winner: G.Welfare – Hatch Beauchamp & M.Adams –Bishops Lydeard

**Blue Ribbon**

The Best Exhibit in the show

2018 Winner C & M Gullick-Axbridge



**RULES**

- 1 **Entries** and fee must be made on the form provided and posted to reach the entries secretary, Mrs. J. Gammon, by **WEDNESDAY 24th JULY 2018** No entries will be accepted after this date.
- 2 **Entry fees** are as indicated in schedule and **.MUST be paid by the day before the show..**
- 3 **All exhibits must be staged by 7.15 am on the morning of the first day of the show.**
- 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 exhibit with labels supplied by the Show Secretary. Labels, which must not be altered, shall be affixed to jars and bottles to leave about half an inch clear between the label and the bottom of the vessel, on section and shallow frames at right top corner of the vertical transparent face of the case and the duplicate on the top of the frame of section. Labels for Cut Comb shall be affixed one on the lid and the duplicate on one side of the container. If a show case is used for wax, one label must be affixed to the glass and the duplicate to the surface of the wax to be shown uppermost. One label only, which shall be affixed to the base or table, will be supplied for the display classes. 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. Labels supplied for honey cookery shall be placed on the exhibit and plate or base.
- 8 **All honey** exhibited must be the bone fide produce of the exhibitor's own bees.
- 9 **Extracted honey** must be exhibited in clear 1 lb 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 (e.g. a corkscrew). No alcohol or flavoring may be added to mead, but acids, nutrients and tannin may be used.
- 13 **Uniformity:** 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.
- 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 2018 in a clean polished condition..**
- 20 **Novice classes:** "Novice" is an exhibitor who has not previously won a prize **in any honey show.**

**POINTS AWARDS**

Points to be calculated on the following basis:

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

**ENTRY FORM**

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

**2019**

**Entries must reach the Entries Secretary, Mrs. J. Gammon, 500 Cheddon Road, Taunton TA2 7QX no later than first post on Wednesday 24th July 2019**  
**Entries taken by email – payment when staging at show –**  
**[tommy@sidnjen1.plus.com](mailto:tommy@sidnjen1.plus.com)**

**NO ENTRIES WILL BE ACCEPTED AFTER 24th JULY 2019**  
**No Entry Form will be valid unless accompanied by entrance fees.**

**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** **Display 6 flapjacks**

### **Ginger Flapjacks**

175g / 6 oz margarine  
1 tblsp ground ginger  
140g / 5 oz honey  
225g / 8 ozs quick cooking oats.

#### **Method**

Place honey and margarine in a large saucepan and heat gently until margarine has melted. Stir in the ginger and oats and mix well. Turn mixture into a greased tin ( a shallow one 11" x 7") and bake at 375F , Gas mark 7 for 25-30 mins.

Leave to cool in the tin. Cut into fingers,

### **Class 20**

### **Honey Fruit Cake**

170 g / 6 oz margarine brown sugar	140 g / 5 oz soft
60g / 2 oz clear honey raising flour	340 g / 12 oz self-
3 eggs	A little milk if necessary
Grated rind of 1 small lemon	½ Level tsp. grated nutmeg
100g / 4 oz currants	100g / 4 oz sultanas
50g / 2 oz raisins	50g / 2 oz mixed peel

**Method** Cream together the margarine, honey and sugar., then beat in the eggs and grated lemon rind. Add the sifted flour, peel, nutmeg and dried fruit. Mix with sufficient milk to make a soft dropping consistency. Grease and line an 8" square cake tin and fill with the mixture. Bake on the centre shelf at Gas Mark 3: 325F: 160C : for 1 ¼ to 1 ½ hours. Leave to cool in the tin for 10 minutes, then turn out on a wire rack.

### **Class 21**

### **Display 6 biscuits**

100g / 4 oz Butter  
175g / 6 oz plain flour  
½ tsp ground ginger  
1 tsp bicarbonets of soda

### **Cornish Fairings**

100g /4 oz Soft Brown sugar  
1 tblsp clear honey  
½ tsp ground cinnamon  
½ tsp mixed spice

**Method** Heat the oven to 180c /350F/Gas 4 and grease two baking sheets . Melt the butter, sugar and honey in a pan over low heat. Add the remaining ingredients and beat until well blended. Place spoonfuls well apart on the prepared baking sheets. Bake in oven for about 15 mins. Until golden brown and the tops are cracked. Leave to cool on the baking sheet for 1min., then transfer to a wire rack to finish cooling. Makes 12.

### **Class 22**

### **Honey and Banana Tea bread**

225g / 8 oz self-raising flour	225g / 8 oz peeled and mashed bananas
¼ level teaspoon (2g) freshly grated nutmeg	
100g / 4 oz sultanas	
100g / 4 oz butter /margarine	6 tablespoons of HONEY
100g / 4 oz caster sugar	2 eggs
lemon	Grated rind of one

**Method** Pre-heat oven to 160 C /325F Gas mark 3. Grease a 2 lb loaf tin and line the base. Place the flour , nutmeg and butter into a large bowl and rub together to form breadlike crumbs. Add the mashed banana, sugar, lemon rind eggs and honey into the flour mixture and beat until well combined. Stir in the sultanas. Place into the prepared tin and level the surface. Bake in pre-heated oven for 1 ¼ hr