

Somerset Beekeepers' Association
(Taunton & District Division)



TAUNTON

HONEY SHOW

AND THE COUNTY HONEY SHOW

Vivary Park, Taunton

Friday and Saturday

3rd & 4th August 2018

JUDGES

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

Show Secretary: Mr D.Parry

73.Somerset Ave., Taunton. TA1 5HU 01823 276655

Entries Secretary: Mrs. J. Gammon

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

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 25 July 2018

NO ENTRIES WILL BE ACCEPTED AFTER THIS DATE

DAVID PEARCE FOR ALL YOUR BEEKEEPING NEEDS

David Pearce

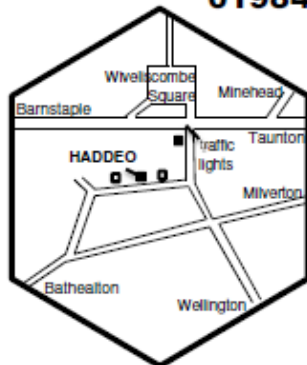
Manufacturer of
NATIONAL and WBC HIVES
FRAMES and VARROA FLOORS

Stockist of Foundation:
Honey Jars • Cut comb containers
Ross round sections • Sherif veils
Travelling boxes • Hive numbers
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*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.

LABELS EXTRACTORS HONEY TANKS FOUNDATION

FEEDERS CLEARER BOARDS ESCAPES APIGUARD HIVE NUMBERS SECTIONS

HATS VEILS SUITS GLOVES HIVE TOOLS WBC NATIONAL HIVES FRAMES JARS

TAUNTON HONEY SHOW incorporating the COUNTY HONEY SHOW

	1 st	2 nd	3 rd	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 2017****Taunton Perpetual Challenge Trophy**

Presented by S.Bradbury .Most points (Taunton Full Member) in the show
 2017 Winner S.J & J.A.Gammon - Taunton

Priscott Perpetual Skep plate

Presented by Mr M .Priscott
 2017 Winner – R & E Burgess -Taunton

Stoker Perpetual Challenge Trophy

Presented by Captain Stoker. Most points (Somerset Member) in the show
 2017 Winner S.J & J.A.Gammon- Taunton

Pat Barter Perpetual Silver Cup

Presented by Mrs S.Barter of Salisbury. Most Points class 1-18
 2017 Winner D.Pearce- Wiveliscombe

W.Elmsall Perpetual Observation Hive Trophy

Presented by Mr W.Elmsall. Winner Class 17 (Observation Hive)
 2017 Winner . Taunton and District Beekeepers Division

Andy Coles memorial Trophy for mead

2017 Winner : G.Welfare –Hatch Beauchamp

The Tom Tucker Trophy for Cookery(All Classes)

2017 Winner : G.Welfare – Hatch Beauchamp

The Downes Perpetual Cup

Presented by Mr R.Downes. Most points in classes 21 and 22
 2017 Winner : - R & E Burgess - Taunton

Gammon Perpetual Novice Trophy

Presented by Mr S and Mrs J Gammon
 2017 Winner : A.Miles - Adsborough

Taunton Honey Show Plate

Most points (Taunton Full Member) in Section 2
 2017 Winner: D.Pearce –Wiveliscombe

Taunton Honey Show Perpetual Trophy

Presented by Mr N.B.Trood. Winner Class 36
 2017 Winner Not awarded

Sally Bennett Trophy-Runner up class 32-41

Presented by Mr S and Mrs J Gammon .Most points class 42 Section Two
 2017 Winner : R & E Burgess

John Spiller Mascot

Presented by Mrs L.Hender .Best exhibit (Taunton Member) in Section 2
 2017 Winner : D.Pearce -Wiveliscombe

Jubilee Cup

For the most points Classes 1 to 18 inclusive
 2017 Winner : D.Pearce-Wiveliscombe

Miss M.D.Bindley Cup

Winner of class 2 Medium Honey.
 2017 Winner: S.Perkins -Langport

Terry Arnold Perpetual Challenge Trophy

Winner of Classes 18-22 Inclusive.
 2017 Winner G.Welfare – Hatch Beauchamp

The Duffin Challenge Trophy

Winner of Class 12 (Cake of Beeswax)
 Winner 2017 : R & E Burgess-Taunton

The Clifford Langford Award for Mead

Presented by the late C H G (Sam) Langford.Winner most points classes 8 and 9
 2017 Winner: G.Welfare – Hatch Beauchamp

Blue Ribbon

The Best Exhibit in the show
 2017 Winner : S.J. & J.A.Gammon-Taunton

Class No	Please use only one line per entry	Entry Fee
Amount transferred overleaf		

- Class 24 Single Photograph.Mounted.Unframed. Subject connected with Beekeeping.Photo size 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.**Not a honey jar** . 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 Honey-Bee Forage An arrangement of common flowers (incl. foliage and fruit) from which honeybees gather nectar and pollen. To be staged within a space 2ft by 2ft and judged on its artistic merit and relevance to beekeeping, not on the number of species present. **(N.B. rare species must not be exhibited)**. A list of species must be provided and will be judged as an integral part of the exhibit
- Class 31 Unusual exhibit found in your apiary . Not to be more than 2ft x 2 ft.

- SECTION TWO**
- Open to Full Members of Taunton & District Division**
- 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 **Special Class for schools—any exhibit relating to bees & beekeeping (collage, display etc). Prize Cards Only – No fees**

RULES

- 1 **Entries** and fee must be made on the form provided and posted to reach the entries secretary, Mrs. J. Gammon, by **WEDNESDAY 25 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 **7.30 am** on the morning of the first day of the show.
- 4 **Judging** will commence at **7.45 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 19th 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**

2018

Entries must reach the Entries Secretary, Mrs. J. Gammon, 500 Cheddon Road, Taunton TA2 7QX no later than first post on Wednesday 25th July 2018
Entries taken by email – payment when staging at show –
tommy@sidnjen1.plus.com

NO ENTRIES WILL BE ACCEPTED AFTER 25th JULY 2018
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	140 g / 5 oz soft brown sugar
60g / 2 oz clear honey	340 g / 12 oz self-raising flour
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" 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 miced 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 lemon

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