



Honey Show Schedule

Sunday 15 September, 2024 - 10:00 - 16:00

Otter Nurseries, Lymington

Section 1 – Honey and Wax Produce Classes Open to all Members

1. Two 450g (1lb) Jars Light Honey
2. Two 450g (1lb) Jars Medium Honey
3. Two 450g (1lb) Jars Dark Honey
4. Two 450g (1lb) Jars Naturally Granulated Honey
5. Two 450g (1lb) jars Soft Set Honey
6. Two 450g (1lb) Jars Heather Honey
7. Two Jars of Honey prepared and labelled for sale (any size)
8. Two Cut Combs in clear plastic containers - 170g (6oz) minimum each
9. A Shallow Frame for Extraction
10. An Exhibit of Beeswax not less than 454g and no more than 550g, not more than 25mm thick
11. Three Traditional (round, oblong or hexagonal) Beeswax Mouldings approx 25g each
12. A pair of pure Beeswax Candles - displayed erect, no colouring. One to be lit by the judge
13. A Honey Cake - made strictly to the given recipe (see below).
14. Six Honey Biscuits – made strictly to the given recipe (see below).

Section 2 - Beginner / Novice Class

Open to Members who have never entered Honey in any Honey Show

15. One 450g (12oz) Jar of Honey of any Colour – Clear, Granulated or Set

Section 3 - Photography Class Open to all members and their families

16. A Photograph or print related to bees or beekeeping (no larger than A4)

Section 4 - Member and public's favourite

17. One jar honey (any size) for tasting - voted favourite by members and the public

Rules

1. Entrants

The Annual Honey Show is open to all who are members of SWHBK as of 1 September 2024.

2. Entries

a) All entries are free of charge

b) All entries must be delivered to site between 10:00 and 11:00 on Sunday 15th September 2024. Entries submitted after this time will not be judged.

c) Alternatively, if you are unable to make the day you can deliver your completed form along with your entries to John and Jenny Williams on Saturday -14 September between 11:00 and 16:00. Their address is 22 Southern Road, Lymington, SO41 9HQ. Please call or message them in advance on 07940 576461 if you need to make alternative arrangements including leaving with another committee member.

d) Judging will start at 11:00 on Sunday morning.

e) No entry may be entered in more than one class.

f) Entrants are permitted to make more than one entry in a class but shall not take more than one award in that class.

g) Joint owners will be regarded as one entrant. The produce of a colony or colonies jointly owned may not be entered by more than one of the joint owners.

h) All entries must be the produce of the entrant's own apiary except for the honey used in the Cakes and Confectionery Classes 13-14.

i) No entries are to be removed before 15:00 on the day of the show.

3. Labels

Identification labels will be provided upon delivery of entries. Except where otherwise stated no other label, trade mark or other distinguishing mark may be placed on an exhibit. Labels to be affixed to:

a) **jars and bottles:** so as to leave approximately 15 mm between the label and the base of the vessel

b) **cut comb containers:** one label on the side of the container.

c) **wax:** on the upper surface of the wax displayed and if applicable a duplicate on its container

d) **candles:** placed near the base

e) **cakes and confectionery:** on the plate with a duplicate on the plastic bag / cling film

f) **photographs:** on the bottom right-hand corner

4. Uniformity

a) When a class requires the staging of more than one exhibit of the same type, the containers (when used) and the exhibits shall be matching in all respects.

b) Jars and lids must be from the same manufacturer but mould marks are not relevant.

5. Extracted Honey

- a) Extracted honey must be exhibited in clear 450g (1lb) glass jars with white or gold plastic or gold metal screw or twist-off lids. Class 7 is exempt from this rule.
- b) Exhibits in Class 7 shall conform to the current food labelling regulation.
- c) Colour will be judged in accordance with the new BD Standard Grading Glasses.
- d) Jars must contain the weight specified. There should be no daylight visible below the bottom of the lid and the surface of the honey.

6. Cut Comb Honey

Cut comb honey must be displayed in standard clear commercial 8oz containers with a transparent snap-on lid.

7. Honey for Extraction

- a) The frame of comb must be displayed in a bee-proof protective case without edging or lacing and accessible for easy removal for examination by the Judge.
- b) The comb must be visible from both sides.
- c) The comb must be capable of being extracted by centrifugal action in a honey extractor or, in the case of ling heather honey, by the use of a heather press.

8. Beeswax

- a) Wax may be exhibited polished or unpolished at the discretion of the Exhibitor.
- b) Exhibits must fall within the weights specified and meet any minimum thickness specification.

9. Candles

- a) Beeswax candles may be moulded, dipped or poured; patterned or plain.
- b) One candle will be lit by the Judge.

10. Baking and Confectionery

- a) In classes where applicable, the recipe should be followed exactly as provided. There should be no additional ingredients or decoration.
- b) Presentation to be on a paper plate with a plastic cover (plastic bag or cling film)
- c) All entries may be cut into or and/or tasted by the Judge.

11. Photography Class

- a) All entries in this class must be of interest to beekeepers and must be the work of the entrant.
- b) Photographs and prints may be black and white or coloured.
- c) Maximum size is A4 and minimum size is 150 mm x 100 mm.. A title or caption and brief description are optional.
- d) Entries may require protection from condensation e.g. photographs and prints should be laminated.

12. The decision of the Judge is final.

The Judge is empowered to withhold some or all prizes from a class in cases where, in the Judge's opinion, some or all entries are of insufficient merit.

Class 13 Devonshire Honey Cake

Ingredients

250g clear honey

225g unsalted butter

100g dark muscovado sugar

3 large eggs, beaten

300g self-raising flour

2-3 tbsp honey to glaze

Method

1. Preheat the oven to fan 140C/ conventional 160C/gas 3. Butter and line a 20cm round loose-bottomed cake tin. Cut the butter into pieces and drop into a medium pan with the honey and sugar. Melt slowly over a low heat. When the mixture looks quite liquid, increase the heat under the pan until nearly boiling. Leave to cool for 15-20 minutes, to prevent the eggs cooking when they are mixed in.
2. Beat the eggs into the melted honey mixture using a wooden spoon. Sift the flour into a large bowl and pour in the egg and honey mixture, beating until you have a smooth, quite runny batter.
3. Pour the mixture into the tin and bake for 50 minutes -1 hour until the cake is well-risen, golden brown and springs back when pressed. A skewer pushed into the centre of the cake should come out clean.
4. Turn the cake out on a wire rack. Warm 2-3 tbsp honey in a small pan, pierce the top of the cake with a skewer in a few places, and brush/pour the honey over the top of the cake to give a sticky glaze, then leave to cool. Keeps for 4-5 days wrapped, in an airtight tin.

Class 14 Honey Shortbread

Ingredients

- 120g plain flour
- 60g cornflour
- 120g unsalted butter at room temperature
- 60g honey
- A pinch of salt
- Caster or granulated sugar for sprinkling

Method

- 1: Beat the butter and honey together. Cut the butter into smaller chunks before adding it, and use a tablespoon or fork to mix it into the honey.
- 2: Combine the dry ingredients and add them to the butter-honey mixture a little at a time.
- 3: Form into a soft dough ball. This mix is quite soft at this stage.
- 4: Chill the dough on the fridge for 30 minutes minimum, until it is firm enough to roll out.
- 5: Line a baking tray with baking paper, or just grease it lightly with butter
- 6: Set the oven to Gas Mark 5 or 190C (170C if you have a fan assisted oven.)
- 7: Roll the chilled dough out on a floured board to about a 5mm thickness and cut out your shortbread shapes. You can put them fairly close together on the tray if you need to as they should not spread out in the oven. Once they are all on the tray you can sprinkle them liberally with caster or granulated sugar.
- 8: Put the tray on the middle shelf and bake for 10-12 minutes, after which time the shortbread should be a light golden brown. Don't over-bake them, 10 minutes is usually enough in most ovens.
- 9: When your shortbread is baked, remove from the oven, leave to harden on the tray for a few minutes, then transfer to a wire rack to cool. Once cool, they can be stored in an airtight container to keep fresh.

Note: best consumed the day they are made.

**SOUTH WEST
HAMPSHIRE
BEEKEEPERS**



Honey Show 2024 - Entry Form

Please complete the following:

Name	
Address	
Telephone number	
Classes entered	

You should bring your completed form with your entries to Otter Nurseries, Milford Road, Lymington, SO41 OJD between 10:00 - 11:00 on Sunday 15 September.

Alternatively, if you are unable to bring your entries on the day, then please deliver your completed form along with your entries to John and Jenny Williams on Saturday 14 September between 11:00 and 16:00. Their address is 22 Southern Road, Lymington, SO41 9HQ. Call or message them in advance on 07940 576461 if you need to arrange an alternative time that day.

Entries will need to be picked up between 15:00-16:00 unless alternative arrangements have been made.

If you have any other queries then please email the committee at enquiries.swhbk@gmail.com .

NB: Any entries arriving after 11:00 will not be included in the judging.