



Honey competition

**Surrey County Show, Stoke Park, Guildford
Bank Holiday Monday 29th May 2017**

**Organised in conjunction with the
Surrey Beekeepers' Association**



Prizes: 1st £5.00, 2nd £3.00, 3rd £2.00, 4th £1.00

A contribution to the prize money has been kindly donated by the
Surrey Beekeepers' Association.

Judge: Mr John Goodwin (Cheshire)

Classes are open to all and any beekeeper may enter.

"If the bee disappeared off the surface of the globe, then man would have only four years of life left. No more bees, no more pollination, no more plants, no more animals, no more man". Albert Einstein

Classes

- 294** Two jars of honey, light.
- 295** Two jars of honey, medium or dark.
- 296** Two jars of honey, crystallised or soft set.
- 297** Honey cake (*see instructions overleaf*)
- 298** Honey biscuits (*see instructions overleaf*)
- 299** Single piece of beeswax, weighing 15 to 17oz/425-482g and at least 1 inch/2.54cms thick.
- 300** Beeswax candles, matching pair, to be displayed erect; one to be lit by judge.
- 301** Three pieces of beeswax, not less than 1oz/28g each.
- 302** One jar of honey (gift), light, medium or dark.
- 303** One jar of honey (gift), crystallised or soft set.
- 304** Cut comb, two similar half-pound containers, each weighing at least 6oz/170g.
- 305** One comb of honey, any size, suitable for extraction.
- 306** One bottle of mead, sweet.
- 307** One bottle of mead, dry.
- 308** Composite class: a display of any 4 of:
a) 2 jars light, medium or dark honey,
b) 2 jars chunk honey,
c) 2 jars crystallised or soft set honey,
d) 2 jars of heather or heather blend,
e) 2 containers cut comb,
f) 1 comb for extraction,
g) beeswax cake not less than 7oz/198g and not more than 9oz/255g, staged for effect; maximum space 2ft/60cms square.
- 309** Honey and beeswax products: a display of home made products containing honey and/or beeswax; maximum space 2ft/60cms square. See rule 2.
- 310** Interesting or instructive exhibit: directly related to bees or bee keeping, but not including live bees, to be displayed within a maximum table space of 2.5ft/75cms deep by 3ft/90cms wide.

- 311** Sale display: six jars of honey matching in all respects, labelled to comply with current legislation for retail sale. Rule 4 does not apply in this class.
- 312** Novice: one jar of any honey, only open to those who have not previously won a first prize in a 'honey in the jar' class. *
- 313** A pair of 340g/12oz hexagonal jars, one to be set honey, one to be liquid.
- 314** Black and white or coloured print: any size, mounted or not, to have been taken by the Exhibitor. A simple caption may accompany the photograph.

* The judge is invited to comment on the exhibits in this class. to assist competitors.

Points are awarded as follows:

1st	6 points
2nd	5 points
3rd	4 points
4th	3 points
Highly commended	2 points
Commended	1 point

The following prizes and prize money will be awarded at 5pm:

The Colman Cup for the Surrey Member winning the cut comb class.

Composite Cup for the Surrey member gaining the most points.

Vincent Challenge Cup for the B.K.A division gaining the most points from its members.

Ken Reed Memorial Cup for the Surrey member winning the single piece of beeswax class (299).

Golder Memorial Trophy for the Surrey member winning the novice class (312).

N H S. Blue Ribbon for the single best exhibit.

Chairman's Prize (£25). There will be a draw ticket for each exhibit staged.

Competition rules

1. Exhibitors must label every jar, section or other exhibit with labels, which will be supplied by the Society. Labels must be affixed on jars to leave about half-inch/12mm between the label and the bottom of the jar. On cut comb and combs for extraction, at right top corner of the showcase and a duplicate on the frame of combs for extraction. Except where otherwise specified, no exhibitor's card, trademark, label, name or writing may be placed on or attached to any part of an exhibit.
2. All honey and bee products must be the bona fide product of the Exhibitor's own bees.
3. Cut combs must be displayed in a container that is clear on top side. Frames must be shown in protected cases without lacing or edging - the comb must be visible on both sides.
4. Extracted Honey, except Classes 308, 309, 311 and 313 must be exhibited in clear 1lb/454g jars. Where the class is for two jars, they must be identical. The caps may be metal or plastic.
5. Wax may be exhibited polished or unpolished at the discretion of the Exhibitors.
6. Honey Colour: British Standards Institution Grading Classes will be used.
7. Mead must be exhibited in clear untinted glass punted bottles of approximately 26 fluid oz/75cl capacity with rounded shoulders. Only cork stoppers with smooth white plastic flanges to be used. No alcohol may be added.
8. 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.
9. An exhibit or any part thereof is not to be removed until the close of the Show. No exhibit may be tasted or in any way interfered with by an Exhibitor or any person during the Show without the authority of the Show Committee.
10. The Committee will take ordinary care of exhibits but will not be responsible in any circumstances for loss or damage sustained by Exhibitors in any way whatsoever.
11. If any article sent for exhibition is found to be adulterated, the penalty shall be disqualification.
12. The Show Committee reserve the right to refuse any entry or exhibit without reason being given.
13. Any objection by an Exhibitor must be in writing by 3pm on the day of the

Show.

14. The Committee is empowered to:
 - a) Increase the number and value of prizes in any class should the number and high standard of merit warrant their doing so.
 - b) Withhold prizes in case of insufficient merit or entries.
 - c) Submit for analysis any exhibit.
 - d) Sell or otherwise dispose of any honey damaged in transit (or reduced in value by any other means), or return the same to the Exhibitor.
 - e) Retain all or part of any exhibit concerning which a protest has been made until a decision upon such protest has been taken.
 - f) Decide any questions as to the interpretation of the foregoing rules and regulations.
15. The decision of the Show Committee on any matter whatsoever under or in relation to the foregoing rules and regulations, or in protest or objection in relation thereto or to any exhibit, shall be final.
16. All gift exhibits become the property of the Show Committee, and will be sold for the benefit of the Show Funds.

Entries to be staged by 9.00am on show day and not removed until 6.00pm or at the discretion of the Chief Honey Steward.

Important note: Exhibitors will be supplied with a set up label for the PINK entrance. This must be attached to the windscreen of the vehicle making a delivery on show day. The vehicle must leave the show ground by 9.00am. Passengers must either have admission tickets or pay on entrance. Exhibits arriving after 9.00am must be carried on to the show ground.

Please park in the main visitor car park.

Competitors in the honey classes are entitled to reduced rate tickets to the Show.

Adults	£12.00 (£17.00 on show day)
Senior citizens	£9.00 (£13.00 on show day)
Children (5-16 yrs)	£5.00 (£6.00 on show day)

Recipes and instructions for classes 297 and 298.

Class 297 Honey cake

Preheat oven to 140C, 275F or gas mark 1 and grease a 7" cake tin.

Recipe:

8oz/226g self-raising flour,

8oz/226g clear honey,

4oz/113g butter,

4oz/113g sultanas,

4oz/113g currants,

2oz/56g mixed peel,

2 eggs,

3tbsp milk,

A pinch of nutmeg and a pinch of salt.

Method:

Cream the butter and honey together.

Beat the eggs and add alternately with the sifted flour and salt.

Add the nutmeg, sultanas, currants, mixed peel and milk and mix well.

Pour into prepared tin and bake for approximately 1.5 to 2 hours.

Class 298 Honey biscuits (ten biscuits to be displayed on a plate)

Recipe:

8oz/227g plain flour,

3oz/85g caster sugar,

5oz/142g butter or margarine,

1 x 15ml tablespoon of honey.

Method:

Cream the butter and sugar together.

Stir in the honey and flour.

Roll out the mixture and cut with cutter.

Bake in a moderate oven for about 10 minutes.

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Honey competition entry form

Class		Entry fee £
Total entry fee		
Adult tickets @ £12.00		
Senior citizen tickets @ £9.00		
Child tickets @ £5.00		
Total		

Entry fee: £0.50p per class

No entry fee for gift classes (302 and 303) and novice class (312).

For every five entries exhibitors will receive one free entrance ticket. Only one entry per class will qualify towards the five entries required to receive a free entry to the show.

Entries close Monday 8th May 2017.

I hereby enter the above competition, subject to the rules and regulations overleaf.

Name:

Address:

Telephone:

Email:

Surrey B.K.A division:

Entries to:

Mrs Hazel Sharples
Hon Entries Secretary
4 Little Green Lane
Farnham
Surrey, GU9 8TE

Cheques payable to Surrey Beekeepers Association.

Please note that a receipt will not be sent in respect of entry fees, but exhibitors will receive entry numbers prior to the show.

For office use only	
Received	
Entered	
Exhibitor's number	
Tickets issued	



Registered charity no: 293515