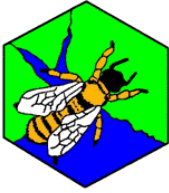


Southampton & District Beekeepers Association



Open Honey Show

SHOW SCHEDULE

Show Secretary
Tony Mabey
23 Beaulieu Close
Lordswood
Southampton
SO16 8ED

02380 740938
07810 528201

showsecretary@southamptonbeekeepers.co.uk

Open Class Exhibits

Judges to be confirmed.

Entry forms, details, schedules & rules are available from Southampton & District Beekeepers Association at the above address and www.southamptonbeekeepers.co.uk.

Completed entry forms must be received by the date stated on the entry form.

Entries for the Honey Classes

- 167 Two 454g (1 Ib) jars of light honey.
- 168 Two 454g (1 Ib) jars of medium honey.
- 169 Two 454g (1 Ib) jars of dark honey.
- 170 Two 454g (1 lb) jars of naturally crystallised or soft set honey.
- 171 One shallow frame of comb honey, (suitable for extraction).
- 172 Two containers of cut comb honey, min 198g (7oz).
- 173 Two 454g (1 Ib) jars of heather honey.
- 184 Six 454g (1 Ib), jars of honey of ONE UNIFORM TYPE, labelled as for sale.
- 185 **Novice Honey class.** Two 454g (1 Ib), jars of honey, CLEAR, SOFT SET or NATURALLY CRYSTALLISED, ANY COLOUR, (must be identical).

Entries for the Wax Classes

- 176 One piece of beeswax, min. 340g (12oz) & max. 454g (16oz) at least 12.7mm (1/2") thick.
- 177 Three pieces of beeswax, approx 25g (1oz) each using manufacture's moulds.
- 178 Two beeswax candles. To be displayed erect, made by any method, no colouring permitted, one to be lit by the judge.
- 190 **Novice Wax Class.** Entries as per classes 176, 177 or 178.

Entries for the Cakes, Confectionary, Preserves and Mead Classes

- 179 One honey cake.
 - a. Recipe: 150g (5oz) butter, 110g (4oz) soft brown sugar, 165g (5.5oz) honey, 200g (7oz) self-raising flour & 2 eggs.

- b. Method: measure butter, sugar, honey & 1 tablespoon of water into a saucepan & heat gently until the butter has melted. Remove from heat & beat in the eggs & stir in the flour. Bake in a 165mm to 190mm, (6.5" to 7.5"), in diameter round greased tin at gas mark 4 or 180 °C (350 °F) for 45 minutes.
- 180 One honey cake. Recipe to be written on a card 150mm x 100mm & placed with cake. It must be cooked in a round tin, 165mm to 215mm, (6.5" to 8.5") in diameter.
- 181 Six honey biscuits.
- a. Recipe: 4oz butter, 2oz caster sugar, 2tbs honey, 1 egg yolk, 3oz white flour, 3oz wholemeal flour & grated rind of lemon.
 - b. Method: cream butter & sugar with lemon rind. Add honey & egg yolk. Beat well & mix in flour. Roll out & cut to shape & place on a greased tray. Bake at 350 °F, gas mark 4, for 15 minutes.
- 182 Honey sweets, approx. 227g (8oz).
- 183 One 454g (1 lb), jar of honey preserve (no curd).
- 174 One bottle of dry mead, approx. 775ml (26 fluid oz).
- 175 One bottle of sweet mead, approx. 775ml (26 fluid oz).

Entries for the Photography Class

- 186 Colour Photography, Not Close-up. A colour print, (no slides) of a Beekeeping event.
- 187 Colour Photography, Close-up or Macro. A close-up or macro colour print, (no slides) of a Beekeeping event or of Beekeeping interest.
- 188 Black/White Photography. A black/white print, (no slides) of Beekeeping interest.
- 189 Humorous Photography with Caption. A print of Beekeeping interest with caption.

The prints will be not less than 15x10cm (6"x4") or more than 25x20cm (10"x8"). The presentation will be taken into consideration by the judges. All photographs must be taken by the exhibitor.

Awards

THE LANKESTER CUP for the highest number of points gained from all classes.

THE BARNES & BARNES CUP for the highest number of points gained by a member of the Southampton & District Beekeepers Association.

THE CHAMPFLOWER TROPHY for the highest number of points gained in classes 179 to 183.

BBKA RIBAND for the best entry in show, for any class, at the discretion of the judges. Please note that to qualify for a BBKA Riband the number of class entries must be equal to or greater than 100 entries.

Certificates will be awarded for 1st, 2nd and 3rd place in each class.

Prize money will not be awarded.