

KENT BEEKEEPERS ASSOCIATION

ASHFORD BRANCH

HONEY SHOW

COMPETITION

AND

BEEKEEPING

EXHIBITION

TO BE HELD AT

BILSINGTON PRIORY

(By kind permission of Mrs E. Pratt Boorman)

SATURDAY 1st SEPTEMBER 2001.

2.00 p.m.

Honey Judges	Members	Mr M. Duggan
	Open	Mrs M. Davidson
Confectionery Judge		Mrs D. Hart
Wine Judge		Mr B. Box
Entries Secretary		Mrs J. Cooper Court Cottage Farm Stowing, Ashford TN25 6AY. Tel. 01303 – 862572.

RULES

1. Every entry must be made on the attached entry form and sent to the Entries Secretary - Mrs J. Cooper, Court Cottage Farm, Stowing, Ashford. Telephone 01303– 862572. **not later than 26th August 2000.**
2. Exhibitors may make one or more entries in any class but only one prize will be awarded to the exhibitor in each class
3. Exhibitors will be supplied with identification numbers which must be affixed to each article comprising the exhibit. In the case of honey jars the label should be affixed half an inch above the bottom of the jar and in the case of sections and frames on the wooden top or cover. Each section must be encased in a small box, glazed both sides (for preservation)
4. All the trophies awarded may be held by the winners until 30th August 2001 and must be returned to the Show Secretary by 31st August 2001. (See page 2 for details of trophies)
- 5a. All honey must be produced by the exhibitor in his or her own apiary..
- 5b. Extracted honey must be shown in matching B.S.I. pattern glass or plastic 1lb squat jars of one type and secure against leakage. Standard lacquer tops either screw or twist off.
6. Mead and Home-made Wines must be shown in punted wine bottles of round section and approx 26 fl oz or 1/6th gallon capacity and be of clear glass without lettering, fluting or ornament of any kind. Bottles must be closed with flanged stoppers which must be removable without the use of mechanical aid (eg corkscrew). No alcohol may be added to wine, metheglin or melomel: no alcohol or flavouring may be added to mead but additions such as acids nutrients and tannin may be used. No label other than the identification number supplied will be put on any wine bottle. The variety of wine may be put on the exhibitors card under the exhibitors name.
7. All exhibits must be taken to the hall either the evening before, not later than 6.00pm, or on the day of the show, not later than 9.30am. Exhibitors unable to get to the show on the day may leave their exhibits, at their own risk with any member staging at the show. In the absence of the exhibitor the committee will unpack, arrange, repack and return at the exhibitors own cost. Exhibits may be removed after 5.00pm or at the Show Secretary's discretion.
8. This year there are no entry fees or prize money .
9. The Blue Riband will be awarded to the best entry in classes other than 33, 34, 35 and 36.
10. Chunk Honey Jars should contain approximately 50% cut comb.
11. Each entry in Classes 2, 30 and 37 will be commented upon by the Judge whose comments on the entry will be shown on the card.
12. A novice is defined to be a person who has never won a First Prize for honey at any Honey Show.
13. Classes 28 and 29. Entries must not exceed 4ft width. For vertical displays entrants must supply own supports, blackboards, etc.
14. Confectionery classes 37 to 42 to be exhibited on paper plates supplied by the Branch at the show. Class 43. Exhibitors plate or dish as appropriate.
15. Uniformity: 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.
16. Gift class entries will become the property of Ashford Honey Show and will be sold for the benefit of the show funds.

TROPHIES

Worger No.1 Cup	Members	Light Honey - Class 1.
Worger No. 2 Cup	Members	Medium Honey - Class 2.
Peter Finn Trophy	Members	Producers Class - Class 6.
Pratt Boorman Cup	Members	Composite - Class 7.
Dilnott Trophy	Members	Wax - Class 8.
Beeching Trophy	Members	Equipment.- Class 9
Norvic Trophy	Members	Highest points in Members Classes 1 to 9.
Leslie Nichols Memorial Trophy	Members	Highest Points in Wine Classes 30 to 36.
Bailey Cup	Open	Novice Class 15. National Honey Show Free Entry Card awarded.
Dence Cup	Open	Composite - Class 19.
Ethel Nichols Trophy	Open	Artistic Exhibit - Class 26.
Beckett Plate	Open	Children – Class 28.
Nichols Trophy	Open	Schools – Class 29.
Timmins Trophy	Open	Highest Points in Wines Classes 30 to 36.
Pickard Rose Bowl	Open	Highest Points in Confectionery Classes 37 to 43.
Geering Cup		Highest Points in Show.

41.. **HONEY & LEMON BUNS** (Sample of 6 to be displayed)

4oz of Butter	6oz Self Raising Flour
4 oz of Soft Brown Sugar	3 Tbsp. Clear Honey
2 eggs	1 Tbsp. Lemon Juice
Grated Rind Of 1 Lemon	

Topping

Glace Icing

Sugared Lemon slices

Method :

Cream butter and sugar together until light and fluffy. Beat in eggs, one at a time, followed by lemon rind, lemon juice and honey. Using a metal spoon, fold in the flour. Fill the paper cases 1/3 full with mixture. Bake in a moderate oven for 15 to 20 minutes. When cold decorate with glaze icing and lemon slices. Present in paper cases.

42. **HONEY SWEETMEATS**

Any recipe of the exhibitor's choice. The recipe to be displayed with the exhibit.

43. **ITEM OF HONEY DESSERT**

Any recipe of the exhibitor's choice. The recipe to be displayed with the exhibit.

39. **HONEY FRUIT CAKE**

8 oz Self Raising Flour	2 oz Mixed peel
8 oz Honey	2 Eggs Size 3
4 oz Butter or Margarine	Pinch of nutmeg
4 oz Sultanas	Pinch of salt
4 oz Currants	3 tbsp milk

Method:

Cream butter and honey together. Beat eggs well and add alternately with the sifted flour, salt and nutmeg. Add fruit and peel. Beat well and lightly. If needed, add a little milk. Bake in a well-buttered circular tin, 6" to 7" diameter for 2-3 hours in a moderate oven..

40.. **STICKY HONEY GINGERBREAD**

4 Tbsp. Honey	4 oz Moist Brown Sugar
4 Tbsp. Black Treacle	8 oz Wholemeal Flour
7 Tbsp. Sunflower Oil	3 Tsp. Ground Ginger
1/4 pt Milk	1/2 Tsp. Bicarbonate of Soda
1 Egg, size 3.	1/2 Tsp. Salt

Method:

Preheat oven to 300F, 150C or Gas Mark 2. Grease and line base of a deep 7" square tin. Measure honey and treacle carefully levelling off spoon with a knife and making sure there is none on underside of spoon and place in saucepan. Add oil, brown sugar and milk. Heat gently until sugar has dissolved. Remove from heat and cool. Sift half of flour into bowl, reserving the flakes for decoration. Add remaining flour, bicarbonate of soda, salt and ginger to bowl. Make a 'well' in centre of flour, add melted ingredients and egg. Beat until smooth. Pour into tin, sprinkle wheat flakes over surface and cook for 1 hour 20 min to 1 hour 25 min until cake is firm to the touch. Leave to cool in tin for 15 min. Loosen edges with a knife, turn out, remove paper and leave to cool completely on a wire rack.

MEMBERS CLASSES
(Members And Associated Members of Ashford Branch)

1. **Worger No. 1 Cup** Two 1lb. Jars of Light Extracted Honey.
2. **Worger No. 2 Cup** Two 1lb. Jars of Medium Extracted Honey.
3. Two 1lb. Jars of Dark Extracted Honey.
4. Two 1lb. Jars of Naturally Granulated Honey.
5. Two 1lb. Jars of Creamed or Soft Set Honey
6. **Peter Finn Trophy** Producers Class. Four 1lb Jars – labelled as for sale. Lot Marking is optional. (See rule 15.)
7. **Pratt Boorman Cup** Any two from Group A and one from Group B
Group A Two 1lb. Jars of Light Clear Honey
Two 1lb. Jars of Medium or Dark Clear Honey
Two 1lb. Jars of Granulated or Creamed Honey
Group B One Frame of Comb Honey suitable for extracting
Two Boxes of Cut Comb each approx. 8 ounces
Two Sections
Two 1lb. Jars of Chunk Honey
8. **Dilnott Trophy.** 5 Blocks of Beeswax each weighing approx 1oz. Moulded as for sale.
9. **Beeching Trophy** Any item of Beekeeping equipment made by the exhibitor. (Any item having previously won a First Prize at Ashford is not eligible for entry.) Entry must include a description of item and its use.

OPEN CLASSES

10. Two 1lb. Jars of Light Extracted Honey.
11. Two 1lb. Jars of Medium Extracted Honey.
12. Two 1lb. Jars of Dark Extracted Honey.
13. Two 1lb. Jars of Naturally Granulated Honey.
14. Two 1lb. Jars of Creamed or Soft Set Honey.
15. **Bailey Cup** Open Novice Class Two identical 1lb. Jars of Honey. Any

WINE

colour or type. (see Rule 12)

16. Gift Class. One 1lb Jar of Honey - Liquid, any colour. (see Rule 16)
17. Gift Class. One 1lb Jar of Honey - Granulated or Creamed Honey. (see Rule 16)
18. Producers Class. Six 1lb Jars - Labelled as for sale. Lot marking is optional.
19. **Dence Cup**
Two Jars of Light Liquid Honey
Two Jars of Medium or Dark Liquid Honey
Two Jars of Granulated or Creamed Honey
One Frame For Extraction
20. Two Boxes of Cut Comb - not less than 7 oz. each
21. One Frame of Comb Honey for Extraction.
22. Two 1 lb. Jars of Chunk Honey. (see Rule 10)
23. One Cake of Beeswax 7 to 9 oz. in weight.
24. Three Beeswax Candles, Made by any method. One to be lit by the Judge.
25. Two dissimilar (different) Home-produced products containing Honey and/or beeswax. Each product to be labelled for information if necessary. (The following are suggested as possible entries:- Chutney, Conserves, Honey drinks (not mead), Potions, Lotions, Cosmetics, Polishes, Wax Flowers).
N.B. Cakes and Sweets as in Classes 37-43, Mead as in Classes 30-32 or Wax as in Classes 8, 23 and 24 are not allowed.
26. **Ethel Nichols Trophy** Any Decorative or Artistic Exhibit directly relating to Bees or Beekeeping.
27. Two Colour Photographs, not larger than 7" x 5" each relating to Bees or Beekeeping. Photographs must have been taken by the exhibitor.
28. **Beckett Plate**. Children's Class. An entry consisting of Painting(s), Photograph(s), Booklet, Embroidery, Sculpture or model connected with Beekeeping. This class is restricted to children aged 5 to 15 years. Age of child to be shown on the entry form. (see Rule 13)
29. **Nichols Trophy**. Schools Class. An entry consisting of Painting(s), Photograph(s), Booklet, Embroidery, Sculpture or model connected with Beekeeping. This class is restricted to children aged 5 to 15 years. Average age of class to be shown on the entry form. (see Rule 13)

30. One Bottle of Mead – Dry.
31. One Bottle of Mead – Sweet.
32. One Bottle of Melomel or Metheglin (Flavoured Mead)
33. One Bottle of Dry Wine – Red.
34. One Bottle of Dry Wine – White.
35. One Bottle of Sweet Wine – Red.
36. One Bottle of Sweet Wine – White

CONFECTIONERY CLASSES

37. **HONEY BISCUITS** (Sample of 6 biscuits to be displayed)

2 ozs Margarine	4 ozs Plain Flour
2 ozs Caster Sugar	Pinch of salt
1 Dessert Spoon Honey	

Method

Cream margarine, sugar and honey together. Gradually add the sifted flour and salt. Knead until smooth. Roll out to about 1/4" thick, cut into rounds. Prick with a fork, place on greased baking sheet. Bake for about 10 mins. Allow to cool a little before removing from baking sheet. Store in an air tight container.

38. **HONEY APRICOT SQUARES** (Sample of 6 to be displayed)

6ozs Set Honey	2 Eggs size 3, beaten
6 ozs Butter	8 ozs Self Raising Flour
3 ozs Caster Sugar	1 tsp. Baking Powder
4 ozs Dried Apricots, sliced	1 oz Flaked Almonds

Method

Preheat the oven to 160C, 325F, Gas Mark 3. Grease and line a tin (approx) 7.5" x 13.5" (19 x 34 cm).
Melt honey, butter and sugar in a saucepan. Add the apricots. Allow to cool slightly, then beat in the eggs. Sift over the flour and baking powder, mix together and transfer to the prepared tin. Sprinkle over the flaked almonds then bake for 45 mins until well risen and brown. Cool on a wire rack and then cut into squares. Makes 16 squares.