

SCHEDULE & RULES

Awards: 1st-50p: 2nd-25p: 3rd-15p:

Entry Fees: Class 5a £1.00, Classes 17 and 18 Free; all other classes 25p.

SCHEDULE OF CLASSES

OPEN TO ALL (excluding 5a)

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 Honey.

Class 5: Two 1lb jars of Soft Set or Creamed Honey.

Class 5a: Two 1lb jars of Liquid Honey - any colour. **Members only.**

Class 6: Six 1lb jars of Honey labelled as for sale (new labelling regulations in force from August 2004 will apply)

Class 7: Novice: Open to any member who has never won a prize for honey.
One 1lb jar of Liquid Honey - any colour.

Class 8: Novice: Open to any member who has never won a prize for wax.
One Cake of Beeswax 200-255g (7oz - 9ozs).

Class 9: One Section of cut Comb Honey minimum weight 227g (8oz)

Class 10: One Comb (any size) suitable for extraction.

Class 11: One Cake of Beeswax 200-255g (7oz - 9oz)

Class 12: Three Beeswax Candles made by any method. One to be lit by the judge.

Class 13: One Bottle of Sweet Mead.

Class 14: One Bottle of Dry Mead.

Class 15: An item of Beekeeping Equipment which must be the work of the exhibitor and not previously awarded a prize at this Honey Show.

Class 16: An item of Beekeeping Interest, not previously awarded a prize at this honey show

Class 17: (Gift) One 1lb jar of Liquid Honey any colour

Class 18: (Gift) One 1lb jar of Naturally Crystallised honey.

Class 18a: (Gift) Three 27g (1oz) Beeswax blocks.

The Freeman Mazer will be awarded for the best exhibit in classes 13 or 14 exhibited by a Bromley branch member.

The Bromley Cake Trophy will be awarded for the best Honey Cake exhibited by a Bromley branch member.

The Eddie Freeman Cup Awarded to the exhibitor with the highest points in class 20.

The Eric Hood Cup Awarded to the winner of classes 1 & 2.

The Orpington Cup Awarded to the Orpington branch member who gains the highest number of points in classes 1 -18 (excludes classes 13 & 14)

The Dr Courtenay Lord Challenge Cup will be awarded for the best exhibit of extracted Honey by an Orpington branch member.

A Drinking Horn presented by Mr & Mrs E.Greenwood will be awarded to the Orpington branch member with the best exhibit in classes 13 or 14.

The Festival Cup will be awarded to the Orpington branch member who gains the highest number of points in the Novice Classes.

The Alan D Simmons Memorial Cup will be awarded for the best comb suitable for extraction exhibited by an Orpington branch member.

The Matthews Memorial Plate will be awarded for the best wax exhibit by an Orpington branch member.

The Trenear Trophy will be awarded to the Orpington or Bromley member with the highest number of points in the Confectionery Classes.

5. Liability and Loss: All reasonable care will be taken with exhibits, but the Show Committee cannot be responsible for any loss or damage however caused.

6. Classification: The committee reserve the right to re-classify honey entered in a wrong class.

7. Staging and Removal of Exhibits: Entries must be staged on Saturday 11th September from 9.00am to 9.30am Combs for extraction must be in close fitting containers that are bee proof. Other exhibits should be clear of honey externally. Show stewards are empowered to remove any exhibits that attract bees. No entry shall be removed from the stand before 4.30pm.

8. Awards: Points to be calculated on the following basis:
1st - 6pts: 2nd - 5pts: 3rd - 4pts: VHC - 3pts: HC - 2pts: C - 1pts

An award will be given for the best exhibit in the show.

The Wyevale Cup will be awarded to the competitor who gains the highest number of points in the show.

A half gross of Honey jars, donated by Freeman and Harding, will be awarded to the overall winner of classes 17 and 18.

The Confectionery cup will be awarded to the exhibitor who gains the highest number of points in the confectionery classes.

9. General: In the event of any question arising which is not specifically covered above, the rules governing the National Honey Show shall apply.
See website www.honeyshow.co.uk

Perpetual Challenge Trophies

The Bromley Branch Cup will be awarded to the Bromley branch member who gains the highest number of points in the show.

The Bromley Gift Class Trophy will be awarded to the Bromley branch member who gains the highest number of points in the gift classes

The Bromley Wax Cup will be awarded to the Bromley branch member who gains the highest number of points in classes 11 and 12.

The Bromley Novice Cup will be awarded to the Bromley branch member who gains the highest number of points in the Novice Class 7.

The Jack Holt Trophy will be awarded to the Bromley branch member who gains the highest number of points in classes 1 - 11 inclusive.

The Ralph Thompson Trophy will be awarded to the Bromley member who gains the highest number of points in comb classes 9 and 10.

Class 19: Label design - an original design for a 1lb jar of honey. Designs to be shown up to A4 size (210mm x 297mm). Mounted or unmounted. (Hand drawn only). The winning label will be used on the gift honey in the following year if suitable.

Class 20: The Eddie Freeman Cup. Exhibitor to show any 4 of:

One jar of Light Honey

One jar of Medium or Dark Honey

One jar of Crystallised or Soft Set Honey

One frame for Extraction.

One Beeswax Cake.

One Cut Comb.

Class 21: Two jars of liquid honey (open to anybody under the age of 18).

Class 22: Junior Art - any artistic, decorative, interesting or instructive exhibit relating to bees or beekeeping.

Ages 4 - 6, 7 - 11, 12 - 15 (Age to be stated on entry form)

CONFECTIONERY CLASSES

Class 23: Honey Fruit Cake. Exhibits must be made to this recipe:

225g/8oz self raising flour

175g/6oz honey

110g/4oz butter or margarine

175g/6oz sultanas

2 medium eggs

pinch of salt

Method: Preheat oven to 180°C/350°F /gas mark 4. Cream butter and honey together. Beat eggs well and add them alternately with sifted flour and salt (save a little flour to add with sultanas). Beat all well and lightly. A little milk may be added if necessary. Fold in sultanas and stir well. To cook: Prepare a tin approx 180mm (7") round. Pour in cake mixture and bake for 1¼ hours.

**Win 1st Prize
A Complete National Hive
by Entering Class 5a
(Sponsored by Thornes)**



Class 24: Honey Biscuits (Sample of 6 biscuits to be displayed).
Any recipe of the exhibitors choice. The recipe to be displayed with the exhibit.

Class 25: Honey Sweetmeats. A plain unmarked container of any type of Honey Sweetmeats ready for sale. The recipe to be displayed with the exhibit.

Class 26: Honey Lemon Curd. Exhibit must be made to this recipe. 1lb jar to be displayed.

Grated rind and juice of 3 lemons
2 oz. Granulated sugar
4 eggs size 3. Lightly beaten
12 oz. Clear Honey
4 oz. Unsalted butter

Method: Put the lemon rind and juice, honey, sugar and butter in the top of a double saucepan or a bowl placed over a pan of simmering water. Stir until the sugar and butter have melted. Beat the eggs into the mixture and continue cooking until it begins to thicken and coat the back of a spoon. Pour into a warmed jar. When cold, cover with waxed disc and cellophane top or lid.

For people with not much time. Try these two Microwave-only recipes

Class 27: Honey Flapjacks. Exhibits must be made to this recipe.

6 tbsps. Honey
8 oz. Dark brown sugar
8 oz. Margarine
1 lb. Rolled oats

Method: Put the honey, margarine, and sugar into a bowl, cook for three and a half minutes, on full power until melted. Stir well. Stir in the rolled oats. Put into a shallow oblong dish, 11" x 7" approx. Press level (potato masher works well). Cook for 8 minutes on full power. Again press level and leave to stand for 5 minutes. Cut into squares whilst still warm. Cool for 30 minutes in the dish then put onto a wire cooling tray to cool completely.

Class 28: Honey Chocolate Cake

4 oz. Honey
4 oz. Soft brown sugar
4 oz. Margarine
6 oz. Self raising flour
2 oz. Cocoa
1 egg
½ pint of milk

ICING:
2 oz. Margarine
7 oz. Icing sugar
1 oz. Cocoa
2 tbsps. Boiling water
1 tbsp. Milk

Method: Melt honey, sugar and margarine in a bowl for 2 minutes. Cook on full power. Add the rest of the ingredients and beat well. Base-line an 8 inch round dish, pour mixture in and spread evenly. Cook for 6 minutes. On full power. Stand for 10 minutes. Turn out on a cooling tray to cool.

To make Icing: Put all ingredients in a bowl and cook on full power for 15 seconds, beat until smooth. Cool until nearly cold and beat to a spreading consistency. Cover the cake with the icing, leave to set.

Photography Classes

Class 29: Print photograph relating to bees and beekeeping mounted on a card not larger than 10" x 8".

Class 30: Digital photograph relating to bees and beekeeping mounted on a card not larger than 10" x 8".

2004 SHOW REGULATIONS

1. Containers: Jars to be matching clear 1lb squat jars of B.S. pattern glass with gold lacquered screw tops. Mead to be shown in clear punted bottles, with all cork flanged stoppers. Corks with white plastic tops are acceptable.

2. Entries: The number of entries is unlimited, but any one exhibitor may take only one award from any class. All completed entry forms must reach the Show Secretary not later than **FRIDAY 10th SEPTEMBER**.

3. Judging: The Judge will be empowered to withhold any award, and their decision is final.

4. Labelling of Entries: Exhibitors must label every jar, or other exhibit with the labels provided by the secretary. These labels are to be fixed on jars to leave half an inch between the label and the bottom of the jar. Frames to be labelled at the top right hand corner of the show case and again on the frame. Except where otherwise specified no other labels may be attached to any part of an exhibit. (Class 6 is an exception, jars to be labelled as for sale.) Labelling wax blocks: One label in centre of block and second label is fixed to bag or box. Label small blocks on side. All exhibits shall remain the property of the exhibitors, except those in the Gift Class which become the property of the Honey Show and will be sold for the benefit of the show funds.