**NSBKA Honey Show 2019**

**Judge: Joyce Nisbet**

We will be holding our Annual Honey Show on **Sunday 23 June 2018** at Tilstock Bradbury Village Hall.

Staging is from 12.30 pm and public judging will begin promptly at 1.30 pm.

Although the event will be run along the lines of a more formal Honey Show, it will be fun and an opportunity to learn from Joyce (current holder of the Shropshire Star Perpetual Challenge Cup, awarded to the exhibitor with the most points in the Open classes of the Shrewsbury Flower Show, Bees, Honey and Wine Section) how to prepare entries for showing.

NB. The closing date for entries for Classes in the 2018 **Shrewsbury Flower Show, Bees, Honey and Wine Section is Friday 12 July 2018** – so there will just be time to get your entries in after our Show!

**Class Descriptions**

A. One jar light liquid honey.

B. One jar medium liquid honey.

C. One jar dark liquid honey.

D. One jar heather honey.

E. One jar crystallised honey, hard or soft set.

F. One jar of honey prepared for sale from your own residence. Jars must comply with the current weight and labelling regulations and must show particulars of the producer.

G. One container of cut-comb honey of minimum gross weight 200g.

H. A plain cake of beeswax not less that 225g and not more than 250g

I. One beeswax candle prepared by any method and of any size. To be displayed upright on a **flame proof** stand. NB the judge will light the candle as part of judging.

J. One photographic borderless print of any subject relating to beekeeping, up to A4 size and mounted on plain card.

K. One jar of liquid honey displayed in a jar which has been **sprayed black** but with the base left clear. Honey to be judged on the viscosity, aroma, flavour and cleanliness only.

L. One jar of run honey to be judged on aroma, taste and viscosity only (see details below).

M. Special class for new Bee Keepers – One Container of Honey from the bees of anyone who has started keeping bees since 2016.  Any size of container, any type of honey.

N. Honey Cake made from the recipe shown on p.3. (To be judged by NSBKA members.)

O. Honey Fudge made from the recipe shown on p.3. (To be judged by NSBKA members.)

P. Honey Cinder Toffee made from the recipe shown on p.3. (To be judged by NSBKA members)

Q. One bottle of Mead, Sweet.

**Rules**:

1. Entry in all classes is restricted to members of North Shropshire BKA.

2. All jars in classes A to E must be standard 454g (1lb) size with gold lacquered or plastic lids (any colour).

3. Exhibitors in all classes must label every jar, section, or other exhibit with the labels supplied on the day. Labels must be affixed approximately 12mm from the bottom of jars, cut comb cases and on the top right hand corner of show cases, with a duplicate on the top of frames and sections.

4. Staging. All exhibits may be staged from 1pm onwards and must be completed by 2.15pm on the day of the show.

5. **All** Honey and Wax must be the product of the Exhibitor’s own bees.

6. Cut comb should be shown in standard commercial containers and be bee proof.

7. Candles must be exhibited in/on a flame proof stand to allow them to be lit safely and allow one hour’s burning.

8. Mead must be shown in clear white or slightly tinted punted round shouldered wine bottles of round section and 75 cl capacity. They must be without fluting or ornament of any kind. Standard flanged wine corks with white plastic tops must be used. The air space between cork & mead should be 12 to 25 mm. No alcohol, flavouring or colouring to be added to mead. All bottles will be opened.

9. The number of entries per class must be at least one more that the number of awards given for that class.

10. A member can enter any number of entries in any class but only one award will be made to that member in that class. (i.e. his/her best).

11. Points will be awarded for each class as follows: First=6, Second=5, Third=4, Very Highly Commended=3, Highly Commended=2, Commended=1 (subject to rule 9).

12. The member gaining the most points overall will be awarded the Association Trophy (The Hammond Cup) for one year.

13. The Novice member gaining the most points will be awarded the Association Novice Trophy. (A Novice is someone who has not previously been placed in the NSBKA Honey Show **or** the Shrewsbury Flower Show).

**Handicap System** (introduced to give less experienced members a more equal chance):

* Any member who has won a first in any of these classes at Shrewsbury Flower Show in the past three years will have one point deducted from that class.
* The member who won the Association trophy the previous NSBKA Show will have one point deducted (this does not apply to the Novice Trophy winner).

**Class L: Liquid Honey Tasting Competition. How to enter:**

1. Provide your own clean jar and gold lid or plastic lid.

2. Leave the jar as is – we will make it anonymous when it gets to the show.

3. Fill the jar with your best honey. (NOTE: Use honey that has had NO heating. Filter the honey first, to remove bits.)

4. Screw down the lid tightly and allow the jar to stand in a warm place until about the day of the Show. This should prevent it setting and also allow air or scum to come to the top of the jar.

5. The day before bringing the jar to the Show, remove the lid and using a small spoon remove the surface scum. Then replace the lid and tighten it down.

6. Ask for an Entry Label from the Competition Secretary at the Door. Ensure the label is stuck on the jar and hand the jar to the Show Steward.

7. The judge will evaluate the honey for aroma, flavour and consistency (viscosity).

8. The public will also be given a chance to judge the entries for this class.

**Class M – Honey Cake recipe** NB Exhibits must be made from this recipe.

170g Clear honey

140g Butter

85g Light brown sugar

200g Self raising flour – sieved

2 Eggs – beaten

Water

**Method**

Pre-heat oven to 180ºC/160ºC Fan or 350ºF/Gas Mark 3. Grease and line an 18cm round cake tin. Place the honey, butter and sugar in a large pan. Add a tablespoon of water and heat gently until the butter is melted and sugar has dissolved. Remove from the heat and mix in eggs and flour. Put mixture into the cake tin and bake for 40-45 minutes or until cake is springy to the touch and edges have come away from the tin. Cool slightly in the tin before turning out onto a cooling tray. Exhibit the cake on a suitable plate. NB Weights must be adhered to, but normal shrinkage will be allowed. *A plate and polythene bag will be provided for showing*.

**Class N Honey Fudge** NB Exhibits must be made from this recipe.

500g Sugar

50g Honey

50g Butter

150ml Milk

**Method**

Prepare a greased/oiled tin approx. 18cm square. Put all the ingredients into a heavy based pan. Bring slowly to the boil, stirring all the time. Cover and boil for 2 minutes. Uncover and boil gently for approx. 10-15 mins until a soft ball stage is reached. (A little dropped in cold water will form a soft ball - 112ºC/234ºF). Stand pan on a cold surface for 5 mins. Beat mixture until it starts to thicken and then pour quickly into tin. Mark into squares as it cools and cut when cold. Exhibit approx. 250g cut into squares. *A plate and polythene bag will be provided for showing.*

**Honey Cinder Toffee** NB Exhibits must be made from this recipe.

150g Granulated sugar

50g Honey

1 tbsp water

1½ teaspoons Bicarbonate of Soda

**Method**

Spread sugar over base of saucepan then add honey and one tbsp water. Bring to the boil whilst stirring gently to allow sugar to dissolve. Once temperature reaches 150ºC (300º F) (hard crack), quickly add Bicarbonate of Soda and stir vigorously until just mixed in. THIS MIXTURE WILL BE VERY HOT AND WILL BURN IF IN CONTACT WITH SKIN. Pour the foaming mixture into a silicon mould about 18cm x 18cm. Let it stand, without disturbing, until cold (a few minutes). Break into pieces and keep in an airtight container. Please show the whole recipe *for which a plate and polythene bag will be provided.*