

Sleaford and District Beekeepers

PICTURE

Full Schedule for the
2019 Honey Show.

Saturday ??? of October at Caythorpe Village Hall.Sleaford and District Honey Show 2019

Sleaford Honey Show will be held on Saturday xxx of November at Caythorpe Village Hall. Open for registration from 11.30-12.30. Judging to commence at 12.30pm

List of Classes

- Class 1:** 2 Jars of liquid light honey
- Class 2:** 2 Jars of liquid medium honey
- Class 3:** 2 Jars of liquid dark honey
- Class 4:** 2 Jars of Creamed Honey
- Class 5:** 2 Jars of Naturally Crystallised
- Class 6:** 5 x 1oz blocks of Beeswax (+/- 10% in weight)
- Class 7:** Frame of Honey displayed in a show case (liquid or set honey)
- Class 8:** 1 Jar of Honey lemon curd (see recipe)
- Class 9:** 5 Honey Biscuits (see recipe)
- Class 10:** Honey Cake (winner to donate recipe for following year)
- Class 11:** Honey Confectionery. [Up to 150g (6oz)] Ingredients: competitor's own choice. Please write a description and the main ingredients on an accompanying card.
- Class 12:** Novice class – A single 1lb jar of any honey (open to anyone not having previously won a first prize at a SBKA show). Free entry.
- Class 13:** Black jar honey – judged by the SBKA Members on taste alone – any honey produced by the member. Please see Rules and Regulation for full details of this class.
- Class 14:** A wax block 7-9 oz in weight
- Class 15:** A beekeeping invention – a practical device or invention, made by the exhibitor, directly related to beekeeping (No live bees please!).
- Class 16:** A photograph of bees or a beekeeping activity 10×8 inches maximum size - photographs to be unmounted with exhibitors' number on the reverse.
- Class 17:** A moulded beeswax candle.
- Class 18:** A rolled beeswax candle.
- Class 19:** Honey bee related artwork. Artwork to be exhibitors own work. Can be 2D or 3D and can be wax sculpture (not candles or wax blocks).
- Class 20:** A bottle of Mead (dry or sweet).
- Class 21:** Container of Cut Comb.

Rules and Regulations

The show is to be run along the guidelines used for other BBKA Honey shows and aims to promote excellence and showmanship in order to improve standards in the production of honey and associated products. For more information and advice see the National Honey Show's website (<http://www.honeyshow.co.uk/guidance-for-exhibitors.php>).

All entries are charged at 50p per entry (entry fees are used to cover show expenses), although there is no charge for the Novice class (12) entry. Entries for Black Jar Honey (13) will be charged separately at the display table. More than one entry is allowed in each class, per person, but only one award can be made to each person in a class.

All honey and wax, excluding honey for the cake, curd, chutney and biscuits, must be produced by the exhibitor's own bees.

Exhibitors must label their entries with the labels provided by the show secretary. The labels should be placed:

- approx. 1 inch from the bottom of jars and bottles;
- on the plate containing other exhibits;
- on the top right corner of the display case of the frame of honey;
- on the top right-hand corner of cut comb container.

Beeswax, cake and biscuits are to be displayed in plastic bags and on paper plates provided by the show secretary. Labels are to be placed on the plate provided.

Honey is to be presented in matching 1lb/450g/345ml jars with plastic or metal lids, (Classes 1-5). Exhibitors should ensure the jars are filled to the fill line or with no visible gap between honey and lid.

Frame of Honey (Class 7) entries are to be displayed in a presentation box.



Well filled Jar



Under filled Jar

Exhibitors must ensure that classes with weight restrictions (1-6, 12 & 14) are within the range of the weight required. The judge may weight these classes.

The cake (Class 10) must be made in the correct container as stated in the recipe.

The Novice entry (Class 12) is open to those who have never won a first prize before at a SBKA Annual Show

Mead (Class 20) must be shown in clear, round, colourless glass bottles of approximately 750ml capacity. Cork stoppers with white plastic flanges are to be used; they shall not be sealed and must be removable by hand. No fluting or decoration shall be permitted on the bottle.

Cut comb (Class 21) shall be presented in a standard plastic container

In the Black Jar Honey class (13) a fee of £1 per jar will be charged. All attending members will be encouraged to taste ALL the honeys. The owner of the best honey will receive the Black Jar Trophy and ALL the entry fees for this class. Show points will be awarded in the same manner as other classes.

Please enter the show in the spirit intended - may all your efforts be rewarded.

Points and Trophies

The Judge reserves the right to make a "No Award" and the decision is final. Points are awarded
1st: 3 points, 2nd: 2 points, 3rd: 1 point

There will be no points awarded for best exhibit in show.

Trophies are awarded for:

Class 1: Best Light Honey (Grace Brown Cup)

Class 4: Best Creamed Honey in show (Crystal honey pot)

Class 6: Best Beeswax in show (Rose Bowl)

Class 8: Best Honey Lemon Curd (Marmalade Bowl)

Class 10: Best Cake in show (AJ Cake Cup)

Class 12: The Novice Cup

Class 13: The Black Jar trophy

The Best Exhibit in Show: Holderness Trophy

Most points in show: The Honey Pot Cup

Honey Show Recipes

Honey Cake

This year the Honey Cake recipe has been provided by Angie Jamision.

Ingredients

Method

Honey Crunch Biscuits

Ingredients

2 oz butter

1 tbsp honey

3 oz rolled oats

2 oz plain flour

2 oz granulated sugar

½ tsp bicarbonate of soda

Equipment: Baking sheet

Oven instructions: 350F (180C) ~ 15 minutes

Method:

1. Gently melt the butter and honey together.
2. Take off heat and add bicarbonate of soda.
3. In a bowl put flour, oats and sugar
4. Add and stir in the liquid mixture and allow to cool slightly.
5. Place 6 equal knobs of the mixture onto a well greased baking sheet and flatten slightly.
6. Bake on a middle shelf as above
7. Leave to cool until cold.

Honey Lemon Curd

Ingredients

Grated rind and juice of 4 medium ripe, juicy lemons

4 eggs

4oz butter cut in small pieces

11oz sugar

2oz honey

Prep time 20 Minutes, cooking time 25 minutes

Makes about 1 ½ lb

Method:

1. Place all the ingredients in the top of a deep heatproof bowl over a pan of simmering water
2. Stir until the sugar has dissolved and continue heating gently without boiling for about 20 minutes or until the curd is thick enough to coat the back of a wooden spoon.
3. Pour into sterilised jars and seal with jam pot covers

Home made curd only keeps for about 1 month. Store in a cool place.