



**Devon Beekeepers' Association  
North Devon Branch**

## **ANNUAL HONEY SHOW**

**St John's Garden Centre, Barnstaple  
8<sup>th</sup> and 9<sup>th</sup> September 2018**

### **SHOW SCHEDULE**



**HONEY, WAX, MEAD, PHOTOGRAPHY ETC. CLASSES  
Mrs Suzette Perkins, Langport, Somerset**

**COOKERY CLASSES  
Mrs Sally Wilson - Bishops Nympton**

**SHOW SECRETARY: Abi Hanafin [show@northdevonbees.org](mailto:show@northdevonbees.org) 07866686021  
ENTRIES SECRETARY: Jack Mummery [jackmummery@mypostoffice.co.uk](mailto:jackmummery@mypostoffice.co.uk) 01598 760209**



## **HONEY COOKERY CLASSES: RECIPES**

**ALL THE COOKERY CLASSES ARE NOW OPEN TO MEMBERS PLUS ANY FAMILY MEMBERS WHO WOULD LIKE TO JOIN IN.**

### **DEVONSHIRE HONEY CAKE (class 24)**

8oz butter                      7oz honey  
2oz muscovado sugar      3 eggs  
11oz self-raising flour      8" round tin

Slowly melt the honey, butter and sugar. Increase to a boil for 1 minute. Cool for 15-20 minutes before beating in the eggs with a wooden spoon. Sift in the flour and beat until smooth. Bake in a moderate oven at 140°C for 50-60 minutes. Allow to cool, then warm 2 tbsp honey and brush over the cake.

### **HONEY SHORTBREAD BISCUITS (class 25)**

4oz butter              1 level teaspoon ground ginger  
6oz plain flour      1oz honey (preferably set)

Heat oven to 180C / 350F. Rub butter into flour. Add ginger and honey and mix together to make biscuit dough. Roll out to 0.5 cm thick. Cut into 7 cm rounds. Bake for about 10 mins until lightly browned. Transfer to cooling tray, dust with caster sugar.

Select the best 4 for showing.

### **FLAPJACKS (class 26)**

4oz butter              4oz soft brown sugar  
3oz honey              8oz rolled oats  
A little cooking oil

Put the butter, sugar and honey in a pan over a low heat until the butter has melted. Stir in the oats. Brush a shallow tin with the oil 20 x 30 cm (8" x 12"). Spread the mixture and smooth the top with a knife. Bake for 20 mins (180C/350F or Mark 4) until golden. Cool for 5 mins and then cut into 24 bars. Allow to cool before removing from the tin.

Select the best 5 for showing.

### **HONEY FUDGE (class 27)**

2lb granulated sugar      0.6pt milk  
4oz butter                      Half tsp salt  
4oz clear honey

Soak sugar in the milk for about 1 hour, stirring occasionally. Slightly melt the butter in a pan to grease the bottom. Add all the ingredients and bring to the boil. Boil rapidly for 5-7 minutes during which time the mixture must reach 116°C/240°F 'soft ball stage'. Stir all the time. Take off the heat and allow to cool slightly and then beat until creamy. Pour into a buttered dish or Swiss roll tin. When nearly set mark into suitable small squares.

Select best 8 for showing.

### **LEMON CURD (class 28)**

100g honey              100g caster sugar  
75g butter              2 large eggs  
Finely grated zest and juice of 1 lemon

Heat the honey, butter, sugar and lemon in a double saucepan or basin over simmering water. Add beaten egg into heated mixture and cook gently, without allowing the water to boil, until mixture thickens. Allow to cool. Pour mixture into clean jar. Seal and keep cool.

Any jar and lid may be used.

## RULES FOR 2018

- 1 Every item exhibited must be the bona fida property of the exhibitor and all honey and wax must have been produced from forage by bees in the natural way.
- 2 Class numbers supplied by the show secretary must be affixed to every jar approximately 12 mm (1/2") from the bottom; on section, shallow, or other frames at the top right corner of the glass, with duplicate labels on the frame or section; and on the mead bottles affixed so as to leave 25mm (1") between the bottom of the label and the bottom of the bottle. The judge is empowered, at their discretion, to deduct points if exhibits are not labelled as directed.
- 3 Mead must be exhibited in clear, usual Bordeaux style colourless glass 75cl (26 fl oz) punted bottles, which should be filled to within 12 mm of the bottom of a white topped cork.
- 4 Extracted honey must be exhibited in clear glass 454g (1lb) jars with standard lacquered screw caps or white plastic screw caps — DEFRA squat pattern.
- 5 Extracted honey will be graded with British Standards Institute grading glasses.
- 6 Sections must be enclosed in show cases which must not have less than 90mm (3.5") clear of any lacing and be readily removable by the judge. Round sections must have transparent covers on both sides.
- 7 Combs of honey must be enclosed in leak and bee proof packaging and be capable of easy removal.
- 8 Exhibitors may enter more than one exhibit (but not more than three) in any one class, but no single exhibit can be shown in more than one class, and an exhibitor shall not be entitled to more than one award in any class.
- 9 The judge may reduce the value or withhold awards where exhibits are considered deficient, and the third prize may be waived if there are fewer than five entries. If there are three or fewer entries, prizes will be awarded at the judge's discretion, the judge's decision being final.
- 10 All reasonable care will be taken of the exhibits, but neither the branch nor any of its officers will be held responsible for any loss or damage sustained by the exhibitor.
- 11 All entry forms, together with the fee, shall be sent to the show secretary or entries secretary, to arrive not later than Thursday 6th September 2018. Additional schedules/entry forms are available at <http://www.northdevonbees.org> or from the show secretary or Horestone apiary.
- 12 All entries must be ready and staged for the judge by **9.30 on the morning of the first day of the show, Saturday 8th September**, and no entries shall be removed or handled before the end of the show. **Entries will be received between 3pm and 5pm on the evening before the show commences at the show venue (Friday 7th September).**
- 13 In respect of classes 13-15, a novice is deemed to be a branch member who has not been awarded a first or second prize in any honey class (for class 13) or in any wax class (for class 14), at any previous show held in the UK.
- 14 The show secretary will reserve the right not to accept entries that do not conform to the schedule, although a margin of up to +/- 10% on measurements or weights is allowable.
- 15 There will be no cash prizes for any class but trophies will be awarded as listed in this schedule. There is no separate fee per exhibit, but each entrant shall pay £3 regardless of the number of entries. No charge for children under 16.

*NOTE: Plain white paper plates and clear plastic bags for cookery exhibits will be provided. Honey Fudge and wax exhibits may be displayed as the exhibitor chooses.*

## TROPHIES TO BE AWARDED AT THE SHOW\*

### DEVON BEEKEEPERS' ASSOCIATION NORTH DEVON BRANCH TROPHY

North Devon Branch Member gaining most points in classes 1—12

Present holder **Alan Barrow**

### THE CROYDE CUP

Awarded to the winner of class 1 for Light Honey Present holder: **Brian Sharp**

**KAY THOMAS PLAQUE** – Beginner's Award Present holder: **Brian Sharp**

### THE HUSTWAYTE PLATE

Awarded to the branch member gaining the most points in the cookery classes

Present holder: **Barbara Carlyle**

### THE BERNARD PRITCHARD TROPHY

Awarded to the winner of class 13: **Brian Sharp**

### THE CHRIS UTTING TROPHY

Awarded to the winner of class 14: **Brian Sharp**

### THE BERYL SMAILES TROPHY

Awarded to the exhibitor gaining most points overall

Present holder: **Alan Barrow**

### THE WEAVER TROPHY

Awarded to the best exhibit in classes 16 & 17

Present holder: **Brian Sharp**

### THE BBKA BLUE RIBBON

Awarded to the best exhibit in the Show (if 100 minimum entries) **Brian Sharp**

### THE DBKA GREEN RIBBON

Awarded to the best exhibit in the Show (if less than 100 entries)

Present holder: **Not awarded in 2017**

### THE PAM YEO JENN PLAQUE

Awarded to the winner of Class 19 Present Holder: **Sylvia Barber**

### THE PAM YEO JENN TROPHY

Awarded to the overall winner of classes 22 & 23 Present holder: **Barbara Carlyle**

### CERTIFICATE OF MERIT

Best in Show: **Not awarded in 2017**

*\*All awarded trophies will be presented at the following Branch AGM.*

*The Pam Yeo Jenn Plaque is too fragile to be taken away. All trophies taken home will be the responsibility of the householder where the trophy is kept. All trophies will need to be insured under that household insurance to the value of £300. Note that there are no cash prizes for any class.*



## SHOW ENTRY CLASSES

Cookery, craft, photo and wax classes (excluding 16 and 17) are open to members and their families

### HONEY

- |       |    |   |
|-------|----|---|
| Class | 1  | Two 1lb jars of light run honey   |
|       | 2  | Two 1lb jars of medium run honey  |
|       | 3  | Two 1lb jars of dark run honey  |
|       | 4  | Two 1lb jars of heather honey   |
|       | 5  | Two 1lb jars of naturally granulated honey  |
|       | 6  | Two 1lb jars of soft set/creamed honey  |
|       | 7  | Two 1lb jars of chunk honey   |
|       | 8  | One section of honey - square or round  |
|       | 9  | Two matching containers of cut comb with a min. weight of 8oz/225g  |
|       | 10 | Three 1lb jars of honey labelled as for sale with exhibitor's name & address on each jar<br><i>(labelling to comply with current labelling regulations)</i> |
|       | 11 | One super frame ready for extraction, in a display case   |
|       | 12 | A Taste of Honey (one 1lb jar, blind tasting, jars will be covered)   |



### NOVICE

- |  |    |                                       |
|--|----|---------------------------------------|
|  | 13 | One 1lb jar of run honey (any colour) |
|  | 14 | One piece of beeswax (any item)       |
|  | 15 | One piece of cut comb in a container  |

### WAX

- |  |    |  |
|--|----|--|
|  | 16 | One cake of beeswax, approximately 8oz/225g  |
|  | 17 | Five matching, minimum 1oz/28g, blocks of beeswax  |
|  | 18 | Two matching candles, any design (one candle to be lit by the judge. If the candle is not self-supporting, it should be in a holder) |
|  | 19 | One item made with beeswax, not a moulded candle   |

### COMPOSITE

- |  |    |   |
|--|----|---|
|  | 20 | Four different items to be carefully displayed from - one jar of light run honey, one jar of medium/dark honey, one jar of set honey, one piece of cut comb, one candle, one bottle of mead or three matching bars of wax |
|--|----|---|

### PHOTOGRAPHY COMPETITION AND 2019 BRANCH CALENDAR

- |  |    |   |
|--|----|---|
|  | 21 | Up to 3 photographs per person – between 6" x 4" and A4 size. Photos must be taken between 1/9/17 and 1/9/18 and honey bee related. No photo should have been used in any other photo competition and should be in as high a resolution as possible for use in the club calendar.<br><i>(We are sorry but we are unable to return the photos to their owner unless collected)</i> |
|--|----|---|

### MEAD

- |  |    |                          |
|--|----|--------------------------|
|  | 22 | One bottle of dry mead   |
|  | 23 | One bottle of sweet mead |

### COOKERY

- |  |    |  |
|--|----|--|
|  | 24 | Devonshire honey cake, as recipe supplied                      |
|  | 25 | Honey shortbread biscuits (any 5 biscuits), as recipe supplied |
|  | 26 | Flapjacks, 5 pieces, as recipe supplied                        |
|  | 27 | Honey fudge, eight pieces, as recipe supplied                  |
|  | 28 | Honey lemon curd   |

### CRAFT

- |  |    |  |
|--|----|--|
|  | 29 | Make a 3D honey bee in any medium. The bee should be no larger than a 12 inch cube. There will be an adult and a junior section (under 12). Please put age if under 12 years on the entry form |
|  | 30 | Make a piece of honey bee art or craft using a shallow or deep frame as your frame. There will be an adult and a junior section (under 12). Please put age if under 12 years on the entry form |



## ANNUAL HONEY SHOW

St John's Garden Centre, Barnstaple

8<sup>th</sup> and 9<sup>th</sup> September 2018

### EXHIBITOR'S ENTRY FORM

You should mark the classes in which you intend to exhibit by drawing a line under the appropriate class numbers below and ensuring this entry form reaches the show or entries secretary **at the very latest by Thursday 6th September 2018** or (preferably) email your entries with the number of entries in each class to [show@northdevonbees.org](mailto:show@northdevonbees.org) or [jackmummery@mypostoffice.co.uk](mailto:jackmummery@mypostoffice.co.uk)

If it is intended to place two or three entries in a class, please draw two or three lines under the appropriate class number.

If more than one in the family makes entries, please use separate forms. Cookery, craft, photo and wax classes (excluding 16 and 17) **are open to members and their families.**

<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>	<b>7</b>	<b>8</b>	<b>9</b>	<b>10</b>
<b>11</b>	<b>12</b>	<b>13</b>	<b>14</b>	<b>15</b>	<b>16</b>	<b>17</b>	<b>18</b>	<b>19</b>	<b>20</b>
<b>21</b>	<b>22</b>	<b>23</b>	<b>24</b>	<b>25</b>	<b>26</b>	<b>27</b>	<b>28</b>	<b>29</b>	<b>30</b>
<b>29 Junior</b>		<b>30 Junior</b>							

I intend to exhibit in the classes marked above and abide by the rules as published in the 2018 schedule

NAME ..... (BLOCK CAPITALS PLEASE)

ADDRESS .....

.....

TEL ..... email address .....

Remittance enclosed to the value of £3 per entrant (**no charge for children under 16**). Cheques payable to: 'DBKA, N Devon Branch', cash on the day!

Signature .....

Date.....

***Please ensure the entries secretary receives this entry form or an emailed version, at the very latest by Thursday 6th September 2018.***

SHOW SECRETARY: Abi Hanafin – [show@northdevonbees.org](mailto:show@northdevonbees.org)

ENTRIES SECRETARY: Jack Mummery - [jackmummery@mypostoffice.co.uk](mailto:jackmummery@mypostoffice.co.uk) – Jabeda Barton, West Buckland, Barnstaple, EX32 0SG

**Members may email their entries by just listing the classes in which they want to compete with the number of entries in each class to the above email address**