

WARWICKSHIRE BEEKEEPERS ASSOCIATION

## COVENTRY & DISTRICT BRANCH

### HONEY SHOW 2024

MONDAY 21<sup>ST</sup> OCTOBER.

STAGING @ 7.00PM - 7.25PM

JUDGING BEGINS @ 7.30PM



**Venue:** All Saints Church Hall, Allesley, Coventry  
**Judge:** Douglas Nethercleft  
**Show Secretary:** Mike Priest    **Assistant Show Secretary:** Peter Barclay  
**Steward:** Ann Kopczewski

### Schedule & Rules

#### Schedule of Classes

Open To All members of Coventry and District Beekeepers and their families.

Class 1: Two 454g jars of light honey.

Class 2: Two 454g jars of medium honey.

Class 3: Two 454g jars of dark honey.

Class 4: Two 454g jars of naturally crystallised honey.

Class 5: Two 454g jars of soft set or creamed honey.

Class 6: Two 454g jars of heather honey (Ling)

Class 7: Two containers of cut comb honey each 200g minimum.

Class 8: One comb (any size) suitable for extraction.

Class 9: One cake of beeswax 227g minimum, minimum thickness 20mm

Class 10: Two matching beeswax candles made by any method. One to be lit by the judge.  
Candlesticks or candle holders must be made of a non-flammable material

Class 11: One bottle of dry mead.

Class 12: One bottle of sweet mead

Class 13: A Piece of homemade beekeeping equipment. To be accompanied by an explanatory note.  
must be made by the exhibitor and not previously awarded a prize at this show.

Class 14: Any item of beekeeping interest, which cannot be entered in any other class and has not  
previously been awarded a prize at this honey show

Class 15: Six small homemade cakes or biscuits made with honey, recipe to be included on a card.

Class 16: Honey fruit cake made to the recipe below.

Class 17: Honey flavoured homemade confectionary, any type, 227g minimum

Class 18 A photographic colour or monochrome print, taken by the exhibitor, illustrating any aspect of  
beekeeping mounted on card not exceeding 250mm x 300mm

Class 19: (Gift) One 454g jar of liquid honey any colour, with label in separate envelope.

Class 20: (Gift) One 454g jar of naturally crystallised or creamed honey, with label in separate  
envelope.

Class 21: Novice: One 454g jar of liquid honey - any colour.

Class 22: Novice: One 454g jar of naturally crystallised or creamed honey.

Class 23: Junior: One 454g jar of liquid honey (open to anybody under the age of 18).

Class 24: Junior Art - any artistic, decorative, interesting or instructive exhibit relating to bees or Beekeeping. Ages 4 - 15 (Age to be stated on entry form)

### Honey Cake Recipe

Honey Fruit Cake, made according to this recipe: 113g butter or margarine, 113g honey, 170g plain flour, 85g castor sugar, pinch of salt, 2 eggs, 1 teaspoon each baking powder, lemon juice, mixed spice, 454g mixed dried fruit, milk as needed.

Cream the butter or margarine with the honey. Mix the flour, baking powder, sugar, spices and salt together in a separate bowl and add to the creamed mixture, alternately with the eggs and lemon juice. Add the fruit and enough milk to make a fairly soft consistency. Put mixture in a round tin, approx. 180mm diameter, lined with greased paper and bake for approx. two hours in a moderate oven (baking time depends on exact tin size & oven). Do not decorate.

### Show Regulations

1. Containers: Jars to be matching clear 454g squat jars 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. Paper plates and food bags will be provided for cakes and confectionery.
2. Entries: The number of entries is limited to 3 entries per exhibitor in each class, but any one exhibitor may take only one award from any class.
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 12 -15 mm 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.
5. 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 funds. Gift class exhibitors must provide labels to be given to the Honey Show Secretary at the end of the show, to enable entries to be sold for charity.
6. Photographic print to be mounted on card with enough space for a title and Class label
7. 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.
8. Classification: The committee reserve the right to re-classify honey entered in a wrong class. Where time allows during staging.
9. Novice: Open to any member who has not previously won a 1st prize at any honey show.
10. Awards: Points to be calculated on the following basis: 1st - 6pts: 2nd - 5pts: 3rd - 4pts: VHC - 3pts

Please arrive early for staging of exhibits by 7.00pm, judging will commence at 7.30pm.

# COVENTRY & DISTRICT BRANCH HONEY SHOW 2023



## Entrant Form

**Entries will be online but please make a note of what you have entered here,**

Name :

Classes Entered: (Please enter number of entries against each class)

No	Description	No. Entries
1	Light Honey	
2	Medium Honey	
3	Dark Honey	
4	Naturally Crystallised Honey	
5	Soft Set or Creamed Honey	
6	Heather Honey (Ling)	
7	Cut Comb Honey	
8	Comb Suitable for Extraction	
9	One Cake of Beeswax	
10	Two Matching Beeswax Candles	
11	Dry Mead	
12	Sweet Mead	
13	Item of Beekeeping Equipment	
14	Item of Beekeeping Interest	
15	Six Small Cakes or Biscuits	
16	Honey Cake	
17	Honey Flavoured Confectionary	
18	Photographic Print	
19	Gift Class Liquid Honey	
20	Gift Class Set Honey	
21	Novice: Liquid Honey Any Colour	
22	Novice: Crystallised or Creamed Honey	
23	Junior Liquid Honey	
24	Junior Art	

The number of entries is limited to 3 entries per exhibitor in each class (see show regulations)