

OXFORDSHIRE BEEKEEPERS ASSOCIATION



ANNUAL HONEY SHOW

at

RADLEY VILLAGE HALL

Gooseacre, Radley, Abingdon OX14 3BL

on

SUNDAY 21ST NOVEMBER 2021

PROGRAMME

13.00 Setting out of exhibits

14.00 Judging and talk

15.00 judges summaries and results

16.00 Tea

16.30 Presentations

17.00 Removal of exhibits

ENTRIES

There are no entry fees and there will be no prize money

Entries are limited to one in each class

All classes except 12 and 13 are open classes

Classes 12 and 13 are open only to members of OBKA

Entries will be judged by Claire O'Brien

Tea and cake will be available

Contributions for the refreshments will be welcome

Please return entry form to

Honey Show Secretary:

Peter Hawkins, 18 Rivermead Road, Rosehill, Oxford, OX4 4UE

07754232912

hawkinspeter051@gmail.com

Your entry card(s) can be collected at the Show from 1 pm.

HONEY SHOW RULES

- 1 All exhibitors must be paid-up members of an association affiliated to the BBKA.
- 2 All exhibits must have been prepared by the exhibitor. All honey, honeycomb and wax must be the natural produce of the exhibitor's bees with the exception of Classes 22-25, for which bought-in honey may be used,
- 3 Entries are limited to ONE in each class.
- 4 Novice Classes are open to any member of the OBKA who has not won a first prize or cup in any show.
- 5 Exhibits in Gift Classes become the property of the OBKA.
- 6 Exhibitors must label every jar, section or other exhibit with the numbered labels provided by the Show Secretary. No other label or marking of any kind may be placed on an exhibit. For honey in jars, the label must be fixed near to the bottom of the jar and not on the cap. For candles it must be fixed near the base.
- 7 A paper sleeve will be provided for Class 6 to which the label should be fixed.
- 8 Paper plates will be provided for Classes 22- 25 to which the label should be fixed
- 9 When a Class requires the staging of more than one exhibit of the same type, the containers (when used) and the exhibits shall be matching in every respect.
- 10 Extracted honey must be exhibited in plain, clear 454g/1lb squat glass jars with standard gold lacquered screw-top lids.
- 11 Jars must contain the standard weight shown in the schedule.
- 12 class 9 a Honey label of your own design to be displayed on a empty honey jar.
- 13 Cut comb should weigh between 200-255g/7-9oz and be presented in a suitable container with a transparent lid.
- 14 Frames must be shown in protective cases and must be visible from both sides.
- 15 Candles must consist of pure beeswax and be of like design, one to be lit by the judge.
- 16 Mead must be exhibited in clear colourless glass 75cl bottles of round section with rounded (not sloping) shoulders and with a plastic or all-cork stopper which must be easily removable without mechanical aid. No alcohol, flavouring or colouring matter may be added. The bottle must contain 75cl minimum of mead.
- 17 The honey fruit cake, honey lemon drizzle cake, biscuits and shortbread must be made according to the recipes in this leaflet. Each entry should be displayed on a paper plate inside a plastic bag available at the Show.
- 18 The photographs should appertain to beekeeping, be no larger than 7 by 5 inches and be mounted or printed for display.
- 19 The Judge's decision on the placing of exhibits shall be final.
- 20 Cups may be won only by members of the OBKA.
- 21 Points will be awarded on the basis of: 1st = 4 points; 2nd = 3 points; 3rd = 2 points; Very Highly Commended = 1 point.
- 22 In the event of a tie for a cup, the award shall be made to the exhibitor who has secured the most first prizes, failing this first and second prizes, and so on.
Cups may be held for one year and should be returned to the Show Secretary before the following Show in a clean and polished condition.

RECIPES

Honey Fruit Cake

Ingredients: 8oz self-rising flour, 4oz sultanas, 4oz butter, 8oz honey, 4oz currants, 2 eggs size 3, pinch of nutmeg and salt. A little milk if required.

Instructions: Cream butter and honey together, beat eggs well and add alternately with sifted flour and salt. Add fruit, etc. Beat well and lightly. Bake in a well buttered 7" round tin, 2 to 3 hours in a moderate oven.

Honey Lemon Drizzle Cake

Ingredients: 6 oz/150g self-rising flour, Pinch of salt, 4 oz/100g margarine, 2 oz/50g honey, 2 oz/50g sugar, Finely grated rind of one lemon, 2 medium eggs, 1-2 tablespoons of milk: For the drizzle: Juice of one lemon, Honey to taste

Instructions: Cream the margarine, sugar, honey and lemon-rind until soft and pale. Lightly mix eggs, and beat into mixture a little at a time, adding flour if necessary towards the end. Fold in the remaining flour and salt with a little milk to make a soft dropping consistency. Spoon the mixture into a baking tin and level off. Bake until risen and lightly brown (about 40 minutes). Pour strained lemon juice into a pan and add sufficient honey to taste but leave it piquant. Warm together. Method, Bake in a loaf-tin about 7.5 x 3.5 x 3 inches/ 20x9x7.5cm. Oven gas Reg. 4 or 350 deg F/180 deg C.: Prick hot cake all over with a fine skewer and spoon the hot lemon syrup all over the whole surface. Leave until cake quite cold before removing from tin.

Honey Biscuits

Ingredients: 4oz/100g butter, 4oz/100g honey, 6oz/150g plain flour, 1¼ tsp bicarbonate soda, 1¼ tsp ginger powder

Instructions: Preheat the oven to 180°C.. Melt the butter with the honey until just dissolved. Don't let it get too hot and make sure it's just lukewarm when you add the flour. Tip in the flour, bicarbonate of soda and ginger powder and stir well until smooth. Line two baking trays with paper and dot dessertspoon sized bits of biscuit mix in rows, leaving room for them to spread and not touch. I like to press them down quite a lot and make them really thin. The mix can ooze differently depending on the temperature of the dough. Bake for 5–10 minutes (it will depend on the thickness) or until well tanned but not dark. Cool on the tray for a couple of minutes, then transfer to a wire rack to finish cooling. Store in an air tight container.

Honey Shortbread Fingers

Ingredients: 8oz/ 225g(butter, 3oz/ 80ml honey, 1 teaspoon vanilla extract, 8oz /225g plain flour, 4oz/100g finely chopped almonds

Instructions: preheat the oven to 150c (300f, gas mark 2)and lightly grease a baking tray, beat together the butter, honey and vanilla until light and fluffy. gradually add the flour and almonds and mix well., turn onto a lightly floured and knead lightly to about 1/2"/10mm thickness, to fit the shape of your baking sheet . transfer to the baking tray and mark into slices with a knife. bake for 40 minutes. transfer to a wire rack to cool.

PRIZE CUPS and AWARDS

SANDFORD CUP	Awarded to the OBKA exhibitor gaining most points in Classes 9, 10, 11, 20, 21 and 26
GOODBAN CUP	Awarded to the OBKA exhibitor gaining most points in Classes 1, 2, 3, 4, 5, 6, 7 and 8
PATERSON CUP	Awarded to the OBKA exhibitor gaining most points in Classes 12 and 13
CAMPBELL CUP	Awarded to the OBKA member under the age of 30 gaining most points
JAMES CUP	Awarded to the OBKA exhibitor gaining most points in Classes 14, 15, 16, 17, 18 and 19
SIMS BOWL	Awarded to the OBKA exhibitor gaining most points in Classes 22, 23, 24 and 25

Please keep Covid guidelines in mind by keeping a safe distance. Do not attend if you are feeling unwell. You may make arrangements for exhibits to be collected and returned if unwell or you do not feel safe whilst at the venue.

Please contact Peter Hawkins, Honey Show Organiser, If you wish to make use of this arrangement.

ENTRY FORM

I have circled the class/classes on this form in which I wish to enter the Show.

I have read and agree to abide by the rules of the Show.

I am a paid-up member of the OBKA or an association affiliated to the BBKA.

If you are under 30 years old on the date of the honey show and wish to be considered for the Campbell Cup, please tick here: []

Signature.....

Full name in BLOCK CAPITALS.....

Address.....

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CLASSES

1. A matching pair of 454g/1lb jars of clear extracted honey – Light
2. A matching pair of 454g/1lb jars of clear extracted honey – Medium
3. A matching pair of 454g/1lb jars of clear extracted honey – Dark
4. A matching pair of 454g/1lb jars of naturally granulated honey
5. A matching pair of 454g/1lb jars of creamed or seeded honey
6. One 454g/1lb jar of honey of any type (judged on aroma and taste alone)
7. Gift class – One 454g/1lb jar of clear honey
8. Gift class – One 454g/1lb jar of set honey
9. One label of your own design mounted on a empty honey jar
10. One container of cut comb
11. A frame of honey ready for extraction
12. One 454g/1lb jar of clear extracted honey of any colour by a novice
13. One 454g/1lb jar of naturally granulated honey of any colour by a novice
14. One cake of moulded beeswax of approximately 225g/8oz
15. Five blocks of beeswax of approximately 28g/1oz each
16. Two wax candles – moulded
17. Two wax candles – any method other than moulded
18. Wax polish suitable for sale (any size)
19. Crafted wax product
21. One bottle of mead – sweet
21. One bottle of mead – dry
22. Honey fruit cake
23. Honey lemon drizzle cake
24. Six Honey biscuits
25. Six Honey shortbread fingers
- 26a. Two colour photographs of bees on flowers feeding
- 26b. Two colour photographs of bees in flight
- 26c. Two colour photographs of beekeeping interest