



OXFORDSHIRE BEEKEEPERS ASSOCIATION

ANNUAL HONEY SHOW
at
RADLEY VILLAGE HALL
Goose Acre, Radley, Abingdon OX14 3BL
on
SUNDAY 10th NOVEMBER 2024

PROGRAMME

13.00 Setting out of exhibits
14.00 Judging and sale
16.00 Judges summaries and results
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 the 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 except 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 previous 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 an 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 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 beekeeping equipment made by the person entering the exhibit.
 - 20 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 cake

Ingredients: 225g/8oz unsalted butter, 250g/9oz clear honey plus about 2tbsp extra for glazing cake, 114g/4oz dark brown sugar, 3 large eggs, beaten, 280g/10oz self-raising flour

Instructions, Butter and line a 20cm/8" round cake tin. Paper Cake liners may be used, . Preheat the oven to 160°C/Gas 3 (Fan 140°C/325°F). Cut the butter and drop into a medium pan with the honey and sugar. Melt slowly over a low heat. When liquid, increase the heat under the pan and boil for about one minute. Leave to cool. Beat the eggs into the cooled honey mixture using a wooden spoon. Sift the flour into a large bowl and pour in the egg and honey mixture. Beat until you have a smooth batter. Pour the mixture into the tin and bake for 50 mins-1 hour until the cake is well risen, golden brown and springs back when pressed. You can also check it is cooked by inserting a wooden or metal skewer and it should come out clean. Turn the cake out onto a wire rack. Warm the 2 tablespoons of honey and brush over the top of the cake to glaze; then leave to cool

6 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.

6 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 ½"or 12mm 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

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

Whilst the judging takes place a sale of surplus beekeeping equipment old or new will take place. So if you wish to clear out any equipment you don't use anymore please feel free to bring All we ask is no livestock e.g. bee colonies or nucs may be sold.

Also please make sure all equipment is clean having been washed in washing soda or scorched.

The organisers and O.B.K.A reserve the right to refuse the sale of livestock and equipment that is not clean and livestock and accept no responsibility for equipment you may purchase.

May I suggest all sale items are labelled with your name and the amount you want

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 at the venue please contact Peter Hawkins, Honey Show Organiser, If you wish to make use of this arrangement. If you are unable to attend but wish to exhibit please e/mail me.

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 design mounted on an 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
20. One bottle of mead – sweet
21. One bottle of mead – dry
22. Honey fruit cake
23. Honey cake
24. Six Honey biscuits
25. Six Honey shortbread fingers
26. Two colour photographs of bees or bees feeding
27. beekeeping equipment made by yourself