

# AYR BEEKEEPERS OPEN HONEY COMPETITION

## HONEY SCHEDULE 2021



### Extracted Honey

Class

1. Two 454g Jars **Light Coloured Honey** (liquid)
2. Two 454g Jars **Medium Coloured Honey** (liquid)
3. Two 454g Jars **Dark Coloured Honey** (liquid)
4. Two 454g Jars **Set Honey** (any type)
5. Two 454g Jars **Ling Heather Honey**
6. Two 454g Jars **Honey** any type not in classes 1 to 5

### Comb Honey

Class

7. Two Sections **Honey** (any type) (each over 227g)
8. Two Pieces **Cut Comb** (between 200 – 255g) (any type)
9. One Frame of **Honey** (any size or type, wired or unwired)

### Beeswax

Class

10. One cake of **Beeswax** more than 454g
11. Two **Beeswax Candles** (dipped, no colouring allowed)
12. Two **Beeswax candles** (moulded, no colouring allowed)
13. Two **Beeswax candles** (rolled, colour allowed)

Candles should be displayed upright and the judge may light one.

### Displays maximum 60 cm Square and 60 cm High

These must be displayed on a board provided by the exhibitor

Class

14. Display of **Beeswax** in any shape, (minimum 6 items)  
no colouring allowed
15. One **Model or Sculpture** not moulded (candles excluded)  
Colour and wire may be used
16. Display of Honey 6 items Jar or Comb

### Novice section

Open to anyone who has not previously won a 1<sup>st</sup> 2<sup>nd</sup> or 3<sup>rd</sup> prize at any Honey Show

Class

17. Two 454g Jars **Light Coloured Honey** (liquid)
18. Two 454g Jars **Medium Coloured Honey** (liquid)
19. Two Pieces **Cut Comb** (200-285g) (any type)
20. Two **Beeswax candles** (rolled, colour allowed)
21. Five Blocks **Beeswax** (displayed on a paper plate, no colour allowed)

## Products Made with Honey

(All products to be the work of the exhibitor)

Class

22. One bottle of **Mead**

Mead to be shown in plain, clear glass bottle with a round punted bottom of 70 to 75cl capacity, only a flanged cork to be used.

23. **Honey Fudge.** Six (6) pieces to be exhibited. Exhibits to be made to this recipe

900g granulated sugar

280ml milk

½ teaspoon salt

100g butter

110g honey

**Method**

1. Prepare a greased swiss roll tin 28 x18cm
2. Soak the sugar in the milk for one hour, stirring occasionally
3. Using an 20cm diameter saucepan, melt the butter so that the pan can be greased
4. Add all the ingredients and bring to the boil. Boil rapidly for 5 minutes, during which time the mixture must reach 115°C. Stir all the time and be careful not to burn yourself.
5. Remove from the heat and cool slightly, beat until creamy.
6. Turn into the prepared tin and allow to cool. **Score into 2.5cm squares** when nearly set and cut when cold.

24. **Honey Victoria Sponge Cake.** Exhibit to be made to this recipe

225g butter

125g caster sugar

100g honey

300g self-raising flour

1/2 teaspoon bicarb soda

4 large eggs

2 tablespoons milk

Raspberry jam

Butter icing: 100g butter (softened) and 140g icing sugar (sifted)

**Method**

Preheat Oven 350f / 180c / gas 4. Using an electric hand blender or cake mixer, beat butter and sugar until light and fluffy. Add the honey and then the eggs one at a time. Making sure you beat it all in before adding the next egg. Sieve half of the flour along with the bicarb soda and milk and beat together. Add the remaining flour and beat together (You can do all this by hand in a large bowl if you don't have any electric beaters). Grease and line two 9-inch sandwich cake tins. Spoon half of the mixture into each sandwich tin and pop into your preheated oven. Bake for 25-30 minutes until golden and firm to the touch. Leave to cool on a wire rack. To make the buttered icing, beat the 100g softened butter until smooth and creamy, then gradually beat in 140g sifted icing sugar. Once the sponge has cooled completely, spread the jam onto one of the cakes. Followed by the buttered icing and place the other cake on top. Dust with icing sugar

25. **Honey Fruit Cake.** Exhibit to be made to this recipe

113g Butter/Margarine

170g Honey

2 Eggs

227g self-raising flour

227g Mixed Dried Fruit

Milk

**Method**

Cream butter or margarine and honey together. Beat eggs and add alternatively with sifted flour to creamed mixture. Add fruit and enough milk, if necessary, to give a dropping consistency. Turn into well-greased 7-inch round tin (or 2lb. loaf tin) and bake on middle shelf for about 1¼ - 1½ hours in a pre-heated oven (300°F/150°C). Allow to cool a little then turn out onto wire cake stand and leave to cool.

26. **Six Small Honey Biscuits or Cookies.**

Own recipe to be displayed beside the exhibit.

27. **Scones.** Containing Honey

Two fruit and two plain. Own recipe to be displayed beside the exhibit.

28. **454g Honey Lemon Curd**

Own recipe to be displayed beside the exhibit. Honey or jam jar may be used.

### **Photographs**

29. **A Colour Print of a Beekeeping Associated Subject.**

Print size 20 x15cm mounted or unmounted, not framed. Each exhibitor may enter up to three photographs but may only be placed once.

# Trophies

## **Ayr & District Beekeepers' Association Trophy**

To be awarded for the highest number of points accrued in classes 1 to 29 by a member of Ayr & District Beekeepers Association.

## **Ayr & District Beekeepers' Association Open Trophy**

To be awarded to any person for the highest number of points accrued in classes 1 to 29.

## **Harry Scott Trophy**

To be awarded for the best exhibit in the honey show.

## **Ayr Centenary Honey Trophy**

To be awarded to any person for the highest number of points accrued in classes 1 – 9.

## **Ayr Centenary Wax Trophy**

To be awarded to any person for the highest number of points accrued in classes 10 – 15.

## **Ayr Centenary Baking Trophy**

To be awarded to any person for the highest number of points accrued in classes 23 – 28.

**All trophies to be retained for one year only.**

## **Rules and Regulations**

### **1. Disclaimer of Liability**

The term Exhibitor shall include persons taking part in any competition, exhibition or display arranged by the Association.

### **2. Competition**

This is an open competition and entries will be accepted from members and non-members.

### **3. Entry Fee**

There will be no entry fee for any class and there will be no monetary prizes. Certificates will be awarded in each class. Trophies will be awarded as specified.

### **4. Entries and Staging**

The entry form can be found on our website <https://adbka.org.uk/2021HoneyShow> and all entries must be returned by midnight on Thursday 26<sup>th</sup> August 2021. Late entries will not be accepted.

Staging will commence at 13:00 on Saturday 28 August until 15:00. All packaging should be removed from the venue. Labels and Candle spikes will be provided at the show.

### **6. Labels**

Labels will be given to exhibitors when staging. All exhibits should be correctly labelled.

### **7. Identification**

Entries will be disqualified if any card, trademark, or name of the Exhibitor is placed upon any part of an exhibit.

### **8. Honey and Wax Exhibits**

Every article exhibited must be the property of the exhibitor. All honey and wax exhibited, except in Classes 20 and 21, must be the bona fide produce of the Exhibitor's bees.

### **9. Honey Sections**

Round sections must have clear covers on both sides. Cut Comb Honey must be shown in standard white cases with clear lids or clear-cut comb cases and must have a gross weight between 200 – 255g. Frames must be shown in protective cases and the comb must be visible from both sides.

### **10. Extracted Honey**

Extracted Honey must be exhibited in plain, clear 454g (1lb) squat glass jars with standard gold lacquered metal, or gold or white plastic, screw tops or twist-offs and matching. Flaws in the glass will not be judged.

### **11. Mead**

Must be shown in plain, clear glass, punted bottles of approximately 75ml capacity with rounded, not sloping, shoulders and without lettering of any kind. Bottles with shallow punts are acceptable. Only white flanged corks should be used. Bottles to be filled within 25mm of the cork; any name, fluting or ornamentations will disqualify the entry.

Mead to contain no addition of other wines, ales or spirits or addition of fruit juices.

## 12. Baking

All baking exhibits must be displayed on a white paper plate and be enclosed in a clear plastic bag. (Exhibitors should supply their own plates and bags). All baking classes need to be produced to a standard suitable for sale to the public, and in full compliance with food safety requirements.

## 13. Number of entries

Exhibitors may enter more than one exhibit in each class, but no exhibitor shall be allowed to take more than one prize in any one class.

## 14. Judging Times

Judging will commence on Saturday 28 August from 16:00 until completion.

Judges will place 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> in all classes, if there are enough entries, but may make comment if the standard is not high enough.

## 15. Collection of Exhibits

Exhibits may be removed after 4.00pm on Sunday 29 August. All exhibits should be removed by 5.30pm. Any exhibit not collected will be disposed of.

16. Ayr & District Beekeepers undertake no responsibility for any damage or loss to exhibits during the show.