

AYR BEEKEEPERS OPEN HONEY COMPETITION

27th and 28th August 2022

HONEY SCHEDULE 2022



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 1st 2nd or 3rd 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. **Lemon Honey Cake.**

Exhibits must be made to this recipe.

170g, butter

60g caster sugar

140g honey,

3 large eggs

225g self raising flour

Grated rind of a lemon

Juice of half a lemon.

Method

Cream butter, sugar and honey. Mix in lemon rind, beat eggs lightly and gradually add to the mixture. Stir in lemon juice. Fold in sieved flour, transfer to a greased and base lined 900g (2 lb) loaf tin. Bake for 1hr-1hr 10mins at 160°C/325°F/gas mark 3.

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 Honey Brownies.

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 Chutney

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

29. A display of Home-produced Products containing Honey and/or Beeswax, each item labelled for information. Display dimensions must not exceed 600mm x 600mm. Dimensions must be stated on the entry form. All displays to be between 6 and 10 different items containing honey and/or beeswax as ingredients. All ingredients must be listed. All containers will be opened for judging. Decorative materials may be used. This is a good class for the encouragement of home craft and artistry. The display should include items in which honey and/or beeswax plays an important part.

Photographs

30. A Colour Print of a Beekeeping Associated Subject.

Print size between A5 (148 mm x 210 mm) to A4 (210 mm x 297 mm), mounted or unmounted but 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/2022-HoneyShow> and all entries must be returned by midnight on Tuesday 23rd August 2022. Late entries will not be accepted.

Staging will commence at 11:00 on Saturday 27th August until 14.00. 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 27 August from 14:00 until completion.

Judges will place 1st, 2nd, and 3rd 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 28th 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.