

AYR BEEKEEPERS OPEN HONEY COMPETITION

HONEY SCHEDULE 2023



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 Gingerbread**

113g margarine

227g honey

¼ pint milk

2 eggs

142g plain flour

1 rounded tsp mixed spice

2 level tsps. Bicarb of soda

2 level tsps. Ground ginger

Using a large saucepan, warm together the margarine and honey. Add milk and allow the mixture to cool. Beat the eggs and add to the cooled mixture. Sieve dry ingredients together in a bowl, add the cooled mixture and blend in with a tablespoon. Turn into a greased and lined 7-inch square cake tin. Bake on the middle shelf at mark 2, 150 C for 75 to 90 minutes.

24. **Honey Cake**

125g butter

200g honey

50g soft brown sugar

2 eggs

175g self-raising flour

1 tbsp milk

Place butter, honey, sugar and milk into a saucepan and heat until everything has melted, stirring all the time. Remove the pan from heat and allow contents to cool to blood temperature. Gradually beat in the eggs. Add sieved flour and mix until smooth. Pour mixture into a greased and lined 7-inch, 180mm, round cake tin. Bake for approximately 1 hour at mark 2, 150 C until risen and firm to the touch.

25. Date Cake

175g plain flour
25g butter
25g sugar
1 egg
100g dates
225g honey
Pinch of salt
5 tbsp boiling water
½ tsp bicarbonate of soda

Grease and line a 1 lb loaf tin. Stone and chop the dates and pour the 5 tbsp of boiling water over them. Dissolve the bicarbonate of soda in water drained from the dates. Beat the egg. Sift the dry ingredients, rub in the butter, add the sugar, make a well in the centre and add egg, water, dates and honey. Mix thoroughly and turn into a prepared loaf tin. Bake at 160 C (140 C fan)/mark 3 for about 1 hour.

26. Honey Shortbread.

Four pieces to be displayed on a white paper plate. Own recipe to be displayed beside the exhibit.

27. Honey Sweets. Containing Honey

Four pieces to be displayed on a white paper plate. Own recipe to be displayed beside the exhibit.

28. 454g Honey Marmalade

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

29. A display of home-produced Product containing Honey and/or Beewax, 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 30 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 30.

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 22 – 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/2023HoneyShow> and all entries must be returned by midnight on Thursday 24th August 2023. Late entries will not be accepted.

Staging will commence at 11:00 on Saturday 26 August until 14:00. All packaging should be removed from the venue. Labels and Candle spikes will be provided at the show.

6. Labels

Numbered 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 26 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 27th August. All exhibits should be removed by 4.30pm. Any exhibit not collected will be disposed of.

16. Management of Exhibits

Only the Honey Show Secretary, the judges, or a steward appointed by the secretary may touch or move exhibits once these have been staged. Entries not collected by 4pm may be moved to a designated collection area where exhibitors can collect their entries from.

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

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STAGING GUIDANCE



The following guidance is provided to help exhibitors who have entered the competition to stage their entries.

Staging should be carried out from 11am-2pm on Saturday 26th August 2023

Entries are entered anonymously and should have no names or other identifying marks on them except for the entry numbers provided by the show organisers.

Upon arrival at the show for staging, you will be provided with an exhibitor's pack containing the following: -

- A list showing each class you have entered and the corresponding entry numbers.
- A sheet of labels with each of your entry numbers. *(note multiple copies are provided in case required, not all labels may be required)*
- A copy of this guidance.

Exhibits should be displayed as described in the schedule, and entry numbers should be put on each of your entries: -

- For jars of honey entered in pairs, an entry number should be shown on both jars, stuck in the bottom third of the jar.
- For Beeswax items, the entry number should be stuck to each candle and the board your items are on.
- For displays on your own board, both entry labels should be stuck in opposite corners of the board.
- For mead, one label should be stuck to the bottle along the bottom edge.
- Baking should be displayed on a plate/container, and an entry number should be displayed on this.
- An entry sticker should be displayed in the bottom corner of each photograph.

The show benches and table will be laid out prior to staging, and you should place your exhibit on your corresponding entry number in the relevant class, on the bench/table if applicable. These should not be moved by anyone other than the show secretary or a steward appointed by them.

Stewards of the show are the only other people allowed to touch or move exhibits which may be done if entries are staged in the wrong place or require to be moved for any other reason.

Any questions should be directed to the Honey Show Secretary:
Chris Urie | 07814365598 | chris.urie@ayrbeekeepers.org.uk

*Ayr & District Beekeepers is a Scottish Charitable Incorporated Organisation (SC048587)
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