

AYR & DISTRICT BEEKEEPERS OPEN HONEY COMPETITION

2024 HONEY SCHEULE



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)

Honey Label

Class

10. Honey label to be displayed on an empty 454g (1lb), 340g (12oz), or 227g (1/2lb) squat or hex honey jar. Must conform to sales regulations

1lb & ½ squat Jars are available on the day for staging if required

Beeswax

Class

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

Candles should be displayed upright on spikes provided and the judge may light one candle

Displays maximum 60 cm Square and 60 cm High

These must be displayed on a board provided by the exhibitor

Class

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

Novice Classes

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

Class

18. Two 454g Jars **Light Coloured Honey** (liquid)
19. Two 454g Jars **Medium Coloured Honey** (liquid)
20. Two Pieces **Cut Comb** (200-285g) (any type)
21. Two **Beeswax candles** (rolled, colour allowed)
22. 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

23. 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.

24. **Honey Loaf**

- 175g butter
- 85g honey
- 85g sugar
- 2eggs
- 100ml natural yogurt
- 85g almonds
- 200g plain flour
- 1tsp bicarbonate soda and baking powder

Heat oven to 180C/160C fan/gas 4 and Grease a 900g/2lb loaf tin.

Beat the butter, honey, and caster sugar together. Add the eggs, the yoghurt, and the rest of the ingredients.

Tip the mix into the prepared tin, scatter over some flaked almonds and bake for 55 mins.

25. **Honey biscuits** *Exhibit to be made to this recipe with four pieces to be displayed.*

- 200g butter
- 200g sugar
- 2tablespoon honey
- 1yolk
- 300g self raising flour

Beat the butter and sugar together in a bowl until they are creamy. Beat in honey then yolk. Add the flour and mix into a soft dough, shape into balls.

Put into oven heated to 175c or gas mark 4, for about 9 to 12 minutes, allow to settle for a few minutes when out of oven.

26. Honey flap jacks *Exhibit to be made to this recipe with four pieces to be displayed.*

225g butter
75g caster sugar
4table spoons honey
350g porridge oats

Melt the butter, sugar and honey in a pan. Pour in the oats and mix. Place 25 x 20 cm rectangles onto a linked tin and bake in the oven at 160 fan (180 non-fan) for 10-15 minutes.

Leave to cool in the tin, then remove before cutting into squares.

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 60cm x 60cm. 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

Class

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.

Flowers

Class

31. A Vase of Seasonal fresh cut flowers

Loosely arranged in a single container with water.

32. Two linked flower displays

Total display no larger than 40cmsx40cmsx40cms. Floral foam must be secure in the chosen containers and no sign of mechanics visible.

Trophies

Ayr & District Beekeepers' Association Trophy

To be awarded for the highest number of points accrued in classes 1 - 32 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 - 32.

Harry Scott Trophy

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

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.

Show Rules and Regulations

1. Disclaimer of Liability

The term "Exhibitor" shall include persons participating 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. Prize Card Certificates will be awarded in each class, and trophies will be awarded as specified.

4. Entries and Staging

The entry form can be found on our website <https://adbka.org.uk/2024HoneyShow> and all entries must be returned by midnight on Thursday, 22nd August 2024. Late entries will not be accepted.

Staging will commence at 11:00 on Saturday, August 24, and end at 14:00. All packaging should be removed from the venue. Labels and Candle spikes will be provided at the show.

5. Labels

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

6. Identification

Entries will be disqualified if any card, trademark, or name of the Exhibitor is placed upon any part of an exhibit (excluding class 10).

7. Honey and Wax Exhibits

Every article exhibited must be the property of the exhibitor. All honey exhibited must be the bona fide product of the Exhibitor's bees

Honey entered in the wrong class (for example, medium honey entered in the light class) can be moved by the show secretary on advice from the judge to be judged in the correct class.

8. 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.

9. 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.

10. 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 are to be filled within 25mm of the cork; any name, fluting or ornamentations will disqualify the entry. Mead is to contain no addition of other wines, ales or spirits or addition of fruit juices.

11. Baking

All baking exhibits must be displayed on a white paper plate and be enclosed in a clear plastic bag. (Exhibitors should, where possible, supply their own plates and bags, but some will be available on the day). All baking classes must be produced to a standard suitable for sale to the public and fully compliant with food safety requirements.

12. Number of entries

Exhibitors may enter more than one exhibit in each class, but they may not take more than one prize in any one class.

13. 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 comments if they do not feel the standard is high enough.

14. Collection of Exhibits

Exhibits may be removed after 3:00 p.m. on Sunday, August 25th. All exhibits should be removed by 3.30 p.m. Any exhibit not collected will be disposed of.

15. Management of Exhibits

Only the Honey Show Secretary, the judges, or a steward appointed by the secretary may touch or move exhibits once they have been staged. Entries not collected by 3:30 p.m. may be moved to a designated collection area, where exhibitors can collect their entries until 5:00 p.m.

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

Show Personnel

Show Secretary – Chris Urie

Honey Judge – Elaine Hargreaves (judging classes 1 – 23 and 29 – 30)

Baking Judge – Karen Watson (judging classes 24 – 28)

Floral Judge – Fiona Stanley (judging classes 31 – 32)

Stewards will be appointed by the show secretary to assist the judges as necessary.