

**ISLE OF WIGHT  
BEEKEEPERS' ASSOCIATION**



**Annual Honey Show  
2016**



**ISLE OF WIGHT COMMUNITY CLUB,  
Park Road, Cowes PO31 7NP**

**Saturday 5<sup>th</sup> November 2016**

**HONEY SHOW PROGRAMME**

**Friday 4<sup>th</sup> November 2016**

**19.00 – 20.00** Receive exhibits at the  
Isle of Wight Community Centre, Cowes

**Saturday 5<sup>th</sup> November 2016**

**9.00 - 9.45** Receive Exhibits

**10.00** Judging of Exhibits

**14.00** **Honey Show Opens**

**16.15** Presentation of trophies

**16.45** Close

**TROPHIES AND AWARDS 2016**

**ROSETTE FOR WINNERS OF THE FOLLOWING CLASSES**

Liquid Light Honey – class 1

Novice Honey – class 7

Most Popular Honey – class 9

Six Decorated Cup Cakes – class 27

**THE REG GALLOP TROPHY**

Awarded for the best article of handicraft – class 18

**THE VIRGINIA FORD TROPHY**

Awarded for the best limerick – class 20

**THE RAY FITCHETT AWARD**

Presented for the best natural history photograph – class 23

**THE ROBERTS' MEMORIAL TROPHY**

Awarded for the highest number of points for honey and wax  
gained in the following classes: 1, 2, 3, 4, 5, 6, 8, 10, 11

**THE CLAUDE COOPER MEMORIAL TROPHY**

Awarded for the highest number of points gained in  
the whole show

(must include either a honey or wax entry)

**BBKA BLUE RIBBON AWARD**

Awarded to the competing entrant who in the opinion  
of the honey show judge, has produced something  
for the show that is considered outstanding

# SCHEDULE OF HONEY SHOW CLASSES 2016

## HONEY CLASSES

1. Two 1lb jars of light liquid honey
2. Two 1lb jars of medium liquid honey
3. Two 1lb jars of dark liquid honey
4. Two 1lb jars of naturally crystallised honey
5. Two 1lb jars of soft set honey
6. Two 1lb jars of chunk honey
7. Novice class – (see show rule no. 2) Two 1lb jars of any type of honey
8. Six matching 1lb jars of honey, labelled as offered for sale, any may be opened by the judge. Do not use tamper proof labels
9. Most popular honey. 1lb jar of any honey from the entrant's own hives and a product of the current year. To be judged by the public on taste alone
10. One frame of honeycomb suitable for extraction. To be exhibited in a protective show case
11. One exhibit of cut comb of any weight displayed in a standard 8oz container

## BEESWAX CLASSES

12. One 7oz to 9oz cake of wax to be displayed on the base provided
13. Six blocks of wax made in 1oz moulds matching in all respects, to be displayed on base provided
14. Three matching natural beeswax moulded candles, to be displayed erect. One candle to be lit by the judge
15. Two matching natural beeswax candles made by any method other than moulding, e.g. rolled, dipped, poured. To be displayed erect. One candle to be lit by the judge

## MEAD CLASS

16. One bottle or decanter of mead or honey based wine

## MISCELLANEOUS CLASSES

17. Three different items of hive produce to be judged on presentation and quality
18. One article of handicraft inspired by or to be used in beekeeping. A description or explanation of the exhibit to be supplied
19. A picture using any medium on a beekeeping theme. Maximum size A3
20. A limerick with a beekeeping theme. To be displayed on A5 card. All limericks must be submitted by 28<sup>th</sup> Oct 2016 for preliminary judging, see rule 13

**PHOTOGRAPHIC CLASSES** – all photos to be mounted for display, maximum size of 10" x 8". Photographs will be judged on photographic content and not on technical merit

21. One interesting photograph on a beekeeping theme. Caption optional
22. A photograph titled – 'This Happened at the Apiary'
23. One photograph of a natural history subject. Caption optional

**COOKERY CLASSES** – all produce to be displayed on plates provided

24. Honey Fruit Cake – using recipe supplied overleaf
25. Honey Fudge – using recipe supplied overleaf
26. Baklava – using recipe supplied overleaf
27. Six decorated cup cakes with a beekeeping theme, mainly edible decoration – recipe to be supplied by the entrant

## **CHILDREN'S CLASSES**

28. A picture using any medium on a beekeeping theme. Max size A3 (age groups - under 5's, under 10's and under 16)

**Classes 1 – 16 are open to full IWBKA members  
Classes 17 – 28 are open to all association members and their families and also to any child known to an association member**

## HONEY SHOW RECIPES 2016

### Class 24. HONEY FRUIT CAKE

86g caster sugar, 113g margarine, 113g honey, 2 level tsp mixed spice, 170g plain flour, 1 level tsp baking powder, 2 eggs, 454g mixed fruit, ½ tbsp lemon juice, milk as necessary, pinch of salt

*Method* - Cream sugar, margarine and honey. Sieve flour, baking powder and spice together and add alternately with egg to creamed mixture. Add fruit, lemon juice and enough milk to make a fairly soft consistency. Put mixture in baking tin, (approx 7"), lined with greased paper. Bake at 180°C for 1 - 1¼ hrs. Place greaseproof paper on top for last quarter hour if browning too quickly.

**Display the whole cake on the plate provided**

### Class 25. HONEY FUDGE

2oz/50g butter, 4 tbsp water, 2 tbsp clear honey, 1lb/450g granulated sugar, 8 tbsp sweetened condensed milk

*Method* - Spread the butter to the inside of a large, heavy saucepan, add all ingredients, and stir over gentle heat until the sugar dissolves. Bring to boil, and boil for EXACTLY 10 minutes. Remove from heat and beat well until mixture thickens. Pour into a lightly buttered shallow square 7" tin, and allow to cool. Mark into squares 6 x 6 (36 pieces).

**Submit 12 squares on a plate**

### Class 26. BAKLAVA

400g filo pastry, 350g melted butter, 400g finely chopped almonds or walnuts, 50g sugar, 1 tsp ground cinnamon, ½ teaspoon ground cloves  
*For the Syrup* -375g sugar, 240ml honey, juice of 1 lemon, 360ml water

*Method* - Preheat the oven to 170°C, gas mark 3 and butter two 20 x 28 cm (8" x 12") baking tins. Use tins that are about 5cm (2inches) deep. Mix together the nuts, sugar, cinnamon & cloves. Brush 4 pieces of filo pastry with butter and place in the buttered tin, on top of the other (make sure you keep the unbuttered pastry covered with a damp cloth to stop it drying out.) Sprinkle the 4 sheets of pastry with a thin layer of nut mixture, then butter 2 more pastry sheets & place over the top of the nut mixture. Add more nut mixture and then more filo pastry until the ingredients are used up. You need to finish with 4 pastry sheets on the

top. Brush the top with butter and trim any edges with a sharp knife. Cut diagonally in the tin to make diamond shaped pieces, then sprinkle with water and bake for about 1 hour or until golden. 6 to 10 minutes before the end of cooking time, place the honey, water, sugar and lemon juice in a large saucepan, bring to the boil for about 5 minutes. Remove the cooked baklava from the oven and pour the hot syrup over the hot pastry. Cool for 10 minutes, then re-cut diamonds (Makes 36 pieces)

**Submit 12 pieces on the plate provided**

### Class 27. SIX DECORATED CUP CAKES

Cakes are to be baked individually. Recipe to be submitted by the entrant.

**Display six cup cakes on the plate provided**

## HONEY SHOW SHOP

Members are invited to offer local honey for sale at the Honey Show Shop. A donation of 10% will be deducted for the Honey Show funds.

## HONEY SHOW OFFICIALS

**Honey Show Secretary:** Christine McClellan 0790 133 2636  
e-mail: christine.mcclellan@aol.co.uk

**Honey & Wax Judge:** David Sandwell

**Cookery Judge:** Carolyn Hoyle

**Limerick Judge:** Kate Wells

**Children's' Judge:** Liz Van Wyk

**Photographic & Miscellaneous Judges:** Terry Willis

**Honey Show Committee:** George Bignell, Dave Cassell,  
Pat Cassell, Dorothy Haynes

**Honey Show Stewards:** Lynne Churchill-Slough  
Georgina Broadhead & Jill Scutt

## HONEY SHOW RULES 2016

1. All Honey Show entries must be made on the official form provided, photocopy acceptable, one form per entrant. Please e-mail the Show Secretary if you require an e-mail entry form, or a further entry form. All entries **must** be received by the Show Secretary by Wednesday 2<sup>th</sup> November 2016.
2. Class 7 – The Novice class is for beekeepers who have not won a first, second or third place in any honey class before. Novices may also enter other honey classes.
3. Exhibitor's entry labels are issued by the Show Secretary. Labels must be fixed to every exhibit before they are placed on the show bench.  
Honey Jars – one label marked with class number and entrants number to be fixed to each jar, with the bottom of the label 1" from the base of the jar.  
Frame for Extraction – one label on the right hand end of top bar of frame, and one label in top right hand corner of front of display case.  
Cut Comb – one label in top right hand corner of the lid, and one label on the front top right hand corner of the container.
4. Mead must be presented in a clear, colourless glass bottle or decanter.
5. All exhibits in the honey and beeswax classes must be the product of the entrant's own hives, with the exception of rolled candles.
6. Extracted honey must be exhibited in 1lb clear squat jars with matching standard lacquered lids.
7. Honey frames must be displayed in protective cases.
8. Wax and cookery class entries must be exhibited on the base supplied by the Show Secretary.
9. Exhibitors may make two entries per class but only one will be eligible for an award.
10. Points will be awarded on the basis of 4 points for first prize, 3 points for second prize and 2 points for third prize, and 1 point for highly commended prize.
11. No exhibit may be tasted or in any way interfered with whilst on the show bench except by the judge.
12. Exhibits must not have the entrant's name or any identification displayed with the exception of class 8.
13. 5 line Limericks must be submitted to the Show Secretary by 28<sup>th</sup> October 2016 for preliminary judging.
14. The judge's decision will be final and binding.

## HONEY SHOW PREPARATION

The Annual Honey Show is an ideal opportunity for Island beekeepers to present the vast array of hive products to other members and the general public.

It is important that the Schedule and Rules should be followed closely or the entry may be disqualified. The following points will aid entrants to meet the required standard.

### HONEY

The judge will be looking for honey that has been selected for clarity, colour, aroma and taste. The honey should be filtered and bubble free, the judge will use a torch to inspect for clarity. Jars should be matching in colour and type, clean and blemish free. Lids should be well fitting with no dents or marks.

Chunk Honey should be about 50% chunk to runny honey. Both should be light honey that doesn't crystallise. Wax chunk should be regular comb and not drone comb or containing bits. Chunk should be equally drawn and capped each side. There should be no wax or bits floating in the honey.

If anyone requires pound jars for the show please contact the Show Secretary.

### COMB HONEY

The judge is looking for uniformity of comb and absence of pollen.

### WAX

The judge will look for a good colour and free from impurities or blemishes in the wax. The wax blocks should be the correct weight, nice aroma, well cast and with no moulding faults. The small blocks should also be well matched in colour and size.

### CANDLES

The judge will light a candle to check ease of lighting and that it burns with a steady clear flame with no sputtering or smoking. Make sure that the wick thickness is correct for the candle diameter/size.

### HANDICRAFT/MISCELLANEOUS CLASSES

The judge will be looking for good presentation accompanied with a clear and legible explanation.

### COOKERY ENTRIES

The judge will be looking for good presentation of the cooked products. Remember that honey baked goods can brown very quickly before they are fully cooked.

### PHOTOGRAPHIC ENTRIES

Ensure the photographs and mounts are of the size specified in the Schedule and are securely fixed together. Ensure the photos are free of fingerprints and marks.