

**ISLE OF WIGHT
BEEKEEPERS' ASSOCIATION**



**Annual Honey Show
2015**



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

Saturday 7th November 2015

HONEY SHOW PROGRAMME

Friday 6th November 2015

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

Saturday 7th November 2015

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 2015

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

SPONSORED CLASSES

BBWEAR sponsors the Novice class 7. The winner will receive a voucher
for a basic BBWear full suit (size, colour and veil style to order)

CADDON HIVES & KEMBLE'S WAX sponsors Light Liquid Honey – class
1. The winner will receive 20 super frames from Caddon Hives
and 20 super foundations from Kembles Wax

THORNES sponsors the most popular honey – class 9. The winner
will receive a gift voucher for £10.00

THE PRIORY BAY HOTEL, SEAVIEW sponsors the cookery classes –
classes 24, 25, 26 and 27. The entrant who gains the most points
in the stated classes will receive a quintessential Priory Bay
Afternoon Tea for two with Honey Cake and Champagne

SCHEDULE OF HONEY SHOW CLASSES 2015

HONEY CLASSES

1. Two 1lb jars of light liquid honey
Class Sponsored by Caddon Hives & Kembles Wax – see Trophies & Awards
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, formerly known as creamed honey
6. Two 1lb jars of chunk honey
7. Novice class – (see show rule no. 2) Two 1lb jars of any type of honey
Class Sponsored by BBWear – see Trophies and Awards
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 **Class Sponsored by Thornes – see Trophies and Awards**
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

MISCELLANEOUS CLASSES

17. Three different items of hive produce to be judged on presentation and quality of produce
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 31st Oct 2015 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 – 'A Funny Thing Happened at the Apiary'
23. One photograph of a natural history subject. Caption optional

COOKERY CLASSES – all produce to be displayed on plates provided. **Cookery classes are sponsored by The Priory Bay Hotel, at Seaview - see Trophies and Awards**

24. Honey & Date Bars – using recipe supplied overleaf
25. Carrot and Honey Cake – using recipe supplied overleaf
26. Blueberry and Honey Muffins – 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. One photograph of a natural history subject. Caption Optional (age groups - under 11 only. Children over this age may enter classes above)
29. 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 – 29 are open to all association members and their families and also to any child known to an association member**

HONEY SHOW RECIPES 2015

Class 24. HONEY & DATE BARS

150g (5oz butter) cut into cubes, 75g (3oz) light muscovado sugar, 3 tbsp runny honey, 250g (9oz) porridge oats, 175g (6oz) dried stoned dates cut into small pieces, 50g (2oz) roasted chopped hazelnuts.

Method - You will need a small roasting tin or traybake tin measuring 30 x 20 cm (12 x 8 ins), greased & lined with non-stick parchment. Measure butter into pan. Add the sugar & honey and heat on the hob on a low heat, stirring until butter has melted and sugar has dissolved. Remove from heat & stir in dates & oats. Tip the mixture into the prepared tin and press the top down with the back of a spoon until even. Sprinkle with hazelnuts & press down slightly using your fingers. Bake in a preheated oven (160°C/325°F/140°C fan/Gas 3) for 20 -25 minutes. Once removed from oven & while still warm, cut into 8 equal slices across the long side & 2 equal slices across the short side to give you 16 pieces. Once cold, remove from the tin.

Display 6 bars on the plate provided

Class 25. CARROT & HONEY CAKE

200ml/7fl oz sunflower oil, 4 eggs, 4 tbsp clear honey, 225g/8oz plain flour, 2 tsp baking powder, ½ tsp bicarbonate of soda, pinch salt, 1 tsp vanilla essence, 175g/6oz grated carrots, butter for greasing,

For the icing - 75g/2½oz cream cheese, 2 tbsp butter, 340g/12oz icing sugar, sifted, 1 tsp vanilla essence

Method - Preheat the oven to 180°C/350°F/Gas 4. In a bowl, whisk together the oil, eggs and honey until well combined. Stir in the flour, baking powder, bicarbonate of soda, salt, vanilla essence and grated carrots and beat well. Pour the cake mixture into a greased 20cm/8in cake tin and transfer to the oven to bake for one hour until a skewer inserted into the centre comes out clean. Leave to cool on a wire rack and carefully remove from the tin when cool.

For the icing - beat the cream cheese and butter together in a bowl until light and fluffy. Add the sifted icing sugar and vanilla essence and stir until combined. Once the cake is cool, using a palette knife, spread the icing across the cake. Serve in slices.

Display the whole cake on the plate provided

Class 26. BLUEBERRY & HONEY MUFFINS

US cups = 240 ml and can be bought from the Poundshop if you wish.

2¼ cups all-purpose flour, 2 teaspoons baking powder, 1 teaspoon baking soda, ½ teaspoon salt, ½ teaspoon nutmeg, grated, 1 tablespoon lemon rind, grated, 1 cup blueberries, ⅔ cup butter, melted, ⅔ cup liquid honey, 2 eggs, ¾ cup milk

Method – In a large bowl, stir together the flour, baking powder, baking soda, salt and nutmeg; stir in the lemon rind and blueberries. In a medium bowl, combine the butter and honey. Beat in the eggs; whisk in the milk. Make a well in the centre of the dry ingredients; pour in the milk mixture. Stir just until no dry spots remain; do not overmix. Spoon the batter into 12 greased or paper cup-lined muffin cups, filling three-quarters full. Bake in a 204°C/400°F/Gas 6 oven for 18 to 20 minutes or until golden brown and firm to the touch. Let stand for 10 minutes.

Submit 3 Muffins 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 commission of 10% will be deducted for the Honey Show funds.

KEMBLE'S WAX – CANDLE ROLLING

Kembles Wax are sponsoring the candle rolling display which invites audience participation. Hosted by Natalie Mumberson

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: Carol Bradshaw

Photographic & Miscellaneous Judges: Rob Marshall & Terry Willis

Honey Show Committee: Gillian Belben, George Bignell, Dave Cassell, Pat Cassell, Dorothy Haynes, Mags Kelleher, Tony Marvin, Arthur Waddams.

Honey Show Stewards: Georgina Broadhead, Lynne Churchill-Slough

HONEY SHOW RULES 2015

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 4th November 2015.
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 31st October 2015 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.