



STRATFORD-UPON-AVON BEEKEEPERS ASSOCIATION

ANNUAL HONEY SHOW 2024

to be held at

Wootton Wawen Village Hall
Alcester Road
Wootton Wawen
Henley in Arden
B95 6AY

what3words: tells.staring.speeded

Friday, 11th October 2024

Honey Show Judge: Claire O'Brien

Show Secretary:

Mrs Chris Lea
Little Luddington Farm
Luddington Road
Stratford on Avon
CV37 9SQ

Programme:

6 pm - 7 pm – Staging of Exhibits
7.15 pm – Judging in public begins
9.15 pm – Presentation of Awards

email: honeyshow@stratfordbeekeepers.org.uk

Tel: 07753 717558

[Please Click Here for the Honey Show Entry Form](#)

If you are unable to use this method, please contact the Honey Show Secretary, details above

Please submit your entries online before 2pm* on 11th October .

*Late entries will be accepted, in person, at the Show between 6.00pm and 6.45pm

SCHEDULE OF CLASSES

NEW BEEKEEPER /JUNIOR CLASS (PRIZE CLASS).

1. One 454g (1lb) jar of any type of honey. (See rule 14)

HONEY CLASSES

2. Two 454g (1lb) jars of light honey.
3. Two 454g (1lb) jars of medium honey.
4. Two 454g (1lb) jars of dark honey.
5. Two 454g (1lb) jars of naturally crystallised honey.
6. Two 454g (1lb) jars of soft set honey.
7. Three 454g (1lb) jars of different types of honey (light, medium, dark or set).
- 8a. One 454g (1lb) jar of clear honey (Novice). **PRIZE CLASS** (See rule 10)
- 8b. One 454g (1lb) jar of naturally crystallised or soft set honey (Novice). **PRIZE CLASS** (See rule 10)
9. One 454g (1lb) jar of honey - soft set, granulated or clear (**GIFT**) (see rule 11).
10. One exhibit of any type of honey judged solely on taste, aroma and viscosity in a jar (any size), wrapped in aluminium foil. (Foil will be provided at the show).
11. One container of cut comb with a gross weight between 200g - 255g (7oz - 9oz). Containers to display cut comb can be requested. (Contact the Show Secretary)
12. One shallow frame for extracting (not granulated, but may be heather). To be exhibited in a protective show case, can be borrowed by prior arrangement. (Contact the Show Secretary) (See rule 15).

BEESWAX CLASS

13. One cake of beeswax approx 8oz in weight (ie between 212g -240g or 7.1/2oz - 8.1/2oz) (see Rule 5)
14. Two matching beeswax candles, in suitable holders, one of which may be lit by the judge. Any method of production eg moulded, rolled or dipped. (see Rule 5) .The holders will not be judged but must be fire retardant ie not wooden.

MEAD CLASS

15. One bottle of dry mead. (See Rule 9)
16. One bottle of sweet mead. (See Rule 9)

COOKERY CLASSES (PRIZE CLASS)

17. Five pieces of Honey Flapjack made to the recipe provided. (See rules 5, 16)
18. Simple Honey Cake made to the recipe provided (See rules 5, 16)

CRAFT CLASSES

19. A collection (minimum 2) different items which utilise bee products. Each to be displayed with a brief description. eg. polish, cosmetics, chutney, jam etc. (See rule 5)
20. Any item of artistic interest connected to bees or beekeeping. For example: a photograph, a painting, poem, embroidery or piece of pottery etc.
21. Floral Display. A floral arrangement - in a vase or similar - of seasonal fresh 'honey bee friendly flowers' plus their foliage and/or fruits and seeds from which honey bees gather(ed) pollen and/or nectar.

RULES AND GUIDANCE

1. The show is open and restricted to all members of the Stratford-upon-Avon Beekeepers' Association (SBKA)
2. All entries are staged at the exhibitor's risk.
3. Entries in classes 1 to 14 inclusive must be the products of the exhibitor's own bees, (with the exception of rolled candles, made from foundation) and prepared by the exhibitor.
4. Classes 2,3,4,8a (Novice). Honey must be clear/liquid with no granulation,
5. Classes 13 to 21 inclusive are also open to persons resident in the household of an Association member, provided that any honey used is the product of that member's bees, another association members bees, or associations bees. Wax must be the product of the Association members own bees with the exception of rolled candles, made from foundation.
6. Extracted honey must be exhibited in standard, plain clear, 454g (1lb) squat jars with matching lacquered metal or plastic, screw or twist off lids. Jar mould marks are acceptable.
7. Comb honey must be labelled on the top right-hand corner of the container.
8. Wax must be labelled on the underside as staged.
9. Mead must be displayed in a clear glass bottle of approximately 70/75cl (1 1/3 pint) capacity with a flanged cork.
10. Exhibitors in class 8 must not previously have won a first prize in any Honey Show with the exception of a 'New Beekeepers' Class.
11. Entries in class 9 (Gift) are very much appreciated and will be retained, to be used as gifts to non member individuals or organisations, who have assisted the Association throughout the year
12. A maximum of two entries per class can be made, but only one will be eligible to receive an award.
13. The Waldron Trophy and The Denis Keyte Challenge Cup are to be held until two weeks prior to the Association's next show, when they must be returned to an officer or committee member of the Association.
14. 'New Beekeepers' are those in their first, second or third year of beekeeping. 'Juniors' are under 18 years old.
15. A limited number of showcases are available to borrow and use for show exhibits. Please contact the Honey Show Secretary in advance to secure your showcase. Given on a 1st come 1st served basis. 1 label should be placed on the top left side of the frame and a 2nd on the top right corner of display case.
16. In the interest of hygiene, all food entries should be covered when staged.
17. The Judge may withhold awards and all decisions will be final in matters concerning the judging.

PRIZES WILL BE AWARDED AS FOLLOWS

A pack of 10 Sheets Wired Shallow Foundation will be awarded to the exhibitor placed first in Class 1

A pack of 10 Sheets of Wired Deep Foundation will be awarded to each of the exhibitors placed first in Classes 8a & 8b Novice Classes

A Lakeland Voucher will be awarded for the exhibitor of the best overall entry of Classes 17 and 18.

The Waldron Trophy will be awarded for the best two-jar exhibit of extracted honey. The winning exhibit must be sold to the Association at £10 per lb immediately after the prizes have been awarded, to be sold by online auction prior to the AGM. The proceeds of which auction will be presented to the Shakespeare Hospice.

The Denis Keyte Challenge Cup will be presented to the exhibitor gaining the most points in classes 2 to 16 inclusive. (First prize = 3 points, Second prize = 2 points, Third prize = 1 point). In the event of a tie, the cup will be awarded to the exhibitor gaining the greater number of first prizes.

Please Note: Standard colour grading glasses will be available to exhibitors during the staging. These will be used by the Judge.

Entries to be made online - [Click here for the Honey Show Entry Form](#)

In case of difficulty with this method, contact the Honey Show Secretary

Chris Lea – by email: honeyshow@stratfordbeekeepers.org.uk or Tel: 07753717558

* In order to ensure that the show can start at the scheduled time, online entries will close at 2pm on 11th October and at the show at 6.45pm.

RECIPE FOR CLASS 17: HONEY FLAPJACKS

Grease and line a 30cm x 15cm tin with baking parchment.

*Pre-heat oven to 180C/gas 4

Ingredients

225g butter, plus extra for tin

75g caster sugar

4 tbsp honey

350g porridge oats

Pinch of salt

Method

Butter and line a 30cm x 15cm tin with baking parchment.

Melt the butter, sugar and honey in a pan over a medium heat, stirring frequently until the butter has melted and the mixture is smooth.

Put the oats in a mixing bowl, then pour over the butter and honey mixture.

Stir until all the oats are coated.

Tip the mixture into the prepared tin and level.

Put tin into the oven for 10-15 mins until lightly golden.

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

Arrange 5 flapjacks on plate.

RECIPE FOR CLASS 18: SIMPLE HONEY CAKE

Grease and line a 18 cms (7") cake tin

*Preheat oven to 150C /Gas Mark 2

Ingredients

110 gms (4 oz) butter

225 gms (8 oz) honey

170 gms (6 oz) SR flour

1 large egg, whisked

A little milk to mix

Method

Heat butter and honey together over a gentle heat.

Allow to just simmer for 1 minute to emulsify mixture.

Allow to cool.

Add the egg and flour.

Mixture will be like a thick batter. (Thin with a little milk if necessary.) Pour into the cake tin.

Cook for 40 mins to 1 hour.

Do not open oven door until the cake appears cooked.

* Ovens vary so adjust temperature/timings accordingly