

## HONEY SHOW RULES

1. Entry forms to be sent to Mrs Audrey Gill by Wed 30<sup>th</sup> September. Entries received after that date will only be accepted at the discretion of the Show Secretary.
2. Exhibits must be delivered to the Gym between 6 and 8pm on Friday 2<sup>nd</sup> October. They must not be removed before 4pm on Saturday 3<sup>rd</sup> October.
3. Exhibitors may make more than one entry in any one class but they will not gain more than one award in that class.
4. All honey, comb and wax (except in candles) must be the produce of the exhibitor's own bees. Candles, Mead, Metheglin, Melomel and items of cookery, must have been made by the exhibitor.
5. Photographs must have been taken by the exhibitor and not shown at any previous Reigate Division show.
6. Labels will be provided by the Show Secretary and must be fixed to the exhibits as stated. No other labels to be used unless stated by the rules. All items in group classes to be labelled individually.
7. Instructions for particular exhibits.
  - A. Extracted honey must be shown in clear 1lb(454g) squat BS jars with lids. The lids may be either metal or plastic.
  - B. The sections must be shown in showcases or standard commercial containers with windows.
  - C. Cut comb must be shown in standard commercial containers each weighing at least 6oz net (170g).
  - D. Deep or shallow frames must be in showcases – except class 11.
  - E. Candles must be shown erect so that the judge can light one.
  - F. Mead, Metheglin and Melomel must be shown in clear round bottles of 70 to 75cl. Capacity. Flanged stoppers only (plastic or cork). Each bottle must bear a label identifying contents.
  - G. Beeswax must be shown on the plate provided by the Show Secretary.
  - H. Cakes and Biscuits must be shown on the plate in the bag provided by the Show Secretary.
8. Any matter not covered by these rules will be subject to National Honey Show Rules.
9. The decision of the Honey Show Committee on any matter whatsoever, under or in relation to the foregoing rules and regulations, or on any protest or objection in relation thereto or to any exhibit shall be final and conclusive.
10. Please also see the New Rules for Sales of Honey

Show Secretary – Mrs Jacquelyn Essen, 01342 84 2244



## HONEY FAIR

**SATURDAY 3<sup>RD</sup> OCTOBER 2009**

**Reigate Priory School Gym  
10am to 4pm**

Judge

***Mr Mike Duffin from Ringwood, Hampshire***

Annual awards to Reigate members winning 1<sup>st</sup> prize in the following classes:

Novice trophy	Class 5
W-J Cup	Class 4
J.M.B. Cup	Class 6
Redhill Cup	Class 7
Bramshaw Cup	Class 10
Geoff Lewis Plate	Class 12
Lockett Bowl	Class 14

The **Reigate Cup** will be awarded to the member gaining most points in the show

A special award will be made to the winner of the Best in Show category

Points are awarded as follows:-

1<sup>st</sup> = 6pts; 2<sup>nd</sup> = 5pts; 3<sup>rd</sup> = 4pts, 4<sup>th</sup> = 3pts, 5<sup>th</sup> = 2pts, 6<sup>th</sup> = 1pt

### Entries to:

Mrs Audrey Gill

143 Smallfield Road, Horley, Surrey RH6 9LR

Tel: 01293 784 161

E-mail: [beelady@btinternet.com](mailto:beelady@btinternet.com)

**Entries close Wed 30<sup>th</sup> September**

## CLASSES

1. Two 1lb Jars of Light Honey
2. Two 1lb Jars of Medium Honey
3. Two 1lb Jars of Dark Honey
4. Two 1lb Jars of Crystallised or Soft Set Honey
5. Novice's Class. One 1lb Jar of Clear Honey
6. Two Containers of Cut Comb (see Rule 7c)
7. One bottle of Sweet or Dry Mead  
(Bottle to be labelled Sweet or Dry)(see Rule 7f)
8. A piece of Beeswax. Weight between 7 & 9 oz(198 & 225g) and not less than ¾ of an inch (19mm) thick. (see Rule 7g)
9. Three 1oz (28g) blocks of Beeswax.
10. One Deep or Shallow comb suitable for extracting.(Rule 7d)
11. One Competition Comb (bought and signed previously).  
To be judged by weight (appearance used as tie-break).  
Not to be displayed in show case: a bag will be provided.
12. A Honey Cake made to the recipe on the opposite page
13. A Desert containing Honey. The recipe to be displayed.
14. Six Honey biscuits made to the recipe on the opposite page.
15. A Group of Bee Products. Any three of the following  
– not necessarily arranged as a display:-  
Two 1lb Jars of Clear Honey  
Two 1lb Jars of Crystallised Honey  
Two 1lb Jars of Soft Set Honey  
Two sections of Comb Honey  
Two containers of Cut Comb  
One Deep or Shallow Comb suitable for extraction  
Six matching pieces of Beeswax . Total weight 6 – 7ozs (170-199 g)  
Two matching Beeswax candles.  
One bottle of Mead, Metheglin or Melomel.  
One 8oz Jar of Furniture Cream  
NOTE: Where Rule 7 is relevant it should be complied with.
16. 'A Gift of Honey' Honey in any jar or comb, decorated as a gift.
17. An interesting, useful or instructive exhibit related to beekeeping. NO LIVE BEES – Please provide a descriptive label on white card.
18. A Photograph. Subject related to beekeeping. To be mounted on a card not more than 10" x 8". Label to be affixed to the front of the card.
19. Four Jars of Honey presented as For Sale  
– see New Rules for Sale of Honey ( Rule 7a does not apply)

## CHILDREN'S CLASSES

Exhibitors must be less than 16 years of age on the 3<sup>rd</sup> October 2009.

Age must be shown on the exhibit and will be taken into account by the Judge.

20. A picture or collage related to Beekeeping
21. A photograph about bees or beekeeping not necessarily in a frame.
22. A decorated Gingerbread man biscuit.

## HONEY CAKE RECIPE

	4 ozs Butter or Margarine	2 Eggs
	8 oz Honey	4 oz Sultanas
	8 oz S.R. Flour	4 oz Currants
	3 Tbspns Milk	2 oz Mixed Peel
	A pinch of Salt	A pinch of Nutmeg
Method	1 Cream Butter / Marg and Honey	
	2 Sift Flour, Salt and Nutmeg together	
	3 Beat Eggs and add to the creamed mixture alternately with flour.	
	4 Add rest of ingredients and beat lightly, adding milk if needed to form a soft dropping consistency.	
	5 Bake in a greased 7" tin on the middle shelf at 150 C for 1 ¼ - 1½ hours	

## HONEY BISCUITS RECIPE

	8oz plain flour	3oz caster sugar
	5oz butter	1 tbsp honey
Method	Cream butter and sugar. Stir in honey and flour. Knead mixture until smooth.	
	Roll out thinly and cut into 2 ½ inch rounds.	
	Bake for about 10 minutes at 180deg. C on a greased baking sheet.	
	6 Biscuits to be displayed.	

## LABELS

Please affix labels as follows:

Honey jars	½ inch from the base of the jar
Sections and frames	One on the top right hand corner of the showcase window and another on top of the frame or section.
Cut Comb	One on the top right corner of the lid and another on the side of the container. (tip – use adhesive tape).
Mead etc	½ inch from the base of the bottle.
Wax	On the upper surface as displayed.
Cake / Biscuits	On a card, inside the bag with the product.
Photograph	On the front of the mount.
Class 19	½ inch from the base of one jar so that other labels are not obscured.
Other Items	As directed by the show Secretary See also photos illustrating how to display.