

Kent BeeKeepers Association.

Sevenoaks & Tunbridge Wells Branch Honey Show Sat. 15th September 2018 at
St. Bartholomew's Church Hall, Otford, TN14 5PG.

Staging will take place between **9:30** and **10:30 a.m.** You must allow enough time to complete staging by 10:30 a.m. as that is when judging will commence.

There are no entry fees. All Members of the Branch (including Partner Members) are welcome to enter any or all Classes (subject to Rule 8 in the Novice Class). You may enter on the day.

Advisory Note: Where "two or six jars" are specified, this means two or six identical jars with identical honey. Exhibits for Class 18 cut comb should be in the proper containers.

RULES.

1. All entrants must be Members of the Sevenoaks & Tunbridge Wells Branch KBKA
2. There is no entry fee, nor will prize money be paid.
3. Exhibitors may make only one entry in each Class.
4. All honey and wax exhibited must be the produce of the exhibitor's own bees.
5. Candles are to be exhibited in suitable holders for lighting.
6. Extracted honey must be exhibited in plain, clear 454g (1lb) glass squat jars with standard gold lacquered, white plastic commercial screw lids or twist offs, all of British Standard pattern and matching, except where otherwise stated.
7. No label shall be fixed to any exhibit (with the exception of Classes 12 & 13), other than a small identification label provided by the Entries Secretary.
8. All entries and exhibits must be at the **show venue no later than 20 minutes** before the start of the judging, otherwise entries may be refused at the discretion of the Entries Secretary.
9. A Novice is a person who has never previously received a first prize at any Honey Show.
10. All wax must be plainly moulded, not less than 20mm ($\frac{3}{4}$ in) thick, and weigh between 200g and 255g (7 to 9oz).
11. Mead must be shown in clear white or slightly tinted glass punted bottle of a type used for white wine and containing 767 millilitres (27 fluid oz) but not less than 750 millilitres (25 fluid oz).
Bottles must be corked, with the flange stoppers provided, which must be easily removable without the aid of a corkscrew or other mechanical aid.
12. Paper plates will be provided for exhibits in classes 6, 9, 15, 19 & 20.
13. Any points not covered in the above Rules will be determined by reference to the Rules of the National Honey Show and the Entries Secretary's decision shall be final.
14. The recipe for the Honey Cake (Class 9) is given in the Schedule.
15. The Judge's decision is final.

Note: For any other details contact Richard Rose on 01892-653863

Schedule and Prizes overleaf:

Kent Beekeepers Association.

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Schedule and Prizes.

1. Two jars of light honey (Clear) **Captain Turner Cup**
2. Two jars of medium honey (clear) From the 1st prize winners
3. Two jars of dark honey (clear) of Class 1, 2, 3.
4. Two jars of set honey (naturally granulated) **Inglis Mason Cup**
5. Two jars of set honey (soft set) From 1st prize winners of Classes 4 & 5.
6. One cake of plain moulded beeswax (see Rule 9) **Wilby Cup.**
7. One bottle of sweet mead (see Rule 10) **Bradbury Cup**
8. One bottle of dry mead (see Rule 10) From 1st prize winners of Classes 7 & 8.
9. One honey cake **Jenner Rose Bowl.**
10. 6 cup cakes (request any spare cup cakes donated to branch to raise funds with cup of tea/coffee)
11. Novice Class: Two jars of clear honey (see Rule 8) **The Carter Cup.**
12. Novice Class: Two jars of set honey. (naturally granulated or soft set, see Rule 8) **The Hart Cup.**
13. Six (6) jars of clear honey, labelled ready for sale (Rule 5 does not apply 8oz, 12 oz or 1lb jars may be used)
14. Six (6) jars of set honey, labelled ready for sale (Rule 5 does not apply 8oz, 12 oz or 1lb jars may be used)
15. A Honey Label A standard label of your own design actual size to be displayed on a standard 1lb honey jar
16. One frame of comb honey suitable for extraction
17. Six (6) 1oz blocks of wax
18. A useful item of beekeeping paraphernalia, made by the Beekeeper
19. Mounted colour print photograph with title relating to Bees or Beekeeping, taken by the exhibitor and mounted on any coloured card A4 size Maximum (160gsm card is acceptable) size. Digital images are permitted.
20. Two containers of cut comb, minimum weight 170g (6oz)
21. Two identical candles, moulded (see Rule 4). One candle will be lit.
22. Two identical candles, dipped (see Rule 4). One candle will be lit.

Overall points winner **Sloane Challenge Cup**

1st – 6, 2nd – 5, 3rd – 4, VHC – 3, HC – 2, C – 1 point

Recipe for Honey Cake (Class 9) The finished cake MUST be between 170 and 190mm (6¾ to 7½ins) diameter.

Ingredients:

170g/6oz clear honey 140g/5oz butter 85g/3oz light muscovado sugar
2 eggs, beaten 200g/7oz self-raising flour, sieved water
1 tablespoon clear honey for topping
Preheat oven to 180°C/350°F/Gas 3. Butter and line the bottom of a 7in/18cm circular tin.

Method:

Measure the honey, butter and sugar into a large pan. Add a tablespoon of water and heat gently until melted. Remove from the heat and mix in the eggs and flour. Spoon the mixture into the cake tin. Bake for 40/45 minutes, until the cake is springy to the touch and shrinking slightly from the sides of the tin. Cool slightly in the tin before turning out onto a wire rack.

While the cake is still warm, brush with 1 tablespoon of honey.

Recipe for Honey Cup Cakes (Class 10) - 6 to be presented.

Ingredients:

150g (6oz) butter, softened. 2 medium eggs.
100g (4oz) caster sugar. Finely grated zest of 1 lemon.
50g (2oz) clear honey. 150g (6oz) self-raising flour.
1 tablespoon of clear honey for topping

Method:

Preheat the oven 175 C (350F) [fan] Gas mark 4
Cream the butter and sugar together
Mix in the flour then add the lemon zest
Cook for 15-20 min
Max. Case Size 70mm.

Mix in the honey and eggs.
Spoon the mixture into the cake cases [max. Size 70mm].
Whilst the cakes are still warm, brush with honey.