

Kent Beekeepers Association

Sevenoaks & Tunbridge Wells Branch Honey Show

Saturday 21st September 2019, St Johns Church Hall, Foxbush, Hildenborough TN11 9HT

Staging will take place between 9:30 and 10:30am. You must allow enough time to complete staging by 10:30am as this is when judging will commence. Judging will be complete by 2pm. There are no entry fees. All members of the branch, including friends are welcome to enter any or all classes (subject to rule 9 in the Novice class). You may enter on the day.

NOTE: Where “two or six jars” are specified, this means two or six identical jars with identical contents. Exhibits for Class 16 and 20 should be in proper containers of the exhibitor’s choice.

RULES

1. All entrants must be members of the Sevenoaks & Tunbridge Wells Branch KBKA.
2. There is no entry fee. No prize money will be awarded.
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 cylindrical jars with standard gold lacquered, white plastic commercial screw lids or twist offs, all of British Standard pattern and matching, unless stated otherwise.
7. No label shall be fixed to any exhibit (except classes 13 and 14) 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 that start of judging otherwise entries may be refused at the discretion of the Entries Secretary.
9. A Novice is any person who has never previously received a first prize at any Honey Show.
10. All wax must be plainly moulded, not less than 20mm (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 bottles (white wine type) and containing no more than 767 ml (27 fl oz) and no less than 750 ml (25 fl oz). Bottles must be corked with flanged stoppers 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 6,9,10,17 and 21.
13. Any points not covered in the above rules will be determined by reference to the Rules of the National Honey Show. The Entries Secretary’s decision shall be final.
14. The recipe for honey cake (class 9) and cup cakes (class 10) are given in the schedule.
15. The Judge’s decision is final.

For further details please contact the Entries Secretary, Richard Rose 01892 653863

SCHEDULE and PRIZES

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1. Two jars light honey (clear)
2. Two jars medium honey (clear)
3. Two jars dark honey (clear)
4. Two jars set honey (naturally granulated)
5. Two jars soft set honey
6. One cake plain moulded wax (see rule 10)
7. One bottle sweet mead (see rule 11)
8. One bottle dry mead (see rule 11)
9. One honey cake
10. Six cup cakes (please donate spare cakes to sell as refreshments for branch funds)
11. Novice class. Two jars clear honey (see rule 9)
12. Novice class. Two jars naturally granulated or soft set honey (see rule 9)
13. Six jars (8, 12 or 16oz) clear honey labelled ready for sale (rule 7 does not apply).
14. Six jars (8, 12 or 16oz) set honey labelled ready for sale (rule 7 does not apply).
15. A honey label of your own design displayed on a standard 1lb honey jar.
16. One frame of comb suitable for extraction
17. Six 1oz blocks of wax
18. A useful item of beekeeping paraphernalia made by the exhibitor
19. Mounted colour photograph with title relating to bees or beekeeping, taken by the exhibitor and mounted on any coloured card, maximum size A4.
20. Two containers of cut comb, minimum weight 170g (6oz)
21. Two identical candles, moulded (see rule 5). One candle will be lit.
22. Two identical candles, dipped (see rule 5). One candle will be lit.
23. Any decorative or artistic item with a bee related theme made by the exhibitor

Captain Turner Cup

from the 1st prize winners of class 1,2,3

Inglis Mason Cup

from the 1st prize winners of class 4, 5

Wilby Cup

Bradbury Cup

from the first prize winners of class 7, 8

Jenner Rose Bowl

The Carter Cup

Hart Cup

The **Sloane Challenge Cup** will be awarded to the exhibitor with the highest overall points as follows:- 1st – 6: 2nd – 5: 3rd – 4: VHC – 3: HC – 2: C – 1 point

Recipe for honey cake. The finished cake must be between 170 and 190mm (6 ¾ - 7 ½ in) diameter. Oven temperature 180C/350F/gas 3.

170g/6oz clear honey : 140g/5oz butter: 85g/3oz light muscovado sugar: 2 eggs, beaten: 200g/7oz self raising flour, sieved: 1 tbs clear honey for topping: water

Line and grease the tin. Preheat the oven. Warm honey, butter and sugar with 1tbs water in a pan until melted. Remove from heat, add eggs and flour. Spoon batter into cake tin and bake for 40-45 minutes until springy and shrinking from sides. Cool slightly before turning onto a cooling rack. Brush with topping honey while still warm

Recipe for cup cakes. Six cakes of matching size max 70mm. Oven temperature 175/350C (fan) or gas 4.

150g (6oz) softened butter: 100g (4oz) caster sugar: 50g (2oz) clear honey: 2 medium eggs: finely grated zest 1 lemon: 150g (6oz) self raising flour: 1tbs clear honey for topping

Preheat the oven. Cream butter and sugar together. Mix in honey and eggs. Mix in flour, add lemon zest. Spoon into cup cake cases. Cook for 15-20 minutes. While still warm, brush with topping honey.