

HONEY SHOW RULES

1. Entries may be made on the form provided to reach the Secretary no later than Friday 10th September 2010. However, entries will be accepted on the day of show up to 7.00pm
2. Staging of exhibits will be carried out by stewards. Collection of exhibits may only take place after presentation of awards.
3. ID labels will be supplied for each exhibit. They should be fixed to jars 10mm - 15mm above the bottom of the jar. On sections and shallow frames ID labels should be fixed at the top right hand corner and a duplicate on the top horizontal bar of the frame or section. ID labels for cut comb should be fixed on lid and duplicate on side of container. ID for honey cake should be displayed with cake in clear plastic bag. ID for biscuits should be displayed on the plate provided.
4. All honey exhibited must be the bona fide produce of the exhibitor's own bees.
5. Cut comb must be shown in a standard container with snap-on top.
6. Frames must be shown in protective cases without lacing or edging with both sides of comb visible.
7. Extracted honey must be exhibited in clear matching jars containing 450g - 500g with plain metal matching lids.
8. Honey coloured British Standard Filters (No. 1656) will be used.
9. Chunk Honey - must contain approximately 50% comb.
10. Mead must be shown in clear glass, punted bottles of round section and of approximately 26 fluid ounces capacity with rounded, not sloping shoulders and without lettering, fluting or ornamentation of any kind. Bottles with shallow punts are acceptable. Only cork stoppers with white plastic flanges are to be used. No alcohol should be added but additions such as acids, nutrients or tannin may be used.
11. The judges shall have the authority to withhold prizes if insufficient entries.
12. The award of points to be calculated on the following basis:

| | |
|------------------------|----------|
| 1st | 6 points |
| 2nd | 5 points |
| 3rd | 4 points |
| Highly Commended | 3 points |
| Commended | 2 points |
13. Exhibitors are permitted to make more than one entry in any class but shall not be eligible for more than one award in a class. No exhibit may be entered in more than one class.
14. The judges decision in all matters is final.

RANDALSTOWN & DISTRICT BEEKEEPERS ASSOCIATION



Annual Honey Show

Wednesday 15th September 2010

Antrim Civic Centre, Stiles Way, Antrim, BT41 2UB

by kind invitation of

Mayor Pam Lewis

Chief Judge: Norman Walsh

Honey Show Judges: Jim Fletcher, Tom Canning and
Leo McGuinness

Honey Show Manager: Elmer Kennedy

Chief Steward: Elmer Kennedy

Stewards: John Patterson, Michael Palframan,
David Deane and Alex Bradley

Show Secretary: Susie Turner

Assistant Show Secretary: Madeline McMullan

Admission: £3.50 - includes light refreshments and entry to free draw.

HONEY SHOW SCHEDULE

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| Entry Fee: | £1.00 PER ENTRY PLEASE COMPLETE ENTRY FORM PROVIDED |
| Please make cheques payable to: | R&DBKA |
| Please return completed form to: | Susie Turner 7 Nutts Corner Road Crumlin BT29 4BW Tel: 028 9445 3892 |
| Staging: | 5.30pm - 7.15pm |
| Judging: | 7.30pm - 9.00pm |
| Speaker: <i>(followed by light refreshments)</i> | from 7.30pm Janet Wilson will give an illustrated talk about her Fund Raising Projects for G.I.F.T. International including Beekeeping in Kenya |
| Presentation of Prizes: | Approx. 9.00pm Prize Presentation by Lord O'Neill President of R&DBKA |

HONEY CAKE RECIPE

INGREDIENTS

240g (8¹/₂ozs) Self Raising Flour
100g (3¹/₂ozs) Butter
36g (1oz) Stork margarine
170g (6ozs) honey
200g (7ozs) eggs
32g (1oz) milk
180g (6¹/₂ozs) sultanas
1 pinch of salt
1 pinch of baking powder

METHOD

Preheat oven to 160°C/325°F/Gas Mark 3.
Lightly cream butter, Stork and honey.
Add eggs slowly over 3 or 4 portions and mix in.
Add salt and baking powder to flour and sieve.
Slowly add flour in portions to mixture.
Pour in milk and sultanas.
Turn into prepared tin (6¹/₂ – 7¹/₂ inches).
Bake for 20 minutes at 160°C/325°F/Gas Mark 3.
Further 40 minutes at 150°C/ 300°F/Gas Mark 2
or until baked.

CLASSES

1. Two containers of cut comb, gross weight 200g - 255g (7oz - 9oz).
2. One section.
3. Two jars of liquid light honey.
4. Two jars of liquid medium honey.
5. Two jars of liquid dark honey.
6. Two jars of chunk honey.
7. One frame of comb suitable for extracting.
8. One jar of liquid honey for tasting only (*paper cover is provided to conceal honey during judging*).
9. Novice for exhibitor who has not won 1st, 2nd or 3rd prize at any show - one jar of any type of honey.
10. Honey cake, circular 165mm - 190mm (*6.5 inches - 7.5 inches*) undecorated and produced by the exhibitor using the recipe provided.
11. Six honey biscuits made from any recipe.
12. One bottle of mead.
13. Photographic colour print pertaining to beekeeping. Print to be no larger than 25cm x 25cm.

SPECIAL AWARDS

Overall highest points R&DBKA CUP
R&DBKA member highest points MILLER CUP