



Bucks County Honey Show 2024

Seer Green Baptist Church, Wood Pond Close, Seer Green, HP9 2XG
Saturday 5th October 2024

Doors open for entries 09.00

Judging to start at 10:00

SCHEDULE of 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 naturally crystallized
5. Two 1lb jars of soft set honey
6. Two 1lb jars of chunk honey
7. One jar of liquid honey judged solely on taste and aroma (to be shown in a transparent 1lb jar)
8. One frame of capped liquid honey for extraction
9. One carton of (unwired) cut comb to be judged by appearance only
10. One bottle sweet mead
11. One bottle dry mead
12. One cake of beeswax 200-255g (7oz - 9oz)
13. Five beeswax blocks 25-30g, matching in all respects
14. Two matching beeswax candles in holders. One to be lit by the judge
15. Beginners class: One 1lb jar of honey
16. One honey sultana and apricot cake - see recipe below
17. Photomicrograph in colour or B&W. Specimen prepared by the exhibitor. Should have a label on the front stating title and degree of magnification
18. One Microscope slide prepared by the exhibitor. 3"x1", subject pollen or honey bee anatomy

PEOPLE'S CHOICE CLASSES, to be voted on by BCBKA Members

19. Decorative item related to bees or beekeeping
20. Something you can eat, containing honey. Small samples need to be provided to try
21. Photograph, colour or B&W
22. Any hive product, not in another class (please advise rough size required for displaying item)
23. Honey label

Recipe for honey sultana and apricot cake - class 16 Exhibits must be made to this recipe.

Ingredients: 227g self-raising flour, 227g honey, 113g butter, 2 medium eggs, pinch of salt, 113g sultanas, 60g dried apricots, soaked overnight and chopped, 1tsp of lemon zest, 3tbs milk.

Preparation: Cream the butter with honey until light and fluffy. In a separate bowl, beat the eggs together and gradually add the beaten eggs to the butter mixture a little at a time, beating between each addition, adding some flour if the mixtures begins to curdle.

Gradually fold in the flour. Add the fruit, lemon zest and milk. Put the mixture into an 18 cm lined round cake tin. Bake at 160°C/(150°C fan)/325°F/gas mark 3 for approximately 1hr 30mins until the cake is firm. Timing is a guide only as appliances vary.

Trophies to be awarded

- Tweedie Silver Skep: to the BCBKA branch whose members gather the most points in classes 1-18
- Peggy Cup: For the BCBKA member getting the most points overall
- Margery Parker Trophy: for the best honey cake in class 16
- John Raven Award: for the best honey exhibit in classes 1 - 5
- If > 100 entries Blue Ribbon for best exhibit, awarded by the Judge
- If < 100 entries Certificate of Merit for best exhibit, awarded by the Judge
- Best Novice exhibit, awarded by the Judge
- Best Junior exhibit, awarded by the Judge

Trophies presentation TBA

Honey Show Rules

Failure to follow these rules may disqualify the entry or points may be deducted

1. All exhibits in classes 1-16 shall include or be the produce of the entrant's own hives.
2. Extracted honey must be exhibited in plain, clear, 454g (1lb) squat jars (glass or plastic) with standard gold lacquered metal, or gold plastic, screw tops or twist-offs, and matching, except where otherwise stated. Honey colour will be assessed by means of BD filters (available for use on day of Show).
3. Where two jars of honey are required, they should be matching in colour and consistency.
4. Class 8: Each frame must be submitted in an undecorated bee-proof showcase. The full comb must be visible from both sides and the frame capable of being lifted out of the case.
5. Class 9: Cut comb is to be exhibited in standard 8oz rectangular containers with transparent lids.
6. Classes 12-13: Beeswax may be exhibited either polished or unpolished, in a suitable container with a transparent lid or on a plate in an unsealed plastic bag.
7. Class 14: Candles may be rolled, dipped or moulded. Candles must be displayed in stable candleholders.
8. Mead must be in clear colourless bottles without fluting or any decoration. The bottle should be between 20-30fl oz (591-887 ml) and filled to within 1" (25.4 mm) of the bottom of a cork stopper with white plastic flange.
9. Class 15: a "Beginner" will in be their first or second year of beekeeping.
10. Class 16: Cake to be displayed on a paper plate and in a plastic bag provided by the steward, which can be removed for judging.
11. Labels for each exhibit will be provided by the show secretary immediately prior to the show and should be placed on each exhibit as follows: -
 - Jars (honey/mead) - label to be placed horizontally half an inch (12mm) up from base of jar/bottle
 - Frame - label to be placed on top of frame and one on showcase, top right-hand corner
 - Cut Comb - label to be placed at top right hand corner of lid and one on side of the container
 - Wax - label to be placed on plastic bag or container or on base of block
 - Cake - one label to be placed on plastic bag and one on plate
 - Candle - label to be placed on candle as near the bottom as possible
12. Photographic exhibits must have been taken by, but not necessarily processed by the exhibitor
13. Microscopy class 18: The slide must be prepared by the exhibitor and correctly labelled with the subject of the slide on the left-hand side and the class label on the right-hand side of the slide