

HONEY SHOW RULES

1. Entries to be made on the entry form provided.
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 or hinged 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 matching lids.
8. Honey colour: the judge will use B.D. Grading Glasses.
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. Honey fruit cake to be baked in a circular tin 165-190mm (6½ to 7½ inches) and to the recipe provided.
12. The judges shall have the authority to withhold prizes if insufficient entries.
13. 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
14. 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.
15. The chief judges decision in all matters is final.

RANDALSTOWN & DISTRICT BEEKEEPERS' ASSOCIATION



Annual Honey Show

Friday 14th September 2018

**CAFRE Greenmount Campus,
45 Tirgracy Road, Antrim, BT41 4PS**

Chief Judge: Gail Orr

Honey Show Judges: Albert Hamilton
Gail Orr

Honey Show Manager: Caroline Cushenan

Chief Steward: James Ellison

Stewards: Trevor Dawson
John Hill

Show Secretary: Madeline McMullan

Assistant Show Secretary: Jo Toland

Enquiries, please email: secretary@randbka.co.uk

HONEY SHOW SCHEDULE

Entry Fee:	£1.00 PER ENTRY – PAYABLE AT SHOW PLEASE COMPLETE ENTRY FORM PROVIDED
Staging:	5.30pm – 7.00pm
Judging:	7.00pm – 9.00pm
Speaker: <i>(followed by light refreshments)</i>	from 7.30pm Melina Quinn – <i>“What can we do for our pollinators”</i>
Prize Giving:	9.00pm Prize Giving by Lord O’Neill <i>President of Randalstown and District Beekeepers Association</i>

HONEY FRUIT CAKE RECIPE

INGREDIENTS

140g (5oz) Butter
170g (6oz) Honey
60g (2oz) Castor Sugar
Two large Eggs
230g (8oz) Self-raising Flour
230g (8oz) Raisins
¼ Teaspoon of Salt
Milk to Mix

METHOD

Cream the butter, honey and sugar together. Beat eggs and alternatively add them and the sifted flour/salt to the creamed mixture. Add the raisins and enough milk (*as necessary*) to give dropping consistency. Turn into a well-greased circular tin, 165–190mm (*6½ to 7½ inches*) and bake on the middle shelf for 1¼ – 1½ hours in a pre-heated oven at 150°C/300°F/Gas Mark 2. Allow to cool a little and then turn out onto a wire cake rack and leave to cool thoroughly.

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 – one jar of any type of honey – for exhibitor who has not won 1st, 2nd or 3rd prize at any show.
10. Honey fruit cake, baked in circular tin 165–190mm (*6½ to 7½ inches*), undecorated and produced by the exhibitor using the recipe provided.
11. Six honey biscuits made from any recipe (*recipe must be provided*).
12. One bottle of mead (*sweet or dry*).
13. One bottle of metheglin or melomel (*sweet or dry*).
14. Photographic colour print pertaining to bees or beekeeping. Print to be no larger than 25cm x 25cm.
15. Novice – photographic colour print pertaining to bees or beekeeping. Print to be no larger than 25cm x 25cm – for exhibitor who has not won 1st, 2nd or 3rd prize at any show.
16. Cake of wax, each cake can be of any shape with a minimum thickness of 25mm/1 inch at its thickest point.
17. Display class: decorative exhibit to include 3 jars of extracted honey together with other decorative materials (*must not exceed 1m square*).

SPECIAL AWARDS

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