



North Buckinghamshire and Buckingham BKA Honey Show

To be held on

Sunday 2nd October 2022

At

**Buckingham Nurseries and Garden Centre, Tingewick Road,
Buckingham. MK18 4AE**

To be judged by:

Bill Fisher and Sue Carter

SCHEDULE OF EVENTS:

This show is open to all members of North Buckinghamshire and Buckingham BKA. Any trophies can awarded will be to North Buckinghamshire BKA members only.

All entrants are requested to submit list of classes to be entered. Email honeyshow@nbbka.org All entries should be acknowledged within 24 hours of sending.

This allows the Honey Show Secretary to create labels for entries, saving time and stress on the day.

There is no penalty for requesting an entry into a class and then not submitting that entry on the day.

Entries are permitted to be in the North Bucks Honey Show, and the Bucks County Honey Show running alongside the event. If this is the case, Please ensure you complete an entry form for the Bucks county show and send that to the Honey Show secretary.

Trophies may be returned to committee members (especially if you are not entering the 2021 show) or delivered to Honey Show Secretary on the day of the show.

8.30am to 10.30	Entries to be submitted to Honey Show Secretary and placed on staging.
10.30am	Cut off for placement of entries. All Trophies to be returned in clean condition.
11.30am	Judging to commence.
3.30pm	Trophies to be awarded. Entries may be removed (except for Gift Class). All displays to be dismantled.

Post Honey Show

Honey Show Secretary will get engraving completed on trophies and return trophies to winners at the Annual General Meeting.

The full list of winners will be published on the NBBKA website and other social media as soon after the event as possible.

List of North Bucks BKA Awards

- **Clara Furness Award** - Highest points total for wax and mead, classes 13 to 16 and 20 to 22
- **Albert Toms Shield** - highest points total in the open honey classes excluding any class for which a specific award is made. Since 2004 this shield is for classes 1 to 12
- **Stoke Road Apiary Shield** – Second highest points total in the open honey classes excluding any class for which a specific award is made. Since 2004 this shield is for classes 1 to 12
- **BW Apiary Cup** - winner of class 10, six jars as for sale.
- **Plaque** - winner of class 17, fruit cake
- **Arthur Foreman Cup** - highest total points in novice classes
- **BBKA Blue Ribbon** - best exhibit in the show (only if entries total over 100)
- **Andrew Beer Trophy** – Awarded to best entry in Composite Class (30)
- **Ken Gorman Candles Trophy** – best Candle exhibit in the show
- **Lady Chesham Challenge Cup** – most points awarded in the whole show

Honey Show Recipes

Honey Fruit Cake

Ingredients: 8oz SR flour, 4oz sultanas, 4oz butter, 8oz honey, 4oz currants, 2 eggs size 3, pinch of nutmeg and salt. A little milk if required.

Method: Cream butter and honey together, beat eggs well and add alternately with sifted flour and salt. Add fruit, etc. Beat well and lightly. Bake in a well buttered 7" round tin (between 6" and 8"), 2 to 3 hours in a moderate oven.

Plain Honey Cake

Ingredients: 5oz butter, 6oz clear honey, 1 tablespoon water, 4oz soft brown sugar, 2 eggs, 7oz self raising flour. Oven temperature 180°C or 350°F or gas mark 4.

Method: Place butter, sugar, honey and water into a saucepan and heat until the fat has melted, stirring all the time. When fat is melted remove pan from heat and allow contents to cool to blood temperature. Gradually beat in the eggs. Add sieved flour and mix until smooth. Do not overmix. Pour mixture into a greased and lined 7" cake tin and bake for 1 hour or until risen and firm to the touch.

Honey Fudge

Ingredients: 1lb granulated sugar, 1/4 pint fresh milk, 2oz butter, up to 3oz honey.

Method: Put all the ingredients into a heavy-based pan. Bring to the boil, stirring all the time. Cover and boil for 2 minutes. Uncover and boil gently for about 15 minutes until 'soft ball' stage is reached, at 115°C (240°F), still stirring all the time (A little dropped into cold water will form a 'soft ball'). Stand the pan on a cold surface for 5 minutes. Beat the mixture until it starts to thicken, then pour it quickly into a ready buttered tin. Mark out into squares as it cools and cut when cold. Eight pieces to be shown on a plate.

Class	Description
1	Two Jars Light Honey
2	Two jars Medium Honey
3	Two Jars Dark Honey
4	Two jars of naturally crystallised honey
5	Two jars soft-set/creamed honey
6	Two matching jars Chunk Honey
7	One piece cut comb (judged on appearance only)
8	One frame of liquid honey for extraction
9	Gift. One jar of any honey of any size or type
10	Six matching jars honey labelled for sale
11	One Section of honey, round or square
12	One jar of honey, judged on taste and aroma
13	One cake of Beeswax 200-255g (7-9oz)
14	Five matching pieces beeswax each 28g (1oz)
15	Three matching candles, dipped or moulded
16	Three matching candles, rolled
17	Honey Fruit cake
18	Plain Honey Cake
19	Honey Fudge
20	One bottle Dry Mead

21	One bottle Sweet Mead
22	One bottle Honey Wine
23	Craft item
24	Photograph
25	Novice: One 1lb jar runny honey
26	Novice: One 1lb jar of crystallised or soft set honey
27	Novice: One piece beeswax 110g-170g (4-6oz)
28	Childrens: Craft Item
29	Childrens: One jar of honey
30	Composite Class
31	Shop Display
32	Honey Label (on empty 1lb honey jar) for legal sale in UK
33	Microscope Slide prepared by the exhibitor. 3" x 1", subject pollen or honeybee anatomy