

# **North Bucks and Buckingham BKA Honey Show 2019**

To be held on

**Sunday 29<sup>th</sup> September 2019**

At

**Buckingham Nurseries, Tingewick Road, Buckingham.  
MK18 4AE**

**To be judged by: Chris Evans (Cambs BKA)**

## **Schedule of events:**

**This show is open to all members of North Bucks BKA, and Buckingham BKA. Any trophies awarded will be to North Bucks members only.**

All entrants are requested to submit list of classes to be entered. Email list to [bedfordshirehoney@hotmail.co.uk](mailto:bedfordshirehoney@hotmail.co.uk)

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.

**Trophies** may be returned to committee members (especially if you are not entering the 2019 show), or delivered to Honey Show Secretary on the day of the show.

9.30am to 11.30	Entries to be submitted to Honey Show Secretary, and placed on staging.
12 noon	Cut off for placement of entries. All Trophies to be returned in clean condition.
12.30	Judging to commence.
3pm	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 (28)
- **Ken Gorman Candles** – 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.

<b>Class</b>	<b>Description</b>
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 not in classes 1-4
7	One piece cut comb
8	One frame of honey showing the work of the bees
9	Gift. One jar of any honey of any size
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	Six 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: Two matching jars clear honey
26	Novice: Two matching jars 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