

North Buckinghamshire Beekeeping Association

# **Open Honey Show**

On

# Sunday 24th September 2023

At

York House, Stony Stratford Milton Keynes MK11 1JQ

# **HONEY SHOW RULES**

(With tips and hints!)

The rules of the British Beekeeping Association (BBKA) are used for all classes in this show. If the rules below do not cover a specific aspect, the BBKA rules then apply. <a href="https://www.bbka.org.uk/Handlers/Download.ashx?IDMF=68c294db-a105-404c-aa7f-eca7f7acea7c">https://www.bbka.org.uk/Handlers/Download.ashx?IDMF=68c294db-a105-404c-aa7f-eca7f7acea7c</a>

Your entries need to be staged between 8.30am and 10.30am on the 24<sup>th</sup> September. NO entries will be accepted after 10.45am. Judging will start promptly at 11am, Entries must not be removed until after the presentation of trophies, unless the Honey Show Secretary has given their approval (for exceptional circumstances). See Honey Show Schedule of events for more information including timings of talks on the day.

### **Honey**

All Honey Entries must be in standard 1lb (454g) Squat Honey Jars with screw top lids. Lids may be plain metal or plastic.

- Classes 1, 2 and 3 are the most entered classes and competition is fierce!
- The judges can sometimes move jars between classes 1, 2 and 3, this is only due to colour and grading glasses will be used by them on the day, to determine the exact class.

- The type of jar is a Scott jar, round 1lb jar with a gold metal screw top lid.
- The first thing the judge looks for is the condition of the jar, is it clean? no honey or dirt on the outside, make sure you wipe down the outside of your jars.
- Fill up your jar, so you cannot see a gap between the top of the honey and the lid.
- The clarity of the honey, it should be free of bubbles and granulation.
- Take the lid off and see if there are air bubbles or debris on the top, if there are, dab with come cling film to remove them.
- Remove any excess honey from the lid.
- The judge will look at the viscosity, is the honey too runny? It should not run off the tasting stick.
- Must have less than 20% water.

# 1. Two matching 1lb jars of light honey

# 2. Two matching 1lb jars of medium honey

# 3. Two matching 1lb jars of dark honey

### 4 Two matching 1lb jars of naturally set honey.

- In this category the two jars should contain naturally crystalised set honey.
- The honey must be completely set and not mobile, technically, the judge should be able to upturn the honey on their head and none come out... although this is not often tried !
- Check the bottom of your jars, this is where sediment can settle.
- Check the cleanliness of the jar, wipe it down on the outside just before you set it out on the table for judging.

### 5 Two matching 1lb jars of soft set/creamed honey.

- In this category, the honey can be slightly mobile or softer.
- Again, check the jar and lid for honey or debris.

### 6 Two matching 1lb jars of chunk honey

# 7 One piece cut comb, minimum weight 225g (8oz), in container with transparent lid. To be judged on appearance only.

- This entry should not be from wired foundation.
- The entry should be presented in a clear plastic container, use a container which has a clear top, bottom and sides.
- Judged will be looking for a piece of comb which has white or very pale cappings and very little variation of colour.
- No pollen or holes.

# 8 One standard comb of honey suitable for extraction.

- In this category, it is intended to show the work of the bees.
- It can be granulated
- During the judging process, the judge will shine a torch through the frame to check for pollen or variations in colour.
- The cappings should be white or as pale as possible.
- The surface should be flat.
- There shouldn't be excess honey on surface of the frame or on the bottom of the frame holder.
- Must be displayed in a transparent bee-proof case (supplied by candidate)

### 9 Gift, One jar of honey of any size or type.

# 10 Six matching 1lb jars of honey presented labelled as for legal sale under current rules.

- The rules for the legal labelling are as per the 2015 BBKA honey regulations which you should check before entering, they include:
- A title saying 'Produce of the UK'
- Postcode and house number of the seller
- No food or health claims.
- Best Before and lot number should be visible from the front of the jar.
- Same rules apply about the amount of honey in the jar.
- The cleanliness of the jar and debris on the jar lid and surface of the honey as per classes 1 to 3.

### 11 One section of honeycomb, round or square

# 12 A single jar of honey, wrapped in foil or painted black. - To be judged on taste and aroma only.

- The same rules apply to no debris on the jar lid, inside or out, or on the surface of the honey, make sure both are clean.
- Otherwise as the class title suggests, the judging is only one jar of honey and is judged on taste and smell only.
- This entry is to be labelled by the entrant and wrapped in silver foil which will be supplied by the honey show secretary on the day.

#### Wax

# All Wax in classes 13 to 16 inclusive must be beekeepers own. This rule does not apply to class 16.

- Candles are judged in order of difficulty, with the most challenging to do, dipped candles, then moulded and then rolled.
- The next level is colour, with the darker being the most prized.
- The bottom of the candle should be flat and not dented which would mean it hadn't been topped up.
- The wick should be central.
- Polished and smooth, use a silk scarf.
- The smell of the wax is very important.

Once the first part of the judging is complete, the candles which pass are lit and during the first lighting:

- The wick should stay straight
- If it goes into a pigs' tail, it has been pulled too tight
- Spitting is water or propolis on the wick.
- If the wick is too thin, it will burn only the centre of the candle.

The candles are then extinguished.

They should completely stop smoking within 20 seconds

The candles are then re-lit and how they are to relight is so important.

### 13 One cake of beeswax, 200g to 255g (7 to 9 oz approx)

- 14 Five matching cakes of beeswax. Each 28g (1oz)
- 15 Three matching beeswax candles Dipped or from a mould displayed erect, ready to burn. No decoration or dyes to be used.
- 16 Three matching beeswax candles Rolled, displayed erect, ready to burn. No decoration or dyes to be used.

# Cakes 😊!

- Cakes must be displayed on paper plates, within clear plastic bags, both are provided by the show secretary on the day.
- Please remove all paper from your cake.
- Make sure your cake is the correct size 7" circular cake is the size for NBBKA.

### 17 One honey fruit cake, see recipe below.

Ingredients: 80z SR flour, 40z sultanas, 40z butter, 80z honey, 40z 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.

18 One plain honey cake, as per recipe provided. Cakes must be displayed on paper plates, within clear plastic bags, both provided by the show secretary on the day.

Ingredients: 50z butter, 60z clear honey, 1 tablespoon water, 40z soft brown sugar, 2 eggs, 70z 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.

### **Fudge**

19 Honey fudge as per recipe provided, eight square pieces on a plate, covered with clear plastic bag.

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.

# **Mead**

Classes 20-22 must in clear bottles with plastic/cork stoppers

- 20 One bottle dry mead
- 21 One bottle sweet mead
- 22 One bottle Honey Wine, label stating main ingredients apart from honey

### Crafts

23 One item made or produced by the exhibitor, relevant to beekeeping either by its uses or subject, or by being made using beehive produce. Could include, for example: cookery or preserves; skeps; inventions; paintings; cosmetics; needlework; woodwork. Excludes items covered by classes 1-22 and 24. Please let us know in advance if your craft entry needs a lot of space, hanging up, or a special display

24 Photograph taken by Beekeeper, showing any of the following: Honey, beeswax, honeybees, the craft of beekeeping, Beekeeping through the seasons. A4 size maximum, may be mounted or unmounted.

#### Novice classes

This class can be entered by anyone who has not won a First Prize in a Honey Show judged by BBKA Honey Show Rules.

- 25 One 1lb jar of clear honey, of any colour.
- 26 One 1lb jars of crystallised honey or soft set honey.
- 27 One cake of beeswax, between 110g and 170g (4 to 6 oz.)

### Childrens Classes

(Any child up to 16 years on date of Honey Show)
These entries must be the child's own work, with only age-appropriate assistance given.

- 28 One Craft item (model, photograph, cookery, needlework)
- 29 One jar of honey, any type.

To be judged on small and taste alone

34. A bee related photograph mounted on A4 card (open class to anyone in MK)

#### 30 Composite Class

Any 4 from list:

Frame of Honey in bee proof case ready for extraction. (May be the same frame as class 8).

- 1 Jar Light honey
- 1 jar Medium Honey
- 1 jar Dark Honey
- 1 piece Cut Comb in container with see through lid, Minimum weight 226g (8oz)
- 1 Candle (Dipped, poured or moulded)
- 1 piece of Beeswax, between 200 and 255g.

Note – Frame of Honey for extraction can be the same as Class 7, all other items must be unique.

# 31 A Shop Display

1m x 1m x 1m display space.

To include: Honey ready for sale. Beeswax for sale in any form, any other Beekeeping items for sale (can include fudge/sweets/cakes). Current legislation for labelling must be followed for all items.

### 32. Honey Label for 1lb jar for legal sale in UK.

To be displayed on an empty jar with lid. Must show Batch number/Lot Number where appropriate.

# 33. Microscope Slide

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.

### Open classes

(The following classes can be entered by other associations)

- 50. Two matching (1lb) jars of light clear honey
- 51. Two matching (1lb) jars of medium clear honey.
- **52.** One (1lb) jar of honey which will be judged on aroma and flavour alone. The jar must be wrapped in silver foil after the application of the entrant's label. The foil can be supplied by the honey show secretary.

### 53. Honey cake

Cake must be made using the recipe quoted in class 18.

54. One cake of beeswax 200-255g (7-9oz)