

# Wiltshire Bee & Honey Day 2018

## Show Schedule

6 October 2018 at The Corn Exchange, Devizes, SN10 1HS

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### Classes 1-28 are for members of Wiltshire BKA/one of its four branches. See Note 3

1. Novice Class, one 454g (1lb) jar run honey any colour. See note 7.
2. Young Member, one 454g (1lb) jar of honey any type. See note 8.
3. Light Run Honey, one 454g (1lb) jar.
4. Medium Run Honey, one 454g (1lb) jar.
5. Dark Run Honey, one 454g (1lb) jar.
6. Soft Set Honey, one 454g (1lb) jar, creamed or naturally granulated.
7. Two 454g (1lb) Matching Jars of Honey, any colour, set or run.
8. Chunk Honey, one 454g (1lb) jar.
9. Cut Comb, one container, minimum gross weight 226g (8oz). See note 9.
10. One Section Comb Honey (round or square). See note 9.
11. Shallow Frame of Comb Honey for extraction. See note 9.
12. Taste and Aroma Class, one 454g (1lb) jar of run honey to be judged solely on taste and aroma (opaque sleeve will be provided).
13. Three Wax Blocks, approx. 27g (1oz) each, displayed on own display stand/paper plate.
14. Cake of Beeswax min. 227g (8oz), displayed on own display stand/paper plate.
15. Pair of Natural Beeswax Candles, any method, one to be lit by the judge.
16. Beeswax Furniture Polish. See note 10.
17. Beeswax Furniture Cream. See note 11.
18. Bottle Sweet Mead approx. 75cl (26fl oz). See note 12.
19. Bottle Dry Mead approx. 75cl (26fl oz). See note 12.
20. Bottle Fruit Melomel approx. 75cl (26fl oz), fruit used to be declared. See note 12.
21. Counter Display of Six Bee Products *with own labels as for shop sale*. Footprint to be no more than 60cm x 60cm.
22. Display of Six Bee Products on a tray or similar to be judged on quality (not artistic presentation). Footprint to be no more than 60cm x 60cm.
23. Twelve Honey Biscuits, own recipe to be displayed with exhibit. See note 13.
24. Twelve Honey Sweets, own recipe to be displayed with exhibit. See note 13.
25. Honey Cake. Recipe below. See note 13.
26. Photograph – 1. Honeybees on plants. See note 14.
27. Photograph – 2. Beekeepers about their business. See note 14.
28. Photograph – 3. Hives and apiaries. See note 14.

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### Open classes. See note 3

29. A Bee Made Out of Vegetables and/or Fruit to be presented on a paper plate or card and covered with cling film. Entrants under 16-years-old on day of show. See note 15.
30. An Artistic Exhibit related to bees or beekeeping. Footprint to be no more than A5. Entrants under 16-years-old on day of show. See note 15.
31. Three Cup Cakes decorated with a bee theme. See note 13.

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### Entry and clarification notes

1. **Closing date for entries.** Entries must be made on the form provided and reach the Entries Secretary by noon 1 October 2018.
2. **Delivery and collection.** All exhibits for classes 1-28 must be delivered to Show by 09.45am on Saturday 6 October. Judging will commence at 10am.  
All exhibits for classes 29-31 must be delivered to the Show by 10.45am on Saturday 6 October. Judging for this section will commence at 11am.
3. **Entry requirements.** To enter classes 1-28, you must be a member of the Wiltshire BKA or one of its four branches. All entries from WBKA members count towards branch points. Classes 29-31 are open to anyone (see also note 15).

The Show will open to the public at or around 2pm on 6 October.

Exhibits may be collected from Show Stewards after 3.00pm.

4. **Product source.** All exhibits for classes 1, and 3-14 inclusive must be the products of the exhibitor's apiary.
5. **Labelling.** All exhibits must be numbered with labels proved by the Entries Secretary on the day of the show. Such labels to be placed 2cm from the bottom of jars and at the top right hand corner on show cases. Class 12 Taste and Aroma class should have a label on the jar, lid and opaque sleeve provided. No other labels or marks should be put on any part of the exhibit, with the exception of classes 10, 11, 13, 14, 23, 24, 25, 29, 31 when duplicate numbers must be placed on frames, sections, wax or paper plate.
6. **Jar specifications.** With the exception of Class 21, extracted honey must be exhibited in 454g squat glass jars, secured against leakage, with standard Gold lacquered lids. Chromium plated or coloured tops are not allowed and will be disqualified. British Standard Institutes grading glasses will be used to determine the colour of the honey.
7. **A novice** is defined as having less than 3 years' experience.
8. **Young beekeepers'** class, under 16-years-old on day of show.
9. **a. Sections** (square) are to be enclosed in a section cartons or show cases with lacing. They are to be easily removable for judging.  
**b. Sections** (round) must have clear covers both sides with no band.
- c. Cut comb** must be shown in containers with transparent lids or the new style crystal comb containers.
- d. Frames of sealed honey** must be enclosed in show cases and easily opened.
10. **Container specification.** Metal container, well filled, no hazard label required.
11. **Container specification.** Furniture cream presented in glass, metal or ceramic container.
12. **Mead and Melomel** are to be presented in a clear, punted bottle with shoulders, not sloping sides, of approximately 75cl (26fl oz) capacity. No alcohol may be added. White plastic topped flanged cork.
13. **Cake/biscuits/sweets** to be presented on plain paper plates in a clear polythene bag. See Honey Cake recipe below. Label on plate.
14. **Photograph size** between 10cm x 15cm (4in x 6in) and 25cm x 33cm (10in x 14in) unframed but may be mounted. Black and white or colour. Must have been taken by the exhibitor.
15. **Classes 29-30.** All exhibits in these classes must be entirely the entrant's own work. The entrant's age must be clearly stated on your entry form. Please do NOT put the child's name anywhere on their exhibit(s).
16. **The judge's decision is final.**

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## Honey Cake Recipe for Class 25

### *Ingredients:*

150gm butter or margarine  
 100gm light soft brown sugar  
 175gm clear honey  
 15ml water  
 200gm self-raising flour  
 2 eggs (size 2)

### *Method:*

- Grease & line a round cake tin 15-20cm (6-8in) diameter.
- Place sugar butter honey & water in a pan and heat gently, stirring until the sugar has dissolved.
- Sift the flour over surface and stir in.
- Beat well with a wooden spoon to remove lumps.
- Beat the eggs lightly then add to mixture distributing evenly.
- Turn the mixture into the prepared tin and bake for 40 minutes at 180°C, 160°C fan, Gas Mark 4.
- Leave to cool in the tin for 5 minutes and then turn out onto a wire rack until cool.
- Cooking time and temperature may vary depending on the type of oven used so have a trial run before competition day

# Wiltshire Bee & Honey Day 2018 – Show Entry Form

Use a separate entry form for each competitor – no entry fees are payable.

Competitor's full name:	AGE if under 16
Correspondence name:	
Address and postcode:	
Correspondence email:	Phone:
WBKA Branch (for classes 1-28):	

I wish to submit entries at my own risk and agree to abide by the decision of the Judges in respect of each entry. I undertake to conform to the rules and regulations of the Show.

Signed ..... Date .....

Class No	Class title	Tick to enter	Office ONLY
1.	Novice Class		
2.	Young Member		
3.	Light Run Honey		
4.	Medium Run Honey		
5.	Dark Run Honey		
6.	Soft Set Honey		
7.	Two 454g (1lb) Matching Jars of Honey		
8.	Chunk Honey		
9.	Cut Comb		
10.	One Section Comb Honey (round or square)		
11.	Shallow Frame of Comb Honey for extraction		
12.	Taste and Aroma Class		
13.	Three Wax Blocks		
14.	Cake of Beeswax		
15.	Pair of Natural Beeswax Candles		
16.	Beeswax Furniture Polish		
17.	Beeswax Furniture Cream		
18.	Bottle Sweet Mead		
19.	Bottle Dry Mead		
20.	Bottle Fruit Melomel		
21.	Counter Display of Six Bee Products <i>with own labels</i>		
22.	Display of Six Bee Products		
23.	Twelve Honey Biscuits		
24.	Twelve Honey Sweets		
25.	Honey Cake		
26.	Photograph – Honeybees on plants		
27.	Photograph – Beekeepers about their business		
28.	Photograph – Hives and apiaries.		
29.	A Bee Made Out of Vegetables and/or Fruit		
30.	An Artistic Exhibit		
31.	Three Cup Cakes decorated with a bee theme		

**Entries close at noon on 1 October 2018.** Complete and return the form to:

- WB&HD Show Entries, c/o Alison Daniels, 19 Sawyers Crescent, CORSHAM, SN13 9EG
- Or scan and email this form to [wiltshoneyday@gmail.com](mailto:wiltshoneyday@gmail.com)