

**Devon Beekeepers' Association
North Devon Branch**

ANNUAL HONEY SHOW

**St John's Garden Centre, Barnstaple
24th & 25th October 2009**

SHOW SCHEDULE



JUDGES:

HONEY, WAX, MEAD, PHOTOGRAPHY ETC. CLASSES

Mrs Alicia Normand - Newton Abbot Beekeepers

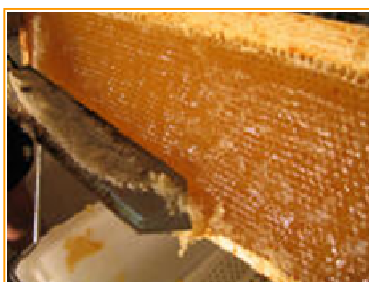
COOKERY CLASSES

Mrs Sally Wilson—Bishops Nympton

SHOW SECRETARY: Margaret Kay - 01769 560749

Assisted by Sylvia Barber - 01398 341624

Entries Secretary - Jack Mummery - 01598 760209



HONEY COOKERY CLASSES: RECIPES

Tozer's Honey Loaf (class 20)

500g brown flour	190ml milk	1tsp salt
1 medium egg, beaten	50ml honey	2 tsp dried yeast

Warm the milk and dissolve the honey in it. When cool, add the beaten egg. Sift the rest of the ingredients into a bowl and mix. Add the milk mixture and stir to form a moist, sticky dough. Turn the dough out onto a floured surface and knead until smooth and elastic.

Put the dough into an oiled, covered bowl and leave to rise until doubled in size. Knock back and shape, put in a lightly oiled 1kg loaf tin and leave to prove until doubled in size. Bake in a pre-heated oven at 180 C for about 20 minutes, then reduce temperature to 165 C for about another 20 minutes. The loaf might need covering with aluminium foil (when will depend on your oven) to prevent blackening.

Honey and Spice Cake (class 21)

Ingredients

225g (8oz) Plain Flour	110 g (4oz) butter
75g (3oz) castor sugar	1 level tsp ground ginger
1 level tsp ground cinnamon	50g (2oz) finely chopped mixed peel
75g (3oz) clear honey	1 large beaten egg
1 level tsp bicarbonate soda	1 x 18cm (7inch) square tin lightly buttered

Preheat oven 170 C /325F /gas 3. Warm honey. Sift flour and spices into a mixing bowl, add sugar. Add butter and rub into flour. Add beaten egg and warm honey. In a small basin mix the bicarbonate soda with 3 tablespoons cold water. Stir until dissolved. Add to cake mixture and beat well until the mixture is smooth and soft. Then stir in the mixed peel. Spoon into prepared tin and bake in centre of oven for 35-40 minutes.

Honey Fruit Cake (class 22)

225g (8oz) mixed dried fruit	150g (5oz) self-raising flour	175g (6oz) margarine
75g (3oz) plain flour	25g (1oz) ground almonds	3 eggs
110g (4oz) brown sugar	110g (4oz) clear honey	

Grease and line base of 18cm (7 in) round tin. Cream together the margarine and sugar. Gradually add beaten eggs. Beat in honey. Fold in mixed flours, ground almonds and fruit. Turn into prepared tin and sprinkle with a little Demerara sugar. Bake at 350F or 180C or gas mark 4 for 1 and ¼ hours, until well risen and evenly brown.

Honey Oat Cakes (class 23)

75g (3oz) margarine	150g (6oz) rolled oats
75g (3oz) sugar	1 tablespoon honey

1 well greased shallow tin

Pre heat oven to 180c /350F /gas 4. Warm honey. Cream together margarine, sugar and warm honey. Work in the rolled oats. Spread the mixture in the well-greased tin. Bake for approx. 40 minutes, until golden brown. Allow to cool before cutting into fingers. Do not turn out until completely cold. Select best 5 for showing.

Cherry and Honey Muffins (class 24)

280g (10oz) plain flour	15ml (1tbsp) baking powder	225g (8oz) cherries
75g (3oz) castor sugar	75g (3oz) butter, melted	Demerara sugar for sprinkling
60 ml (2fl oz) clear Honey	2 eggs	
230 ml (8fl oz) milk	Few drops vanilla essence	

Preheat the oven to 200C/400F/gas 6. Line a 12 cup muffin tin with paper cases. Sift the flour and baking powder into a large bowl and stir in the castor sugar. Mix the melted butter, honey, eggs, milk and vanilla essence together. Make a well in the centre of the dry mixture. Fold in quickly, until just blended. Fold in the cherries. Divide the mixture between the muffin cases. Sprinkle over a little Demerara sugar and bake for 20 - 25 minutes, or until risen and golden. Transfer to a wire rack to cool. Select best 5 for showing.

Honey Fudge (class 25)

900g (2lb) granulated sugar, 100g (4oz) butter, 100g (4oz) clear honey, 300 ml milk, Half teaspoon salt
Soak sugar in the milk for about 1 hour stirring occasionally. Slightly melt the butter in a pan to grease the bottom. Add all the ingredients and bring to the boil. Boil rapidly for 5-7 minutes during which time the mixture must reach 116C/240F 'soft ball stage'. Stir all the time. Take off the heat and allow to cool slightly and then beat until creamy. Pour into a buttered dish or Swiss roll tin. When nearly set mark into 1" squares. Select best 8 for showing.

RULES FOR 2009

- 1 Every item exhibited must be the bona fida property of the exhibitor and all honey and wax must have been produced from flowers in the natural way, and with the exception of the Mead class harvested in the current year from the exhibitor's own apiary.
- 2 Class numbers supplied by the Show Secretary must be affixed to every jar approximately 12 mm (1/2") from the bottom; on section, shallow, or other frames at the top right corner of the glass, with duplicate labels on the frame or section; and on the Mead bottles affixed so as to leave 25mm (1") between the bottom of the label and the bottom of the bottle. The judge is empowered to deduct points if exhibits are not labeled as directed.
- 3 Mead must be exhibited in clear, usual Bordeaux style colourless glass 75cl (26 fl oz) punted bottles, which should be filled to within 12 mm of the bottom of the cork.
- 4 Extracted honey must be exhibited in clear glass 454g (1lb) jars with standard lacquered screw caps or white plastic screw caps—DEFRA squat pattern.
- 5 Extracted honey will be graded with British Standards Institute grading glasses.
- 6 Sections must be enclosed in show cases which must not have less than 90mm (3.5") clear of any lacing and be readily removable by the Judge. Round sections must have transparent covers on both sides.
- 7 Combs of honey must be enclosed in show cases and be capable of easy removal by the Judge.
- 8 Exhibitors may enter more than one exhibit (but not more than three) in any one class, but no single exhibit can be shown in more than one class, and an exhibitor shall not be entitled to more than one award in any class.
- 9 The Judge may reduce the value or withhold awards where exhibits are considered deficient, and the third prize may be waived if there are less than five entries. If there are three or fewer entries, prizes will be awarded at the judge's discretion, the Judge's decision being final.
- 10 All reasonable care will be taken of the exhibits, but neither the Branch nor any of its Officers will be held responsible for any loss or damage sustained by the exhibitor.
- 11 All Entry Forms, together with the fee, shall be sent to the Show Secretary, to arrive not later than Thursday 22 October, 2009. No entry forms will be accepted at the Show. Additional Schedules and Entry Forms are available at <http://www.northdevonbees.org/> or from the Entries Secretary or Horestone Apiary.
- 12 All entries must be ready and staged for the Judge by **9.45 on the morning of the first day of the Show, Saturday 24th October**, and no entries shall be removed or handled before the end of the Show. **Entries will be received between 5.00 pm and 7.00 pm on the evening before the Show commences at the Show venue. (Friday 23rd October).**
- 13 In respect to classes 11 & 12 only, a novice is deemed to be a Branch member who has not been awarded a first or second prize in any Honey class (for class 11) or in any Wax class (for class 12), at any previous Show held in the UK.
- 14 The Staging Manager will reserve the right not to accept entries that do not conform to the Schedule, although a margin of up to +/- 10% on measurements or weights is allowable.
- 15 There will be no cash prizes, for any class, but trophies will be awarded as listed in this Schedule. There is no separate fee per exhibit, but each entrant shall pay £1 regardless of the number of entries.

NOTE: Plain white paper plates and clear plastic bags for cookery exhibits will be provided. Honey Fudge may be displayed as the exhibitor chooses.

TROPHIES TO BE AWARDED AT THE SHOW *

DEVON BEEKEEPERS' ASSOCIATION NORTH DEVON BRANCH TROPHY

North Devon Branch Member gaining most points in classes 1—11

Present holder Jack Mummery

THE PAM YEO JENN TROPHY

Awarded to the overall winner of classes 18 & 19

Present holder Jack Mummery

THE CROYDE CUP

Awarded to the winner of class 1 for Light Honey

Present holder Jack Mummery

THE HUSTWAYTE PLATE

Awarded to the branch member gaining the most points in the Cookery Classes

Present holders Liz Hall and Sylvia Barber (joint)

THE BERNARD PRITCHARD TROPHY NOVICES ONLY

Awarded to the winner of class 11

Present holder Patrick Moore

THE CHRIS UTTING TROPHY, NOVICES ONLY

Awarded to the winner of class 12

Present holder Roy Pink

THE BERYL SMAILES TROPHY

Awarded to the exhibitor gaining most points overall

Present holder Jack Mummery

THE WEAVER TROPHY

Awarded to the best exhibit in classes 13—14

Present holder Alison Homa

THE BLUE RIBBON

Awarded to the best exhibit in the Show (if 100 minimum entries)

Present holder Tony Wright



* *All awarded trophies will be presented at the following Branch AGM.
Note that there are no cash prizes for any class*

SHOW ENTRY CLASSES

HONEY

- | | | |
|-------|----|--|
| Class | 1 | Two 1lb jars of Light Run Honey |
| | 2 | Two 1lb jars of Medium Run Honey |
| | 3 | Two 1lb jars of Dark Run Honey |
| | 4 | Two 1lb jars of Naturally Granulated honey |
| | 5 | Two 1lb jars of Creamed Honey |
| | 6 | Two 1lb jars of Chunk Honey |
| | 7 | One Section of Honey |
| | 8 | One cut comb approximately 1/2 lb in plastic container |
| | 9 | One shallow comb for extraction |
| | 10 | Three 1lb jars of honey labelled as for sale with exhibitor's name & address on each jar (visual examination only) |

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|---------------|----|---------------------------------------|
| NOVICE | 11 | One 1lb jar of Run honey (any colour) |
| | 12 | One piece of Beeswax (any item) |

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|------------|----|--|
| WAX | 13 | One cake of Beeswax approximately 8 oz |
| | 14 | Two 1 oz Blocks of Beeswax |
| | 15 | Two matching candles, any design |



PHOTOGRAPHY

- | | |
|----|---|
| 16 | One Photograph Coloured or Black & White: not less than 100 x 150 mm, subject of interest to beekeepers, caption not more than ten words. |
| 17 | A Sequence of not more than 6 Photographs: not to exceed 460 x 460 mm in all, subject of interest to beekeepers, caption not more than ten words. |

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|-------------|----|--------------------------|
| MEAD | 18 | One Bottle of Dry Mead |
| | 19 | One Bottle of Sweet Mead |

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|----------------|----|--|
| COOKERY | 20 | Honey Bread as recipe supplied |
| | 21 | Honey and Spice Cake as recipe supplied |
| | 22 | Honey Fruit Cake as recipe supplied |
| | 23 | Oat Cakes (flap jacks) as recipe supplied |
| | 24 | Cherry and Honey Muffins as recipe supplied |
| | 25 | Honey Fudge, eight pieces, as recipe supplied. |

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|--------------|----|---|
| OTHER | 26 | Art, non-competitive: an Artistic Item, any medium, of interest to bee-keepers. Display only. |
| | 27 | Unusual or non-standard beekeeping equipment or paraphernalia. |

YOUR ENTRY You may find it convenient to **record below the classes and number of entries** you plan to exhibit, in accord with your completed Exhibitor's Entry Form (which must be received by Thursday 22 October).

1	2	3	4	5	6	7	8	9	10
11	12								
13	14	15							
16	17								
18	19								
20	21	22	23	24	25				
26	27								



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EXHIBITOR'S ENTRY FORM

You should mark the classes in which you intend to exhibit by drawing a line under the appropriate class numbers below and ensuring this Entry Form reaches the Entries Secretary at the very latest by Thursday 22 October, 2009. If it is intended to place two or three entries in a class, please draw two or three lines under the appropriate class number. If more than one in the family make entries, please use separate forms.

- | | | | | | | | | | |
|----|----|---|----|----|----|----|----|----|-------|
| 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| 11 | 12 | | 13 | 14 | 15 | | 16 | 17 | |
| 18 | 19 | | 20 | 21 | 22 | 23 | 24 | 25 | 26 27 |

I intend to exhibit in the classes marked above and to abide by the Rules as published in the 2009 Schedule

NAME (BLOCK CAPITALS PLEASE)

ADDRESS

..... TEL email address

Remittance enclosed to the value of £1 per entrant. Cheques payable to: 'DBKA, N Devon Branch'

Signature Date.....

Please ensure the Entries Secretary receives this Entry form at the very latest by Thursday 22 October.

Entries Secretary: Jack Mummery, Jabeda Barton, West Buckland, EX32 0SG. Tel 01598 760209
jackmummery@mypostoffice.co.uk



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