



Cheshire Beekeepers' Association

ANNUAL HONEY SHOW

The Blue Cap, 520 Chester Rd., Sandiway,
Northwich, CW8 2DR

on

Sunday 3rd October 2021

Complimentary tea and coffee available all day
Meals available all day at the bar and restaurant including
breakfast, Sunday brunch and full Sunday menu.

Honey Show to include members' and open classes.
Entry fee £2.00 payable on the day.

To enter please send your name, address, telephone number, email and the numbers of the classes that you wish to enter, either by post or email, to the Show Secretary: Sarah Johnson, 2 Frandley Brow Cottage, Sandiway Lane, Antrobus, Northwich CW9 6LD
Tel: 07753 301822 • Email: scj318@gmail.com

Entries should be sent by **Tuesday 21 September 2021**
If you wish to receive your class stickers before the day, please send the attached form and an s.a.e. to the Show Secretary.

Exhibits to be staged between 8.30 am and 9.30 am (prompt) on the morning of the show.

The room must be cleared for judging at 9.30 am and
NO ENTRIES WILL BE ACCEPTED AFTER THIS TIME

Prize-giving will take place at approximately 12.45 pm

Show judges: John Goodwin, Joyce Nisbet

Judging will be in accordance with BBKA Show Rules (1994) (Advisory leaflet No.22) which is available for consultation on the day. All jars of honey to be 454g (1lb) squat with metal or plastic lids unless stated.

SHOW SCHEDULE

HONEY CLASSES

Comber Cup

- Class 1** Two jars of light honey
- Class 2** Two jars of medium honey
- Class 3** Two jars of dark honey
- Class 4** Two jars of naturally granulated honey

Please note if you have any doubt about the colour of your honey, please check prior to staging with the Show Stewards or Show Manager.

HEATHER HONEY CLASSES

Pauline Turner Cup

- Class 5** Two jars of heather honey
- Class 6** One section of heather honey
- Class 7** One shallow frame of heather honey
- Class 8** One container of cut comb (*heather honey*) min wt. 180g

COMB HONEY CLASSES

Jubilee Cup

- Class 9** One shallow frame (*not heather honey*) suitable for rotary extraction
- Class 10** One section (*not heather*), weight 340g (square or round)
- Class 11** One container of cut comb (*not heather honey*) min wt. 180g
- Class 12** Two jars of chunk honey

NOVICE CLASSES

- Class 13** One jar of liquid honey, any colour
- Class 14** One jar of granulated or soft set honey
- Class 15** One super frame fitted with new foundation (to be judged on appearance and assembly)
- Class 16** One shallow frame of liquid honey suitable for extraction
- Class 17** One block of beeswax at least 227g

Copy of Eva Crane's book 'Honey' donated by Mr JC Tucker to be held for one year

Copy of 'The Illustrated Encyclopaedia of Beekeeping' donated by Mr PL Rains to be held for one year

Novice entrants must not have won a prize for honey at any County Honey Show. Open to members who have kept bees for 5 years or fewer and who have not won a prize in the above classes (13-17) in past years

THE GRIFFITHS PRIZE

This prize, in the form of 4 book tokens to the value of £40.00, will be awarded for the most points in classes 13-17. Previous winners of the Griffiths Prize are ineligible for the award.

Class 18 Twelve jars of honey labelled as for sale
Exhibitors must enter two or more different kinds of honey
(colours, creamed, granulated, heather). Any colour or colours.
Must be two or more jar sizes, min. jar size 227g up to 454g

Blakeman Cup

COMPOSITE CLASS

**Sorby Challenge
Rose Bowl**

Class 19 One jar of light or medium honey
One shallow frame of liquid honey suitable for extraction
One jar of dark or heather honey
One piece of beeswax (approx. 227g)

GIFT CLASSES

Hinde Cup

Class 20 Four jars of honey, any type or colour, marked as for sale.
Must be mixed jar sizes and types; min jar size 227g (*please supply
but DO NOT ATTACH tamper-proof labels*)

Class 21 One jar of light honey

Class 22 One jar of medium honey

Class 23 One jar of dark honey

Class 24 One jar of granulated or soft set honey

For Association funds, entries may be bought back for £1.00 except for class 20. All entries in Class 20 will be donated to St Luke's Hospice. For Class 20 there will be prizes of: £12.00 (1st); £8.00 (2nd) and £6.00 (3rd) (kindly donated by Sydney Hollinshead).

Please note if twist lids are used to exhibit in class 18 and 20 the jars must still be filled so that no light shows between the honey top fill and the bottom of the lid as per the first rule and guidance of the National Honey Show. If in doubt please check with the show manager.

CLASSES OTHER THAN HONEY

WAX CLASSES

**Franklin Memorial
Challenge Cup**

Class 25 One piece of beeswax (approx. 454g)

Class 26 Five matching beeswax blocks (28g each; any shape)

Class 27 Two matching beeswax candles dipped or moulded (displayed upright, one to be lit by the judge; will be judged on the effort required to produce)

Class 28 One tin of beeswax polish (not labelled for sale)

MEAD CLASSES

**Elliot Wallis
Memorial Trophy**

Class 29 One bottle mead – DRY – in clear bottle

Class 30 One bottle mead – SWEET – in clear bottle

Class 31 One bottle melomel in clear bottle

Class 32 One bottle metheglin in clear bottle

Class 33 One jar of chutney containing honey to own recipe (recipe to be submitted on a printed card)

Class 34 Plain honey cake

Ingredients

115g (4oz) unsalted butter
225g (8oz) honey
2 medium eggs
225g (8oz) self-raising flour
Pinch of salt
Milk as required

Preparation

- Cream the butter and honey together.
- Beat the eggs well; add alternately with sifted flour and salt.
- Add a little milk if required.
- Bake in a well-buttered 16.5-19.0cm (6½ to 7½") deep round tin until cooked.

Class 35 Lemon curd

Ingredients

340g (12 oz) clear honey
60g (2 oz) granulated sugar
115g (4 oz) unsalted butter
Grated rind and juice of 3 lemons
4 medium eggs, lightly beaten

Preparation

- Put the honey, sugar, butter, lemon rind and juice in the top of a double saucepan or a bowl placed over simmering water.
- Stir until the sugar and butter are melted.
- Beat the eggs into the mixture and continue until it begins to thicken and coat the back of a spoon.
- Pour into a warmed 1lb jar.
- When cold, cover with a waxed disc and cellophane top or lid.

Class 36 Honey tea bread

Ingredients

225g (8oz) sultanas
100g (4oz) raisins
75g (4oz) honey
300ml (½ pt) freshly made strong tea
2 medium eggs, lightly beaten
275g (10oz) plain wholemeal flour
15ml (1 tbsp) baking powder
2.5ml (½ tsp) ground mixed spice

Preparation

- Place the raisins and sultanas in a bowl.
- Stir the honey into the tea and pour this over the dried fruit.
- Leave to soak for 2 hours minimum then stir the eggs into the sultana and raisin mixture.
- Pre-heat oven to 180°C (350°F, Gas Mark 4).
- Mix the flour with the spice and baking powder then mix these dry ingredients into the fruit mixture.
- Transfer to a greased 900g (2lb) loaf tin and bake for about 1 hour 10-15 minutes
- Cool on a wire rack.

Class 37 Six honey biscuits

Ingredients

2 oz (60g) honey
2 oz (60g) butter
1 white of a small egg
4 oz (120g) self raising flour
Pinch of salt

Preparation

- Beat butter and honey together until smooth.
- Add white of egg as needed.
- Blend flour and salt into mixture.
- Roll out thinly and cut into rounds about 3" across.
- Prick well and bake in a slow oven until golden brown.

Class 38 Apricot and honey scones

Ingredients

2-3 tbsp beekeeper's own honey to taste
Semi skimmed milk
1 egg beaten
1lb self raising flour
4 tsp baking powder
4 oz soft margarine
2 oz chopped apricots

Preparation

- Warm the honey and 2 fluid oz of the milk over a low heat until dissolved.
- Cool.
- Pour into a measuring jug and add the beaten egg and sufficient milk to make up a full 9 fluid oz of liquid.
- Sieve the flour with the baking powder and rub in the margarine.
- Stir in the chopped apricots.
- Make a well in the centre and pour in the liquid.
- Mix with a round bladed knife to form a soft dough.
- Knead until smooth.
- Roll out $\frac{3}{4}$ in thick and cut into 15 rounds using a $2\frac{1}{4}$ in fluted cutter.
- Place close together on a lined baking sheet and brush tops with milk.
- Bake in a pre-heated oven at 200°C, 180°C if fan or gas mk6 for 10-12 mins until golden top and bottom.
- Leave to cool.
- Show the best five scones.

Class 39 Honey cinder toffee

Ingredients

150g granulated sugar
50g English honey
1 tbsp water
1½ teaspoons bicarbonate of soda

Preparation

- Spread sugar over base of saucepan,
- Add honey and 1 tbsp water.
- Bring to the boil while stirring gently to allow sugar to dissolve.
- Once temperature reaches 150°C (300°F) (hard crack), quickly add bicarbonate of soda and stir vigorously until just mixed in.
- This mixture will be very hot and will burn if in contact with skin.
- Pour the foaming mixture into a silicone mould about 15x15 or 20x20 cm. Let it stand without disturbing until cold (a few minutes).
- Break into pieces and keep in an airtight container.
- Please show the whole recipe.

PHOTOGRAPHY CLASSES

H J Lea Trophy

Class 40 One black and white photograph of a beekeeping subject.

Class 41 One colour photograph of a beekeeping subject.

The most suitable winner out of these classes may appear on the Year book cover.

All photographs to be mounted on a plain white or coloured card.

Exhibitor's No. and Class No. to be fixed to the bottom right hand corner of the mount.

MICROSCOPY CLASS

Highfield Trophy

Class 42 2 off prepared microscope slides of beekeeping related subjects to be judged on presentation, technical interest and quality of mounting.

OPEN CLASSES

Bill Corbett
Memorial Shield

- Class 43** Two jars of light honey
- Class 44** Two jars of medium honey
- Class 45** Two jars of dark honey
- Class 46** Two jars of naturally granulated honey
- Class 47** Two jars of creamed honey
- Class 48** Two jars of heather honey
- Class 49** Three beeswax candles (displayed upright, one to be lit by the judge)
- Class 50** One piece of beeswax prepared for commercial purposes. Minimum weight of 454 grams. The block will be broken for judging, perfect moulding not necessary.

For the best exhibit in all the classes the Barbara Bryant Rose Bowl will be awarded. THE COUNTY CHALLENGE SHIELD will be awarded to the Branch gaining most points in Classes 1–50 based on the current Branch Capitation Registration List. *After the presentation the trophies will be collected in for engraving and will be returned to the winners as soon as possible.*

ENTRY FORM

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include a stamped addressed envelope.

Name.....

Tel. No.....

Email.....

| Class | No of Entries | Class | No of Entries | Class | No of Entries | Class | No of Entries |
|-------|---------------|-------|---------------|-------|---------------|-------|---------------|
| 1 | | 14 | | 27 | | 40 | |
| 2 | | 15 | | 28 | | 41 | |
| 3 | | 16 | | 29 | | 42 | |
| 4 | | 17 | | 30 | | 43 | |
| 5 | | 18 | | 31 | | 44 | |
| 6 | | 19 | | 32 | | 45 | |
| 7 | | 20 | | 33 | | 46 | |
| 8 | | 21 | | 34 | | 47 | |
| 9 | | 22 | | 35 | | 48 | |
| 10 | | 23 | | 36 | | 49 | |
| 11 | | 24 | | 37 | | 50 | |
| 12 | | 25 | | 38 | | | |
| 13 | | 26 | | 39 | | | |