

MALVERN and UPTON BEEKEEPERS ASSOCIATION
ANNUAL HONEY SHOW – Saturday 11th September 2010
Hanley Swan Memorial Hall open 2.00pm until 4.30pm
Judges - Honey: **Mr Martyn Cracknell**, Cakes: **Mrs Dorothy Entwisle**.
Judging to begin at 10.00am prompt There are no entry fees and no money prizes.

SCHEDULE of CLASSES

NOVICE SECTION

(Open only to members who have not previously won the Joshua Cup)

1. Two 1lb jars of light clear honey.
2. Two 1lb jars of medium clear honey.
3. Two 1lb jars of dark clear honey.
4. Two 1lb jars of granulated or creamed honey.
5. One 1lb jar of honey of any type.
6. One shallow comb for extraction.
7. On container of cut comb.
8. One piece of beeswax – between 4 and 8 ozs.
9. One jar of gift honey of any type.

OPEN SECTION

10. Two containers of cut comb honey.
11. Three 1lb jars of light clear honey.
12. Three 1lb jars of medium clear honey.
13. Three 1lb jars of dark clear honey.
14. Three 1lb jars of granulated or creamed honey.
15. Three 1lb jars of heather honey.
16. One shallow comb for extraction.
17. One piece of beeswax – at least 8 ozs.
18. One jar of gift honey of any type.
19. One bottle of dry mead.
20. One bottle of sweet mead.
21. Interesting exhibit – see notes overleaf.

CAKE SECTION – see recipes overleaf

22. Honey cider cake.
23. Honey sandwich cake.
24. Six small honey cakes.
25. Six honey biscuits.
26. One gift honey cake.
27. CHAMPIONSHIP CLASS – open only to members of Malvern and Upton Branch. See overleaf for details.

Notes and Recipes.

Entries to Classes 9, 18 and 26 – the Gift Classes, are accepted on the understanding that they donations to the Branch to be gifted.

Class 21 - The Interesting Exhibit is intended to be for any item or items of interest associated with bees or beekeeping, including crafts and photography.

Class 22 – Honey Cider Cake.

8ozs mixed dried fruit	8ozs self raising flour
6ozs butter or margarine	2 full tablespoons clear honey
3ozs soft brown sugar	3 eggs
4 tablespoons sweet cider	

Method: Soak the fruit in the cider for a few hours or overnight. Grease and line an 8inch diameter cake tin. Cream together the margarine and the sugar, add the honey, beat again and add the eggs, beating in a little flour with each one. Fold in the rest of the flour and add the fruit and cider. Put the mixture into the tin and bake in a moderate oven, gas mark 4, 350f, 180c, for approx. 1hr 10mins.

Class 23 - Honey Sandwich Cake.

4ozs. butter	4ozs. self-raising flour
4ozs. caster sugar	2 eggs

Honey fudge filling.

1ozs. butter, 1tbs honey, 1tbs milk, 3oz icing sugar.

Method: Put the butter, honey and milk into a small pan and heat gently until the butter melts. Simmer for 1 minute, cool slightly and add the icing sugar. Allow to cool completely, when the fudge icing will thicken. Sandwich the sponge when cool.

Class 24 - 6 Small Honey Cakes.

8ozs. self-raising flour	4ozs. margarine
3 tablespoons honey	1 large egg
2ozs. sugar	lemon juice and grated rind.

Method: Rub the margarine into the flour and sugar. Add the lemon juice, rind, honey and beaten egg. Bake in paper cases for 15 – 20 mins. in a moderate oven. Coat with lemon icing when they are cold.

Class 27 - The Malvern and Upton Championship (Open to Malvern and Upton Branch members only).

A composite entry composed of:

Two 1lb jars of clear honey

Two 1lb jars of granulated or creamed honey

together with any two from the following:

One piece of beeswax of at least 4ozs.

One container of cut comb

One bottle of mead

One shallow frame for extraction.

One beeswax candle.

Show Rules

1. All exhibits shall be labelled with small labels supplied by the secretary. These to be placed approx. $\frac{1}{2}$ ins. (12mm) from the bottom of the jar.
2. Exhibits **must** be staged by 10.00am on the day of the Show after which time all exhibitors shall leave the hall before judging begins.
3. All bottled honey must be exhibited in British Standard 1lb jars. Tops may be metal or plastic.
4. Wax must be shown in one cake – plainly moulded. See notes on weight.
5. Mead must be shown in clear glass bottles without markings. 27ozs. or one sixth of a gallon in capacity. Flanged corks must be used.
6. No-one may take more than one prize in any one class, although as many entries may be made as desired.
7. The Novice Section may be entered only by members of Malvern and Upton Branch who are not commercial beekeepers and have not previously won the Joshua Cup.
The JOSHUA CUP will be awarded for most points won in the Novice Section if they total thirteen or more. (Classes 1-9 inclusive).
8. The TRIGG CHALLENGE CUP is for the most points in the Open Section.
9. The CLIVE ROSE BOWL is for most points in the Cake Section.
10. The JIM KITCHING TROPHY is for the best exhibit in the Novice Section.
This is the first year we are awarding this trophy in memory of Jim.
11. The BRADFORD CUP is for the FIRST Prize winner of Class 8.
12. The HAMMOND GIFT CUP is for the best FIRST Prize Gift Honey in the Show (classes 9 and 18).
13. The DYSON PERRINS CHALLENGE CUP is for the best FIRST Prize mead in the show (classes 19 and 20).
14. The Mr. and Mrs. BRADFORD TROPHY is for the winner of the Malvern and Upton Championship.
15. The HAMMOND CUP and BLUE RIBBON is for the best exhibit in the Show.
16. The TONY TINTON BOWL is for the winner of class 21.
17. If there is a tie for most points the winner will be the one with most first prizes. If still tied then most second prizes and so on.
18. The judges' decisions shall be indisputable.

There will be a Honey Sales table for members only wishing to sell their produce

Honey must be clean and in proper honey jars with the weight and producer's name clearly displayed. It is thus important that those entering Gift Honey Classes should bring appropriate labels to put on their jars when it is to be sold.

Honeycomb must also be in properly recognised containers and carry the weight and producer's name.

We also have a cakes-for-sale table, a produce table and a raffle and we will be very grateful to receive items for them to carry.

Entries should be made by e-mail, post or telephone to:
Steve Carrott, 153 Leigh Sinton Road, Malvern, WR14 1LB.
Tel. 01684 563024, e-mail ttorracsj@btinternet.com

In submitting entries to the Show you are assumed to agree to the rules.
Exhibit stick-on labels are usually issued on the morning of the Show. Please send SAE if required earlier. Don't rely on my answer 'phone to leave entries.

Entry Form

Name and address _____

Please write the number of entries you wish to make in each class.

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.____