

**Petersfield & District
Beekeepers Association**



70th

**Annual
Honey Show**

Saturday 24th September 2011
2.30pm at
Greatham Village Hall

Schedule of Classes, Prizes and Awards

Honey Judge: Mr Michael Duffin

Confectionery Judge: Mrs Mary Harvey

Programme of Events

Friday 23rd September 2011

- 20.00 to 21.00 – Staging of Exhibits

Saturday 24th September 2011

- 14.30 – Show Opens
- 15.45 – Presentation of Cups and Trophies

By our President

Mr Peter Munday

- 16.45 – Close of Show

Note:- Exhibits may not be **removed** until the Show closes

The Association will have Honey from our own Apiary for Sale during the Honey Show.

Tea and Coffee and Light Refreshments

will be on sale from
14.30

POINTS AND PRIZES – Vouchers will be awarded to the prize value in lieu of cash for use as credit towards Annual Subscription to Petersfield & District Beekeepers Association.

1st Prize 50p. 3 points 2nd Prize 25p. 2 points 3rd Prize 15p. 1 point

PETERSFIELD & DISTRICT BEEKEEPERS ASSOCIATION TROPHIES

The Cocke Trophy	For the Exhibitor with the highest number of points in the Members Classes 1 to 16B.
The Steep Trophy	For the best Exhibit of Honey in the Show in the Members, Novice and Junior Classes.
The Kathleen Marriage Trophy	For the best Wax in Class 11.
The Jack Dennis Trophy	For the best Shallow Frame in Class 10.
The Lady Tollemache Trophy	For the best Comb Honey in Classes 8 & 14.
The Sir Humphrey Tollemache Trophy	For the Exhibitor with the highest total of points in Open Classes A to G, J, K and R.
The Sid Trenchard Memorial Trophy	The best exhibit in Class T.
The Rose Tankard	For the best Mead in Classes F(1), F(2), & F(3).
The Trevor Stubbs Memorial Trophy	For the highest number of points in the Novice Classes 17A,17B, 17C,and 17D.
The Cole Platter	For the highest number of points in Classes L, M, N, O, P and Q.
The Mount Pleasant Trophy	Class S. Display Class.

(No points awarded for Class S, but. Prize Vouchers will be given . (see above).)

OTHER AWARDS

The Blue Ribbon of the British Beekeepers Association. and the National Honey Show for the best exhibit in the Show by an Affiliated member of British Beekeepers Association. (Classes H. I. L. M. N. O. P. Q. and S excluded).

A Free Admission ticket for two to the National Honey Show will be awarded for the best exhibit in the Novice and Junior Classes.

OPEN HONEY CLASSES – Open to members and non members

- Class A. Two Jars Light Honey.
- Class B. Two Jars Medium Honey.
- Class C. Two Jars Dark Honey.
- Class D. Two Jars Crystallised Honey, **natural granulation.**
- Class E. Two Jars Chunk Honey, **with approx. 50% Comb Honey.**
- Class G. Two Jars of Soft Set Honey.
- Class J. Six Jars Liquid Honey, **Matching in all respects, labelled as for sale.**
- Class K. Six Jars Crystallised Honey, **Labelled as for sale.**
- Class R. Composite Six Jars of three matching pairs, as in Classes A to G.

OTHER OPEN CLASSES

- Class F(1). One Bottle of Dry Mead. *
- Class F(2). One Bottle of Sweet Mead. *
- Class F(3). One Bottle of Metheglin or Melomel. * *Honey fermented with spices or with fruit juice.*

to be shown in clear wine bottles with white or yellow cork flanged stoppers.

- Class H. Pair of Beeswax Novelty Candles. .
- Class I. Pair of Beeswax candles, min. diameter ½” made by any method.
- Class L. Honey, Cherry and Almond Cake made to recipe on page 5. **
- Class M. Honey Dressing using your own recipe - **to be shown in 227gm (½lb) British Standard honey jar. Recipe to be written on a card and placed with the exhibit.**

- Class N. Five Honey sweets or “Truffles”. **
- Class O. Six Honey Biscuits. **
- Class P. Honey, Coffee and Chocolate Marble Cake made to recipe on page 5. **
- Class Q. Six Honey cakes or Buns to your recipe. ** **Recipe to be written on a card and placed with the exhibit.**

**** to be staged on a white paper plate inside a plastic food bag.
Mounting Boards will be provided for classes H & I.**

- Class T. Two jars Medium Honey and Three Blocks of Beeswax, matching in all respects, using standard Manufacturer’s 28g moulds.

DISPLAY CLASS

- Class S. A model of a Bee using any medium to be set on a card size 21cm x 14.8cm (A5).
(For further guidance see page 7)

MEMBERS CLASSES

- Class 1. Two Jars Light Honey.
Class 2. Two Jars Medium Honey.
Class 3. Two Jars Dark Honey.
Class 4. Two Jars Crystallised Honey, **natural granulation.**
Class 5. Two Jars of Soft Set Honey.
Class 6. Two Jars of Chunk Honey, **with approx. 50% comb honey.**
Class 7. Two Jars of Gift Honey, **as in Classes 1-6, 12 & 13.**
Class 8. Two Sections Round or Square, min. weight 227g.
Free from Ling Heather honey.
Class 9. Two Containers of Cut Comb weight 198g to 254g
Free from Ling Heather honey.
Class 10. One Shallow Frame of Comb Honey for extraction.
Class 11. One Cake of Beeswax weighing 312g to 397g
Class 12. Two Jars Ling Heather Honey.
Class 13. Two jars of Ling Heather Blend, extracted naturally crystallised.
Class 14. Two Sections of Ling Heather Honey, Round or Square min. weight 227g.
Class 15. Two Containers of Cut Comb of Ling Heather Honey, weight 198g to 254g
Class 16. Four Blocks of Beeswax, matching in all respects, using standard Manufacturer's 28g moulds.
Class 16A. Composite
 - Two Jars Light Honey.
 - Two jars Medium Honey.
 - Two Jars of Crystallised Honey.Class 16B. Cake of Beeswax for Commercial Use weighing 340g to 397g..

NOVICE CLASSES

(Open to those members who have **not** won a prize in any Honey Show).

- Class 17. One Jar of Naturally Crystallised Honey.
Class 17B. One Jar of Liquid Honey.
Class 17C. One Jar of Soft Set Honey
Class 17D. Three Blocks of Beeswax, matching in all respects, using standard.Manufacturers 28g moulds.

JUNIOR CLASSES

- Class 1J. One Jar Clear Honey, any colour.
Class 2J. One Candle – Moulded.

CAKE RECIPES

HONEY CHERRY & ALMOND CAKE

100g butter	150g self-raising flour
100g soft brown sugar	2 eggs
100g glacé cherries	2 tbsps. clear honey
50g of chopped, blanched almonds	
Topping	
1 tablespoons honey	75g icing sugar

Grease and flour a 15cm cake tin. Cream the butter, sugar and honey until light and fluffy. Gradually beat in the eggs, adding 1 tablespoon of flour with the last egg. Fold in the rest of the flour and add the cherries and almonds. Turn into prepared cake tin and bake for 45-50 minutes at 180C, Gas mark 4.

COFFEE & CHOCOLATE MARBLE CAKE

100g butter	100g caster sugar
1½ tablespoon clear honey	2 eggs
125g self raising flour	½ teaspoon baking powder
1 level tablespoon of cocoa	1 level tablespoon of coffee powder

Grease and flour a 15cm cake tin. Cream the butter, sugar and honey. Add the beaten eggs a little at a time and then fold in the flour and baking powder. Divide the mixture into two. To one add the cocoa powder and to the other add the coffee powder, dissolved in 2 teaspoons of boiling water. Put alternate spoonfuls of each mixture in the cake tin. Level the top and bake for 45-50 minutes or until firm at 180C Gas mark 4.

HONEY SHOW RULES

1. All Honey to be shown in 454g (1lb) British Standard squat Honey Jars with lacquered commercial screw top lids, with wads or plastic seals.
2. All Honey and Wax exhibited must be the produce of the Exhibitor's Bees.
3. British Standard Institution Grading Glasses will be used to determine the Colour of the Honey.
4. Sections must be enclosed in white Section Show Case and not less than 75mm x 75mm of Comb must be visible on both sides of the Show Case. Lacing if used must be white.
- 4A. Round Sections to be shown enclosed with clear plastic covers without lacing.
NOTE. All Sections and Cut Comb have a minimum weight, (see page 4).
- 4B. Shallow Frames must be shown in a protective case without lacing or edging. The comb must be visible from both sides.
5. Exhibitors are allowed to make TWO entries in any one Class, but they may win only ONE award of Points and Prize money in any ONE Class.
6. Novices are not restricted to the Novice Classes.
7. **GIFT CLASS. All exhibits in this Class will be sold and the proceeds credited to the Association Funds.**
8. The Award of prizes in any Class is at the discretion of the Show Judge.
9. Entries must be made no later than **Wednesday, September 21st, 2011, to Mr David Parkinson, Woodlands Farm Bungalow, Blacknest Road Alton, Hants GU34 4QB. by post, or e-mail:-avidparkinson288@btinternet.com**
10. Self-adhesive Labels will be provided and these will be fixed with the lower edge 15mm from the bottom of the Jar or Bottle, on top of Sections, Cut comb and Shallow Frame Containers and on top of sections, Shallow frames and Wax.
Classes H and I will have the labels affixed to the Candles.
Classes L, N, O, P & Q will have labels affixed to the Paper Plate.
Class M will have the label affixed to the jar ½" from the base.
Class S will have the label affixed to a card provided.
No other labelling will be permitted.
Labels will be available at the hall on the Friday evening, but will be posted earlier on receipt of S.A.E.
11. All Exhibits must be staged between 20.00 to 21.00 on Friday, 23rd September 2011.
12. **Exhibits may not be removed** from the Show before 16.45 on the day of the Show.

**Your Show Entry may be forwarded by
e-mail to:- davidparkinson288@btinternet.com**

THE HONEY SHOW

The Annual Honey Show started in 1947/48 and for the first twenty years was held at the home of Sir Hugh and Lady Cocke and the President hosted the Honey Show either in their garden or in the house if the weather was inclement. In those days the Association had only 10 to 15 members but just as competitive, despite the fact that a number of the show prize winners competing were members of the same family. From the late 1950s early 1960s the number of members of the Association grew and it became necessary to move to the larger venue of Sheet Village Hall for the Annual Honey Show. Most of the presentation trophies are in memory of past members and show the names of the winners of the past Honey Shows. The Annual Honey Show over the years has been organised by the effort and enthusiasm of many unknown members it is important that we the current members continue this effort and enthusiasm and that we continue to produce first class products of the hive and exhibiting them at our Annual Honey Show. If you have not exhibited before now is the first time otherwise your name will never appear on one of these trophies.

The Association held the Annual Honey Show in Sheet village hall for a number of years but then decided to change the venue and moved to St Peters Hall in the centre of Petersfield which remained the venue of the Honey Show for about ten years. By this time the Petersfield and District Beekeepers Association was gaining recognition at both County and National level. The Association at this time then decided to engage National Show Judges from the National Honey Show. The Judges each year for our Honey Show are taken from the British Beekeepers' Association list of approved Honey Judges who hold a Show Judges Certificate.

Our Honey Show since the days when it was small and held in members' gardens is now held in a different village hall each year within the catchment area of the Petersfield & District Beekeepers Association. The Honey Show was for many years under the management of the late Mr Trevor Stubbs and whose contribution to the Association still continues with the Memorial Trophy in his name for the novice classes. The Honey Show was then managed by Eric Piper for a number of years until he retired but still advises and keeps a watchful eye on the event

NOTES ON DISPLAY CLASS – see page 3.

This Class is open to everybody; this is good for the encouragement of home craft and artistry. For children between the ages of three and fifteen years (on 31st August 2011) their age to be displayed on a card (provided) with the entry. Whilst we understand that children may need guidance, encouragement and help, each entry must be completed by the children themselves. The Artist shall retain the Copyright.

**Please be generous by entering your
honey into the Gift Class 7 the sale of
which helps to defray our
show costs.
See Rule 7.**

THE
PETERSFIELD AND DISTRICT BEEKEEPERS
ASSOCIATION
FOR
PRACTISING AND PROMOTING
THE CRAFT OF
BEEKEEPING

The Petersfield and District Beekeepers Association welcomes you to this the 70th Honey Show. The Association was formed in 1941 encouraged by the movement to grow one's own food during the war years as the "Steep Beekeepers Association". The Association was based at Bedales School in the early years and then meetings were held for a number of years at members' apiaries in the area until moving to the present Apiary where meetings are now held.

During the 1950s the name changed to "The Petersfield and District Beekeepers Association". The membership of the Association started with 10-15 members and has grown over the years to the current membership of almost 200 members, consisting of beekeepers with their friends and families.

Apiary Meetings are held during the summer months at the Association Apiary at one to two week intervals depending on the time of season, where members gain experience in the handling and management of bees. Winter meetings are held in the Petersfield area to train new beekeepers and also a programme of lectures on different subjects for the more experience beekeepers. The Annual General Meeting is also held in the Winter.

Members are encouraged to meet socially at various events this year a Skittles evening but in the past this has been at a Summer Garden Party and the Annual Dinner held during November.

The Association from time to time during the summer months sets up various educational displays at local shows and events or visits schools or organisations in the area, to meet the public and to introduce the Honey Bee and the craft of Beekeeping.

Membership is open to all age groups. For further information please apply to the Membership Secretary:-

Mr Greg Cumming,
Telephone:- 01730 233 257

or see our Web Site
www.pdbka.org.uk

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