

Cheshire Beekeepers Association – Mid Cheshire Branch Honey Show

Monday 4th November 2024 – Toolerstone House*, Sandiway, CW8 2JN

Judge : John Goodwin
Steward : Lesley Parker

Show Secretary : Stuart Forbes, 374 Chester Road, Hartford, Cheshire, CW8 2AQ
E-mail : stuartforbes2085@btinternet.com
Telephone : 07500 848727 / 01606 883188

RULES FOR EXHIBITORS

1. Entries to be made on the form provided and posted or e-mailed to Stuart Forbes to be received no later than Friday 1st November 2024.
2. Labels showing class of entry and exhibitor's number will be provided by the secretary shortly before the show.
3. **Exhibits to be staged by 7.15pm on the night of the show for judging which will commence at 7.30pm.** For anyone unable to stage exhibits by 7.15pm it is possible (by prior arrangement) to deliver them to the Show Secretary's home address.
4. Honey to be exhibited in standard 454g squat jars with metal or plastic lids with labels fixed approximately 10mm above the bottom of the jar and between the seams.
5. Mead to be exhibited in clear bottles with white or yellow flanged stoppers and labels fixed approximately 10mm above the bottom of the bottle.
6. Photographs to be mounted on plain white or coloured card or board with labels fixed to bottom right-hand corner of the mount.
7. The judge's decision will be final.
8. Any exhibitor wishing to raise a query must do so to the steward before the end of the show.
9. The produce of a colony or colonies cannot be exhibited by more than one person if under joint ownership.
10. Points will be awarded as follows: 1st – 4 points
2nd – 3 points
3rd – 2 points
4th – 1 point
11. No prize money to be given.

NO ENTRIES WILL BE ACCEPTED ON THE NIGHT OF THE SHOW

* <https://toolerstone.co.uk>

HONEY CLASSES:

- Class 1:** Two jars of light liquid honey
- Class 2:** Two jars of medium liquid honey
- Class 3:** Two jars of dark liquid honey
- Class 4:** Two jars of granulated honey
- Class 5:** Two jars of soft set honey
- Class 6:** Two jars of chunk honey (approx. 50% comb honey)
- Class 7:** Two jars of heather honey
- Class 8:** One section round or square (minimum weight 227g)
- Class 9:** One container of cut comb (minimum weight 180g)
- Class 10:** One shallow frame suitable for extraction

Colour filters will be available before the show for any exhibitors who need to confirm whether their honey falls into class 1, 2 or 3.

NOVICE CLASSES: *(Open to members who have kept bees for not more than five years and who have not previously won a prize in the class entered)*

- Class 11:** One jar of granulated honey
- Class 12:** One jar of liquid honey
- Class 13:** One jar of soft set honey
- Class 14:** Three blocks of beeswax matching in all respects using standard manufacturer's moulds (28g)

WAX CLASSES: *(Please note that for Classes 17 and 18 one candle is burnt during the judging process)*

- Class 15:** One block of beeswax (approx. 454g)
- Class 16:** Four blocks of beeswax matching in all respects using standard manufacturer's moulds (28g)
- Class 17:** Pair of beeswax novelty candles
- Class 18:** Pair of plain beeswax candles made by any method (minimum diameter 15mm)

OTHER CLASSES:

- Class 19:** Composite class comprising of:
 - two jars light honey
 - two jars medium honey
 - two jars granulated honey
 - four blocks of beeswax (as described in Class 16)
- Class 20:** Twelve jars of honey labelled as for sale. Can be all the same or any combination of colours and/or types of honey and/or jar sizes (minimum weight per jar 227g)
- Class 21:** One bottle of dry mead
- Class 22:** One bottle of sweet mead
- Class 23:** One bottle of melomel

PHOTOGRAPHY CLASSES:

- Class 24:** One black and white photograph of a beekeeping subject
- Class 25:** One colour photograph of a beekeeping subject

CONFECTIONERY CLASSES: *(Entries should be exhibited on a paper plate placed inside a plastic bag)*

Class 26: Honey and oat shortbread (show 10 biscuits)

1½ oz (45 g) honey	3 oz (85 g) self-raising flour
½ oz (15 g) cornflour	2 oz (60 g) butter
2 oz (60 g) medium or fine oatmeal	

Cream the honey and butter until light in colour. Sift flour and cornflour into a bowl and add the oatmeal then slowly stir this dry mixture into the honey and butter mixture to form a soft, pliable dough. Leave for 5 minutes then roll out on a floured board until ¼ inch (5 mm) thick. Cut into rounds approximately 2 inches (5 cm) across and place on non-stick baking tray. Bake at 160°C / 325°F (140°C Fan) for 10 to 12 minutes. Dust with caster sugar while warm and cool on a wire rack.

Class 27: Honey flapjacks (show 6 squares)

7¼ oz (205 g) unsalted butter	7¼ oz (205 g) demerara sugar
7¼ oz (205 g) honey	14¼ oz (405 g) porridge oats
1¾ oz (50 g) nuts or dried fruits or glace ginger or coconut	

Put the butter, sugar and honey together and heat gently, stirring, until the butter has melted and the sugar has dissolved completely. Add the oats and whatever combination of nuts and fruits you are using and mix well. Transfer the mixture to a greased 20 x 30 cm (8 x 12 inches) cake tin. Bake at 180°C / 350°F (Gas Mark 4) for 15 to 20 minutes until lightly golden around the edges but still slightly soft in the middle. Allow to cool in the tin, then turn out and cut into squares.

Class 28: Honey gingerbread

4 oz (115 g) margarine	4 fl oz (115 ml) milk
5 oz (140 g) plain flour	2 oz (55 g) sugar
8 oz (225 g) honey	2 level teaspoons bicarbonate of soda
2 eggs	3 oz (85 g) wholemeal flour
1 rounded teaspoon mixed spice	3 level teaspoons ground ginger

Warm margarine and honey together, add milk and allow to cool. Beat in the eggs. Add to sieved dry ingredients and mix well. Bake in a greased and lined cake tin (approximately 7-8 inches square) at 150°C / 300°F (140°C Fan) for about 60 minutes or until a knife inserted in the centre comes out clean. Cool on a wire rack.

Class 29: Honey tea bread

10 oz (275 g) plain wholemeal flour	8 oz (225 g) sultanas
4 oz (75g) honey	4 oz (100 g) raisins
2 eggs beaten	½ pint (300 ml) freshly made strong tea
1 tablespoon baking powder	½ teaspoon mixed spice

Mix the sultanas and raisins in a bowl. Stir the honey into the tea and pour this mixture over the dried fruit. Leave to soak for at least 2 hours then stir in the beaten eggs. Grease a 2 lb (900 g) loaf tin and pre-heat the oven to 180°C / 350°F. Mix the flour, baking powder and mixed spice together before mixing these dry ingredients into the fruit mixture. Transfer to the prepared tin and bake for about 70 minutes. Cool on a wire rack.

Class 30: Honey fudge (show 10 to 15 pieces)

¼ pint (140 ml) off the top of full-cream milk	1 lb (455 g) icing sugar
2 tablespoons clear honey	small tin of sweetened condensed milk
4 oz (115 g) butter	pinch of cream of tartar

Mix all ingredients in a heavy saucepan and bring slowly to the boil while stirring, then boil fast at 240°F stirring occasionally for about 8 minutes until a small amount dropped into water forms a soft ball. Remove from heat, cool slightly then beat mixture until thick. Pour into a greased shallow tin and leave until nearly set. Mark into squares when quite set, separate pieces and leave to harden.

JUNIOR CLASSES: *(Open to any youngster aged 16 and under who is a junior member of MCBK or the child or grandchild of a MCBK member)*

Class 31: Hive product such as honey or beeswax in any form or type (e.g. liquid, set or comb honey; wax decorative items, blocks or candles)

Class 32: Drawing or painting of a beekeeping subject – A4 size and mounted on card

TROPHIES

- 1. The Mid-Cheshire Beekeepers Honey Trophy will be awarded for the most points in classes 1-10.**
- 2. The Mid-Cheshire Beekeepers Chairman's Bowl will be awarded for the most points in classes 11-14.**
- 3. The Secretary's Spoon will be awarded for the most points in classes 15-18.**
- 4. The Lady Grey Shield will be awarded for the most points in classes 26-30.**
- 5. The Frandley Trophy will be awarded for the exhibit judged best in show.**
- 6. The Cheshire County Show Chairman's Shield will be awarded for the most points overall in show.**
- 7. A £15 gift voucher will be awarded to the best entry in classes 31-32.**

ACKNOWLEDGEMENT

The Mid-Cheshire Beekeepers Committee is most grateful to Camilla, Zoe and the staff at Toolerstone for their help and hospitality in hosting our 2024 Honey Show.

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ENTRY FORM

Name
 Address
 E-mail
 Tel.

Class	Number of entries	Class	Number of entries	Class	Number of entries	Class	Number of entries
1		9		17		25	
2		10		18		26	
3		11		19		27	
4		12		20		28	
5		13		21		29	
6		14		22		30	
7		15		23		31	
8		16		24		32	

Please return your entry form by post or e-mail no later than Friday 1st November 2024 to:

Stuart Forbes
 374 Chester Road
 Hartford
 Cheshire
 CW8 2AQ

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