

Cymdeithas Gwenynwyr Conwy Beekeepers' Association

Annual Honey Show, Tuesday October 18th 2011

at Craig y Don Community Centre.

SCHEDULE

Rules

1. Honey is to be in British Standard squat 454g (one pound) glass honey jars, with metal or plastic lids, except class 19.
2. Only one entry per person per class.
3. All honey and beeswax must be produced by the exhibitor's own bees.
4. Entries are to be staged between 6.45pm and 7.30pm.
5. An Association label showing your exhibitor number, in pencil not biro, is to be affixed to every jar, approx ½" from the base. The Show secretary will provide labels and pencils. No other label is to be used, except class 19.
6. Prize cards will be awarded for First, Second and Third in each class.
7. Points will be awarded: Three for First, Two for Second and One for Third.
8. The Stanley Roberts Perpetual Trophy will be awarded to the exhibitor gaining the most points. The trophy is to be returned after one year.
9. The Frank Tyldesley Trophy will be awarded for the best exhibit in the Show. The trophy is to be returned after one year.

Novices' classes, for members who have not won a 1st or 2nd prize in that class:

- 1 One jar of clear honey, any colour.
- 2 One jar of set honey, naturally granulated or soft-set.

Open classes

- 3 Two jars of light honey.
- 4 Two jars of medium honey.
- 5 Two jars of dark honey.
- 6 Two jars of naturally granulated honey.
- 7 Two jars of soft set or creamed honey.
- 8 Two jars of chunk honey. (Cut comb in a jar of clear honey).
- 9 Two jars of heather honey.
- 10 One masked jar of honey, any type. Paper masks will be supplied by the Association.
- 11 Two containers of cut comb honey, 7 to 9 oz.
- 12 Plain cake of beeswax, 7 to 10oz.
- 13 Six blocks of beeswax, approx 1oz each.
- 14 Pair of candles.
- 15 Shallow frame of honey, suitable for extraction.
- 16 A practical invention designed by the exhibitor and directly applicable to bees and beekeeping. Exhibits must include an explanatory note.
- 17 Honey fruitcake, recipe as below.
- 18 Photograph. An exhibit may consist of one, two or three photographs, any size or format, framed or unframed. The exhibit will be judged on beekeeping interest as well as photographic quality. The exhibit must be the work of the exhibitor.
- 19 Two matching jars of honey, labeled ready for sale with your own labels. Any size or shape jar, any style of plastic or metal lid, any type of your own honey. Association label need not be used.

Honey Fruit Cake Recipe, 175mm tin, approx 7 inches.

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|-------------------------|-------------------------------------|
| 86g castor sugar, 3 oz. | 170g plain flour, 6oz. |
| 113g margarine, 4 oz. | 113g honey, 4 oz. |
| Pinch of salt. | 1 level teaspoon baking powder. |
| 2 eggs. | 454g mixed fruit, 1lb, no cherries. |

2 level teaspoons mixed spice.
Milk as necessary.

½ teaspoon lemon juice.

Method:

- Cream sugar, margarine and honey.
- Sieve flour, baking powder and spice together and add alternately with egg to creamed mixture.
- Add fruit, lemon juice and enough milk to make a fairly soft consistency.
- Put mixture in baking tin lined with greased paper.
- Bake at 180 deg C, gas Mk 4, for 1½ to 1¾hours.
- Allow to cool before showing.

GOOD LUCK !

Cut here

Association Honey Show 2011, Entry form.

Name

Exhibitor no.....

<i>Class no.</i>	<i>Class</i>	<i>Tick if entered</i>
1	Clear honey, novices	
2	Set honey, novices	
3	Light honey	
4	Medium honey	
5	Dark honey	
6	Granulated honey	
7	Soft set or creamed honey	
8	Chunk honey	
9	Heather honey	
10	Masked jar of honey, any type	
11	Cut comb honey	
12	Plain cake of beeswax	
13	Six blocks of beeswax	
14	Pair of candles	
15	Shallow frame of honey	
16	Practical invention	
17	Honey fruit cake	
18	Beekeeping photograph	
19	Honey labeled for sale	