

Cymdeithas Gwenynwyr Conwy Beekeepers' Association



Annual Honey Show, Tuesday 30 October 2012 at Craig y Don Community Centre.

Autumn is a-cumin in - so now's the time to prepare for the Association Competition on 30 October! The format will be different this year: more hands-on and inclusive and everyone will be involved in judging.

Instead of inviting an official judge, as in previous years, we will all be judges. Everyone will view the exhibits on the tables then mark on a sheet of paper which exhibit they think best in each of ten classes. A list of criteria beside each class will give a guide about what to look out for, and at the end of the evening prize cards and cups will be awarded.

There is plenty of space at the Craig-y-don centre so there shouldn't be a problem with overcrowding around the tables. The whole procedure should be quicker this year too.

Attached is a timetable for the evening, and a list of criteria for each class to help you prepare your entries.

SO, NO EXCUSES, YOU CAN DEFINITELY TAKE PART AND THE MORE ITEMS YOU BRING THE BETTER!

TIMETABLE

6.45pm-7.15pm	Entries to be checked in and staged
7.30pm	Arrangements for evening.
7.45pm - 8.25pm	Judging - 40 minutes
8.25pm	Refreshments while results worked out
8.50pm	Results! Prize cards and Presentations
9.00pm -ish	End of events.

CLASSES:

1. One jar of runny honey of any colour.
2. One jar of naturally granulated or soft set honey.
3. One jar of chunk honey (cut comb in a jar of clear honey).
4. One jar of heather honey.
5. Shallow frame of honey suitable for extraction
6. Six blocks of beeswax of uniform shape and size.
7. Pair of candles of uniform shape and size.
8. A practical invention designed by the exhibitor and directly applicable to bees and beekeeping. Exhibits must include an explanatory note.
9. Honey fruitcake, recipe as below.
10. Photograph. An exhibit may consist of one, two or three photographs, any size or format, framed or unframed, mounted together. The exhibit will be judged on beekeeping interest as well as photographic quality. The exhibit must be the work of the exhibitor.

RULES:

- Honey to be in British Standard squat 454g (one pound) glass honey jar, with metal or plastic lid.
- Only one entry per person per class.
- All honey and beeswax must be produced by the exhibitor's own bees.
- Entries are to be staged between 6.45pm and 7.15pm.
- An Association label showing your exhibitor number, in pencil, is to be affixed to every jar, approx ½" from the base. The Show secretary will provide labels and pencils on the evening. No other label is to be used.
- Prize cards will be awarded for First, Second and Third in each class.
- Points will be awarded: Three for First, Two for Second and One for Third.
- The Stanley Roberts Perpetual Trophy will be awarded to the exhibitor gaining the most points. The trophy is to be returned after one year.
- The Frank Tyldesley Trophy will be awarded for the best exhibit in the Show. The trophy is to be returned after one year.

HONEY FRUIT CAKE - RECIPE

86g castor sugar, 3 oz.

2 eggs.

170g plain flour, 6oz.

454g mixed fruit, 1lb, no cherries.

113g margarine, 4 oz.

2 level teaspoons mixed spice.

113g honey, 4 oz.

½ teaspoon lemon juice.

Pinch of salt.

Milk as necessary.

1 level teaspoon baking powder.

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 fairly soft consistency.

☐☐ Put mixture in baking tin lined with greased paper.

☐☐ Bake at 180 deg C, gas Mk 4, for 1½ to 1¾ hours.

CRITERIA FOR PRESENTING AND JUDGING
 (you should also refer to Classes and Rules lists)

Class	Criteria
1. Jar of runny honey of any colour	1. Clarity 2. Properly filled to ring below thread 3. Presentation: clean, standard honey jar.
2. Jar of granulated or soft set honey	1. Uniform appearance 2. As little "frosting" as possible. 3. Presentation: clean, standard honey jar.
3. Jar of chunk honey.	1. Chunk should take up full height of jar. 2. No pollen in chunk 3. Presentation: clean, standard honey jar.
4. Jar of heather honey.	1. Uniform appearance. 2. Evenly distributed bubbles. 3. Presentation: clean, standard honey jar.
5. Frame of honey suitable for extraction	1. Evenly filled 2. Minimum of empty cells 3. Cleanly presented
6. Six blocks of beeswax	1. Uniform shape, size and colour 2. Smooth shiny surface 3. Attractive colour
7. Pair of candles	1. Same shape, 2. Same size and colour 3. Attractive colour
8. Practical invention	1. Originality 2. Clarity of description for use 3. Usefulness
9. Honey fruitcake	1. Appearance 2. Even distribution of fruit 3. An aroma of honey
10. Photograph	1. Originality 2. Of beekeeping interest 3. Pleasing appearance.

Conwy Beekeepers Association Honey Show
Tuesday 30 October 2012

Entry form.

Please complete this and bring it with your exhibits to the Show between 6.45pm and 7.15pm.

Name

Exhibitor no..... (to be given)

<i>Class no.</i>	<i>Class description</i>	<i>Tick if entered</i>
1	Runny Honey, any colour	
2	Granulated or soft set honey	
3	Chunk honey	
4	Heather honey	
5	Frame of honey	
6	Six blocks of beeswax	
7	Pair of candles	
8	Practical invention	
9	Honey Fruitcake	
10	Photograph	