

# Suffolk BKA Honey Show



Organised by: The Suffolk Beekeepers' Association  
Venue: The Suffolk Show, Trinity Park,  
Felixstowe Road, Ipswich  
Date: Wednesday 30<sup>th</sup> May & Thursday 31<sup>st</sup>  
May 2018

## CLASSES, GUIDANCE AND RULES

### **Presentation of Cups and Trophies**

Thursday 31<sup>st</sup> May 2018 at 3.30 pm

**Honey Judge:** Fiona Dickson (Judging takes place on 30<sup>th</sup> May)  
**Confectionary Judge:** Mary Warner (Judging takes place on 30<sup>th</sup> May)  
**Show Chairman:** Joy Allen  
**Show Secretary:** Helen Davies

## Suffolk Honey Show Classes, Guidance, Rules & Awards

| <u>SECTION A</u> | <u>HONEY IN JARS (OPEN)</u>                  | <u>NOTES</u>   |
|------------------|--|--|
| <b>Class 1</b>   | Two 454g jars of light honey                 | Matched pair, up to 500g net, demonstrating the quality and attractiveness of light coloured honey as a marketable commodity.                  |
| <b>Class 2</b>   | Two 454g jars of medium honey                | Matched pair, up to 500g net, demonstrating the quality and attractiveness of medium coloured honey as a marketable commodity.                 |
| <b>Class 3</b>   | Two 454g jars of dark honey                  | Matched pair up to 500g net, demonstrating the quality and attractiveness of dark coloured honey as a marketable commodity.                    |
| <b>Class 4</b>   | Two 454g jars of granulated or creamed honey | Matched pair up to 500g net, demonstrating the quality and attractiveness of granulated or creamed (soft set) honey as a marketable commodity. |
| <b>Class 5</b>   | Two 454g jars of chunk honey                 | Matched pair up to 500g net, demonstrating the quality and attractiveness of chunk honey as a marketable commodity.                            |

| <u>SECTION B</u> | <u>COMB HONEY (OPEN)</u>                   | <u>NOTES</u>   |
|------------------|--|--|
| <b>Class 6</b>   | One frame of comb, suitable for extraction | One complete frame of comb, suitable for extraction, displayed in a protective case.   |
| <b>Class 7</b>   | Two sections of comb honey                 | Two sections approximately 454g of comb honey, demonstrating the quality & attractiveness of comb honey as a marketable commodity.     |
| <b>Class 8</b>   | Two containers of cut comb honey           | Two containers of cut comb honey (200-255g), demonstrating the quality and attractiveness of cut comb honey as a marketable commodity. |

| <u>SECTION C</u> | <u>WAX (OPEN)</u>   | <u>NOTES</u>  |
|------------------|---|---|
| <b>Class 9</b>   | One cake of beeswax, approximately 454g                       | One cake of beeswax (any shape or size), polished or unpolished at the discretion of the Entrant.                         |
| <b>Class 10A</b> | Two matching beeswax candles, any height - <b>hand dipped</b> | Two matching candles up to and including 35mm (1.5 in) in diameter, to be displayed upright, one may be lit by the judge. |
| <b>Class 10B</b> | Two matching beeswax candles, any height - <b>moulded</b>     | Two matching candles up to and including 35mm (1.5 in) in diameter, to be displayed upright, one may be lit by the judge. |
| <b>Class 11</b>  | Six 28g Blocks of beeswax, matching in all respects           | Six matching 28g blocks of beeswax polished or unpolished at the discretion of the Entrant.                               |

| <u>SECTION D</u> | <u>CONFECTIONERY (OPEN)</u>   | <u>NOTES</u>  |
|------------------|---|---|
| <b>Class 12</b>  | Honey cake - plain or fancy, to contain honey. ( <i>Recipe to be provided</i> ) | Cake containing honey as a <b>principal flavour</b> . Recipe for this class must be supplied including list of ingredients, quantities and method.  |
| <b>Class 13</b>  | Honey cake - as per adjacent recipe   | 200g self-raising flour, 50g soft brown sugar, 140g honey, 100g margarine, 2 eggs, a pinch of salt. Recipe:-<br><ol style="list-style-type: none"> <li>1. Cream margarine and sugar.</li> <li>2. Beat in honey gradually.</li> <li>3. Sieve dry ingredients.</li> <li>4. Slowly add beaten eggs, with a little flour, if necessary.</li> <li>5. Add the rest of the flour.</li> <li>6. Bake in a well-buttered, circular tin, 17cm in diameter, for 1hr, in a moderate oven.</li> </ol> |

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| <u>SECTION D</u> | <u>CONFECTIONERY (OPEN)</u>  | <u>NOTES</u>   |
|------------------|--|--|
| <b>Class 14</b>  | Preserves in which honey is a principal sweetener ( <i>Recipe to be provided</i> ) | Preserve, sweet or savoury, in which honey is a principal sweetener. This class may be split into sweet and savoury classes at the discretion of the Judge. Recipe for this class must be supplied including a list of ingredients and method. |
| <b>Class 15</b>  | Six biscuits or small cakes, containing honey. ( <i>Recipe to be provided</i> )    | Biscuits or small cakes, in which honey is a <b>principal flavour</b> . Recipe must be supplied including list of ingredients and method.  |
| <b>Class 16</b>  | Six honey sweets containing honey. ( <i>Recipe to be provided</i> )                | Six honey sweets containing honey as a principal sweetener. Recipe must be supplied including list of ingredients and method.  |

| <u>SECTION E</u> | <u>WINES (OPEN)</u>   | <u>NOTES</u>  |
|------------------|---|---|
| <b>Class 17</b>  | One bottle of Dry mead  |   |
| <b>Class 18</b>  | One bottle of Sweet mead  |   |
| <b>Class 19</b>  | One bottle of honey based wine ( <i>Recipe to be provided</i> ) | One bottle of honey based wine (metheglin or melomel) fermented with spices or with fruit juice, no alcohol may be added and the recipe must be supplied. |

| <u>SECTION F</u> | <u>CREATIVE PROJECT (OPEN)</u>   | <u>NOTES</u>   |
|------------------|--|--|
| <b>Class 20</b>  | Photograph(s) of Beekeeping interest (no larger than A4)                           | Photograph(s) not previously entered into this Show. The subject should be connected with bees and beekeeping. Photographs must be mounted on card by the entrant for ease of display with a border no larger 2cm<br>(NB The Show reps are unable to print photos on behalf of entrants) |
| <b>Class 21</b>  | Most attractive display of Honey, Beeswax & Mead, not to exceed 60x60cm base area. | A display of honey together with pure beeswax and mead, not to exceed a base area of 60 x 60 cm. In addition to decorative material, coloured beeswax and any size or shape jar may be used.   |

| <u>SECTION G</u>  | <u>OPEN TO MEMBERS* ONLY</u>   | <u>NOTES</u>   |
|---|--|--|
| *Where the entrant/s is a member (or partner member) of an association affiliated to the Suffolk BKA. |  |  |
| <b>Class 22</b>   | Two 454g jars of liquid honey  | Matched pair up to 500g net, demonstrating the quality and attractiveness of liquid honey as a marketable commodity. In plain unadorned jar with plain gold top screw jar.   |
| <b>Class 23</b>   | Two 454g jars of granulated or creamed honey   | Matched pair up to 500g net, demonstrating the quality and attractiveness of granulated or creamed (soft set) honey as a marketable commodity.   |
| <b>Class 24</b>   | Three 454g jars of different honeys, any combination, e.g. Light, Medium, Dark or Clear, Soft Set, Crystallised. | Any 3 jars of honey, demonstrating the quality and attractiveness of Light, Medium, Dark, Clear, Granulated or creamed (soft set) honey up to 500g net as a marketable commodity. All jars must be the same size and shape.  |
| <b>Class 25</b>   | Six jars of honey, labelled etc. as ready for sale to the public.  | Container may be of any type, shape and size - either clear colourless commercially obtainable glass or plastic container up to 500g net, labelled with the exhibitor's own labels, including name and address, ready for sale, demonstrating the quality, economical packaging and attractiveness of honey as a marketable commodity. All six containers must match. Entrant to indicate if items should be sold after judging. |

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| <u>SECTION</u><br><u>G</u> | <u>OPEN TO MEMBERS* ONLY</u>   | <u>NOTES</u>   |
|----------------------------|--|--|
| <b>Class 26</b>            | One jar of any honey, liquid or set; any colour; any quantity but no less than 225g. To be judged on flavour only. | Any quantity but not less than 225g. The jar will be covered with black material, supplied by the Show Secretary so that the honey is judged on flavour only. This class may be split into liquid & granulated classes at the discretion of the Judge. |
| <b>Class 27</b>            | One section of comb honey  | One section of comb honey approximately 454g, demonstrating the quality and attractiveness of comb honey as a marketable commodity.  |
| <b>Class 28</b>            | One cake of beeswax, approximately 225g  | One cake of beeswax, polished or unpolished at the discretion of the Entrant.  |
| <b>Class 29</b>            | Six jars of honey, any type but all matching, produced by a Branch.  | A matched set, in any type and size of clear colourless commercially obtainable glass or plastic container up to 500g net.   |

| <u>SECTION</u><br><u>H</u>   | <u>NOVICE MEMBER* CLASSES</u>                                       | <u>NOTES</u>  |
|--|---|---|
| *Where the entrant/s is a member (or partner member) of an association affiliated to the Suffolk BKA.                                    |   |   |
| <b>Open to Members who have never entered any class at any Honey Show before or who have entered but have not won any class of award</b> |   |   |
| <b>Class 30</b>  | One 454g jar of liquid honey, any colour                            | Up to 500g net, demonstrating the quality and attractiveness of liquid honey as a marketable commodity.                           |
| <b>Class 31</b>  | One 454g jar of granulated or creamed honey                         | Up to 500g net, demonstrating the quality and attractiveness of granulated or creamed (soft set) honey as a marketable commodity. |
| <b>Class 32</b>  | Honey cake: plain or fancy, to contain honey as the main sweetener. | Cake in which honey is the principal sweetener. Recipe for this class must be supplied including list of ingredients and method.  |

| <u>SECTION J</u> | <u>CHILDREN (18yrs or under) (OPEN)</u>            | <u>NOTES</u>  |
|------------------|--|---|
| <b>Class 33</b>  | Any hive product                                   | Presentation at the discretion of the Entrant, age to be given. This class may be split into age groups at the discretion of the judge. |
| <b>Class 34</b>  | A Drawing, using any medium, depicting Beekeeping. | Drawing to be no larger than A4. This class may be split into age groups at the discretion of the Judge. Age to be given.               |

# Suffolk Honey Show Classes, Guidance, Rules & Awards

## Guidance

- Points will be awarded as follows in each Class:  
**1<sup>st</sup>: 4pts**      **2<sup>nd</sup>: 3pts**      **3<sup>rd</sup>: 2pts**      **4<sup>th</sup> or VHC: 1pt**
- The Rules of the Suffolk Honey Show are set out in the numbered paragraphs in the next section. Before you read them, look at the list of classes on the previous pages and think about which you would like to enter. Then look at the Rules and see which rules you must comply with. For example, if you would like to enter 2 jars of soft-set honey (*Class 4*), you would want to know about labelling of the jars (*Rules 5 and 6*), uniformity of the jars (*Rule 16*) and presentation (*Rule 17*).
- All of the Rules are in this one document – you do not need to look elsewhere.
- If possible, attend demonstrations of preparing honey and wax for show for help and advice – your Branch Secretary can advise if/when these are taking place.
- If you are not sure about labelling, just make sure you check your Entries in the day before the Show and the Entries Secretary will then assist with labelling and staging.
- Presentation is very important. Jars, lids and presentation cases must be spotless. Shine a torch through the honey to ensure there are no bubbles, flecks or foreign bodies.
- Weight: With the many makes of honey jar available and their varying weights (up to 20g in some cases) the only way of the judge being certain that the jar contains 454g (1lb) of honey is if there is no air gap visible between the surface of the honey and the lower edge of the lid.
- In the 'ready for sale' class (*Class 25*) your labels should have a visible Lot number OR a best before date containing year, month AND day. Check with Trading Standards for labelling rules
- In the confectionary classes where you provide a recipe, this is so the judge can assess if you have been true to the recipe in terms of method and ingredients so be sure to include all the details.
- In cake classes, the judge is looking for an even bake on sides and base as well as the top i.e. a consistent colour. They also look for evidence of honey in the taste - remember it is a Honey Show and that strong flavours like chilli and chocolate can drown out honey.
- Entries will be left in the tent overnight so do not use ingredients which should be refrigerated such as cream cheese icings.

## Rules

- Entries:** All entries are free. Entries must be made on the form provided or online and must reach the Suffolk Show Secretary by 1week before the Show - Helen Davies @ [BeeEntries2SuffolkShow@gmail.com](mailto:BeeEntries2SuffolkShow@gmail.com). or post to Hallfield Cottage, Lower Street, Sproughton IP8 3AD. ***Anyone who wishes to sell honey or any other items at the show must enter a minimum of one class.***
- Delivery:** Entrants delivering Entries personally to the Showground must unpack them and submit them to the Entries Secretary for staging between 2.30pm & 7.00 pm on the day before the Show. All entries must be staged by 09:00am on the first day. Arrangements to get Entries to the Show can be made via the Branch Secretaries/Show Reps. The Branch Show Reps will act as a central point for collation/return of entries. Entries may be transported to the Show by the Branch Show Reps or the Show Chair/Secretary as an alternative (time permitting). Every care will be taken of exhibits or containers used for transporting entries, but the Show Committee cannot be responsible for loss or damage before, during or after the show. Entries are only accepted on this condition.
- Staging:** Staging of Entries will be by the Show Secretary or a nominated alternate. Cotton gloves will be worn to avoid marking the exhibits.
- Collection:** Entries may be collected from 5:00pm on Thursday from the Entries Secretary. **No exhibits may be removed from the show benches before 5:00pm on the second day without the consent of the Show Secretary. Exhibits that are not collected at the end of the show may be collected from your local association rep.**
- Labels - General:** Entrants must label every Entry with the labels supplied by the Suffolk Show Secretary before or upon delivery to the show. Labels will be mailed/ delivered to the entrants, provided entries are received, no

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later than 1 week before the Show. Except where specified for a particular Class, no Entrant's card, trade mark, label, name or writing may be placed on or attached to any part of an Entry. Labels should be affixed on jars and bottles allowing approximately 15mm between the edge of the label and the bottom of the vessel. In *Class 19* (honey based wine), an additional label (no bigger than 50 mm x 21 mm) may be used to indicate the principal ingredient, to be placed approximately 25mm below the shoulder.

6. **Jars and bottles:** Extracted honey must be exhibited in plain, clear, 454g (1lb), squat jars (glass or plastic), with standard, gold lacquered metal or gold plastic screw tops or twist-offs and matching, except where otherwise stated, except in *Classes 25 & 26*. Wines should be exhibited in clear glass bottles of approximately 75cl capacity and closed with flanged, white, cork stoppers. For *Class 26* (honey judged by flavour only) a special covering will be attached to the jar on staging.
7. **Units of Measurement/Dimensions:** Imperial measurements are to the nearest practical equivalent of Metric. Exhibitors will have the advantage where there are slight discrepancies between scales used by the judge/entrant.
8. **Honey, Wax and Comb** must be the bona fide produce of the Entrant's bees unless otherwise specified in the class description.
9. **Wax and Comb:** Labels shall be affixed to the container in which it is shown. If wax is not in a show case, the label shall be affixed to the Entry itself. **Wax cakes/candles/blocks to have been prepared no earlier than 2016. Comb for extraction, to have been withdrawn from the hive no earlier than 2016.**
10. **Comb Honey:** **a)** Square sections approximately 454g (1lb) may be enclosed in cardboard commercial sale section cases or white show cases. Round sections must have clear covers on both sides. **b)** Frames for extraction must be shown in protective cases and the comb must be visible from both sides. **c)** Plastic foundation is not permitted in any class
11. **Cut Comb Honey:** Cut comb honey is produced by cutting the honeycomb free from its frame or top bar and then subdividing the comb into smaller pieces. Cut comb honey must be shown in standard white 227 g containers with transparent tops and must have a gross weight between 200g and 255g (7-9oz).
12. **Frames suitable for extraction:** Frames must be shown in protective cases without lacing or edging and the comb must be visible from both sides.
13. **Candles:** the label is to be affixed near the base.
14. **Display Classes:** One label shall be affixed to the base or table. Maximum size of photos must be A4 mounted on card. Photos must not have entered into the Suffolk Show in a previous year.
15. **Cakes, Small Honey Cakes, Biscuits and Cookies:** shall be displayed on a white paper plate in a clear sealable plastic bag (e.g. Ziploc). Labels shall be attached to the plate, bag and recipe.
16. **Uniformity:** When a Class requires the staging of more than one exhibit of the same type, the containers (when used) and the exhibits shall be matching in all respects.
17. **Presentation of Extracted Honey:** must be exhibited in clear 454g (1lb) squat jars (glass or plastic) with standard gold lacquered metal, or gold plastic, screw tops or twist-offs, and matching, except where otherwise stated (except for *Classes 25 - honey for sale*), *Class 26* (flavour only), and *Class 29* (6 jars of honey). **The honey must have been extracted between 2016-2018 inclusive.**
18. **Wax:** may be exhibited polished or unpolished at the discretion of the Entrant. If a show case is used it must not exceed 12 inches (300 mm) square. If a show case is not used then a white paper plate and plastic bag can be used instead – a label should be placed on the show case/plate/bag.
19. **Honey Colour:** The new BD Standard Grading Glasses will be used. (Grading glasses should be viewed against the side of a standard 454g (1lb) honey jar with a matt white background. Do not use grading glasses against a direct light source).
20. **Mead:** must be shown in clear, colourless round shouldered Bordeaux style glass wine bottles of approximately 75 cl capacity without lettering, fluting or ornamentation of any kind. Bottles shall be closed with flanged, white cork stoppers. No alcohol or flavouring may be added to mead. No alcohol may be added to honey based wine (Metheglin or Melomel). Additions such as acids, nutrients and tannin may be used.
21. **Awards:** Entrants may make more than one Entry in a Class, up to a maximum of six. No single Entry may be shown in more than one Class. An Entrant shall not be entitled to more than one award in any one Class. However if a second award is considered appropriate, in any class, it will be eligible for 1 additional point. An exhibitor may make an individual and a joint entry in the same class but these will be deemed to be duplicate entries. Multiple owners when exhibiting will be considered as one person.

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22. **Caution:** No Entry or any part thereof may be removed until after the close of the Show (5:00pm Thursday). No Entry may be tasted or in any way interfered with by the Entrant or any person during the Show other than the appointed judge and/or their assistant/s.
23. **The Suffolk Show Committee of the SBKA** will take ordinary care of exhibits, but will not be responsible in any circumstances for loss or damage sustained by Entrants or their Entries in any way whatsoever.
24. If any Entry is found to be adulterated, the penalty shall be disqualification.
25. **Disqualification:** The Suffolk Show Committee reserves the right to refuse any Entry but will provide a reason for the refusal to the Entrant.
26. **Objections:** Any protest by an Entrant must be made in writing to the Suffolk Show Secretary by 4pm on Wednesday for consideration by a quorum (3 members) of the Suffolk Show Committee.
27. **Powers of Honey Show Judges and Suffolk Show Committee:** The Honey Show Judges and Suffolk Show Committee may:-
  - a. Withhold awards in cases of insufficient merit or entries.
  - b. Submit any Entry for analysis.
  - c. Retain all or any part of any Entry concerning which a protest has been made until a decision upon such protest has been taken.
  - d. Decide any question as to the interpretation of these Rules.
28. **The decisions of the Suffolk Show Committee** on any matter whatsoever, under or in relation to these Rules, or on any protest or objection in relation thereto or to any Entry, shall be final and conclusive.
29. **Any protest** against the decision of the Judge must be made in writing and handed to the Show Secretary before 5:00pm on the first day of the Show. The Show Committee will determine this, and any other controversial questions. The Show Committee's decision is final; there is no right of appeal.
30. **Cups and Trophies:** won last year should be delivered by hand to the Suffolk Show Committee of the SBKA on or before the day before the Show. If the winner is unable to deliver the cup or trophy themselves they should be given to their Branch Show Rep and the Show Secretary notified (Helen Davies)
31. **Entrants** must complete the declaration on the entry form for their entries to be valid. Entries will not be accepted unless this has been completed.
32. **Labelling Regulations:** The regulations have been interpreted slightly differently by Trading Standards departments in many areas. For the purpose of the Suffolk Honey Show all classes requiring the Entrant's own labels must comply with the following requirements which must all appear on the same label:-
  - a. The word HONEY which may be prefixed with the type of honey and/or area of origin. e.g. Purdis Heath Heather Honey.
  - b. The metric weight must appear – figures to be at least 4mm high for 454 & 227g weights. If the imperial weight is shown it must be in close proximity to the metric and be less prominent. The 'e' symbol if used will be ignored.
  - c. Your name and address must appear on the label.
  - d. The country of origin must be shown on the label. e.g. 'Produce of the U.K'. The country name alone at the end of your address is not sufficient.
  - e. A 'best before' date must appear (suggest 2-5 years) or an indication of where it can be found. e.g. for 'best before' see base of jar. If the date is given in full i.e. day, month and year, there is no need for a lot number.
33. **Members who wish to sell honey** and/or other related products at the Show must advise Mike Shave ([mikefshave@gmail.com](mailto:mikefshave@gmail.com)) of the quantity, before Monday 22<sup>nd</sup> May 2017. All honey will be inspected for quality, before sale, and, maybe subjected to a "Suffolk Show" identification label. It may be necessary to limit the quantity accepted for sale. A 20% commission will be charged on all sales **NB: Members selling honey must enter one or more of the classes.**

## Suffolk Honey Show Awards and Trophies

### Awards

**The Buckland Memorial Challenge Bowl** will be awarded, for one year, to the member gaining most points in Classes 1, 2, 3, 4, 6, 7, 8, 9, at the Suffolk Show, and the equivalent classes at the Stowmarket, Waveney and West Suffolk Shows. The winner and runner-up receive a plated spoon at the subsequent SBKA AGM where the bowl is also presented. The points awarded for this cup, at all the shows, will be as laid out in the Rules.

**The 1<sup>st</sup> President Cup** will be awarded to the best exhibit in the Show. The winner will also receive the BBKA National Honey Show Blue Ribbon Award; this award entitles the winner to make a free entry in an Open Class in the National Honey Show.

**The Silver County Cup** will be awarded to the Entrant gaining most points in Classes 12, 13, 14, 15 and 16.

**The Silver Salver** will be awarded to the member, having six or less hives, at the time of the Show, gaining the most points in the Show.

**The President's Silver Challenge Cup** will be awarded to the member gaining most points in Classes 1 - 11.

**The Headlands Senior Cup** will be awarded to the Entrant gaining most points in Classes 17, 18 and 19.

**The Sproughton Cup** will be awarded to the Entrant gaining most points in Classes 6 - 8.

**The Wax Cup** will be awarded to the member gaining most points in Classes 9, 10, 11 and 28.

**The "Mayor's" Silver Challenge Cup** will be awarded to the member gaining most points in the Show.

**The Headlands Junior Cup** will be awarded to the best exhibit in Classes 33 and 34.

**The Basil Staff Cup** will be awarded to the member gaining most points in the novices' section, Classes 30, 31 and 32

**The F W Drake Cup** will be awarded to the member gaining most points in Classes 22 - 28.

**The "David Little" Trophy** will be awarded to the member of Ipswich & East Suffolk Beekeepers Association, gaining the most points in the Show.

**The "Ogilvie" Cup** will be awarded to the 'New Entrant' gaining the most points in the show.