



Suffolk Honey Show - Entry Form 2018

Name	
Email	
Tel	
Address	

For further information – guidance & rules see the [Suffolk Honey Show Schedule 2018](#)

<u>Click to Enter</u>	<u># Entries</u>	<u>SECTION A</u>	<u>HONEY IN JARS (OPEN)</u>	<u>NOTES</u>
<input type="checkbox"/>		Class 1	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.
<input type="checkbox"/>		Class 2	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.
<input type="checkbox"/>		Class 3	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
<input type="checkbox"/>		Class 4	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.
<input type="checkbox"/>		Class 5	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>Click to Enter</u>	<u># Entries</u>	<u>SECTION B</u>	<u>COMB HONEY (OPEN)</u>	<u>NOTES</u>
<input type="checkbox"/>		Class 6	One frame of comb, suitable for extraction	One complete frame of comb, suitable for extraction, displayed in a protective case.
<input type="checkbox"/>		Class 7	Two sections of comb honey	Two sections approximately 454g of comb honey, demonstrating the quality & attractiveness of comb honey as a marketable commodity.
<input type="checkbox"/>		Class 8	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>Click to Enter</u>	<u># Entries</u>	<u>SECTION C</u>	<u>WAX (OPEN)</u>	<u>NOTES</u>
<input type="checkbox"/>		Class 9	One cake of beeswax, approximately 454g	One cake of beeswax (any shape or size), polished or unpolished at the discretion of the Entrant.
<input type="checkbox"/>		Class 10A	Two matching beeswax candles, any height HAND DIPPED	Two matching candles up to and including 35mm (1.5 in) in diameter, to be displayed upright, one may be lit by the judge.
<input type="checkbox"/>		Class 10B	Two matching beeswax candles, any height MOULDED	Two matching candles up to and including 35mm (1.5 in) in diameter, to be displayed upright, one may be lit by the judge.
<input type="checkbox"/>		Class 11	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>Click to Enter</u>	<u># Entries</u>	<u>SECTION D</u>	<u>CONFECTIONERY (OPEN)</u>	<u>NOTES</u>
<input type="checkbox"/>		Class 12	Honey cake - plain or fancy, to contain honey. <i>(Recipe to be provided)</i>	Cake containing honey as a principal flavour . Recipe for this class must be supplied including list of ingredients, quantities and method.
<input type="checkbox"/>		Class 13	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:- <ol style="list-style-type: none"> 1. Cream margarine and sugar. 2. Beat in honey gradually. 3. Sieve dry ingredients. 4. Slowly add beaten eggs, with a little flour, if necessary. 5. Add the rest of the flour. 6. Bake in a well-buttered, circular tin, 17cm in diameter, for 1hr, in a moderate oven.
<input type="checkbox"/>		Class 14	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
<input type="checkbox"/>		Class 15	Six biscuits or small cakes, containing honey. <i>(Recipe to be provided)</i>	Biscuits or small cakes, in which honey is a principal flavour . Recipe must be supplied including list of ingredients and method
<input type="checkbox"/>		Class 16	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>Click to Enter</u>	<u># Entries</u>	<u>SECTION E</u>	<u>WINES (OPEN)</u>	<u>NOTES</u>
<input type="checkbox"/>		Class 17	One bottle of Dry mead	

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<input type="checkbox"/>		Class 18	One bottle of Sweet mead	
<input type="checkbox"/>		Class 19	One bottle of Honey Based Wine (<i>Recipe to be given</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>Click to Enter</u>	<u># Entries</u>	<u>SECTION F</u>	<u>CREATIVE PROJECT (OPEN)</u>	<u>NOTES</u>
<input type="checkbox"/>		Class 20	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 printed by the entrant and mounted on card for ease of display. (NB The Show reps are unable to print photos on behalf of entrants)
<input type="checkbox"/>		Class 21	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>Click to Enter</u>	<u># Entries</u>	<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				
<input type="checkbox"/>		Class 22	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
<input type="checkbox"/>		Class 23	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.
<input type="checkbox"/>		Class 24	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.
<input type="checkbox"/>		Class 25	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.
<input type="checkbox"/>		Class 26	One jar of any honey, liquid or set; any colour; any quantity but	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 <u>flavour</u> only. This class may be split into liquid &

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			no less than 225g. To be judged on flavour only.	granulated classes at the discretion of the Judge.
<input type="checkbox"/>		Class 27	One section of comb honey	One section of comb honey approximately 454g, demonstrating the quality and attractiveness of comb honey as a marketable commodity.
<input type="checkbox"/>		Class 28	One cake of beeswax, approximately 225g	One cake of beeswax, polished or unpolished at the discretion of the Entrant.
<input type="checkbox"/>		Class 29	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>Click to Enter</u>	<u># Entries</u>	<u>SECTION H</u>	<u>NOVICE CLASSES</u>	<u>NOTES</u>
*Where the entrant/s is a member (or partner member) of an association affiliated to the Suffolk BKA.				
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				
<input type="checkbox"/>		Class 30	One 454g jar of liquid honey, any colour	Up to 500g net, demonstrating the quality and attractiveness of liquid honey as a marketable commodity.
<input type="checkbox"/>		Class 31	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.
<input type="checkbox"/>		Class 32	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>Click to Enter</u>	<u># Entries</u>	<u>SECTION J</u>	<u>CHILDREN (18yrs or under) (OPEN)</u>	<u>NOTES</u>
<input type="checkbox"/>		Class 33	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.
<input type="checkbox"/>		Class 34	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.

All questions below are mandatory and must be answered otherwise the entry form cannot be accepted

#	Question	Answer (highlight chosen reply)
1	How many colonies do you have:	0, 1-5, 5-10, 10-50, 50+
2	Which association do you belong to?	Ipswich & East Suffolk Leiston Norwich & District Stowmarket & District Waveney West Suffolk Other
3	If you win an award/s do you agree to have your name/photo published in beekeeping publications or local newspapers	y, n
4	I confirm that the honey &/or wax that I have entered into any class was extracted/processed no earlier than 2015.	y
5	I confirm that the photo/s I have entered have not been entered into any previous Suffolk Show.	y
6	I agree to abide by the rules in the Schedule	y