



EssexBeekeepers'Association

Registered Charity 1031419

131st Annual Show 2018

SHOW SCHEDULE

Saturday 1st September 2018

(Judging to take place on Friday 31st August)

**Orsett Showground
Nr Grays, Thurrock RM16 3JU**

The organisers of the Orsett Show - **Orsett Horticultural & Agricultural Society** - are a registered charity with the aim of promoting countryside matters and businesses. Some 300 companies, organisations and charities will be there along with arena events and anticipated attendance of some 11,000 people.

The public's interest and fascination in bees continues, so this County event presents an ideal opportunity for all EBKA beekeepers to show the public the quality and use of local honey, the versatility of beeswax and the wonderment of honey bees.

Please enter as many classes as you can to make this a memorable show. Make a commitment and return the Honey Show Entry Form today. The Show Classes with prizes and awards are similar to previous years. Note that the recipes have been rationalised to be just metric measurements.

Please support the Show by entering the Classes as well as bringing along lots of visitors or, better still, volunteer as a helper and get free entry..

**Our setting up day will be Friday 31st August,
and as exhibits need to be judged on this day also, prompt delivery of
your exhibits is crucial.**

Advice for Entrants

JUDGES: As determined by the Show Committee

SHOW SECRETARY: Pauline Tidmas..

RECIPES: Use only those in this Show Schedule.

Take careful note of measurements as they are only in metric. Entries in Classes 22 to 31 will be sold to help towards the cost of the show unless instructions to the contrary are given by exhibitors beforehand.

DELIVERY OF EXHIBITS:

1. Posted entries to be received by Thursday 30 August

Pauline Tidmas, EBKA Show Secretary,
83 Greygoose Park, Harlow, Essex CM19 4JR
07749 274 895 pauline.bees@hotmail.co.uk

2. Delivery of entries at the Show Marquee is to be between 9.00am and 12 noon on Friday 31 August.

ENTRY FEES:

Gift classes 1, 2 and 3 are free, all other classes **50p per entry to be paid only in cash at time of delivering entries.**

TROPHY WINNERS:

Trophies will be presented at the EBKA Conference in the current year and winners are asked to let the Show Secretary know of their intentions if they are unable to be personally presented with them.

If someone is collecting trophies for them they should let the Show Secretary know well before the Conference.

Prize-winners from our last show in 2017 are asked to bring their trophies to the marquee on Friday 31st August

Labelling Regulations

HONEY:

The regulations have been interpreted slightly differently by Trading Standards depts. in some areas. For the purpose of the this show all classes requiring the Exhibitor's own labels must comply with the following requirements which must all appear on the **same** label:-

- 1) The word HONEY which may be prefixed with the type of honey and/or area of origin. e.g. New Forest Heather Honey.
- 2) 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.
- 3) Your name and address must appear on the label.
- 4) 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.
- 5) A 'best before' date must appear on the label (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. date, month and year there is no need for a lot number.

OTHER PRODUCE FOR SALE:

Beeswax, Candles and Polish, etc. must comply with the statutory warning labels as appropriate to the product.

EBKA SHOW CLASSES

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|-----|---|---|--|
| 1 | One section of comb honey. | } | GIFT CLASSES – 1 to 3 |
| 2 | One 454g jar of clear honey, any colour. | | |
| 3 | One 454g jar of crystallised honey, natural or soft set. | | – See Rule 2 |
| 4 | One pair of comb honey sections. | | |
| 5 | One frame, any size, of extractable honey. | | |
| 6 | Two 454g jars of light clear honey. | | |
| 7 | Two 454g jars of medium clear honey. | | |
| 8 | Two 454g jars of dark clear honey. | | |
| 9 | Two 454g jars of crystallised honey, natural set. | | |
| 10 | Two 454g jars of crystallised honey, soft set. | | |
| 11A | One plastic container of cut comb honey, not set or crystallised, between 200g & 255g (gross wt). | | |
| 11B | One plastic container of crystallised cut comb honey, between 200g & 255g (gross wt). | | |
| 12 | Two jars of chunk honey in 454g jars. | | |
| 13 | One cake of beeswax, not less than 454g in weight, and not less than 25 mm thick | | |
| 14 | One bottle of sweet mead (see Rules 8 & 10). | | |
| 15 | One bottle of dry mead (see Rules 8 & 10). | | |
| 16 | Two 454g jars light clear honey. | } | Classes 16 to 18 - See Rule 16 |
| 17 | Two 454g jars of medium clear honey. | | |
| 18 | Two 454g jars of dark clear honey. | | |
| 19 | Novice Class: Two 454g jars of clear honey, any colour. | } | See Rule 4 |
| 20 | Novice Class: Two 454g jars of crystallised honey, natural or soft set. | | |
| 21 | Novice Class: One cake of beeswax, between 99g & 128g in weight. | | |
| 22 | One Honey Fruit cake. | } | See pages 7 & 8 of schedule for recipes |
| 23 | Six Honey Nut Cookies | | |
| 24 | Honey Sandwich. | | |
| 25 | Four Apricot and Honey Scones | | |
| 26 | Junior Class: One Honey Fruit cake. | | |
| 27 | Junior Class: Six Honey Nut Cookies | | |
| 28 | Junior Class: Honey Sandwich. | | |
| 29 | Six pieces of honey fudge. | | |
| 30 | Six pieces of honey toffee. | | |
| 31 | Honey and Malt wholemeal loaf | | |
| 32 | Junior Class: A poster about beekeeping | | |
| 33 | Divisional composite Class to be shown by no fewer than three members of any one Division:
- one cake of beeswax, 99g to 128g, and three of the following: one 454g jar of clear honey, any colour; one 454g jar of crystallised honey natural set; one section of honey; one shallow comb for extraction; flowers made from beeswax. | | |
| 34 | Decorative display of honey products, beeswax and mead in any form not exceeding 1m wide x 65cm deep in overall size: weight of honey to be not less than 6.81 kg, any size or shape of jars may be used. | | |
| 35 | A pair of candles made of beeswax by casting in a mould (one to be lit by the judge). | | |
| 36 | A pair of candles made of beeswax by any method other than casting in a mould (one to be lit by the judge). | | |
| 37 | A practical invention by the exhibitor directly related to beekeeping and not previously given an award in a honey show. No live bees. A typed description for use of the device to accompany the exhibit. | | |
| 38 | Twelve 454g jars of clear honey all one colour; all jars to be labelled with exhibitor's own label. Attractiveness will be taken into account. (See Rule 15) | | |

- 39 Twelve 454g jars of naturally crystallised or soft set honey all one colour; all jars to be labelled with exhibitor's own label. Attractiveness will be taken into account. (See Rule 15)
- 40 **Junior Class:** One colour photograph UNMOUNTED of any size related to beekeeping – not judged on photo excellence.
- 41 One colour photograph UNMOUNTED of any size related to beekeeping - not judged on photo excellence.
- 42 One bottle sweet Melomel (see rules 9 & 10).
- 43 One bottle of dry Melomel (see rules 9 & 10).
- 44 One bottle of sweet Metheglin (see rules 9 & 10).
- 45 One bottle of dry Metheglin (see rules 9 & 10).
- 46 Honey Label. A standard label, actual size, produced in any medium, to comply with current UK regulations displayed on a standard empty 454g, 340g or 227g honey jar (see rule 15)
- 47 A pair of coloured beeswax candles to be made by any method other than rolling.
- 48 **Junior Class:** Two identical rolled beeswax candles made of any colour and any size using commercially available foundation.
- 49 **Beeswax Polish.** Any recipe containing beeswax. See Rule 18
- 50 Vase of Flowers. Approximately 65cm wide x 65cm high when viewed from the front and suitable for decorating the Honey Show marquee predominately 'pollination-friendly' flowers.
- 51 A "Divisional" garden for enhancing the outside of the marquee. The garden to be **maximum** of 1 metre deep by **at least** 1 metre in length. Gardens containing flowers attractive to pollinators will attract extra marks; other flowers may be used exclusively or in combination with bee-attractive flowers. The top six gardens contributing points for their Division towards the President's Cup.
Note that the setting up, security and breaking down of the gardens remains the responsibility of the exhibiting Division.
- 52 **Needlework** - any medium with a max. size of A5 (148 x 210mm or 5.8 x 8.3in) or max 180mm / 7in diameter depicting any connection with the life of the honeybee. Any fabric. Stitching to cover at least 1/3rd of the fabric. Kits permitted for under 16's. Finished item may be mounted or unmounted. See Rule 19

For all Classes please make careful note of the relevant instructions within the Rules

Prizes

Classes	First	Second	Third
1 – 50 & 52 (except 7, 11A, 11B, 32, 33 , 34)	£ 3	£ 2	£ 1
7, 11A, 11B & 32	£ 6	£ 3	£ 2
33	£ 9	£ 6	£ 3
34	£ 18	£ 7	£ 4
51	£20 + 6 points	£15 + 5 points	£10 + 4 points

RULES FOR ENTRY FOR EBKA ANNUAL COUNTY SHOW

- 1 Open to Members, Member's family and Associates of the Essex Beekeepers' Association only.
- 2 Exhibits in the gift classes will either be donated to St Francis Hospice or given to support the show. Your own labels must be supplied (but not stuck on jars and sections).
- 3 Exhibitors shall not take more than one award in a class where a multiple entry is made..

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- 4 A novice is an exhibitor in one of the 3 novice classes who has not before won a prize in the Essex Show for the specific novice class entered i.e. clear honey, set honey or wax.
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- 5 The upper age limit in junior classes is sixteen years.
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- 6 When a Class requires the staging of more than one exhibit of the same kind the containers (when used) and the exhibits shall be matching in all respects, however mould marks are not relevant.
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- 7 **Extracted honey** must be exhibited in clear squat glass jars of British Standard pattern, which must contain a minimum of 454g of honey, and must be closed with standard lacquered commercial or white plastic screw caps. Frames for extraction must be in a bee-tight showcase without lacing or edging. Sections to be shown in cases, glazed on each side, laced if desired to show a clear central area of 80mm x 80mm.
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- 8 **Mead** (classes 14 & 15) is to be made of honey and water by a process of fermentation and exhibited in clear glass bottles having a capacity of 75cl and free from any lettering and other marking. Stoppers must be flanged - either natural cork, or cork with tops of white plastic.
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- 9 **Melomel & Metheglin** (classes 42-45) to conform to the same display rules as mead (see Rule 8) but a label is to be affixed by the exhibitor just below the shoulder of the bottle listing the contents and whether sweet or dry. No alcohol may be added.
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- 10 Neither alcohol nor flavouring may be added to mead, but additions such as acids, nutrients and tannin may be used.
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- 11 Only labels supplied by the Assistant Show Secretary must be fixed by the exhibitor to their exhibits. Labels must not be altered by the exhibitor. Labels should be fixed to jars and bottles to leave about 12 mm between the label and the bottom of the vessel. Show cases, section cases, and cut-comb containers shall be labelled in the top right hand corner of the transparent face of the case or containers. A duplicate label shall be fixed to the frame or section. For wax and confectionery, labels shall be fixed to both exhibit and container or plate. Only classes 38, 39 and 46 are to be labelled as for sale (see rule 15).
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- 12 Points will be awarded as follows: First prize - 6, Second - 5, Third - 4, Very Highly Commended - 3, Highly Commended - 2, Commended - 1.
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- 13 **Delivery of Exhibits: If not posted to the Show Secretary, then all exhibits must be delivered to the Beekeeping Marquee at the Orsett Showground between 9am and noon on the Friday immediately preceding the show.**
In all cases collection of the exhibits after the Show is the responsibility of the exhibitor.
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- 14 **Posted entry forms** should be delivered to the Show Secretary by first post on the Saturday immediately preceding the Show. Posted entries delivered late, or those handed in at the Show, will be subject to an additional £5.00 late entry fee.
All fees are to be paid only in cash at the time of delivering the exhibits.
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- 15 All labels in Classes 38, 39 & 46 must comply with the relevant legislation relating to sale to the public. See "Labelling Regulations" on page 2 of this schedule.
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- 16 Classes 16, 17 and 18 are only for beekeepers who have kept bees for less than five years.
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- 17 **Confectionery** to be covered with clear plastic covers obtainable from the Show Sec. and provided free of charge (but not to be taken away).
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- 18 **Beeswax Polish:** Any recipe containing beeswax may be used. Polish must be in a pot/jar designated for wax. Entry must comply with the legal requirements for polish. The recipe to accompany the entry.'
[Individual polish tins can be supplied at cost price to any member wishing to exhibit to save you buying a whole pack - contact Jean Smye 07739 934 551]
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- 19 **Needlework:** Any medium may be used, silk, wool, cotton, ribbon, etc. to produce an artistic work with a maximum size of A5 or, if circular, a maximum diameter of 180mm. The work may be framed or left on the loom/frame as you wish. Title permitted. The back of the work must be accessible for inspection. A detailed description of the item may be displayed after judging.
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SPECIAL AWARDS

The Show Committee reserves the right to award or withhold any of the following cups and trophies.

Burt Challenge Cup	Best in classes 11A and 11B (cut comb)
Cowan Vase	Best in classes 1 and 4 (section)
Dearman Cup	Class 39 (12 jars naturally crystallised or soft set)
Ford Trophy	Most points in Classes 2, 3, 6, 7, 8, 9, 10 & 12 (honey)
Horton Cake Cup	Best entry in 22 and 26 (fruit cake)
Memorial Cake Knife	To be retained by the winner of the Horton Cake Cup as a permanent token of their prowess. This is presented annually through an endowment made by friends of the late Mrs M Horton (Life Member of EBKA and Central Association of Beekeepers)
Mallinson Cup	Best exhibit in classes 35 and 36 (cast & uncast candles)
Ongar Cup	Class 5 (extractable frame)
President's Cup	Presented to the division whose members gain the highest number of points all classes.
Holmes Cup	Presented to the exhibitor with the highest number of points in all classes.
Tidswell Challenge Bowl	Most points in classes 1 to 12 (all honeys)
Jersey Cup	Best cake of beeswax in Classes 13
W.B.C Cup	Highest number of points in Classes 23, 24 and 29 (biscuits, honey sandwich & fudge)
Devall Award	Novice gaining the highest number of points in all classes and who has won a prize in Classes 19-21
Essex Chronicle Cup	Class 38 (12 jars clear)
BBKA Blue Ribbon	For the best exhibit in the Show when over 100 entries are exhibited.
Marconi Trophy	Best sweet mead (Class 14)
A F Gunn Jubilee Shield	Best metheglin (Classes 44 and 45)
Walden Wine Shield	Best melomel (Classes 42 and 43)
G A Taylor Mazer	Best dry mead (Class 15)
Archie Horton Award	For most points in classes 35, 36 & 47 (candles)

EBKA SHOW SCHEDULE - RECIPES

NB: All quantities in metric

HONEY FRUIT CAKE – Classes 22 (Adult) and 26 (Junior)

NOTE: This recipe will make two 6in.(15cm) cakes- select one for your entry and enjoy the other!

225g margarine	150g soft light brown sugar
125g honey	3 eggs
350g self raising flour	60ml milk
350g mixed dried fruit	Grated rind of half a lemon or orange
Flaked almonds to sprinkle over top	

Put the honey, sugar and 30ml of milk in a basin and stand in a warm place until it has melted and the sugar dissolved. Allow to cool before using.

Cream the margarine with the sugar and honey mixture and beat well. Beat the eggs and add them gradually, beating well. Fold in the fruit, grated rind and the sifted flour. Add milk as required to give a soft dropping consistency. Place the mixture in two greased and lined tins, sprinkle a few flaked almonds on the top and bake at 140°C or 275°F for 1¼ hours or a little longer. Allow to cool for about 10 minutes then carefully turn on to a wire rack to cool

HONEY NUT COOKIES – Classes 23 (Adult) and 27 (Junior)

125g margarine	225g Self raising flour
125g demerara sugar	pinch of salt
1 egg, beaten	50g chopped mixed nuts
15ml honey	

Cream the margarine with the sugar, then beat in the egg and honey. Sift flour and salt together, gradually beat into the creamed mixture, add the nuts and mix to form a soft dough. Roll into balls the size of walnuts. Place on a greased baking sheet well apart and flatten slightly with a wet fork. Bake for about 15 mins. at 180°C or 350°F or gas mark 4. Exhibit six cookies

HONEY SANDWICH – Classes 24 (Adult) and 28 (Junior)

175g butter or margarine	175g Self Raising Flour
15ml honey	3 medium eggs
125g castor sugar	Honey Butter filling –see below

Grease and line two 7in. (17.5cm) sandwich tins. Cream the margarine with the honey and sugar until light and fluffy. Gradually add the beaten eggs and mix in well. Carefully fold in the sifted flour and add a little water, if required, to make a softer mixture.

Divide the mixture between the two tins and smooth over the tops. Bake in the centre of a moderate oven, 180°C or 350°F until golden and springy to the touch. Cool on a wire rack.

Honey Butter filling; 50g butter or margarine, 75g icing sugar,
15ml of honey.

Cream the butter, beat in the sifted icing sugar until smooth then beat in the honey. When the cake is cold, sandwich together with the filling. **Do NOT dredge the top with castor sugar.**

APRICOT AND HONEY SCONES – Class 25

450g self-raising flour	56g - 84g Beekeeper's own honey to taste
20g baking powder	125g soft margarine
1 egg beaten	50g chopped apricots
Semi skimmed milk	

Warm the honey and 57ml of the milk over a low heat until dissolved. .Cool. Pour into a measuring jug and add the beaten egg and sufficient milk to makeup a full 256ml of liquid. Sieve the flour with the baking powder and rub in the margarine. Stir in the chopped apricots. Make a well in the centre and pour in the liquid. Mix with a round bladed knife to form a soft dough, knead until smooth. Roll out 20mm thick and cut into 15 rounds using a 57mm fluted cutter. Place close together on a lined baking sheet and brush tops with milk. Bake in a pre-heated oven at 200C, 180C if fan or gas mk6 for 10-12 mins until golden top and bottom. Leave to cool.

HONEY FUDGE – Class 29

450g sugar	15ml of English honey
1 small tin (170g) evaporated milk	5ml vanilla essence
50g butter or margarine	

Mix ingredients well. Bring to the boil and then raise the temperature very slowly to 115°C or 240°F stirring carefully all the time. Remove from the heat and stir until it begins to thicken, then beat well and pour quickly into a buttered tin. Cut when firm.

HONEY CINDER TOFFEE – Class 30

150g granulated sugar	50ml English honey
15ml water	5g Bicarbonate of Soda

Spread sugar over base of saucepan, add honey and 1 tbsp water. Bring to the boil while stirring gently to allow sugar to dissolve. Once temperature reaches 150°C (300°F) (hard crack), quickly add bicarbonate of soda and stir vigorously until just mixed in. This mixture will be **very hot** and will burn if in contact with skin. Pour the foaming mixture into a silicon mould about 15x15cm or 20x20cm. Let it stand without disturbing until cold (a few minutes). Break into pieces and keep in an airtight container.

HONEY AND MALT WHOLEMEAL LOAF – Class 31

450g strong wholemeal flour	50g fresh yeast
10ml English honey	5g sea salt
10ml malt	20g veg. lard
1 200mg Vit C tablet (crushed)	200ml warm water

Crumble the yeast into the warm water and add the malt and Vit. C. Thoroughly mix. Crush the sea salt and rub into the flour with the vegetable lard. Make a well in the flour. Now add honey to the yeast mix. Add this liquid to the flour and mix. Knead the dough - adding a little more flour if too wet, or a little more warm water if too dry. Divide the dough into two equal parts (preferably by weighing). Shape each piece and place into greased 450g loaf tins. Cover tins with lightly oiled polythene and leave in a warm place to rise. Whilst dough is rising, preheat oven to 230°C or 450°F. Allow dough to rise until the crest of the dome is about 25mm higher than the tin.

Bake for approximately 35 minutes checking after 20 minutes that top is not browning too quickly (turn down heat if it is). Loaf is ready when it turns out of tin easily and has a hollow sound when tapped on its bottom. Choose the better of your two loaves for your entry in the Show (if you can't make up your mind, make two entries and enter them both).

NOTE: If fresh yeast is not available then use dried yeast according to the directions on its packet. Different types need different treatment. Vit. C is not essential but it helps the fermentation.