

The joint **BBKA and National Honey Show Blue Ribbon** will be awarded for the best exhibit in the Show (subject to there being a minimum of 101 entries).

PERPETUAL CHALLENGE CUPS

Burnet Silver Challenge Cup:	most points in the member classes 40 to 48
Crane Challenge Cup:	most points in the novice classes 51 - 56
Gambrill Challenge Cup:	best exhibit of four bee products
President's Cup:	best exhibit of three wax products
Romer Victory Challenge Cup:	best extracting comb in any class
Bartle Memorial Challenge Cup:	best crystallized honey in member and novice classes
South West Middlesex Challenge Cup:	best exhibit of a pair of beeswax candles
Violet Miller Memorial Cup:	best exhibit of a honey fruit cake
Recknell Memorial Cup:	best junior member's exhibit

Challenge cup points shall be calculated as follows: - 1st 6; 2nd 5; 3rd 4; VHC 3; HC 2; C 1. A cup to be won for most points will only be awarded provided that a first, second or third has been attained in at least one of the classes appertaining to it.

In the case of a tie, the cups will be awarded to the exhibitor gaining 1st prizes in classes with the larger number of staged entries. Should no 1st prizes be included in the total points, 2nd prizes will be taken into account. If a tie still results, winners will hold the cup for equal periods during the ensuing twelve months.

Cups can only be awarded to members, otherwise they will be retained by T&TVBKA.

Rules for exhibitors can be found on a separate sheet together with an entry form which should be detached and sent back to the show secretary by **Saturday 1st October 2011**.

Both the rules and/or additional entry forms can be requested from the Show secretary (contact details on the front page) or downloaded from the Association website: <http://www.twickenham-bees.org.uk>

All liquid honey must be the produce of the exhibitor's own bees and from this year's harvest.

Recipes

Exhibits for the following two classes must be made from these recipes:

Honey Fruit Cake

<i>Ingredients:</i>	225g (8oz) SR flour	225g (8oz) honey
	115g (4oz) sultanas,	115g (4oz) currants
	115g (4oz) butter	2 medium sized eggs
	55g (2oz) peel	3 tblsp milk
	Pinch of nutmeg and salt	

Method: Cream butter and honey together, beat eggs well and add alternately with sifted flour and salt. Add fruit, peel etc. Beat well and lightly. Put into a well-buttered round tin (15-20cm/6-8") and bake in a moderate oven.

Honey Madeira Cake

<i>Ingredients:</i>	255g (9oz) SR flour	170g (6oz) butter
	142g (5oz) honey	57g (2oz) caster sugar
	3 medium sized eggs	Grated rind of a lemon

Method: Cream butter, sugar and honey. Mix in lemon rind, beat eggs lightly and gradually add to mixture. Fold in sieved flour. Transfer to a greased and base-lined 900g (2lb) loaf tin. Bake for 1hr-1hr 10 min at 160C / 325F / Gas Mark 3.

Twickenham and Thames Valley Bee-Keepers' Association



~ Founded 1919 ~

"We Serve Mankind"

92nd ANNUAL HONEY SHOW

Open to the public:

Sunday, 9th October 2011 at 1 pm

The Apiary, 41 Whitton Road

Twickenham

Auction of gift classes at 4.00 pm

Judging: Saturday 8th October 1.00 pm

Honey Judge: Fiona Dickson

Domestic Judge: Vanessa Jones

Staging: Friday 7th Oct 7.00 pm – 9.00 pm
Saturday 8th Oct 9.30 am – 11.30 am

Entry forms can be downloaded from: <http://www.twickenham-bees.org.uk>
or requested and/or returned by email to tessalash@hotmail.com

For further information please contact :

Honey Show Secretaries: Tessa Lash Penny Schwier
Telephone: 07501440606 07957551997

SCHEDULE OF CLASSES AND PRIZES

Prize Cards are awarded to winners in all classes; changes made for 2009 are in bold.

Please read the accompanying rules as alterations have been made.

OPEN CLASSES

Class

1. Two Jars Light Honey.
2. Two Jars Medium Honey.
3. Two Jars Dark Honey.
4. Two Jars Crystallized or Creamed Honey.
5. Two Jars Heather or Heather Blend Honey.
6. One Section (*see rule 8*).
7. One Bottle Sweet Mead (*see rule 7*).
8. One Bottle Dry Mead (*see rule 7*).
9. One Bottle Metheglin (*see rule 7*).
10. Three Jars Honey of one colour, as offered for retail sale (*rule 5 does not apply*). Correct metric labelling giving best before dates, country of origin and lot numbers are essential.
11. Beeswax Cake. At least 454g (1lb) weight and with a uniform thickness of at least 25mm (1 inch).
12. Interesting, useful or instructive exhibit related to bees or beekeeping. No dimension to exceed 1m.
13. An artistic exhibit related to bees or beekeeping. No dimension to exceed 1m.
14. A photograph relating to bees or beekeeping and mounted on card no larger than A4 (*see rule 9*).
15. A portfolio of 3 photographs illustrating the title "Hive and Home", mounted on card no larger than A2 (*see rule 9*).
16. A hand-made gift card with a design related to bees or beekeeping; made of any materials, no larger than A5 size.
17. A label design for a 1lb jar of honey, no larger than A5 size.

OPEN GIFT CLASSES

**** All exhibits in gift classes will be donated to the Association for sale or auction ****

18. One Jar Liquid Honey.
19. One Jar Crystallized, Creamed or Heather Honey.
20. One Jar Honey of any consistency, to be judged for the "Best Taste in Show".
21. Honey Fudge (between 200g and 400g). Recipe to be submitted.
22. Honey confectionery (chocolates/sweets) minimum weight 227g (8oz). Recipe to be submitted.
23. Nine honey biscuits or cookies. Recipe to be submitted.
24. Honey Fruit Cake. Exhibits must be made from the recipe given overleaf.
25. Honey Madeira Cake. Exhibits must be made from the recipe given overleaf.
26. Nine Small Honey Cakes (5-8cm/2-3" diameter; remove cases if used). Recipe to be submitted.
27. One 454g (1lb) Jar Homemade Jam (*see rule 10*).
28. One Jar Homemade Jelly, minimum weight 227g (8oz), (*see rule 10*).
29. One 454g (1lb) Jar Homemade Preserve of any description (jam, jelly, pickle, chutney, preserved fruits or vegetables, etc), which must contain honey. Recipe to be submitted (*see rule 10*).
30. Plate of 3 Cooking Apples.
31. Plate of 3 Dessert Apples.
32. Plate of any other fruit (**as per the RHS definition of a fruit; see rule 11**).
33. Plate of 6 Tomatoes (indoor or outdoor).
34. Plate of any vegetable (as per the RHS definition of a vegetable; *see rule 11*).

OPEN CLASSES FOR JUNIORS (Under 18 years)

35. A decorated cake with a bee theme, no larger than 22.5cm (9") diameter. A description, explanation or accompanying notes should be included.
36. An artistic exhibit related to bees or beekeeping. No dimension to exceed 1m.

37. A poem or essay relating to bees or beekeeping on an A4 sheet; decoration is optional.
38. A photograph relating to bees or beekeeping and mounted on card no larger than A4 (*see rule 9*).
39. A jar of liquid honey.

Notes for Junior exhibitors

- All exhibits must be entirely the entrant's own work.
- The entrant's age must be clearly stated on your entry form.
- Please do **NOT** put your name anywhere on your exhibit(s).
- Juniors may also enter adult classes (you must be a member to enter member's classes).
- A book token will be awarded to the entrant showing the best exhibit from the junior classes.
- **All entries may be collected by entrants at the end of the show.** Please let the show secretary know if you would like to donate your entry for auction on the Sunday.

CLASSES FOR MEMBERS

40. Two Jars Light Honey.
41. Two Jars Medium Honey.
42. Two Jars Dark Honey.
43. Two Jars Crystallized or Creamed Honey.
44. 5 Uniform Beeswax Blocks, at least 27g (1 oz) weight.
45. One Comb for extracting (*see rule 8*).
46. Cut Comb in white plastic containers with a gross weight of 200 - 255g (7 - 9 oz).
47. Two Jars Chunk Honey.
48. Pair of Matching Beeswax Candles.

CUP CLASSES FOR MEMBERS

49. GAMBRILL CUP
Bee products: ANY FOUR DIFFERENT of the following: one jar Light Honey, one jar Medium Honey, one jar Dark Honey, one jar Crystallized or Creamed Honey, one jar Chunk Honey, one jar Heather or Heather Blend Honey, Comb for extracting, one Section, Beeswax cake 114-227g (4 - 8oz), Bottle of Mead, Plate of Honey Sweets, Cut Comb, Candles. N.B. Candles to be displayed erect and one to be lit by the judge.
50. PRESIDENTS CUP
Wax products: ANY THREE DIFFERENT of the following pure beeswax products: 2 sheets of foundation, unwired, fitted in British Standard Frames; beeswax paste polish, 80g net weight in a suitable tin container with a lid bearing an adhesive descriptive label; a pair of beeswax candles, hand dipped; a pair of beeswax candles, moulded; a cake of beeswax, at least 500g in weight and at least 25mm thick; a sculpted beeswax figure or flower, (colouring permitted); 10 uniform beeswax blocks, each at least 28g in weight. N.B. Candles to be displayed erect and one to be lit by the judge. Each of the three products shall be scored against an equal maximum number of points.

CLASSES FOR NOVICES

For members who have not won a 1st prize for extracted honey in any Honey Show.

51. Two Jars Light Honey.
52. Two Jars Medium Honey.
53. Two Jars Dark Honey
54. Two Jars Crystallized or Creamed Honey.
55. Beeswax Cake between 114g and 227g (4 and 8 oz).
56. One Comb for extracting, any size (*see rule 8*).