

Warwick and Leamington Beekeepers 2010 Branch Honey Show

To be held at BBKA, Stoneleigh, 7.30pm on 23rd September 2010

Public Judging: Bruce Roberts. **Show Manager:** David Faulkner. **Show Secretary:** Margery Blower

The show is open to all PAID UP members of the branch and staging will take place between 7.00 and 7.30pm and whilst all possible care will be taken with the exhibits the Branch Committee cannot accept any responsibility for loss or damage. There are no entry fees or monetary prizes.

Schedule of Classes

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| <p>1 1lb (454g) jar of light honey</p> <p>2 1lb (454g) jar of medium honey</p> <p>3 1lb (454g) jar of dark honey</p> <p>4 1lb (454g) jar of granulated honey</p> <p>5 1lb (454g) jar of creamed honey</p> <p>6 1lb (454g) jar of heather honey</p> <p>7 1lb (454g) jar of any honey to be judged on flavour only</p> <p>8 One container of cut comb honey – 200g min</p> <p>9 One frame for extraction</p> <p>10 One cake of beeswax -150g min</p> <p>11 Bottle of dry mead</p> <p>12 Bottle of sweet mead</p> | <p>13 One honey cake (to recipe below) - <i>Nancy Wiltshire Rosebowl</i>
A paper plate and polythene bag will be provided for staging</p> <p>14 Cottager Class for those with fewer than five hives - <i>Jack Taylor Plaque</i>
1lb (454g) jar of honey – liquid, granulated or creamed</p> <p>15 Novice Class for those who have never won a first prize in any show
1lb (454g) jar of honey – liquid, granulated or creamed</p> <p>Gift classes 16 & 17 are donated to the Myton Hamlet Hospice</p> <p>16 1lb (454g) jar of liquid honey of any colour</p> <p>17 1lb (454g) jar of granulated or creamed honey</p> <p>18 One photographic print (colour or monochrome) mounted on a card no larger than 200mm x 300mm of a subject related to bees and beekeeping.</p> <p>19 One straw skep suitable for collecting swarms (to be judged by Mike Townsend)</p> |
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Notes:

Extracted honey must be exhibited in clear glass 454g standard squat plain jars
Mead (approximately one pint) must be exhibited in clear glass bottles of round section without fluting or decoration of any kind and closed with a cork stopper with white or cream coloured plastic flange.

Jars and bottles should be labelled with approx 20mm from the bottom of the jar to the bottom edge of the label

No more than 2 entries per class

The Thorpe Cup will be presented to the exhibitor with the most points in the show. Points are awarded as follows:- 1st=4pts, 2nd=3pts, 3rd=2pts, 4th=1pt..

Honey Cake Recipe

Ingredients	150g (5oz) butter, 175g (6oz) clear honey, 1 tablespoon of water, 110g (4oz) soft brown sugar, 2 eggs, 200g (7oz) s.r. flour.
Method	Place butter, sugar, honey and water into a saucepan and heat until fat melts, stirring all the time. Remove pan from heat and allow contents to cool to blood temperature. Gradually beat in the eggs. Add sieved flour and mix until smooth (do not over mix). Pour mixture into a greased and lined 180mm(7inch) tin and bake for one hour until risen and firm to touch. Oven temperature 180C, 350F or gas mark 4.

Please complete the attached entry slips and send one to Margery Blower at 15 Windy Arbour, Kenilworth CV8 2AT or email to margeryblower@ntlworld.com, to arrive by Monday 20th September 2010. (Keep the other for your own records.)

Please indicate how many entries you are making for each class. You do not need to enter zeros.

