

NEW VENUE



SURREY HONEY SHOW

— 2024 —

**AT DENBIES
WINE ESTATE
DORKING**

Sunday 1st September

GET YOUR ENTRIES READY

Deadline 26 August

NEW

Junior Beekeepers Classes

CLASSES



- H1** Two jars of honey, light.
- H2** Two jars of honey, medium.
- H3** Two jars of honey, crystallised or soft set.
- H4** Honey cake (see instructions overleaf)
- H5** Honey biscuits (see instructions overleaf)
- H6** Single piece of beeswax, weighing 15 to 17oz/425-482g and at least 1 inch/2.54cms thick.
- H7** Beeswax candles, matching pair, to be displayed erect; one to be lit by judge.
- H8** Three pieces of beeswax, not less than 1oz/28g each.
- H9** Two jars of dark honey
- H10** Lemon honey cake (see instructions overleaf)
- H11** Cut comb, two similar half-pound containers, each weighing at east 6oz/170g.
- H12** One frame of honey, any size, suitable for extraction.
- H13** One bottle of mead, sweet.
- H14** One bottle of mead, dry.
- H15** Composite class: a display of any 4 of:
 - a) 2 jars light, medium or dark honey,
 - b) 2 jars chunk honey,
 - c) 2 jars crystallised or soft set honey,
 - d) 2 jars of heather or heather blend,
 - e) 2 containers cut comb,
 - f) 1 comb for extraction,
 - g) beeswax cake not less than 7oz/198g and not more than 9oz/255g, staged for effect; maximum space 2ft/60cms square.
- H16** Honey and beeswax products: a display of home made products containing honey and/or beeswax; maximum space 2ft/60cms square. See rule 2.
- H17** Interesting or instructive exhibit: directly related to bees or bee keeping, but not including live bees, to be displayed within a maximum table space of 2.5ft/75cms deep by 3ft/90cms wide.

- H18** Sale display: six jars of honey matching in all respects, labelled to comply with current legislation for retail sale. Rule 4 does not apply in this class.
- H19** Novice: one jar of any honey, only open to those who have not previously won a first prize in a 'honey in the jar' class. *
- H20** A pair of hexagonal jars, one to be set honey, one to be liquid.
- H21** Black and white photo.
- H22** Colour photo (not close up)
- H23** Colour photo close up/macro. Where main subject matter is approx. 30% of the print
All photos – connected with bees or beekeeping, any size, mounted or not. Taken by the entrant/beekeeper.

JUNIOR CLASSES for the Hederow Cup

Age under 11 on the day of the show,
and 12-18 on the day of the show.

- J01 A Calligram Poem.** A shape poem, where the design and layout of the letters creates a visual image related to the meaning of the words. This year's subject is our Apiary.
- J02 A Photograph** of bees or beekeeping, accompanied by a short explanation of the subject. Mounted on card.
- J03 Two matching jars** of clear, soft set, or naturally crystallised Honey. Jars have to be uniform in size and shape, Judges comments will be made.

The following prizes and prize money will be awarded:

The Colman Cup for the Surrey Member winning the cut comb class.

Composite Cup for the Surrey Member gaining the most points.

Vincent Challenge Cup for the B.K.A division gaining the most points from its members.

Ken Reed Memorial Cup for the Surrey Member winning the single piece of beeswax class (H6).

Golder Memorial Trophy for the Surrey Member winning the novice class (H19).

N H S. Blue Ribbon for the single best exhibit -this one is subject to us having a minimum number of entries

The Hederow Cup awarded to the Junior Beekeeper of the year for the most points awarded in the Junior classes.

Chairman's Prize (£25).

There will be a draw ticket for each exhibit staged.

Points are awarded as follows:

1st 6 points

2nd 5 points

3rd 4 points

4th 3 points

Highly commended 2 points

Commended 1 point

Competition rules: 1. Exhibitors must label every jar, section or other exhibit with labels, which will be supplied by the Society. Labels must be affixed on jars to leave about half-inch/12mm between the label and the bottom of the jar.

On cut comb and combs for extraction, at right top corner of the showcase and a duplicate on the frame of combs for extraction. Except where otherwise specified, no exhibitor's card, trademark, label, name or writing may be placed on or attached to any part of an exhibit.

2. All honey and bee products must be the bona fide product of the Exhibitor's own bees.

3. Cut combs must be displayed in a container that is clear on topside. Frames must be shown in protected cases without lacing or edging - the comb must be visible on both sides.

4. Extracted Honey, except Classes H15, H16, H18 and H20 must be exhibited in clear 1lb/454g jars. Where the class is for two jars, they must be identical.

The caps may be metal or plastic.

5. Wax may be exhibited polished or unpolished at the discretion of the Exhibitors.

6. Honey Colour: British Standards Institution Grading Classes will be used.

7. Mead must be exhibited in clear untinted glass punted bottles of approximately 26 fluid oz/75cl capacity with rounded shoulders. Only cork stoppers with smooth white plastic flanges to be used. No alcohol may be added.

8. Exhibitors may make more than one entry in a class but no single exhibit may be shown in more than one class and an Exhibitor shall not be entitled to more than one award in any one class. Joint owners are not allowed to make separate entries.

9. An exhibit or any part thereof is not to be removed until the close of the Show.

No exhibit may be tasted or in any way interfered with by an Exhibitor or any person during the Show without the authority of the Show Committee.

10. The Committee will take ordinary care of exhibits but will not be responsible in any circumstances for loss or damage sustained by Exhibitors in any way whatsoever.

11. If any article sent for exhibition is found to be adulterated, the penalty shall be disqualification.

12. The Show Committee reserve the right to refuse any entry or exhibit without reason being given.

13. Any objection by an Exhibitor must be in writing by 3pm on the day of the Show.

14. The Committee is empowered to: a) Increase the number and value of prizes in any class should the number and high standard of merit warrant their doing so. b) Withhold prizes in case of insufficient merit or entries. c) Submit for analysis any exhibited d) Sell or otherwise dispose of any honey damaged in transit (or reduced in value by any other means), or return the same to the Exhibitor. e) Retain all or part of any exhibit concerning which a protest has been made until a decision upon such protest has been taken. f) Decide any questions as to the interpretation of the foregoing rules and regulations.

15. The decision of the Show Committee on any matter whatsoever under or in relation to the foregoing rules and regulations, or in protest or objection in relation thereto or to any exhibit, shall be final.

Entries to be staged by 10.00am on show day and not removed until 5.00pm or at the discretion of the Chief Honey Steward.

Important note: Entries close: 26 August 2024

Class H4 Honey cake Preheat oven to 140C, 275F or gas mark 1 and grease a 7" cake tin.

Recipe: 8oz/226g self-raising flour, 8oz/226g clear honey, 4oz/113g butter,

4oz/113g sultanas, 4oz/113g currants, 2oz/56g mixed

fruit peel, 2 eggs, 3tbsp milk, A pinch of nutmeg and a pinch of salt.

Method: Cream the butter and honey together. Beat the eggs and add alternately with the sifted flour and salt. Add the nutmeg, sultanas, currants, mixed peel and milk and mix well.

Pour into prepared tin and bake for approximately 1.5 to 2 hours.

Class H5 Honey biscuits (ten biscuits to be displayed on a plate)

Recipe: 8oz/227g plain flour, 3oz/85g caster sugar, 5oz/142g butter or margarine,

1 x 15ml tablespoon of honey.

Method: Cream the butter and sugar together.

Stir in the honey and flour. Roll out the mixture and cut with cutter.

Bake in a moderate oven for about 10 minutes.

Class H10 Lemon Honey Cake. Exhibits must be made to this recipe.

Ingredients: 170g (6oz) butter, 60g (2oz) caster sugar,

140g (5oz) honey, 3 large eggs, 225g (8oz) self raising flour,

Grated rind of a lemon, Juice of half a lemon.

Preparation: Cream butter, sugar and honey. Mix in lemon rind, beat eggs lightly and gradually

add to the mixture. Stir in lemon juice. Fold in sieved flour, transfer to a greased and base

lined 900g (2lb) loaf tin. Bake for 1hr-1hr 10mins at 160°C/325°F/gas mark 3.

Entry fee: £0.50p per class – class 19 (novice) there is no fee.

Get your entries in prior to the deadline of 26 August 2024

Drop off times:

With your association's representative of the Surrey Show who

will arrange delivery, or personally to Denbies Wine Estate

The Garden Room between 9 and 10 o'clock on the

Sunday 1st September morning

The judging will take place between 10:00 and 1:00

With prize giving at 4:00

ENTRY FORM Entries close: Monday 26 August 2024

I hereby enter the above competition, subject to the rules and regulations.

First Name..... **Surname**.....

BKA branch (for counting the points per association)

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Classes being entered: **Entry fee**

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Email address – we can acknowledge receipt of entries if we have that

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Address with postcode – for sending out the labels which need to be added to exhibits prior to delivery to venue

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Please send entries to: Daphne Thomas Entries Secretary

E daphnet39@gmail.com

A 1 Longdown Cottages Hindhead Road Hindhead, GU26 6BB

Cheques payable to Surrey Beekeepers Association. BACS transfer to: Lloyds Bank

Account no. 01267684 Sort code 30-92-70 Account name: Surrey Beekeepers Association Show

Please quote your surname as reference if paying by BACS.

Please note that a receipt will not be sent in respect of entry fees, but exhibitors will receive entry numbers prior to the show.