



Aberdeen & District Beekeepers' Association (SCIO)

HONEY SHOW KINELLAR COMMUNITY HALL, BLACKBURN, ABERDEEN ON SATURDAY 15 OCTOBER 2022 AT 2.30PM

- Please complete the entry form and drop off your entry at the hall between 4.30pm and 6.30pm on Friday 14 October or 8.45am and 10.30am on the morning of the show. This includes industrial entries.
- Leave the hall immediately after dropping off your entry, a member of the show committee will receive it from you. All Covid 19 regulations/advice at the time will be followed.
- Ensure your entry form is correctly completed as the show committee cannot be responsible for rearranging entries to other classes.
- Please collect your receipt at 2.30pm on the day of the show. This will have your entry numbers on it.

SHOW RULES

1. The Honey Show will be held in Kinellar Community Hall, Blackburn, Aberdeen, AB21 0JQ.
2. Entries should be brought to the Convenor at the above address to arrive between 4.30pm and 6.30pm on Friday 14 October or 8.45am and 10.30am on the morning of the show when honey officials will be in attendance to receive entries.
3. There is no requirement to be a member of ADBKA to enter any of the classes however, should a trophy be won by an exhibitor (non-member) who lives some distance away it will be presented to them but retained by the association.
4. Entrants are responsible for completing their own entry form. Honey show officials cannot rearrange entries to other classes. Grading glass will be available at the entrance if you are unsure which category to enter.
5. The show convenor will issue class number labels for all exhibits – no other identifying marks may be placed on exhibits with the exception of class 36.
6. Jars used in all classes will be BSI specification 454g (1lb) squat with commercial lids.
7. Comb honey sections approximately 454g (1lb) including box, must be enclosed in cardboard commercial sale section cases or white show cases.
8. Cut comb honey must be shown in clear or clear lidded cut comb cases and must have a gross weight between minimum 200g and maximum 255g (7-9oz) including container.
9. All shallow frames must be secured in a closed box. If boxes are not fully bee-proof the entry will not be accepted.
10. All honey and wax exhibited except in Wax Classes 23, 27 and 30 must be the bona fide produce of the exhibitor's own bees and should not have been previously submitted in the ADBKA Honey Show.
11. Beeswax will be displayed on disposable paper plates which will be provided by the convenor.
12. Exhibitors may have up to three entries in any class but will not be given more than one award in any one class.
13. Juniors may enter other classes if they wish.
14. No exhibitor or unauthorised person may touch exhibits. In the case of any query or dispute the Convenor shall be called to handle exhibits.
15. The show officials will take all reasonable care of exhibits but will not be responsible under any circumstance for loss or damage sustained by exhibitors in any way whatsoever.
16. Where an objection has been raised it should be registered with the Convenor on the afternoon of the show. The convenor will attempt to have the matter resolved by referring it to the judge who will be available until 4.00pm.
17. The decision of the ADBKA Committee on any matter whatsoever in relation to the above rules shall be final.

TROPHIES AND AWARDS

The Thorne Trophy	Awarded to the exhibitor with most points in the show
The A.S.C.D. Trophy	Awarded for the best exhibit in the show
The President's Trophy	Awarded for the best exhibit in beeswax candles
The John Cooper Cup	Awarded for the best exhibit in cut comb honey
The Bill MacKenzie Quaich	Awarded for the best exhibit in ling heather
The Henry Simpson Trophy	Awarded for the best exhibit in medium/dark honey
The Robert Wood Shield	Awarded for the best exhibit in the Novice Classes
The Anne C. Beddie Trophy	Awarded for the best exhibit in the Beeswax Classes
MTM Construction Shield	Awarded for the best exhibit in light honey
The Captain Manson Trophy	Awarded for most points in the Industrial Classes
The David Pert Memorial Prize	Awarded to the best exhibit in the handicraft class One year's free membership of the Association
S. C. Rae Memorial Trophy	Awarded for the best frame
John D. Walker Memorial Trophy	Awarded for the best exhibit of granulated/soft set honey
Jim Tocher Trophy	Awarded for most points in the Novice Classes
ADBKA Shield	Awarded for the best exhibit in the Junior Classes

Open Honey Class

Points are awarded on the basis of:	1 st prize	6 points
	2 nd prize	5 points
	3 rd prize	4 points
	Commended	2 points

All other classes

Points are awarded on the basis of:	1st prize	4 points
	2nd prize	3 points
	3rd prize	2 points
	Commended	1 point

In the event of a tie the exhibitor with most first prizes shall be adjudged the winner.

In the event that there is still a tie, the lesser awards will also be considered in the same manner.

OPEN HONEY CLASSES

Open to all

1. Two 1lb jars of liquid light honey
2. Two 1lb jars of liquid medium or dark honey (excluding bell heather honey)
3. Two 1lb jars of granulated or soft set blossom honey
4. Two 1lb jars of ling heather honey
5. Two 1lb jars of bell heather honey
6. Two 1lb sections of blossom honey
7. Two 1lb sections of ling heather honey
8. Two 8oz cut comb containers of cut comb blossom honey
9. Two 8oz cut comb containers of cut comb ling heather honey
10. One shallow or standard frame of blossom comb honey
11. One shallow or standard frame of ling heather honey

NOVICE HONEY CLASSES

Open to exhibitors who have never won a prize for a honey exhibit

12. Two 1lb jars of liquid light honey
13. Two 1lb jars of liquid medium or dark honey including bell heather honey
14. Two 1lb jars of granulated or soft set blossom honey
15. Two 1lb jars of ling heather honey
16. Two 8oz cut comb containers of cut comb blossom honey
17. Two 8oz cut comb containers of cut comb ling heather honey
18. One shallow or standard frame of blossom comb honey
19. One shallow or standard frame of ling heather honey

OPEN BEESWAX CLASSES

Open to all

20. One cake of beeswax – weight not less than 8oz
21. Beeswax for retail trade not less than 8oz in total and a minimum of eight pieces
22. Three beeswax candles all made by moulding, to be displayed vertically. One candle may be lit by the judge
23. Three beeswax candles all to be made by any method other than moulding, to be displayed vertically. One candle may be lit by the judge

NOVICE BEESWAX CLASSES

Open to exhibitors who have never won a prize for a wax exhibit

24. One cake of beeswax – weight not less than 8oz
25. Beeswax for retail trade not less than 8oz in total and a minimum of eight pieces
26. Three beeswax candles all made by moulding, to be displayed vertically. One candle may be lit by the judge
27. Three beeswax candles all to be made by any method other than moulding, to be displayed vertically. One candle may be lit by the judge

JUNIOR CLASSES

Open to all 16 years of age and under

28. One 8oz cut comb container of any honey
29. One 1lb jar of any type of honey
30. One beeswax candle, to be made by rolling. No wider than 1.5 inches
31. One photograph. All photographs, black and white or colour, must have been taken by the exhibitor. The subject should be connected with bees or beekeeping and mounted on card.

MISCELLANEOUS CLASSES

Open to all

32. ONE BOTTLE OF MEAD contained in a clear glass punted bottle of 70-75cl capacity. The cork to be of the top flange type for easy removal by the judge and with no identifying marks of any kind on the bottle or cork.
33. HANDICRAFTS – most interesting article new, old or handmade which the beekeeper finds helpful in his beekeeping and which is not readily available or bought from an appliance dealer.
34. ANY DECORATIVE OR ARTISTIC EXHIBIT including needlecraft, relating to bees or beekeeping. Exhibits must not have been previously shown. Dimensions must be stated on the entry form. The required display area must not exceed 600mm x 600mm (2ft x 2ft). Brief description of exhibit is permitted.
35. PHOTOGRAPHY. All photographs must have been taken by the exhibitor. The subject should be connected with bees or beekeeping. Photographs must be mounted on card with technical data available on a separate card if desired. Card for mounting – any colour. Maximum size including card - A4. There are three categories:
 - a. Black and white
 - b. Close up
 - c. Not close up
36. SHOP WINDOW DISPLAY. To be judged on quality and sales appeal. Display must be confined within a space 2ft x 2ft x 2ft and may include beeswax, honey in jars or comb. All items must be labelled with current statutory requirements.
37. BEEKEEPING TAT – JUST FOR FUN. Once it is known that you are a beekeeper, it is hard to avoid being given bee-related objects by well-meaning friends and relatives. You may also have bought a few yourself. This class is for bizarre/useless/beautiful bee-related objects. Up to 4 items may be displayed in each entry and you can mix and match the items e.g., one beautiful, two that maybe you consider bizarre or a bit tacky and another that is completely useless. Bumblebee and wasp imagery acceptable. Entirely up to you!

INDUSTRIAL CLASSES

Open to all

Exhibits must be made from the recipes provided below. Entries to be displayed on plain white disposable paper plates and enclosed within a clear plastic wrapping.

38. Lemon Honey Cake

6oz/170g butter, 2oz/60g caster sugar, 5oz/140g honey, 3 large eggs, 8oz/225g self-raising flour, grated rind of a lemon, juice of half a lemon.

Cream butter, sugar and honey. Add 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 2lb/900g loaf tin. Bake for 1hr/1hr 10mins at 160°C/gas mark 3.

39. Honey Shortbread

1oz brown sugar, 4oz butter, 1oz honey, 7oz flour.

Cream butter and sugar together. Add honey gradually. Work in the flour and knead lightly. Roll out and use round cutter (2-2½ inches) to form shapes. Bake at 180°C/gas mark 4. Exhibit should consist of four biscuits per plate.

40. Devonshire Honey Cake

250g clear honey plus 2tbsps extra to glaze, 225g unsalted butter, 100g dark muscovado sugar, 3 large beaten eggs, 300g self-raising flour.

Preheat the oven to 160°C/gas mark 3. Butter and line a 20cm round loose bottomed cake tin. Melt butter in a medium pan with the honey and sugar slowly over a low heat. Leave to cool.

Beat the eggs into the melted honey mixture using a wooden spoon. Sift the flour into a large bowl and pour in the egg and honey mixture, beating until you have a smooth, quite runny batter.

Pour the mixture into the tin and bake for 1 to 1¼ hours until the cake is well-risen, golden brown and springs back when pressed.

Turn the cake out. Warm 2 tbsp honey in a small pan and brush over the top of the cake to give a sticky glaze, then leave to cool.

41. Dark Honey Fudge

1 kg golden caster sugar, 1 heaped tablespoon dark soft brown sugar, 1 tin (397g) condensed milk, 100ml gold top milk, pinch of salt, 300g blossom honey, 75g unsalted butter.

Heat brown sugar, condensed milk and gold top milk gently in large heavy bottomed pan until sugar dissolved. Add caster sugar and continue to heat until dissolved. Add salt and honey before boiling to soft-ball stage (114-116°C), take off heat for a few minutes then add chopped butter pieces and stir in. Beat mixture for 5 minutes until starting to granulate and then pour into lined baking tray and allow to set.

Exhibit should consist of four pieces per plate.

42. Honey Flapjacks

8oz/225g butter, 3oz/85g caster sugar, 4tbsp honey, 10oz/285g oats, 2oz/55g mixed seeds. Chocolate for topping.

Melt together butter, sugar and honey then add oats and mixed seeds. Smooth into an 8" tin and bake at 160°C for 10 - 15 minutes.

Cover with some melted chocolate and cut into squares.

Exhibit should consist of four pieces per plate.