



Aberdeen & District Beekeepers' Association (SCIO)

2024 HONEY SHOW

KINELLAR COMMUNITY HALL, BLACKBURN, ABERDEEN
ON
SATURDAY 12 OCTOBER 2024 AT 2.45PM

- Please read the full rules and class descriptions carefully before preparing your exhibits.
- Please complete the entry form and drop off your entry at the hall between 4.30pm and 6.30pm on Friday 11 October or 8.45am and 10.15am on the morning of the Show. This includes Industrial entries.
- Leave the hall immediately after dropping off your entry, a Show Official will receive it from you.
- Ensure your entry form is correctly completed as the Show Convenor cannot be responsible for rearranging entries to other classes.
- Please collect your receipt at 2.45pm on the day of the show. This will have your entry numbers on it. Ensure you collect all your entries at the end of the show - any unclaimed entries will be disposed of.

SHOW RULES

1. The Honey Show will be held in Kinellar Community Hall, Blackburn, Aberdeen, AB21 0JQ on Saturday 12 October 2024.
2. Entries should be brought to the Show Convenor at the above address to arrive between 4.30pm and 6.30pm on Friday 11 October or 8.45am and 10.15am on the morning of the show when Show 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. The Convenor cannot rearrange entries to other classes. Grading glasses will be available at the entrance if you are unsure which liquid honey category to enter.
5. The Convenor will issue class number labels for all exhibits – no other identifying marks may be placed on exhibits except for classes 8 and 40.
6. Jars used in all classes will be BSI specification 454g (1lb) squat with commercial lids **except for classes 7, 8, 40 and 45 in which 340g (12oz) hexagonal jars may also be used.**
7. Comb honey sections approximately 454g (1lb) including box, must be enclosed in cardboard commercial sale section cases, white or clear 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 for classes 27, 28, 33 and 35 must be the bona fide produce of the exhibitor's own bees and should not have been previously entered in the ADBKA Honey Show.
11. Beeswax candles may be displayed in candle holders if wished.
12. Exhibitors may have up to three entries in any class but will not be given more than one award in any one class. Juniors may enter other classes if they wish.
13. No exhibitor or unauthorised person may touch exhibits. In the case of any query or dispute the Convenor shall be called to handle exhibits.
14. 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.
15. 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.
16. The decision of the Honey Show Judge 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 Category 7 - Six unlabelled 1lb or 12oz hexagonal jars of either one, two or three different kinds of honey. Jars to be of one size
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:	1 st prize	4 points
	2 nd prize	3 points
	3 rd prize	2 points
	Commended	1 point

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

Should there still be 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 heather honey)
3. Two 1lb jars of granulated or soft set blossom honey
4. Two 1lb jars of ling heather
5. Two 1lb jars of ling heather blend honey
6. Two 1lb jars of bell heather honey
7. Six unlabelled 1lb or 12oz hexagonal jars of either one, two or three different kinds of honey. Jars to be of one size
8. Nine jars labelled for sale. Exhibit to consist of any one size of jar (1lb or 12oz hexagonal) and one kind of honey. Jars and labels to conform with all current statutory requirements for shop sales
9. Two 1lb sections of blossom honey
10. Two 1lb sections of ling heather honey
11. Two 8oz cut comb containers of cut comb blossom honey
12. Two 8oz cut comb containers of cut comb ling heather honey
13. One shallow or standard frame of blossom comb honey
14. One shallow or standard frame of ling heather honey

NOVICE HONEY CLASSES

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

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

OPEN BEESWAX CLASSES

Open to all

23. One cake of unpatterned beeswax – weight not less than 8oz
24. One cake of patterned 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 flat or in candle holders. 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 flat or in candle holders. One candle may be lit by the judge
28. Display of beeswax in any shape/s. Display not exceeding 30cm x 30cm x 30cm, minimum of 6 pieces. Coloured wax allowed

NOVICE BEESWAX CLASSES

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

29. One cake of unpatterned beeswax – weight not less than 8oz
30. One cake of patterned beeswax – weight not less than 8oz
31. Beeswax for retail trade not less than 8oz in total and a minimum of eight pieces
32. Three beeswax candles all made by moulding, to be displayed flat or in candle holders. One candle may be lit by the judge
33. Three beeswax candles all to be made by any method other than moulding, to be displayed flat or in candle holders. One candle may be lit by the judge

JUNIOR CLASSES

Open to all 16 years of age and under

34. One 1lb jar of any type of honey
35. One beeswax candle, to be made by rolling. No wider than 4 cm

MISCELLANEOUS CLASSES

Open to all

36. ONE BOTTLE OF MEAD - to be exhibited in clear colourless or slightly green-tinted round-shouldered Bordeaux style wine bottles of 70/75cl capacity. Bottles must be punted with no lettering or ornamentation. Bottles with shallow punts are acceptable. Cork stoppers with white plastic flanges are to be used

37. HANDICRAFTS – an article new, old or handmade (including skeps which, if used, must be cleaned as best as possible) which the beekeeper finds helpful in their beekeeping and which has not been purchased and is not readily available from an appliance dealer
38. ANY DECORATIVE OR ARTISTIC EXHIBIT including needlecraft, relating to bees or beekeeping. Exhibits must not have been previously shown. The required display area must not exceed 60cm x 60cm x 60cm. Brief description of exhibit is permitted
39. PHOTOGRAPHY. All photographs must have been taken by the exhibitor. The subject should relate to bees or beekeeping. Photographs to be mounted on any colour of card with technical data available on a separate card if desired. A4 maximum size including card. There are three categories:
- A. Black and white
 - B. Close up
 - C. Not close up
40. SHOP WINDOW DISPLAY. To be judged on quality and sales appeal. Display must be confined within a space 60cm x 60cm x 60cm and may include beeswax, honey in jars or comb. All items must be labelled to meet current statutory requirements
41. 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. Plates and clear wrapping will be available from show officials if required. Honey used must be the bona-fide product of a local beekeeper and not shop bought.

42. Honey Snickerdoodle Biscuits – Six to be displayed

200g self-raising flour, 140g butter, 113g caster sugar, 2 tablespoons honey, 1 egg yolk.

Cream sugar and butter. Mix in the honey and egg yolk. Sift in the flour and combine. Form the dough into small balls, roll these in sugar then flatten onto a baking sheet covered with silicone or greaseproof paper. Cook in a medium oven, 180°C/160°C fan/350°F/gas mark 4 for 15-20 minutes or until golden brown. They spread when cooking.

43. Poppyseed and Honey Cake

140g self-raising flour plus extra for dusting, 100g golden caster sugar plus extra for dusting, 175g softened butter, 85g clear honey, 3 medium eggs, 25g cornflour, 2 tbsp poppy seeds.

Heat the oven to 160°C/140°C fan/gas mark 3. Butter a 1.3 litre capacity ring tin (approx. 20cm diameter) and dust the buttered surface with 1 tbsp each plain flour and caster sugar, then tap out the excess. Whisk the butter, sugar and honey, until pale and fluffy with a dropping consistency. Beat in the eggs one at a time. Mix the flour, cornflour and poppyseeds and fold into the creamed mixture. Spoon into the prepared tin and level the surface. Bake for about 35 mins until risen and firm to the touch. Leave to cool slightly in the tin then carefully remove, easing the sides with a palette knife. Cool on a wire rack.

44. German Honey Cookies – Six to be displayed

50g golden granulated sugar, 60g salted butter, ½ teaspoon vanilla essence, 85g clear honey, ½ a beaten egg, ¼ teaspoon ground ginger, pinch of ground nutmeg, 130g plain flour, ½ teaspoon bicarbonate of soda.

Line two baking sheets in baking parchment. Combine the sugar, butter and honey in a saucepan over low heat until melted, whisking constantly. Set aside and allow to cool. Whisk together the eggs, vanilla, baking soda, ginger and nutmeg. Slowly whisk the egg mixture into the cooled honey mixture. Gradually stir in the flour with a spoon until just mixed. Refrigerate the dough for one hour. Preheat oven to 180°C/160°C fan/350°F/gas mark 4. Place teaspoons of dough onto the prepared baking sheets about two inches apart. Bake for 12-15 minutes, or until golden brown. Sit for two to three minutes, then transfer to wire racks to cool completely. Makes approx. 15 biscuits.

45. Preserves

Two 1lb or 12oz jars of any preserve (jam, marmalade, chutney etc.) made using honey as the only sweetening agent. **Recipe to be displayed beside exhibit.**

46. Your Favourite Honey Bake - Displayed as you choose

Your favourite baking recipe that uses honey. Including, but not limited to, biscuits, cakes, sweets, traybakes. **Recipe to be displayed beside exhibit.**

The winning entry will feature in our 2025 schedule.

47. Sultana and Cherry Honey Cake

170g clear honey, 113g butter, 2 eggs, 170g self-raising flour, 113g sultanas, 56g chopped cherries, 1 tsp orange rind, milk.

Pre heat the oven to a moderate heat, 180°C/160°C fan/350°F/gas mark 3. Cream butter and honey. Beat in eggs. Fold in sieved flour, rind and fruit. Add milk as necessary to give a dropping consistency. Put the mixture in a 7-inch round tin lined with greased paper. Bake in oven for 1½ to 1¾ hours. Turn on to a wire rack.