

Lancashire and North West Beekeepers Association

www.eastlancsbees.org.uk

East Lancashire Branch Annual Honey Show 2024

Saturday 12th October

Unity Centre, Nazareth Unitarian Chapel, Church St, Padiham, Burnley, BB12 8JH

Entries to be submitted online by 5th October at 11.59 pm (<https://forms.office.com/r/9N7jwziseW>), or from 1.00 pm until 1.45 pm on the day of the show.

Judging method this year will be closed starting from 2 pm with Judge Mr. Michael Badger.

Pie & Peas will be served during judging (approx. 1.30 pm.) There will also be several activities including a quiz, a short talk, speed frame-building and the blacked-out jar competition.

Raffle of beekeeping equipment and bee-related items during judging.

Beekeeping supplies of equipment & accessories available on the day from local Thorne representative Judith David.

(Pre-orders can be placed with Judith by 29th September, tel. 07785 241075 or 01282 693330)

Guests are welcome, but only branch members may exhibit in the show.

CLASSES

- Class 1 Two 454g (1lb) Jar of Light Honey
Class 2 Two 454g (1lb) Jar of Medium Honey
Class 3 Two 454g (1lb) Jar of Dark Honey (not Bell Heather)
Class 4 Two 454g (1lb) Jar of Ling OR Blended Heather Honey
Class 5 Two 454g (1lb) Jar of Naturally Crystallised Honey
Class 6 One 454g (1lb) Jar of Soft Set Honey (details overleaf - note d)
Class 7 NOVICE CLASS - One 454g (1lb) Jar of Honey, any variety
Open to members who have kept bees for 3 years or less and have not previously won a prize for honey.
Class 8 One "Blacked-out Jar" any size/shape/weight or Honey type judged on taste only, by the attendees of the show.
- Extracted honey must be exhibited in clear 454g(1lb) squat glass jars with gold-lacquered metal or gold-coloured plastic screw or twist off lids with flowed-in plastic seals. Where a class requires more than one item of the same type, the jars, lids and their contents must be matching in all respects. Mould marks are not relevant.*
- Class 9 One Frame of Honey suitable for extracting or pressing (deep or shallow)
Class 10 Two Pieces of Cut Comb Honey. Presented in standard commercial containers; Each piece to have a gross weight between 200g and 255g.
Class 11 One Cake of Beeswax 200g - 260g
Class 12 One Decorative Beeswax Candle - any size, shape or colour (may be lit)
Class 13 One Wax Craft Exhibit
Class 14 One Bottle of Mead - sweet or dry (please state type)
Class 15 One Honey Cake - recipe overleaf (will have piece removed for tasting)
Class 16 Honey Fudge - recipe overleaf (will have piece removed for tasting)
Class 17 Four Honey Shortbread Rounds – recipe overleaf (will have piece removed for tasting)
Class 18 One Honey Dessert - any dessert containing honey (will have piece removed for tasting)
Class 19 One Photographic Print on any aspect of beekeeping

JUNIOR CLASSES

Refer to notes f and g.

- Class J1 One 454g (1lb) Jar of Honey, any variety (refer to note h.)
- Class J2 Poster "The Honey Bee Castes".
Any medium, maximum size A4. A poster describing the features and roles of the three honey bee castes (queen, worker, drone.) Include diagrams and descriptions.
- Class J3 One Photographic Print on any aspect of honey bees or beekeeping
- Class J4 Two Rolled Beeswax Candles
To be prepared on the day (materials and tools will be provided.)
- Class J5 Frame Building
One BS shallow (super) frame with wired foundation to be built by the exhibitor. To be prepared on the day (materials and tools will be provided.)

SPECIAL AWARDS

- The Ken Preedy Memorial Cup** For the best exhibit in the show
- The Challenge Cup** For the highest number of points in the show (junior classes excluded)

Notes

BBKA Show Rules (2016) apply unless amended by the following:

- a. For each class, there will be cash prizes to the value of £5.00 for the winner, £3.00 for second place and £2.00 for third place.
- b. Any member may submit more than one honey entry in any one class provided that they are not from the same batch. Only one award may be taken in each class.
- c. Entries from shared/group apiaries must be prepared by one or two named members of the branch. The name of the shared/group apiary may be listed on the entry, but a shared/group apiary may not accumulate points for The Challenge Cup.
- d. Class 6 - Soft Set (Creamed Honey). Crystallised Honey which has been softened, stirred & allowed to reset. It should be completely crystallised, with a smooth texture, easily spreadable & with a good uniform colour. There should be no specks, air spaces or bubbles on the side or bottom of the jar. The surface must be firm & dry with no sign of fermentation or scum.
- e. Class 8 – Blacked out jar. This class will be judged by the attendees at the show.
- f. Junior classes are open to those aged 17 years and under. Exhibitors do not need to be branch members, but must have a close family member (i.e., parent, grandparent, sibling, aunt/uncle) who is a branch member.
- g. For Class J1 to Class J4, please state the age class with the entry, based on current school year (24/25):
 - Preschool
 - EYFS/KS1 (reception to school year 2)
 - KS2 (school years 3 to 6)
 - Secondary (school years 7 to 13)
- h. Class J1 – Honey does not have to be from a hive managed solely by the junior exhibitor but must be from the apiary of a close family member or a hive/apiary which the entrant has helped to keep. The junior exhibitor does not have to be solely responsible for extraction of the honey, but they must prepare the jar for show themselves.
- i. Exhibitors are reminded that the judge will automatically disqualify any entries that are outside the prescribed weights, dimensions or recipes.

Recipes

Salty Honey Cake

180 g Salted butter, soft
150 g Honey
2 large Eggs, beaten
180 g Plain or '00' flour
1 tsp Baking powder
½ tsp Bicarbonate of soda
Pinch of coarse or flaky sea salt

For the glaze:

1 rounded tbsp Floral honey
4 tbsp Hot water from a recently boiled kettle
Pinch of coarse or flaky sea salt

Method:

Pre-heat the oven to 160°C fan/180°C conventional. Grease and line an 18 cm (7") round tin. Beat together soft butter and honey for 2-3 minutes. Beat the eggs in one at a time until smooth. Sift over flour, raising agents and salt and stir gently until just combined into a batter. Pour the mixture into the tin and bake for 30 - 40 minutes until the cake is risen and a deep, golden brown. A skewer pushed into the centre of the cake should come out clean. Mix the glaze ingredient together until smooth and pour or brush over the top of the warm cake in the tin, then leave to cool.

N.B. Weights must be adhered to, but normal shrinkage will be allowed. Cooking temperatures and timings are approximate – please adjust according to your oven.

Honey Fudge

908 g (2 lb) Sugar
113 g (4 oz) Butter
1 small Tin of Condensed Milk
1 small Tin of Evaporated Milk
113 g (4 oz) British Honey

Method:

Using a thick pan to avoid sticking, slowly melt all the ingredients until the sugar is dissolved stirring constantly with a wooden spoon. Boil to a temperature of 118°C (Soft Ball). Remove from the heat. Beat well until the mixture cools but is not too stiff. Pour into a greased tin and mark into portions. This recipe will fill a small Swiss roll tin.

N.B. Only a 15cm square block should be exhibited.

Honey Shortbread

120 g Unsalted Butter
60 g Honey
120 g Plain Flour
60 g Cornflour
Pinch Salt

Method:

Mix butter and honey until well combined. Mix together dry ingredients and add a little at a time to the butter and honey mix. Form into a soft dough, cover and chill for 30 minutes. Pre-heat the oven to 190°C conventional/170°C fan/gas mark 5. Roll the chilled dough to approximately 5 mm thick and cut into 6 cm (2½") rounds. Place them on a greased and lined baking tray. Bake for 10 – 15 minutes until a light golden brown. Allow to cool slightly before removing from the tray. Makes ~12 rounds.

N.B. Cooking temperatures and timings are approximate – please adjust according to your oven.