



BIRMINGHAM & DISTRICT BEEKEEPERS ASSOCIATION

2021 OPEN HONEY SHOW AND COMPETITION

HELD AT

Winterbourne House & Gardens

Edgbaston Park Road.

Birmingham,

B15 2RT

on

SATURDAY 11th & Sunday 12th September

1030 – 1630hrs both days

JUDGES: Dave Shannon & Peter Lewis – Yorkshire

REGULATIONS FOR EXHIBITORS

1. Entries must be sent in on the form provided in the schedule and must be received not later than Tuesday 7th September by the Show Secretary, Jan Willetts, 59 Nigel Avenue, Northfield, Birmingham, B31 1LL. Email bdbkashowsec@gmail.com. Entries in person will close 10th September at 2000hrs.
2. Exhibits must be delivered to the venue between 1600 and 2000 hours on Friday 10th September.
3. Exhibitors may not enter more than two exhibits in any one class and no single exhibit may be shown in more than one class. Any exhibitor shall not be entitled to more than one award in any class. Exhibitors may, of course, enter all relevant classes, with 1 or 2 entries.
4. Exhibitors must be members of the BBKA in an appropriate category.
5. Novice Class 1 – restricted to beekeepers who have not won a first prize in a honey class at any open show (not a closed to branch show)
6. Every article exhibited must be the bona fide property of the exhibitor, at the time of gathering, from bees tended by the exhibitor. All honey and wax must have been produced from flowers by bees in the natural way.
7. Extracted honey must be exhibited in standard 454g squat jars (with the exception of Class19) of clear glass with metal lids (gold colour). Weight will be assessed by the NHS volumetric method and colour will be graded with BD grading glasses.
8. Mead must be exhibited in plain clear glass 75cl shouldered wine bottles without decoration or fluting and closed with white plastic flanged cork stopper.
9. Gift honey will become B&DBKA property upon entry and must be accompanied by a label suitable for sale enclosed in an envelope, marked with an entry number label. Gift honey is not returnable to, nor exchangeable by the entrant. Gift honey will be donated to St. Mary's Hospice.
10. The Judges have the power to reduce the value of, or withhold all prizes where they consider exhibits are deficient in merit.
11. The Judge's decision is final
12. Points will be awarded for trophies as follows:
 - 1st – 6 points, 2nd – 5 points, 3rd – 4 points
 - Very highly commended – 3 points,
 - Highly commended – 2 points
 - Commended – 1 point
13. All ordinary care will be taken of exhibits but the Committee will not be responsible in any circumstances for loss or damage sustained by the exhibitors in any way whatsoever.

14. Photograph. Black and white or colour print mounted on A4 card of any colour. May be titled on the front and the entry label to be on the back.
15. Prize giving at 1530 hours on Sunday 12th September.
16. **Labelling** of jars and bottles to 20mm from bottom of container to lower edge of label. Class 6 one label to the right hand corner on each of the see through lids. Class 11 one label on top of frame and the other top right hand corner of display case. Class 7 attach label to lower edge of candle, if this does not cause a fire risk, or on the holders. Class 19 the six labels should be affixed to the rear of the jars. On staging, the first jar should be turned so that its class label is to the front. Where exhibits are displayed on a plate and covered in a polythene bag one label to the front of the plate and the other on the polythene bag.

BIRMINGHAM & DISTRICT BEEKEEPERS' ASSOCIATION

ENTRY FEE £1 per entry

Prize money will be awarded for 1st, 2nd, 3rd place to the value of £5, £4, £3 respectively

OPEN CLASSES

Class

1N.	One 454g jar of any type honey entered by a novice
2	Two 454g jars light honey
3	Two 454g jars medium honey
4	Two 454g jars dark honey
5	Two 454g jars naturally granulated or creamed honey
6	Two containers, each containing 200g minimum cut comb honey
7	Two matching plain beeswax candles mounted in suitable holders. One to be lit during judging
8	Six beeswax blocks, each approx. 28g (+/-5g) and uniformly shaped. The total weight 150g-200g. A plate and polythene bag will be provided for staging.
9	One 75cl bottle of dry mead
10	One 75cl bottle of sweet mead
11	One frame of honey suitable for centrifugal extraction - displayed in suitable bee/wasp proof display case
12	Cake as recipe – open to family members
13	Gift – one 454g jar of any colour honey
14	Black/white or colour photograph – open to family members
	MEMBERS CLASSES
15	Two 454g jars light honey
16	Two 454g jars medium honey
17	Two 454g jars dark honey
18	Two 454g jars naturally granulated or creamed honey
19	Six jars of honey (min 227g, max 454g) all of one type & size labelled as for public sale except no lot numbers or security labels are required.
20	One 454g jar clear honey (any colour) and plain block beeswax min. thickness 20 mm min weight 227g.

Birmingham & District Beekeepers' Association TROPHIES

The **Honey Pot Cup**, for the winner of the Novice Honey Class 1N

The **Highbury Cup**, for the best Novice (most points scored by a Novice)

The **City of Birmingham Challenge Cup**, for most points awarded to the winner of most points in the open classes

The **EWT Morris Memorial Bowl**, for the runner up with most points in the open classes

The **Birmingham & District Challenge Cup**, for most points in member's classes

The **South Birmingham Cup**, for the runner up with most points in member's classes

The **Haden Cup** for best honey for sale

The **C L Ballard Cup** for Cut Comb

The **W C Hart Cup** for Comb Extraction

The **George Handley Bowl**, for Honey Cake

The **Birmingham Post & Mail Challenge Cup** for Gift Class

The **Geoff Kershaw Trophy**, for Photography

The **Stan Dolphin Trophy** for members Class 20

BBKA Blue Ribbon awarded by Judge for best in show (dependent on number of entries)

Note: The definition of a novice is an entrant who has not won a first prize in the Honey Classes at an Open Honey Show (not a closed to branch show)

Honey Cake Recipe: 140g Butter, 168g Clear Honey, 1 tablespoon of water, 112g soft brown sugar, 2 eggs, 196g self-raising flour. Oven temperature 180⁰ C or 350⁰F or Gas Mark 4.

Method: Place butter, sugar, honey and water into a saucepan and heat until the fat has melted, stirring all the time. When fat is melted 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 greased and lined **180mm (7") diameter cake tin** and bake for 1 hour or until risen and firm to the touch.