

6TH ANNUAL HONEY SHOW AND BEEKEEPING DAY

Saturday 7th October 2023 • 11.30am - 5.00pm CAFRE GREENMOUNT CAMPUS, ANTRIM, BT41 4PS



EXHIBITS

will be accepted on Saturday 7th October 2023 from 8.00am - 10.30am

JUDGING

commences Saturday 7th October 2023 at 11.30am, presentation of prizes approx. 4.00pm

SHOW JUDGES

Bill Fisher • Jim Fletcher • Paul Boyle • Sue Carter

HONEY SHOW MANAGERS

UBKA Honey Show Team



UBKA ANNUAL GENERAL MEETING - 2.00pm

Free tea/coffee and biscuits available during all breaks. Soup and sandwiches and a range of crisps and snacks will be available to buy from the Greenmout Canteen.

SCHEDULE OF OPEN CLASSES

1st, 2nd, 3rd, Highly Commended and Commended to be awarded in all classes.

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- Class 1 6 x jars of either light, medium, dark, granulated, creamed or ling heather honey in either 340g or 454g (*all of one kind*).
- Class 2 2 x 454g 500g jars of light coloured honey.
- Class 3 2 x 454g 500g jars of medium coloured honey.
- Class 4 2 x 454g 500g jars of dark coloured honey excluding bell heather honey.
- Class 5 2 x 454g 500g jars of bell heather honey.
- Class 6 2 x 454g 500g of jars of chunk honey.
- Class 7 2 x 454g 500g jars of naturally granulated honey.
- Class 8 2 x jars weighing between 222g and 500g of creamed or soft set honey.
- Class 9 2 x 454g 500g jars of ling heather honey.
- Class 10 3 x 254-500g jars of any type of honey (each jar of a different type and any combination).
- Class 11 6 x jars of any of 227g, 340g or 454g of light, medium, dark, granulated, creamed or ling heather honey, all the same, to be shown in jars as offered for sale. All jars to be labelled with the exhibitors own labels. Rule 8 does not apply.

COMB HONEY

- Class 12 2 x sections of floral honey.
- Class 13 2 x round sections of floral honey.
- Class 14 1 x frame of comb honey suitable for extraction.
- Class 15 2 x containers of cut comb honey gross weight 200g 255g.
- Class 16 1 x comb of ling honey.

NOVICE CLASS

- Class 17 $1 \times 227g$, 340g or 454g jar or 1 section: competitors who have not won a prize in any class at any previous honey show.
- Class 18 1 x container of cut comb approx. 200g 255g.

HONEY CAKES

- Class 19 Honey Fruit Cake made with 200g self raising flour, 175g honey, 110g butter, 175g sultanas, two medium eggs, 110g glace cherries (halved).
- Class 20 Honey Cake made with 175g self raising flour, 25g ground almonds and 25g semolina, 100g pure honey, 113g butter or margarine, two eggs and a pinch of salt.

METHOD - applies to both class 16 and 17: Preheat oven to 180°C/Gas Mark 4. Cream butter and honey together. Beat eggs well and add them to the creamed mixture alternately with sifted flour then fold in sultanas and cherries / almonds and semolina, a little milk may be added if necessary. Put into lined 150mm - 175mm buttered circular tin. Bake for approximately 1 hour 30 minutes at 180°C/Gas Mark 4. Note: timing and temperatures are included only as guides since ovens vary.

TOFFEE, CARAMEL OR SWEETS

Class 21 6 x pieces of toffee, caramel, or sweets, to be displayed on plates provided - honey must be included in the recipe. **Recipe must be displayed with each exhibit.**

BISCUITS AND DECORATED SPONGE

- Class 22 6 x small biscuits to be displayed on plates provided honey must be included in the recipe.

 Recipe must be displayed with each exhibit.
- Class 23 8oz Victoria Sponge decorated in a bee theme. Recipe must be displayed with each exhibit.

MEAD

Class 24	ΙX	DO	ottie	OI	ary	mead.	

- Class 25 1 x bottle of sweet mead.
- Class 26 1 x bottle of melomel (exhibitor must identify sweet or dry labels will be provided).
- Class 27 1 x bottle of metheglin (exhibitor must identify sweet or dry labels will be provided).

HOMEMADE WINE

Class 28 1 x bottle of homemade wine (exhibitor must identify sweet or dry - labels will be provided).

BEESWAX

- Class 29 Beeswax polish.
- Class 30 One cake of pure beeswax from a poured mould (not less than 19mm thick at its highest point and minimum weight 230g).
- Class 31 5 x 30g blocks of beeswax, identical in all respects.
- Class 32 3 x moulded beeswax candles.
- Class 33 3 x non-moulded beeswax candles.
- Class 34 1 x moulded beeswax model (colour dye permitted).
- Class 35 1 x non-moulded beeswax model (colour dye permitted).

MISCELLANEOUS

- Class 36 Photographic class any subject relating to bees or beekeeping.
- Class 37 Photographic class novice never to have won any prize in any previous honey show, subject relating to bees or beekeeping.
- Class 38 An interesting or instructive exhibit or new invention relating to beekeeping. Any used material must be sterilised. Used brood comb is not allowed.
- Class 39 Any decorative display of honey with beeswax or mead or both. Items will be opened by the judge where appropriate. Minimum six pieces. Base not to exceed 2ft x 2ft.
- Class 40 1 x vase of bee friendly flowers.
- Class 41 An artistic exhibit relating to bees or beekeeping. Not to exceed 2ft x 2ft.
- Class 42 Open to All UBKA Associations: display competition to promote your association, could contain any materials/equipment relating to your association's activities throughout the year including education, social, mentoring, queen rearing and honey show activities.

 Each association will be allocated 1 x 6ft trestle table. Displays should be completed no later than 12.00pm on 7/10/2023.
- Class 43 An essay (500 words maximum) on any topic relating to beekeeping or pollinators.

 All entries must be sent electronically before 01/10/2023 to the Honey Show Secretary, please email: ubkahoneyshow@gmail.com

IUNIORS

(under 18 on day of show)

- Class 44 2 x 454g 500g jars of honey any variety.
- Class 45 1 x container of cut comb.

HONEY SHOW AWARDS

PROGRAMME OF WORKSHOPS and LECTURES – OPEN TO THE PUBLIC

11:30am "So you want to be a Beekeeper" with Frank Chaney from

Three Rivers Beekeepers.

12:45pm Ask the Experts: Chaired by Tom Williamson.































HONEY SHOW ENTRY FORM

Name:							
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Email:							
Class No.:	Description of Exhibit:						

Entries can be made on the form provided and emailed so as to reach the show secretary by 6th October - **ubkahoneyshow@gmail.com**Or entries can be accepted on the day of the show.

RULES AND REGULATIONS

- 1. Exhibits may not be entered in more than one class.
- 2. A judge may not be an exhibitor in any class in which he acts as a judge.
- 3. Staging of exhibits will be by appointed stewards except in display classes.
- 4. The Show Committee shall not be responsible for loss or damage to exhibits.
- 5. All cups must be returned in good condition one month before next UBKA Honey Show.
- 6. The decision of the judges shall be final.
- 7. An exhibitor may make more than one entry per class, up to a maximum of six entries. 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.
- 8. Other than the exhibitor's label, no other distinguishing marks may be placed on any exhibit, except in class 10, were the exhibitor's own labels are used and must comply with sales regulations. Numbers as supplied by the Show Secretary should be placed approximately 12mm from the bottom of the jar or bottle. With sections or beeswax, one number should be stuck to the exhibit and the other on the covering of the plate/container. For classes 23 25 sweet/dry labels should be fitted approx 6mm above the number supplied by the Show Secretary.
- 9. The decision of the Show Committee on any matter relating to the show (except judging) shall be final.
- 10. Entries must be made on the form provided and emailed so as to reach the Show Secretary by Friday 7th October 2023.
- 11. Entries must be handed to show stewards in stewards area. Once an exhibitor has completed the display he/she may not re-enter the Honey Show.
- 12. All Honey, Mead and Wax exhibited must be the bonafide produce of the exhibitor's own bees.
- 13. Honey Colour: the Judge will use B.D. Grading Glasses.
- 14. Wax may be exhibited polished or unpolished at the discretion of the exhibitor. Candles should be displayed in secure, non-combustible holders.
- 15. Prizes will be presented at approximately 4.00pm on Saturday 7th October 2023.
- 16. An exhibit may not be removed until after the show closes, approximately 5.00pm on Saturday 7th October 2023.
- 17. Sections must be enclosed in section cases. Commercial yellow cases are acceptable. Combs must be displayed in a suitable glass case.
- 18. Mead and homemade wine must be shown in clear, colourless punted (750ml) wine bottles with rounded, not sloping shoulders, without lettering, fluting, or ornamentation of any kind. Bottles must be corked with flanged stoppers, which must be removable without the use of a corkscrew. No alcohol may be added to Wine, Metheglin or Melomel, nor may alcohol or flavouring be added to Mead, but additions such as acids, nutrients and tannin may be used.
- 19. Extracted honey must be exhibited in matching, plain, clear, glass jars with either matching plain gold or white lids unless otherwise stated.
- 20. Photographic Class: all exhibits must have been taken, but not necessarily processed by the entrant. The subject should be connected with bees or beekeeping. Each exhibit must be suitably mounted and no larger than 25cm by 25cm. Label to be placed on top left of exhibit.
- 21 Objections: any protest by an exhibitor must be made in writing to the Show Committee on the Saturday of the show, for consideration by an Appeals Panel, consisting of the Judges' Referee and two other Judges who are not otherwise involved with the objection. The objection must be accompanied by a deposit of £20. Should the protest be sustained by the Appeals Panel or be considered reasonable, the deposit will be returned.
- 22. The award of points is as follows:

 1st 6 points, 2nd 5 points, 3rd 4 points, Highly Commended 3 points, Commended 2 points
- 23. Judges shall have the authority to withhold prizes if there are insufficient entries.