

**THE LANCASHIRE AND NORTHWEST
BEEKEEPERS ASSOCIATION**

Registered Charity No. 506167

**MEMBERS' ANNUAL SHOW
AND AUTUMN MEETING**

To be held at

BARTON VILLAGE HALL

SATURDAY, 10th OCTOBER, 2009

**HON. EXHIBITIONS OFFICER. Mr.R.Myron,
'Park Cottage'
24, Laurel Rd.,
West Park,
ST.HELENS.
WA10 4AX.
01744 21614
Honeybee1@bigfoot.com**

PROGRAMME

STAGING OF EXHIBITS	12.00 to 12.45 p.m.
JUDGING BY: Mr P Matthews of Annan, Dumfriesshire	1.00to 3.15 p.m.
Mr. A Woodward of Doncaster	
HUMPHREYS MEMORIAL LECTURE	1.30 to 3.00 p.m.
TEA AND BISCUITS WILL BE AVAILABLE	3.00 to 3.30p.m.
SHOW OPENS	3.30 to 4.00p.m.
JUDGES REPORT	4.00 to 4.10p.m.
PRESENTATION OF TROPHIES AND PRIZES	4.10 to 4.30p.m.
REMOVAL OF EXHIBITS	4.30 to 4.40p.m.
SHOW CLOSES	4.45p.m.

The Humphreys Memorial Lecture will be given by –
Mr John Drakes
On Apitherapy

SCHEDULE

- Class 1 Two 454g jars of Light Honey
- Class 2 Two 454g jars of Medium Honey
- Class 3 Two 454g jars of Dark Honey
- Class 4 Two 454g jars of Ling Heather Honey (not Bell Heather)
- Class 5 Two 454g jars of Naturally Crystallised Honey
- Class 6 Two 454g jars of Soft Set Honey*
- Class 7 Two 454g jars of Honey gathered in 2009
- Class 8 NOVICE CLASS: Two 454g jars of Honey, any variety, open to members who have **not** won a First Prize at the County Members Annual Show
- Class 9 GIFT CLASS: One jar of Honey, any variety, (Members who wish to purchase their exhibit **must** enclose £2)**
- Class 10 COMPOSITE CLASS: Comprised of four jars of different Classes of Honey
- Class 11 One comb of Honey suitable for Extracting, or Pressing, deep or shallow
- Class 12 A practical invention, made by the exhibitor, directly related to bees or beekeeping.
- Dimensions must be stated on entry form. A written explanation of the exhibit must be supplied.**
- Class 13 Two containers of Cut Comb Honey (170-260g)
- Class 14 One cake of Beeswax (200-260g)
- Class 15 One Beeswax Candle displayed erect, made by any method (may be lit by the judge)
- Class 16 One Decorative Beeswax Candle any shape or size, may be coloured
- Class 17 One Bottle of Mead (Dry)
- Class 18 One Bottle of Mead (Sweet)
- Class 19 One Plain Honey Cake (Made to a given recipe in a 165 - 190mm diameter tin)***
- Class 20 CONFECTIONARY CLASS: One Honey Fruit Cake (**Made to a given recipe in a 165 - 190mm dia. tin**), Six Plain Honey Biscuits (**any recipe**) and Six Honey Scones (**Made to a given recipe**)
- Class 21 One Decorative Honey Cake (any recipe) Must contain Honey****
- Class 22 One Photographic Print on any aspect of Beekeeping
- Class 23 One Bottle of Home Made Wine, (rules as for mead)

EVERY CARE WILL BE TAKEN OF EXHIBITS, BUT THE L & N.W.B.K.A. CANNOT BE HELD RESPONSIBLE FOR ANY LOSS OR DAMAGE WHICH MAY ARISE.

A COPY OF THE SHOW RULES WILL BE SENT TO EXHIBITORS WITH THEIR LABELS

NOTES

*Soft Set (Creamed Honey) Crystallised Honey which has been softened, stirred and allowed to reset. It should be completely crystallised, with a smooth texture, easily spreadable and with a good uniform colour. There should be no specks, air spaces or bubbles on the side or the bottom of the jar. The surface must be firm and dry with no sign of fermentation or scum.

** Class 9 See Rule 5 & 4.iv. B.B.K.A. Show Rules

*** Plain and Fruit Honey Cakes will be cut in half for Judging

**** Decorative Honey Cake will have a piece removed for tasting

Honey classes entries of two jars **must** contain the same type of honey.

RECIPES

PLAIN HONEY CAKE 227g self-raising flour
 227g honey
 133g butter
 2 eggs
 pinch of salt

Cream together butter and honey.

Beat eggs well and add alternately with sifted flour and salt. If needed, add a little milk.

Bake in a lined greased tin in a moderate oven for approximately 1 ¼ hrs

HONEY FRUIT CAKE 227g self-raising flour
 227g honey
 113g butter
 113g chopped cherries
 113g sultanas
 57g mixed peel
 2 eggs
 pinch of salt and nutmeg
 milk as required

Cream together butter and honey.

Beat eggs together and add alternately with the flour and salt. Add fruit, peel and nutmeg. Beat lightly but well. Add a little milk if required.

Turn into a prepared tin and bake for approximately 2 ½ hrs. in a moderate oven.

HONEY FRUIT SCONES 448g Self Raising flour
 112g margarine or butter
 84g sugar (caster)
 28g honey
 2 eggs
 3 tabs milk
 1/4 tsp salt
 84g fruit

Sieve flour and salt into bowl. Rub Flour Marg & Sugar together.

Whisk Eggs Honey & Milk. Add this to the mixing bowl to make a smooth dough. Add fruit.

Turn out onto a floured board and knead until dough is smooth.

Roll lightly to ¾ inch thick. Cut out circles and put on floured tray. Glaze with egg.

Bake on top shelf for 15 minutes at 400°f / 200°c

TROPHIES:

SOUTHPORT CUP
GRANGE-OVER-SANDS CUP
F.C.THOMPSON MEMORIAL CUP
LADY ASHTON CHALLENGE CUP
VICKERSTAFF CUP
THE JASPER CUP
MRS E.A.BOARDMAN CUP
EDWARD HUMPHREYS MEMORIAL CUP
FESTIVAL CUP
A.S.HEATON PLATE

WILLIAM SHUKER MEMORIAL CUP
J. SWARBRICK CUP
POOLE TROPHY
RIMMER CUP
R.N.COOK MEMORIAL PLATE
EDITH CRIMMINS LADIES' CUP
LORD STANLEY PRESIDENT'S CHALLENGE CUP
SIR WROTH LETHERBRIDGE PRESIDENT'S CUP
E. McCORMICK PRESIDENT'S BRANCH SHIELD

CLASSES:

LIGHT HONEY
MEDIUM HONEY
DARK HONEY
LING HEATHER HONEY
NATURALLY GRANULATED HONEY
HONEY GATHERED IN 2009
NOVICE CLASS
GIFT CLASS
COMPOSITE EXHIBIT
COMB SUITABLE FOR EXTRACTING
OR PRESSING
HONEY IN THE COMB (SECTIONS)
CAKE OF BEESWAX
BEESWAX CANDLE
MEAD CLASS
PLAIN HONEY CAKE
CONFECTIONERY CLASS
BEST EXHIBIT OF HONEY IN SHOW
HIGHEST NUMBER OF POINTS IN
SHOW
BRANCH WITH THE HIGHEST
NUMBER OF POINTS IN THE SHOW.

SPECIAL AWARDS

BLUE RIBBON for the best exhibit. Awarded when total entries in the show are 100 or more.

CERTIFICATE OF MERIT for the best exhibit. Awarded when total entries in the show are between 50 and 99 inclusive.

* Blue Ribbon and Certificate of Merit are awarded for classes 1 to 18 (excluding class 16).

NOVICE CLASS CERTIFICATE This is a National Honey Show Award for the best exhibit in the Novice Class (first).

SPONSORSHIP OF HONEY SHOW

Class 8 (Novice) 1st Prize, a voucher, kindly given by Great Nelsons Farm Apiaries. **CHECK THIS!!!!!!**

AWARDS AND TROPHIES ARE AWARDED AT THE JUDGE'S DISCRETION

WILL WINNERS PLEASE RETURN TROPHIES IN A CLEAN AND PRESENTABLE CONDITION.

ENTRY FORM

This entry form should be sent to reach the Exhibitions Officer by 3rd October, 2009.
 Entries will NOT be accepted on the day of the show as officers will be fully occupied.

Please write the number of entries you wish to make in the Class box below.

Class 1	Class 2	Class 3	Class 4	Class 5	Class 6	Class 7
Class 8	Class 9	Class 10	Class 11	Class 12***	Class 13	Class 14
Class 15	Class 16	Class 17	Class 18	Class 19	Class 20	Class 21
Class 22	Class 23					

*** Please give dimensions of exhibit so adequate space can be allocated to your exhibit. ***

Due to the increasing costs of the Honey Show and gradual erosion of the prize money over the years, the Central Council has discussed the issue and has voted to withdraw prize monies but to continue to present the trophies and to award prize cards.

Entry fee is 25p per entry (except class 9 which is free).

Payment for _____ entries @ 25p _____

I wish to purchase my Gift Exhibit @ £2. Payment for _____ entries @ £2 _____

I enclose cheque/postal order payable to L.&N.W.B.K.A. Total _____

Also I enclose a 1st class stamped addressed envelope for my exhibit labels.

NAME PHONE NO.

ADDRESS

..... POST CODE BRANCH

Dimensions for Class 12 exhibit

N.B. Only fully paid up members can enter the show.

ALL FEES IN ADVANCE PLEASE (NO STAMPS)