

Class No	Class
1	<b>Runny Honey</b> 1lb or 12oz jar (454g or 340g)
2	<b>Granulated Honey</b> 1lb or 12oz jar (454g or 340g) of set or creamed honey
3	<b>Comb honey.</b> Chunk honey, cut comb, or a section
4.	<b>Shallow frame</b> for extraction
5	<b>Savoury Honey cookery.</b> Any savoury food with honey in the recipe. Recipe must be displayed
6	<b>Honey Ginger Biscuits</b> as per recipe overleaf (bake off!!)
7	<b>Confectionary</b> – approx 4oz containing honey (recipe to be displayed)
8	<b>Beeswax.</b> A 227g block, 5 – 28g blocks, a mould or a figurine
9	<b>Pair of beeswax candles.</b> Made by any method
10	<b>Any product containing beeswax.</b> Polish, cosmetics etc
11	<b>DIY.</b> Any item made from up-cycling an old piece of equipment to assist with your beekeeping. You may include an explanatory note. Items previously exhibited may not be shown again
12	<b>Creative arts.</b> A piece of art or needlework depicting bees or beekeeping. Items previously exhibited may not be shown again.
13	<b>Photography</b> – depicting bees or beekeeping. Photographs previously exhibited may not be shown.
14	<b>Novice class.</b> Honey (runny, granulated or comb) produced by a novice. (see note 1)
15	<b>Beginners class.</b> Honey (runny, granulated or comb) produced by a beginner (see note 2)
16	<b>Children's Class any piece art or craft work (age up to 16)</b>
17	<b>Display of Bee Products</b> – this should have at least 4 products and be displayed within 18 inch square.
18	<b>Black wrapped honey.</b> Your best tasting honey to be judged only on taste. Jar will be wrapped so contents cannot be seen

### **Trophies to be won**

**Iliffe Cup.** Awarded to the member with most points in all classes.

**Wantage Challenge cup.** Awarded to the member with the most points in classes 1, 2, 3 and 4.

**Peggy Mein Cookery cup.** Awarded to the winner of class 5 & 7

**Tracey Rogers Memorial cup** – awarded to winner of class 6

**Harmsworth Trophy.** Awarded to the member with the most points in the beeswax classes (classes 8, 9 and 10)

**Valentine Trophy.** Awarded to the member with the most points in the DIY and creative arts classes (classes 11, 12 and 13)

**Mattingley Novice Cup.** Awarded to the winner of class 14.

**Peter Dawson Beginners' Cup** Awarded to the winner of class 15

### **Notes**

No need to pre-book, just bring your entries along on the day but must be exhibited by 15.30.

Points shall be calculated 1st = 3 points; 2nd = 2 points; 3rd = 1 point.

**You may enter 2 items per class**, but only the highest will count should you have both items placed 1st, 2nd or 3rd.

Entries are welcomed from Vale and Downland, and Newbury members, but note that only members of Vale and Downland Beekeepers Association can be awarded cups or trophies.

**Classes 1, 2, 3, 14 and 15** - honey to be shown without labels other than exhibit label.

1. A novice is defined as a person who has not yet won a first prize at any honey show.

2. A beginner is defined as a person who is in their first twelve months of keeping bees.

### **Recipe for Class 6 – Honey Ginger**

8 ozs (200g) SR Flour

1 heaped tsp (10ml) ginger

3 ozs (75g) Soft Brown Sugar

3 ozs (75g) butter

3 ozs (75g) honey

1 egg

### **Method**

Mix the flour, sugar and ginger. Warm the honey and butter and beat together. Beat the egg. Add the flour mixture and egg a little at a time to the honey mixture. Mix well. Roll out on a floured board and cut into shapes. Place on a greased baking tray and cook at 180 degrees C, 350 degrees F, gas 5 for 12-15 minutes until golden. Cool on a wire rack. To exhibit – place 9 biscuits on plate and cover with cling film.