

# 168<sup>th</sup> Mid-Somerset Show

## Shepton Mallet

Sunday 15th August 2021

FREE ENTRY



Patron: H.R.H. The Prince of Wales, KG, KT, GCB  
President: Mr Paul Hooper OBE

### HONEY SHOW SCHEDULE

Acting Chief Steward and Honey Show Organiser: Paul Harper.

Judges: Suzy Perkins - all classes except the following;

Gwen Jepps - classes 20, 21, 22, 23 & 26

### RULES

- 1. ALL HONEY AND WAX** exhibited must be the produce of the exhibitor's own bees.
- 2. TRADE MARKS, LABELS AND NAMES.** Except where otherwise specified, no exhibitor's card, trade mark, label, name or writing may be placed on or attached to any part of an exhibit.
- 3. ENTRIES.** Entries must be made on the entry form and either posted (3, High View Drive, Ashcott, Bridgwater. TA7 9QY ) or emailed (paulharper@btopenworld.com) to reach the Chief Steward by Friday 13th August 2021 or brought to the Showground between 2.00 p.m. and 4.00 p.m. on Saturday 14th August 2021 or in exceptional circumstances entries will be accepted up to 9.15 a.m. on Show day.  
Entry labels for ALL exhibits entered will be available at the Honey Tent between 2.30 p.m. and 4.30 p.m. on Saturday 15th August 2020.
- 4. FEES.** Entry fee for all classes is 50p. Payment must be made at the Honey Tent between 2.00 p.m. and 4.00 p.m. on Saturday 14th August 2021.
- 5. STAGING.** All exhibits must be staged by 9.30 a.m. on the morning of the Show. Exhibits will be accepted at the owner's risk between 2.00 p.m. and 4.00 p.m. at the Honey Tent on the day prior to the Show.  
**CAUTION.** No exhibit or any part thereof may be removed until the close of the Show except with the approval of the Chief Steward.  
No exhibit may be tasted or in any way interfered with by the exhibitor or any person during the Show without the authority of the Chief Steward.
- 6. LABELS.** Exhibitors must label every jar, section or other exhibit with labels supplied by the Show Secretary. Labels, which must not be altered, shall be affixed to:  
**Jars and bottles** to leave 10 - 12 mm clear between the label and the bottom of the vessel;  
**Sections and shallow frames** at the top right hand corner of the vertical transparent face of the case and the duplicate on the top of the frame or section;  
**Cut comb** on the lid and the duplicate on one side of the container;  
**Wax Blocks and Cake** if a show case is used for wax one label must be affixed to the glass and the duplicate to the underside of the wax;  
**Display classes** on the base of the display (and/or on each item) in clear view;  
**Honey cookery classes** on a plate in clear view;  
**Photographs** in the lower right hand corner of the mount;

**Exhibits in Class 20** on the lower right hand corner or section of exhibit, as appropriate, in clear view.

**7. SECTIONS** (approximately 1lb) must be enclosed in a commercially available section show case. Not less than 3.5 inches by 3.5 inches of comb shall be visible on each side of the case without lacing or edging.

**8. ROUND SECTIONS AND FRAMES CONTAINING HONEY** must be shown in protective cases without lacing or edging. The comb must be visible on both sides and accessible for judging.

**9. EXTRACTED HONEY** must be exhibited in clear 454g squat jars with standard lacquered commercial screw tops, both of British standard pattern and matching, except where otherwise stated.

**10. WAX** may be exhibited polished or unpolished at the discretion of the exhibitor.

**11. HONEY COLOUR.** Grading Filters as approved by the National Honey Show will be used.

**12. MEAD** must be shown in clear, colourless glass PUNTED 75cl bottles of round section with rounded, not sloping, shoulders and without lettering, fluting or ornamentation of any kind. Bottles must be corked by means of a cork stopper with white plastic flanges. No alcohol or flavouring may be added to the mead, but additives such as acid, nutrients and tannin may be used.

**13. UNIFORMITY.** When a class requires the staging of more than one exhibit of the same type, the containers, when used, and the exhibits shall be matching in all respects.

**14. AWARDS.** Exhibitors may make more than one entry in a class, but no single exhibit may be shown in more than one class. No exhibitor will be entitled to win more than one award in any one class. Joint owners are not allowed to make separate entries.

**15. THE COMMITTEE** will take ordinary care of exhibits, but will not be responsible under any circumstance for the loss or damage sustained by exhibits in any way whatsoever.

**16. DISQUALIFICATION.** The Chief Steward reserves the right to refuse any entry or exhibit without a reason being given.

**17. OBJECTIONS.** Any protest by an exhibitor must be made in writing by 5.00 p.m. on the day of the Show. It must be accompanied by a deposit of £5.00. Should the protest be sustained or considered reasonable, the deposit will be returned.

**18. THE DECISION OF THE CHIEF STEWARD** on any matter whatsoever, under or in relation to the foregoing rules and regulations, or any protest or objection in relation thereto or to any exhibits, shall be final and conclusive.

**19. GIFT CLASS EXHIBITS** become the property of the Central Division of SBKA. This year all exhibits will be presented to a suitable worthy charity within the Central District area after the Show. Exhibitors may buy their exhibits for £5.00 per exhibit by indicating their wish on the entry form and including the remittance with the entry fees.

**20. BEST in SHOW (Blue Riband).** Offered by BBKA is awarded at the discretion of the Chief Judge to the best item exhibited in the Beekeeping Section of the Show. This item can then be entered for free at the next National Honey Show. It will not be awarded if there are less than 100 entries.

**21. ENTRANTS.** Family members of a FULL MEMBER of the CENTRAL DIVISION are able to enter classes 27 onwards.

**22. POINTS AWARDED - FIRST:** 6 points **SECOND:** 5 points **THIRD:** 4 points

**Prize money:** 1st - £3.00 2nd - £2.00 3rd - £1.00 in each class.

**23. REMOVAL** Exhibits must not be removed from display until 6.00 p.m. when the show ends.

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## OPEN SECTION

The following classes (1 to 23) are open to any beekeeper who is a member of the Somerset Beekeepers' Association.  
Family members of a FULL MEMBER of the CENTRAL DIVISION are able to enter classes 16 to 26 inclusive.

<b>THE ALLEN PERPETUAL CHALLENGE CUP</b>	Presented by the late Mr E G Allen Awarded to the member of the <b>Somerset Beekeepers' Association</b> gaining the most points overall in the honey classes 1 to 11.
<b>PERPETUAL CHALLENGE CUP</b>	Presented by the Somerset Beekeepers' Association (Central Division) Awarded to the beekeeper who gains most points in Classes 1 to 4.
<b>CENTRAL DIVISION TROPHY</b>	Presented by the Central Division to the winner of Class 12 for Novices.
<b>BLUE RIBAND</b>	At the discretion of the Judges, awarded to best exhibit in show providing that at least 100 entries are received.

**Class 1.** Two 1 lb jars of **LIGHT HONEY**

**Class 2.** Two 1 lb jars of **MEDIUM HONEY**

**Class 3.** Two 1 lb jars of **DARK HONEY**

**Class 4.** Two 1 lb jars of **SET HONEY**

**Class 5.** One 1lb jar of **CHUNK HONEY**

**Class 6.** Two sections: **SQUARE**

**Class 7.** Two containers of **CUT COMB containing clear honey** (minimum 8 oz each)

**Class 8.** One **SHALLOW FRAME** suitable for extraction

**Class 9. COMPOSITE:** any four of the under mentioned items:

1 1lb jar of **LIGHT HONEY**

1 1lb jar of **MEDIUM OR DARK HONEY**

1 1lb jar of **SET HONEY**

1 1lb jar of **CHUNK HONEY**

1 **SHALLOW FRAME OF HONEY** for extracting

1 section: **ROUND** or **SQUARE**

1 cake of **BEESWAX** (not less than 8 oz)

**Class 10.** Gift Class: 1 lb jar of **CLEAR**

**Class 11.** Gift Class: 1 lb jar of **SET HONEY**

**Class 12. NOVICE CLASS.** Two 1 lb jars of **IDENTICAL HONEY**

**Class 13.** One cake of **BEESWAX** (not less than 8 oz)

**Class 14.** One bottle of **DRY MEAD**

**Class 15.** One bottle of **SWEET MEAD**

**Class 16. TWO DIPPED CANDLES.** To be displayed erect. One candle will be lit by the Judge. The candle-holders will not be judged.

**Class 17. TWO MOULDED CANDLES.** To be displayed erect. One candle will be lit by the Judge. The candle-holders will not be judged.

**Class 18. SINGLE PHOTOGRAPH.** Mounted. Unframed.

Subject connected with Beekeeping. Photograph size not less than 10 cm by 10 cm or more than 20 cm by 20 cm. Titles not judged. Not previously shown at this show.

**Class 19. ITEM DEPICTING BEEKEEPING.** For example a sculpture, model, painting, collage or home-made device.

**Class 20. HONEY FUDGE.** Seven pieces. Each approx. 3 cm square. - Recipe below.

**Class 21. HONEY BISCUITS.** Six Biscuits. Recipe below.

**Class 22. CUP CAKES.** Six Cup Cakes. Decorated with a bee theme. Exhibitors may use any recipe.

**Class 23. HONEY CAKE.** Recipe below

## **JUNIOR CLASSES (Open to anyone aged 16 and under)**

**Class 24. TWO ROLLED BEES WAX CANDLES. Any size.** To be displayed erect. One candle will be lit by the judge. The candle-holders will not be judged.

**Class 25. BEE RELATED PICTURE.** Any medium **except IT** art package. Size: no larger than A3.

**Class 26. CUP CAKES.** Six Cup Cakes. Decorated with a bee theme. Exhibitors may use any recipe.

## **CENTRAL DIVISION SECTION**

Classes 27 to 39 are only open to beekeepers who are members of the Central Division of the Somerset Beekeepers' Association.

CUPS AWARDED BY CENTRAL DIVISION OF THE SOMERSET BEEKEEPERS' ASSOCIATION.

WELLS BRANCH PERPETUAL CHALLENGE CUP	For the most points gained in Classes 27 to 36
THE BIGG WITHER CHALLENGE CUP	For the winner of Class 31
SBKA CENTRAL DIVISION NOVICE PERPETUAL CUP	For the most points awarded to a member of the Central Division in the novice classes.
CENTRAL DIVISION TROPHY	For the most points awarded to a member of the Central Division in the novice classes.
MID-SOMERSET AGRICULTURAL SOCIETY Central SBKA Division CHALLENGE CUP	For the most points awarded to a member of the Central Division in ALL classes.

**Class 27.** Two 1 lb jars of **LIGHT HONEY**

**Class 28.** Two 1 lb jars of **MEDIUM HONEY**

**Class 29.** Two 1 lb jars of **DARK HONEY**

**Class 30.** Two 1 lb jars of **SET HONEY**

**Class 31.** Two 1 lb jars of identical **CLEAR** or **SET HONEY**.

**Class 32.** Two containers of **CUT COMB containing clear honey** (minimum 6 oz each)

**Class 33. ONE FRAME** (deep or shallow) sealed for honey extraction.

**Class 34.** Five wax blocks approximately 1oz. each. Any shape.

**Class 35. TWO DIPPED BEESWAX CANDLES.** To be displayed erect. One candle will be lit by the Judge. The candle-holders will not be judged.

**Class 36. TWO MOULDED BEESWAX CANDLES.** To be displayed erect. One candle will be lit by the Judge. The candle-holders will not be judged.

## **NOVICE CLASSES**

**(Open only to exhibitors who have never taken a first prize in any class at a Honey Show)**

**Class 37.** Best 1 lb jar of Light, Medium, Dark, Set or Heather Honey.

**Class 38.** Three wax blocks approximately 1oz. each. Any shape.

**Class 39.** A Beeswax candle, made by any method. The candle will be lit by the Judge. The candle-holder will not be judged.

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## RECIPES

### **HONEY CAKE**

250g clear honey, plus about 2 tbsp extra to glaze  
225g unsalted butter  
100g dark muscovado sugar  
3 large eggs, beaten  
300g self-raising flour

#### **Method:**

Preheat the oven to fan 140C/ conventional 160C/gas 3. Butter and line a 20cm round loose bottomed cake tin. Cut the butter into pieces and drop into a medium pan with the honey and sugar. Melt slowly over a low heat. When the mixture looks quite liquid, increase the heat under the pan and boil for about one minute. Leave to cool for 15-20 minutes, to prevent the eggs cooking when they are mixed in.

Beat the eggs into the melted honey mixture using a wooden spoon. Sift the flour into a large bowl and pour in the egg and honey mixture, beating until you have a smooth, quite runny batter.

Pour the mixture into the tin and bake for 50 minutes-1 hour until the cake is well-risen, golden brown and springs back when pressed. A skewer pushed into the centre of the cake should come out clean.

Turn the cake out on a wire rack. Warm 2 tbsp honey in a small pan and brush over the top of the cake to give a sticky glaze, then leave to cool. Keeps for 4-5 days wrapped, in an airtight tin.

**A CAKE DISPLAY BOX will be provided at the Show.**

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### **HONEY FUDGE**

2lb of Granulated Sugar  
Half Pint of milk  
4oz of Honey  
4oz of Butter  
Half tsp salt  
A sugar thermometer

#### **Method:**

Soak sugar in half a pint of milk for at least an hour, stirring occasionally.  
Place butter in 8 inch saucepan and gently heat and swirl to coat saucepan.  
Add sugar milk mixture, salt and honey.  
Stir to melt and bring to boil.  
Raise temperature to 115 degrees C. (i.e. "soft ball")  
Remove from heat. Cool for 5 minutes.  
Beat until cloudy and tip into Swiss roll tin.  
Allow to cool and when nearly set cut the fudge into squares.

**To be displayed on a plain white paper plate, with doily and in a clear polythene bag.**

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### **HONEY BISCUITS**

2oz of Butter  
2oz of Plain Flour  
1 Tablespoon of Honey  
2oz of Granulated Sugar  
3oz of Rolled Oats  
½ Teaspoon of Bicarbonate of Soda

#### **Method:**

Melt the butter and honey together, take off the heat and mix in the bicarbonate of soda.  
In a bowl put flour, oats and sugar, then mix in the liquid mixture and allow to cool slightly.  
Put knobs of the mixture onto a greased baking sheet and flatten slightly.  
Bake at 160°C to 180°C or Gas 4 for approx 15 minutes.

**To be displayed on a plain white paper plate, with doily and in a clear polythene bag.**

**2021 ENTRY FORM: MID-SOMERSET SHOW – HONEY**

The Showfield, Cannards Grave Road, Shepton Mallet  
Sunday 15th August 2021

Closing date for email/postal entries: Friday 13th August 2021

Email: [paulharper@btopenworld.com](mailto:paulharper@btopenworld.com) Post: 3, High View Drive, Ashcott, Bridgwater. TA7 9QY

Other entries to The Showground between 2.00 p.m. and 4.00 p.m. Saturday 14th August 2021

<b>Name</b>	
<b>Full postal address</b>	Post Code: _____ Member of _____ Division SBKA
<b>Telephone</b>	
<b>Signed</b>	

Office use	Class Number	Description	50p per entry
<b>Please note that Each Entry is 50p</b>			<b>Total payable</b> £

Office use only (Rev 1.1 c)

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