

# **Schedule of the West Suffolk BKA Honey Show 2021**

To be held at  
Pakenham Water Mill, Pakenham  
Nr Bury St Edmunds, IP31 2NB  
On  
Saturday 11th September 2021  
Honey Judge: Fiona Dickson  
Confectionary Judge: Andrew Pettigrew  
Show Co-ordinator: Sylvia Pettitt  
Jonsyl Ousden  
Suffolk, CB8 8TW  
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sylvia Pettitt@live.co.uk

## **TROPHIES**

**The “Buckland” Memorial Challenge Bowl** will be awarded for one year to the Suffolk BKA member gaining most points in Classes 1, 2, 3, 5, 6, 7 and 8 at the Suffolk County Show and the equivalent classes at the Stowmarket and West Suffolk Shows. The winner and runner-up receive a Plated Spoon. The points awarded for the trophy will be according to rule 9.

**The “Aubin” Challenge Cup** for the exhibitor gaining the most points in Classes 1-9, 13-15, 20-22.

**The “Small Beekeeper” Challenge Cup** presented by Mr. H. C. Aubin for the exhibitor owning not more than 5 colonies, who gains most points in Classes 1-9, 13-15, 20-22.

**The “Cayley” Challenge Cup** presented by Mrs N. M. Cayley in memory of her late husband, Cmdr. W.A.S. Cayley, for the exhibitor gaining most points in the liquid honey classes 1, 2, 3, 14 and 21.

**A Cake Basket** presented by the late Mr. and Mrs F. Padmore for the exhibitor gaining most points in Classes 16, 17 and 30.

**The “Padmore” Trophy** presented by the WSBKA in memory of the late Francis Padmore, for the best wax in show.

**The NHS Blue Ribbon** may be awarded for the best exhibit in the show subject to there being over 100 entries. (This confers free entry to the National Honey Show)

**For West Suffolk Members Only**

**The “Ernest Josling” Salver** presented in memory of the Colonel by members of the WSBKA, for the exhibitor gaining the most points in the Honeycomb Classes 6, 7, 8 and 9.

**The “Joyce White” Mazer** presented by members of the WSBKA, in acknowledgement of Joyce’s immense contribution to local beekeeping, for the exhibitor gaining the most points in Mead Classes 18 and 19.

**The “Caswell” Candlestick** presented in memory of Mr Harry Caswell, for the best exhibit in the Novice Class.

## **RULES**

*Entries should be made on the official entry form and reach the SHOW SECRETARY before 31<sup>st</sup> August 2021 if you wish to receive labels by post before the show. General rules of the National Honey Show will apply unless amended, as below.*

1. *Honey and Wax must be the bona fide property of the exhibitor and made by their own bees.*
2. *All types of honey jars and lids accepted*
3. *Anti tamper labels are not a requirement in the ready for sale classes.*
4. *Shallow frames of comb honey must be staged in ‘Bee Proof’ glazed cases. Cut comb and sections exhibited in standard containers. Honey should not have crystallised.*
5. *Mead must be shown in plain, clear glass bottles of round section (70cl. Approx.) without marks, fluting or decoration. Plain flanged uncoloured corks or stoppers should be used.*
6. *Photographs must have been taken by the exhibitor.*
7. *Exhibits must be staged by 11:00am on Saturday 11 September. Exhibits can be removed from 4.00pm Sunday 12 September. (Except by prior arrangement.)*
8. *The Challenge Cups will be awarded as previously stated. Cups to be held for one year only and to be returned before the next show. In the event of a tie, the Cup will be held for an equal period by the winners.*
9. *Points for the Cups will be awarded as follows: FIRST - 4 points, SECOND - 3 points, THIRD - 2 points, VERY HIGHLY COMMENDED - 1 point. Exhibitors may make more than one entry per class but will only be eligible for one prize. A second award in any class will be eligible for 1 point as for VHC.*
10. *The Judge is empowered to withhold any award if the exhibits are not of sufficient merit.*
11. *The Judge’s decision is final on all matters.*
12. *The Committee will not be responsible for any loss or damage to any exhibits or article on display or otherwise.*
13. *A Novice is an entrant who has never won a FIRST prize in any class at a honey show.*

## RECIPES

### **Class 16 Honey Drizzle Cake**

4oz Butter/Margarine      1 Tbsp Soft Brown Sugar  
3 heaped Tbsp Honey      6oz S R Flour(sieved)  
Pinch of salt              2 Large Eggs  
Runny Honey to drizzle  
8" sponge or cake tin  
Baking parchment or cake tin liner      Heat oven to 180 C

**Method:** Cream together butter, brown sugar & honey. Add eggs one at a time with a little of the flour & mix well. Add remaining flour and mix or pulse if using mixer. Line tin and pour in cake mix. Place tin in centre of oven and reduce heat to 160 C and cook for approx. 40-50 mins or firm to touch. Drizzle runny honey over cake immediately after removing from oven and smooth it over the cake with back of a dessert spoon

### **Class 17 Honey Crunch Biscuits – 6 biscuits required**

50g/2oz. Butter              50g/2oz. Plain Flour  
50g/2oz. Granulated sugar      75g/3oz. Rolled oats  
1 Tablespoon honey              ¼ Teaspoon Bicarbonate of Soda

**Method:** Melt butter and honey together, take off heat and add bicarbonate of soda. In a bowl put flour, oats and sugar. Mix in the liquid mixture and allow to cool slightly. Put knobs of mixture on a baking tray and flatten slightly. Bake at 170-180°C / 325-350°F / Gas Mark 4 for approximately 20 minutes or until firm and golden. There is enough mixture to make 8 biscuits. Select best 6 for showing.

## SCHEDULE

- Class 1 Two (same size) jars of LIGHT honey.
- Class 2 Two (same size) jars of MEDIUM honey.
- Class 3 Two (same size) jars of DARK honey.
- Class 4 Two (same size) jars of NATURALLY CRYSTALLISED honey.
- Class 5 Two (same size) jars of SOFT SET honey.
- Class 6 Two (same size) jars of CHUNK honey.
- Class 7 One SECTION.
- Class 8 Two container's of CUT COMB.
- Class 9 One SHALLOW FRAME of honey suitable for extraction.
- Class 10 One CAKE of BEESWAX 227g (8oz) approx.
- Class 11 One CAKE of BEESWAX 454g (1lb) approx.
- Class 12 Three 27g (1oz) BEESWAX blocks.
- Class 13 Three (same size) jars of DIFFERENT honey.
- Class 14 Six jars of matching LIQUID honey, labelled ready for sale. Jars must be uniform in size and shape.
- Class 15 Six jars of matching SET or CREAMED honey, labelled ready for sale. Jars must be uniform in size and shape.

- Class 16 HONEY CAKE made to given recipe.*
- Class 17 HONEY BISCUITS six of, made to given recipe.*
- Class 18 One bottle of DRY mead.*
- Class 19 One bottle of SWEET mead.*
- Class 20 TASTE ONLY. One jar of any honey, liquid or set; any colour; any quantity but not less than 225g.*  
*To be judged on flavour only.*  
*Note: This class may be split into liquid & granulated at the discretion of the Judge.*
- Class 21 GIFT CLASS (any size) jar of liquid honey any colour. LABEL TO BE SUPPLIED*
- Class 22 GIFT CLASS 454g (any size) jar of soft set or granulated honey. LABEL TO BE SUPPLIED*
- Class 23 NOVICE CLASS Two matching jars of liquid honey. Jars must be uniform in size and shape.*
- Class 24 NOVICE CLASS Two matching jars of soft set or naturally crystallised honey. Jars must be uniform in size and shape.*
- Class 25 Any item of which honey is an ingredient, recipe to be shown.*
- Class 26 Any item of which beeswax is an ingredient, except candles.*
- Class 27 Two matching BEESWAX CANDLES, made by any method and any size. Will not be lit.*
- Class 28 CHILDREN'S CLASS. Drawing depicting Beekeeping, size not more than 30cm x 21cm. Ages to be given. May be split into age groups.*
- Class 29 Photograph/s of Beekeeping interest.*
- Class 30 HONEY CAKE, plain or fancy, honey as the main sweetener. Recipe to be given by entrant.*
- Class 31 Things of interest that relate to beekeeping or honey that have been made by beekeeper*

## **West Suffolk Beekeepers' Association Honey Show 2021 Entry Form**

Send to Sylvia Pettitt, Jonsyl, Ousden, Newmarket, Suffolk, CB8 8TW  
or email: [sylviapettitt@live.co.uk](mailto:sylviapettitt@live.co.uk)

