

COUNTY CLASSES *LBKA MEMBERS ONLY*

HONEY

- 9 Two jars light coloured liquid honey excluding heather blends.
- 10 Two jars medium coloured liquid honey excluding heather blends.
- 11 Two jars dark coloured liquid honey excluding heather blends.
- 12 Two jars granulated honey excluding heather blends.
- 13 One shallow comb of honey suitable for extraction.
- 14 Two honey comb sections.

NOVICE - *sponsored by E H Thorne of Wragby*

- 8b A single jar of any honey.

WAX

- 15 One cake of beeswax. [7ozs to 9ozs]

OPEN CLASSES

HONEY

- 1 Two jars light coloured liquid honey excluding heather blends.
- 2 Two jars medium coloured liquid honey excluding heather blends.
- 3 Two jars dark coloured liquid honey excluding heather blends.
- 4 Two jars granulated honey excluding heather blends.
- 5 Two jars of heather honey.
- 6 One shallow comb of honey suitable for extraction.
- 7 Two honey comb sections.
- 8a Two jars of creamed honey excluding heather blends.

WAX

- 8 One cake of beeswax. [7ozs to 9ozs]

MEAD

- 17 One bottle of dry mead.
- 18 One bottle of sweet mead.

CANDLES

- 19 Any beeswax candle displayed on a simple stand.

PRODUCTS OF THE HIVE

- 20 A display occupying an area no more than 2ft by 3ft. Confectionery items are not permitted.

BEEKEEPING INVENTION

- 20a A practical invention or device by the exhibitor, directly related to beekeeping. Live bees are not permitted.

PHOTOGRAPHY - *sponsored by E H Thorne of Wragby*

- 30 A photograph of bees or beekeeping. Entries must be colour or monochrome prints between 4" x 5" and 5" x 7.5" mounted on A5 card.

GIFT CLASSES

- 16 One cut comb of any honey in a standard container.

- 16a One jar of any liquid honey.

- 16b One jar of any granulated honey.

21 **One honey cake.** Ingredients: 8oz self-raising flour, 4oz margarine, 2oz sugar, 1 egg, 2 tablespoons honey, grated rind of a lemon and a little milk. Method: Rub together the flour and margarine. Mix in the rind and sugar. Stir in the beaten egg, honey and a little milk. Mixture should be smooth. Bake in a 7 inch round tin at 350°F for 30-40 minutes.

22 **Five honey crunch biscuits.** Ingredients: 4oz self-raising flour, 2oz lard, 2oz margarine, 2 tablespoons honey, 3oz sugar, 4oz porridge oats, 1 dessert spoon of boiling water and a few drops of vanilla essence. Method: Cream together the fats and sugar. Add the honey, boiling water and vanilla essence. Stir in the flour and oats, then mix well. Roll out onto a floured board to 1/4 inch thickness. Cut into shapes with 2 1/2 inch cutter. Cook on a greased baking tray at 350°F to 375°F for 10 to 15 minutes.

23 **One wholemeal cob.** Ingredients: 1 lb wholemeal flour, 1 teaspoon salt, 2 teaspoons honey, 1oz lard, 1/2 oz yeast and approximately 1/2 pint tepid water. Note: Keep utensils warm and the dough covered with a warm, damp cloth. Method: Sieve together the flour and salt into a bowl. Rub in the lard. Cream yeast and honey. Mix the water into this cream. Pour this mixture into the middle of the flour and sprinkle with flour. Leave until the yeast bubbles through. Beat to a smooth dough. Turn onto a board and knead. Shape into a round and place on a greased baking tray. Cover and prove in a warm place until double the size. Bake at 450°F for ten minutes, then at reduced heat until cooked.

24 **One Honey Pudding [Dessert]** Ingredients: competitor's own choice. Entries, sufficient for two servings, to be presented on a plate or dish. Please write a description and the main ingredients on an accompanying card.

25 **Honey Confectionery** [4oz to 6oz] Ingredients: competitor's own choice. Entries to be presented in a transparent bag. Please write a description and the main ingredients on an accompanying card.

26 **Honey Chutney** [8oz to 16oz] to be presented in a suitable, clear jar. Ingredients: competitor's own choice Please write a description and the main ingredients on an accompanying card.

27 **Honey Lemon Curd** [8oz to 16oz] to be presented in a suitable, clear jar. Ingredients: competitor's own choice. Please write a description and the main ingredients on an accompanying card.

SCHOOLS CLASSES *OPEN TO ALL SCHOOLS,*

- 28 Five biscuits as in Class 22 above.

29 A photograph, model, drawing or painting relating to Beekeeping. Drawings and paintings must be on size A4 paper. [Photograph sizes as class 30] *The Judge will group the entries into three classes, by age. Prizes will be awarded in each class.*

TROPHIES

The PERPETUAL TROPHIES to be awarded at the SHOW at 4pm on the Thursday of the Show are:

The ASSOCIATION PERPETUAL CHALLENGE CUP to the LBKA member winning the most points in classes 1 to 19.

The HARRY NEEDHAM MEMORIAL TROPHY to the LBKA member winning the most points in classes 16, 16a and 16b.

The ANCASTER CUP to the LBKA member winning the most points in classes 9 to 15.

The COMB HONEY CUP to the exhibitor winning the most points in classes 6, 7, 13, 14 and 16.

The JOAN HIND TROPHY to the exhibitor winning the most points in classes 8, 15 and 19.

The OSBORNE CUP to the exhibitor winning the most points in classes 1, 2, 3, 4 and 8.

The BURGH CUP for the best entry in classes 17 and 18.

The WRAGBY CUP for the best entry in class 20.

The ELLIOTT INVENTOR'S TROPHY to the winner of class 20a.

The E H THORNE SILVER ROSE BOWL to the exhibitor winning the most points in classes 21 to 27.

The HARRY NEEDHAM MEMORIAL CUP to the school exhibiting the best entry in class 29.

The BOLINGBROKE TROPHY to the school exhibiting the next best entry in class 29.

The CHAIRMAN'S TROPHY to the County District winning the most points.

The BBKA "BLUE RIBBON" to the best entry in the show.

RULES AND REGULATIONS

1 ENTRY FEES - There are no entry fees payable for any classes.

2 ENTRY FORMS - All exhibits must be listed on the entry form and be submitted to the Entries Secretary by **10th June**.

3 DELIVERY - All exhibits must be delivered to the show between **2pm and 8pm on the Tuesday** of Show week.

4 LABELS - Exhibitors must label every item with the labels supplied by the Entries Secretary. Such labels must be affixed approximately half an inch from the bottom of jars, and in the top right hand corner of other exhibits. Judges may deduct points for wrongly labelled items.

5 IDENTIFICATION - Exhibits with any other identifying marks or characteristics will be disqualified.

6 OWNERSHIP - All exhibits must have been produced by and be the property of the exhibitor. The exhibitor's bees must have produced all honey and wax naturally.

7 HONEY JARS - All extracted honey [excluding class 20] must be exhibited in 1 lb clear glass squat jars with lacquered metal screw top lids.

8 HONEY COLOURS - The light, medium and dark honey classes must be to the standard authorised by the National Honey Show Association.

11 COMB HONEY - Combs of honey for extraction must be displayed in cases which are glassed on both sides. Sections must be exhibited in Show cases. Both types of comb must be easily accessible.

12 WAX CLASSES - Displays must be in clear plain polythene bags, which will be supplied by the LBKA.

13 NOVICE - A Novice is an Exhibitor who has never won a First prize at a Lincolnshire Beekeepers Association Annual Honey Show.

14 MEAD BOTTLES - They must be clear round 75 cl or one sixth of a gallon bottles. Corks must be white flanged, not be sealed and removable by hand. Fluting or other ornamentation will lead to disqualification.

15 CONFECTIONERY CLASSES - Cakes must be baked in round seven-inch diameter tins or the metric equivalent. Items must be delivered in tins clearly marked with the exhibitor's name. The LBKA will supply plates and doilies.

16 ADMISSIBILITY of ENTRIES - The Show and Entries Secretaries will decide the admissibility of any entry. Their decision is binding on both judges and exhibitors.

17 MULTIPLE ENTRIES - EXHIBITORS may enter more than one exhibit in any class, but can win no more than one award. Joint owners must not make separate entries.

18 GIFT CLASSES - All exhibits become the property of the LBKA and will be offered for sale from 2pm on the Thursday. The money raised will be used to off set the costs of the show.

19 CARE of TROPHIES - The winner of any trophy is responsible for its care and safety until it has been returned to the Entries Secretary. **All trophies must be cleaned and returned Tuesday preceding the Honey Show.**

20 INTERFERING with EXHIBITS - No exhibit or part thereof may be moved or interfered with by anyone without the authority of the Show Secretary.

21 JUDGING - The decisions of the judges are final and binding.

22 DISQUALIFICATION - Breaches of these rules by an exhibitor will lead to disqualification and the forfeiture of all entry fees.

23 CARE of EXHIBITS - Ordinary and reasonable care will be taken of exhibits. The show committee will not be responsible for any loss or damage sustained by exhibitors howsoever caused.

24 AWARDING of PRIZES - Prizes may be withheld if there are too few entries or the required standard is not achieved.

25 REMOVAL of ENTRIES - Entries will only be removed from the show bench with permission and under supervision by the Entries Secretary.

26 POWERS of the COMMITTEE - The decisions of the committee are final and binding on all exhibitors.

PRIZES

SCHOOL CLASSES

First	£5	5 points
Second	£3	3 points
Third	£2	2 points
Highly Commended		1 point

NOVICE CLASS (8b)

First	£25 E H Thorne gift voucher	5 points
Second	£3	3 points
Third	£2	2 points
Highly Commended		1 point

PHOTOGRAPHY CLASS (30)

First	£5 E H Thorne gift voucher	5 points
Second	£3 E H Thorne gift voucher	3 points
Third	£2 E H Thorne gift voucher	2 points
Highly Commended		1 point

ALL OTHER CLASSES

First	£5	5 points
Second	£3	3 points
Third	£2	2 points
Highly Commended		1 point

LINCOLNSHIRE BEEKEEPERS' ASSOCIATION

ANNUAL COUNTY

HONEY SHOW

Kindly Sponsored by

Lincolnshire Agricultural Society
and

E.H.Thorne (Beehives) Ltd.

at the

LINCOLNSHIRE AGRICULTURAL SOCIETY'S 126th ANNUAL SHOW

23rd & 24th JUNE 2010

Entries Secretary

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JUDGES

Honey, Beeswax & Mead

Mr. G. Moxon

Hull

Confectionery

Miss S. Cartwright

Wragby

Photography & Schools Art

Mrs. D. Rawson

Farndon.

Fold : Here

Fold : Here