

BELFAST AND DISTRICT BEEKEEPERS' ASSOCIATION

N.I. HONEY SHOW

The N.I. Honey Show will adopt the Rules and Regulations of the City of Belfast Autumn Flower Show, which are printed on pages 5-8 of the Schedule 2023 and in addition the recommendations published in the BBKA's Guide for Judges and Exhibitors of Honey and Bee Produce of March 1993.

HONEY SHOW RULES

1. All honey and beeswax must be the product of the exhibitor's own apiary, with the exception of Class 31.
2. All extracted honey must be exhibited in standard, clear glass squat or deep 454gm (1lb) honey jars with secure, easily removable covers, to the satisfaction of the Judge.
3. All honey exhibits will not be sold, unless requested by the exhibitor.
4. All exhibits must be unlabelled, except Class 9.
5. Honey colour British Standards Institutions (No. 1656) filters (Glasses) will be used.
6. Mead must be in colourless, clear glass, round shouldered, punted full sized wine bottles with flanged stoppers, filled to allow a 6mm to 9mm (1/4in. to 3/4in.) air space.
7. Mead must be made by exhibitor, not fortified in any manner, and with no added fruit or flavouring, except class 19.
8. Children, young persons under 18 years or their eco-schools or other youth clubs/groups may enter Classes 1-29 with the exception of 17, 18 & 19 subject to the rules above. There is no entry fee for such in all classes including Class 31.

Health and Safety - exhibitors preparing wax or any other exhibits or ingredients by heating, baking or boiling should do so with access to first aid equipment and foam or powder fire extinguishers. The heating of wax should under no circumstances take place where there is the possibility of wax vapour coming into contact with a spark or naked flame. Cold water should never be allowed to come in contact with hot wax.

POINTS - HONEY

1st - 4 points 2nd - 3 points 3rd - 2 points

THE IRISH BEEKEEPERS' FEDERATION CUP

and £20 Special Prize

For Exhibitor scoring highest aggregate points in Classes 1-13

**THE NEWTOWNARDS AND DISTRICT
BEEKEEPERS' ASSOCIATION PERPETUAL TROPHY,
and £10 Prize.**

For the Belfast and District Beekeepers' member (excluding the winner of the Federation Cup) scoring highest aggregate points in Classes 1 - 13

Classes	PRIZE MONEY (£)		
	1st	2nd	3rd
1 -30	4	3	2
31	20	10	

OPEN CLASSES

- Class 1** Two sections of honey any type (glazed or unglazed).
- Class 2** Two cut comb honey in plastic containers to be between 198g - 255g (7oz - 9oz) weight.
- Class 3** Two jars light honey
- Class 4** Two jars medium honey.
- Class 5** Two jars dark honey.
- Class 6** Two jars creamed/soft set honey.
- Class 7** Two jars granulated honey.
- Class 8** Two jars chunk honey.
- Class 9** **THE McCOMB CUP.** Twelve jars of honey, any type, in any size of container but all the same. Labelled according to current legislation on honey for sale. Tamper proof labels should not be used as the judge may wish to open a number of jars.
- Class 10** Six blocks of beeswax (each between 25g and 30g).

- Class 11** One cake of beeswax 227g to 454g (½lb to 1lb).
- Class 12** **THE EDDIE BYRNE CUP.** One frame for extracting
- Class 13** Collection of bee products, consisting of three or more of the following: two sections, two jars light honey, two jars medium honey, two jars dark honey, two jars chunk honey, two jars granulated honey, two jars creamed/soft set honey, two 8oz boxes of cut comb, one cake beeswax not less than 8oz weight. Four blocks of beeswax (each between 25g and 30g), one bottle of mead, one candle. A space approx. 3ft deep by 4ft wide (914mm x 1219mm) will be available. Exhibitors may make use of anything they consider will add to the display.
- Class 14** Polish or Furniture Cream in any size of tin or jar.
- Class 15** One moulded candle made from pure beeswax by the exhibitor.
- Class 16** One candle, other than moulded, made from pure beeswax by exhibitor.
- Class 17** One bottle of dry mead.
- Class 18** One bottle of sweet mead.
- Class 19** One bottle of flavoured mead.
- Class 20** Public Interest/Education about beekeeping. Any interesting or instructive Exhibit related to bees or beekeeping not including live bees. The display area that is required must not exceed 600mm x 600mm (2ft x 2ft) for bench display.
- Class 21** A decorative or artistic exhibit relating to bees or beekeeping. Dimensions must be stated on entry form. The required display area must not exceed 600mm x 600mm (2ft x 2ft). Brief description of exhibit is permitted
- Class 22** Confectionery. Honey sweets and/or honey chocolates displayed in a box with a transparent lid or covering - (at least 8 sweets/chocolates, all the same, all the same type, and no more than 12).
- Class 23** Biscuits. In an airtight tin/box. Six biscuits, which taste of honey
- Class 24** **THE U.B.K.A. PRESIDENT'S SHIELD.** Honey Fruit Cake. Ingredients: 225g/8oz self-raising flour, 175g/6oz sultanas, 175g/6oz honey, 110g/4oz butter, 2 medium eggs, pinch of salt.
Preparation: Cream butter and honey together well. Beat eggs and add alternately with sifted flour and salt (save a little flour to add with sultanas). Beat mixture well and lightly. A little milk may be added if necessary, fold in sultanas and stir well and pour into a prepared 180mm/7in. round tin. Bake in pre-heated oven 180C/350F/Gas Mark 4 for approximately 1¼ hours.

Class 25 Honey Fruit Loaf. Exhibits must be made from the following recipe:

Ingredients: 150g/5oz self-raising flour, 1/2 level tsp ground cinnamon, 60g/2oz caster sugar, 90g/3oz sultanas, 75g/2½ oz clear honey, 30g/1oz butter or margarine, 1 tbsp milk, 1 egg.

Method: Sieve flour with cinnamon. Add sugar and fruit. Melt butter or margarine with honey over low heat and stir into dry ingredients with beaten egg and milk. Mix well and pour into greased and lined 500g/1lb loaf tin. Bake at 150°C/300°F/Gas mark 2 for about 1 hour.

NOVICE CLASSES

ADAIR CUP — Highest aggregate of points, classes 26-29.

(For those who have never won 1st Prize in Honey Show Classes at any venue)

Class 26 One jar honey, any type.

Class 27 One section honey (glazed or unglazed).

Class 28 One frame honey for extracting.

Class 29 One cut comb honey in plastic container to be between 190g-260g (7oz-9oz) weight.

CHILDREN AND YOUTH CLASSES

For advice and guidance on these classes, contact:

bbkasecretary@googlemail.com

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Class 30 One jar of honey.

Class 31 THE LESLIE THORNE PERPETUAL ECO-SCHOOL SHIELD

Exhibits are welcome from primary school eco-clubs. Displays are limited to one per school 900mm x 900mm x 900mm (3ft x 3ft x 3ft). The entries can be either about bumblebees or honeybees with regard to any one or combination of the following: biology of the bee, behaviour of the bee, housing of the bee, habitat and forage of the bee, the benefit of these insects to our environment regarding plant life and food supply for birds, animals and humans. The decision of the Judge will be final.