

WESTERN GALLOWAY BEEKEEPERS' ASSOCIATION

2024 HONEY SHOW SCHEDULE

SUNDAY 24TH NOVEMBER AT 11AM

GLEN OF LUCE HALL, AUCHENMALG

JUDGE – MOYRA DAVIDSON

SHOW SECRETARY – LINDA ROBERTSON

ENTRIES OPEN TO WGBA MEMBERS ONLY – THERE IS NO ENTRY FEE

CLASS 1: 2 X 454g/1lb JARS LIGHT HONEY

CLASS 2: 2 X 454g/1lb JARS MEDIUM HONEY

CLASS 3: 2 X 454g/1lb JARS CREAMED/SOFT SET, OR NATURALLY SET HONEY

CLASS 4: 2 CONTAINERS OF CUT COMB HONEY (EACH WEIGHING BETWEEN 170g AND 225g)

CLASS 5: 2 X 454g/1lb JARS CHUNK HONEY

CLASS 6: 2 X 454g/1lb JARS HEATHER HONEY OR HEATHER BLEND HONEY

SEE RULE 7 RE JARS FOR CLASSES 1,2,3,5 AND 6

SEE RULE 8 RE CONTAINERS FOR CLASS 4

CLASS 7: 1 X JAR OF HONEY TO BE JUDGED ON FLAVOUR ONLY. HONEY CAN BE LIQUID OR SET, ANY COLOUR, ANY QUANTITY BUT NO LESS THAN 225g - *SEE RULE 9*

CLASS 8: 1 X FRAME HONEY READY FOR EXTRACTION – *SEE RULE 10*

CLASS 9: 5 X 1oz (28g) MATCHING MOULDED BEESWAX BLOCKS TO BE DISPLAYED ON A PAPER PLATE WITHIN A PLASTIC BAG (BAG TO BE PROVIDED BY THE SHOW SECRETARY)

CLASS 10: 2 X HAND ROLLED BEESWAX CANDLES ANY SIZE OR COLOUR – *SEE RULE 11*

CLASS 11: HONEY GINGERBREAD – RECIPE GIVEN BELOW – *SEE RULE 12*

CLASS 12: 1 PHOTOGRAPHIC PRINT, BLACK+WHITE OR COLOUR, MOUNTED ON CARD NO LARGER THAN A4, ON A SUBJECT RELATING TO BEEKEEPING

CLASS 13: A HANDMADE ITEM OF BEEKEEPING EQUIPMENT

CLASS 14: A GIFT ITEM CONTAINING ONE OR MORE PRODUCTS OF THE HIVE – *SEE RULE 13*

ENTRIES TO BE IN THE HANDS OF THE HONEY SHOW SECRETARY BY 14TH NOVEMBER

POINTS WILL BE AWARDED 1ST - 3 POINTS, 2ND - 2 POINTS, 3RD - 1 POINT

A CERTIFICATE WILL BE AWARDED TO EACH 1ST, 2ND AND 3RD PRIZE WINNER

6 TROPHIES WILL BE AWARDED

POINTS CUP – TO THE EXHIBITOR WITH THE MOST POINTS ACROSS ALL CLASSES

NEWTON STEWART CUP – TO THE NOVICE WITH THE MOST POINTS ACROSS ALL CLASSES. A NOVICE IS AN EXHIBITOR WHO HAS NOT PREVIOUSLY WON A 1ST PRIZE, OR A TROPHY, FOR EXHIBIT/S AT ANY HONEY SHOW

HATCHER TANKARD – TO THE WINNER OF THE PHOTOGRAPH CLASS (CLASS 12)

JIM McCOLM CUP – FOR THE BEST HONEY EXHIBIT IN SHOW (CLASSES 1 – 8)

TONDERGHIE TROPHY – FOR THE BEST WAX EXHIBIT IN THE SHOW (CLASSES 9, 10 AND 14)

GLENRAZIE TROPHY – FOR THE BEST EXHIBIT IN THE SHOW

RULES:

1. ENTRIES MUST BE THE BONA FIDE PRODUCE OF THE MEMBER ENTERING
2. ONLY ONE ENTRY PER MEMBER PER CLASS
3. NUMBERED LABELS WILL BE ISSUED FOR EACH ENTRY AND LISTED BY THE SHOW SECRETARY
4. LABELS TO BE FIXED IMMEDIATELY ON ISSUE (2 LABELS REQUIRED FOR CLASSES 1 – 6)
ON JARS – 12mm FROM THE BOTTOM OF THE JAR
ON CUT COMB CONTAINERS – 12mm FROM THE BOTTOM OF EACH CONTAINER
5. NO OTHER LABEL OR DECORATION
6. ENTRIES TO BE STAGED BY THE HONEY SHOW GROUP MEMBERS APPOINTED
7. CLASSES 1,2,3,5 AND 6 – JARS TO BE 454g/1lb MATCHING STANDARD/SQUAT JARS AND LIDS OF LACQUERED TWIST OR SCREW TYPE, OR OF GOLD OR WHITE PLASTIC
8. CLASS 4: CUT COMB SHOULD BE DISPLAYED IN CONTAINERS WITH TRANSPARENT LIDS OR COVERED WITH CLING FILM
9. CLASS 7: THE JAR SHOULD BE COVERED IN SUCH A WAY THAT THE LID CAN BE EASILY REMOVED - EG COVERED WITH ALUMINIUM FOIL, DUCT OR PARCEL TAPE. THIS CLASS MAY BE SPLIT IN TO LIQUID AND GRANULATED CLASSES AT THE DISCRETION OF THE JUDGE
10. CLASS 8: FRAME OF HONEY CAN BE DEEP OR SHALLOW AND DOES NOT REQUIRE TO BE DISPLAYED IN A PRESENTATION CASE (BUT EXHIBITED UPRIGHT IS PREFERABLE IF POSSIBLE)
11. CLASS 10: A PAIR OF HAND ROLLED BEESWAX CANDLES, ANY COLOUR OR SIZE, MADE BY HAND, NOT MOULDED. TO BE DISPLAYED ERECT IN HOLDERS. THE JUDGE MAY LIGHT ONE OF THE CANDLES
12. CLASS 11: HONEY GINGERBREAD TO BE MADE USING THE RECIPE BELOW AND DISPLAYED ON A WHITE PAPER PLATE
13. CLASS 14: GIFT ITEM – THIS COULD BE ANYTHING FROM A DECORATED HONEY CAKE TO SOAP OR COUGH MIXTURE, PRESENTED AS A GIFT SO PRESENTATION WILL BE TAKEN IN TO ACCOUNT

THE JUDGE WILL USE BRITISH STANDARD GRADING GLASSES FOR COLOUR OF HONEY IN CLASSES 1 AND 2

THE JUDGE MAY CHOOSE NOT TO AWARD A PLACE AT THEIR DISCRETION

THE JUDGES DECISION IS FINAL

HONEY GINGERBREAD RECIPE

INGREDIENTS

113g MARGARINE

227g HONEY

¼ PINT/150ml MILK

2 EGGS

142g PLAIN FLOUR

85g WHOLEMEAL FLOUR

57g SUGAR

1 ROUNDED TSP MIXED SPICE

2 LEVEL TSPS BICARB OF SODA

2 LEVEL TSPS GROUND GINGER

METHOD

USING A LARGE SAUSEPAN, WARM TOGETHER THE MARGARINE AND HONEY

ADD MILK AND ALLOW MIXTURE TO COOL

BEAT EGGS AND ADD TO COOLED MIXTURE

SIEVE DRIED INGREDIENTS TOGETHER IN A BOWL, ADD THE COOLED MIXTURE AND BLEND IN WITH A TABLESPOON

TURN IN TO A GREASED AND LINED 18cm/7inch SQUARE CAKE TIN

BAKE ON THE MIDDLE SHELF AT GAS MARK 2, 150C FOR 75 TO 90 MINUTES