

West Wilts BKA News

Showing Special Edition



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It's that
time of
year again
folks !

With the Royal Bath and West Show in the rear view mirror and two Wiltshire honey shows appearing over the horizon, your Committee has decided it is timely to produce a 2023 'Special Edition Newsletter' to encourage all our West Wilts members to consider getting involved in both the Branch and County Shows. Many members don't realise that like the supermarkets, we too can play the two-for-one game. Many of the exhibits that you prepare for the West Wilts Honey Show on 23 September can also be entered in the County Honey Show on 7 October, so why not plan to do just that?



Show Dates

Hopefully you have had the show dates below in your diary for some time, but the eagle eyed of you who have plucked them out of the monthly Newsletters, please note, the West Wilts Honey Show is on Saturday 23 September – and **NOT** 16 September as had originally been planned

September 2023

West Wilts BKA Honey Show – 23rd September at Bratton Jubilee Hall with a chance to give it a go and get some practice to beat Kennet and Melksham four weeks later.

October 2023

Wiltshire Bee and Honey Day – 7th October 2023 at the Corn Exchange, Devizes where you have the chance to show Kennet and Melksham that West Wilts is ready, willing and able.

National Honey Show – 26th-28th October 2023 at Sandown Park Racecourse in Surrey for those brave enough to pitch themselves against the best in the country and enjoy fascinating lectures by internationally renowned speakers.

How do you enter the West Wilts Show?

There are two simple ways to enter – either email the Show Secretary (HoneyShow-WWBKA@outlook.com) in the week before or turn up on the day at 9 am. Entering before makes it easier for the show team, so please do that but if you can't...or you forget, please turn up.

But first things first – which class or classes should you try ?

Which class or classes should you try?

This is a great question that so many people ask and the answer is simple: try any you want. The judges look for different things in different classes:

- In the clear honey they look for no signs of granulation or bee parts. This means it'll probably need filtering and if it has started to granulate it then warm it, but don't overheat it. You should be able to shine a torch through without it looking foggy.
- The soft set should be just that – soft and not spoonbendingly tough!
- The mead should be in the correct class and in the correct bottle.
- There are lots of hints and tips and we give advice to anyone interested.
- Of course, if you are under 16 years old or a novice beekeeper, then enter the young member or beginners' class – there is an easy prize there because there are usually low numbers of entries.

If you have any doubt on what class to enter but you have some honey, then seriously consider entering the black jar class. This is a class where the jar of honey is wrapped in paper or card so the judge can't see what is inside and they judge it on how it smells and how it tastes, but with all of these I haven't even scratched the surface because you can enter something as relatively simple as a honey cake for which there is one common recipe.

If you still can't decide – which is unlikely of course, don't forget that we have a wealth of wisdom and experience by just looking at the current holders from last year's show.



Current trophy holders from last year's local honey shows

The holders of trophies from the local 2022 competitions are:

West Wilts Honey Show

- Geraldine Lenert Excellence Award – Best exhibit in show - (Wax flowers) [Elaine Mairis](#)
- Sister Lucie Cup - Best exhibit in (Wax) Classes 17, 18, 19, 20, 21 & 22 - (wax mould) [Chris Rawlings](#)
- Chairman's Cup – Best exhibit in (Honey) Class 6 – [David Newell](#)
- Aldo Cup – Best exhibit in (Cake) Class 24 – [Sue Rawlings](#)
- Walt Conway Cup – Most points from all Classes – [Chris Rawlings](#)
- Dick Mills Rosebowl – Most points in (Honey) Classes 1-12 – [Elaine Irvine](#)
- Kate Forbes Trophy – Most points by a member with less than 2 years beekeeping – [Daniel Young](#)

Wiltshire County Show

- Methuen Cup - Individual with the most points in all classes - [Chris Rawlings](#)
- Geraldine Lenert Trophy - Best wax exhibit - [Sue Rawlings](#)
- Norman Lovegrove Memorial Trophy - Best bottle of mead - [Chris Rawlings](#)
- Kennet Shield - Best non-honey exhibit - [Alan Hepper](#)
- Applegate Cup – Branch with most points in the show - [West Wilts Branch](#)

As you can see from the current holders, there really is a lot of competition experience and wisdom in and around the Club. Nowhere was this more obvious than in the Wax flowers Workshop in March when Sue and Chris Rawlings shared their skills and experiences in a session that allowed hands-on experience with friendly, helpful advice and encouragement. So – why not plan to prepare and enter some wax flowers. Nine of our members have now been trained and encouraged – so why not enter an exhibit?

Do you want to know more?

We really want to encourage people to enter into shows, not from the competitive angle, but we strongly believe that by entering shows you learn about how to prepare your produce and make it a better product. Your produce a premium product, so why not make sure it is prepared to the highest standard.

We also note the number of shows that have fallen by the wayside: the Royal Agricultural Show folded a few years ago and many village shows have gone. These are a great opportunity to gather, chat and learn, but these will only continue if we have entries. We don't think Covid has helped in this context, because people got out of the routine of showing, so please support your local show.

But if you do want to know more, please let us know if there are any aspects you really want to learn more about or learn a new aspect for one of the items in the show, please let us know, either at the Branch Apiary or by email.



West Wiltshire BKA Honey Show 2023



To be held at the Jubilee Hall, Melbourne Street, Bratton BA13 4RW

On Saturday 23rd September 2023

9am Staging - 10am Judging

Entries

Entries can be registered with the **Show Secretary** from Sunday 16th September 2023 until Thursday 21st September 2023 (inclusive).

Email: Honeyshow-WWBKA@outlook.com

Entries can be accepted at the Jubilee Hall from 9.00am until 9.30am on the day.

Please try to register all your entries before the day of the Honey Show

At the end of the show, exhibits will be handed back to the appropriate exhibitor by the Show Secretary or Judge's Steward

Judge: Bridget Knutson

AWARDS

On completion of judging, the following awards may be made:

- Kate Forbes Trophy for the most points by a member with less than two years beekeeping experience;
- Chairman's Cup for the best exhibit in Class 6;
- Dick Mills Rosebowl for the most points in Classes 1 to 12;
- Sister Lucie Cup for the best exhibit in Classes 17, 18, 19, 20, 21 and 22;
- Aldo Cup for the best exhibit in Class 24;
- Walt Conway Cup to be awarded to the competitor with the most points from all classes (points will be awarded 1st place – 3 points, 2nd place – 2 points, 3rd place – 1 point);
- Geraldine Lenert Excellence Award for best show exhibit.

Classes – See notes on detail at the end of the Class list

1. Beginner's class: one 454g (1lb) jar of honey, any type, any colour, the entrant having no more than two years beekeeping.
2. Young Member: one 454g (1lb) jar of honey any type see note 5.
3. One 454g (1lb) jar: Light Run Honey.
4. One 454g (1lb) jar: Medium Run Honey.
5. One 454g (1lb) jar: Dark Run Honey.
6. Two (matched) 454g (1lb) jars of one of the following: Light, Medium, Dark, Granulated or Soft Set Honey.
7. One 454g (1lb) jar: Soft Set Honey.
8. One 454g (1lb) jar: Chunk Honey.
9. 'Black jar': one jar of honey to be judged on taste and aroma alone. See note 6.
10. One Section in case.
11. Cut Comb: minimum 227g (8 ozs) see note 7.
12. Frame of Honey for extraction, shown in bee-proof display case.
13. Bottle of Dry Mead (see note 8).
14. Bottle of Sweet Mead (see note 8).
15. Bottle of Melomel (see note 8).
16. Bottle of Metheglin (see note 8).
17. Beeswax furniture polish (see note 9).
18. Beeswax cake, minimum 227g (8 ozs).
19. Three wax blocks, 27g (1 oz) each.
20. Pair of candles, any method, one to be lit by the judge (see note 10).
21. Display of beeswax flowers, colouring allowed, containers will not be judged.
22. Two Beeswax wraps 30 – 45 cm square (see note 11).
23. Display of six bee products on a tray, all different.
24. Honey Cake (see recipe below – no changes to recipe permitted).
25. 6 Honey Biscuits. Recipe to be provided.
26. Photograph taken by exhibitor (see note 12).
 - a. Honey bee/s and flower/s.
 - b. Aspects of beekeeping.

NOTES FOR GUIDANCE OF EXHIBITORS

1. Only one entry per Class per person is to be entered.
2. All honey and wax (except class 20, 21 and 22) exhibited must be the bona fide produce of bees kept by the exhibitor.
3. All honey to be exhibited in clear glass 454g (1lb) squat jars, labelled 1.25 cm (½in) from the bottom.
4. Gold coloured metal or plastic, screw on lids only. Chrome plated or coloured lids for honey jars are not allowed and will disqualify entry.
5. Young member under 16 years of age on day of show.
6. Sleeves will be provided on the day. Labels for this class are to be placed on the lid, sleeve and jar.
7. Cut comb to be shown in a white or clear plastic container with a clear lid.
8. Mead to be exhibited in standard punted bottles with white plastic topped flanged corks, containing approx. 75 cl. Melomel and metheglin to have flavour label on the bottle. Class labels to be placed 1.25 cm (½in) from the bottom.
9. Wax polish to be in a standard round container, metal or plastic, warning labels not required.
10. Candles must stand upright in candle holders. Candle holders must be provided by the exhibitor and appropriate for purpose.
11. Pure beeswax only, no other oils or resins to be added.
12. Photographs may be entered into both classes 25a and 25b. Size between 10cm x 15cm (4in x 6in) and 25cm x 33cm (10in x 14in), unframed but may be mounted.

HONEY CAKE RECIPE

Ingredients:

150g butter or margarine

100g light soft brown sugar

175g clear honey

15ml water

200g self-raising flour

2 eggs (Size 2)

Method:

Grease and line a round cake tin 15 – 20 cm diameter (6 – 8 inch).

Place sugar, butter, honey and water in a pan and heat gently, stirring until the sugar has dissolved.

Sift the flour over surface and stir in. Beat well with a wooden spoon to remove lumps. Beat the eggs lightly then add to the mixture, distributing evenly.

Turn the mixture into the prepared tin.

Bake for 40 minutes at 180°C, Fan 160°C, Gas Mark 4

Leave to cool in the tin for 5 minutes and then turn out onto a wire rack until cool.

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