

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 annual honey shows in our own county of Wiltshire, your Committee has decided it is timely to produce a 2024 '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 28 September can also be entered in the County Honey Show just a fortnight later on 12 October, so why not plan to do just that?



September 2024

West Wilts BKA Honey Show – 28 September 2024 at Bratton Jubilee Hall with a chance to give it a go and get some practice to beat Kennet, Melksham and Swindon at the County Honey Show two weeks later.

October 2024

Wiltshire Bee and Honey Day – 12 October 2024 at the Corn Exchange, Devizes. This is the County Honey Show where you have the chance to show Kennet, Melksham and Swindon that West Wilts is ready, willing and able.

National Honey Show – 24-26 October 2024 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 fundamental question that so many people ask, and the answer is simple: try any class 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, 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 spoon bendingly 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's or Beginners' class – there is an easy prize there because there are usually low numbers of entries.

If you have any doubts about which 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. Even with all of these we haven't 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 are:



West Wilts Honey Show 2023

- Geraldine Lenert Excellence Award – Best exhibit in show: [Katie Carrington](#)
- Kate Forbes Trophy – Most points by a member with less than 2 years beekeeping experience: [Katie Carrington](#)
- Walt Conway Cup – Most points from all Classes: [Elaine Irvine](#)
- Dick Mills Rosebowl – Most points in honey and cut comb (Classes 1-12): [Chris Rawlings](#)
- Chairman's Cup – Best exhibit in Class 6: [Alex Sparke](#)
- Sister Lucie Cup - Best exhibit in wax (Classes 17, 18, 19, 20, 21 & 22): [Chris Rawlings](#)
- Aldo Cup – Best cake (Class 24): [Sue Rawlings](#)

Wiltshire County Show 2023

- Methuen Cup - Individual with the most points in all classes: [Elaine Irvine](#)
- David Wicks Cup – Best frame for extraction: [Chris Rawlings](#)
- Norman Lovegrove Memorial Trophy - Best bottle of mead: [Elaine Irvine](#)
- Kennet Shield - Best non-honey exhibit: [Sue Rawlings](#)
- Novice Cup – Best Novice entry: [Katie Carrington](#)
- Teal Cup – awarded by the Chair for service or achievement: [Chris Rawlings](#)
- Applegate Cup – Branch with most points in the show: [West Wilts Branch](#)

Additional Awards made by the Judges on the day:

- Best in Show Blue Ribbon Certificate – awarded by Head Show Judge: [Elaine Irvine](#)
- Young Members Class – under 18 on day of show: [Katie Carrington](#)

As you can see from the current holders, there really is a lot of competition experience and wisdom in and around the Club for you to draw on.

Do you want to know more?

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

We also note that a number of shows have fallen by the wayside over recent years: the Royal Agricultural Show folded a few years ago and many village shows have also gone. These different levels of show 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 refresh your knowledge or learn a new aspect about any of the categories you're interested in, please let us know, either at the Branch Apiary or by email to the Secretary at secretary@wwbka-outlook.com.



West Wiltshire BKA Honey Show 2024



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

On Saturday 28 September 2024

9am Staging - 10am Judging

Entries

Entries should be registered by email with the **Show Secretary** on Honeyshow-WWBKA@outlook.com from Sunday 22 September 2024 until ideally Thursday 26 September 2024 so that there is sufficient time for her to compile the necessary administrative paperwork.

Please endeavour to register all your entries before the day of the Honey Show, but in extremis, entries can be accepted at the Jubilee Hall from 9.00am until 9.30am on the day.

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:
(Points will be awarded 1st place – 3 points, 2nd place – 2 points, 3rd place – 1 point)

- Kate Forbes Trophy for the most points by a member with less than two years beekeeping experience
- Dick Mills Rosebowl for the most points in Classes 1 to 12
- Chairman's Cup for the best exhibit in Class 6
- 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
- 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 experience.
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, Naturally Granulated or Soft Set Honey.
7. One 454g (1lb) jar: Soft Set Honey.
8. One 454g (1lb) jar: Chunk Honey.
9. 'Black Jar': one 454g (1lb) jar of honey to be judged on taste and aroma alone - see note 6.
10. One Section in a Case, square or round.
11. Cut Comb: minimum 227g (8ozs) - 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 (8ozs).
19. Three Beeswax Blocks, 27g (1oz) each.
20. Pair of Beeswax Candles, dipped or moulded, one to be lit by the judge - see note 10.
21. Pair of Beeswax Hand Rolled and Decorated Candles, one to be lit by the judge - see note 11.
22. Display of Beeswax Flowers, colouring and wire permitted, containers will not be judged.
23. Two Matching Beeswax Wraps 30cm square - see note 12.
24. Display of Six Bee Products on a Tray, all different, maximum tray size 60 x 40cm.
25. Any Decorative or Artistic Exhibit, to include needlework, lace, knitting and crochet relating to bees or beekeeping, maximum size 60 x 60cm – see note 13.
26. Honey Cake: see recipe below, no changes to recipe permitted – see note 14.

Classes 27 and 28 on page 7

Classes - continued

27. Six Honey Biscuits: recipe to be provided – see note 15.

28. Photograph taken by exhibitor – see note 16.

a. Honeybee/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 exhibited (except class 21) 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 of the jar.
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 members must be under 16 years of age on the day of the 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 of the bottle.
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. This class is open to any age. All decorations must be made of beeswax, colouring is permitted.
12. Pure beeswax only, no other oils or resins to be added.
13. All work exhibited must have been made by the exhibitor.
14. See Honey Cake Recipe and Instructions below.
15. Recipe to be provided by the exhibitor. To be displayed on a plain white paper plate, with doily and in a clear polythene bag.
16. Photographs may be entered into both classes 28a and 28b. 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 - large

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 the 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.