

E-mail your list of Entries to:
David Parkinson at davidparkinson288@btinternet.com

Entries by email must list your entries showing class and number of entries.

Labels will be supplied at the hall on the Friday evening or posted earlier on receipt of S.A.E.

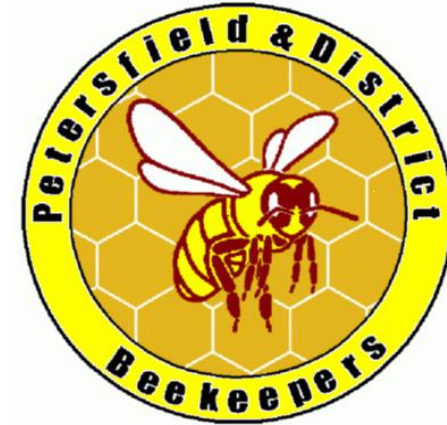
CLOSING DATE FOR ENTRIES TUESDAY 6th SEPTEMBER 2022

Also at the Honey Show:

1. A display of forage suitable for honeybees and other pollinators.
2. A display of the variety and number of different Pollinators.

At these displays there will be people to explain or answer any questions on both Forage and Pollinators.

Petersfield & District Beekeepers Association



80th Annual Honey Show

Sponsored by Sky Park Farm

.....

Saturday 10th September 2022

10am until 4pm

All members and visitors are welcome to visit the Honey Show at any time during the day.

Sky Park Farm Visitor Centre
Durford Lane
West Harting GU31 5PF
West Sussex

Honey Wax and Confectionery Judges: Hazel Blackburn and Claire O'Brien
Photography Judge: TBA
Floral Display Judge: Christopher Clark
Other Hive Products Judge: TBA

Programme of Events

Friday 9th September 2022

- Staging of Exhibits between 6pm to 8pm.
(if you are unable to attend at this time email: davidparkinson288@btinternet.com)

Saturday 10th September 2022

- 10.00am to 1.00pm – Judging of Exhibits.
- 3.45pm – Presentation of the Trophies
- 4pm – Show Closes.

**Presentation of the Trophies by
a Director of Sky Park Farm
Mrs Victoria Noonan**

There will be no Honey for Sale from the Association or the Members, but Honey is for sale in the Farm shop.

**Tea and Coffee and Light Refreshments
are available in the Visitor Centre.
Or Lunch in the Restaurant.**

HONEY SHOW RULES

1. All Honey to be shown in 454g (1lb) British Standard squat Honey Jars with standard gold lacquered metal or gold plastic screw top or twist-on lids, with plastic flowed seals. To ensure the correct weight make sure jars are filled to the fill line.
2. All Honey and Wax exhibits entered must be the produce of the Exhibitor's own Bees.
3. National Honey Show Approved BD Standard Grading Glasses will be used to determine the Colour of the Honey.
4. Cut Comb or Sections to be shown enclosed in a container with clear plastic covers. NOTE: Cut Comb and Sections have a minimum weight, (see Schedule)
5. Shallow Frames must be shown in a protective Show Case. The comb must be visible from both sides.
6. Any member or non-member can enter any of the Classes.
7. Exhibitors are allowed to make TWO entries in any one Class, but Exhibitors may win only ONE award of Points in any ONE Class.
8. Novices are not restricted to the Novice Classes.
9. The Award in any Class is at the discretion of the Show Judge.
10. Entries must be made no later than **Tuesday 6th September 2022,**
11. Self-adhesive Labels will be provided, and these are to be fixed with the lower edge 15mm from the bottom of the Jar or Bottle, on top of Sections and Cut comb and on front top right corner of Shallow Frame Container and on the top of the Shallow frame. Where suitable on any Wax mould exhibit. Classes H and I will have the labels affixed 20mm from the bottom of the Candle.
Confectionery Classes labels are to be affixed to the Paper Plate.
Class M label to be affixed to the jar 15mm from the base.
Display Class labels affixed in any blank space on the exhibit.
No other labelling will be permitted. Labels will be supplied at the hall on Friday evening, or posted earlier on receipt of S.A.E.
12. All Exhibits must be staged on the date as shown in the Programme of Events.
13. Exhibits may not be removed from the Show until after the close of the Show at 4pm, except where permitted by the Show Manager.
14. Any discrepancy in the Rules shall be adjudicated by the Show Manager and any such ruling shall be final.

Extracted from an interview of Stan Hubbert a founder member of PDBKA in the 1977 Newsletter.

The Association started in 1941 as ‘*The Steep Beekeepers Association*’ and the Apiary was located at Bedales School, but later meetings were held for a number of years at members’ apiaries in the area until settling in the current Apiary where meetings are now held. The Association started by the encouragement of ‘*the movement to grow one’s own food during the war*’. Initially the Association was led by Mr. Tilley, a master at the school and our expert on bees and all the funny things they do was Mr. Jack Dennis. Jack started beekeeping way back in about 1920, and he was a beekeeper of the old school. My wife informed that I a blood relation to Jack and so I was introduced to beekeeping old style.

The Association had a few WBC hives in the beginning, including a large hive used by Mr. Tilley, which originally came from Ireland. As far as I can recall the dimensions were greater than the Dadant hive. In the winter monthly meetings were held at members’ homes where usually Mr. Dennis gave a talk on a beekeeping problem. Occasionally we had outside speakers and on one occasion we managed to get Mr. Herrod-Hempsall, a great follower of the WBC hive and the single brood chamber method of beekeeping.

In the early days we had black bees, a great swarmer, and a hard worker, provided the colony did not swarm one obtained a good crop. The black bee also worked sections without any trouble.

After the war, the membership increased, as interest in beekeeping increased. For many years, the home of Sir Hugh and Lady Cocke was used for our annual Honey Shows, which started in about 1947/1948.

The members who frequently received the various cups in those days were Jack Dennis, Don Lane, and Mrs. Marriage as well as other friends, that time and an old brain fail to recall. The rivalry between Don and Jack for that Annual Honey Show cup was terrific. Other names that come back to me while I am writing this are Mr. Ray Hetherington, George Spencer and Miss D. Lock, his help-mate in all beekeeping matters.

During the 1950s the name changed to “The Petersfield and District Beekeepers Association”. The membership of the Association started with 10-15 members and has grown over the years to the current membership of just under 200 members, consisting of beekeepers with their friends and families.

The Oldun (Stan Hubbert)

PDBKA TROPHIES

The Cocke Trophy	For the Exhibitor with the highest number of points in the Classes 1 to 12.
The Steep Trophy	For the best Exhibit of Honey in the Show in any of the Honey Classes.
The Kathleen Marriage Trophy	the highest number of points in the Wax Classes 30 to 35
The Jack Dennis Trophy	For the highest number of points for the Shallow Frame in Class 10.
The Lady Tollemache Trophy	For the highest number of points for Comb Honey in Class 9.
The Sir Humphrey Tollemache Trophy	For the Exhibitor with the highest number of points in Classes 11 and 12.
The Sid Trenchard Memorial Trophy	The best exhibit in Class 13.
The Rose Tankard	For the highest number of points in the Mead classes 20 to 21.
The Trevor Stubbs Memorial Trophy	For the highest number of points in the Novice & Junior Classes 17 to 19.
The Cole Platter	For the highest number of points in Confectionery Classes 40 to 44.
The Mount Pleasant Trophy	For the highest points in the Display Class 60.
The Rogate Trophy	For the highest number of points in the Drawing Class 61

Points are awarded as follow:

First=4

Second =3

Third =2

Highly Commended =1

HONEY CLASSES

- Class 1. Two Jars Light Honey.
- Class 2. Two Jars Medium Honey.
- Class 3. Two Jars Dark Honey
- Class 4. Two Jars Naturally Crystallised Honey (not stirred)
- Class 5. Two Jars of Soft Set Honey.
- Class 6. Two Jars Chunk Honey, **with approx. 50% Comb Honey.**
- Class 7. Two Jars of Ling Heather Honey.
- Class 8. Two Jars of Heather Blend Honey.
- Class 9. Two Containers of Cut Comb or Sections weight 200g to 255g.
- Class 10. One Shallow Frame of Comb Honey ready for extraction.
- Class 11. Six matching Jars of Liquid Honey, (labelled as for sale).
- Class 12. Six matching Jars of Soft Set Honey, (labelled as for sale).
- Class 13. Two jars of Honey liquid or set and three blocks of beeswax, matching in all respects, using standard 28g moulds.

WAX CLASSES

- Class 30. Two matching, Cakes of Beeswax, perfect moulding each weighing between 115g to 170g. Weight of each block may vary by 10%.
- Class 31. Two plain Beeswax Candles, any size all by moulding. *#
- Class 32. Two Tall Beeswax Candles, under 1½” plain or patterned made by any method. *#
- Class 33. Two matching Beeswax Models in all respects, using a mould with a wick.
- Class 34. Six Blocks of Beeswax, matching in all respects, using standard Manufacturer’s 28g moulds.
- Class 35. One Cake of Beeswax any shape weighing between 285g to 340g perfect moulding not required as may be broken by the Judge.

* Classes 31 & 32 one candle will be lit by the Judge.

Classes 31 & 32 to be mounted in plain candlesticks.

Guidance to Entering an Exhibit

Before entering your exhibit in any class ensure that your exhibit strictly complies with criteria for the class as specified in the Schedule, the specified class requirements are not flexible. No matter how well presented your exhibit, if it does not comply with the class, it will be marked down or discounted from the class.

In the honey classes the Judge is looking for clean non-sticky jars or containers filled with the correct weight of honey. To enable the Judge to know that you have the correct weight the jar should be filled to just above the level of the bottom of the lid with no gap. Or if twist-on lids used there will be a gap between the top of the honey and the bottom of the lid.

The honey should not contain air bubbles (except heather) no matter how small as they will be revealed when the Judge shines a torch through the base of the jar.

The honey should not be over-processed but remain as natural as possible to retain the natural aroma and flavour. Filtered to remove all debris and with the correct moisture content (i.e., no fermentation) with no frosting, which is caused by pouring warm honey into cold jars.

Watch the experts they are the people who polish their jars leaving no fingerprints and the jars all match, even to the manufacturer’s batch number. They always hold their jars upright to avoid any honey on the underside of the lid.

*The presentation of your exhibit is a good beginning.... **The Best of Luck***

DISPLAY CLASSES

- Class 60 Photograph of any background but must contain a pollinator of any specie with the name on the base of the picture.
- Class 61 A line drawing of a bee's head naming all the outside different parts of its head.
- Class 62 A floral display in a vase of 3 assorted honeybee forage plants yielding nectar and pollen, with a list of the names (*including the Latin name*) of each piece of forage displayed.
- Class 63 A "decorative plaque", for the front of a hive may be on wood, card or paper a drawing any size. (in the Slovenian tradition).

NOTES ON DISPLAY CLASSES

These Classes are open to everyone of all ages to demonstrate their skills other than beekeeping; but using their beekeeping knowledge. The photographs or drawings should focus the viewer to the specified subjects. The Artist shall retain the Copyright.

Points in Class 62 will be awarded as follows:

1 point for each correct external part of a pollinator.

Points in Class 62 will be awarded as follows:

1 point for correct honeybee forage.

1 point if forage in flower.

1 point for the correct Latin name.

2 points for artistic display

(up to a maximum of 5 points for the entry if all the above are correct)

MEAD CLASSES

- Class 20. One Bottle of Dry Mead. *
- Class 21. One Bottle of Sweet Mead. *
- * Exhibited in in 75cl clear wine bottles with white flanged cork stoppers.*

NOVICE & JUNIOR CLASSES

(Open to anyone who has not won a prize in any Honey Show).

- Class 17. One Jar of Liquid Honey.
- Class 18 One Jar of Soft Set Honey.
- Class 19 One block of Beeswax any size or shape or weight for exchange for foundation with suppliers which may be broken by the Judge.

OTHER HIVE PRODUCT CLASSES

- Class 50 Furniture Polish (must contain beeswax)
- Class 51 Lip Balm (must contain honey and beeswax)
- Class 52 Hand cleanser (must contain honey)
- Class 53 Two wax wraps 30cm x 30cm the first laid flat and the second pressed as a wrap over a 1lb jar. The wrap to contain only beeswax no other additives.

CONFECTIONARY CLASSES

- Class 40 Buckland Abbey Honey Cake, made to recipe (see recipe page).
Class 41 Honey Dressing made to own recipe in any full 227g (½lb) jar. ®.
Class 42 Six Honey Cookies. ®
Class 43 Spicy Tray Bake, made to recipe (see recipe page).
Class 44 Four Cup Cakes any flavour ®.

® *Recipe to be written on a card and placed with the exhibit, stating which type of exhibit is being entered.*

** *L, M, N, O, P and Q staged on a white paper plate.*

CAKE RECIPES

Buckland Abbey Honey Cake

- | | |
|----------------------|--------------------------|
| 115g honey | 225g self-raising flour |
| 115g butter softened | 1½ teaspoons mixed spice |
| 115g caster sugar | 100ml milk as necessary |
| 2 medium eggs | |

Preheat the oven to fan 170°C/gas 4. Lightly oil a 20cm square baking tin. Line the base and sides with baking parchment and lightly oil. If your honey is thick, gently warm over a low heat, then set aside until tepid but still runny. In a large bowl, beat the butter and sugar until pale and fluffy. Gradually beat in the honey followed by the eggs, a little at a time. Sift the flour and spice over the mixture and fold in, using a metal spoon. If necessary, add a little milk: the mixture should drop from the spoon in soft blobs. Spoon the mixture into the prepared tin. Bake for 25-30 minutes until golden. Test by lightly pressing the cake with your fingertip, it will spring back if cooked. Transfer to a wire rack and leave for 5 minutes then turn out and leave until cold.

Spicy Tray Bake

- | | |
|----------------------|------------------------------------|
| 115gm margarine | 55gm soft brown sugar |
| 1 egg beaten | 42gm rolled oats |
| 1 tbsp. clear honey | 1 level tsp. mixed spice |
| ¼ level tsp. salt | 115gm wholemeal self-raising flour |
| ¼ tsp. Ground cloves | 2 tbsps. milk |
| 55gm sultanas | |

Cream together the margarine, honey, and sugar, then add the beaten egg. Gradually add the dry ingredients and finally the milk. Grease and flour a 17.5 cm square tin and spoon in the mixture and level the top. Bake on the centre shelf at Gas Mark 4, 180C for 30 minutes, when cold, cut into squares.