

**THE LANCASHIRE AND NORTHWEST
BEEKEEPERS ASSOCIATION**

Registered Charity No. 506167

ANNUAL HONEY SHOW

To be held at

**WALTON LE DALE HIGH SCHOOL
Brindle Road, Bamber Bridge, Preston,
PR5 6RN**

Saturday 5th October 2024

HON. EXHIBITIONS OFFICER.

**Mrs Elaine Hargreaves
16 Brown Lane
Bamber Bridge
Preston
Lancashire
PR5 6ZB**

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PROGRAMME

STAGING OF EXHIBITS10:00am to 11:00am

JUDGING BY: Tony Jefferson, Whitby 11:15am
Dave Wright, Edinburgh
Bron Wright, Edinburgh
Sarah Haynes, Harrogate

**LECTURE 1 - THE BARBARA RODERICK MEMORIAL LECTURE:
"The Truth About Honey"**

Lynne Ingram11:15am to 12.30pm

LECTURE 2

"An Introduction to Honey Sensory Analysis"

Gino Jabbar 1:45pm to 3:00pm

OTHER ACTIVITIES WHICH MAY INCLUDE:

Beekeepers' Question Time

Quiz

Raffle

SHOW OPENS* 4:10pm

JUDGES' REPORT & PRESENTATION OF AWARDS*4:30 to 5:00pm

REMOVAL OF EXHIBITS*5:00 to 5:30pm

SHOW CLOSES*5:30pm

(* Approximate times)

Exhibitors who wish to attend the lectures may do so free of charge.

Non-exhibitors may attend the lectures on payment of £5 (in advance, names to be supplied).

Tea and coffee will be provided; however individuals should make their own lunch arrangements.

LECTURES

This year, we have two guest speakers on the general theme of “Honey”!



➤ **Lynne Ingram NDB**

Lynne has kept bees for over 30 years and runs 15-20 colonies in Somerset. She is a Master Beekeeper, holds the National Diploma in Beekeeping, and is an examiner for the BBKA written and practical exams. Lynne is involved in educating beekeepers, running study groups, and curating the popular Somerset Lecture series. She is a knowledgeable and engaging speaker.

Lynne will be giving **The Barbara Roderick Memorial Lecture:**
"The Truth About Honey"

Honey is the 2nd most adulterated food in the world. This talk lifts the lid on the how, why, and wherefore of honey fraud and adulteration, and the shocking impact it is having on the livelihoods of beekeepers around the world. We look at why this fraud continues, and what can be done about it. We also take a look at what is happening in the UK.

➤ **Gino Jabbar**

Gino has been keeping bees in Edinburgh, the Lothians and the Scottish Borders since 2014, and is a Scottish Expert Bee Master.

He is actively involved with the Scottish Beekeeping Community including serving as a trustee for The Scottish Beekeepers' Association (SBA) and organising and hosting a very popular monthly beekeeping webinar.

Being fascinated by the diverse flavours and origins of honey, he undertook training and exams in Italy, becoming the only UK honey expert to be admitted to the Official Italian National Register of Experts in Honey Sensory Analysis.

He is a honey sensory judge for international honey varieties at the prestigious London International Honey Awards, *Le Concours Des Miels De France* and *Tre Gocce D'Oro* (Italy).

Gino is the chairman and a founding member of the recently launched Honey Guild of the United Kingdom (www.honeyguild.co.uk) whose aims are to educate on the technique of Honey Sensory Analysis, standardise UK honey varieties and celebrate the amazing flavours of UK honeys.

Gino's presentation is:

" An Introduction to Honey Sensory Analysis"

Honey is first and foremost an amazingly diverse super food, to be enjoyed, celebrated, and held in highest regard.

This talk will discuss the method of honey sensory analysis, its day-to-day use for the beekeeper, its use to verify honey varieties by their organoleptic (sensory) properties, its use in honey competitions as a measure of honey quality, and as an international language for communicating the flavour experience of a honey to others.

Finally we will introduce the newly established national body, The Honey Guild of the United Kingdom (www.honeyguild.co.uk).

SCHEDULE OF CLASSES

County Classes (1-11):

All exhibitors in these classes must be fully paid up members of a branch of Lancashire & North West Beekeepers Association (i.e. Preston & District, Ormskirk & Croston, Blackpool & Fylde, East Lancashire, Southport & District, Liverpool & District, Oldham & District, and Lancaster BKAs).

- 1. Two 454g Jars of Light Honey**
- 2. Two 454g Jars of Medium Honey**
- 3. Two 454g Jars of Dark Honey**
- 4. Two 454g Jars of Heather Honey**
- 5. Two 454g Jars of Soft Set (Creamed) Honey**
- 6. Two 454g Jars of Naturally Granulated Honey**
- 7. One 227g Cake of Beeswax:** Plainly moulded.
- 8. Five Matching Beeswax Blocks:** Each block to weigh 28g.
- 9. Novice Honey:** Two 454g jars of Honey, any variety. Open to members who have not won a First Prize in any honey class at the Lancashire Honey Show.
- 10. Novice Wax:** One 227g cake of Beeswax, plainly moulded. Open to members who have not won a First Prize in any wax class (including candles) at the Lancashire Honey Show.
- 11. Beginner's Honey:** One 454g jar of Honey, any variety. Open to members who started beekeeping in 2023 or 2024.

Open Classes (12-40):

These classes are open to anybody, member or non-member.

- 12. Two 454g Jars of Light Honey**
- 13. Two 454g Jars of Medium Honey**
- 14. Two 454g Jars of Dark Honey**
- 15. Two 454g Jars of Heather Honey**
- 16. Two 454g Jars of Soft Set (Creamed) Honey**
- 17. Two 454g Jars of Naturally Granulated Honey**
- 18. Two 454g Jars of Honey Gathered and Extracted in 2024**
- 19. Three 454g Jars of Different Types of Honey:** Any combination from Light, Medium, Dark, Chunk, Soft Set, Naturally Granulated or Heather.

- 20. “Blacked Out” Jar:** One 454g jar of honey to be judged on flavour and aroma only (but should be free of wax and foreign matter). A sleeve will be provided. The exhibit label should be applied to the lid. **(Please note that exhibitors may only make one entry in this class)**
- 21. One Frame of Honeycomb:** Suitable for extraction by centrifuge or pressing.
- 22. Two Pieces of Cut Comb Honey:** Presented in standard commercial containers; Each piece to have a gross weight between 200g and 255g.
- 23. Six Matching 454g Jars of Honey.**
- 24. Gift Class:** One 454g jar of Honey of any variety bearing a label conforming to the current food labelling regulations. All exhibits in this class become the property of L&NW BKA unless exhibitors “buy back” their exhibit by paying an additional £6.00 (to be indicated on the entry form).
- 25. One 227g Cake of Beeswax:** Plainly moulded.
- 26. Five Matching Beeswax Blocks:** Each block to weigh 28g.
- 27. Commercial Wax:** One 227g piece of Beeswax prepared for commercial purposes; perfect moulding not required; may be broken by the judge. Pale primrose to off-white preferred, minimal aroma, preferably made from cappings.
- 28. Two Matching Beeswax Candles:** Made by any method; to be displayed erect on a flameproof base; may be lit by the judge.
- 29. A Display of Beeswax:** Minimum six pieces; colouring permitted; displayed on a base maximum size 450mm x 450mm.
- 30. Beeswax Craft:** Any item(s) of craft using beeswax e.g. beeswax flowers, wax luminaries etc; colouring and wire permitted; exhibit should consist of at least 95% beeswax; no candles. (Dimensions must be stated on the entry form)
- 31. Composite Honey & Wax Class:** Four 454g jars of Honey plus one 227g cake of Beeswax.
- 32. One 75cl Bottle of Sweet Mead.**
- 33. One 75cl Bottle of Dry Mead.**
- 34. One 75cl Bottle of any “Honey Wine” other than Mead e.g. Melomel, Metheglin, Pyment, Cyser:** A small plain label specifying the contents and whether sweet or dry should be affixed to the bottle approximately 25mm above the exhibit label.
- 35. One Bottle of Non-Alcoholic Honey Beverage:** Minimum 25cl in any suitable bottle (stopper easily removed for tasting); ingredients to be listed on an accompanying note.
- 36. One Decorated Honey Cake:** Made to any recipe containing honey; ingredients to be listed on an accompanying note. To be presented on a paper plate or cake board in a clear, non-branded plastic bag. May be cut and tasted for judging.

37. One Plain Honey Cake: Made to the given recipe. To be presented on a paper plate or cake board in a clear, non-branded plastic bag:

*227g (8oz) self raising Flour
113g (4oz) unsalted Butter*

*227g (8oz) Honey
2 medium Eggs*

Pinch of Salt

Pre heat oven to $\leq 160\text{C}$ /Gas Mark $2\frac{1}{2}$ -3.

Cream butter and honey together.

Beat eggs well, alternately adding with sifted flour and salt to the mix. Add a little milk if required.

Bake in a prepared deep 16.5-19.0cm (6.5-7.5") round cake tin until baked through (approx. $1\frac{1}{4}$ hours)

38. A Plate of Honey Sweets or Chocolates: Maximum 10 pieces; ingredients to be listed on an accompanying note. To be presented on a paper plate in a clear, non-branded plastic bag.

39. A Composite Display of up to Five Edible Honey Based Items:

Made by the exhibitor using products from the hive e.g. confectionery, baked products, jam etc (honey and mead excluded); Ingredients for each item to be listed; Each item to be tasted by the judge. Attractiveness of the display and ingenuity of the selection will be taken into account.

40. A Composite Display of up to Five Non-Edible Items:

Made by the exhibitor using products from the hive e.g. bees wax furniture polish, wax cloth wrap, soap, hand cream, lip balm etc; in appropriate containers, with ingredients label, including relevant hazard safety and allergy information. No labels identifying the exhibitor to be displayed. Attractiveness of the display and ingenuity of the selection will be taken into account.

41. One Photographic Print: Depicting any aspect of bees or beekeeping; maximum A4 size (210 x 297mm) including any mount or frame; with a title.

42. An Item of Art or Craft: Created by the exhibitor; depicting bees or beekeeping. Overall dimensions of the exhibit must be stated on the entry form.

Branch Classes (43-45):

Open to all Branch Associations of Lancashire & North West Beekeepers Association (i.e. Preston & District, Ormskirk & Croston, Blackpool & Fylde, East Lancashire, Southport & District, Liverpool & District, Oldham & District, and Lancaster BKAs).

There is no entry fee for these classes.

One entry in each Branch Class per Branch (a coordinator should be nominated by each Branch to submit the entry and supervise the staging of the exhibits).

The branch achieving the most points across the 3 Branch classes (43-45) will be awarded the E. McCormick President's Branch Shield.

43. Branch Cooperation Class: A display of ten items comprising at least three Honeys, three Waxes/Candles and two items of Confectionery; produced by at least three different members of the Branch. The exhibit will be judged on both the visual quality of the individual items and the appeal of the display.

44. Bee Season Calendar: 12 photographs reflecting the 12 months of the bee keeping year.
Up to 3 photos can be taken by a single branch member.
The photo calendar to be displayed as a poster.
To be judged on originality, humour, wonder and awe, technical ability etc.

45. Six 454g Jars of Honey: any type or types; produced by the branch apiary; presented for show.

Junior Classes (46-48):

Open to exhibitors aged 16 or under on 5th October 2024 (age to be stated on the entry form).

There is no entry fee for these classes.

46. Three Decorated Honey Biscuits: Made to any recipe containing honey; ingredients to be listed on an accompanying note. To be presented on a paper plate in a clear, non-branded plastic bag. May be tasted for judging.

47. An Illustrated Poem or Limerick: A piece of creative writing about bees or beekeeping, appropriately illustrated. Maximum A4 size (210 x 297mm).

48. An Item of Art or Craft: Created by the junior exhibitor; depicting bees or beekeeping. Overall dimensions of the exhibit must be stated on the entry form.

JUDGING WILL BE IN ACCORDANCE WITH BBKA SHOW RULES (2016) UNLESS AMENDED BY THIS SCHEDULE.

(These are available online; a copy will be available for reference at staging).

*****Please read the show rules carefully*****

- All exhibitors in the County Classes (1-11) must be fully paid-up members of a Branch Association of Lancashire & North West Beekeepers Association (i.e. Preston & District, Ormskirk & Croston, Blackpool & Fylde, East Lancashire, Southport & District, Liverpool & District, Oldham & District, and Lancaster BKAs)
- The Open Classes (12-42) are open to all.
- The Branch Classes (43-45) are open to all Branch Associations of Lancashire & North West Beekeepers Association (i.e. Preston & District, Ormskirk & Croston, Blackpool & Fylde, East Lancashire, Southport & District, Liverpool & District, Oldham & District, and Lancaster BKAs).
Each Branch may make one entry per Branch Class (a coordinator should be nominated by each Branch to submit the entry and supervise the staging of the exhibits).
- The Junior Classes (46-48) are open to any exhibitor aged 16 or under on 5th October 2024 (age to be stated on the entry form).
- All exhibits must be produced by the exhibitor or a member of their immediate family.
- Exhibitors in Classes 1-42 (EXCEPT class 20) and Classes 46-48 may make up to two entries in a class but shall not take more than one award in that class.
- Extracted honey must be exhibited in plain clear 454g (1lb) squat glass jars with lacquered metal or gold/white plastic commercial screw or twist off lids and, in classes for two or more jars, must be matching in every respect (mould numbers and laser etching will be disregarded).
- If you have any doubt about the colour of your honey, please check prior to staging with the Show Stewards or Show Manager.
- Beeswax blocks & cakes should be presented on a paper plate or display board in a clear, non-branded plastic bag. (Exhibitors should, where possible, supply their own plates and bags).
Display cases are not permitted.
Labels should only be affixed to the plate/display board and plastic bag.
- All baked exhibits should be displayed on a paper plate or cake board in a clear, non-branded plastic bag. (Exhibitors should, where possible, supply their own plates and bags).
Labels should be affixed to the plate/display board and plastic bag.

EVERY CARE WILL BE TAKEN OF EXHIBITS, BUT THE L.& N.W. B.K.A. CANNOT BE HELD RESPONSIBLE FOR ANY LOSS OR DAMAGE WHICH MAY ARISE.

TROPHIES AND AWARDS

The awarding of the trophies is not limited to members of a branch of Lancashire & North West Beekeepers Association.

However, all trophies awarded must be signed for by the exhibitor who, in doing so, undertakes to ensure their safe keeping (including adequate insurance) and to return them in a secure manner when requested.

Trophies will not be awarded when first place has been withheld.

All awards and trophies are awarded at the judges' discretion.

- Southport Cup – Light Honey
 - Grange-Over-Sands Cup – Medium Honey
 - F.C. Thompson Memorial Cup – Dark Honey
 - Lady Ashton Challenge Cup – Ling Heather Honey
 - Fir Tree Farm Cup – Soft Set Honey
 - Vickerstaff Cup – Naturally Granulated Honey
 - The Jasper Cup – Honey Gathered in 2024
 - Mrs E.A. Boardman Cup – Novice Class
 - Edward Humphreys Memorial Cup – Gift Class
 - Festival Cup – Honey & Wax Composite
 - A.S. Heaton Plate – Frame of Comb for Extraction
 - William Shuker Memorial Cup – Honey in the Comb (Cut Comb)
 - J. Swarbrick Cup- Cake of Beeswax
 - Poole Trophy – Beeswax Candle
 - Fir Tree Farm Cup – Decorative Beeswax Candle
 - Rimmer Cup – Mead
 - Fir Tree Farm Cup – Home Made Wine (“Honey Wine” other than Mead)
 - R.N. Cook Memorial Plate – Plain Honey Cake
 - Fir Tree Farm Cup – Decorated Honey Cake
 - Lord Stanley President’s Challenge Cup – Best Exhibit of Honey in Show
 - Sir Wroth Lethbridge President’s Cup – Highest Number of Points in Show
 - E. McCormick President’s Branch Shield – Branch Cooperation Class.
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- BLUE RIBBON – BEST EXHIBIT IN SHOW (Awarded when the total entries exceed 100)

HOW TO ENTER!

Complete the entry form and send by email or post to the Exhibitions Officer, to arrive by Wednesday 25th September 2024.

Late entries will only be accepted at the Exhibitions Officer's discretion.

Write the number of entries you wish to make into the form (maximum 2 per class except Class 20 and Branch Classes 43-45, where only 1 entry can be made).

Entry Fee:

£5 for up to 10 entries; £2.50 for each multiple of up to 5 subsequent entries (i.e. £7.50 for up to 15 entries; £10 for up to 20 entries etc).

Gift class buy back £6 per entry (please indicate on the form whether you wish to buy back your entry).

Please pay by BACS where possible:

Sort code: 23-05-80,

Account Name: Lancashire & North-West Beekeepers

Account no 40971408.

Reference: (YOUR SURNAME) - SHOW

Labels will be sent if full payment is received, and a 1st class stamped self-addressed envelope is provided.

Where full payment is not made or an SAE is not provided, labels will be issued at staging once payment has been received.

LANCASHIRE HONEY SHOW 2024 - ENTRY FORM

NAME	
ADDRESS	
POSTCODE	
TELEPHONE	
EMAIL	
BRANCH	
AGE (JUNIOR)	

I wish to enter the following classes:

Class 1	Class 2	Class 3	Class 4	Class 5	Class 6	Class 7
Class 8	Class 9	Class 10	Class 11	Class 12	Class 13	Class 14
Class 15	Class 16	Class 17	Class 18	Class 19	Class 20	Class 21
Class 22	Class 23	Class 24	Class 25	Class 26	Class 27	Class 28
Class 29	Class 30	Class 31	Class 32	Class 33	Class 34	Class 35
Class 36	Class 37	Class 38	Class 39	Class 40	Class 41	Class 42
Class 43	Class 44	Class 45	Class 46	Class 47	Class 48	

I wish to buy back entries in Class 24 (Gift Class) – YES/NO*

I have paid via BACS / I will pay before staging*

I wish to attend the lectures only – YES/NO*

Entry Fee (£5 includes up to 10 entries plus lectures)	£
Additional fee (£2.50 for up to 5 additional entries)	£
Gift class buy back (£6 per entry)	£
Lectures ONLY (£5 per person – please state names)	£
TOTAL	£

Exhibit Dimensions (state units):		
Class 30		
Class 42		
Class 48		

(*please delete)