

RULES

1. All classes are free to enter. Completed entry forms **MUST** be returned by **Mon 11th September** to: Fred Clarke, 63 Broadway, Chilton Polden, Bridgwater, TA7 9DJ or by email to pauline.fred@btinternet.com
2. **All exhibits must be the exhibitor's own individual produce.** Joint owners are to be regarded as one exhibitor. The produce of a colony or colonies jointly owned may not be exhibited by more than one of the joint owners.
Entries are restricted to: Classes 1 – 25 members of Somerton Division;
Classes 26 – 43 Somerton members and their families;
Classes 44 – 64 are open to members and the general public.
3. All exhibits must be received between 8.30am and 9.30am on the day of the show. All exhibitors, except Novices, must then leave the Show Hall. **Judging will commence at 10.00am promptly.**
4. All exhibits must be numbered with the labels provided by the Entries Secretary. NO OTHER LABEL MAY BE PLACED ON ANY PART OF THE EXHIBIT except for classes listed in Rule 10 and class 15.
5. Comb Honey sections must be enclosed in a retail window box. Cut Comb must be shown in clear Crystal Comb Containers, each to be gross weight between 170g and 240g.
6. Frames of sealed honey must be enclosed in a show case such that the comb is visible from both sides and is capable of easy removal.
7. Extracted honey must be exhibited in standard pattern 454g squat identical jars with standard gold lacquered screw top lids.
8. Mead and Metheglin must be exhibited in 75cl clear punted bottles with cork stoppers with white plastic flanges.
9. Ale and beer must be exhibited in 33cl (minimum) clear bottles with swing-top stopper.
10. Labels shall be affixed:
 - a. To jars and bottles so as to leave approx. 20mm between the label and the base of the vessel
 - b. To wax, to the vertical surface of the wax displayed, and if applicable, a duplicate on its container
 - c. To comb honey sections and frames, at the top right hand corner of the front vertical face of the case, and a duplicate one on the section or frame within
 - d. To cut comb containers, on the bottom right hand corner of the lid of the container
 - e. To displays and all other exhibits, so as to be completely visible
 - f. To cakes and confectionery, on a plain small white piece of card, placed together with the exhibit
 - g. A brief explanatory note may accompany an exhibit in Class 43
 - h. Preserves, (classes 45 to 50) must have a label denoting the main flavour / ingredients
11. Photography, (classes 36 to 41 and 52) must not have been exhibited previously in a Somerton show, and may have captions.
12. A Novice is anyone who has not previously won a first prize for honey or wax in **any** Honey Show.
13. Exhibitors may make more than one entry in a class, but an exhibitor shall not be entitled to more than one award in any one class.
14. No exhibit may be removed before the end of the show without the permission of either a Show Committee Member or the Head Steward.
15. Every reasonable care will be taken of exhibits, but the Show Committee will not be responsible for any loss or damage that may in anyway occur.
16. Any cases arising and not provided for in these rules are covered by the BBKA Show Rules, a copy of which is available from the Show Entries Secretary. Any dispute shall be decided by the Show Committee.
17. All exhibitors will be entitled to supply home produce for sale during the Show. Please contact David Rose, david@davidrosecreative.com. **A 10% levy will be charged.**
18. **Allcomers Preserves classes 45 – 50:** Jars can be any size, but must be plain, without decoration, or writing. Lids may be plain, metal, plastic or cellophane.
19. All entries in **Cookery** classes 26 to 31 and 56 **MUST** be made to recipes provided.



HONEY SHOW and FARMERS' MARKET

Saturday 16th September 2017

LONG SUTTON VILLAGE HALL

Show Entries Secretary: Mr Fred Clarke

Show Committee Members: Mrs Alison Dykes, Mr David Rose

Honey Show Judges: Mrs H Blackburn, Mr B Diaper,

Mr M Blackburn (Photography), Mr David Charles (Novice Section),

Mrs H Pomeroy (Allcomers' Section)

Head Steward: Mrs Sandy Davies

8.30am – 9.30am: Staging of exhibits

10.00am: Judging commences

1.00pm: Hall open to the public

4.30pm: Presentation of Cups and Prize Draw

5.00pm: Close

SCHEDULE

NOVICE CLASSES – 1 to 8: OPEN TO SOMERTON NOVICE MEMBERS

1. One jar Light Honey
2. One jar Medium or Dark Honey
3. One jar Naturally Granulated Honey
4. One jar Soft Set Honey
5. One Shallow Frame for Extracting, wired or unwired
6. One Container of Cut Comb weighing 170g – 240g
7. Three 28g (1oz) Blocks of Beeswax
8. A Beeswax Candle, made by any method

SENIOR CLASSES – 9 to 25: OPEN TO ALL SOMERTON MEMBERS

9. Two jars Light Honey
10. Two jars Medium Honey
11. Two jars Dark Honey
12. Two jars Naturally Granulated Honey
13. Two jars Soft Set Honey
14. Two jars Chunk Honey
15. Three jars of any honey labeled for sale
16. Two Containers of Cut Comb, each weighing 170g – 240g
17. One Shallow Frame for Extracting, wired or unwired
18. Composite Class: any four of the following:
 - One jar Light Honey One jar Soft Set or Granulated Honey One jar Heather Honey
 - One jar Chunk Honey One Container of Cut Comb as above
 - One Honey Section (square or round) Cake of Beeswax min 170g (6oz)
 - One Beeswax Candle, any method One Shallow Frame for extracting
19. One jar of Liquid Gold Honey, judged primarily on taste & aroma. Opaque sleeves will be provided.
20. One Honey Section (square or round)
21. Cake of Beeswax weighing between 200g – 250g
22. Five 28g (1oz) Blocks of Beeswax
23. A display of Beeswax Flowers (container not judged)
24. A decorative wax exhibit or moulding
25. A pair of identical Beeswax Candles, made by any method (one to be lit by judge)

CLASSES – 26 to 43: OPEN TO ALL SOMERTON MEMBERS AND THEIR FAMILIES

26. Honey and Banana Teabread – made to Show recipe
27. Honey Cake (Gluten free) – made to Show recipe
28. 6 Honey Crunch Biscuits – made to Show recipe
29. Honey Fudge approx 113g (4oz) – made to Show recipe
30. Honey Cob Loaf – made to Show recipe
31. Somerton Honey Cake – made to Show recipe
32. One bottle of Sweet Mead
33. One bottle of Dry Mead
34. One bottle of Metheglin (Dry or sweet)
35. One bottle of Honey Ale/Beer (made to any recipe)
36. One Photographic Print pertaining to Beekeeping. Maximum size A4, including mount if any
37. A series of 3 – 5 Photographic Prints pertaining to Beekeeping. Maximum size A3, including mount if any
38. A photograph of a honey bee visiting a flower. Maximum size A4, including mount if any
39. A photograph of a bumble bee visiting a flower. Maximum size A4, including mount if any
40. A photograph of honey bees outside the hive. Maximum size A4, including mount if any
41. A photograph of honey bees inside the hive. Maximum size A4, including mount if any
42. A craft or artistic exhibit pertaining to Beekeeping. (e.g. painting, model, embroidery, jewellery, etc.)
43. A Homemade Invention or Appliance pertaining to Beekeeping

CLASSES – 44 to 52: OPEN TO ALLCOMERS

44. An arrangement of flowers in an EGG CUP
45. One jar of fruit curd, any flavour

46. One jar of jam, any flavour
47. One jar of jelly, any flavour
48. One jar of fruit-based chutney
49. One jar of vegetable-based chutney
50. One jar of marmalade, any flavour
51. Six Cupcakes decorated with a bee theme. Exhibitors may use any recipe
52. A photograph of any bee visiting a flower. Maximum size A4, including mount if any

CLASSES – 53 to 56: Children ALLCOMERS CLASSES

53. **Child's** drawing or painting pertaining to beekeeping, maximum size A4. **Age to be declared**
54. **Child's** craft item pertaining to beekeeping. **Age to be declared**
55. **Child's** photo of a bee, maximum size A4. **Age to be declared**
56. **Child's** Honey Delights decorated with a bee theme, made to Show recipe. **Age to be declared**

CLASSES – 57 to 64: OPEN TO ALLCOMERS

57. Two jars Light Honey
58. Two jars Naturally Granulated Honey
59. Two jars Soft Set Honey
60. Two jars Chunk Honey
61. Two jars Heather Honey
62. Two Containers of Cut Comb, each weighing 170g – 240g
63. One Shallow Frame for Extracting, wired or unwired
64. Five 28g (1oz) Blocks of Beeswax

AWARDS

Prize Cards will be awarded at the discretion of the judges to members winning First, Second, Third, Highly Commended and Commended places in each class.

Points for Cups and Trophies to be awarded on the following basis: First: 5 points, Second: 4 points, Third: 3 points, Highly Commended: 2 points, Commended: 1 point.

TROPHIES AND 2016 WINNERS

THE NOVICE SHIELD Awarded for the most points gained in the Novice classes 1 – 8
(2016 Winner: Fred Clarke)

THE NOVICE TROPHY Runner up in classes 1 – 8
(2016 Winner: Danielle Westmoreland)

THE CHALLENGE CUP Awarded for the most points gained in classes 9 – 25
(2016 Winner: David Rose)

THE MORRIS PLAQUE Awarded to the runner up in classes 9 – 25
(2016 Winner: Ray Pattimore)

THE ALAN BROMLEY AWARD Awarded for the Best Somerton Member's exhibit in the Show
(2016 Winner: Sarah Trevithick)

E C. H. LANGFORD PERPETUAL CUP Awarded to the best exhibit in the Light Honey class 9
(2016 Winner: David Reynolds)

THE BILL HARRIS CUP Awarded to the best exhibit in the Composite Class 18
(2016 Winner: Ray Pattimore)

THE PEARCE COOKERY PLATE Awarded for the most points in the Cookery classes 26 – 31
(2016 Winner: Pauline Clarke)

THE JOHN LINDARS MEMORIAL TROPHY Awarded for the most points in the photographic classes 36 – 41
(2016 Winner: David Reynolds)

THE PERKINS GOBLET Awarded for the most points in the drinks classes 32 – 35
(2016 Winner: Suzy Perkins)

THE SOMERTON DIVISIONAL TROPHY Awarded for the most points gained overall in classes 1 – 43
(2016 Winner: Suzy Perkins)

ALLCOMERS' CLASSES PRIZE GIFT VOUCHER Awarded for the most points in classes 44 – 52
(Winner 2016: Karen Rose)

CHILDRENS AWARD Awarded for the best exhibit in Children's classes 53 – 56
(Winner 2016: Ruby Dent)

ALLCOMERS' HONEY CLASSES Awarded for the most points in classes 57 – 64
(Winner 2016: Catherine Fraser)