



ROYAL THREE
COUNTIES SHOW

in association with



BEES & HONEY SCHEDULE

14-16 June 2019

Entries close on 14th May 2019.

No late entries accepted.

Judge: Mr S Guest (Classes B1-B9, B13-B14)

Judge: Mrs D Smith (Classes B10-B12 – judged to a BBKA standard and classes B15-30)

ALL ENTRIES TO BE SENT TO

Bees and Honey Section, Royal Three Counties Show,
The Showground, Malvern, Worcestershire WR13 6NW.

Tel (01684) 584917 Fax (01684) 584910

**For any queries regarding the schedule contact Elizabeth Voyce, Organiser of Bees and Honey Section
(mobile 07717708860)**



CLASSES

- B1** Display of honey, wax and honey products. *No larger than 75cm square.*
- B2** Observation Hive – Stocked with bees and one marked Queen – (with flying bees)
- B3** Commercial – four 454g (1lb) jars of honey (of same type), packed for retail trade with the exhibitors own label
- B4** Two 454g (1lb) squat jars of light honey
- B5** Two 454g (1lb) squat jars of medium or dark honey
- B6** Two 454g (1lb) squat jars of heather honey
- B7** Two 454g (1lb) squat jars of granulated or soft set honey
- B8** One shallow comb for extraction
- B9** Two containers of cut comb, each minimum net weight should be between 200g (7oz) and 256g (9oz)
- B10** **Honey Fudge - 6 pieces of fudge to be displayed**

Ingredients

- 454g (1lb) of granulated sugar
- 140ml (5fl oz) of evaporated milk
- 57g (2oz) of honey
- 57g (2oz) of butter
- A good pinch of salt

Method

1. In a very large saucepan, boil the sugar, salt and milk for 5 minutes.
2. Add the honey and re-boil the mixture until a “soft ball” stage is reached at 115°C (240°F). Add the butter to the mixture and allow to stand until it is luke-warm.
3. Beat the mixture until it is creamy, and spread into a greased dish. When it is nearly set, cut the fudge into squares.

- B11** **Honey and Oat Biscuits - 6 biscuits to be displayed**

Ingredients

- 75g (3oz) porridge oats
- 50g (2oz) plain flour
- 50g (2oz) margarine
- 50g (2oz) granulated sugar
- 1 level teaspoon honey
- ½ level teaspoon bicarbonate of soda

Method

1. Mix porridge oats and flour together in a bowl.
2. Melt the margarine in a large saucepan then add the sugar and honey. Stir in the bicarbonate of soda into the mixture.
3. Add flour and oats into the pan then mix well.
4. Make walnut sized balls of the mixture and place them on greased baking sheets making sure they are spaced apart.
5. Bake in the oven at a temperature of 180 °C/350°F/gas mark 4 for 11-15 minutes.
6. Allow to cool down on wire cooling rack.

B12 Honey Cake Recipe

Ingredients

- 142g (5oz) butter
- 114g (4oz) soft brown sugar
- 170g (6oz) clear honey
- 2 eggs
- 200g (7oz) self-raising flour
- 1 tbsp of water

Method

1. Place butter, sugar, honey and water in saucepan and heat until the butter has melted, stirring all the time.
2. When butter has melted remove pan from the heat and allow contents to cool to blood temperature.
3. Gradually beat in the eggs. Add sieved flour and mix until smooth (do not over mix).
4. Pour mixture into a greased and lined 18-20cm cake tin and bake for 1 hour or until risen and firm to the touch (Oven temperature 180°C or 350°F, gas mark 4).

B13 A 75cl bottle of dry mead – displayed in a clear punted bottle with a black or white flanged stopper/cork. A shallow punt will be accepted.

B14 A 75cl bottle of sweet mead - displayed in a clear punted bottle with a black or white flanged stopper/cork. A shallow punt will be accepted.

B15 One cake of beeswax of at least 227g (8oz)

B16 Two matching items made from beeswax

B17 2 Beeswax candles, one to be lit

B18 Anything of interest concerning bees and/or honey



THREE COUNTIES SPECIALIST CLASSES

THIS CLASS IS RESTRICTED TO MEMBERS FROM THE COUNTIES OF WORCESTERSHIRE, HEREFORDSHIRE AND GLOUCESTERSHIRE

B19 Two 454g (1lb) squat jars of light honey

B20 Two 454g (1lb) squat jars of medium or dark honey

B21 Two 454g (1lb) squat jars of granulated or soft set honey

CLASS B22 RESTRICTED TO MEMBERS OF THE MALVERN AND UPTON BRANCH OF THE WBA

B22 Two 454g (1lb) squat jars of light, medium, dark, granulated or soft set honey

NOVICE SECTION

THIS CLASS IS RESTRICTED TO MEMBERS FROM THE COUNTIES OF WORCESTERSHIRE, HEREFORDSHIRE AND GLOUCESTERSHIRE AND IS OPEN TO COMPETITORS WHO HAVE LESS THAN 5 YEARS EXPERIENCE IN BEEKEEPING.

B23 Two 454g (1lb) squat jars of light honey

B24 Two 454g (1lb) squat jars of medium or dark honey

B25 Two 454g (1lb) squat jars of granulated or soft set honey

B26 Between 28g (1oz) and 57g (2oz) beeswax in a plain mould

OPEN CLASSES

B27 Photography – beekeeping theme involving a hive – One coloured photograph (max size A4)

B28 Photography – beekeeping theme involving a hive – One black and white photograph (max size A4)

B29 Group of 3 bee related photographs on a theme mounted on no more than A3

B30 Honey bee friendly pasture cut floral display in a JUG– a minimum of four varieties (all specified) must be on display

THE FOLLOWING SPECIAL PRIZES WILL BE AWARDED

(BH3) TCAS Challenge Cup (TCS92) for the highest aggregate mark or points in classes B2 – B18

(BH4) Burt Perpetual Challenge Cup (TCS47) (gift of Messrs Burt & Company, Gloucester) to be awarded to winner of B3

(BH5) The Mr and Mrs T Bradford Perpetual Trophy (TCS27) to be awarded to the exhibitor gaining the highest aggregate points in classes B19 – B22

(BH23/24/25/26)

A 'Best in Section' award will be presented to the exhibitor with the best overall product in the novice classes (B23-B26). This individual must have less than five years' experience in beekeeping.

SHOW REGULATIONS – (UNDER BRITISH BEEKEEPERS ASSOCIATION RULES)

BR1 Entries together must be sent to the Bees and Honey Section, Three Counties Show, The Three Counties Showground, Malvern, Worcestershire, WR13 6NW.

Entries Close on 14 May 2019. NO LATE ENTRIES ACCEPTED.

BR2 Exhibits must be delivered to the Three Counties Showground, Malvern and staged by no later than 8.30am on Friday 14 June 2018 for the purpose of staging and judging, after that time no exhibits will be accepted. All exhibitors will be issued a car Pass for entry via the Red Gate.

ENTRIES: IN THE EVENT OF A 'NO SHOW' AN INVOICE WILL BE ISSUED FOR THE COST OF THE TICKET IF THE SHOW SECRETARY HAS NOT BEEN ADVISED ONE WEEK PRIOR TO THE EVENT. I.E FRIDAY 7TH JUNE 2019.

NO COLLECTIONS PRIOR TO 17.00 ON THE SUNDAY - EXHIBITORS WILL BE ISSUED WITH A LETTER TO GAIN ACCESS TO THE SHOWGROUND TO COLLECT THEIR EXHIBIT AFTER 17.00 ON SUNDAY 16TH JUNE 2019. THE STEWARDS WILL ADVISE YOU ON FURTHER INSTRUCTIONS.

- BR3** The number of exhibits must be legibly marked on every exhibit and on each detachable part of an exhibit, with the label supplied by the Society and on each section of comb honey and on every jar of extracted honey. Numbers must be affixed to the lower part of the bottles about three quarters of an inch from the bottom of the glass section.
- BR4** No card, other than that supplied by the Society, label, trade or other distinguishing mark or name of the exhibitor (classes B1,2 and 3 excepted), may be placed on any part of an exhibit nor must the label be fixed or altered in any way whatsoever in shape or size. Every exhibit must be bona fide the property of the exhibitor and all honey, wax etc., must have been gathered within the United Kingdom by bees, the property of the exhibitor at the time of gathering, with the exception of entries in classes B10, B11,B12, B34/B35 and B36/B37.
- BR5** Frames for extraction must be shown in a protective case and the comb must be visible from both sides.
- BR6** All run or extracted honey must be exhibited in 454g (1lb) squat jars with lacquered or plastic caps which must all be of one size in each exhibit, (class B1 exempt). They must be effectively secured against leakage to the satisfaction of the judge. NB 454g (1lb) is understood to be approximate.
- BR7** The judge has the power to withhold prizes for any exhibit through insufficient merit and the judge's decision must be considered final and binding. No appeal against the judge's decision will be entertained.
- BR8** Exhibitors may enter more than one exhibit in any one class, but no exhibitor in any class can take more than one prize in the same class, but the fact that an additional prize has been recommended will be made known.
- BR9** All ordinary care will be taken of exhibits, but the Society cannot be responsible for any loss, damage or accident sustained by or to any exhibit in any way.
- BR10** Passes: Exhibitors entering 4 or more classes will be sent one free admission pass per entry form, providing a request for the same is marked on the entry form.
- BR11** The new BD standard grading glasses will be used for the clear honey classes. These have been adopted by shows nationwide for judging purposes. The glasses can be obtained from Thornes.
- BR12** Paper plates for the displaying of fudge/cake/biscuits will be supplied at the point of staging if the competitor needs one.

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