

## RULES AND REGULATIONS

Standard Rules of the BBKA shall apply. Entry form is attached. Exhibits must be delivered carriage paid, or personally to the Showground Costessey, Norwich between 11am and 1pm on Saturday 4th September No entry will be accepted on the show day. It would be appreciated if all entries could be either sent or telephoned in before 3rd September to Pat Marshall.

Exhibits in the Gift Classes will be sold during the show and the proceeds used to reduce the expenses of the show. No exhibits, or parts there of shall be removed until after 5pm on the day of the show. All exhibits must be removed on that day.

The Annual subscription must have been paid prior to entry in the members' classes.

Any protest or objection should be made in writing to the Show Co-ordinator before the close of the show, accompanied by a deposit of £10.

Members exhibiting Honey at the show will be allowed to have their honey sold by the Association providing the honey for sale bears any legal label. It is emphasized that all honey offered for sale at our Honey shows must be of the highest quality and free from foam at the top of the honey. Jars should be filled to mid-point of the threads on the neck. (Honey which is considered unsuitable for sale will not be accepted the show Co-ordinator's decision is final). 20% of the sale of honey shall be retained by the Association to defray its expenses.

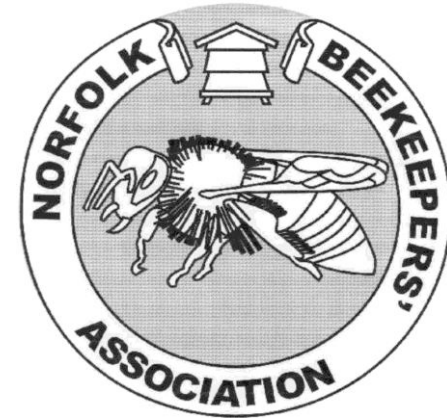
Liquid honey will be graded according to the National Honey Show Rules. Glasses will be used. Extracted Honey will be exhibited in clear 1 lb squat jars, with standard lacquered commercial screw tops, both of British Standard Pattern.

The bottom of the show label must be placed within half an inch of the base of the vessel. On Section and Shallow Frames, at the top right corner of the vertical transparent face of the case and the duplicate on the top of the horizontal bar of the frame. Labels of Cut Comb shall be affixed - one on the lid and the duplicate on one side of the container. If a show case is used for Wax, one label is to be affixed on the glass and the duplicate on the uppermost surface of the Wax.

All cakes and confectionery must be contained in plastic bags and duplicate labels inserted therein, face uppermost. Outside labels should be attached to the right corner.

Mead, or similar products must be shown in clear, colourless or slightly green-tinged punted bottles of approximately 26 fluid ounces capacity with rounded shoulders without fluting or ornamentation of any kind.

Autumn show Contact Mrs Pat Marshall, 24 Field Lane, Fakenham, NR21 9QW.  
01328 851475



## RULES, REGULATIONS & SCHEDULE OF PRIZES

# AUTUMN HONEY EXHIBITION

To be held at

THE GALA DAY  
ROYAL NORFOLK SHOWGROUND  
COSTESSEY NORWICH

ON

SUNDAY 5<sup>th</sup> September 2010  
10am to 6pm

Judge: Mr Paul Metcalf BA NDB

**Judge's Steward: Alvan Parker**

## PRIZE SCHEDULE

### Members classes Norfolk federation of beekeepers

BARNES MEMORIAL CHALLENGE CUP will be awarded to the member gaining the most points in classes A- G

Points will be awarded on the bases of 1<sup>st</sup> - 3 points, 2<sup>nd</sup> - 2 points, 3<sup>rd</sup> - 1 point

<u>CLASS PARTICULARS</u>	<u>PRIZES</u>
A Two 1 lb jars light liquid honey	LLOYD Challenge cup & shield
B Two 1lb jars medium or dark honey	DAVIES Challenge cup & shield
C Two 1lb jars creamed or granulated honey	PADMORE Challenge & cup shield
D Composite class. Three 1lb jars of honey, all different i.e. dark, medium, light, creamed or granulated etc.	NBKA Challenge cup & shield
E One 8oz (227g) cake of wax, plainly molded Within 10% tolerance allowed	NBKA shield
F Novices class Open to any member who has not won 1 <sup>st</sup> , 2 <sup>nd</sup> , or 3 <sup>rd</sup> in this class at any previous show. Two 1lb jars liquid honey, any colour or granulated.	LEECH Challenge cup and shield
G One Honey Madeira cake- exhibits made using the following recipe: 9 oz ( 250g) SR flour, 2oz (50g) caster sugar, 6oz (150g) butter 5oz ( 125g) honey, 3 eggs, grated rind of 1 lemon 1tbsp lemon juice. METHOD Cream the butter, honey and sugar. Beat the eggs lightly and gradually add to Creamed mixture, beating well after each addition. Fold in sieved flour and lemon rind, add the lemon juice. Transfer to greased and base lined 2 lb loaf tin. Bake for 1 hr- 1hr 10 mins at 160° C (325°F) gas mark 3.	

PERCY GARROD CUP and the BBKA National Honey Show BLUE RIBBON will be awarded to the best exhibit in the show providing the required number of exhibits reached

## OPEN CLASSES

### CLASS PARTICULARS

H	Two 1 lb jars light liquid honey
I	Two 1lb jars medium or dark honey
J	Two 1lb jars creamed or granulated honey
K	One shallow frame
L	Commercial Block of wax (not above 900g or 21lbs)
M	Composite class. Three 1 lb jars of honey all different i.e. dark, medium, heather creamed, granulated etc.
N	Two containers cut comb honey 227g (8oz), liquid/heather
O	Six 1 lb jars honey labelled as for retail sale (lot numbers to be included)
P	Six 1 oz blocks of wax
Q	One bottle of dry Mead
R	One bottle sweet Mead
S	Any honey cake (recipe to be submitted)
T	Junior class-two jars of honey, cash prize for the winner
U	Two plainly moulded candles
V	Six honey biscuits or cookies, (recipe to be submitted)
W	4oz (100g) sweets containing honey, (recipe to be submitted)

SIR THOMAS COOK MEMORIAL CUP AWARDED to the member gaining most point classes H - R

### GIFT CLASS

X	One 1 lb jar liquid honey
Y	One jar creamed or granulated honey
Z	One container Cut Comb honey liquid/heather

RON SEARS SHIELD awarded to member gaining most points in Gift Class  
To comply with the law, Association labels must be affixed to each jar after judging. These labels will be provided by the Show Co-ordinator.