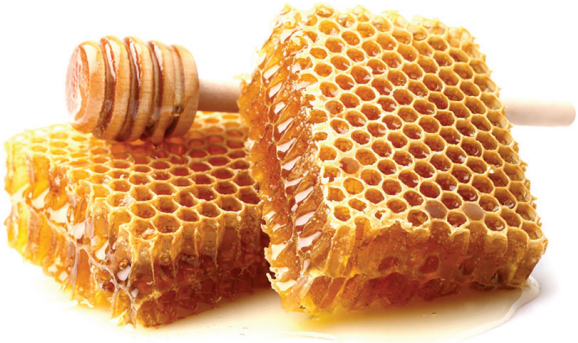
Ulster Beekeepers Association

3RD ANNUAL HONEY SHOW AND WORKSHOP DAY

Saturday 7th October 2017 • 10.00am - 4.00pm

CAFRE GREENMOUNT CAMPUS, ANTRIM, BT41 4PU



EXHIBITS

will be accepted on Friday 6th October 2017 from 5.30pm - 8.00pm
and Saturday, 7th October 2017 from 8.30am - 10.00am

JUDGING

will commence on Saturday 7/10/17 at 10.00am, presentation of prizes approx. 3.30pm

SHOW JUDGES

Paul Boyle • Jim Fletcher *(Chief Judge)* • Bron Wright • David Wright

UBKA ANNUAL GENERAL MEETING - 1.30pm

Free tea/coffee and biscuits available during all breaks. Soup and sandwiches and a range of crisps and snacks will be available to buy from the Greenmout Canteen.

ALL ENTRIES AND WORKSHOPS FREE OF CHARGE

SCHEDULE OF OPEN CLASSES

1st, 2nd, 3rd, Highly Commended and Commended to be awarded in all classes.

SUPREME HONEY

Class 1 — 6 x jars of either light, medium, dark, granulated, creamed or ling heather honey in either 340g or 454g *(all of one kind)*.

Class 2 — 2 x 454g - 500g jars of light coloured honey.

Class 3 — 2 x 454g - 500g jars of medium coloured honey.

Class 4 — 2 x 454g - 500g jars of dark coloured honey excluding bell heather honey.

Class 5 — 2 x 456g - 500g jars of bell heather honey.

Class 6 — 2 x 454g - 500g of jars of chunk honey.

Class 7 — 2x 454g - 500g jars of naturally granulated honey.

Class 8 — 2 x jars weighing between 222g and 500g of creamed or soft set honey.

Class 9 — 2 x 454g - 500g jars of ling heather honey.

Class 10 — 6 x jars of any of 227g, 340g or 454g of light, medium, dark, granulated, creamed or ling heather honey, all the same, to be shown in jars as offered for sale. All jars to be labelled with the exhibitors own labels. Rule 8 does not apply.

COMB HONEY

Class 11 — 2 x sections of floral honey.

Class 12 — 2 x round sections of floral honey.

Class 13 — 1 x frame of comb honey suitable for extraction.

Class 14 — 2 x containers of cut comb honey gross weight 200g - 255g.

NOVICE CLASS

Class 15 — 1 x 227g, 340g or 454g jar or 1 section: competitors who have not won a prize in any class at any previous honey show.

HONEY CAKES

Class 16 — Honey Fruit Cake made with 200g self raising flour, 175g honey, 110g butter, 175g sultanas, two medium eggs, 110g glace cherries *(halved)*.

Class 17 — Honey Cake made with 175g self raising flour, 25g ground almonds and 25g semolina, 100g pure honey, 113g butter or margarine, two eggs and a pinch of salt.

METHOD - applies to both class 16 and 17: Preheat oven to 180ºC/Gas Mark 4. Cream butter and honey together. Beat eggs well and add them to the creamed mixture alternately with sifted flour then fold in sultanas and cherries / almonds and semolina, a little milk may be added if necessary. Put into lined 150mm - 175mm buttered circular tin. Bake for approximately 1 hour 30 minutes at 180ºC/Gas Mark 4. Note: timing and temperatures are included only as guides since ovens vary.

TOFFEE, CARAMEL OR SWEETS

Class 18 — 8 x peices of toffee, caramel, or sweets, to be displayed on plates provided - honey must be included in the recipe. Recipe must be displayed with each exhibit.

BISCUITS OR COOKIES

Class 19 — 6 x small biscuits to be displayed on plates provided - honey must be included in the recipe. Recipe must be displayed with each exhibit.

MEAD

Class 20 1 x bottle of dry mead.
Class 21 1 x bottle of sweet mead.
Class 22 1 x bottle of melomel *(sweet/dry)*.
Class 23 1 x bottle of metheglin.
Class 24 1 x bottle of country wine *(sweet/dry)*.

BEESWAX

Class 25 Beeswax polish.
Class 26 6 x 30g blocks of beeswax, identical in all respects.
Class 27 3 x moulded beeswax candles.
Class 28 3 x non-moulded beeswax candles.
Class 29 1 x moulded beeswax model *(colour dye permitted)*.
Class 30 1 x non-moulded beeswax model *(colour dye permitted)*.

MISCELLANEOUS

Class 31 Photographic class - any subject relating to bees or beekeeping.
Class 32 Photographic class - novice never to have won any prize in any previous honey show, subject relating to bees or beekeeping.
Class 33 An interesting or instructive exhibit or new invention relating to beekeeping.
Class 34 Any decorative display of honey with beeswax or mead or both. Items will be opened by the judge where appropriate. Minimum six peices. Base not to exceed 2ft x 2ft.
Class 35 An artistic exhibit relating to bees or beekeeping. Not to exceed 2ft x 2ft.
Class 36 Open to All UBKA Association's: display competition to promote your association, could contain any materials/equipment relating to your associations activities throughout the year including education, social, mentoring, queen rearing and honey show activites.
Class 37 An essay *(500 words maximum)* on any topic relating to beekeeping or pollinators - restricted to beekeepers in their first year. All entries must be sent electronically before 29/09/2017 to the Honey Show Secretary, please email: ubkahoneyshow@gmail.com

JUNIORS

Class 38 2 x 454g - 500g jars of honey - any variety.
Class 39 1 x poster *(maximum size A4)* relating to bees or beekeeping.

Each association will be allocated 2 display boards and 1 x 6ft trestle table.
Displays should be completed no later than 12.30pm on 7/10/2017.

HONEY SHOW AWARDS

Best Overall Exhibit ..... Antrim Printers Champion Cup
Supreme Honey in classes 1 - 10 ..... Sam Millar Memorial Cup
Exhibitor who obtained most points in the show ..... John Turner Memorial Trophy
UBKA Exhibitor who obtained most points in the show ..... UBKA Trophy

ALL RESULTS WILL BE ANNOUNCED AFTER 3.30PM.
UBKA members, who are exhibitors, are invited to sell products/honey if they desire.

WORKSHOPS...

Two seperate workshops will be operated on a rolling basis between 10.00am and 3.00pm giving everyone the opportunity to attend at their convenience - take advantage of these expert workshops and expand your knowledge.

FRAME AND HIVE MAKING
10.00am - 3.00pm

Billy Millar of Ballyblack Bee Solutions Ltd will be demonstrating and answering questions on the art of frame and hive making.

THERE IS MORE TO BEES THAN HONEY!
10.00am - 3.00pm

Soaps, potions and creams: practical tips and hints from Valentine Hodges of Vee's Bees.

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For security and training purposes, telephone calls may be recorded and monitored.

HONEY SHOW ENTRY FORM

Name: .....

Association: .....

Telephone / Mobile: .....

Email: .....

Class No.:	Description of Exhibit:
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PLEASE POST ALL COMPLETED ENTRY FORMS TO

Madeline McMullan *(Honey Show Secretary)*

c/o: Glenburn House, 7 Nutts Corner Road, Crumlin, Co. Antrim BT29 4BW

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RULES AND REGULATIONS

1. Exhibits may not be entered in more than one class.
2. A judge may not be an exhibitor in any class in which he acts as a judge.
3. Staging of exhibits will be by appointed stewards except in display classes.
4. The Show Committee shall not be responsible for loss or damage to exhibits.
5. All cups must be returned in good condition one month before next UBKA Honey Show.
6. The decision of the judges shall be final.
7 An exhibitor may make more than one entry per class, up to a maximum of six entries. No single exhibit may be shown in more than one class and and an exhibitor shall not be entitled to more than one award in any one class.
8 Other than the exhibitors label, no other distinguishing marks may be placed on any exhibit, except in class 10, were the exhibitors own labels are used and must comply with sales regulations. Numbers as supplied by the Show Secretary should be placed approximately 12mm from the bottom of the jar and with sections and beeswax. One number should be stuck to the exhibit and the other on the covering.
9. The decision of the Show Committee on any matter relating to the show *(except judging)* shall be final.
10. Entries must be made on the form provided and posted to reach the Show Secretary by Wednesday 28th September, alternatively entries can be accepted up to 9.00am on Saturday 7th October.
11. Entries must be handed to show stewards in stewards area. Once an exhibitor has completed the display he/she may not re-enter the Honey Show.
12. All Honey, Mead and Wax exhibited must be the bonafide produce of the exhibitor's own bees.
13. Honey Colour: the Judge will use B.D. grading glasses.
14. Wax may be exhibited polished or unpolished at the discretion of the exhibitor. Candles should be displayed in secure, non-combustible holders.
15. Prizes will be presented at approximately 3.30pm on 7/10/17
16. An exhibit may not be removed until after the show closes, approximately 4.00pm on 7/10/17
17. Sections must be enclosed in section cases. Commercial yellow cases are acceptable.
18. Mead and homemade wine must be shown in clear, colourless punted (750ml) wine bottles with rounded, not sloping shoulders, without lettering, fluting, or ornamentation of any kind. Bottles must be corked with flanged stoppers, which must be removable without the use of a corkscrew. No alcohol may be added to Country Wine, Metheglin or Melomel, nor may alcohol or flavouring be added to Mead, but additions such as acids, nutrients and tannin may be used.
19. Extracted honey must be exhibited in matching plain, clear glass jars with either plain gold or white lid unless otherwise stated.
20. Photographic Class: all exhibits must have been taken, but not necessarily processed by the entrant. The subject should be connected with bees or beekeeping. Each exhibit must be suitably mounted and no larger than 25cm by 25cm. Label to be placed on top left of exhibit.
21 Objections: any protest by an exhibitor must be made in writing to the Show Committee on the Saturday of the show, for consideration by an Appeals Panel, consisting of the Judges' Referee and two other Judges who are not otherwise involved with the objection. The objection must be accompanied by a deposit of £20. Should the protest be sustained by the Appeals Panel or be considered reasonable, the deposit will be returned.
22. The award of points is as follows:
    1st - 6 points, 2nd - 5 points, 3rd - 4 points, Highly Commended - 3 points, Commended - 2 points
23. Judges shall have the authority to withhold prizes if insufficient entries.

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