

**THE LANCASHIRE AND NORTHWEST  
BEEKEEPERS ASSOCIATION**

Registered Charity No. 506167

**MEMBERS' ANNUAL SHOW  
AND AUTUMN MEETING**

**To be held at**

**CROXTETH HALL  
CROXTETH HALL LANE, LIVERPOOL 12**

**SATURDAY, 14th OCTOBER, 2006**

**HON. EXHIBITIONS OFFICER. Mr.R.Myron,  
'Park Cottage'  
24, Laurel Rd.,  
West Park,  
ST.HELENS.  
WA10 4AX.  
01744 21614**

**PROGRAMME**

STAGING OF EXHIBITS .....	12.00 to 12.45 p.m.
JUDGING BY:      Mr G Collins of Doncaster .....	1.00to 3.15 p.m.
Mr. D Atkinson of Garstang .....	
HUMPHREYS MEMORIAL LECTURE .....	1.00 to 3.00 p.m.
TEA AND BISCUITS WILL BE AVAILABLE .....	3.00 to 3.30p.m.
SHOW OPENS .....	3.30 to 4.00p.m.
JUDGES REPORT .....	4.00 to 4.10p.m.
PRESENTION OF TROPHIES AND PRIZES .....	4.10 to 4.30p.m.
REMOVAL OF EXHIBITS .....	4.30 to 4.40p.m.
SHOW CLOSES .....	4.45p.m.

The Humphreys Memorial Lecture will be given by -

Mr Ian Molyneux, RBI –  
Honey - its tastes, colours and aromas

**SCHEDULE**

- Class 1 Two 454g jars of Light Honey
- Class 2 Two 454g jars of Medium Honey
- Class 3 Two 454g jars of Dark Honey (not Bell Heather)
- Class 4 Two 454g jars of Ling Heather Honey
- Class 5 Two 454g jars of Naturally Crystallised Honey
- Class 6 Two 454g jars of Soft Set Honey\*
- Class 7 Two 454g jars of Honey gathered in 2006
- Class 8 **NOVICE CLASS:** Two 454g jars of Honey, any variety, open to members who have **not** won a First Prize at the County Members Annual Show
- Class 9 **GIFT CLASS:** One jar of Honey, any variety, (Members who wish to purchase their exhibit **must** enclose £2)\*\*
- Class 10 **COMPOSITE CLASS:** Comprised of four jars of different Classes of Honey
- Class 11 One comb of Honey suitable for Extracting, or Pressing, deep or shallow
- Class 12 Two sections of Honey
- Class 13 Two containers of Cut Comb Honey (170-260g)
- Class 14 One cake of Beeswax (200-260g)
- Class 15 One Beeswax Candle displayed erect, made by any method (may be lit by the judge )
- Class 16 One Decorative Beeswax Candle any shape or size, may be coloured
- Class 17 One Bottle of Mead (Dry)
- Class 18 One Bottle of Mead (Sweet)
- Class 19 One Plain Honey Cake (Made to a given recipe in a 165 - 190mm diameter tin)\*\*\*
- Class 20 **CONFECTIONARY CLASS:** One Honey Fruit Cake (**Made to a given recipe in a 165 - 190mm dia. tin**), Six Plain Honey Biscuits (**any recipe** ) and Six Honey Scones(**Made to a given recipe**)
- Class 21 One Decorative Honey Cake (any recipe) Must contain Honey\*\*\*\*
- Class 22 One Photographic Print on any aspect of Beekeeping
- Class 23 One Bottle of Home Made Wine, (rules as for mead )

**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.**

**A COPY OF THE SHOW RULES WILL BE SENT TO EXHIBITORS WITH THEIR LABELS**

**NOTES**

\*Soft Set ( Creamed Honey ) Crystallised Honey which has been softened, stirred and allowed to reset. It should be completely crystallised, with a smooth texture, easily spreadable and with a good uniform colour. There should be no specks, air spaces or bubbles on the side or the bottom of the jar. The surface must be firm and dry with no sign of fermentation or scum.

\*\* Class 9 See Rule 5 & 4.iv. B.B.K.A. Show Rules

\*\*\* Plain and Fruit Honey Cakes will be cut in half for Judging

\*\*\*\* Decorative Honey Cake will have a piece removed for tasting

## RECIPES

PLAIN HONEY CAKE      227g self-raising flour  
                                 227g honey  
                                 133g butter  
                                 2 eggs  
                                 pinch of salt

Cream together butter and honey.

Beat eggs well and add alternately with sifted flour and salt. If needed, add a little milk.

Bake in a lined greased tin in a moderate oven for approximately 1 ¼ hrs

HONEY FRUIT CAKE      227g self-raising flour  
                                 227g honey  
                                 113g butter  
                                 113g chopped cherries  
                                 113g sultanas  
                                 57g mixed peel  
                                 2 eggs  
                                 pinch of salt and nutmeg  
                                 milk as required

Cream together butter and honey.

Beat eggs together and add alternately with the flour and salt. Add fruit, peel and nutmeg.

Beat lightly but well. Add a little milk if required.

Turn into a prepared tin and bake for approximately 2 ½ hrs. in a moderate oven.

HONEY SCONES            448g Self Raising flour  
                                 112g margarine  
                                 84g sugar (caster)  
                                 28g honey  
                                 2 eggs  
                                 3 tabs milk  
                                 1/4 tsp salt  
                                 84g fruit (optional)

Sieve flour and salt into bowl. Rub in fat, add caster sugar (and fruit). Add 3 tabs milk and cut in to the mixture. Turn out onto a floured board and knead until dough is smooth. Roll lightly to ¾ inch thick.

Cut out circles and put on floured tray. Glaze with egg. Bake on top shelf for 15 minutes at 400°f / 200°c

**TROPIES:**

SOUTHPORT CUP  
GRANGE-OVER-SANDS CUP  
F.C.THOMPSON MEMORIAL CUP  
LADY ASHTON CHALLENGE CUP  
VICKERSTAFF CUP  
THE JASPER CUP  
MRS E.A.BOARDMAN CUP  
EDWARD HUMPHREYS MEMORIAL CUP  
FESTIVAL CUP  
A.S.HEATON PLATE  
  
WILLIAM SHUKER MEMORIAL CUP  
J. SWARBRICK CUP  
POOLE TROPHY  
RIMMER CUP  
R.N.COOK MEMORIAL PLATE  
EDITH CRIMMINS LADIES' CUP  
LORD STANLEY PRESIDENT'S CHALLENGE CUP  
SIR WROTH LETHERBRIDGE PRESIDENT'S CUP  
  
E. McCORMICK PRESIDENT'S BRANCH SHIELD

**CLASSES:**

LIGHT HONEY  
MEDIUM HONEY  
DARK HONEY  
LING HEATHER HONEY  
NATURALLY GRANULATED HONEY  
HONEY GATHERED IN 2006  
NOVICE CLASS  
GIFT CLASS  
COMPOSITE EXHIBIT  
COMB SUITABLE FOR EXTRACTING  
OR PRESSING  
HONEY IN THE COMB (SECTIONS)  
CAKE OF BEESWAX  
BEESWAX CANDLE  
MEAD CLASS  
PLAIN HONEY CAKE  
CONFECTIONERY CLASS  
BEST EXHIBIT OF HONEY IN SHOW  
HIGHEST NUMBER OF POINTS IN  
SHOW  
BRANCH WITH THE HIGHEST  
NUMBER OF POINTS IN THE SHOW.

**SPECIAL AWARDS**

**BLUE RIBBON** for the best exhibit. Awarded when total entries in the show are 100 or more.  
**CERTIFICATE OF MERIT** for the best exhibit. Awarded when total entries in the show are between 50 and 99 inclusive.

\* Blue Ribbon and Certificate of Merit are awarded for classes 1 to 16.

**NOVICE CLASS CERTIFICATE** This is a National Honey Show Award for the best exhibit in the Novice Class (first).

**SPONSORSHIP OF HONEY SHOW**

Kindly given by Southport Branch.

Class 8 1<sup>st</sup> Prize, a voucher, kindly given by Great Nelsons Farm Apiaries.

**AWARDS AND TROPHIES ARE AWARDED AT THE JUDGE'S DISCRETION**

**WILL WINNERS PLEASE RETURN TROPHIES IN A CLEAN AND PRESENTABLE CONDITION,**

## ENTRY FORM

This entry form should be sent to reach the Exhibitions Officer by 7<sup>th</sup> October, 2006.  
 Entries will NOT be accepted on the day of the show as officers will be fully occupied.

Please write the number of entries you wish to make in the Class box below.

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					

**Due to the increasing costs of the Honey Show and gradual erosion of the prize money over the years, the Central Council has discussed the issue and has voted to withdraw prize monies but to continue to present the trophies and to award prize cards.**

Entry fee is 25p per entry (except class 9 which is free).

Payment for \_\_\_\_\_ entries @ 25p \_\_\_\_\_

I wish to purchase my Gift Exhibit @ £2. Payment for \_\_\_\_\_ entries @ £2 \_\_\_\_\_

I enclose cheque/postal order payable to L.&N.W.B.K.A. Total \_\_\_\_\_

Also I enclose a 1<sup>st</sup> class stamped addressed envelope for my exhibit labels.

NAME ..... PHONE NO. ....

ADDRESS .....

..... POST CODE ..... BRANCH .....

**N.B.** Only fully paid up members can enter the show.

Late entries will be accepted by phone up to the 14<sup>th</sup> October.

**ALL FEES IN ADVANCE PLEASE (NO STAMPS)**