



Scottish National Honey Show 2024

Saturday, 28th September 2024

Schedule and Rules

Venue: Kinross Community Centre, Kinross High School

Staging of exhibits: From 1600 hours – 1900 hours on Friday, 27th September 2024

and between 8am – 9am on Saturday, 28th September 2024

Judging starts at 9.30am on Saturday, 28th September 2024

No entry fee but no prizes other than certificates for the following:-

First, Second, Third and, if appropriate, Very Highly Commended, Highly Commended and Commended.

There will also be certificates accompanying any trophies awarded.

Registration – *Free entry* by completing the entry form and returning it by email to enid.brown@scottishbeekeepers.org.uk before the closing date of Saturday, 22nd September 2024

Entries will be accepted after 22nd September and on the days of the conference, but there will be a £5 charge which will go as a donation to the Bees for Development charity.

Scottish Open National Honey Show Rules

1. Labels will be issued by the Honey Show Secretary prior to exhibits being staged. Nothing other than official class number labels may be placed on any part of an exhibit, except in **class 25**.
2. **Labels** shall be affixed on:-
 - (a) jars and bottles to allow between 10mm and 15mm between the edge of the label and bottom of the vessel.
 - (b) On square sections and shallow frames, place labels at the right top corner of the vertical transparent face of the case with the duplicate on the top of the horizontal bar of the frame or section.
 - (c) Labels for cut comb shall be affixed one on the lid and the duplicate on the short side of the container.
 - (d) If a show case is used for wax, one label must be affixed on the glass and the duplicate on the surface of the wax to be shown uppermost.
 - (e) Small blocks of wax shall have a label attached to the display base and the side on one of the blocks.
 - (f) On candles, the label is to be affixed near the base.
 - (g) For display classes only one label will be affixed to the base of the display.
 - (h) In **class 25** one label to be affixed to the jar on the right of the display.
3. **Classes 1 – 10, 25, 34, 35, 36, 38, 39 & 41** must be exhibited in plain, straight-sided, clear 454g squat jars (glass or plastic) with standard gold lacquered or white or gold plastic commercial screw tops or twist-offs, and matching, except where otherwise stated. **Classes 11 and 12** Sections to be enclosed in cases.

4. **Mead** must be shown in plain, clear glass bottles with a round punted bottom of 70 to 75cl capacity. Only a white flanged cork to be used. To be filled to within 25mm of the cork. Any name, fluting or ornamentation will be disqualified. Mead to contain no addition of other wines, ales or spirits, or addition of fruit juices. If matured in wine or spirit casks, they must have been cleaned sufficiently to get rid of their own particular flavour.
5. **Class 25** will be judged on sales appeal and labelling regulations and honey quality and **class 26** on general presentation.
6. **Baking classes** All exhibits in **classes 29 – 32** must be made following the recipes as shown after the show rules. Exhibitors not following these recipes will be disqualified. All exhibits in baking **classes 28 – 32** to be displayed on white paper plates and enclosed in a clear plastic bag.
7. **Judges Stewards** are allowed to enter their exhibits but must inform the judge if they have an entry in that class and must not make any comment during the judging of that class.
8. **The judge's decision shall be final.**
9. The judges may, at their discretion, withhold or reduce any of the prizes should the standard of the exhibits not meet with their approval.
10. An exhibitor may have more than one exhibit in any one class, but shall not be given more than one award in any one class.
11. No exhibits can be removed from the staging before 1600 hours on the day of the show.
12. The SBA show committee, whilst taking every care, accepts no responsibility for any damage exhibits may sustain before, during or after the show.
13. **Any complaints must be reported to Show Officer (Enid Brown) by 1500 hours on the day of the show (1500 hours on Saturday, 28th September, 2024). It would be preferred if the complaint was in writing. This will allow for an investigation prior to the show ending. Any complaints after the day of the show cannot be investigated properly.**

Honey Trophies

1. **The William Allan Silver Trophy** – Awarded to the exhibitor with most points in all classes.
2. **Andrew Limond Memorial Silver Medal** – Presented by the Scottish Beekeepers' Association. Awarded to the runner-up to the William Allan Silver Trophy
3. **James B. Ramsay Memorial Trophy** – Awarded to the winner of class 2 (medium honey) (even years) class 1 (light honey) (odd years)
4. **Moray Beekeepers' Association Trophy** – Awarded to the winner of class 11 (two sections excluding heather)
5. **W. W. Smith Memorial Trophy** – Awarded to the person with the most points in Heather Honey classes 6, 7, 8, 10, 12, 14 & 16
6. **Barrie Trophy** – Awarded for person with most points in Wax classes 17 – 23
7. **Glasgow Beekeepers' Association Silver Trophy** – Awarded to the winner of the 'Grand Prix'. Most outstanding exhibit in the Scottish National Honey Show
8. **East of Scotland Beekeepers' Association Quaich** - Awarded to the person with the most points in classes 11, 13 & 15 (Comb blossom classes)
9. **Edinburgh & Midlothian Beekeepers' Association Trophy** – Awarded to the winner of class 26 (Display of exhibits)
10. **Ayrshire Honey Baking Perpetual Trophy** – Awarded to the person with the most points in classes 27 – 35 (All mead and baking classes)
11. **The Brown Memorial Trophy** – Awarded to the best exhibit between classes 39, 40 & 41 (School Bee Club or Junior Bee Club classes)
12. **Freuchie Beekeepers' Association Silver Medal** – Awarded to the winner of the most points in classes 11 & 12.

13. The Baldragon Beekeepers' Association Honey Dipper – Awarded to the winner of 9 jars labelled for sale. Class 25

14. The George Duncan Quaich – Awarded to the person with the most points in novice classes

15. Highland Associations Trophy – Awarded to winner of 6 jars of heather honey. Class 8

Recipes which must be used in classes 29 - 32

All baking exhibits to be displayed on a white paper plate and enclosed in a clear plastic bag.

Class 29 - Honey Fruit Loaf

Ingredients:

150g/5oz self-raising flour

½ tsp ground cinnamon

60g/2oz caster sugar

90g/3oz sultanas

75g/2½ oz clear honey

30g/1oz butter

1tbsp milk

1 egg

Method:

Sieve flour with cinnamon. Add sugar and fruit. Melt butter with honey over low heat and stir into dry ingredients with beaten egg and milk. Mix well. Pour into greased and lined 500g/1lb loaf tin. Bake at 150C/300F/gas mark 2 for about an hour.

Class 30 – Honey and Coconut Biscuits – Six to be displayed

Ingredients:

170g/6oz self-raising flour

A pinch of salt

½ tsp bicarbonate of soda

85g/3oz unsalted butter

85g/3oz golden caster sugar

3 tbsp clear honey

1 tbsp desiccated coconut

Method:

Set oven at 200C/400F/Gas Mark 6. Sift together, flour, salt, bicarb. Rub in butter until mixture resembles fine breadcrumbs. Stir in sugar followed by honey and coconut. Work the dough together then shape the mixture into even-sized balls the size of a walnut. Place well apart on greased baking trays and bake for 7 – 10 minutes. Leave to cool on tray for a few minutes before transferring to a wire tray to cool completely.

Class 31 - Plain Honey Cake

225g self-raising flour

115g unsalted butter

225g honey

2 medium eggs

Pinch of salt

Method:- Heat oven to 150C

Cream the butter and honey together. Beat the eggs well add alternatively with sifted flour and salt. Add a little milk if required.

Bake in a well-buttered 165 – 190mm (6 ½ to 7 ½”) deep round tin.

Class 32 - Wholemeal Honey Cob

450g wholemeal flour

30g lard

15g yeast

1 teaspoon of salt

½ pint of tepid water

2 teaspoons of medium or heather honey

Method:-

1. Keep all utensils and ingredients warm
2. Cover dough at all stages
3. Sieve flour and salt into a mixing bowl and rub in lard
4. Mix the honey, water and yeast, pour into centre of flour. Mix the dough
5. Turn onto a work surface and knead for ten minutes
6. Shape into a round and cover with a bowl for one hour
7. Knead dough again and shape into six single round balls, placing five around the perimeter of a 165 – 190 mm (6 ½ to 7 ½”) greased tin, with the final dough ball in the centre to form a crown shaped cob
8. Prove for a further 20 – 30 mins
9. Bake at 220°C for 30 mins.

Class 33 - Honey Sweets and/or Chocolate - Own recipe to be displayed beside the exhibit.

225g approx honey sweets and/or chocolate. (Tablet not permitted)

To be displayed in a box with a clear lid.

Class 34 - Honey Marmalade – Own recipe to be displayed beside the exhibit.

1 x 454g jar.

Class 35 - Honey Lemon Curd - Own recipe to be displayed beside the exhibit.

1 x 454g jar.

SCHEDULE

Extracted Honey

Class

1. Two 454g jars light coloured honey (liquid)
2. Two 454g jars medium coloured honey (liquid) (See trophy notes no. 3)
3. Two 454g jars dark honey (liquid). (Excluding Ling and Bell Heather)
4. Two 454g jars soft set honey
5. Two 454g jars naturally granulated honey
6. Two 454g jars Ling Heather honey
7. Two 454g jars Ling Heather Blend honey

8. Six 454g jars Ling Heather honey
9. Two 454g jars chunk honey
10. Two 454g jars Bell Heather honey (liquid)
11. Two sections honey, excluding Heather (See trophy note 4)
12. Two sections Ling Heather honey
13. Cut comb honey, excluding Heather. Two containers 200g – 300g net weight.
14. Cut comb Ling Heather honey. Two containers 200g – 300g net weight.
15. One shallow frame of honey, excluding heather. To be shown in display case.
16. One shallow frame of Ling Heather honey. To be shown in display case.

Beeswax

17. One cake of beeswax (not less than 454g)
18. Beeswax suitable for retail trade. 454g approx. in 8 – 16 pieces and identical in all respects.
19. Display of beeswax in any shape. Not exceeding 50cm square and 50cm high, minimum of 6 pieces. Colour allowed.
20. One model or sculpture not moulded (candles excluded). Colour and wire may be used if required.
21. Three beeswax candles all made by moulding and identical in all respects. Candles to be displayed flat and will be mounted on stands during judging. The judge may light one.
22. Three beeswax candles other than moulded and identical in all respects. Candles to be displayed flat and will be mounted on stands during judging. The judge may light one.
23. One sheet of unwired foundation produced by exhibitor. Size to be B.S. deep or larger and mounted in a frame.

Photographic Competition

24. Photo to be up to A4 in size, unmounted and with a beekeeping theme.

Displays

25. Nine 454g jars honey. Beekeeper's own labels. All jars and labels to conform to current statutory requirements for shop sales. The exhibitor may enter more than one kind of honey.
26. Display of exhibits. Minimum of four and maximum of nine from the following items must be shown – light, medium or dark honey, heather honey, decorative wax, section of flower of heather, cut comb flower or heather, shallow frame flower or heather. Max dimension 60cm square. (See trophy notes)

Products made with honey (see rule 6)

All products to be the work of the exhibitor.

27. One bottle of Sweet Mead
28. One bottle of Dry Mead
29. Honey Fruit Loaf
30. Honey Coconut Biscuits
31. Honey Cake
32. Wholemeal Honey Cob
33. Honey Sweets and/or Chocolate
34. Honey Marmalade
35. Honey Lemon Curd

Novice section

For any exhibitor who has never been awarded a 1st, 2nd or 3rd prize at an open honey show.

36. Two 454g jars of light or medium coloured honey (liquid)
37. Two 454g jars of soft set honey
38. Cut comb, either blossom or heather, two pieces, each between 200g and 300g.

Schools Bee Clubs or other Junior Bee Clubs (See trophy note 12)

39. Two 454g jars of light or medium coloured honey (liquid)
40. Two 454g jars of soft set honey
41. Display of work being done by the club. This to be in the form of a poster. Max size 60cm square.

Junior section

42. One 454g jar of honey – any kind
43. One beeswax candle – to be displayed flat and will be mounted on stands during judging. The judge may light the candle.