

ROYAL CORNWALL AGRICULTURAL ASSOCIATION

Registered Charity No 250312



EXHIBITION 7th, 8th & 9th June 2018

Bees and Honey Section

In association with
Cornwall and West Cornwall Beekeepers' Associations

Section Coordinator: Mrs J. Cooper

Show Secretary: Ms K.A. Bowyer

01209 216756 katebowyer@outlook.com

Judges:

HONEY CLASSES: W/Cdr Tom. Salter and Mr Mike. Duffin

HONEY COOKERY: Mrs Wendy Trevenor

Showing Excellence

ROYAL CORNWALL SHOW

SINCE 1793



Judges' Stewards

Honey ,Beeswax:	Mr B Henderson Smith
Mead, Cookery	Mr J Roberts
	Mr H J Kendall
	Mrs C Syms
	Mrs Val Hitchman
	Ms C Sparrow

Important dates and deadlines

May 1st: Entries must be received by the Show Secretary to appear in the Show Catalogue. Entries after this date will not appear in the catalogue, but will be accepted.

May 1st: All cups must be returned to the Show Secretary by this date to arrange engraving.

Wednesday, 6th June: All exhibits must be booked into the Show and staged by 6.30pm.

Thursday, 7th June: Judging will take place during Thursday, and the results posted outside the Secretary's office when completed. Protests must be made to the Show Secretary before 4pm on the Thursday.

Saturday, 9th June: Prizegiving will take place at 3.00pm, and all exhibits must be removed between the show closing and 7pm on that day.

Please see the following Rules and Regulation section for more details.

RULES AND REGULATIONS

These rules and regulations generally follow the BBKA Advisory Leaflet No 22 - Show Rules (1994 Revision), but where they differ the following shall take precedence.

1. Every exhibit must be the property of the exhibitor.
2. All exhibits of honey must have been produced from the exhibitor's own hives. Exhibits of wax must have been produced by the exhibitor's own bees. Mead must have been brewed by the exhibitor but the honey may have been bought in. All cookery exhibits, photographs, images, bee appliances etc must have been made by the exhibitor. Photographs and/or images must not have been shown in any previous Royal Cornwall Show.
3. Cut comb honey must be shown in plastic containers sold for that purpose. Due to the growing popularity of cut comb and the rarity of section honey (since the widespread growing of OSR), there is no provision for section honey in the show.
4. With the exception of the Commercial classes and the Special Displays all honey must be shown in standard clear 454gm (1lb) squat jars with standard gold lacquered flow-sealed commercial screw top lids. Where exhibitors' own labels are allowed they must comply with the current labelling regulations. Lot marking is required except where the Best Before date is shown in full.
5. Preserves. The jar must be labelled correctly, with the ingredients and the complete date of bottling (day, month, year) given.
6. All mead entries must be shown in clear bordeaux style bottles of 75 Cl (26 Fl oz) capacity. Only clean white plastic topped cork stoppers must be used, i.e. not requiring a corkscrew. Class labels supplied by the Show Secretary should be affixed 25 to 30mm above the base of the bottle.
7. Exhibitors may enter up to three (3) exhibits in a class. In this case the judge will take them aside and select the best of them. This will be returned to the show bench. When all multiple entries have been treated in this way the judge will judge the class as normal, the excess entries being returned to the bench afterwards.
8. The judges will be empowered to withhold prizes or award a lesser prize where they consider the exhibits are not of sufficient merit. The judge will advise the Show Secretary in such cases.
9. The Show Committee reserve the right to reject any entry and to submit any exhibit for analysis. If any portion of a consignment submitted for exhibition is found on analysis to be adulterated the whole consignment shall be rejected.
10. Labels with class and exhibitor numbers supplied by the Show Secretary must be affixed to every exhibit or part of an exhibit. The instructions for placing these are as follows;
Jars: to leave 10 to 15mm clear below the label.
Cut comb: to be affixed on one side of the container.
Frames: one at the top RH corner of the transparent face of the case and one on the RH side of the top bar.

Wax: one on the uppermost surface of the wax and, if a case is used, one on the upper side of the case. NB: multiple small wax blocks should be shown on a plate (supplied by the exhibitor) with the label visible on the rim. Wax should be shown without doilies.

11. Staging will take place on the Wednesday before the show in the afternoon (up to 6.30 pm) and all exhibits must be delivered in good time.

12. Any protest against a decision by the judges must be made in writing and handed to the Show Secretary before 4.00pm on the first day of the Show and must be accompanied by a deposit of £10. Should the protest be upheld the deposit will be returned and the results adjusted.

13. The stewards and Show Committee will make every effort to ensure the safety of the exhibits but they cannot be held responsible for any loss or damage.

14. Entrance Fees. There will be an entrance fee of £1 per entry, except where the schedule states that entry is free, up to a maximum of 5; all entries in excess of 5 will be free. School entries are free.

15. Conditions for the Challenge Cups. The cup shall be awarded to the competitor gaining the most points in the appropriate classes. The points are awarded as follows:

1st Prize	5 points
2nd Prize	4 points
3rd Prize	3 points
VHC or 4th	2 points
HC	1 point

In the event of a tie the winner shall be decided by striking out in turn the points for Highly Commended, Very Highly Commended and so on until a winner is found.

16. Presentation of Trophies. This will take place at 3.00 pm on the Saturday within the Bee and Honey Section Marque.

17. Collection of exhibits. All exhibits should be collected from the stewards either in person or by a named substitute between the end of the Show and 7.00 pm. The Committee will accept no responsibility for exhibits not collected by this time.

18. Cups will be held by the winner until the 1st May the following year (or such other date as decided by the Committee) when it should be returned to the Show Secretary. Cups not won will be retained by the Show Secretary.

19. Cupholders are responsible for the security and safety of their trophy while it is in their possession.

20. Once returned to the Show Secretary the trophies shall be engraved with the winners' name at the expense of the Royal Cornwall Agricultural Association subject to its being returned by the date specified. A permanent memento (rosette, certificate or such other object as the Committee shall determine) will be issued at this point.

21. Unless the judges provide their own calibrated scales (and grading glasses) those belonging to the RC Show Committee shall be used.

23. All matters relating to the Press or publicity will in the first instance be handled through the Show Secretary.

Privacy Policy

The Royal Cornwall Agricultural Association privacy policy sets out the basis on which any personal data we collect from you, that you provide to us or that we may receive from others about you will be processed by us. It includes data that we hold electronically and in paper files.

Names, addresses and details of entries will be published in the catalogue of entries and passed to our printers, solely for the purpose of compiling the catalogue. Results information may be published (in printed form and online) and provided to the Press and Breed Societies for publication. Information relating to Exhibitors and their animals / exhibits may be provided to Department of Environment, Fisheries and Rural Affairs (DEFRA), Trading Standards, Animal and Plant Health Agency (APHA), British Cattle Movement Service (BCMS), SAC, Breed Societies, County Councils, Veterinary Advisors and others who have regulatory access.

Please see our website www.royalcornwallshow.org for full details of our Privacy Policy.

CUPS and PRIZES

HARCOURT WILLIAMS CUP

Presented by Mrs Harcourt Williams

Awarded to the competitor gaining the most points in the Restricted Classes 1 - 11.

PRESIDENT'S CUP

Presented by Dr T .C Houston

Awarded to the competitor who gains the highest aggregate score in VHC(2 pts) and HC (1 pt) in Classes 1 - 11 *and* 21 - 39.

HARRISON CUP

Presented by S/Ldr A. G. Harrison.

Awarded to the competitor showing the best bottle of mead in Classes 38 and 39.

WADEBRIDGE CUP

Presented by Wadebridge Committee.

Awarded to the competitor gaining the most points in Classes 21 - 39.

W. H. BOLITHO MEMORIAL CUP

Presented by Dr Mark Hewitt.

Awarded to the competitor showing the most meritorious exhibit in the Show.

H. G. WYATT MEMORIAL CUP

Presented by Mrs Wyatt

Awarded to the exhibitor showing the best exhibit of Cut Comb in Classes 6, 14 and 28.

GREGORY WAX BOWL

Presented by A. J. Gregory

Awarded to the exhibitor showing the best cake of beeswax in Classes 8 and 30.

SHOW COMMITTEE CUP

Presented by W. G. Lyne

Awarded to the exhibitor showing the best exhibit of beeswax in Classes 30, 31 and 35.

SHEILA SLEEMAN CANDLESTICK

Presented by Sheila Sleeman

Awarded to the competitor showing the best exhibit of candles in Classes 32, 33 and 34.

GEORGE WRIGHT MEMORIAL CUP

Awarded to the competitor showing the best exhibit in Class 56.

TREVOR ROWE MEMORIAL CUP

Presented by Mrs. D. Rowe

Awarded to the competitor gaining the most points in Classes 12 - 15 (new Entrants)

POMEROY/PRINN CUP

Awarded to the competitor showing the best exhibit in Class 4.

THE BLUE RIBBON OF THE BBKA

Awarded to the competitor showing the best exhibit overall - provided the aggregate entries exceed 100.

HARRISON ASHFORTH CUP

Awarded to the exhibitor showing the best *honey* exhibit in the Show.

GRACE ASHFORTH CUP

Awarded to the competitor showing the best exhibit in classes 38 and 39.

MENABILLY CUP

Presented in memory of Philip Stuart Rashleigh.

Awarded to the competitor showing the best frame suitable for extraction, Classes 7 and 29.

JACK JULIAN MEMORIAL CUP

Presented by CBKA

Awarded to the winner of Class 44.

BROOKHOLDING DAWES SHIELD

Awarded to the *School* winning most points in Classes 16 - 20.

NURTURE CUP

Presented by Mrs. L. Hewitt.

Awarded to the best exhibit by an individual child in Classes 16 - 20.

H. WESTLEY MEMORIAL CUP

Awarded to the competitor showing the best exhibit in the Honey Cookery Classes 48 - 55.

E. H. THORNE VOUCHERS

Presented by E. H. Thorne Ltd.

Five vouchers each valued at £5 will be awarded to the winners of Classes 1, 2, 7, 21, and 22.

All cup winners will also receive a rosette.

The Blue Ribbon and the Thorne's vouchers remain the property of the winners; the remaining Cups and Prizes are to be held until May 1st the following year.

Cup winners- 2017:

Barbara Cackett
Isabelle Cartwright
Chy Vellan – West Cornwall's Apiary
Bruce Henderson Smith
Angela Hill
Sue Houtt
Henry Kendall
Mary Margerrison
Grant McTaggart
John Roberts (Blue Ribbon)
Liskeard and Carrick Kerrier Groups
St Uny Church of England Academy

SCHEDULE

Entry fees: unless otherwise stated these are £1 per class up to 5 classes and free for all subsequent entries.

Show certificates will be issued for winners of the first three places. Thorne's vouchers of £5 each will be awarded to the winners of Classes 1, 2, 7, 21 and 22. If the total of entries exceeds 100 a BBKA Blue Ribbon will be awarded to the best exhibit in the show.

Restricted Classes.

Open only to *bona fide* members (including Juniors) of CBKA or WCBKA.

1. Two jars of Light Run Honey
2. Two jars of Medium Run Honey
3. Two jars of Dark Run Honey
4. Two jars of Naturally Crystallised Honey (not stirred)
5. Two jars of Creamed or Soft Set Honey
6. Two cartons of Cut Comb Honey, not less than 200gm (7 oz).
7. One Shallow Frame - suitable for extraction
8. One Cake of Beeswax - 200 to 255 gms (7 - 9 ozs) and at least 19mm (3/4in) thick
9. Four blocks of Beeswax 28 gms (1 oz) in weight
10. Three Beeswax Candles - dipped or moulded, but all the same
11. A Collection of any four items from the following:
 - One jar Run Honey
 - One jar Set Honey
 - One Shallow Frame suitable for extraction
 - One Carton of Cut Comb not less than 200gm (7 oz)
 - Cake of Beeswax - as Class 8
 - Four blocks of Beeswax - as Class 9
 - One Beeswax Candle, not rolled.

New Entrant Classes.

Open only to exhibitors eligible for Classes 1 to 11 who have not previously entered any such classes at Royal Cornwall Shows.

12. Two jars of Run Honey
13. Two jars of Naturally Set Honey
14. One Carton of Cut Comb not less than 200gm (7 oz)
15. Four blocks of Beeswax 28gms (1oz) in weight.

Schools and Junior Classes

Open to any resident of Cornwall who will not have attained the age of 16 on the first day of the Show. Entrants should state their age on the entry form. School entries should be made by the supervising teacher, but be the work of one or more pupils. There will be no entry fee for schools.

16. Two matching 227g, 340g or 454g jars of honey of any type.
17. A piece of creative work inspired by bees and beekeeping (e.g. written work, model, sculpture, painting or collage).
18. An item of baking containing honey - recipe to be shown.
19. A photograph or image of a beekeeping topic - postcard or A6 size mounted.
20. A miniature bee garden - up to 300mm x 300mm.

Open Classes

No restriction on domicile or affiliation.

21. Two jars of Light Run Honey
22. Two jars of Medium Run Honey
23. Two jars of Dark Run Honey
24. Two jars of Naturally Crystallised Honey (not stirred)
25. Two jars of Creamed or Soft Set Honey
26. Two jars of Heather Honey
27. Two jars of Chunk Honey
28. Two cartons of Cut Comb Honey not less than 200gm (7oz)
29. One Shallow Frame - suitable for extraction
30. One Cake of Beeswax - over 454 gms (1lb) and at least 25mm (1in) thick
31. Six blocks of Beeswax 28 gms (1 oz) in weight.
32. Three Plain Moulded Beeswax Candles.
33. Three Dipped Beeswax Candles .
34. Three Patterned Moulded Candles .
35. One Commercial Cake of Beeswax over 340 gms (12 ozs) in weight. Cake will be broken for judging.
36. A Display of any Four of the Following:
 - One jar of Run Honey
 - One Jar of Naturally Crystallised Honey
 - One Carton of Cut Comb Honey not less than 200gm (7oz)
 - One Shallow Frame suitable for Extraction
 - One Cake of Beeswax - 227gms (8 ozs) in weight
 - Four Blocks of Beeswax - 28gms (1 oz) in weight
37. One label for a Honey Jar, to comply with labelling regulations.
38. An exhibit suitable as a gift containing a product of the hive.
39. An exhibit suitable as a gift containing mead.

Commercial Classes

No restriction on domicile or affiliation. All jars to be labelled as offered for sale

40. Two matching jars of Run Honey - any colour. Standard squat jars, 454gms (1 lb)
41. Two matching jars of Run Honey - any colour. Any other style of jar.
42. Two jars of Naturally Crystallised Honey - any style of jar.
43. Display of Twelve jars of Honey in three groups, four jars in each, all one type of jar. To be chosen from, Light, Medium, Dark, Naturally Crystallised or Creamed. Labelled as offered for sale.

Home Made Beekeeping Appliances and Photographs

44. Any home made appliance of interest to Beekeepers. The appliance must have been made by the exhibitor.

Photographs and images to be shown **mounted** on card and with a **caption** of not more than 10 words. Postcard size means 150mm x 100mm (6" x 4").

45. One Black and White photograph or image of postcard size.
46. One Colour Photograph of postcard size.
47. A Sequence of up to **six** photographs of postcard size mounted on a single card. All photos and/or images must have been taken but not necessarily processed or printed by the exhibitor.

Honey Cookery Classes

48. Honey Fruit Cake to recipe on p.10
49. Four Honey and Ginger Cupcakes to recipe on p.10
50. Honey Sweets (toffee, fudge etc) a minimum of two pieces from the same recipe.
51. Chocolate covered Honeycomb, - four identical pieces.
52. A sweet food containing honey, recipe to be shown.
53. A savoury food containing honey, recipe to be shown.
54. One jar of Fruit Preserve containing honey, recipe to be shown.
55. One jar of Chutney with Honey, recipe to be shown.

Group Entry

Open to the eight groups of CBKA and to WCBKA.

56. Best designed stand.

Special Displays

57. An exhibit of honey, beeswax and honey or beeswax products in a space not exceeding 900mm (36") square by 1200mm (48") high.
58. A commercial window display with exhibitor's own labels, which must comply with current labelling regulations. Accessories and decorations allowed.

Mead

No restriction on domicile or affiliation. Entry fees and prizes as for the rest of the show.

- 59. One bottle Dry Mead
- 60. One bottle Sweet Mead
- 61. One bottle Metheglin
- 62. One bottle of Fruit Mead

NB: Do not attach identifying labels to bottles, only the small class and entrant number labels. Labels may be brought to the show for attaching *after* judging. Please attach the spare class and entrant number label to these.

GENERAL INFORMATION

Cornwall is fortunate in having two Beekeeping Associations - Cornwall Beekeepers' Association and West Cornwall Beekeepers' Association. Members from both Associations will be in attendance at the Bee and Honey Section on each day to give advice and information on Beekeeping to beekeepers and the public alike.

The Association Contact details:

Cornwall Beekeeping Association
Secretary: Anne Ramsden, anne@sabre146.co.uk 01872 864049

West Cornwall Beekeeping Association:
Secretary: Val Hitchman, secretary@westcornwallbka.org.uk 01209 843168

RECIPES for CLASSES 48 AND 49

HONEY FRUIT CAKE - Class 48

225grams (8 oz) unsalted Butter
225grams (8 oz) Honey
3 medium Eggs
340grams (12 oz) Self Raising flour
2 tsp cinnamon
225grams (8 oz) Mixed Fruit
175grams (6 oz) Glace Cherries

Cream together butter and honey.

Add eggs with a little flour and beat well.

Fold in rest of flour and cinnamon.

Add fruit.

Put in greased 20cms (8") cake tin and cook about 2 hours in medium oven, or until skewer comes out clean.

HONEY and GINGER CUPCAKES - Class 49

225 grams (8ozs) butter
130 grams + 45grams caster sugar (175grams - 6 ozs total)
2 tbsP honey
Zest of 1 large lemon (or 2 small lemons)
2 tsp ground ginger
5 egg yolks
200 grams (7ozs) Plain flour
1 ½ tsp baking powder
5 egg whites

1. Preheat oven to 160C. Line a cupcake tin with cupcake papers.
2. Beat the butter, 130 grams sugar, honey, zest, and ginger on medium speed for 5 minutes.
3. Drop in egg yolks one at a time, beating well after each addition.
4. Sift flour and baking powder and mix into the batter.
5. In another bowl, beat egg whites until foamy. Gradually add in 45 grams sugar and beat until stiff glossy peaks.
6. Gently fold egg whites into batter, making sure to incorporate everything without over mixing.
7. Spoon cupcake batter into paper filled tins until $\frac{3}{4}$ full leaving a small space at the top for cupcakes to rise.
8. Bake for approximately 20 minutes or until skewer comes out clean and cupcakes are a golden colour.
9. Let the cupcakes rest in the tin for 5 minutes, then carefully remove and place on wire rack to cool.