

2023

Lincolnshire Beekeepers' Association Annual
County Honey Show



Patron

Francis J F M Dymoke

President

Mrs. G. Smith

Held at the Lincolnshire Showground

21st & 22nd June

Sponsored by Lincolnshire Agricultural Society
and
E.H.Thorne Beehives (Ltd)

Entries Secretary

Ms. F. G. Ross
The Cottage
Main Street
Whitton
Scunthorpe
DN15 9LJ
Tel: 01724 733 474

Show Secretary

Mr. D. Gibson
1 Fen Farm Cottages
Fen Lane
Austen Fen
Louth
LN11 7JY
Tel: 07428 343107



The Lincolnshire Beekeepers Annual show

VOLUNTEERS AND HELPING AT THE LBKA HONEY SHOW

As always events of this type need the physical support of the membership. Can you help on either Sunday 18th Tuesday 20th or Wednesday or Thursday 21st, 22nd Show days any or all? You don't have to be a beekeeping expert there's plenty to do, setting up, candle rolling, selling honey, general staffing events and of course tidying away.

Anyone volunteering to help at the show gets 1-day admission pass/ ticket in exchange for 2 x 2½ hour shifts the rest of their time is theirs to do as they wish. During the show I do a duty rota so people have a little idea what they should be doing (that doesn't always work but you've got to have a plan). The day is divided up into 4 x 2½ hour shifts 08.30- 11.00, 11.00- 13.30, 13.30- 16.00, 16.00- 18.30. Most people usually do 1 shift am and 1 shift pm either early or late, then they get a break in between, but some do all am or all pm the key is you need a break in there for lunch because I don't split shifts.

Contact. Dale Gibson 07428 343107

Richard Harrison 01652 678650

Email: lbkahoneyshow.sec@gmail.com

HONEY AND WAX FOR SALE

Members can supply honey for sale on the stand. It should be well presented and correctly labelled to meet current regulations covering the sale of honey, a scale of prices we pay you are as follows:

1lb jar Flower honey	£5.00	1lb jar Heather honey	£6.00
12oz. jar	£4.00	12oz jar	£4.50
8oz. jar	£2.55	Sections	£7.40
4oz. jar	£2.20	Cut comb	£5.00

All produce is sold on the basis that "we" the honey show add a percentage to raise funds toward the expense of running the show.

All member's produce is sold on a sale or return basis.

To book sales in contact Diane 01652 678650 or email via, lbkahoneyshow.sec@gmail.com to give an indication of amounts to be booked in and offered for sale, prior to the show. **No honey will be accepted unless booked in by the Sunday prior to the show.**

Vendors of honey are asked to donate a minimum of one jar to provide "taster jars" to promote the sale of honey.

Wax products and candles may also be sold at the show, must meet current selling guidelines, subject to space on the member's table.

Additional copies of this schedule may be obtained from the Show Secretary. lbkahoneyshow.sec@gmail.com



The Lincolnshire Beekeepers Annual Show

JUDGES

Honey, Beeswax & Mead

Mr A. Woodward
Doncaster.
Mr. J Goodwin
Cheshire.

Honey Cookery

Mrs. B Baker
Louth

Photography & Schools Art

Mr R Mould
Market Rasen.
Mr. S. Clark
Retford

PRIZES

SCHOOL CLASSES

First	£5	5 points
Second	£3	3 points
Third	£2	2 points
Highly Commended	£1	1 point

NOVICE CLASS (15)

First	£25 E H Thorne gift voucher	5 points
Second	£3	3 points
Third	£2	2 points
Highly Commended		1 point

PHOTOGRAPHY CLASS (39 & 40)

First	£5 E H Thorne gift voucher	5 points
Second	£3 E H Thorne gift voucher	3 points
Third	£2 E H Thorne gift voucher	2 points
Highly Commended		1 point

ALL OTHER CLASSES

First	£5	5 points
Second	£3	3 points
Third	£2	2 points
Highly Commended		1 point



The Harry Needham Memorial Trophy



COUNTY CLASSES

LBKA MEMBERS ONLY

HONEY

- 1 Two jars light coloured liquid honey excluding heather blends.
- 2 Two jars medium coloured liquid honey excluding heather blends.
- 3 Two jars dark coloured liquid honey excluding heather blends.
- 4 Two jars granulated honey excluding heather blends.
- 5 Two jars of heather honey.
- 6 Three jars of different honeys, any combination, e.g. light, medium, dark, soft set, granulated or heather.
- 7 One shallow comb of honey suitable for centrifugal extraction.
- 8 Two honeycomb sections.
- 9 Two jars of soft set honey excluding heather blends.
- 10 One cut comb of any honey in a standard container.
- 11 Two jars of chunk honey

ART and DESIGN

- 12 A decorative, creative and artistic exhibit relating to bees or beekeeping, NOT including live bees. Base size not to exceed 300mm x 300mm

WAX

- 13 One cake of beeswax. [200g-255g (7ozs to 9ozs)]
- 14 Six [28g (1oz)] wax blocks

NOVICE – *sponsored by E H Thorne of Wragby*

- 15 A single jar of any honey.



Honey Show Trophies

OPEN CLASSES

HONEY

- 16 Two jars light coloured liquid honey excluding heather blends.
- 17 Two jars medium coloured liquid honey excluding heather blends.
- 18 Two jars dark coloured liquid honey excluding heather blends.
- 19 Two jars granulated honey excluding heather blends.
- 20 Two jars of heather honey.
- 21 Three jars of different honeys, any combination, e.g. light, medium, dark, soft set, granulated or heather.
- 22 One shallow comb of honey suitable for centrifugal extraction.
- 23 Two honeycomb sections.
- 24 Two jars of soft set honey excluding heather blends.
- 25 One cut comb of any honey in a standard container.
- 26 Two jars of chunk honey
- 27 Two jars of any honey of the same type, to be shown in 340g, 454g(1lb) or 500g jars prepared and labelled as offered for sale, besides the honey quality the overall attractiveness will be taken into consideration. **Rule 7 does not apply but jars must be uniform in size and shape.**

WAX

- 28 One cake of beeswax. [200g-255g (7ozs to 9ozs)]
- 29 Six [28g (1oz)] wax blocks

MEAD

- 30 One bottle of dry mead.
- 31 One bottle of sweet mead.
- 32 One bottle of other mead. Metheglin, Melomel, Cyser or Pyment.
See rule 13.

CANDLES

- 33 Any beeswax candle displayed on a simple stand.

GIFT CLASSES

- 34 One cut comb of any honey in a standard container.
- 35 One jar of any liquid honey.
- 36 One jar of any granulated honey.

PRODUCTS OF THE HIVE

- 37 A display occupying an area no more than [60cm x60cm (2ft by 2ft)].
Confectionery items are not permitted.

BEEKEEPING INVENTION

- 38 A practical invention or device by the exhibitor,
directly related to beekeeping. Live bees are not permitted.

PHOTOGRAPHY – *sponsored by E H Thorne of Wragby*

- 39 A colour photograph of bees or beekeeping. Entries must be between 10 x12.5 and 12.5 x 19cm (4" x 5" and 5" x 7.5") mounted on A5 card.
- 40 A Monochrome photograph of bees or beekeeping. Entries must be between 10 x12.5 and 12.5 x 19cm (4" x 5" and 5" x 7.5") mounted on A5 card.

HONEY COOKERY CLASSES

- 41 **One honey cake.** Ingredients: 200g (8oz) self-raising flour, 100g (4oz) margarine, 50g (2oz) sugar, 1 egg, 2 tablespoons honey, grated rind of a lemon and a little milk. Method: Rub together the flour and margarine. Mix in the rind and sugar. Stir in the beaten egg, honey and a little milk. Mixture should be smooth. Bake in a 7-inch round tin at 350°F (180°C) Gas mark 4 for 30-40 minutes.
- 42 **Five honey crunch biscuits.** Ingredients/recipe: Competitor's own choice, produced using a 60mm (2½") round cutter. Please write a description and the main ingredients on an accompanying card.

- 43 **One Honey cob.** Ingredients/recipe: Competitor's own choice, using 450g (1lb) any type of strong bread flour. Please write a description and the main ingredients on an accompanying card.
- 44 **One Honey Fruit Cake.** Ingredients/recipe: Competitor's own choice, cooked in a loaf tin. Please write a description and the main ingredients on an accompanying card.
- 45 **Five honey scones.** Ingredients: competitor's own choice to include honey, produced using a 60mm (2½") round cutter. Please write a description and the main ingredients on an accompanying card.
- 46 **Individual Fancy Teatime Treat.** Ingredients: competitor's own choice. Entries, sufficient for two servings, to be presented on a plate or dish. Please write a description and the main ingredients on an accompanying card.
- 47 **Honey Confectionery.** [Up to 150g (6oz)] Ingredients: competitor's own choice. Entries to be presented in a transparent bag. Please write a description and the main ingredients on an accompanying card.
- 48 **Honey Chutney.** [Up to 450g (1lb)] to be presented in a suitable, clear jar. Ingredients: competitor's own choice Please write a description and the main ingredients on an accompanying card.
- 49 **Honey Lemon Curd.** [Up to 450g (1lb)] to be presented in a suitable, clear jar. Ingredients: competitor's own choice. Please write a description and the main ingredients on an accompanying card.

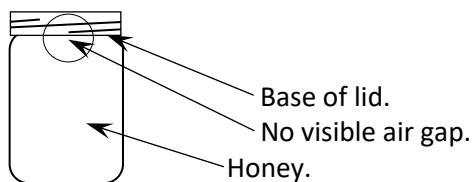
SCHOOLS CLASSES *OPEN TO ALL SCHOOLS,*

- 50 Five biscuits as in Class 42 above.
- 51 to 53 A photograph, model, drawing or painting relating to Beekeeping. Drawings and paintings must be on size A4 paper. [Photograph sizes as class 32] *Judge will group the entries into three classes, by age. Prizes will be awarded in each class*

UNITS OF MEASUREMENT AND DIMENSIONS

Metric measurements are to the nearest practical equivalent of Imperial.

As there are several manufacturers of honey jars, their content weight may vary. The only way of a Judge being certain that a jar contains 454g (1lb) of honey, is if there is no air gap visible between the surface of the honey and the lower edge (skirt) of the lid.





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JUDGING OF HONEY COOKERY CLASSES

The Honey Cookery classes are judged using the Women's Institute standard system. All entries are judged individually, and points awarded on the following basis.

Maximum 4 points for external appearance, presentation and adherence to the class description.

Maximum 4 points for internal appearance, consistency and rise.

Maximum 12 points for taste, flavour, aroma and the expectation (whether the flavour and general tasting experience uphold the description, i.e., if the description infers a specific flavour, aroma or sensation then that would be the expectation).

Using this system each entry in a class has the potential to achieve 20 points in total. In addition, the judge may use their discretion to include or exclude any entry in relation to its adherence to the class schedule.

All entries must comply to the show schedule rules and regulations.



LBKA Badges

Association badges are available at the show, from the information desk. Choice of two types, sew on embroidered or metal enamel as below.



£5.25 ea.

Actual size



£10.00 ea.



2022 Trophy winners

RULES AND REGULATIONS

- 1 ENTRY FEES – There are no entry fees payable for any classes.
- 2 ENTRY FORMS – All exhibits must be listed on the entry form and be submitted to the Entries Secretary by 10th June.
- 3 DELIVERY – All exhibits must be delivered to the show between 2pm and 8pm on the Tuesday of Show week, **unless by prior arrangement with the Entry Secretary.**
- 4 CLASS LABELS – Exhibitors must label every item with the labels supplied by the Entries Secretary. Such **labels must be affixed approximately 1.5cm from the bottom of jars, and in the top right-hand corner of other exhibits.** Judges may deduct points for wrongly labelled items.
- 5 IDENTIFICATION – Exhibits with any other identifying marks or characteristics will be disqualified.
- 6 OWNERSHIP – All exhibits must have been produced by and be the property of the exhibitor. The exhibitor's bees must have produced all honey and wax naturally.
- 7 HONEY JARS – All extracted honey (**excluding classes (27 & 37)**) must be exhibited in **1 lb clear glass squat jars with lacquered metal screw top lids.**
- 8 LABELLING REGULATIONS (**CLASS 27**) – The regulations have been interpreted slightly different by Trading Standards depts. in many areas. For the purpose of this show class exhibitor's own labels must comply with the following requirements which must all appear on the same label:
 - a the word HONEY which may be prefixed with the type of honey and/or area of origin e.g. Lincolnshire Honey
 - b the metric weight must appear – figures to be at least 4mm high for 454 & 227g weights. If the imperial weight is shown it must be in close proximity to the metric and be less prominent. The 'e' symbol if used will be ignored.
 - c Your name and address must appear on the label.
 - d the country of origin must be shown on the label. e.g. 'Produce of the U.K'. The country name alone at the end of your address is not sufficient.
 - e A 'best before' date must appear (suggest 2-5 years) or an indication of where it can be found e.g. for 'best before' see base of jar.

If the date is given in full i.e. day, month and year there is no need for a lot number.

- 9 HONEY COLOURS – The light, medium and dark honey classes must be to the standard authorised by the National Honey Show Association.
- 10 COMB HONEY – Combs of honey for extraction must be displayed in cases which are glassed on both sides. Sections must be exhibited in Show cases. Both types of comb must be easily accessible.
- 11 WAX CLASSES – Displays must be in clear plain polythene bags, which will be supplied by the LBKA.
- 12 NOVICE - A Novice is an Exhibitor who has never won a First prize at a Lincolnshire Beekeepers Association Annual Honey Show.
- 13 MEAD CLASSES- Classes 30 & 31 to be made solely with honey, yeast, water and permitted additives - yeast nutrient and tannin only.
Class 32 – Melomel, Metheglin, Cyser and Pyment made to the exhibitors recipe, a second label will be provided to state type and whether Sweet or Dry, which should be placed above the class label.
BOTTLES – They must be clear round 75 cl or one sixth of a gallon bottle. Corks must be white flanged, not be sealed and removable by hand. Fluting or other ornamentation will lead to disqualification.
- 14 HONEY COOKERY CLASSES – Cakes must be baked in round seven-inch diameter tins or the metric equivalent. Items must be delivered in tins clearly marked with the exhibitor's name. The LBKA will supply plates and bags.
- 15 ADMISSIBILITY of ENTRIES – The Show and Entries Secretaries will decide the admissibility of any entry. Their decision is binding on both judges and exhibitors.
- 16 MULTIPLE ENTRIES – Exhibitors may enter more than one exhibit in any class but can win no more than one award. Joint owners must not make separate entries.
- 17 GIFT CLASSES – All exhibits become the property of the LBKA.
- 18 CARE of TROPHIES – The winner of any trophy is responsible for its care and safety until it has been returned to the Entries Secretary.

THEY ARE NOT INSURED BY THE SHOW.

All trophies must be cleaned and returned Tuesday preceding the Honey Show.

- 19 INTERFERING with EXHIBITS – No exhibit or part thereof may be moved or interfered with by anyone without the authority of the Show Secretary.
- 20 JUDGING – The decisions of the judges are final and binding.
- 21 DISQUALIFICATION – Breaches of these rules by an exhibitor will lead to disqualification.
- 22 DISPUTES and PROTESTS – In the event of any dispute, the decision of the Show committee will be final. Any protest must be lodged in writing **within one hour of the class being judged**. The protest must be handed in to the Show Secretary. The protest will be considered by members of the Show Committee and the relevant Judge, chaired by the Show Secretary. **The Committee's decision is final.**
- 23 CARE of EXHIBITS – Ordinary and reasonable care will be taken of exhibits. The show committee will not be responsible for any loss or damage sustained by exhibitors howsoever caused.
- 24 AWARDING of PRIZES – Prizes may be withheld if there are too few entries or the required standard is not achieved.
- 25 **REMOVAL of ENTRIES – Entries will only be removed from the show bench with permission and under supervision by the Entries Secretary.**
- 26 POWERS of the COMMITTEE – The decisions of the committee are final and binding on all exhibitors.

TROPHIES

The PERPETUAL TROPHIES to be awarded at the SHOW at 4.30pm on the Thursday of the Show are:

The ASSOCIATION PERPETUAL CHALLENGE CUP.
to the LBKA member winning the most points in classes 1 to 49

The HARRY NEEDHAM MEMORIAL TROPHY.
to the LBKA member winning the most points in classes 34 to 36.

The ANCASTER CUP.
to the LBKA member winning the most points in classes 1 to 14.

The COMB HONEY CUP.
to the exhibitor winning the most points in classes 7, 8, 10, 11, 22, 23, 25, 26 & 34.

The JOAN HIND MEMORIAL TROPHY.
to the exhibitor winning the most points in classes 13,14, 28, 29 & 33.

The OSBORNE CUP.
to the exhibitor winning the most points in classes 16 to 40.

The BURGH CUP.
for the best entry in classes 30 to 32.

The WRAGBY CUP.
for the best entry in class 37.

The ROBERT (NOBBY) HICKLING MEMORIAL CUP.
to the winner of class15.

The ELLIOTT INVENTOR'S TROPHY.
to the winner of class 38.

The SIMON CROSON TROPHY FOR PHOTOGRAPHY
to the winner of class 39 & 40.

The E H THORNE SILVER ROSE BOWL.
to the exhibitor winning the most points in classes 41 to 49.

The HARRY NEEDHAM JUNIOR MEMORIAL CUP.
to the school exhibiting the best entry in class 51 to 53.

The BOLINGBROKE TROPHY.
to the school winning the most points in classes 50 to 53.

The CHAIRMAN'S TROPHY.
to the County District winning the most points.

The LBKA MEMBERS MEMORIAL CUP and the BBKA "BLUE RIBBON".
to the winner of best entry in the show.

**To be presented by our Patron Mr. Francis J.F.M. Dymoke in the
Beekeeping Marquee Thursday 4.30 PM.**