

Awards

The Bristol Silver Queen trophy will be awarded to the entrant gaining the highest number of points from classes 1 to 15 inclusive.



The Bristol Bronze Queen trophy will be awarded to the runner-up to the winner of the Silver Queen.



Winners of each of the above trophies will receive a special Bristol Blue Glass prize to take home. The trophies cannot be taken away.

An award will also be given to the 'Best in Show' from any class.

We thank **The University of Bristol Botanic Garden** for hosting the event. So thanks for contributions from:

Bristol Blue Glass

compak

Bristol Bee & Pollination Festival

At The University of Bristol Botanic Garden, Stoke Bishop, Bristol
2nd & 3rd September 2017

Judge: , **Suzette Perkins, Somerset.**

Schedule of Classes:

1. Two 454g jars of light honey
2. Two 454g jars of medium honey
3. Two 454g jars of dark honey
4. Two 454g jars of naturally crystallised honey
5. Two 454g jars of soft set honey
6. Two 454g jars of Heather honey
7. One rectangular container of cut comb honey of min. weight 180g
8. One shallow frame of honey ready for extraction
9. One jar of honey, to be judged on **Taste Alone.**
10. One cake of beeswax of weight between 220 – 280g (*exhibit inside a clear plastic bag*)
11. Three matching blocks of wax, each of weight 28g (*exhibit on a white paper plate inside a clear plastic bag*)
12. Two matching beeswax candles
13. Any decorative beeswax item except candle made by any method. (*May include coloured wax*)
14. One bottle of dry mead
15. One bottle of sweet mead
16. Novice class – two matching 454g jars of liquid honey
(*A Novice is a person who has never won a first prize in any jarred honey class at an open honey show.*)
17. An item of art illustrating any aspect of bees or beekeeping
18. One photograph, min. size 15cm x 10cm mounted on A4 card, of honeybee or beekeeping interest
19. Honey fruit cake made to recipe on following page
20. Honey Fudge, made to a recipe of your choice.

1.

Points will be awarded in each of class as follows:

1st place - 7 points, 2nd place - 4 points, 3rd place - 2 points

Prizes in all classes: 1st place - £7, 2nd place - £4, 3rd place - £2

Class 19: Classic Honey Fruit Cake Recipe

Ingredients: 225g (8oz) self raising flour, 110g (4oz) butter or margarine, 75g (6oz) honey, 175g (6oz) sultanas, 2 eggs, pinch salt, a little milk if needed.

Method: Cream butter & honey together. Beat eggs well and add them alternately with sifted flour and salt (save a little flour to add with sultanas). Fold all together well. Add a little milk if necessary. Fold in sultanas and stir well. Prepare a round tin 165mm to 190mm diameter. Pour in cake mixture and bake in a preheated moderate oven for approximately 45 minutes or until cooked. (*Show inside a clear plastic bag on a flat white paper plate.*)

Class 20: Honey Fudge Instructions

Show a minimum of 10 pieces inside a clear plastic bag on a paper plate. MUST contain Honey, must NOT contain chocolate. **Recipe used to be written on card alongside display for the judge.** (*Show inside a clear plastic bag on a flat white paper plate.*)

Entry Form:

Download from www.bristolhoneyshow.co.uk or contact:

The Show Secretary

45 Station Rd, Shirehampton,
Bristol BS11 9TU

Tel: 0117 9826455

Email: showsec@bristolbeekeepers.org.uk

Entry Fee: 50p per class up to maximum of £4 for all classes entered (pay cash on arrival)

Entry forms to be with the Show Secretary before 5 pm on 31st August 2017 (*Late entries may be accepted on the day, with a double entry fee*)

Each entrant will receive a voucher for reduced price honey jars at Compak Ltd, Keynsham



Bristol Beekeepers
Bristol Branch of Avon Beekeepers Association
Registered charity number 271717

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Bristol Honey Festival Rules:

BBKA Show Rules (1994)* apply unless amended by any of the following:

1. Entries to be made on the form available on the website www.bristolhoneyshow.co.uk or from the show secretary, and sent to

the Show Secretary not later than 31st August 2017. Cash payment on arrival with entries. Prior to the event, entrants will be sent confirmation of classes entered (by email where given). Labels for all entries & a pass for free access to the Botanic Gardens will be given on arrival. **Late entries will be accepted on the day if space allows and charged double.**

2. The event marquee will be open for staging exhibits until 7 pm on Friday 1st September and from 8 a.m. on Saturday 2nd September 2017. All exhibits must be staged by 10 a.m. Judging will commence at 10:30 a.m. Awards will be presented on Sunday 3rd September at 3.30 p.m. Exhibits are to be collected at close of show on Sunday and only removed after being checked against entry list and when permitted by the Show Secretary. **Early removal only with the permission of the show secretary.**
3. Only labels supplied by the Show Secretary are to be affixed to each entry as directed (see 'Guidance for affixing labels...'). No marks of any sort are permitted on any part of the exhibit.
4. Candles are to be displayed erect. The judge may light one candle. *Candlesticks must be used if required to keep candle upright.*
5. All extracted honey is to be exhibited in clear 454g squat jars with standard gold lacquered metal screw lids.
6. Mead to be shown in clear glass punted wine bottles with shoulders (approx. 75cl capacity). White plastic topped flanged corks must be used.
7. Only BBKA members exhibiting on the show bench will be permitted to supply honey or other products for sale during the show.
8. Bristol Branch will retain the two Bristol Queen trophies. The winners will have their names engraved on the trophies and they will receive special prizes to take away.
9. Classes may be cancelled or amalgamated at the discretion of the Show Judge and Secretary.
10. Where a display method or other detail is specified (*E.g. on a paper plate in a plastic bag*), this **MUST** be followed, or the entry disqualified.

A copy of the BBKA Rules can be requested from the Show Secretary or be downloaded from our website www.bristolhoneyshow.co.uk 3.