



Ulster
Beekeepers
Association

5TH ANNUAL HONEY SHOW AND WORKSHOP DAY

Saturday 5th October 2019 • 10.00am - 4.00pm

SPORTS HALL, CAFRE GREENMOUNT CAMPUS, ANTRIM, BT41 4PS



EXHIBITS

will be accepted on Friday 4th October 2019 from 6.00pm - 8.30pm
and Saturday 5th October 2019 from 8.30am - 10.00am

JUDGING

commences Saturday 5th October 2019 at 10.00am, presentation of prizes approx. 2.30pm
come and watch the judging - ask the judges questions (*once judging is complete*).

SHOW JUDGES

Paul Boyle • Enid Brown • Margaret Davis (*Chief Judge*) • Jim Fletcher



UBKA ANNUAL GENERAL MEETING - 1.00pm

Free tea/coffee and biscuits available during all breaks. Soup and sandwiches and a range of crisps and snacks will be available to buy from the Greenmout Canteen.

ALL ENTRIES AND WORKSHOPS FREE OF CHARGE

SCHEDULE OF OPEN CLASSES

1st, 2nd, 3rd, Highly Commended and Commended to be awarded in all classes.

SUPREME HONEY

- Class 1 6 x jars of either light, medium, dark, granulated, set or ling heather honey in either 340g or 454g (*all of one kind*).
- Class 2 2 x 454g - 500g jars of light coloured honey.
- Class 3 2 x 454g - 500g jars of medium coloured honey.
- Class 4 2 x 454g - 500g jars of dark coloured honey excluding bell heather honey.
- Class 5 2 x 454g - 500g jars of bell heather honey.
- Class 6 2 x 454g - 500g of jars of chunk honey.
- Class 7 2 x 454g - 500g jars of naturally granulated honey.
- Class 8 2 x jars weighing between 222g and 500g of soft set honey.
- Class 9 2 x 454g - 500g jars of ling heather honey.
- Class 10 6 x jars of any of 227g, 340g or 454g of light, medium, dark, granulated or ling heather honey (*all of one kind*), to be shown in jars as offered for sale. All jars to be labelled with the exhibitors own labels. Rule 8 does not apply. Honey for sale, labelling regulations apply.
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COMB HONEY

- Class 11 2 x sections of floral honey.
- Class 12 2 x round sections of floral honey.
- Class 13 1 x frame of comb honey suitable for extraction.
- Class 14 2 x containers of cut comb honey gross weight 200g - 255g.

NOVICE CLASS

- Class 15 1 x 227g, 340g or 454g jar or 1 section: competitors who have not won a prize in any class at any previous honey show.
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HONEY CAKES

- Class 16 Honey Fruit Cake made with 200g self raising flour, 175g honey, 175g butter, 175g sultanas, two medium eggs, 110g glace cherries (*halved*).
- Class 17 Honey Cake made with 175g self raising flour, 25g ground almonds and 25g semolina, 100g pure honey, 175g butter or margarine, two eggs and a pinch of salt.

METHOD - applies to both class 16 and 17: Preheat oven to 160°C/Gas Mark 4. Cream butter and honey together. Beat eggs well and add them to the creamed mixture alternately with sifted flour then fold in sultanas and cherries / almonds and semolina, a little milk may be added if necessary. Put into lined 150mm - 175mm buttered circular tin. Bake for approximately 1 hour 30 minutes at 160°C/Gas Mark 4. Note: timing and temperatures are included only as guides since ovens vary.

TOFFEE, CARAMEL OR SWEETS

- Class 18 6 x pieces of toffee, caramel, or sweets, to be displayed on plates provided - honey must be included in the recipe. **Recipe must be displayed with each exhibit.**
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BISCUITS / COOKIES / CAKE

- Class 19 6 x small biscuits to be displayed on plates provided - honey must be included in the recipe. **Recipe must be displayed with each exhibit.**
- Class 20 Victoria Sponge decorated in a bee theme made with 200g castor sugar, 200g butter / margarine, 4 beaten eggs, 200g self raising flour and 2 tablespoons of milk. **Recipe must be displayed with each exhibit.**

METHOD: Preheat oven to 190°C/Gas Mark 5. Mix all ingredients into a soft batter. Divide between two 7" tins. Bake for approximately 20 mins until golden and cake springs back when pressed. Turn onto cooling rack and allow to cool. Note: decoration not included in recipe, timing and temperatures are included only as guides since ovens vary.

MEAD

- Class 21 1 x bottle of dry mead.
Class 22 1 x bottle of sweet mead.
Class 23 1 x bottle of melomel (*exhibitor must identify sweet or dry - labels will be provided*).
Class 24 1 x bottle of metheglin (*exhibitor must identify sweet or dry - labels will be provided*).
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HOMEMADE WINE

- Class 25 1 x bottle of homemade wine (*exhibitor must identify sweet or dry - labels will be provided*).
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BEESWAX

- Class 26 Beeswax polish.
Class 27 One cake of pure beeswax from a poured mould (*not less than 19mm thick at its highest point and minimum weight 230g*).
Class 28 6 x 30g blocks of beeswax, identical in all respects.
Class 29 3 x moulded beeswax candles.
Class 30 3 x non-moulded beeswax candles.
Class 31 1 x moulded beeswax model (*colour dye permitted*).
Class 32 1 x non-moulded beeswax model (*colour dye permitted*).
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MISCELLANEOUS

- Class 33 Photographic class - any subject relating to bees or beekeeping.
Class 34 Photographic class - novice never to have won any prize in any previous honey show, subject relating to bees or beekeeping.
Class 35 An interesting or instructive exhibit or new invention relating to beekeeping.
Class 36 Any decorative display of honey with beeswax or mead or both. Items will be opened by the judge where appropriate. Minimum six pieces. Base not to exceed 2ft x 2ft.
Class 37 An artistic exhibit relating to bees or beekeeping. Not to exceed 2ft x 2ft.
Class 38 Open to All UBKA Associations: display competition to promote your association, could contain any materials/equipment relating to your association's activities throughout the year including education, social, mentoring, queen rearing and honey show activities. Each association will be allocated 2 display boards and 1 x 6ft trestle table. Displays should be completed no later than 12.30pm on 5/10/2019.
Class 39 An essay (*500 words maximum*) on any topic relating to beekeeping or pollinators. All entries must be sent electronically before 28/09/2019 to the Honey Show Secretary, please email: ubkahoneyshow@gmail.com
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JUNIORS

- Class 40 2 x 454g - 500g jars of honey - any variety.
Class 41 1 x poster (*maximum size A4*) relating to bees or beekeeping.
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HONEY SHOW AWARDS

Best Overall Exhibit Antrim Printers Champion Cup
Supreme Honey in classes 1 - 10 Sam Millar Memorial Cup
Exhibitor who obtained most points in the show John Turner Memorial Trophy
UBKA Exhibitor who obtained most points in the show UBKA Trophy

ALL RESULTS WILL BE ANNOUNCED AFTER 2.30PM.

UBKA members, who are exhibitors, are invited to sell products/honey if they desire.

WORKSHOPS...

Two separate workshops will be operated on a rolling basis between 10.00am and 2.00pm giving everyone the opportunity to attend at their convenience - take advantage of these expert workshops and expand your knowledge.



FRAME AND HIVE MAKING 10.00am - 2.00pm

Mark Wallace will be at this year's honey show demonstrating and answering questions on the art of frame and hive making.



THERE IS MORE TO BEES THAN HONEY! 10.00am - 2.00pm

Soaps, potions and creams: practical tips and hints from Valentine Hodges of Vee's Bees.

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RULES AND REGULATIONS

1. Exhibits may not be entered in more than one class.
2. A judge may not be an exhibitor in any class in which they act as a judge.
3. Staging of exhibits will be by appointed stewards except in display classes.
4. The Show Committee shall not be responsible for loss or damage to exhibits.
5. All cups must be returned in good condition one month before next UBKA Honey Show.
6. The decision of the judges shall be final.
7. An exhibitor may make more than one entry per class, up to a maximum of six entries. No single exhibit may be shown in more than one class and an exhibitor shall not be entitled to more than one award in any one class.
8. Other than the exhibitor's label, no other distinguishing marks may be placed on any exhibit, except in class 10, were the exhibitor's own labels are used and must comply with sales regulations. Numbers as supplied by the Show Secretary should be placed approximately 12mm from the bottom of the jar or bottle. With sections or beeswax, one number should be stuck to the exhibit and the other on the covering of the plate/container. For classes 23 - 25 sweet/dry labels should be fitted approx 6mm above the number supplied by the Show Secretary.
9. The decision of the Show Committee on any matter relating to the show (*except judging*) shall be final.
10. Entries can be made on the form provided and posted to reach the Show Secretary by Wednesday 28th September, alternatively entries can be accepted up to 10.00am on Saturday 5th October 2019.
11. Entries must be handed to show stewards in stewards area. Once an exhibitor has completed the display he/she may not re-enter the Honey Show.
12. All Honey, Mead and Wax exhibited must be the bonafide produce of the exhibitor's own bees.
13. Honey Colour: the Judge will use B.D. Grading Glasses.
14. Wax may be exhibited polished or unpolished at the discretion of the exhibitor. Candles should be displayed in secure, non-combustible holders.
15. Prizes will be presented at approximately 2.30pm on Saturday 5th October 2019.
16. An exhibit may not be removed until after the show closes, approximately 3.30pm on Saturday 5th October 2019.
17. Sections must be enclosed in section cases. Commercial yellow cases are acceptable.
18. Mead and homemade wine must be shown in clear, colourless punted (750ml) wine bottles with rounded, not sloping shoulders, without lettering, fluting, or ornamentation of any kind. Bottles must be corked with flanged stoppers, which must be removable without the use of a corkscrew. No alcohol may be added to Wine, Metheglin or Melomel, nor may alcohol or flavouring be added to Mead, but additions such as acids, nutrients and tannin may be used.
19. Extracted honey must be exhibited in matching, plain, clear, glass jars with either matching plain gold or white lids unless otherwise stated.
20. Photographic Class: all exhibits must have been taken, but not necessarily processed by the entrant. The subject should be connected with bees or beekeeping. Each exhibit must be suitably mounted and no larger than 25cm by 25cm. Label to be placed on top left of exhibit.
21. Objections: any protest by an exhibitor must be made in writing to the Show Committee on the Saturday of the show, for consideration by an Appeals Panel, consisting of the Judges' Referee and two other Judges who are not otherwise involved with the objection. The objection must be accompanied by a deposit of £20. Should the protest be sustained by the Appeals Panel or be considered reasonable, the deposit will be returned.
22. The award of points is as follows:
1st - 6 points, 2nd - 5 points, 3rd - 4 points, Highly Commended - 3 points, Commended - 2 points
23. Judges shall have the authority to withhold prizes if there are insufficient entries.

