

# ROYAL CORNWALL AGRICULTURAL ASSOCIATION

Registered Charity No 250312



**EXHIBITION 8<sup>th</sup>, 9<sup>th</sup> & 10<sup>th</sup> June 2017**

## **Bees and Honey Section**

In association with  
Cornwall BKA and West Cornwall BKA

**Section Coordinator:** Mrs J. Cooper

**Show Secretary:** Ms K.A. Bowyer

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## **Judges**

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

HONEY COOKERY: Mrs Wendy Trevennor

WINE AND MEAD\*: Mr Barry Chenneour and Mr James Fooks

\* These classes are being run by the Cornwall Wine Circle.

**Showing Excellence**

ROYAL CORNWALL SHOW

**SINCE 1793**



# Judges Stewards

Honey and Beeswax: Mr B Henderson Smith  
Mr J Roberts  
Mr H J Kendall

Cookery: Mrs C Syms

Mead: Miss M Couch

Wine: Miss M Couch  
Mrs A Margerrison



# ***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 standard white plastic containers with transparent snap-on lids. 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. All mead entries (and wine in the Cornwall Wine Circle section) 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.
6. 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.
7. 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.
8. 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.
9. 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.

10. Staging will take place on the Wednesday before the show in the afternoon (up to 7.30 pm) and all exhibits should be delivered in good time. An exception occurs in the case of wine and mead where the deadline is 5.30 pm to allow the judges (if they wish) to judge these exhibits on Wednesday evening. Booking in forms will be provided.
11. 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.
12. 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.
13. 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. The Cornwall Wine Circle entry fees may be different - consult the organiser.
14. 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.
15. Presentation of Trophies. This will take place at 3.00 pm on the Saturday within the Bee and Honey Section Marque.
16. 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.
17. 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.
18. Cupholders are responsible for the security and safety of their trophy while it is in their possession.
19. Once returned to the Show Committee 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.
20. Exhibitors are required to negotiate with the stewards over the staging and removal of their exhibits.
21. Unless the judges provide their own calibrated scales (and grading glasses) those belonging to the RC Show Committee shall be used.
22. All matters relating to the Press or publicity will in the first instance be handled through the Show Secretary.

## 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**

There are no Gift Classes in the Show this year.

**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.*

*The following two trophies are awarded to entries in the **Cornwall Wine Circles Association Classes 59 - 70.***

**CORNWALL WINE CIRCLES ASSOCIATION TROPHY**

Awarded to the exhibitor gaining the most points in Classes 59 – 70

**GEOFF'S HOME BREW TROPHY**

*Presented by G. Cox*

Awarded to the competitor showing the best bottle of wine in Classes 59 - 66.

# 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 Set 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 225 gms (7 - 9 ozs) and at least 19mm (3/4in) thick
9. Four blocks of Beeswax 25 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 25gms (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 Set 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 25 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 - 25gms (1 oz) in weight
37. One label for a Honey Jar, to comply with labelling regulations.
38. One Bottle of Sweet Mead.
39. One Bottle of Dry 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.**

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").

44. Any Home Made Appliance of Interest to Beekeepers.
45. One Black and White Photograph or image, of Postcard or greater size.
46. One Colour Photograph of Postcard or greater 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.**

Eligibility as for Restricted 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 exhibit on a 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.

## **Cornish Wine Circle Classes (Including Mead)**

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

59. One bottle of Dry Red Wine.
60. One bottle of Sweet Red Wine.
61. One bottle of Dry White Wine.
62. One bottle of Sweet White Wine.
63. One bottle of Dessert Wine (any colour)
64. One bottle of Floral Sweet Wine.
65. One bottle of Wine from Concentrate.
66. One bottle of Rosé Wine from Fruit.
67. One bottle Dry Mead.
68. One bottle Sweet Mead.
69. One bottle Metheglin.
70. 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.

**PLEASE NOTE:** All Mead and Wine entries **MUST** be at The Showground by **5.30 p.m.** on **WEDNESDAY the 7th June 2017.**

## **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 BKA  
Secretary: Anne Ramsden, [anne@sabre146.co.uk](mailto:anne@sabre146.co.uk) 01872 864049

West Cornwall:  
Secretary: Maggie Freegard, [secretary@westcornwallbka.org.uk](mailto:secretary@westcornwallbka.org.uk) 01326 280092

**The Committee appeals to Beekeepers to assist in making the Show a success by telling their friends about the Show, by exhibiting in as many classes as possible, by encouraging their friends to do the same and by attending the Show.**

## 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 tbs 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.