



Autumn

North of England Horticultural Society  
Reg. Charity No. 702017  
AUTUMN FLOWER SHOW  
NEWBY HALL & GARDENS, NEWBY HALL  
HG4 5AJ

Friday 17 <sup>th</sup> September 2021	9.30am to 5.30pm	Adults £22.00
Saturday 18 <sup>th</sup> September 2021	9.30am to 5.30pm	Adults £22.00
Sunday 19 <sup>th</sup> September 2021	9.30am to 5.30pm	Adults £22.00
	Children £8.00 under 5's free	

**THE HARROGATE AND RIPON BEEKEEPERS' ASSOCIATION (HRBKA) SCHEDULE OF OPEN HONEY SHOW**

Judge: Dave Shannon

**PRIZES**

£4.00, £2.00, £1.00 for all Classes.

Entry fee 25p in each Class, except for the three Gift Classes, which are free.

**TROPHIES**

1. Sir Bernard Lomas Walker Rose Bowl to be awarded to the individual member of the HRBKA gaining most points in the Show.
2. BBKA Blue Ribbon for the best exhibit in the Show
3. Parkinson Trophy to be awarded for the best exhibit in Classes 1 - 10.
4. W H Seller Challenge Cup to be awarded for the best exhibit of light honey.
5. Bernard Corner Cup to be awarded for the best exhibit of medium honey.
6. S Duddles Cup to be awarded for the best exhibit of containers of honey presented as for sale.
7. Denis Jesper Cup to be awarded for the best exhibit of heather honey entered by a member of HRBKA.
8. W N Wells Challenge Cup to be awarded for the best exhibit of creamed or soft set honey.
9. Albert Clarke Trophy and National Honey Show entry ticket to be awarded to winner of Novice Class 8.
10. Harry Grainger Award to be presented for the best comb of honey for pressing or extracting.
11. Bill Reynolds Cup to be awarded for the best exhibit of beeswax in the Show.
12. Peter Scott Trophy to be awarded for the best exhibit of candles in the Show.
13. Crawshaw Trophy to be awarded for the best bottle of mead in the Show.
14. Ross Thompson Trophy to be awarded to HRBKA individual member gaining most points in Gift Classes.

**CLASSES**

1. 3 various jars honey (composite)
2. 2 jars light honey
3. 2 jars medium honey
4. 2 containers of honey presented as for sale
5. 2 jars granulated honey

6. 2 jars creamed or soft-set honey
7. 2 jars heather honey
8. Novice Class - 1 jar of any honey
9. 1 shallow or deep comb of honey for pressing or extraction
10. 2 packs cut comb honey (not less than 8 oz each) in standard pack
11. Block of beeswax between 8 oz and 16 oz
- 11a Novice Class – 5 matching 1oz (28g.) blocks of beeswax.
12. 2 beeswax candles made by any method
13. 2 beeswax candles from a mould made by the competitor; mould also to be displayed
14. 1 bottle Sweet Mead
15. 1 bottle Dry Mead
16. Photographic Competition for a macro or micro photograph
17. Microscope Slide -1 labelled slide on any aspect of beekeeping
18. Photographic competition for a photograph of bees or beekeeping

#### Gift Classes

19. 1 Honey Fruit cake (see regulation 10 - this recipe must be used)
20. 1 The Janet Paley Honey Cake (see regulation 11- this recipe must be used)
21. Confectionery: 6 pieces (e.g. sweetmeats, biscuits, fudge, etc.). Recipe to be displayed with exhibit

#### **REGULATIONS GOVERNING THE EXHIBITION OF HONEY ETC.**

1. Completed entries on the official entry form must reach the Show Secretary, Peter Gudgeon, 20 Westbourne Grove, Ripon HG4 2AH, not later than 12 noon on Monday 13th September 2021. Exhibits may be delivered to the Show Secretary or to his nominees (information from Peter Gudgeon Tel. 01765 600084, e-mail petergudgeon@yahoo.co.uk) not later than 9pm on Wednesday 15th September 2021. Alternatively, exhibits may be taken directly to the show ground between 2 pm and 6 pm on Wednesday 15th September, or before 10:30am on Thursday 16th September 2021; Gift class entries only may also be delivered directly to the show ground between 4pm and 6pm on 16th September 2021. The Show Committee reserves the right to stage exhibits; in particular the Show Committee will stage all the cake entries in classes 19 and 20.
2. All honey must be the produce of the exhibitor's bees except in Gift Glasses, which must use English honey. All wax must be refined by the exhibitor. All candles entered in the Show must be mounted so that the candles can be lit and burnt safely as exhibited, with minimal risk of falling over. Microscope slides must be made by the exhibitor.
3. Exhibitors must label every jar or other exhibit with labels provided by the Show Secretary. Such labels must be affixed to the jars and bottles about one inch from the bottom. No exhibitor's card or label other than those supplied may be placed on any exhibit, Classes 4, 16, 17 and 18 excepted.
4. The two containers used in Class 4 must be the same and may be of any size, shape or material subject to there being a minimum weight of 227g (1/2 lb.) of honey in each container. The quality of the honey and the attractiveness of the labelling and the packaging will be given equal weight in the judging. Entries will be staged so that any competitor details are not immediately visible. The labelling must conform to all relevant UK legislation in force at the time of the Show.
5. All comb honey in Class 9 must be properly protected by glass or other transparent material to both sides. Frames must be capable of easy removal from the cases.
6. Extracted honey must be exhibited in matching plain glass or plastic one pound jars with standard lacquered caps, and must be one size in each exhibit.
7. Mead must be exhibited in colourless wine bottles without names, fluting or ornament. Stoppers must be easily removable.
- 8 Class 16. Photographic Class: An exhibit shall be a **macro photograph** (a photograph, usually close-up / detail, taken through a zoom or macro camera lens) or a **micro photograph** (a photograph taken through a microscope), mounted on a stiff card, so as to prevent bending, but not framed. The maximum size of the exhibit shall be A4 (297mm x 210 mm-11.7" x 8.3") including any mount, if used. A title may be included on

the mount. The exhibit will be judged on apicultural interest as well as photographic quality. The photography and any digital manipulation must be the work of the exhibitor.

9. Class 18 - Photographic Class: An exhibit shall be 1,2 or 3 photographs of any aspect of bees or bee-keeping, mounted on a stiff card, so as to prevent bending, but not framed. The maximum size of the exhibit shall be A4 (297mm x 210 mm-11.7" x 8.3") including any mount, if used. A title may be included on the mount. The exhibit will be judged on the appeal to the general public as well as photographic quality. The photography and any digital manipulation must be the work of the exhibitor.

10. Class 19. Honey Fruit Cake: the following recipe must be used-

*Ingredients:*

225g (8 oz) self-raising flour	115g (4 oz) sultanas
115g (4 oz) butter	60g (2 oz) mixed peel
225g (8 oz) honey	115g (4 oz) currants
2 medium eggs	Pinch of salt      milk if required

*Method:*

1. Cream butter and honey together.
2. Stir in the eggs, add the salt and blend in the sieved flour. Save a little of the flour to coat the fruit before adding.
3. Add fruit and blend together thoroughly, adding a little milk if required.
4. Bake in a well-buttered 18cm (7" or thereabouts) round tin, for up to 2 hours in a moderate oven.

11. Class 20 – The Janet Paley Honey Cake: the following recipe must be used-

*Ingredients:*

200g clear honey, plus about 2 tbsp extra to glaze	
225g unsalted butter	100g soft brown sugar
3 large eggs	300g self-raising flour
1tbsp milk	Flaked almonds to decorate

*Method:*

1. Preheat the oven to fan 140C/ conventional 160C/gas 3. Butter and line a 20cm round loose bottomed cake tin. Cut the butter into pieces and drop into a medium pan with the honey, milk and sugar. Melt slowly over a low heat, then bring to the boil. Leave to cool for 15-20 minutes, to prevent the eggs cooking when they are mixed in.
2. Sift the flour, and then add beaten eggs and flour alternately into the melted honey mixture using a wooden spoon, beating until you have a smooth, quite runny batter.
3. Pour the mixture into the tin and sprinkle over the almonds. Bake for 50 minutes-1 hour until the cake is well-risen, golden brown and springs back when pressed. A skewer pushed into the centre of the cake should come out clean.
4. Turn the cake out on a wire rack. Warm 2 tbsp honey in a small pan and brush over the top of the cake to give a sticky glaze, then leave to cool.

12. Exhibitors to be awarded only one prize in each Class.

13. Entrants in Class 8 are not to have won a first prize in a honey class at any open Honey Show, and entrants in Class 11a are not to have won a first prize in a wax class at any open Honey Show.

14. Gift Class entries will be sold for the benefit of a beekeeping charity.

15. Removal of exhibits: Exhibits winning first prize in Gift Classes will not be sold before 12 noon on Sunday 19th September 2021. Other exhibits in these Classes may be sold at any time after judging is completed. No other exhibit or any part thereof may be removed before 5.30pm on Sunday 19th September 2021 without the express permission of the Show Committee. No exhibit may be tasted or in any way interfered with by the exhibitor or any other person during the Show without the authority of the Show Committee.

16. All exhibits must be removed from the Show between 5.30pm and 6.00pm on Sunday 19th September 2021. Entries not collected by these times may be sold and the proceeds donated to a beekeeping charity.

17. Objections: any protest or objection by an exhibitor must be made in writing and handed to a member of the Show Committee before 5.30pm on the first day of the Show. It must be accompanied by a deposit of £5 which will be returned if the protest or objection is sustained or considered reasonable, but not otherwise.

18. Liability for loss or damage: the organisers can accept no responsibility for the safety of exhibits or other property. All reasonable precautions against theft or damage will be taken, but all exhibits will be staged at their owner's risk.

19. Power of Show Committee: the Show Committee is empowered to:

(a) Increase the number and value of prizes in any Class should the number and high standard of merit warrant their doing so.

(b) Withhold prizes in cases of insufficient merit or entries.

(c) Submit for analysis any exhibit.

(d) Sell or otherwise dispose of, on behalf of the exhibitor, any honey damaged in transit (or reduced in value by any other means) or return the same to the exhibitor.

(e) Retain all or part of any exhibit, concerning which a protest has been made, until a decision upon such protest has been made.

(f) Decide any question as to the interpretation of the regulations.

20. The decisions of the Show Committee on any matter in relation to the regulations or on any protest or objection to the regulations or to any exhibit shall be final. Three members of the Show Committee shall constitute a quorum.

21. Acceptance of conditions: the sending of an entry form binds the exhibitor to the acceptance of these regulations and entries will only be accepted on this understanding. Any queries regarding this schedule should be directed to: Show Secretary, Peter Gudgeon, 20 Westbourne Grove, Ripon HG4 2AH (Tel 01765 600084, e-mail [petergudgeon@yahoo.co.uk](mailto:petergudgeon@yahoo.co.uk)).

22. Points awards: points will be calculated on the following basis - 1st - 5 points; 2nd - 4 points; 3rd - 3 points; Highly Commended - 2 points; Commended - 1 point.

23. The Specialist Societies Marquee will be cleared at 8.00am on Friday 17th September 2021 and only persons authorised by the Show Committee will be permitted to be present during judging of the exhibits.

MAKE A NOTE IN YOUR DIARY  
OF THE SHOW DATES FOR 2022

**HARROGATE SPRING FLOWER SHOW**  
**21, 22, 23, 24 APRIL**  
**The Great Yorkshire Showground**

**HARROGATE AUTUMN FLOWER SHOW**  
**16, 17, 18, SEPTEMBER**  
**Newby Hall & Gardens**