

THE ROYAL HIGHLAND SHOW 2017

Honey Schedule

Honey Marquee very kindly sponsored by

Morton Fraser

For all enquiries please contact:

Royal Highland Show Dept.

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Email: ShowDept@rhass.org.uk

www.royalhighlandshow.org



Paper and Online entries close: 19th May

Entry Fees (VAT incl): £2.50, excluding Gift Class, Gift Class - Nil

Judges

Terry Ashley, Sandbach, Cheshire

John Goodwin, Congleton, Cheshire

David Shannon, Wroth, Doncaster, South Yorkshire

Prize Money

All Classes (excluding Gift Class and Local Association Class)

The winners of awards will receive prize money, as follows:

1st Prize £10.00

2nd Prize £5.00

3rd Prize £3.00

Local Association Class

1st Prize £60.00

2nd Prize £30.00

3rd Prize £15.00

Gift Class

Nil

Class 49 may only be entered by Local Beekeeping Associations and not by individuals.

Rules and Regulations

1. Disclaimer of Liability

The term Exhibitor shall include persons taking part in any competition, exhibition or display arranged by the Society and the owner of any animal, plant, machinery or other thing involved in any such competition or display or otherwise exhibited on the Showground. Save for death or personal injury caused by breach of its duty the Society will not be responsible for death, injury, disease, damage or loss caused to any Exhibitor or to his or her servant or agent or to any animal, article, plant, machinery or thing of whatever nature brought on to the Showground by the said Exhibitor from whatever cause death, injury, disease, damage or loss arises.

Save as aforesaid the Exhibitor shall indemnify the Society against all claims, damages and expenses whatsoever in any way arising out of the presence of the Exhibitor, his servants, agents, exhibits, vehicles or equipment on the Showground and shall assume full responsibility therefor. Acceptance of the foregoing provisions shall be a condition of entry.

Exhibitors are advised to insure against fire and other appropriate risk not only as regards their own property but also against any third party claims.

2. Delivery of Exhibits

All exhibits must be delivered to the Showground not later than 11am on Wednesday 21st June 2017. Special labels will be supplied by the Society and must be addressed to the return journey, and have number(s) of Class(es) on same. Boxes containing hives, jars, or sections must be screwed and not nailed and the hives, bottles and sections so placed that they can be lifted out and replaced without disturbing the packing.

3. Labels

The number of the exhibit will be detailed in a letter sent by the Society approximately 2 weeks prior to the Show. Labels will be provided which should be completed with the correct exhibit number and must be placed on the corresponding exhibit - viz., jars: on side of jar about 10 - 15mm from the bottom; sections, containers, frames and wax: at right top corner of case and also on each section, frame and on the underside of 454g waxcake. No goods will be staged unless this rule is complied with.

4. Identification

Entries will be disqualified if any card, trade mark or name of the Exhibitor is placed upon any part of an exhibit except in classes 10 and 29.

5. Honey and Wax Exhibits

Every article exhibited must be the property of the exhibitor. All honey and wax exhibited, except in Wax Classes 18 – 25, must be the bona fide produce of the Exhibitor's bees.

6. Comb Honey

Square Sections approximately 454g (1lb) must be enclosed in cardboard commercial sale section cases or whiteshow cases. Round sections must have clear covers on both sides.

Cut Comb Honey must be shown in standard white cases with clear lids or clear cut comb cases and must have a gross weight between 200 – 255g (7-9oz).

Frames must be shown in protective cases and the comb must be visible from both sides.

7. Extracted Honey

Must be exhibited in plain, clear 454g (1lb) squat jars (glass or plastic) with standard gold lacquered metal, or gold or white plastic, screw tops or twist-offs, and matching, except in classes 10 and 29.

8. Mead

Must be shown in clear, colourless glass, punted bottles of approximately 75ml (26 fl oz) capacity with rounded, not sloping, shoulders and without lettering of any kind. Bottles with shallow punts are acceptable. Only white flanged corks should be used.

9. Cocktail: To be sent in a suitable clear glass bottle. A glass for display should be sent for display post-judging.

10. No Exhibitor shall be allowed to take more than one prize in any one class.

11. The Judge shall be empowered to withhold prizes in case of insufficient merit.

12. Should there be any class of three or less entries, the value of the first prize may be reduced at the discretion of the Judge to that of the second, the second to that of the third and no third prize will be awarded.

13. Judging Times

The Judges will commence their inspections at 13:30 hours on Wednesday 21st June 2017, the day before the opening of the show. The Honey Section will be closed during the judging.

14. Collection of Exhibits

Exhibits of Honey may be placed in their positions in the Honey Section before the opening and removed after the Show by Exhibitors themselves or their representatives. In the event of neither the Exhibitor nor a person with written authority from the Exhibitor being present to place or remove exhibits, they will be placed and removed by those hired and paid by the Society. This will be done on the understanding that those hired, do so on behalf of the Exhibitors with whom the risk lies. The Society will be in no way responsible for expenses incurred, or loss of, or injury to exhibits, by errors or accidents in placing, despatching or conveying exhibits.

15. The Honey Section will remain open to the public until 1800 hours on Sunday 25th June 2017, the last day of the show. Exhibits may be collected by hand only from **1830 – 2100 hours on Sunday, 25th June**. Honey exhibits will also be available for removal from 0600 to 1400 hours on Monday 26th June 2017.

16. The Society undertakes no responsibility for the receipt or despatch of exhibits, nor for any injury exhibits may sustain during the Show or otherwise.

17. A Show admission ticket, valid for use on one day only, will be sent to Exhibitors who have submitted six or more entries.

18. Only those entered in the competitive classes can sell home-produced honey and related products in the Marquee during the Show

19. Labelling Regulations

- The word HONEY may be prefixed with the type of honey and/or area of origin, e.g. Edinburgh Honey
- The metric weight must appear –figures to be at least 4mm high for 454g and 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.
- Your name and address must appear on the label. Email address is not sufficient.
- The country of origin must be shown on the label, or within eye view of the label e.g. 'Produce of Scotland'. The county name alone at the end of your address is not sufficient.
- 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 otherwise there must be a lot number. This information, if not on the label, should be within eye view of the label.



Baking Recipes for Royal Highland Show 2017

All banking exhibits to be displayed on a white paper plate and enclosed in a clear plastic bag.

Honey Fruit Cake

Ingredients	Method
200g SR Flour	Preheat oven to 150°C
175g honey	Coat the cherries with 2 teaspoonfuls of the flour.
110g butter	Cream the butter and honey together.
175g sultanas	Beat eggs well and add them to the creamed mixture alternately with the sifted flour adding a little milk if necessary to give a dropping consistency.
2 medium eggs	Fold in cherries and sultanas.
110g glace cherries (halved)	Put into lined 150mm – 175mm buttered circular tin. Bake for 1 hour 10 minutes, check with a skewer. If not cooked in centre cover with foil before cooking for another 10 minutes. Test again.

Walnut and Date Honey Loaf

Ingredients	Method
225g SR Flour	Preheat oven to 150°C
175g unsalted butter	Line the base and sides of a 900g (2lb) loaf tin with greaseproof paper, buttering the tin and paper.
3 tablespoons clear honey	Tip the flour, cinnamon, butter (softened and cut into cubes), sugar, 2 tablespoons of the honey, eggs and about half the banana into a large mixing bowl.
2 medium eggs	Beat the mixture for 2-3 minutes with wooden spoon or mixer adding banana until mixture is just a dropping consistency.
½ teaspoon ground cinnamon	Mix in dates.
100g light muscovado sugar	Spoon into prepared tin and level the top.
50g walnut pieces	Scatter on the walnut pieces.
100g stoned dates	Bake for one hour, then lightly press top. If firm check with skewer into centre of cake. Bake for another 5 or 10 minutes if necessary.
2 semi-ripe bananas, about 250g total weight in skins.	While warm drizzle remaining tablespoon of honey on top.
	While warm drizzle remaining tablespoon of honey on top. Cool for 15 minutes then lift out of the tin. (Note: Using bananas makes this loaf moist).



Honey Cake

Ingredients	Method
175g SR Flour	Preheat oven to 150°C
25g ground almonds	Cream butter and honey together.
25g semolina	Beat eggs well and add them to the creamed mixture alternately with sifted flour, almonds, semolina and salt.
100g honey	A little milk may be added if necessary.
113g butter or margarine	Put into lined 150mm – 175mm buttered circular tin.
2 eggs	Bake for 1 hr 30 mins approx.
Pinch of salt	

Honey Shortbread Biscuits (Note: six to be displayed)

Ingredients	Method
25g brown sugar	Preheat oven to 170°C
100g butter	Cream butter and sugar together.
25g honey	Add honey gradually.
175g plain flour	Work in the flour and knead lightly.
	Roll out and use cutter to form shapes.
	Bake till firm

Honey Tablet

Own recipe to be displayed beside the exhibit.

8 pieces to be displayed

1 lb Honey Chutney

Own recipe to be displayed beside the exhibit.

Honey or jam jar may be used.

1 lb Honey Lemon Curd

Own recipe to be displayed beside the exhibit.

Honey or jam jar may be used.



Sections and Classes

Extracted Honey

1. Two jars of Light
2. Two jars of Medium (excluding Ling Heather)
3. Two jars of Dark (excluding Bell Heather)
4. Two jars of Soft Set Blossom
5. Two jars of Naturally Crystallised Blossom
6. Two jars of Bell Heather
7. Two jars of Ling Heather
8. Two jars of Ling Heather Blend
9. Six Jars. Exhibit may consist of one, two or three different kinds of Honey
10. Six Jars labelled for Sale. Exhibit shall consist of any one kind of Honey. All jars and labels to conform to current statutory requirements for shop sales.

Comb Honey

11. One Frame of Blossom, suitable for extraction (wired foundation to be used)
12. One Frame of Ling Heather for Cut Comb
13. Two containers of Cut Comb – Blossom
14. Two containers of Cut Comb – Ling Heather
15. Two jars of Chunk

Beeswax

16. One Cake, weight not less than 454g and 25mm thick
17. Six blocks, weight approx. 30g each. Matching in all respects.
18. Display of Beeswax, moulded into shapes of any size, minimum of eight pieces. Colour permitted. Display not to exceed 500mm x 500mm (20" x 20")
19. Display of Beeswax, moulded into shapes any size, minimum of eight pieces. No Colour permitted. Display not to exceed 500mm x 500mm (20" x 20")
20. One Model or Sculpture, not moulded (Candles excluded)
21. Two moulded models, matching in all respects. Colour permitted.
22. Three Beeswax Candles, all made by moulding and to be displayed flat. Matching in all respects. One may be lit by the Judge.
23. Three Beeswax Candles, all made by any method other than by moulding and to be displayed flat. Matching in all respects. One may be lit by the Judge
24. Two Rolled Decorated Candles (no flammable decoration) to be displayed flat. (In classes 22 – 24 the candle holders will be supplied by the SBA. Exhibitors own candle holders not to be used. Class and exhibitor number to be attached to each candle).
25. One Sheet of Unwired Foundation produced by the Exhibitor. Size to be B.S. Deep or larger and mounted in a frame

Mead and Cocktails

26. One Bottle of Dry Mead
27. One Bottle of Sweet Mead
28. A Cocktail. Alcoholic or non-alcoholic, one of the ingredients of which must be honey. Recipe must be displayed with exhibit.

Display

29. A 'For Sale' Display of Honey, extracted and comb, and Beeswax Products. Mead not permitted.
Area not to exceed 600mm x 600mm. (2ft x 2ft)

Gift

30. One Jar of Honey, any kind.
The Honey in this class will be sold on the Sunday afternoon of the show. All money received will be given to charity.

Craft

31. An Artistic/Decorative Exhibit related to Bees &/or Beekeeping. Display area 40cm x 40cm.
32. Skep suitable for Swarm Collection, Outside Diameter 30cm to 40cm, Height 25cm to 35cm, made by the exhibitor in straw or wild grasses and any suitable binding material.

Novice (Open to all Beekeepers who have never before competed at The Royal Highland Show)

33. One Jar of Liquid Honey
34. One Jar of Set Honey

Junior (Open to exhibitors aged 16 years of age and under)

35. One Jar of Liquid Honey
36. One Jar of Set Honey

Primary Schools

Photograph/s display showing the work done in class during their studies of Honeybees and other pollinators. Restricted to a maximum of 4 x up to A4 photographs which may be mounted on A2 paper/board. Only one display per class.

Class 37 restricted to primaries 1 – 4.

Class 38 restricted to primaries 5 – 7.

Photography (To have a Beekeeping Related Theme. Maximum size of paper used A4. Unmounted)

39. One Coloured Photograph
40. One Black and White Photograph

Honey Label

41. Honey Label. To be displayed on a 1lb / 454g, squat honey jar. Must conform to sales regulations.

Baking (All baking must contain honey. Recipe, where shown, must be adhered to otherwise recipe to be displayed with exhibit.)

All baking exhibits to be displayed on clean white round paper plates and enclosed within a clear plastic wrapping. Neither supplied at show. Exhibitors label to be displayed on plastic wrapper and on plate.

42. Honey Fruit Cake
43. Walnut and Date Honey Loaf
44. Honey Cake
45. Honey Shortbread Biscuits (six to be displayed)
46. Honey Tablet
47. 1lb / 454g Honey Chutney
48. 1lb / 454g Honey Lemon Curd

Local Associations

(This class is only to be entered by Local Beekeeping Associations. Display area must not exceed 600mm x 600mm (2ft x 2ft). No form of identification to be shown on display. (After judging the name of the Local Association may be displayed).

49. Display of items containing Products of the Hive. Minimum six items. All containers will be opened for judging.

Points allocation

Points calculated on the following basis:

1st – 6 points 2nd – 3 points 3rd – 1 point

In the event of a tie, the Exhibitor having most first prizes will be the winner.

Trophies

The winner shall hold the trophy for one year. The Bronze Medal and Andrew Limond Memorial Silver Medal will be retained by the winner.

Any Exhibitor having official connection with an Agricultural College shall not be eligible to compete for the Trophies.

SPECIAL PRIZES

SP1 – Empirex Trophy 1938 Perpetual Silver Challenge Cup Presented by The Scottish Beekeepers' Association. To be competed for annually at The Royal Highland Show, awarded to the exhibitor gaining most points overall.

SP2 – Bronze Medal Presented by The Scottish Beekeepers' Association, for the exhibitor placed reserve in the competition for the Empirex Cup.

SP3 – Andrew Limond Memorial Silver Medal Presented by The Scottish Beekeepers' Association. To be awarded to the Scottish exhibitor gaining most points overall.

SP4 – The E. & M.B.K.A. Napier S.Landale Perpetual Memorial Trophy Presented by Mrs. Landale. To be awarded to the exhibitor gaining most points in Classes 16 – 25 inclusive.

SP5 – Thomas Henry Fairley Perpetual Trophy Presented by Mrs. E. Fairley, Edinburgh. To be awarded to the Exhibitor from outwith Scotland gaining most points overall.

SP6 – Scottish Beekeepers' Association Heather Honey Trophy Perpetual Challenge Brass Skep Presented by Mrs. J.E. Robertson, Edinburgh. To be awarded to the Exhibitor gaining most points in classes 6 – 8; 12 & 14.

SP7 – Perpetual Challenge Medal Presented by The Scottish Beekeepers' Association. To be awarded to the Exhibitor gaining First Prize in the Gift Class.

SP8 – Champion Card and the SBA Ian Craig Perpetual Trophy Presented by Mr. Ian Craig, Johnstone To be awarded to the Exhibitor with the Best Exhibit in the Beeswax Section.

SP9 – Champion Card and The McAnespie Perpetual Trophy Presented by Mr. & Mrs. Phil. McAnespie, Ayr. To be awarded to the Exhibitor gaining most points in the Baking Classes.

SP10 – Champion Card and The Wright Perpetual Trophy Presented by Dr. & Mrs. D. Wright, Edinburgh. To be awarded to the Exhibitor with the best exhibit in the Baking Classes.

SP11 – Champion Card and the Iain Steven Perpetual Trophy Presented by Mr. Iain Steven, Perth. To be awarded to the Exhibitor with the best exhibit in the Honey Classes.

SP12 – Champion Junior/Novice A grant of £50 towards the purchase of beekeeping equipment for the Champion Junior/Novice, who has never before exhibited at the Show.