



SCOTTISH HONEY CHAMPIONSHIPS



2019 HONEY SCHEDULE

In association with the Scottish Beekeepers Association



Honey Marquee very kindly sponsored by:



For all enquiries please contact:

Honey Administrator, Royal Highland Show, Royal Highland Centre, Ingliston, Edinburgh EH28 8NB

Telephone: +44 (0)131 335 6207, Email: ShowDept@rhass.org.uk

www.royalhighlandshow.org

#scottishhoneychampionships



Paper entries accepted until 19th May

Online entries accepted until 26th May

Entry Fees (all include VAT)

All Classes excluding Gift Class - £3.00
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Gift Class - Nil

Prize Money

All classes (excluding Gift Class and Local Association Class)	First Place: £10.00 Second Place : £6.00 Third Place: £4.00
Local Association Class	First Place: £60.00 Second Place : £30.00 Third Place: £15.00
Gift Class	Nil

Class 51 may only be entered by Local Beekeeping Associations and not by individuals.

Judges

Joyce Nisbet, Wrexham

Sue Carter, Rickmansworth

Bill Fisher, Chorleywood

Jim Fletcher, Newtonards

Rules and Regulations

- Disclaimer of Liability:** The term Exhibitor shall include persons taking part in any competition, exhibition or display arranged by The Royal Highland & Agricultural Society of Scotland (RHASS) 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 RHASS 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 RHASS 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 therefore. 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.
- Delivery of Exhibits:** All exhibits must be delivered to the Showground not later than 11am on Wednesday, 19th June, 2019. Special labels will be supplied by RHASS 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.
- Labels:** The number of the exhibit will be detailed in a letter sent by RHASS approx. 2 weeks prior to the Royal Highland 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 12mm from the bottom,



sections, frames and wax at right top corner of case and also on each section, top bar of frame and on the underside of 454g wax cake, on the short side and on the lid of each cut comb container.

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 31.
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 – 27, 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 white show 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 (7-9 oz).
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 (1 lb) 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 31.
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. The Judge shall be empowered to withhold prizes in case of insufficient merit.
11. 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.
12. **Judging Times:** Judging will commence at 13:30 hours on Wednesday, 19th June 2019, the day before the opening of the Royal Highland Show. The Honey Section will therefore be closed during the judging.
13. **Movement of Exhibits.** Honey exhibits may be placed in their positions in the Honey Section before the opening, and removed after the Royal Highland 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 staff hired by RHASS, but this will be done on the understanding that those so hired, do so at the exhibitors risk and that RHASS 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.
14. Honey Section opening times. The Honey Marquee will remain open to the public until 1800 hours on Sunday, 23rd June, 2019, the last day of the Royal Highland Show. Exhibits may be collected by hand only from **1830 – 2100 hours on Sunday, 23rd June.** Honey exhibits will also be available for removal from 0600 to 1400 hours on Monday, 24th June, 2019.
15. The RHASS undertakes no responsibility for the receipt or despatch of exhibits, nor for any injury exhibits may sustain during the Royal Highland Show or otherwise.
16. A ticket of admission to the Royal Highland Show, valid for use on one day only, will be sent to exhibitors who have submitted and paid for **six or more entries.**
17. Only those entered in the competitive classes can sell home produced honey and related products in the Marquee during the Royal Highland Show.



18. Labelling Regulations:

1. The word HONEY may be prefixed with the type of honey and/or area of origin, e.g. Edinburgh Honey
2. 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.
3. Your name and address must appear on the label. Email address is not sufficient.
4. 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.
5. 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.

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 with 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 square or round sections - Blossom
16. Two square or round sections - Ling Heather
17. Two jars of Chunk

Beeswax

18. One Cake, weight not less than 454g and 25mm thick
19. Six blocks, weight approx. 30g each. Matching in all respects.
20. 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")
21. 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")
22. One Model or Sculpture, not moulded (Candles excluded)
23. Two moulded models, matching in all respects. Colour permitted.
24. Three Beeswax Candles, all made by moulding and to be displayed flat. Matching in all respects. One may be lit by the Judge.



25. 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
26. Two Rolled Decorated Candles (no flammable decoration) to be displayed flat.
(In classes 24 – 26 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).
27. 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

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

Display

31. 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

32. One Jar of Honey, any kind.
The Honey in this class will be sold on the Sunday afternoon of the Royal Highland Show. All money received from the sale, will be given to a suitable registered charity chosen by the SBA.
Note: Entries in this class are donated by the producer to The Scottish Beekeepers' Association (SBA). By entering this class, the producer confirms that the product is produced, packaged and labelled in accordance with all relevant regulations including health and safety and food safety requirements

Craft

33. Needlework/ Artistic/Decorative Exhibit related to Bees &/or Beekeeping. Display area 40cm x 40cm.
34. 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)

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

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

37. One Jar of Liquid Honey
38. 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.)

- 39 restricted to primaries 1 – 4.
- 40 restricted to primaries 5 – 7.

Photography

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

41. One Coloured Photograph
42. One Black and White Photograph



Honey Label

43. Honey Label. To be displayed on a 1 lb, 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 Royal Highland Show. Exhibitors label to be displayed on plastic wrapper and on plate.

44. Honey Date Cake

- 100g chopped dates
- 200g soft butter
- 200g honey
- 3 eggs beaten
- 100g ground almonds
- 125g wholemeal flour
- 1.5 teaspoon baking powder
- 25g flaked almonds

Place the dates in a pan with 50ml water and cook for 2 – 3 minutes until they are soft. Leave to cool. Cream butter and honey. Add the eggs gradually. Still in the dates and any remaining cooking liquid, followed by the ground almonds, then fold in the flour and baking powder. Pour into a greased and lined 20cm tin, sprinkle with the flaked almonds and bake for 45 – 50 minutes at 180C, gas mark 4. Timing is for conventional ovens and is a guide only as appliances vary.

45. Honey Snickerdoodle biscuits

- 200g self-raising flour
- 140g butter
- 113g caster sugar
- 2 large tablespoons honey
- 1 egg yolk

Cream sugar and butter. Mix in the honey and egg yolk. Sift in the flour and combine. Form the dough into small balls, roll these in sugar then flatten onto a baking sheet covered with silicone or greaseproof. Cook in a medium oven, gas 4/ 180C/350F for 15-20 minutes or until golden brown. They spread when cooking.

46. Honey Tray Bake

6 pieces displayed on white paper plate. Recipe to be displayed with exhibit.

47. 6 small honey cakes, gluten free.

To be displayed on white paper plate. Recipe to be displayed with exhibit.

48. Honey Chocolates

To be displayed in a presentation box. Max. gross weight 300g. Recipe to be displayed with exhibit.



49. Carrot, Ginger and Almond Chutney

- 450g carrots, grated
- 15g ground coriander
- 15g sea salt
- Generous pinch of paprika
- Finely grated zest and juice of 1 lemon
- 260ml cider vinegar
- 340g sugar
- 60ml clear honey
- Generous 30g flaked almonds
- 55g fresh ginger, grated

Put the carrots, coriander, salt, paprika, lemon zest, ginger and juice and vinegar into a non-metallic bowl. Cover and leave in a cool place overnight.

Tip the contents of the bowl into a pan. Add 140ml water and bring to the boil, simmer for 20 minutes. Over a low heat, stir in the sugar and honey until both have dissolved, then return to the boil. Simmer for a further 20 – 25 minutes, stirring as necessary, until the mixture is thick and no free liquid is visible. Stir in the almonds and simmer the mixture for another 4 minutes.

Remove the chutney from the heat and ladle into sterilised jars. Cover with vinegar-proof lids and leave to mature.

50. Honey vinegar

One bottle. Max. 250ml capacity.

51. Local Associations Display of Honey, Beeswax, Home Produced Products containing Honey and/or Beeswax

(This class is only for Local Beekeeping Associations. Display area must not exceed 600mm x 600mm (2ft x 2ft). Only products made with honey and/or beeswax to be labelled for information (i.e. honey soap, honey lip balm, beeswax polish) No other form of identification to be shown on display. (After judging the name of the Local Association may be displayed)

Display to be a minimum of 6 different, and maximum of 10 different items involving honey, beeswax, products made with honey and/or beeswax as ingredients. All containers will be opened for judging. Decorative materials may be used.

Points System

Points calculated on the following basis:- 1st – 6 points, 2nd – 5 points, 3rd 4 points, VHC – 3 points, HC - 2 points, C – 1 point.

In the event of a tie the exhibitor having most first prizes to be the winner, which failing, commended points will be taken into consideration.

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 18 – 27 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 & 16.

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 Royal Highland Show.