2025 Devon COUNTY SHOW 15 • 16 • 17 MAY



Cornish Mutual
Farming Insurance Experts

BEES & HONEY SCHEDULE

WWW.DEVONCOUNTYSHOW.CO.UK

Westpoint Arena, Exeter

DEVON COUNTY AGRICULTURAL ASSOCIATION

Patron: His Majesty The King
President: HRH The Princess Royal
Deputy President: Mr Roger Ellis

Honorary Show Director: Mr Stewart Stevens
Devon County Show Manager: Mrs Lisa Moore
Devon County Show, Westpoint
Clyst St Mary, Exeter EX5 1DJ

Devon Beekeepers' Association Show Committee
Chairman & Secretary: Liz Westcott
Members: Alan Binge, Harriet Brooks Brownlie, Sylvia Guest, Maggie Heal, Stephen Ide, Tony Lindsell, Jack Mummery, Bill Pyle, Viv Thorn, Gary Wills

Entries to

Karen Watkins

https://showingscene.com/events/devon-county-show-2025-may-2025/bees-honey

Devon County Show, Westpoint, Clyst St Mary, Exeter EX5 1DJ
Tel: 01392 353709 Email: karen@dcshow.org



Judges:

Jack Mummery
Suzette Perkins

Entry Fee:

£1.75 (including VAT) (Except class 23)

Entries Close: 20th April 2025

Entries may be submitted on Thursday morning but must be booked in and staged by 9am. Please tick the box on entry form to indicate when you will be staging.

Prizes *(except where stated otherwise)*: 1st - £10.00; 2nd - £7.00; 3rd - £4.00, 4th - £2.00; 5th - £1.50; 6th - £1.00
(Prizes donated by the DBKA, and E H Thorne (Beehives) Ltd gift vouchers. Prizes may be made up of either cash or gift vouchers at the discretion of the Show Committee.)

Members of the DBKA will be in attendance at the marquee on all days to give advice and information, and to meet and enrol new Beekeepers.

THE HONEY SECTION
IS KINDLY SUPPORTED BY
National Bee Supplies

CLASSES



1 **Two matching 454g Jars of Light English Honey**.

2 **Two matching 454g Jars of Medium English Honey**.

3 **Two matching 454g Jars of Dark English Honey**.

4 **Two matching 454g Jars of Chunk English Honey**.

5 **Two matching 454g Jars of Naturally Crystallised English Honey** (not stirred).

6 **Two matching 454g Jars of Soft Set English Honey**.

7 **Two matching 454g Jars of English Heather Honey**.

8 **One Comb of English Honey, for extracting**.

9 **One piece of English Beeswax,** minimum weight 340g, maximum weight 375g. **<u>The block will be broken for judging</u> so perfect moulding is not required.**

10 **Two matched sections of English Comb Honey**, Square or Round sections.

11 **One Cake of Beeswax,** minimum weight 454g, maximum weight 500g & not less than 25 mm thick.

12 **Two matching Containers of English Cut Comb** having a gross weight of between 200g & 255g.

13 **One wax pot or vase, with or without a lid.** May be coloured or natural, maximum dimensions 20cm in any direction.

14 **Composite Class**: any four of the undermentioned items -

454g Jar Light English Honey

454g Jar Medium or Dark English Honey

454g Jar Crystallised English Honey

454g Jar of Soft Set English Honey

454g English Heather Honey

One English Comb for extracting (any size)

Container of English Cut Comb gross weight between 200g & 255g

One Section, square or round

One Cake English Beeswax (minimum weight 227g, maximum weight 250g)

Pair of Candles made by any method, must be matching; **<u>One candle to be lit by the judge</u>**

Transparent Jar of Furniture Cream or Polish

Bottle of Mead - dry or sweet, in clear glass punted Bordeaux style bottle of approximately 75cl **White plastic flange stoppers only may be used**

15 **Six Transparent Containers of English Honey, any shape or size**, labelled as for sale to comply with current regulations on each container; judged for variety and marketing appeal; **any type of transparent container is permitted in this class.**

16 **One Bottle of Dry Mead**, in clear glass punted Bordeaux style bottle of approximately 75cl. **White plastic flange cork stoppers only may be used**

17 **One Bottle of Sweet Mead**, in clear glass punted Bordeaux style bottle of approximately 75cl. **White plastic flange cork stoppers only may be used**

18 **One Bottle of Metheglin or Hypocras, Melomel or Pyment, or Cyser,** in a clear glass punted Bordeaux style bottle of approx. 75cl. **White plastic Flange cork stoppers only may be used. A luggage label will be supplied, and must be fixed to the neck of the bottle and must indicate the following:**

- **the entry type**
- **the additional ingredients and**
- **whether it is sweet or dry**

19 **A pair of Beeswax Candles made by moulding**. **<u>One candle to be lit by the judge</u>**

20 **A pair of Beeswax Candles made by any method other than moulding**. **<u>One candle to be lit by the judge</u>**

21 **A Display of Six Ornamental Objects** made of Beeswax,; excluding candles.

Colouring permitted.

22 **Five Blocks of Beeswax,** each a minimum weight of 28g and all must be identical.

23 **Gift Class.** (**no entry fee).* Two matching 454g jars of any English Honey. **Two labels that conform to current legal requirements, which can be affixed to the jars so the honey can be sold, must be supplied in an envelope, which will be retained by the competition secretary.**

Cookery Classes - to be made to the recipes below otherwise will be deemed not according to Show Schedule. Paper plates and* polythene *bags will be provided at the time of staging your entries; no other display materials will be permitted.

Please note, oven temperatures and times can vary depending how your oven behaves, please bear this in mind when baking these exhibits.

<u>Entries in the cookery classes will be tasted by the judge</u>.

25 **Honey and Orange Cake**

<u>Sponge</u>
120g Unsalted Butter
75g Caster sugar
60g Honey
180g Self raising flour
2 Medium eggs, whisked together
1 Grated zest of Orange
30g diced Candies Orange Peel/Mixed Peel
A little milk to mix
A few flaked almonds

<u>Method:</u>

1 Prepare a 17cm cake tin by lining with non-stick baking parchment.
2 Cream the butter with the honey and caster sugar until light and fluffy.
3 Beat in the eggs a little at a time to the butter mixture.
4 Finely grate the orange zest into the butter mix and beat in.
5 Wash the candied peel to remove excess syrup and dry.
6 Sieve the flour and add the diced peel. Fold it carefully into the butter mixture. Add a little milk to produce a dropping consistency.
7 Place the mixture in the prepared cake tin and smooth the surface.
8 Sprinkle some flaked almonds on the surface of the mixture
9 Place a sheet of greaseproof paper on top of the tin. Bake in a pre-heated oven at 160C (140C fan oven) or gas mark 2 for approximately 1 to 1¼hour.
10 Remove the cake from the oven and check the cake is cooked by lightly pressing the surface, it should spring back. Insert a clean needle into the centre of the cake, which should be clean when withdrawn.
11 Allow to stand for ten minutes then carefully remove from the tin and cool on a wire rack, covered in a clean tea towel

26 Honey and walnut, wholemeal bread

500g Wholemeal bread flour
5g Salt
50g Honey
25g Fresh yeast **or** 12g dried yeast (Follow the instructions on the packet if using dried yeast)
260g Warm milk at 38°C
50g Warm water at 38°C
35g Shelled walnuts, roughly chopped
50g Butter

Method

1. Dissolve the yeast in warm water.
2. Heat the butter until it starts to colour and add to the milk.
3. Add the milk/butter mixture to the water/yeast mixture and mix together. Dissolve the honey in the liquid.
4. Mix the flour and salt together and mix in the liquid.
5. Mix in the nuts and knead to a smooth dough.
6. Bulk prove the dough in a clean bowl covered with a damp cloth in a warm place.
7. When doubled in size, divide the dough into two equal pieces and mould each piece into a ball. Allow to recover, covered, for about ten minutes, then roll the dough into a smooth "sausage" to fit the tins
8. Place each in well-greased 1lb/454g bread tins and prove, covered, in a warm place, until double in size.
9. When proved, place in a hot oven at 220°C (200°C fan oven) gas mark 7 and bake for about 35 minutes or until cooked. (When cooked, the bottom of the loaf when tapped should sound hollow.)
10. When cooked cool on a wire rack.

Select one loaf for presentation on a paper plate (supplied) in a polythene bag (supplied)

27 Tray Bake of Your Choice

Your tray bake **must** contain honey and a detailed recipe **must** accompany your entry.

Display 6 pieces approx. 3cm square on a paper plate (supplied) in a polythene bag (supplied)

28 Honey Lemon Curd

100g Honey
100g Caster sugar
75g Butter
Finely grated rind and juice of 1 to 2 lemons according to size
2 Large eggs

Method

1. Slowly heat the honey, butter, sugar, lemon rind and juice in a covered double saucepan. Add the well-beaten eggs and cook very slowly without boiling, until the mixture thickens. Pour into sterilised jars.
2. Seal well and keep cool. If lemon rind is not liked in the curd, the mixture may be strained before putting into jars. This recipe will not fill a 454g jar.

One 227g jar must be used to exhibit: date of production to be written on the back of the jar, a white label will be supplied and must be applied on the opposite side of entry label and at the same height.

29 Honey Fudge

900g granulated sugar
110g butter
280 ml milk
One x 2.5ml spoon/½ tsp salt
110g honey



Method

1. Prepare a greased swiss roll tin 17.5cm x 27.5cm.
2. Soak the sugar in the milk for one hour, stirring occasionally.
3. Using a 20cm diameter saucepan, melt the butter so that the pan can be greased.
4. Add all the ingredients and bring to the boil. Boil rapidly for 5 minutes, during which time the mixture must reach 115°C. Stir all the time and be careful not to burn yourself.
5. Remove from the heat and cool slightly, beat until creamy.
6. Turn into the prepared tin and allow to cool. **Score into 25 mm squares** when nearly set and cut when cold.

Present Six (6) pieces on a paper plate (supplied) in a polythene bag (supplied)

30 Honey Chutney

Present a 227g jar of chutney made using honey and to a recipe of your choice, to compliment "**Quicke's Traditional Vintage Cheddar"**

Recipe MUST be supplied to accompany your entry.

Present one 227g jar: date of production to be written on the back of the jar, a white label will be supplied and must be applied on the opposite side of entry label and at the same height.

Chutney will be judged with Quicke's Traditional Vintage Cheddar.



Devon Beekeepers Association are grateful to Quicke's cheese of Newton St.Cyres for the donation of Quicke's Traditional Vintage Cheddar to accompany the chutney entries for judging.

31 Class open to DBKA Members only - Two matching 454g Jars of Light English Honey.

32 Class open to DBKA Members only - Two matching 454g Jars of Medium English Honey.

33 Class open to DBKA Members only - Two matching 454g Jars of Naturally Crystallised English Honey.

34 Novice Class – One piece of Beeswax, minimum weight 227g and not less than 25mm thick. Open to members who have not won an award for wax in any honey show.

35 Novice Class – A pair of beeswax candles. Made by any method. Open to members who have not won an award for wax in any honey show.

36 Novice Class – Two matching 454g Jars of English Honey, any colour. Open to members who have not won an award for honey in any honey show.

37 Cosmetic product made by the exhibitor and must have hive products in the ingredients. **A brief description stating what the product is with a list of ingredients to accompany the exhibit. Entries will be tested by the judge.**

38 A Skep made by the exhibitor, any shape or size. A working skep may be exhibited, and this will be taken into consideration when being judged.

39 Art - Coloured picture or craftwork any medium. Subject of interest to beekeepers. **A suitable translucent protective covering must be provided e.g., plastic bag or sleeve.**

40 **Class open to DBKA Members & their families only** - **A flower arrangement** which is pollinator friendly.

41 **Class open to all Branches of the DBKA only - Stevenson Trophy -** A table-top 'cube' display of maximum external dimensions of 1 metre in width, height and depth. The subject can be on any aspect of bees or beekeeping which would promote education and stimulate the interest of the public on the value of honey bees to our local ecology or the environment. One entry per branch, but there are no stipulations on the number of branch members who contribute to the exhibit. The theme can be interpreted in any way that the branch sees fit but should aim to interest and educate visitors to the Bees and Honey Feature. Overall attractiveness will be part of the marking scheme so the exhibit should be visually engaging. A brief written commentary or explanation of the exhibit may be included in the display if required. The exhibit is to be staged in a rigid, cubic, table-top booth MAXIMUM WIDTH of 1 metre at any given point, MAXIMUM DEPTH of 1 metre and MAXIMUM HEIGHT of 1 metre. All dimensions are external. Any exhibit exceeding the maximum measurements will be disqualified**.** The exhibit must have three walls and the whole exhibit and its contents must be stable and not able to be toppled easily during the show.

No live bees or observation hives are permitted. Full competition details and criteria are available on application. First prize £20, Second prize £15, Third prize £10.

42 **Children's Photography (11 years of age and under) - subject of interest to Beekeepers**. Black & White or Coloured; max size A4, not less than 75 x 75 mm. **The class label must be placed on the front in the bottom right corner.**

Velcro (hook side) to be attached to the back of the photo for exhibiting**. The photo should be laminated or have a suitable translucent covering, e.g., plastic bag or sleeve.**

43 **Children's Photography (12 to 17 years of age only) - subject of interest to Beekeepers**. Black & White or Coloured; max size A4, not less than 75 x 75 mm. **The class label must be placed on the front in the bottom right corner.**

Velcro (hook side) to be attached to the back of the photo for exhibiting. **The photo should be laminated or have a suitable translucent covering, e.g. plastic bag or sleeve.**

44 **Poetry (12 years of age and under)** - **subject of interest to Beekeepers**. A piece of poetry, the original work of the exhibitor, to be mounted on an A4 card; velcro (hook side) to be attached to the back of the card for exhibiting. **The card should be laminated or have a suitable translucent covering, e.g. plastic bag or sleeve.**

45 **Poetry (13 years of age and above) - subject of interest to Beekeepers**. A piece of poetry, the original work of the exhibitor, to be mounted on an A4 card.

Velcro (hook side) to be attached to the back of the card for exhibiting. **The card should be laminated or have a suitable translucent covering, e.g. plastic bag or sleeve.**

46 **A pair of beeswax wraps** 1 x 15cm 1 x 25cm approx. square suitable for wrapping food.

47 **A decorative wheel barrow** made of any material and of any size, on any theme or aspect relevant to beekeeping. A description to support your entry may be given on a laminated sheet no bigger than A3. Open to branches or individuals.

48 **A decorated Super** made of wood, without frames; national or commercial size only. Decoration, on the outside of the box only, on any theme or aspect of beekeeping. **Note that all entries will be displayed stacked to form one or more large hives.**

49 **Photograph**, **subject of interest to Beekeepers**. Black & White or Coloured; max size A4, not less than 75 x 75 mm. **The class label must be placed on the front in the bottom right corner.**

Velcro (hook side) to be attached to the back of the photo for exhibiting. **The photo should be laminated or have a suitable translucent covering, e.g., plastic bag or sleeve.**

50 **Technical Photograph, subject of interest to beekeepers**. Black & White or Coloured; max size A4, not less than 75 x 75 mm, with appropriate information - camera type, lens/setting, and any other relevant facts - stated on a sheet no larger than A5. **The class label must be placed on the front in the bottom right corner.**

Velcro (hook side) to be attached to the back of the photo for exhibiting. **The photo should be laminated or have a suitable translucent covering, e.g., plastic bag or sleeve.**

51 **One Transparent** 227g **Jar of Furniture Cream or Polish**.

52 **An Item of Beekeeping Equipment, made, repaired or adapted by the Exhibitor.** The object should be suitable for display on the Show Bench and may be accompanied by explanatory notes or photographs on an A4 sheet. **Details of the item's size must be provided before the Show.**

53 **16 years or younger.** A wooden spoon decorated in any aspect of bees or beekeeping**.**

54 **17 years or older-** A wooden spoon decorated in any aspect of bees or beekeeping**.**

SPECIAL PRIZES OFFERED BY THE DEVON BEEKEEPERS' ASSOCIATION

HOS1 The Blue Ribbon of the British Beekeepers' Association & the National Honey Show, the Blackmore Trophy, and the DCAA Award Card for the exhibit judged to be the highest grade in the Show

Winner in 2024 – Lynda Pike

HOS2 The Divisional Cup to the Branch of the DBKA gaining the most points overall

Winner in 2024 – Torbay Branch

HOS3 The Furze Cup to the winner of the School with the highest aggregate points

Winner in 2024 – Not awarded

HOS4 The County Trophy to the Competitor gaining the highest aggregate of points overall

Winner in 2024 – Brahim Meraga

HOS5 The Croyde Cup to the winner of the Light Honey Class 1

Winner in 2024 – Brahim Meraga

HOS6 The Langdon Beeswax Trophy to the DBKA member gaining the most points in the Wax Classes 9, 11, 13, 19, 20, 21 & 22

Winner in 2024 – Elizabeth Westcott

HOS7 The Brimacombe Memorial Challenge Bowl to the DBKA member gaining the most points in Classes 1 to 12, 23 & 31 to 33

Winner in 2024 – Brahim Meraga

HOS8 The Stratton Rose Bowl to the Exhibitor gaining the most points in the Honey Cookery Classes 26, 27, 28, 29 and 30 **Winner in 2024 –Elizabeth Westcott**

HOS9 The E A Stone Memorial Cup for winner of the Best Observation Hive staged

Winner in 2024 – Not awarded

HOS10 The Barnstaple Bowl to the DBKA member gaining the most points in Classes 31 to 33

Winner in 2024 – Brahim Meraga

HOS11 The Joint Members' Trophy for the joint members gaining the most points overall

Winner in 2024 – Elizabeth & Steve Westcott

HOS12 The Basil Salter Testimonial Trophy to the Exhibitor gaining the most points in the extracted Honey Classes 1, 2, 3, 5 & 6

Winner in 2024 – Brahim Meraga

HOS13 The Frank Alston Perpetual Trophy to the winner of Class 23

Winner in 2024 – Brahim Meraga

HOS14 The Stevenson Trophy to the winner of Class 41

Winner in 2024 - Okehampton Branch

HOS15 The National Honey Show Award Card to the Exhibitor gaining the most points in the Novice Classes 34, 35 & 36

Winner in 2024 – Lisa Brown

HOS16 The Honey Cake Cup to the winner of Class 25

Winner in 2024 – Viv Thorn

Notes for Exhibitors

Rules and Regulations

Staging: Wednesday 14th May 2025 between 14.00 and 19.00 and Thursday 15th May 2025 until 09.00 (see **Staging and Collection**, below)

Collection: Saturday 17th May 2025 after 17.00 (see **Staging and Collection**, below)

Entries

Exhibits will be judged in accordance with the rules of BBKA honey show and regulations and information given in the show schedule. Also see guidance with each class.

Entry Fees: Class entry fee is £1.75p incl. VAT. Exemptions from fees are allowed for all gift class entries.

Entries: All entries to be made on line.

All exhibits are to be properly labelled before being presented for check-in. (see **Labels** below)

No exhibit may be entered in more than one class. Joint owners are to be regarded as one exhibitor. The produce of a colony or colonies jointly owned may not be exhibited by more than one of the joint owners. Exhibitors are permitted to make more than one entry in a class but shall not take more than one award in that class. The preparation of all the entries (except where otherwise stated) must be by the exhibitor.

Classes may be combined or cancelled at the discretion of the competition secretary who may refuse any entry or exhibit without giving reason.

Delivery, Staging and Collection of Exhibits:

All exhibits. Exhibitors delivering exhibits personally must unpack them and submit them for staging between 14.00hrs and 19.00hrs on Wednesday 14th May 2025. Entries will be accepted on Thursday morning 15th May 2025 between 8.00am and 9.00am provided you have indicated on the entry form your intention to do so. Cardboard containers must not be left on the premises as they are contrary to the fire regulations. (Exhibits may be sent by courier/post to The Bees and Honey Feature at Devon County Show. Any packaging must be easy to open and arrangements for the return of exhibits are the responsibility of the exhibitor.)

Staging and collection
A copy of the entries to be staged will be sent to the exhibitor with their competition numbers. This form will be used to book in and out their exhibits. This form must be left with the competition secretary after booking in. The form is used to award points and prize money.
Failure to leave this form with the competition secretary may result in points and prize money not being awarded. **Entries may be collected on the Saturday at the close of the Show** (from 17.00hrs). The photocopy of the official entry form **must** be produced to a steward in order to collect exhibits. The form will be available on from the competition secretary from the close of the show, so exhibitors can collect their exhibits.

A one-day Show admission ticket will be issued to exhibitors when exhibits in seven or more classes are staged.

Prizes to be awarded: No Second prize will be awarded unless there are three entries, and no Third prize unless there are four entries in any Class. If there are six or more entries in any Class, a Fourth prize (Very Highly Commended) will be awarded; if eight or more entries a Fifth prize (Highly Commended); and if ten or more entries a Sixth prize (Commended).

Presentation of trophies: Certificates will be presented on Thursday 15th May at 4pm and can be collected with exhibits after 5pm on Saturday 17th May. Trophies will be presented to the winners at DBKA's Presidents Day on Saturday 12th July at 2025 in the Boniface Centre; prize monies will be distributed by the DBKA Treasurer after the Show by bank transfer.

All entries in the Gift Class (Class 23) will become the property of the DBKA Show Committee and will be sold to raise funds for improvements to the Bees & Honey Show Equipment.

Labels: Exhibitors must label every jar, section, or other exhibit with the labels as supplied by the competition secretary **before delivery to the show.** The labels, which must not be altered, should be affixed on **jars and bottles** to allow between 10 - 15 mm between the edge of the label and the bottom of the vessel, or as near to this as possible. On **square sections and shallow frames** labels should be placed at the right top corner of the

vertical transparent face of the case and the duplicate on the top of the horizontal bar of the frame or section. On **round sections** labels should be fixed on rings and the duplicate on face 12 – 15 mm from bottom edge of each section. Labels for **cut comb** should be affixed one on the lid and the duplicate on the long side of the container. If using the new comb containers where the lid is affixed to the case, a single label on the lid is acceptable. For **large blocks of wax**, one label should be affixed to the provided display plate and the other on the surface of the wax, to be shown uppermost towards the bottom edge (not on the upper surface). If a show case is used for wax, one label must be affixed on the glass and the duplicate on the surface of the wax to be shown uppermost. **Small blocks of wax** shall have a label affixed to the bottom of each item and one on the display plate. On **candles** the label is to be affixed on the side of the candle parallel to the base. **Class 13: one sheet of foundation**. Label must be fixed to the top bar. On **Mead** the labels, shall be affixed on bottles to allow between 10 - 15mm between the edge of the label and the bottom of the bottle. For **Class 18, Metheglin or Hypocras, Melomel or Pyment, or Cyser,** the competition secretary will provide a luggage label which must be fixed to the neck of the bottle indicating the following: the entry type, the ingredients and whether it is sweet or dry. For **cakes**, one label to be affixed to the plate and the other to the bag. Except where otherwise stated. For **Photographs**, the class label must be placed on the front bottom right corner.

No Exhibitor's card, trademark, label, name or writing may be placed on or attached to any part of an exhibit.

EXTRACTED HONEY: All honey must be the *bona fide* produce of the exhibitor's bees and presented in food grade containers.

(a) Extracted Honey: must be exhibited in plain, clear 454g squat jars (glass or plastic) with standard gold lacquered metal, gold plastic, or white plastic screw tops or twist-offs and should be matching, except where otherwise stated.

(b) Colour - BD Standard Grading Glasses will be used. (Grading glasses should be viewed against the side of a standard 454g honey jar with a matt white background. Do not use grading glasses against a direct light source).

(c) Labels - Exhibitors must label every jar before delivery to the show as indicated above.

COMB HONEY: All honey must be the *bona fide* produce of the exhibitor's bees. Square sections approximately 454g may 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 UK containers with transparent lids and must have a gross weight between 200g and 255g. Frames for extraction should be wired and must be shown in plain protective **bee proof** show cases and the comb must be visible from both sides. Place labels at the right top corner of the vertical transparent face of the case and the duplicate on the top of the horizontal bar of the frame itself. Plastic foundation is not permitted in any class.

WAX: All wax exhibited must be the *bona fide* produce of the Exhibitor's bees, with the exception of Class 13. Wax may be exhibited polished or unpolished at the discretion of the exhibitor. If a show case is used it must not exceed 300mm square. If a show case is not used a paper plate and plastic bag will be provided. Large blocks of wax, should be unpatterned.

MEAD: shall be exhibited in clear colourless or slightly green-tinted round-shouldered Bordeaux style wine bottles of 75cl capacity, bottles must be punted with no lettering or ornamentation. Bottles with shallow punts are acceptable. Only cork stoppers with white plastic flanges are to be used. There should be approximately 20mm from the bottom of the cork to the liquid. No alcohol may be added. No flavouring to be added to Mead, but additions such as acids, nutrients and tannin are permitted. Note for **Cyser**, sweet entries will be marked down versus dry entries. **Mead (Classes 16, 17 & 18).** General guidance suggests that Dry Mead should be between 1.100 & 0.999 SG, and 9-12% alcohol content; and Sweet Mead between 1.127 & 1.025 SG, and 12-15% alcohol content. But note that the final decision lies with the Judges.

CAKES AND BAKED GOODS: shall be displayed on a paper plate in a clear plastic bag, both supplied by the Show at the time of staging. All food classes need to be produced to a standard suitable for sale to the public, and in full compliance with food safety requirements.

PHOTOGRAPHIC CLASSES 42; 43; 49; 50

All photographic exhibits must have been taken, but not necessarily processed, by the exhibitor. The subject should be connected with bees or beekeeping.

A close-up or macro photograph is one where the main subject matter is approximately 30% of the print.

Photographs must be displayed either laminated or in a suitable clear waterproof bag or sleeve with Velcro (hook side) attached to the back for mounting.

Overall terms and conditions of Devon County Show competitions

- Whilst every care will be taken of the exhibits, the Devon County Show will not be liable for compensation for loss or damage from any cause whatsoever.

- The Council of the Devon Agricultural Association (Devon County Show) reserve the sole and absolute right to interpret these or any other prescribed regulations, conditions and prize lists, and to finally settle and determine all or any matters, question, difference, in regard thereto, or otherwise arising out of, or in connection, with the Show, and to substitute judges for those announced in the prize list, or to make additional appointments as may be deemed necessary.

- All Exhibitors and other persons admitted to the Showground shall be subject to rules, the orders, regulations (including Health and Safety) of the Devon County Agricultural Association and the Council of the Devon County Show.

Force Majeure

- If an event defined hereafter as Force Majeure occurs the DCAA will not be responsible for the financial consequences or any losses or any actions claims or demands caused to or made by an exhibitor or their servants or agents caused by the failure of the Devon County Show to be held on one or more of the days but for the event of Force Majeure on which it would otherwise be held. Force Majeure means for the purposes of this clause exceptionally inclement weather; flooding of the whole or any part of the Devon County Showground or the whole or any part of the car parks associated with it; an act of God including but not limited to fire, flood, earthquake, windstorm or other natural disaster; act of any sovereign including but not limited to war, invasion, act of foreign enemies, hostilities (whether war be declared or not), civil war, rebellion, revolution, insurrection, military or usurped power or confiscation, nationalisation, requisition, destruction or damage to property by or under the order of any government or public or local authority or imposition of government sanction embargo or similar action; law, judgment, order, decree, embargo, blockade, labour dispute including but not limited to strike, lockout or boycott; interruption or failure of utility service including but not limited to electric power, gas, water or telephone service; failure of the transportation of any personnel equipment, machinery supply or material required by DCAA to run the Devon County Show; breach of contract by any essential personnel; any other matter or cause beyond the control of DCAA.

- Photographs and/or film footage will be taken at this event. These images may be used by the Devon County Agricultural Society, its subsidiaries (including but not limited to Devon County Show) and show sponsors in the following ways:
  - Printed publicity
  - Online publicity (including but not limited to Facebook, Instagram & Twitter)
  - Website use – (DCAA, its subsidiaries or sponsors)
  - Any other fair use in marketing and promoting the Devon County show by ourselves and our sponsors

  They will be stored securely and will not be kept for longer than they are needed for the purposes listed above. If you would prefer for you or your child not to be photographed, please speak to the photographer on the day or contact the show office. If you would like to review our privacy and usage policy or have any further questions please contact info@dcshow.org or head to devoncountyshow.co.uk or phone 01392 353 700. Registered Charity Number: 292897.

Information about the results may be published and/or provided to the Press for publication. The making of an entry is irrevocable consent for the storage and disclosure of information in this way.

Health and Safety for Features Exhibitors

The Devon County Agricultural Association (The Devon County Show) takes pride in welcoming both exhibitors and visitors to the Show. In order that we provide a safe environment for all parties we ask that you comply with the following when on Show Site.

The Devon County Show operates to a high Health and Safety standard. All exhibitors and stewards are expected to meet that standard and comply with the **Health and Safety at Work Act 1974**, which is held in the Association's office. For some features and sections additional rules may apply. In the event of a query please speak to your Feature or Section Stewards. Anyone acting in such a way as to contravene this standard or posing a risk to themselves or others may be asked to leave the feature or showground or may be reported to the appropriate authorities.

Children: Please ensure children are supervised at all times. If possible, leave children at home during set up and breakdown; the show site is not a suitable play area as there are a number of moving vehicles and heavy equipment on site during these periods.

Dogs: We strongly recommend that you do not bring your dog onto site during set up or break down. Any dogs on site must be on a short non-retractable or fixed-retractable lead and under your control at all times. Please do not leave your dogs in your car.

Drones: The use of drones is strictly prohibited on the Showground and car parks during Show week.

Fire: In the event of a fire please follow the instructions of the Feature's Steward who will know what action to take in the event of an emergency. Fire extinguishers are available in all marquees, and these are located near to the fire exits or at a central fire point.

First Aid: Our medical centre is available on the Wednesday before the Show and this is indicated on our site maps (near the Lime Tree Café) and until midnight on the Saturday night.

General: If you see something that you think is unsafe or wrong then please report this so that we can do something about it.

Electrical Equipment: Any electrical equipment being plugged into the Show's electrical installation (paid for in advance) must be PAT tested.

Slips, Trips and Falls: Please ensure that you keep walkways clear of your belongings, cables or any other objects. Exhibits must be secure and displayed so that they will not topple over during the Show

Smoking: Smoking of any type is not permitted in any of our buildings, marquees, or temporary structures.

Vehicles: Please drive slowly and stick to the designated roadways. Your vehicle must be off site and parked in the appropriate car park by the time advised by your Section. At the end of the Show please do not move your vehicle until permission is given to do so. Quad bikes and motor bikes (other than those in displays) are not permitted on the Show Site.

Waste: Please ensure that any waste is placed into the appropriate waste skip provided.

Working at Height: If you are building a display then appropriate working at height equipment should be used (as identified in your risk assessment). Climbing on boxes, chairs or staging is not acceptable. Anyone using tower scaffolding must be suitably trained in its erection and use (PASMA).