



# GILLINGHAM & SHAFTESBURY SHOW

16 & 17 AUG 2023

## Gillingham and Shaftesbury Bees & Honey Show Schedule 2023

(staged alongside the North Dorset Beekeepers' Association display)

In the **Beekeeping marquee**

Turnpike Showground, Motcombe, Shaftesbury, Dorset, SP7 9PL

Wednesday 16<sup>th</sup> & Thursday 17<sup>th</sup> August 2023

Gates open at 8.30am

Entries in this section close 2<sup>nd</sup> August 2023. This date will be strictly adhered to.

**Enter and pay online via [www.gillinghamandshaftesburyshow.co.uk](http://www.gillinghamandshaftesburyshow.co.uk)**

Results will also be published on the same online platform as entries.

**Paper Entries must be sent with exact entry fees in a sealed envelope to:**

Show Office, Turnpike Showground, Motcombe, Shaftesbury, Dorset, SP7 9PL  
Telephone: 01747 823955 Email: [info@gillinghamandshaftesburyshow.co.uk](mailto:info@gillinghamandshaftesburyshow.co.uk)  
from whom further particulars & entry forms may be obtained.

Cheques payable to the 'Gillingham & Shaftesbury Agricultural Society'.

Prizes will be presented at 4.30pm on Thursday 17<sup>th</sup>. Prize money may be collected from 3 - 6.00pm both days.

**Committee: Mrs Lesley Gasson, Dr Sue Billington and Mrs Lynne Richley**

**Judge: Mrs Susie Perkins, Somerset**

Entry Fee £1 per entry

Prizes for all classes 1st £3.00 2nd £2.00 3rd £1.00

### Open Classes

1. Two 340g jars of light clear runny honey
2. Two 340g jars of medium clear runny honey
3. Two 340g jars of naturally granulated honey
4. Two 340g jars of creamed honey
5. Three jars of honey with labels as for sale

6. Two Cartons of cut comb displayed in crystal comb containers 200g to 250g
7. One shallow frame of honey suitable for extraction in a bee proof showcase
8. One piece of beeswax not less than 170g displayed in a clear plastic bag
9. Two plain moulded beeswax candles displayed in safe candle holders
10. Two patterned beeswax candles displayed in safe candle holders
11. An item of decorative beeswax either moulded or sculpted (not a candle) not more than 300g
12. One bottle of either sweet or dry mead in a punted bottle with white flanges
13. A display of 5 hive products not including any of the classes above e.g. polish, wax wraps
14. 20 pieces of honey fudge using all the ingredients in the recipe (given below)
15. A James Martin Honey Cake displayed on a white plate in a plastic bag using the recipe given below.
16. Photograph of bees, hives or honey production 15cm x 10cm mounted on card and labelled in the centre bottom of the mount. The class number to be attached top right.

### **Novice Classes**

17. Two 340g/12 oz jars of clear honey
18. Two 340g/12 oz jars of set honey
19. One cake of beeswax minimum 227g moulded in a plain shape
20. Two identical candles any type
21. One shallow frame of honey suitable for extraction in a bee-proof case.

### **North Dorset BKA members only Classes**

22. Two 340g/12oz Jars of light honey
23. Two 340g/12oz jars of medium honey
24. Two 340g/12oz jars of crystallised honey
25. Two 340g/12oz jars of soft set/creamed honey
26. One frame of honey for extraction in a suitable bee proof case
27. Two containers of cut comb minimum weight 227g in crystal comb containers
28. One cake of beeswax minimum 227g in a plain mould
29. Two moulded candles displayed in safe candle holders
30. Two Candles made in any way except moulded displayed in safe candle holders

## **Recipes**

### **Honey fudge**

125g butter  
 500g sugar  
 150ml milk  
 2tablespoons honey

Put all the ingredients in a saucepan and dissolve the sugar, butter and honey until liquid stirring all the time over heat. Once liquid raise the heat and continue stirring until the mixture reaches 240F /115C on a sugar thermometer. Remove from the heat and allow to cool then beat the mixture until it starts to granulate. Pour into a shallow tin 20x15 cms . Allow to cool further and cut into pieces.

## James Martin Honey Cake

### Ingredients

170g/6oz clear [honey](#)  
140g/5oz [butter](#)  
85g/3oz light [muscovado sugar](#)  
2 [eggs](#), beaten  
200g/7oz self raising [flour](#), sieved  
water

- **For the icing**

55g/2oz [icing sugar](#)  
1 tbsp clear [honey](#)  
hot water

### Method

1. Preheat oven to 180C/350F/Gas 3/160 fan and butter and line the bottom of a 7in/18cm cake tin.
2. Measure the honey, butter and sugar into a large pan. Add a tablespoon of water and heat gently until melted.
3. Remove from the heat and mix in the eggs and flour.
4. Spoon into the cake tin and bake for 40-45 minutes until the cake is springy to the touch and shrinking slightly from the sides of the tin.
5. Cool slightly in the tin before turning out onto a wire rack.
6. While the cake is still warm, make the icing by mixing the sugar and honey together with 2-3 teaspoons of hot water. Trickle over the cake in whatever design takes your fancy.

### Conditions

1. Classes in this schedule are open to amateurs only. Exhibitors may enter a MAXIMUM of TWO ENTRIES in any one class.
2. All exhibits shown must be the bona-fide product of the exhibitor.
3. No exhibit may be entered in more than one class.
4. All exhibits must be staged between 7.30 a.m. and 12noon on Tuesday 15<sup>th</sup> August. Judging will take place that afternoon. Exhibitors must vacate the marquee by 12:30pm. This rule will be strictly enforced.  
Note - The marquee will be in the charge of officials throughout the night of 15<sup>th</sup> & 16th August.
5. Exhibit numbers must be obtained from the Steward in the Beekeeping Marquee during the Staging Period shown in Condition 4 above.

6. Every care will be taken of exhibits, but the Committee will not be responsible for any loss or damage sustained as a result of the exhibition. This includes plates and equipment which are left at owners risk. The Association reserves the right to dispose of any items left in the marquee after the Show

7. Exhibitors must provide their own dishes and candle holders, etc., and see that their exhibits are properly staged in their correct class. No responsibility can be entertained by the Committee for disqualification or loss attributed to neglect of this rule.

8. Entries can also be sent online via the Gillingham & Shaftesbury Show – [www.gillinghamandshaftesburyshow.co.uk](http://www.gillinghamandshaftesburyshow.co.uk) . Alternatively Entries must be made on the form provided and be sent to the Show Secretary with the exact amount of entry fees no later than first post on 2<sup>nd</sup> August 2023. No entry will be accepted without the fee, or after the closing date.

9. The Judge has the power to award or reduce prizes according to the merits of exhibits, and their decision in this respect shall be final.

10. Prize monies will be paid out in the Bees & Honey Marquee from 3-6 pm on the day of the Show. Prize money not collected by the end of September will be returned to the Society's funds.

11. Protests must be made in writing to the Show Office before 2.00pm on showday, and must be accompanied by a deposit of £25, which will be forfeited if the protest fails. In all cases of a dispute the decision and discretion of the committee shall be final and binding. All objections must be delivered to the Show office on Show day on which award is made, no objection will be subsequently received.

12. Collection of exhibits – Exhibitors must present the receipt cards to the Steward before collecting exhibits. No exhibit may be removed from the marquee until 4.30 p.m. but all exhibits must be cleared by 7.00 p.m. Any exhibits not collected by that time will be disposed of by the Society.

13. One free showday admission ticket will be issued to any one individual who enters eight or more items, limited to one ticket per exhibitor, to be collected on staging of exhibits.

14. Exhibitors may supply some of their honey and/or limited beeswax products for sale at the show. Commission payable to Gillingham & Shaftesbury Agricultural Society.

## Rules

**1)** No card, label, trade or distinguishing mark of an exhibitor may be placed on any part of an exhibit, other than the labels provided by the Show Secretary.

**Jars. All jars to be hexagonal 340g jars with plain lacquered metal lids**

Such labels shall be fixed to jars to leave 1cm space between the bottom of the label and the base of the jar.

**Candles** are to be displayed erect and one candle may be lit by the judge. Labels to be placed near to the base of the candles. For other wax exhib- its, the labels are to be placed

on the under surface of 27g blocks and upon the upper surface of other wax exhibits.

**Comb Honey** to be exhibited in standard white or clear commercial 227g containers with a clear lid. Labels to be placed on the top right-hand corner of the front vertical face of the showcase or container and the duplicate placed on top of the frame or section.

**Cut Comb** one label on the front of the case, the other on the top right hand corner of the lid.

**Cake** One label on the upper surface of the cake, the other on the stand.

**Fudge** labels to be placed on the plate or stand.

All cakes & confectionary to be exhibited on a white paper plate with a doily covered with clingfilm or clear plastic. Plates, doilies & clingfilm can be supplied by the Show.

**EXCEPTION TO RULE 1.** Exhibitors to use their own labels (as for retail) in class 5. (Show labels are also to be attached in class 7).

**2)** Every article exhibited and sold must be bona-fide the property of the exhibitor. All honey and wax must be gathered from flowers in the natural way within the United Kingdom by bees the property of the exhibitor at the time of gathering.

**EXCEPTION TO RULE 2.** The wax and honey used in the polish and cookery exhibits must have been produced within the United Kingdom but may have been purchased. (Classes 13, 14, 15).

**3)** Frames of comb honey suitable for extraction must be shown in "beetight glazed cases" and capable of easy withdrawal. 1 label on top r/h corner of the glass & 1 label on the top bar of the frame

**4)** Mead must be shown in clear white 75 cl punted glass bottles of a round section with rounded, not fluted shoulders, stoppered with white plastic flanged stoppers only (contents approx. 26fl.oz.).

**5) EXHIBITS.** No exhibit may be tasted or interfered with in any way by an exhibitor or any other person during the show without permission of the Show Secretary or Official Stewards. The Show Committee (and Stewards) will take normal care of exhibits during the show but will not be responsible in any circumstances for the loss or damage sustained by exhibitors.

**6) The Bayliss Cup** will be awarded to the exhibitor gaining the most points overall. Points awarded will be calculated on the following basis:- 1st....6pts. 2nd....5pts. 3rd....4pts VHC or 4th...3 pts HC 2 pts C 1 pt.

**7)** In the event of the judge not awarding a First Prize to a sponsored class the Show Secretary may decide to award the sponsored first prize to another class. In the event of a tie, the cup or prize will be awarded jointly.

