



ROYAL THREE COUNTIES SHOW

BEES & HONEY SCHEDULE

14-16 June 2024

Entries close on 15 May 2024

No late entries are accepted.

Judges: Terry Ashley and Stephen Guest

ALL ENTRIES TO BE SENT TO

Bees and Honey Section, Royal Three Counties Show,

The Showground, Malvern, Worcestershire WR13 6NW

Tel (01684) 584907 Email: ben.peer@threecounties.co.uk

**For any queries regarding the schedule contact Elizabeth Voyce, Organiser of Bees and Honey Section
(mobile 07717708860)**



CLASSES

- B1** Display of honey, wax and honey products. *No larger than 75cm square.*
- B2** Observation Hive – Stocked with bees and one marked Queen – (with flying bees).
- B3** Commercial – four 454g (1lb) jars of honey (of same type), packed for retail trade with the exhibitor's own label.
- B4** Two 454g (1lb) squat jars of light honey.
- B5** Two 454g (1lb) squat jars of medium or dark honey.
- B6** Two 454g (1lb) squat jars of heather honey.
- B7** Two 454g (1lb) squat jars of granulated or soft set honey.
- B8** One shallow comb for extraction.
- B9** Two containers of cut comb, each minimum net weight should be between 200g (7oz) and 256g (9oz).
- B10** Honey Fudge - 6 pieces of fudge to be displayed (please use the recipe listed in the appendices).
- B11** Honey and Oat Biscuits - 6 biscuits to be displayed (please use the recipe listed in the appendices).
- B12** Honey Cake (please use the recipe listed in the appendices).
- B13** A 75cl bottle of dry mead – displayed in a clear punted bottle with a white flanged stopper/cork. A shallow punt will be accepted.
- B14** A 75cl bottle of sweet mead - displayed in a clear punted bottle with a white flanged stopper/cork. A shallow punt will be accepted.
- B15** One cake of beeswax of at least 227g (8oz).
- B16** Two matching items made from beeswax only, no other material to be used.
- B17** 2 Beeswax candles, one to be lit.
- B18** Anything of interest concerning bees and/or honey.

THREE COUNTIES SPECIALIST CLASSES

THIS CLASS IS RESTRICTED TO MEMBERS FROM THE COUNTIES OF WORCESTERSHIRE, HEREFORDSHIRE AND GLOUCESTERSHIRE

- B19** Two 454g (1lb) squat jars of light honey.
- B20** Two 454g (1lb) squat jars of medium or dark honey.
- B21** Two 454g (1lb) squat jars of granulated or soft set honey.

CLASS B22 RESTRICTED TO MEMBERS OF THE MALVERN AND UPTON BRANCH OF THE WBA

- B22** Two 454g (1lb) squat jars of light, medium, dark, granulated or soft set honey

NOVICE SECTION

THIS CLASS IS RESTRICTED TO MEMBERS FROM THE COUNTIES OF WORCESTERSHIRE, HEREFORDSHIRE AND GLOUCESTERSHIRE AND IS OPEN TO COMPETITORS WHO HAVE LESS THAN 5 YEARS EXPERIENCE IN BEEKEEPING.

B23 Two 454g (1lb) squat jars of light honey

B24 Two 454g (1lb) squat jars of medium or dark honey

B25 Two 454g (1lb) squat jars of granulated or soft set honey

B26 Between 28g (1oz) and 57g (2oz) beeswax in a plain mould

OPEN CLASSES

B27 Photography – beekeeping theme ‘the bee keeping year’ – One coloured photograph (max size A4)

B28 Photography – beekeeping theme ‘the bee keeping year’ – One black and white photograph (max size A4)

B29 Group of 3 bee related photographs on a theme mounted on no more than A3

B30 Honeybee friendly cut floral display in a JUG– a minimum of four varieties (all specified) must be on display

THE FOLLOWING SPECIAL PRIZES WILL BE AWARDED

(BH3) TCAS Challenge Cup (TCS92) for the highest aggregate mark or points in classes B2 – B18

(BH4) Burt Perpetual Challenge Cup (TCS47) (gift of Messrs Burt & Company, Gloucester) to be awarded to winner of B3

(BH5) The Mr and Mrs T Bradford Perpetual Trophy (TCS27) to be awarded to the exhibitor gaining the highest aggregate points in classes B19 – B22

(BH23/24/25/26)

A ‘Champion’ prize card will be presented to the exhibitor with the best overall product in the novice classes (B23-B26). This individual must have less than five years’ experience in beekeeping.

APPENDIX – RECIPES FOR CLASSES B10-12

HONEY FUDGE - 6 PIECES OF FUDGE TO BE DISPLAYED (CLASS B10)

Ingredients

- 454g (1lb) of granulated sugar
- 140ml (5fl oz) of evaporated milk
- 57g (2oz) of honey
- 57g (2oz) of butter
- A good pinch of salt

Method

1. In a very large saucepan, boil the sugar, salt and milk for 5 minutes.
2. Add the honey and re-boil the mixture until a “soft ball” stage is reached at 115°C (240°F). Add the butter to the mixture and allow to stand until it is luke-warm.
3. Beat the mixture until it is creamy and spread into a greased dish. When it is nearly set, cut the fudge into squares.

HONEY AND OAT BISCUITS - 6 BISCUITS TO BE DISPLAYED (CLASS B11)

Ingredients

- 75g (3oz) porridge oats
- 50g (2oz) plain flour
- 50g (2oz) butter
- 50g (2oz) granulated sugar
- 1 level tablespoon honey
- ½ level teaspoon bicarbonate of soda

Method

1. Mix porridge oats and flour together in a bowl.
2. Melt the butter in a large saucepan then add the sugar and honey. Stir in the bicarbonate of soda into the mixture.
3. Add flour and oats into the pan then mix well.
4. Make walnut sized balls of the mixture and place them on greased baking sheets making sure they are spaced apart.
5. Bake in the oven at a temperature of 180 °C/350°F/gas mark 4 for 11-15 minutes.
6. Allow to cool down on wire cooling rack.

HONEY CAKE RECIPE (CLASS B12)

Ingredients

- 142g (5oz) butter
- 114g (4oz) soft brown sugar
- 170g (6oz) clear honey
- 2 eggs
- 200g (7oz) self-raising flour
- 1 tbsp of water

Method

1. Place butter, sugar, honey and water in saucepan and heat until the butter has melted, stirring all the time.
2. When butter has melted remove pan from the heat and allow contents to cool to blood temperature.
3. Gradually beat in the eggs. Add sieved flour and mix until smooth (do not over mix).
4. Pour mixture into a greased and lined 18-20cm cake tin and bake for 1 hour or until risen and firm to the touch (Oven temperature 180°C or 350°F, gas mark 4).

Winners of previous trophies offered by the Society may hold these until 31 March 2024, the trophies must be returned in good condition to the Society's Offices or to the Society's appointed agents for engraving. Trophies returned by post must be sent by Recorded Delivery. Failure to return trophies by the due date may incur a maximum penalty of £5000. The Society's Trophy Registration number is shown in brackets after the name of each trophy in the list of Special Prizes in each section.

SHOW REGULATIONS – (UNDER BRITISH BEEKEEPERS ASSOCIATION RULES)

BR1 All entry forms are online only. However, if you are having any issues at all please contact Ben Peer who will be happy to help you. Tel. (01684) 584907 Email: ben.peer@threecounties.co.uk

Entries Close on 15 May 2024. NO LATE ENTRIES ACCEPTED.

BR2 Exhibits must be brought to the Royal Three Counties Show and staged no later than 8.30am on Friday 14 June 2024 for the purpose of judging, after that time no exhibits will be accepted. All exhibitors will be issued a car Pass for entry via the Red Gate.

NO COLLECTIONS PRIOR TO 17.00 ON THE SUNDAY - EXHIBITORS WILL BE ISSUED WITH A LETTER TO GAIN ACCESS TO THE SHOWGROUND TO COLLECT THEIR EXHIBIT AFTER 17.00 ON SUNDAY 16 JUNE 2024. THE STEWARDS WILL ADVISE YOU ON FURTHER INSTRUCTIONS.

BR3 The number of exhibits must be legibly marked on every exhibit and on each detachable part of an exhibit, with the label supplied by the Society and on each section of comb honey and on every jar of extracted honey. Numbers must be affixed to the lower part of the bottles about three quarters of an inch from the bottom of the glass section.

BR4 No card, other than that supplied by the Society, label, trade or other distinguishing mark or name of the exhibitor (B3 excepted), may be placed on any part of an exhibit nor must the label be fixed or altered in any way whatsoever in shape or size. Every exhibit must be bona fide the property of the exhibitor and all honey, wax etc., must have been gathered within the United Kingdom by bees, the property of the exhibitor at the time of gathering, with the exception of entries in classes B10, B11, B12, B35/B36 and B40/B41.

BR5 Frames for extraction must be shown in a protective case and the comb must be visible from both sides.

BR6 All run or extracted honey must be exhibited in 454g (1lb) squat jars with lacquered or plastic caps which must all be of one size in each exhibit, (class B1 exempt). They must be effectively secured against leakage to the satisfaction of the judge. NB 454g (1lb) is understood to be approximate.

BR7 The judge has the power to withhold prizes for any exhibit through insufficient merit and the judge's decision must be considered final and binding. No appeal against the judge's decision will be entertained. Judges & Stewards are not permitted to enter the competition.

BR8 Exhibitors may enter more than one exhibit in any one class, but no exhibitor in any class can take more than one prize in the same class, but the fact that an additional prize has been recommended will be made known. Cups & Trophies must remain in the three counties boundaries should they be won from an external county.

BR9 All ordinary care will be taken of exhibits, but the Society cannot be responsible for any loss, damage or accident sustained by or to any exhibit in any way.

BR10 Passes: Exhibitors entering 4 or more classes will be sent one free admission pass per entry form, providing a request for the same is marked on the entry form.

ENTRIES: IN THE EVENT OF A 'NO SHOW' AN INVOICE WILL BE ISSUED FOR THE COST OF THE TICKET IF THE SHOW SECRETARY HAS NOT BEEN ADVISED ONE WEEK PRIOR TO THE EVENT. I.E FRIDAY 7 JUNE 2024.

BR11 The new BD standard grading glasses will be used for the clear honey classes. These have been adopted by shows nationwide for judging purposes. The glasses can be obtained from Thornes.

BR12 Paper plates for the displaying of fudge/cake/biscuits will be supplied at the point of staging if the competitor needs one. Children's exhibits may be displayed on their own plates if they wish. Children's names not to be visible on any show items.

BR13 Those who have submitted 4 or more entries are permitted to sell their honey in 1lb jars, a jar of which must be included for tasting. (No tastings to take place this year.)

For any queries regarding the schedule contact Elizabeth Voyce, Organiser of Bees and Honey Section (mobile 07717708860)



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JUNIOR CLASSES

Age 6 and under:

- B31** Make your own bee sculpture made from arts and craft materials.
- B32** Create a bee collage out of any materials (no bigger than A4).

Age 7 – 11 years:

- B33** Photography – a photo of a bee or that has a beekeeping theme (no bigger than A4).
- B34** Create a bee themed garden that fits inside a shoe box.
- B35** Cookery Section: Flapjacks – 6 flapjacks to be displayed (recipe can be found on the back page).
- B36** Cookery Section: Gingerbread Men – 2 to be displayed (recipe can be found on the back page).
- B37** Make/create or design any item of interest connected with bee keeping.

Age 12 – 16 years:

- B38** Photography – a photo of a bee or that has a beekeeping theme (no bigger than A4).
- B39** Create a bee themed garden that fits inside a shoe box.
- B40** Cookery Section: Flapjacks – 6 flapjacks to be displayed (recipe can be found on the back page).
- B41** Cookery Section: Gingerbread Men – 2 to be displayed (recipe can be found on the back page).
- B42** Make/create or design any item of interest connected with bee keeping.





Cookery Section Recipes

(To be used for classes B35, B36, B40 & B41)

Flapjacks – 6 to be displayed on the Competitors own plate.

Ingredients

- 125g (4oz) butter
- 90g (3oz) honey
- 250g (8oz) rolled oats
- 90g (3oz) light brown sugar
- 60g (2oz) sultanas

Method

1. Heat oven to 180C/350F/gas 4.
2. Grease the tin which should be approximately 15 x 25.5 cm (6 x 10").
3. Put butter and honey in a saucepan (ask for adult help with this).
4. Heat gently until butter has melted, remove from heat, stir in sugar, oats, and sultanas.
5. Mix well then spread mixture evenly over the base of the tin.
6. Bake in centre of oven for 20 minutes.
7. Leave to cool for 5 minutes then cut into strips, leave in tin until cold.

Gingerbread Men – 2 to be displayed on the Competitors own plate.

Ingredients

- 340g (12oz) plain flour
- 1½ tsp ground ginger
- 1 tsp bicarbonate of soda
- 115g (4oz) butter
- 170g (6oz) light brown sugar
- 4 tbsp honey
- 1 egg

Method

1. Heat the oven to 190°/374F/gas mark 5.
2. Grease baking sheets.
3. Warm the honey so it pours.
4. Sift together flour, bicarb and ginger and then rub in the butter.
5. Add the sugar, honey and beaten egg in and then mix well.
6. Knead until smooth.
7. Allow mixture to rest to ease rolling.
8. Roll out, cut and bake for 10-15 minutes.
9. Cool on a wire rack.
10. 'Bee' creative with how you decorate your gingerbread men....