



GILLINGHAM & SHAFTESBURY SHOW

14 & 15 AUG 2024

Gillingham and Shaftesbury Bees & Honey Show Schedule 2024

Staged alongside the North Dorset Beekeeper's Association display in the

Bees & Honey Marquee

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

Wednesday 14th & Thursday 15th August 2024

Gates open at 8:30am

Entries in this section close on Wednesday 31st July 2024. This date will be strictly adhered to.

Entries can be made online via www.gillinghamandshaftesburyshow.co.uk/compete

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

Paper Entries must be sent with the exact entry fees in a sealed envelope to: Show Office, Turnpike Showground, Motcombe, Shaftesbury, Dorset SP7 9PL. Unfortunately, we cannot accept payment via cheque.

To obtain an entry form or to discuss further particulars, please email

compete@gillinghamandshaftesburyshow.co.uk or telephone the Show Office on 01747 823955.

Prizes will be presented at 4:30pm on Thursday 15th August 2024. Prize money may be collected from 3pm until 6pm on either show days.

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

Judge: Mrs Susie Perkins, Somerset

Entry Fee: 50p per entry

Prizes will be awarded for all classes: 1st place £3.00, 2nd place £2.00, 3rd place £1.00

Please Note: All jars to be 454g/1lb jars with plain lacquered metal lids.

Open Classes

1. Two 454g jars of light clear runny honey
2. Two 454g jars of medium clear runny honey
3. Two 454g jars of naturally granulated honey
4. Two 454g jars of creamed honey
5. Three jars of honey with labels as for sale, any size
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 227g 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 different hive products not including any of the classes above e.g. polish, wax wraps
14. Bee themed decorated cake any recipe (judged on decoration)
15. 5 Honey flapjacks (see recipe below)
16. Honey fruit cake (see recipe overleaf)
17. Honey tea bread (see recipe overleaf)
18. 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 and titled.
19. 3-5 postcard sized themed photographs up to A3 size including mount
20. Limerick on beekeepers and beekeeping
21. Artistic item related to beekeeping (any of the following: painting, embroidery, wax, sculpture)

Novice Classes

22. Two Jars of clear honey 454g/1lb
23. Two Jars set honey 454g/1lb
24. One cake of beeswax, minimum 227g moulded in a plain shape
25. Two identical candles any type
26. One shallow frame of honey suitable for extraction in a bee proof case.
27. 5 decorated cup cakes of a bee theme

Recipes

Five Honey Flapjacks (about 175g/8oz)

Ingredients:

225g/8oz butter

175g/6oz sugar

1 tablespoon honey

350/12oz oats

Method: Melt together butter, sugar and honey. Remove from heat. Stir in the oats, then smooth in a flat tin approximately 9"x 13". Place in a moderate oven for approximately 20 minutes. Allow to cool slightly and cut into squares.

Honey fruit cake recipe

Ingredients:

200g/7oz self raising flour

110g/4oz butter

175g/6oz honey

175g/6oz sultanas

2 eggs

110/4oz glace cherries halved

Method: Preheat oven to 180/gas mark 4. Cream butter and honey together. Beat eggs well and add them alternately with sifted flour, then fold in sultanas and cherries. A little milk may be added if necessary. Bake in a buttered circular tin 7"/18cm for approximately one & a half hours. To be displayed on a white paper plate covered with a clear plastic bag.

Honey and Earl Grey Tea bread

Ingredients:

550ml Strong Earl Grey Tea

400g dried fruit

2 beaten eggs

150g + 2tbsp Honey

400g Wholemeal spelt (or wheat) flour

1.5tsp Bicarbonate of soda

Method: Make the strong tea by using 4 earl grey tea bags in 600ml of boiling water. Soak the fruit overnight in the tea. Preheat the oven to 190/fan 170. Line a 2lb loaf tin 10x20 cm. Stir the honey and eggs into the soaked fruit. Sift the flour and bicarb and add to the fruit mixture. Quickly fold everything together and scrape the mixture into the prepared tin, level the top. Bake for 75-80 minutes until a skewer comes out clean. After 45 minutes cover the top with foil to prevent burning. When the loaf is almost cooked brush the top with runny or slightly warmed honey. Return to the oven for a further 5 to 10 minutes of cooking. Leave to cool. Display on a white paper plate covered with a clear plastic bag.

Show 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. All exhibits must be staged between 7.30 am and 12noon on Tuesday 13th August. Judging will take place the same afternoon. Exhibitors must vacate the marquee by 12:30pm. This rule will be strictly enforced. Note: The marquee will be in the charge of show officials throughout the night of 14th & 15th August.
4. Exhibit numbers must be obtained from the Steward in the Beekeeping Marquee during the Staging Period shown in Condition 3 above.
5. 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 owner's risk. The Association reserves the right to dispose of any items left in the marquee after the Show.
6. 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.

7. Entries can be made online via the Gillingham & Shaftesbury Show website – www.gillinghamandshaftesburyshow.co.uk/compete . Alternatively, entries can be made by completing the form provided in the schedule and returning it to the Show Office Turnpike Showground (SP7 9PL) with the exact amount of entry fees no later than first post on 31st July 2024. No entry will be accepted without the fee, or after the closing date. We cannot accept entry fees by Cheque.
8. The Judge has the power to award or reduce prizes according to the merits of exhibits, and their decision shall be final.
9. Prize monies will be paid out from the Show Office on Thursday 15th August. Any prize money not collected by the end of September 2024 will be returned to the Society's funds.
10. Protests must be made in writing to the Show Office before 2.00pm on Wednesday 14 August, 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 Wednesday 14 August, no objection will be subsequently received.
11. Collection of exhibits – Exhibitors must present their receipt slip to the marquee Steward before collecting exhibits. No exhibit may be removed from the marquee until 4.30 pm on Thursday 15th August. All exhibits must be cleared by 6.00 pm. Any exhibits not collected by this time will be disposed of by the Society.
12. One free show day 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.
13. Exhibitors may supply some of their honey and/or limited beeswax products for sale at the show. Commission payable to Gillingham & Shaftesbury Agricultural Society.

Show 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 round 454g jars with plain lacquered metal lids, exhibit entry labels to be placed 2cm from 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 exhibits, the labels are to be placed upon the top right-hand corner of the plastic bag covering/display case.
Comb Honey: shallow frame for extraction labels to be placed on the top right-hand corner of the front vertical face of the showcase and the duplicate placed on top of the frame. Cut Comb to be exhibited in standard white or clear commercial 227g containers with a clear lid one label on the front of the case, the other on the top right-hand corner of the lid.
Cake: one label on the top right-hand corner of the covering plastic bag, the other on the plate. All cakes & confectionary to be exhibited on a white paper plate in a clear plastic bag.
EXCEPTION TO RULE 1. Exhibitors to use their own labels (as for retail) in class 5. (Show exhibit labels are also to be attached in class 5).
- 2) Every article exhibited and sold must be bona-fide the property of the exhibitor. All honey and wax exhibited 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, 16, 17).
- 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

