

The Wharfedale Beekeepers Association Honey Show

Friday 10th November 2017 : 7.00pm at Ilkley Rugby Club, Denton Road

Trophies and Certificates

1. **The Wharfedale Cup** to be awarded to the member of WBKA gaining the most points in the show. How points are awarded for the Wharfedale Cup:- classes 8, 14, 15, 16 and 17 are excluded
1st place 3 points, 2nd place 2 points, 3rd place 1 point
2. **Best in Show** to be awarded for the best exhibit in all classes.
3. **The Novice Trophy** to be awarded to the winner of the novice class.
4. **The Halsall Trophy** to be awarded to the WBKA group gaining most points in the show
How points are awarded for the Halsall Trophy - ALL classes are included Each entry 1 point

Classes and regulations

1. All entries must be the work of the exhibitor. Honey must be the produce of the exhibitor's bees and all wax must have been refined by the exhibitor. Additionally the honey in classes 1-3 and the wax in class 9 must be from this year's harvest.
2. Honey in classes 1 -5 & 12 must be presented in standard squat 454g (1lb) jars with standard lacquered lid.
3. The shallow frame of honey in class 6 should be presented in a transparent container which allows the frame to be removed for judging. The honey should be capped ready for extraction or pressing.
4. Cut comb (class 7) must be a minimum of 170g (6oz) and presented in a standard cut comb container.
5. Honey in class 8 (as for sale) must be a minimum of 227g (8oz) and the labelling must conform to current legislation. Note that a tamper proof label is required. The quality of the honey and the attractiveness of the labelling and packaging will be given equal weight in the judging.
6. Entrants to the Novice class must not have won any other class previously.
7. One of the candles in class 11 will be lit to show correct wick type/size and fit for purpose.
8. The photo in class 14 (Any aspect of beekeeping) can be a maximum of A4 including the mount. A title or caption explaining the photo can be added.
9. Honey cakes- see Combings for recipes for entry to class 15 and 16. It is preferable that your own honey is used in the cake recipe. Failing that English honey must be used.
10. Skeps for entry to the **new class 17** are to have been made by the exhibitor using traditional materials and be suitable for use. If used, the skep must be in a clean condition with no comb inside.

Guide for judges and exhibitors – see BBKA and National Honey Show websites

WBKA Honey Show Entry Form

One entry per class - Entries accepted from 6.15pm until 6.45pm

Class 1	Light Honey	
Class 2	Medium Honey	
Class 3	Dark Honey	
Class 4	Naturally set or soft-set honey	
Class 5	Heather Honey	
Class 6	A frame of honey ready for extraction	
Class 7	Cut comb in standard pack (not less than 170g)	
Class 8*	1 jar of honey presented 'as for sale' (not less than 227g)	
Class 9	Block of wax (not less than 227g)	
Class 10	A wax exhibit - excluding candles	
Class 11	A pair of beeswax candles made by any method	
Class 12	Novice class - 1 jar of honey (not less than 454g)	
Class 14*	Photography class - 1 photo related to any aspect of beekeeping(max A4 including mount)	
Class 15*	Yorkshire Buttery Honey Cake - follow recipe to be found in Combings	
Class 16*	Honey Fruit Cake - follow recipe to be found in Combings	
Class 17*	Skep	
All entries will count towards the Halsall Trophy		
* Not eligible for the Wharfedale Cup		
Name of entrant		
	Total no. of entries	
	WBKA Group, please tick	
	Upper Wharfedale	
	Lower Wharfedale	
For official use only	Entrant number:	