Bees

Forms part of the Garden life area in the Maidstone Exhibition Hall at the Kent County Show. Your entry will be on display for all 3 days of the show
07/07/2023 09:00 to 09/07/2023 18:00

Open Classes **Start At: 07/07/2023 10:00**

Ring: Bee Area

Judges

Mrs Claire O'Brien (Judge)

Number	Name	Description
2	Two jars of Medium Coloured Honey	Two jars of Medium Coloured Honey
3	Two jars of Dark Coloured Honey	Two jars of Dark Coloured Honey
4	Two jars of Naturally Crystallised or Soft Set Honey.	Two jars of Naturally Crystallised or Soft Set Honey.
5	Six jars of one type of Honey (Light, Medium, Dark, Crystallised or Soft Set),	Six jars of one type of Honey (Light, Medium, Dark, Crystallised or Soft Set), labelled as offered for retail sale including country of origin and best before date
6	One Frame of Honey	One Frame of Honey, any size, suitable for extracting. Must be on wired foundation.
7	One bottle of Dry Mead	Rules 5 & 7 apply
8	One bottle of Sweet Mead	One bottle of Sweet Mead Rules 5 & 7 apply
9	3 Beeswax Candles	Candles need not necessarily be the same size or style. The display will be judged on its artistic merits. They will not be lit. (Rules 1 & 6 do not apply)
10	Three Plain Beeswax Candles	Three Plain Beeswax Candles, not patterned, up to and including 38mm (1.5in) in diameter. One candle will be lit by the judge.
11	Two Beeswax Models	Two Beeswax Models, moulded, matching in all respects.
12	One cake of Beeswax	One cake of Beeswax, weight between 200-255g (7-9oz) and not less than 20mm (¾ in) thick.
13	Six 27g (1oz) Wax blocks	Six 27g (1oz) Wax blocks
14	A display of Honey and Hive Products	Exhibition Class. A display of Honey and Hive Products. – 4 items to be selected from the following list – 2 jars of Clear Honey of any colour, 2 jars of Naturally Crystalised Honey or Soft Set Honey, one container of cut comb (200-255g). one section (approx. 454g), Frame for Extraction, one cake of Beeswax (as for entry to class 12), 3 candles as in classes 9 and 10, 2 beeswax models, bottle of Mead, Honey Cake, Polish or Furniture Cream and Cosmetics. Displayed flat on the bench in an area not to exceed 500mm X 500mm and 350mm high.
15	Mounted Coloured Print Photograph with Title relating to Bees or Beekeeping	Mounted Coloured Print Photograph with Title relating to Bees or Beekeeping, not a close-up. Picture can be of any size, but must be taken by the exhibitor and mounted on plain card any colour (160gsm), A4 size. Digital images are permitted
16	Mounted Coloured Print close-up Photograph with title of a bee related activity	Mounted Coloured Print close-up Photograph with title of a bee related activity. Picture can be of any size, but must be taken by the exhibitor and mounted on plain card any colour (160gsm), A4 size. Digital images are permitted

Novice Classes **Start At: 07/07/2023 10:00**

Ring: Bee Area

Judges

Mrs Claire O'Brien (Judge)

Number	Name	Description
17	Clear Honey	Open to Beekeepers who have never won a First Prize Card in the Kent Honey Show Clear Honey. Two jars of Honey, any one colour.
18	Naturally Crystallised or Soft Set Honey. Two jars of Honey	Open to Beekeepers who have never won a First Prize Card in the Kent Honey Show Naturally Crystallised or Soft Set Honey. Two jars of Honey

Junior Classes **Start At: 07/07/2023 10:00**

Ring: Bee Area

Judges

Mrs Claire O'Brien (Judge)

Number	Name	Description
19	Honey. One jar of clear honey of any colour	Open to any Junior member of any of the five Beekeeping Associations in Kent or to the children of a member of the Beekeeping Associations in Kent up to the age of 18.
20	Any Artistic, Decorative or Instructive Exhibit, relating to Bees and Beekeeping	Any Artistic, Decorative or Instructive Exhibit, relating to Bees and Beekeeping. (Open to young people who are at junior school during 2022) A written explanation to be included. Dimensions to be not larger than 84 x 60 cm (A2 size). Age to be stated on the entry form
21	Any Artistic, Decorative or Instructive Exhibit, relating to Bees and Beekeeping.	Any Artistic, Decorative or Instructive Exhibit, relating to Bees and Beekeeping. May include photographs. (Open to young people who are at secondary school during 2022) A written explanation to be included. Dimensions to be not larger than 84 x 60 cm (A2 size). Age to be stated on the entry form.

School Classes **Start At: 07/07/2023 10:00**

Ring: Bee Area

Judges

Mrs Claire O'Brien (Judge)

Number	Name	Description
22	An artistic, Decorative or Instructive Exhibit relating to Honeybees and Beekeeping.	An artistic, Decorative or Instructive Exhibit relating to Honeybees and Beekeeping. Open to Junior School Classes as either a class project or an entry from a group of pupils at the same school. Size of the exhibit to be not larger than 84 X 60cm (A2 size). Written explanation can be included with pictures and photographs. Exhibits will be judged for the correct scientific content and for general interest to the general public. Prizes will be awarded for the winners of the First, Second and Third places and will be in the form of Book Tokens for use in the school library.

Honey Gift Classes **Start At: 07/07/2023 10:00**

Ring: Bee Area

Judges

Mrs Claire O'Brien (Judge)

Number	Name	Description
23	Clear Honey. One jar of clear honey of any colour	Clear Honey. One jar of clear honey of any colour
24	Naturally Crystallised or Soft Set Honey. One jar of either	Naturally Crystallised or Soft Set Honey. One jar of either
25	Gift Class. Honey Fruit Cake	Exhibits must be made to the recipe below. Cakes will be donated to catering after judging. Honey Sultana and Cherry Cake. Ingredients. 200g self raising flour, 175g honey, 110g butter, 2 medium eggs, 175g sultanas, 110g glace cherries. Preparation. Wash the sultanas and cherries to remove any syrup and dry them. Halve the cherries. Cream the butter with honey until light a fluffy. In a separate bowl, beat the eggs together and gradually add the eggs to the butter mixture a little at a time, beating between each addition. Sieve the flour and mix with the fruit to ensure the fruit is dry. Gradually fold in the flour and fruit add a little milk if necessary to achieve a dropping consistency. Put the mixture into an 18cm lined round cake tin. Bake at 160oC/325oF/gas mark 3 for approximately 1hr 30mins until the cake is firm. (Timing is for guidance as ovens vary).
26	Gift Class. Honey Biscuits	A plate of six biscuits made to the exhibitors own recipe. The recipe to be displayed with the biscuits.

Branch Or Association Classes **Start At: 07/07/2023 10:00**

Ring: Bee Area

Judges

Mrs Claire O'Brien (Judge)

Number	Name	Description
27	Two jars of honey of any one colour.	Branch or Association Apiary Class. Two jars of honey of any one colour. Central Division Cup.