



# INSTITUTE OF NORTHERN IRELAND BEEKEEPERS



## ANNUAL HONEY SHOW 2019

Saturday 19th October 2019

*Lough Neagh Discovery Centre, Oxford Island, Lurgan, BT66 6NT*

### ENTRIES ACCEPTED:

Friday 18th October: 5.30pm - 8.00pm

Saturday 19th October: 8.00am - 9.30am



**Honey Show Manager:** *Gail Orr*

**Honey Show Secretary:** *Madeline McMullan*  
*33 Glebe Road, Hillsborough, Co. Down*  
*Tel: 028 9263 8675*

**Honey Show Assistant Secretary:** *Jo Toland*

**Honey Show Judges:** *Careys Edwards (Wales), Will Jones,*  
*Hugh McBride, Lorraine McBride,*  
*Leo McGuinness, Barbara Philips (USA),*  
*Dave Shannon (England)*  
*Photography: Stephen Gallagher*

**Honey Stewards:** *Christina Bradley, James Crawford,*  
*Albert Hamilton, Hugh Holmes,*  
*Wendy Johnston, Mary Monaghan,*  
*Brenda Monaghan, Mark Wallace,*  
*Cecil McMullan*

**Judges' Referee:** *Michael Young MBE*

# HONEY SHOW SCHEDULE

## OPEN CLASSES

### HONEY

1. Six 454g (1lb) Jars of Honey. Any type or colour, matching, as offered for sale.
2. Six 340g (12oz) Jars of Honey. Any type or colour, matching, as offered for sale.
3. Six 227g (8oz) Jars of Honey. Any type or colour, matching, as offered for sale.
4. Two 454g (1lb) Jars Light Honey.
5. Two 454g (1lb) Jars Medium Honey.
6. Two 454g (1lb) Jars Dark Honey.
7. Two 454g (1lb) Jars Ling Heather Honey.
8. Two 454g (1lb) Jars Chunk Honey, approx. 50% cut comb.
9. Two 454g (1lb) Jars Naturally Crystallised Honey (not stirred).
10. Two 454g (1lb) Jars Soft Set Honey.
11. Two 454g (1lb) Jars Crushed Comb Honey.
12. One 454g (1lb) Jar of Honey for Tasting.
13. Wedding Favour. Six Jars Honey 28g (1oz) to a maximum of 100g (3.5oz) Jars may be decorated.

### NOVICE CLASS

14. One 454g (1lb) Jar of Honey. Any type or colour, open to all novice exhibitors who have never won a first prize in a honey class at any show.

### COMB HONEY

15. Two Square Sections.
16. Two Round Sections.
17. Two Containers of Cut Comb.
18. One Frame of Honey. Any size suitable for extraction.

### BEESWAX

19. One Cake of Beeswax. **Not patterned**, at least 454g (1lb) weight and a minimum of 25mm (1 in) thick.

20. One Beeswax Model. **Not moulded**, colour and wire permitted. (Candles excluded).
21. Display of Beeswax Flowers. Colour and wire permitted.
22. Six 28g (1 oz) Plain Beeswax Blocks, matching in all respects.

### CANDLES

23. Three Matching Plain Beeswax Candles. **Not patterned**, up to and including 38mm (1 1/2in) diameter, all made by moulding. One will be lit by the Judge.
24. Four Matching Tapered Beeswax Candles. **Dipped in pairs**, up to and including 38mm (1 1/2in) in diameter with connecting wick. One will be lit by the Judge.
25. Three Matching Rolled Beeswax Candles. Colour permitted, up to and including 38mm (1 1/2in) diameter. One will be lit by the Judge.
26. Three Matching Decorative Beeswax Candles. **Made by moulding**, up to and including 38mm (1 1/2in) diameter. One will be lit by the Judge.
27. Three Matching Floating Beeswax Candles. One will be lit by the Judge.
28. One Moulded Beeswax Candle (using exhibitor's home-made mould). Mould to be displayed with the candle. Any size permitted. Candle may be lit by the Judge.

### CONFECTIONERY

29. Plain Honey Cake. Made to the given recipe.
30. Fruit Honey Cake. Made to the given recipe.
31. Honey Cake. Any size (up to 300mm/12in) or shape, made to the exhibitor's own recipe. Exhibitor's recipe may be displayed.

32. Five Small Honey Biscuits or Cookies. Exhibitor's recipe may be displayed.
33. Honey Tray Bakes. Five pieces, approx. 5cm (2in) square, made to the exhibitor's own recipe. Exhibitor's recipe may be displayed.
34. Honey Sweets or Chocolates. Nine sweets, fudge pieces, caramels or toffees. Exhibitor's recipe may be displayed.

### PRESERVES AND CONDIMENTS

35. Two Jars of Honey Marmalade. Exhibitor's recipe may be displayed.
36. Two Jars of Honey Lemon Curd. Exhibitor's recipe may be displayed.

### MEAD

37. One 750ml (26froz) Bottle of Dry Mead.
38. One 750ml (26froz) Bottle of Medium Mead.
39. One 750ml (26froz) Bottle of Sweet Mead.
40. One 750ml (26froz) Bottle of Dessert Mead.
41. One 750ml (26froz) Bottle of Metheglin (sweet or dry).
42. One 750ml (26froz) Bottle of Melomel (sweet or dry).

### MISCELLANEOUS CLASSES

43. Beekeeping Artistry. An interesting or instructive exhibit of needlecraft, painting, pottery or carving etc. relating to bees or beekeeping.
44. Decorative or Artistic Exhibit. **Excluding needlecraft and photographs**, relating to bees or beekeeping.
45. Photograph. Any Beekeeping or Honey Bee related subject.
46. A Honey Jar Label. A label of the exhibitor's own design and actual size, which must comply with UK or International labelling regulations.
47. A Practical Original Invention. Made by the exhibitor, relating to bees or beekeeping. Exhibits previously awarded a first prize in this class at an INIB Honey Show are excluded from entry.

48. Schools Classes. An Illustrated Poster or Drawing on any aspect of Honey Bees or Beekeeping.
49. Plated Dessert. A decorative plated dessert, using Northern Ireland produce and honey. Displayed on a plate of the exhibitor's choice. Exhibitor's recipe may be displayed.
50. Creative Display. Depicting any type of honey, beeswax, mead or other decorative items to enhance display. Minimum of 8 items.
51. A Vase of Cut Flowers. Any variety of freshly cut local, wild or garden flowers, attractive to honey bees foraging for pollen and/or nectar.

### CLASS 29 AND 30 HONEY CAKE RECIPE

#### INGREDIENTS

- 140g (5oz) Margarine or Butter
- 170g (6oz) Honey
- 60g (2oz) Castor Sugar
- 2 Large Eggs
- 230g (8oz) Self-raising Flour (sifted)
- 230g (8oz) Mixed Dried Fruit (**omit for plain honey cake**)
- ¼ tea spoon of Salt (sifted with flour)
- Milk to mix

#### Preparation (guidance only)

- Cream the Margarine or Butter, Honey and Sugar together.
- Beat Eggs and alternately add them and the sifted Flour and Salt to the creamed mixture.
- Add the Mixed Dried Fruit (only for Class 30) and enough Milk to give a dropping consistency.
- Turn into a well-greased 150-180mm (6-7in) circular cake tin.

#### Cooking (guidance only)

- Bake on the mid shelf of a pre-heated oven normally 160°C/320°F/Gas Mark 3, for 1¼ to 1½ hours. Allow to cool a little and then turn out on to a wire rack. Cakes should be shown undecorated.

# HONEY SHOW RULES AND REGULATIONS

## CLASSES 1-51

Honey Grading Glasses BS1656 - 1950 will be used.

All exhibits must display the INIB ID label, as supplied by the show secretary.

- 1-3. **Exhibitors' Labels** - Must conform with current UK "For Sale" Legislation, i.e. The Food Information Regulations (NI) 2014 and The Honey Regulations (NI) 2015. INIB ID label will be supplied. See Guidance D and E.
- 4-7. See Guidance D and E.
8. **Two Jars Chunk Honey** - Exhibits must contain approx. 50% Cut Comb. See Guidance D and E.
- 9-11. See Guidance D and E.
12. **Honey for Tasting** - A black paper collar will be provided and should be placed on the jar, with the INIB ID label positioned 10-15mm (1/2in) from the bottom of the black collar. The contents, a minimum 227g (8oz), **must not be visible**.
13. **Wedding Favour** - Six small matching jars of honey 28g (1oz) to a maximum of 100g (3.5oz) Jars may be decorated. Offered as a guest present at a wedding.
14. **Novice Class** - For exhibitors who have never won a first prize in any honey class at any show. See Guidance D.
15. **Square Sections** - Square sections 454g (1lb), must be enclosed in white cardboard section showcases or commercial sale section cases with transparent front. Two INIB ID labels are supplied for each section. One to be fixed on the front top right corner of the transparency, the other on the middle of the top of the section frame.
16. **Round Sections** - must have clear covers on both sides. Two INIB ID labels are supplied for each section. One to be fixed at front top right corner of the transparency, the other on the middle of the top of the section frame.
17. **Cut Comb Honey** - must be shown in standard UK containers with transparent lids and have a gross weight between 200-255g (7-9oz). Two INIB ID labels are supplied for each container. One should be fixed to the lid at the top right-hand corner and the other on the long side of the front facing container.
18. **Frame of Honey Comb for Extraction** - A Frame for Extraction, any size, must be wired and shown in a protective case. The comb must be visible from both sides. Two INIB ID labels should be placed, one on the front top right-hand corner of the glass, the other on the centre of the top bar of the frame.
19. **One Cake of Beeswax** - A cake of Beeswax, not patterned, minimum 454g (1lb) and at least 25mm (1in) at its thickest point may be exhibited, polished or unpolished, at the discretion of the exhibitor. Should be in a protective display case and must carry two INIB ID labels, one on the underside of the wax cake, the other on the top right of the lid of the container. The case must not exceed 300mm (12in).
20. **Beeswax Model** - Exhibitor's own choice of size and shape. One INIB ID label should be displayed in a prominent position.
21. **Beeswax Flowers** - A Display of Beeswax Flowers on stems (not a plant), may be exhibited in a vase of your choice. The flowers depicted must represent freshly cut wild or garden flowers. One INIB ID label should be displayed in a prominent position. The vase will not be considered during judging.
22. **Beeswax Blocks** - Six 28g (1oz) Plain Wax Blocks, matching in all respects, shown on the plate provided. One INIB ID label should be placed on the plate and one on the base of each wax block.
- 23-28. **Wax Candles** - All candles will be displayed upright on a secure and fire-resistant base (23-26). Candles may only measure up to 38mm (1 1/2in) in diameter. All candles and base must be labelled. One will be lit by the judge.

- (24) Dipped candle-wicks should be connected.
- (25) Any flammable decoration, other than beeswax, is not permitted.
- (26) Moulded Candles must not be additionally patterned. All candles and base must be labelled.
- (27) Floating candles should be displayed in a small container of water. Container must be labelled, but will not be judged.
- (28) Candle and base must be labelled.
- 29-30. **Plain and Fruit Honey Cake** - Cakes should be baked in a 150mm-180mm (6-7in) circular tin to the recipe given and shown undecorated. An allowance will be made for a small degree of shrinkage. Cakes will be displayed on a plain plate with a clear plastic cover. The plate, cover and two INIB ID labels will be provided. One label should be attached to the plate, the other clearly visible on the plastic cover.
31. **Honey Cake** - Any size (up to 300mm/12 inches) or shape, (may be made Gluten Free). See Classes 29-30 for method of display and labels.
32. **Five Small Honey Biscuits or Cookies** (not in paper cases) - baked to the exhibitor's own recipe and displayed on a paper plate with a clear plastic cover. See Classes 29-30 for method of display and labels.
- 33-34. **Honey Tray Bakes and Sweets/Chocolates** - See Class 29-30 for method of display and labels.
- 35-36. **Marmalade and Lemon Curd** - 340g(12oz) or 454g(1lb) jars may be used. Honey taste must be discernible. See Guidance D for labelling.
- 37-42. **Mead** - Entries must be shown in plain, clear, colourless, slightly punted glass bottles, approx.750ml (26fl oz) capacity, with rounded slightly-sloping shoulders and without lettering of any kind. Bottles with shallow punts are acceptable. White "T" or flanged corks must be used. See Guidance D for labelling. **Additional alcohol must not be added to any mead class.** Judges may adopt specific gravity tests to determine class accuracy as follows: Dry Mead: SG 0.990/1.00. Medium Mead: SG 1.00/1.010. Sweet Mead: SG 1.010/1.025. Dessert Mead: SG 1.025+.
- 43-44. **Miscellaneous** - One INIB ID label should be displayed in a prominent position.
45. **Photographs** - Must have been taken, but not necessarily processed by the exhibitor and should be framed or mounted on stiff card, with a minimum border of 25mm (1in). Any colour of card may be used, maximum size 300mm x 300mm (12 x 12in). One INIB ID label should be placed in the centre, below the picture, accompanied by a Title. **Exhibitor's name must not be displayed.**
46. **A Honey Jar Label** - A label of your own design and actual size, in compliance with "For Sale" Regulations (see Classes 1-3) should be displayed on an A6 (105 x 148mm or 4 x 6in) card. One INIB ID label should be placed in the centre at the bottom of the card.
47. **A Practical Original Invention** - The emphasis will be on **practicality and originality**. One INIB ID label should be displayed in a prominent position.
48. **Schools Classes** - Size must not exceed A4 (210 x 297mm or 8¼ x 11¾in). This class is open to primary school pupils in the age groups: 5-8 and 9-11 years. Print the title on the front of the drawing. The following must be clearly written on the **back** of the poster/drawing. \* Name and age group. \*Name of school. Entries will be collected from school secretaries ten working days before the show date. There is no entry fee for this class.
49. **Plated Dessert** - Any decorative plated dessert using Northern Ireland produce and honey. This may be displayed on a plate of the exhibitor's choice. One INIB ID label must be placed on the plate. The Judge will examine for creativity, flair and modern trends. The exhibit will be sampled by the Judge.
50. **Creative Display** - Minimum of 8 items, depicting extracted honey, comb honey, beeswax, mead or any other bee-related decorative items. One INIB ID label should be displayed in a prominent position. Some items may be opened during judging.
51. **A Vase of Cut Flowers** - Any variety of freshly cut local, wild or garden flowers, attractive to honey bees foraging for pollen and/or nectar. One INIB ID label should be displayed in a prominent position. The vase will not be considered during judging.

# GUIDANCE: A-J

- A. **Bona Fide Products.** All entries must be the bona fide produce of the exhibitor's own bees and exhibitor's own work.
- B. **Times.** Exhibits will be staged between 5.30 pm and 8pm on Friday or 8am and 9.30am on the Saturday morning of the Show. Entries cannot be accepted after 9.30am. Judging starts at 10am sharp. Any time changes will appear in the current schedule.
- C. **Staging Process.** Staging of exhibits will be carried out exclusively by appointed show stewards, except Display Classes 21, 27, 43, 44, 50 and 51. These may be staged by the exhibitor through arrangement with the honey show manager. Once displays are set up, exhibitors are requested to leave the show area without delay. Only Judges and Stewards are permitted in the judging area until after results are announced.
- D. **Labels.** INIB ID Labels will be supplied by the Show Secretary for all classes and should be displayed as described in the Rules and Regulations - Classes 1-51 and Guidance A-J. **INIB ID Labels must not be altered in any way.**  
**Labels for Honey Jars and Mead Bottles.** Exhibitors must label every item with the INIB ID labels supplied. These labels should be placed on all jars and bottles 10-15mm (½ in) above the bottom of the jar/bottle. Classes 1, 2 and 3 - Six Jars of Honey as offered for sale, with exhibitors' own labels, must conform to current legislation in accordance with the Food Information Regulations (NI) 2014 and The Honey Regulations (NI) 2015.  
**Labels for Metheglin and Melomel.** Will display a second white label specifying the content as sweet or dry. This label should be placed 25mm (1in) above the top of the INIB ID class label.  
**Labels for Candles.** For all candles displayed erect in Classes 23-26, one label should be fixed to the base of each candle and one on the front of the fire-resistant base.  
**Labels for other Miscellaneous Classes.** Labels should be displayed in a prominent position.
- E. **Uniformity.** When a class requires staging of more than one exhibit of the same type, the containers used and exhibits will be matching in all respects. British Standard Squat or Irish Standard Tall Jars with gold coloured screw or twist-off lids are acceptable.
- F. **Awards.** 1st - 6 points, 2nd - 5 points, 3rd - 4 points, Very Highly Commended - 3 points, Highly Commended - 2 points, Commended - 1 point. There are additional awards to be won. The Blue Ribbon will go to Best in Show. This can only be awarded by a National Honey Show Judge.
- G. **Exclusions.** A Judge will not judge a class in which he or she exhibits. The Show Committee will not be responsible for loss of or damage to exhibits. An exhibitor may enter a **maximum of six entries** in one class but is not entitled to more than **one** award per class. Multiple owners, when exhibiting, will be considered as one person. The INIB Honey Show Committee cannot prevent photographing exhibits.
- H. **Trophies and Awards.** Winners of Trophies are advised that these must be properly cared for whilst in their possession, then returned clean and in good condition **NO LATER THAN** three weeks before the next honey show. **Trophies are not insured by the INIB.** The winning exhibitor is responsible for any engraving of a trophy with year and name in accordance with previous inscriptions.
- I. **Judging.** The Honey Judge is empowered to: - increase the number of awards in any class should the number and high standard of entries warrant this, withhold awards in cases of insufficient numbers of entries, submit for analysis any exhibit, retain all or any part of an exhibit when a protest has been made until a decision upon such protest has been taken and to determine any ambiguity as to the rules and regulations. The decision of the Judges Panel (see Guidance J) under or in relation to the interpretation of the Honey Show Rules and Regulations, on any matter, will be final.
- J. **Objections.** A protest by an exhibitor must be made in writing with the name, address/phone contact number and Class ID number to the Show Committee, on the Saturday of the Show for consideration by an Appeals Panel, consisting of - the Judges' Referee and two other Judges who are not otherwise involved with the objection. The objection must be accompanied by a deposit of £20. Should the protest be sustained by the Appeals Panel or otherwise be considered reasonable, this deposit will be returned.

# PERPETUAL CUPS AND TROPHIES

CLASS	DESCRIPTION	TROPHY
1.	Six Jars (454g) Honey for Sale.	Turnbull Cup
2.	Six Jars (340g) Honey for Sale.	Certificate
3.	Six Jars (227g) Honey for Sale.	Certificate
4.	Two Jars Light Honey.	Ballycarry Shield
5.	Two Jars Medium Honey.	Mid Ulster BKA Shield
6.	Two Jars Dark Honey.	Notre Dame Trophy
7.	Two Jars Ling Heather Honey.	McGuinness/McIntyre Trophy
8.	Two Jars Chunk Honey.	Kennewell Trophy
9.	Two Jars Naturally Crystallised Honey.	Roe Valley BKA Trophy
10.	Two Jars Soft Set Honey.	Donegal Bees Rose Bowl
11.	Two Jars Crushed Comb Honey.	Certificate
12.	One Jar Honey for Tasting.	Ambrosia Trophy
13.	Wedding Favour.	Certificate
14.	Novice Class.	Thomson Trophy
15.	Two Square Sections.	Rosco Engineering Trophy
16.	Two Round Sections.	Joseph Flanigan Trophy
17.	Two Containers of Cut Comb.	Connolly Trophy
18.	Frame for Extraction.	Randalstown BKA Trophy
19.	Cake of Beeswax.	Bon Bon Dish
20.	Beeswax Model	First Source Trophy
21.	Beeswax Flowers.	Holmes Family Trophy
22.	Six Plain Beeswax Blocks.	Orr Family Trophy
23.	Three Matching Decorative Candles.	Jewellery by Van Scoy Cup
24.	Four Matching Tapered Candles.	Hubble Trophy
25.	Three Matching Rolled Candles.	Rae Young Trophy
26.	Three Matching Decorative Candles.	Mid Ulster BKA Shield
27.	Three Matching Floating Candles.	Certificate
28.	One Moulded Candle with Mould.	Certificate
29.	Plain Honey Cake.	Lorraine McBride Salver

<b>CLASS</b>	<b>DESCRIPTION</b>	<b>TROPHY</b>
30.	Fruit Honey Cake.	Certificate
31.	Exhibitor's Honey Cake.	Certificate
32.	Honey Biscuits/Cookies.	Vera Crawford Memorial Trophy
33.	Honey Tray Bakes.	Certificate
34.	Honey Sweets or Chocolates.	Certificate
35.	Honey Marmalade.	Certificate
36.	Honey Lemon Curd.	Certificate
37.	One Bottle of Dry Mead.	Billy Beattie Mead Horn
38.	One Bottle of Medium Mead.	Certificate
39.	One Bottle of Sweet Mead.	Young Family Mead Horn
40.	One Bottle of Dessert Mead.	Certificate
41.	One Bottle of Metheglin.	Bradley Holmes Friendship Trophy
42.	One Bottle of Melomel.	Vees Bees Trophy
43.	Beekeeping Artistry.	Catherine Cooper Trophy
44.	Decorative Artistic Exhibit.	Clougher Valley BKA Crystal
45.	Photographic Class.	Simon Crossan Trophy
46.	A Honey Jar Label.	Certificate
47.	A Practical Original Invention.	Certificate
48.	An Illustrated Poster or Drawing.	Framed Trophy - Friend of INIB
49.	Plated Dessert.	Hilton Hotel and Resort Trophy
50.	Creative Display.	Certificate
51.	A Vase of Cut Flowers.	Certificate
	<b>BEST IN SHOW</b>	<b>McMULLAN TROPHY AND BLUE RIBBON</b>
	<b>MAXIMUM POINTS.</b>	<b>PRESIDENT'S TROPHY</b>
	<b>SUPREME RUN HONEY.</b>	<b>MID ANTRIM BKA TROPHY</b>

The INIB Executive Committee would like to thank individuals and associations for their generosity in donating trophies.



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