

APICULTURE – Section 12

This section is proudly sponsored by Steritech Pty Ltd.

CHIEF STEWARD: Mr. Eric Whitby 02 9520 6216 or 0427 013 028

STEWARDS: Mr Kevin Haswell, Mrs Enid Whitby, Mr Noel Grech, Mr Adrian Grew

Please read the Conditions of Entry.

- **ENTRY FEE:** \$3.00 per class (Exhibitors are limited to 2 entries per class) Payment by cheque (to Hawkesbury District Agricultural Association), Credit Card, or cash ONLY. CASH not accepted through mail.
- **ENTRIES CLOSE:** by POST or at Showground on FRIDAY 3rd MAY 2019 at 4.30pm
- **ENTRIES ONLINE:** FRIDAY 3rd MAY 2019 at 4.30pm
- **NO LATE ENTRIES**
- **DELIVERY OF EXHIBITS:** All Exhibits in this Section will be accepted in the Office during Office Hours up to and including WEDNESDAY 8th MAY and in the PHILIP CHARLEY PAVILION from 12.00 noon until 6.00pm on WEDNESDAY 8th MAY.
- **JUDGING:** THURSDAY 9th MAY 2019 from 10.30am.
- **PRIZES:** 1st \$15.00 2nd \$10.00, 3rd \$5.00 plus ribbons. *Fees and prizes include GST*
- **COLLECTION OF EXHIBITS:** SUNDAY 12th MAY 2019 between 5.00pm & 5.30pm. Prizewinners can collect Prizemoney during the 3 days of the Show on production of Exhibit Card to the Cashier's Office or after the Show at the Secretary's Office (Mon to Friday between 10.00am - 4.00pm) until 14th JUNE 2019.

SPONSORS:

E.C.Tobin & Sons Apiary Supplies, Raglan - Beekeeping Equipment suppliers.

Steritech Pty Ltd – Sterilization and Decontamination Technologists

REGULATIONS: Applicable to all categories

Competition conducted in accordance with ASC guidelines

1. Exhibits must be the bona fide production of the Exhibitor's Apiary.
2. All honey exhibits must be protected from bees.
3. Any Exhibitor may compete in Open Category "C" and points awarded will be added to the totals achieved in their respective categories.
4. **All exhibitor must be complete and sign a "Statutory Declaration" when delivering their exhibits. Forms will be provided upon delivery.**
5. All honey exhibits must be in glass jars with white plain caps (not tamper proof).
6. All honey mead must be exhibited in 750ml clear wine bottles (not coloured).

Category A - Small Producers - less than 20 hives

Class 12001 Liquid honey, light, 3 x 500g jars

Class 12002 Liquid honey, medium, 3 x 500g jars

Class 12003 Liquid honey, dark, 3 x 500g jars

Class 12004 Chunk honey, 3 x 500g jars

Class 12005 Candied honey, 3 x 500g jars

Class 12006 Creamed honey, 3 x 500g jars

Class 12007 Half frame of not less than 300 sq. cm.

Class 12008 Full frame of honey, not less than 600 sq. cm

Class 12009 Cut Comb 3 x 450gm Cut Comb

Class 12010 Beeswax, 1 block not less than 500g

Class 12011 Beeswax, decorative, moulded or sculptured, 2 models

MOST SUCCESSFUL SMALL APICULTURE EXHIBITOR - Ribbon

Category B - Commercial Producers - more than 20 hives

Class 12014 Liquid honey, light, 3 x 500g jars

Class 12015 Liquid honey, medium, 3 x 500g jars

Class 12016 Liquid honey, dark, 3 x 500g jars

Class 12017 Chunk honey, 3 x 500g jars

Class 12018 Candied honey, 3 x 500g jars

Class 12019 Creamed honey, 3 x 500g jars

Class 12020 Half frame of Honey not less than 300 sq. cm.

Class 12021 Full frame of honey, not less than 600 sq. cm.

Class 12022 Cut Comb 3 x 450gm Cut Comb

Class 12023 Beeswax, 1 block not less than 500g

Class 12024 Beeswax, decorative, moulded or sculptured, 2 models

MOST SUCCESSFUL COMMERCIAL APICULTURE EXHIBITOR- Ribbon

Category C - Open (not limited to Apiarists)

- Biscuits and Cakes entered in the cooking section points will be added to Apiculturist's scores.
- The Honey imparts the **flavour** to the cooked item.

Class 12025 Honey Cake made to SPECIFIED recipe below (no cake mix and no icing). **Recipe is compulsory** for all entrants in class 12025

Plain Honey Cake

Ingredients

227g self-raising flour

227g **Yellow Box** honey

133g butter

2 eggs

Pinch of salt

Method

Cream together butter and honey. Beat eggs well and add alternately with sifted flour and salt.

If needed, add a little milk. Bake in a lined greased round tin in a moderate oven for approximately 1 1/4 hrs. (165 – 190mm diameter tin)

Class 12026 Honey biscuits plate of 6 (no fillings or icing). **Recipe is compulsory** for all entrants in class 12026.

Plain Honey Biscuits

Ingredients

6 Tablespoon Butter

1/2 cup Castor Sugar

1 Egg

1 Tablespoon Honey,

1 3/4 cup self-raising flour

Method

Beat butter and sugar to a cream. Add eggs and beat well. Add honey while beating well. Sift flour and salt together and add to mixture gradually. Mix well.

Roll small pieces of mixture into balls and place on a greased tray. Mark with a fork dipped in flour. Bake in a moderate oven until a rich brown colour.

Class 12027 Plate of 6 honey slices, max 4cm square

Class 12028 Honey Mead, sweet - 2 x 750ml bottles

Class 12029 Honey Mead, dry - 2 x 750ml bottles

MOST SUCCESSFUL APICULTURE EXHIBITOR in ALL CATEGORIES JOHN WILLIAMS MEMORIAL -RIBBON