

The 132nd



Shrewsbury Flower Show

9th and 10th August 2019

Schedule of classes in the Bees, Honey and Wine section

PLEASE READ THE RULES AND REGULATIONS ON PAGES 4, 5, & 6

NEW THIS YEAR:

- 1 New entry fee of £12.50**
- 2 Class 28 - One Bottle of Honey Wine - is no longer in the Schedule. You might like to consider Classes 27 and 28, both are Mead classes**
- 3 Class 56 – A photograph by an Adult - now has a theme – “Hive Products and/or Wine”**
- 4 Rule 7a – This rule now also applies to Classes 22 and 49 .**
- 5. New Rule 7i regarding grading glasses.**

If you are unable to exhibit this year please pass this schedule to someone who may be interested

Entry closing date Friday 12th July 2019

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SHREWSBURY FLOWER SHOW
www.shrewsburyflowershow.org.uk
9th and 10th AUGUST 2019
BEES, HONEY and WINE SECTION



(Affiliated to the British Beekeepers' Association)

www.shropshirebees.co.uk

PRESIDENT
B. T. GOODWIN

Help us to promote the craft of beekeeping by entering exhibits in our show. The exhibits will be seen by over 30,000 visitors during the two days and your entries will help to increase public interest in honey, wine and other products and encourage newcomers to take up the crafts.

- The publicity creates awareness and demand for our products.
- The competition helps to improve standards of presentation and quality.
- Prize cards and splendid cups are a great boost to sales.
- You will meet many new and old friends in beekeeping while your family enjoys one of the best days of activity, interest and general entertainment in the country.
- You will find that it is great fun.

Please collect Show Entry Passes from 2.00 pm on Thursday when you have completed staging your exhibits.

Complete your entry form now - we look forward to meeting you.

ENTRIES TO BE RECEIVED BY: Friday, 12th July 2019
NO LATE ENTRIES ACCEPTED

Send entries to the Entries Secretary:-

Mrs M. Formby, 28 Belvidere Walk, Shrewsbury, SY2 5LT. (01743 368711)

IMPORTANT - COLLECTION OF CUPS, TROPHIES & RESULTS SHEETS

HONEY - Would all winners please collect **and sign for** Cups and Trophies from the Steward at the Trophy stand between **6.30 pm and 7.30 pm** on the last day of the show.

WINE - Cups and Trophies will be formally presented at **6.00 pm** on Saturday in the marquee.

All unclaimed trophies will be returned to storage.

The results sheets listing all prize winners can be seen by exhibitors from **1.00 pm** on Friday at the Trophy Stand.

RULES AND REGULATIONS

PLEASE READ THIS SCHEDULE THOROUGHLY TO AVOID ELIMINATION

1. Entries should be made on the form provided and must reach the Entries Secretary on or before **Friday 12th July 2019** accompanied by the Entry Fee of **£12.50**.

a) *Exhibitors' badges and entry tickets for Friday and Saturday will only be issued to exhibitors who stage in **THREE** or more classes.*

b) *Exhibitors who stage in **less than THREE** classes will receive a ticket to allow entry for collection of exhibits after **6 pm** on Saturday.*

Please collect all Show Entry Passes from 2.00 pm on Thursday once exhibits are staged.

2. Entry in the Members' Classes is restricted to members of a Shropshire Beekeepers Association.

3. Exhibitors may make any number of entries in any Class (but see Rule 12 regarding awards).

Exhibitors in Classes 29 to 39 and 41 are restricted to one bottle per class.

Entry in Classes 52, 53 and 54 is restricted to one entry per Exhibitor.

4. Labels.

a) **All Classes except 29 to 41.** Exhibitors must label every jar, section, or other exhibit with the labels supplied by the Entries Secretary. Labels must be affixed approximately 12 mm from the bottom of jars, bottles, cut comb cases and on the top right hand corner of show cases, with a duplicate on the top of frames and sections.

b) Wine Classes 29-41 only.

Fill in the name of the ingredient only on the label supplied and affix it to the bottle, midway between the seams, leaving a space of 25 mm between the bottom of the label and the bottom of the bottle.

5. **Delivery and Staging.** All exhibits must be delivered to the Show Tent on the day before the Show **for staging from 2.00 pm onwards and to be completed by 8.30 pm.** Classes 2, 3, 4, and 6 may be staged by Exhibitors and their assistants finishing by 9.00 pm. The tent is closed to Exhibitors and their assistants after this time until judging is complete. Judging will take place from 9.00 pm on Thursday evening and on Friday morning before 10.00 am.

6. **No Exhibit nor part thereof can be claimed until the letter containing your entry number(s) is produced to a Steward.** This is necessary to ensure the security of your exhibit.

Please collect exhibits between 6.30 and 7.30 pm. on Saturday. (See Rule 11)

ANY EXHIBIT REMAINING AFTER 7.30 PM WILL BE DISPOSED OF.

7. Presentation of Exhibits.

- a) All Honey and Wax must be the product of the Exhibitor's own bees, except for Classes 22, 49 and 55. The Honey, Wax, Cakes, Mead, Liqueur and Wine must have been prepared by the Exhibitor.
- b) All comb honey must be exhibited in **bee-proof containers** glazed on both sides. Frames shall be shown without lacing or edging. Cut Comb honey must be displayed in standard commercial containers. Comb honey and sections will be removed from show cases for judging, they must not be staged unless they are bee proof.
- c) Extracted honey must be exhibited in 454g British Standard jars in either glass or transparent plastic to British Standard pattern, with lacquered B.S. screw tops with flowed-in wads. Plastic lids are allowed. Any identification such as plated or special design caps or coloured wads or corks will disqualify an exhibit. **This Rule does not apply to Classes 2, 4, 6 and 24.**
- d) Wax will be staged in transparent wrappers provided by the Committee. **It must not be lacquered (excepting Classes 2 & 4), or exhibited in Show boxes.** Candles must be exhibited in/on a flame proof stand to allow them to be lit safely and allow for one hour's burning, **except for Class 55.**
- e) Mead, wine & liqueur must be shown in clear white or slightly tinted punted round shouldered wine bottles of round section and 75 cl capacity except for **Class 39** which should be 37.5 cl. They must be without fluting or ornament of any kind. Standard flanged wine **corks with white plastic tops** must be used. The air space between cork & mead, liqueur or wine should be 12 to 25 mm. No alcohol, flavouring or colouring to be added to wine or mead. **All bottles will be opened.**
- f) Doilies and transparent wrappers will be provided for cakes, biscuits, fudge and toffee.
- g) All observation hives must be fitted with secure child-proof fastenings. Wooden or rigid plastic panels (not cardboard) must be provided to allow the hive to be quickly made bee-tight in the event of glass breakage, unless industry-marked toughened glass is used. Each hive shall be placed on a folded plain white cloth or plastic sheet (provided by the exhibitor) of sufficient size to quickly and completely enclose the hive and contain the bees when unfolded.
- h) unless otherwise stated, a tolerance of +/- 2g will be allowed for wax blocks where a stated weight is required.
- i) "BD" standard grading glasses (as specified by the National Honey Show) will be used in judging all liquid honey classes. A set will be available for exhibitors' use while staging.

8. The Committee is empowered to:

- a) Refuse any entry without giving reason.
- b) Increase the number and value of prizes in any of the classes should the number and high standard of merit warrant their so doing.
- c) Withhold prizes in cases of insufficient merit or entries.
- d) Submit any exhibit for analysis.
- e) Decide any question as to the interpretation of these Rules and Regulations

9. Exhibits must not be interfered with by any unauthorized person.

10. No honey or wine may be sold or kept for sale within the tent (except where organised by the Committee).

11. All ordinary care will be taken of Exhibits but the Committee will not be responsible in any circumstances for loss or damage sustained.

12. No exhibitor shall take more than one award in any Class.

- 13.** For Challenge Cups and Special Prizes points will count as follows in each Class: First: 6, Second: 5, Third: 4, VHC: 3, HC: 2, and C: 1.
In the event of a tie, the exhibitor with the most First Prizes takes precedence. If the situation is still tied, the Trophy is shared.
- 14.** Trophies must be returned to the General Secretary by 1st August in the year following the Show or as otherwise notified,
- 15.** Judges will be advised when an entry is produced by multiple persons, e.g. an Association.
- 16. NO DOGS ALLOWED ON THE SHOWGROUND (EXCEPT ASSISTANCE DOGS).**

**THE YEAR 2020 SHOW WILL BE HELD ON – 14th and 15th AUGUST
WE LOOK FORWARD TO WELCOMING YOU**

If you require further information please contact:-

Chairman: C Deaves: email: c_deaves@compuserve.com (01584 890 160)

Secretary: G Roberson: Tŷ Ger-y-nant, Trewern, Powys, SY21 8DU (01938 580192)

Stewards' Rota: Mark Newman: Stable Cottage, Laundry Lane, Shrewsbury, SY2 6ER

Email: mark@laundrylane.co.uk

Entries' Secretary: Maureen Formby, 28 Belvidere Walk, Shrewsbury, SY2 5LT
(01743 368711). Email: shrewshowhoneyandwine@gmail.com

TROPHIES AWARDED IN THE SHOW, WITH PRESENT HOLDERS, ARE ON PAGES 13 AND 14

JUDGES 2019

Bee Products

John Goodwin, Cheshire

Bron Wright, Edinburgh

David Wright, Edinburgh.

Honey Cake, Fudge, Biscuits

Mrs Ros Hewitt, Shrewsbury

Art & Junior classes

Mrs M Stokes, Wem

Photography

Miss B Bradburn, Telford

Wine Judges

Audrey Attwell, Telford

Sue Ladds, Shrewsbury

Jeremy Cowen, Shrewsbury

Christine Lear, Shrewsbury

Anthony Digweed, Hereford

Richard Shearing, Shrewsbury

Graham Fieldhouse, Telford

Convenor of Judges:

Honey Mr C DEAVES

Wine Mr L JONES and Miss Thelma FOSTER

SCHEDULE

The following three classes are for members of a Shropshire Beekeeping Association who have not previously won a first prize in the Bees, Honey and Wine section

Class	Prizes	1st	2nd	3rd
651. One jar of LIQUID HONEY , any colour.		£6	£4	£2
652. One jar of CRYSTALLISED HONEY , naturally crystallised or soft set.		£6	£4	£2
653. A PLAIN CAKE OF BEESWAX weighing not less than 225g and not more than 250g.		£6	£4	£2

THE T W WILBRAHAM MEMORIAL TROPHY (PERPETUAL)

will be awarded to the winner of most points in Classes 651, 652 and 653.

OPEN CLASSES

THE "SHROPSHIRE STAR" PERPETUAL CHALLENGE TROPHY will be awarded to the Exhibitor with most points in the open classes.

Money prizes will be awarded to 1st, 2nd and 3rd prize winners in each class.

Additional prize cards of: Very Highly Commended, Highly Commended and Commended will be awarded in each Class at the discretion of the Judges.

Class	Prizes	1 st	2 nd	3 rd
<p>1. A PRACTICAL "GADGET" or labour-saving device, designed by the Exhibitor and directly applicable to Bees or Beekeeping. (Live Bees must be confined for the duration of the Show.) Please provide a description or illustration of the method of use if necessary. Please state space required for the exhibit on the entry form. Your name should not appear on the exhibit. SHROPSHIRE BEEKEEPERS ASSOCIATION PERPETUAL CHALLENGE CUP will be awarded to the first prize winner in Class 1</p>		£6	£4	£2
<p>2. A SHOP WINDOW DISPLAY of British Honey, Wax and Beekeeping Craft in any form, processed by the Exhibitors. The display area should not exceed 120 cm square and the net weight of honey and products should not be less than 10 kg. THE WREKIN PERPETUAL CHALLENGE VASE will be awarded to the first prize winner in Class 2</p>		<p>A premium of £25 will be paid for every exhibit which meets the entry requirements in Class 2</p> <p>£25 £15 £10</p>		
<p>3. AN OBSERVATION HIVE, stocked with bees. To be judged on its educational merit and composition. Base not to exceed 90 cm square (no height limit). See Rule 7g (Bees must be confined and facilities made available to feed water if required.) THE BRIDGNORTH PERPETUAL CHALLENGE CUP AND THE VERNON BEDDOES CHALLENGE MEDAL will be awarded to the first prize winner in Class 3.</p>		£25	£15	£10
<p>4. A TRADITIONAL GLASS-MOUNTED DISPLAY OF BRITISH HONEY, WAX AND BEE PRODUCTS in any form processed by the exhibitor or exhibitors. There will be no restriction on decoration or size and shape of containers. Exhibitors may use their own labels. The display area should not exceed 120 cm square and the net weight of honey and products should not be less than 10 kg. THE WEST'S APIARIES PERPETUAL CHALLENGE TROPHY will be awarded to the first prize winner in Class 4.</p>		<p>A premium of £25 will be paid for every exhibit which meets the entry requirements in this class</p> <p>£25 £15 £10</p>		
<p>6. COMMERCIAL HONEY. Twelve containers of Honey as they would be offered for sale. Labels must meet current UK Regulations. The Exhibitor may enter one or more kinds of Honey. A range of containers may be used which must bear the Exhibitor's label in addition to the identification label provided. Both quality and attractiveness of presentation will be taken into consideration by the Judges. (Entry space 45 cm square.) Minimum combined net weight of honey not less than 2.72 kg THE MAURICE LEWIS CHALLENGE MEDAL will be awarded to the first prize winner in Class 6.</p>		£15	£10	£7

Class	Prizes	1 st	2 nd	3 rd
7. TWO JARS OF LIGHT HONEY	Heather honey excluded	£6	£4	£2
8. TWO JARS OF MEDIUM HONEY	Heather honey excluded	£6	£4	£2
9. TWO JARS OF DARK HONEY	Heather honey excluded	£6	£4	£2
THE HAMMONDS PERPETUAL CHALLENGE TROPHY				
<i>will be awarded to the Exhibitor with most points in Classes 7, 8 & 9.</i>				
10. TWO JARS OF HEATHER HONEY				
<i>THE T H JONES TROPHY will be awarded to the first prize winner in Class 10.</i>		£6	£4	£2
11. TWO JARS OF NATURALLY GRANULATED HONEY		£6	£4	£2
12. TWO JARS OF SOFT SET HONEY		£6	£4	£2
15. ONE SECTION		£15	£10	£7
16. ONE CONTAINER OF CUT COMB HONEY				
Each of minimum gross weight 200g packed and free from Ling Heather.		£10	£7	£5
<i>THE WOOD CUP will be awarded to the first prize winner in Class 16.</i>				
17. ONE COMB OF LIQUID HONEY , suitable for extraction.				
An additional prize will be awarded to the best B.S. Comb, should the winning comb be of a larger size.				
<i>THE ERNEST H PEE PERPETUAL CHALLENGE CUP, will be awarded to the first prize winner in Class 17.</i>				
		£6	£4	£2
18. TWELVE 28g BLOCKS OF NATURAL COLOURED BEESWAX OF ANY SHAPE.	The originality and attractiveness of the display will be taken into consideration by the Judges. (see Rule 7d) (Space 30 cm square)	£6	£4	£2
19. A SPECIMEN FLOWER OR FLOWERING PLANT in natural or dye coloured wax, only supported by wax coated wire, displayed in a suitable container in a space not exceeding 30 x 30 cm. No other materials to be used.		£6	£4	£2
20. A PLAIN CAKE OF BEESWAX , weighing not less than 440g and not more than 460g.				
<i>THE WEST MIDLANDS PERPETUAL CHALLENGE CUP will be awarded to the first prize winner in Class 20.</i>		£6	£4	£2
21. THREE BEESWAX CANDLES to be displayed erect, (dipped or moulded). Unlacquered.		£6	£4	£2
To be displayed upright on flame proof stand , (see Rule 7d)				
22. A DECORATIVE EXHIBIT OF NATURAL BEESWAX.				
To occupy a space not larger than 60 x 60 cm.				
No painting / colouring or other additives to be used.		£10	£7	£5
<i>THE JIM LEE TROPHY will be awarded to the first prize winner in Class 22.</i>				
23. COMPOSITE CLASS of:				
Two jars of Light Honey, Two jars other than Light Honey, Two jars of Crystallised Honey, naturally crystallised or soft set and a plain cake of Beeswax weighing not less than 200g and not more than 250g.				
		£15	£10	£7
<i>THE BARTER PERPETUAL CHALLENGE CUP will be awarded to the first prize winner of Class 23.</i>				

Class	Prizes	1 st	2 nd	3 rd
24. THREE ALTERNATIVE CONTAINERS OF HONEY displayed in an area not exceeding 45 cm square.		£15	£10	£7
25. ONE JAR OF LIQUID HONEY displayed in a jar which has been sprayed black but with the base left clear. Honey to be judged on viscosity, aroma, flavour and cleanliness only.		£6	£4	£2
26. ONE BOTTLE OF MEAD , dry.		£6	£4	£2
27. ONE BOTTLE OF MEAD , sweet. <i>THE DARBY PERPETUAL CHALLENGE CUP for MEAD</i> will be awarded to the Exhibitor with most points in Classes 26 & 27.		£6	£4	£2
29. ONE BOTTLE OF TABLE WINE , white or golden, dry.		£6	£4	£2
30. ONE BOTTLE OF RED TABLE WINE , dry.		£6	£4	£2
31. ONE BOTTLE OF TABLE WINE , white or golden, medium.		£6	£4	£2
32. ONE BOTTLE OF TABLE WINE , rosé, medium.		£6	£4	£2
33. ONE BOTTLE OF TABLE WINE , white or golden, sweet.		£6	£4	£2
34. ONE BOTTLE OF DESSERT WINE , red, sweet.		£6	£4	£2
35. ONE BOTTLE OF DESSERT WINE , white or golden, sweet.		£6	£4	£2
36. ONE BOTTLE OF SOCIAL WINE , red, medium.		£6	£4	£2
37. ONE BOTTLE OF SOCIAL WINE , white or golden, medium.		£6	£4	£2
38. ONE BOTTLE OF FLOWER WINE , any colour. (Medium)		£6	£4	£2
39. ONE HALF BOTTLE OF LIQUEUR , 37.5 cl, any ingredient base except cream.		£6	£4	£2
40. THREE BOTTLES OF WINE FOR A MEAL An aperitif, Dry, any colour. A Red table wine, dry and a Desert wine, sweet, any colour.		£10	£8	£6
41. ONE BOTTLE OF KIT WINE , White Pinot Grigio style. Bottle size 75 cl . In 2020 the Kit Wine style will be Merlot.		£6	£4	£2

Please note the entry restriction in Rule 3 for wine classes.

See page 14 for trophies awarded in Classes 29 – 41

***THE SYMONDS ENGLISH WINE CUP* awarded to the Exhibitor with Most Points in Classes 29-41.**

Hints for Wine Entrants – (see Rule 7e)

Select your entries by tasting some weeks or days prior to the Show and ensure they are entered in the correct class by assessing the following qualities:

A guide to specific gravities: Dry under 1000, Medium 1008-15, Sweet 1020-25. (May be affected by insoluble sugars and/or temperature.)

Dryness: Assess dryness by taste.

Alcohol: Note if your wine has that Warmth and Burning taste of high alcohol.

Body: This is the strength of flavour due to the ingredients, classify your wines as light or heavy body.

Table Wine Classes: Select wine light in body and not too high in alcohol.

Dessert Wines: These should be high in both body and alcohol.

Flower wine: Light in body, high alcohol not necessary.

Rosé: This class is for a Table wine of a delicate Rose colour.

Social Wine: Good body, medium

Class	Prizes	1st	2nd	3rd
48. HONEY-BEE PASTURE. An arrangement of Common Flowers (and their foliage and fruit) from which the Honey Bee gathers nectar and pollen. To be staged within a space 60 cm square with no height limit and not judged on the number of species present. (Rare species must not be exhibited.) A list of species must be provided and will be judged as an integral part of the exhibit and their relevance to beekeeping. (Related accessories allowed.) See the BBKA website at www.britishbee.org.uk for a list of some plants used by bees. <i>THE W E FRANKLAND PERPETUAL TROPHY will be awarded to the first prize winner in Class 48,</i>		£10	£7	£5
55. Two Decorative Beeswax Candles Made by rolling, colouring permitted, matching in all respects. No flammable decoration other than beeswax permitted. Candles will NOT be lit during judging.		£6	£4	£2
49. A novelty Wax exhibit in any type of beeswax To occupy a space not larger than 60 x 60 cm.		£10	£7	£5
50. A Macro photograph by an Adult A MACRO photograph, up to A4 size mounted on plain card of a single colour, of any subject relating to Beekeeping or Winemaking. The mount may project beyond the photograph by up to 2 cm at each edge. The photograph should not contain any additional decoration at its edges. Any unprinted/unprocessed margin on the photograph to be removed.		£10	£6	£4
56. A photograph by an Adult A photograph, OTHER THAN MACRO , to be up to A4 size and mounted on plain card of a single colour, on the theme of Hive Products and/or Wine . The mount may project beyond the photograph by up to 2 cm at each edge. The photograph should not contain any additional decoration at its edges. Any unprinted/unprocessed margin on the photograph to be removed.		£10	£6	£4
51. Artwork in any form illustrating the theme –“ GOING TO MARKET”, to be staged within space and height 40 x 40 x 40 cm. (The theme for 2020 will be “ EXCELLENCE ”)		£10	£6	£4
52. HONEY CAKE Exhibits must be made from this recipe. 170g Clear Honey 140g Butter 85g Light Brown Sugar 200g Self Raising Flour -- sieved 2 Eggs - beaten Water Method Pre-heat oven to 180°C/160°C Fan/350°F/Gas Mark 3. Grease and line an 18 cm round cake tin.		£10	£6	£4

**Only one entry
per exhibitor,
see Rule 3.**

Place the honey, butter and sugar in a large pan. Add a tablespoon of water and heat gently until the butter is melted and sugar has dissolved. Remove from the heat and mix in eggs and flour. Put mixture into the cake tin and bake for 40-45 minutes or until cake is springy to the touch and edges have come away from the tin. Cool slightly in the tin before turning out onto a cooling tray.

NB Weights must be adhered to, but normal shrinkage will be allowed. *A plate and polythene bag will be provided for showing.*

THE EVELYN MOXON PERPETUAL CHALLENGE SALVER will be awarded to the first prize winner in Class 52.

Class	Prizes	1st	2nd	3rd
53. HONEY FUDGE		£6	£4	£2

Exhibits must be made from this recipe.

500g Sugar
50g Honey
50g Butter
150 ml of Milk

Method:

Prepare a greased/oiled tin approximately 18 cm square. Put all the ingredients into a heavy based pan. Bring slowly to the boil, stirring all the time. Cover and boil for 2 minutes. Uncover and boil gently for approximately 10-15 mins until a soft ball stage is reached. (A little dropped into cold water will form a soft ball - 112 °C / 234 °F) Stand pan on a cold surface for 5 mins. Beat mixture until it starts to thicken and then pour quickly into tin. Mark into squares as it cools and cut when cold.

Exhibit approx. 250g cut into **SQUARES**. *A plate and polythene bag will be provided for showing.*

54. HONEY SHORTBREAD BISCUITS	£6	£4	£2
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Exhibits must be made from this recipe.

225g Butter
6 tablespoons Set Honey
275g Plain Flour

Method:

Cream the butter and honey until very soft and thoroughly creamed. Sift the flour and fold into butter mixture. Roll out paste to approx 5 mm thick and cut into rounds using a 5 cm. cutter. Bake in a moderately slow oven until light golden. Exhibit 5 biscuits. *A plate and polythene bag will be provided for showing.*

57. HONEY CINDER TOFFEE

Exhibits must be made from this recipe.

150g Granulated sugar
50g English honey
1 tbsp water
1½ teaspoons Bicarbonate of Soda

Method

Spread sugar over base of saucepan then add honey and one tbsp water. Bring to the boil while stirring gently to allow sugar to dissolve. Once temperature reaches 150 °C (300 °F) (hard crack), quickly add Bicarbonate of Soda and stir vigorously until just mixed in. **THIS MIXTURE WILL BE VERY HOT AND WILL BURN IF IN CONTACT WITH SKIN.** Pour the foaming mixture into a silicon mould about 18 cm x 18 cm. Let it stand, without disturbing, until cold (a few minutes). Break into pieces and keep in an airtight container. Please show the whole recipe *for which a plate and polythene bag will be provided.*

MEMBERS' CLASSES

Open to Members of a Shropshire Beekeepers' Association

Class	Prizes	1 st	2 nd	3 rd
60. TWO JARS OF LIGHT LIQUID HONEY	Heather	£6	£4	£2
61. TWO JARS OF OTHER THAN LIGHT LIQUID HONEY	honey excluded in Classes 60 & 61	£6	£4	£2
62. TWO JARS OF CRYSTALLISED HONEY naturally crystallised or soft set.		£6	£4	£2
<i>THE HOWELL PERPETUAL CHALLENGE CUP will be awarded to the Exhibitor with most points in Classes 60, 61 and 62.</i>				
68. TWO CANDLES made by any method from natural beeswax. Unlacquered. To be displayed upright on a flame proof stand (see Rule 7d).		£6	£4	£2

CLASSES 651, 652 and 653 HAVE BEEN MOVED TO PAGE 6

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THE BOLTON PERPETUAL CHALLENGE SHIELD will be awarded for the highest total number of points in the Members' Classes.

THE ROYAL AGRICULTURAL SOCIETY OF ENGLAND PERPETUAL CHALLENGE CUP will be awarded to a Shropshire Beekeepers Association whose members collectively gain the highest total number of points in the Open and Members' Classes together.

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Please ensure you read the Rules and Regulations on pages 4,5 and 6.

THERE IS A SEPARATE SCHEDULE AND ENTRY FORM FOR JUNIOR CLASSES

**THE YEAR 2020 SHOW WILL BE HELD ON – 14th and 15th AUGUST
WE LOOK FORWARD TO WELCOMING YOU**

CHALLENGE CUPS AND TROPHIES IN OPEN CLASSES

THE BRITISH BEEKEEPERS ASSOCIATION " BLUE RIBBON AWARD"

for the Best Exhibit in the Show. Present holder: Oswestry BKA

THE "SHROPSHIRE STAR" PERPETUAL CHALLENGE CUP awarded to the exhibitor with the most points in the Open Classes, with a tumbler to be retained.

Presented by: Shropshire Star, 1968. Present holder: Joyce Nisbet, Wrexham.

THE SHROPSHIRE BEEKEEPERS ASSOCIATION PERPETUAL CHALLENGE CUP, - awarded to the first prize winner in Class 1.

Presented by: The Show Committee, 1933. Present holder: John G Heyes, Welshampton

THE "WREKIN" PERPETUAL CHALLENGE VASE, for the first prize winner in Class 2.

Presented by: The Show Committee, 1936. Present holder: Oswestry BKA

THE "BRIDGNORTH" PERPETUAL CHALLENGE CUP, for the first prize winner in Class 3 (observation hive).

Presented by: Mr E H Pee, 1972. Present holder: Alison Anne Wakeman, Telford

THE "WESTS APIARIES" PERPETUAL CHALLENGE TROPHY for the first prize winner in Class 4. Present holder: Joyce Nisbet, Wrexham

THE "MAURICE LEWIS" CHALLENGE MEDAL (COMMERCIAL HONEY) Class 6.

Present holder:- Joyce Nisbet, Wrexham

The "HAMMONDS" PERPETUAL CHALLENGE TROPHY for the most points in Classes 7, 8, and 9. **Presented for the first time in 1977**, Present holder: Joyce Nisbet, Wrexham

THE "T H JONES" TROPHY, for the first prize winner in Class 10.

Present holder: Joyce Nisbet, Wrexham.

THE "WOOD CUP" for the first prize winner in Class 16.

Present holder: Jessie Howe, Shrewsbury

THE "ERNEST H PEE PERPETUAL CHALLENGE CUP" for the first prize winner in Class 17.

Presented by: Mr E H Pee, 1959. Present holder: Clare Lim, Shrewsbury.

THE "WEST MIDLANDS" PERPETUAL CHALLENGE VASE, for the first prize winner in Class 20. **Presented by: Shropshire Beekeepers Association Show Committee, 1949**

Present holder: Peter Rawlinson, Market Drayton

THE "JIM LEE" TROPHY for the first prize winner in Class 22.

Present holder: No entries in 2018

THE "BARTER" PERPETUAL CHALLENGE CUP for the first prize winner in Class 23.

Presented by: H S Barter, 1959. Present holders: Mrs Joyce Nisbet, Wrexham

THE "DARBY" PERPETUAL CHALLENGE CUP for the Most Points in

Classes 26 & 27. Present holder: Sïan Campbell-Curtis, Pontesbury

THE "SYMONDS" ENGLISH WINE CUP for the Most Points in Classes 29 to 41.

Present holder: Muriel Williamson, Shrewsbury

THE "W E FRANKLAND" PERPETUAL TROPHY (bee pasture) for the first prize winner in Class 48, together with a medal for each prize winner.

Present holder: Jill Owen, Shrewsbury

THE "GILLIAN COPPIN" MEMORIAL TROPHY for the most points in the junior classes.

Present holder:- Niall Sherrard, Alloa, Clackmannanshire

THE "EVELYN MOXON" PERPETUAL CHALLENGE SALVER for the first prize winner in Class 52. Present holder: Emily Smith, Telford

THE "VERNON BEDDOES" MEDAL for the first prize winner in Class 3.

Present holder: Alison Anne Wakeman, Telford

THE "C T MORGAN" TROPHY for the first prize winner in Class 28.

Present holder: Sïan Campbell-Curtis, Pontesbury

MEMBERS' CLASSES

The "BOLTON" PERPETUAL CHALLENGE SHIELD for the most points in the members' classes. Presented by C H Bolton Esq, 1933.

Present holder: Ann Moore & Guy Preece, Shrewsbury

THE "HOWELL" PERPETUAL CHALLENGE CUP for the Most Points in Classes 60, 61 & 62.

Presented by: F R Howell Esq, 1947

Present holders: Anne Moore & Guy Preece, Shrewsbury

THE "T W WILBRAHAM" MEMORIAL PERPETUAL TROPHY for most points in Classes 651, 652, 653. Presented by: Members of the Shropshire Beekeepers Association, 1960

Present holder:- Peter Rawlinson, Market Drayton

THE ROYAL AGRICULTURAL SOCIETY OF ENGLAND "PERPETUAL CHALLENGE CUP" for the Shropshire Beekeepers Association with Most Points in the Show.

Presented by: Royal Agricultural Society of England, 1949. Present holder: North Shropshire BKA.

TROPHIES AWARDED IN THE WINE SECTION

THE "SHREWSBURY ESTATES" CUP for the Most Points in Class 29

Present holder: Susan Williams, Shrewsbury

THE "BMSS OF SHREWSBURY" CUP, for the Most Points in Class 30.

Present holder: Warren Taylor, Kingsley Moor

THE "D O JONES & SONS" CUP for the Most Points in Class 31.

Present holder: Muriel Williamson, Shrewsbury

THE "DRAYTON OF SHREWSBURY" CUP for the Most Points in Class 32.

Present holder: Graham Williams, Church Stretton

THE "J W MERVILL & SONS" CUP for the Most Points in Class 33.

Present holder: Robert Jones, Shrewsbury.

THE "CLARICE BEVAN" CUP for the Most Points in Class 34.

Present holder: Jeremy Carter, Shrewsbury

THE "SHREWSBURY WINE CIRCLE" CUP for the Most Points in Class 35.

Present holder: Muriel Williamson, Shrewsbury

THE "SHROPSHIRE BEEKEEPERS ASSOCIATION" CUP for the Most Points in Class 36.

Present holder: Natalie Jones, Shrewsbury

THE "CHARLES CLARK OF SHREWSBURY" CUP for the Most Points in Class 37.

Present holder: Ivor Williams, Shrewsbury

THE "SHROPSHIRE STAR" CUP for the Most Points in Class 38.

Present holder: Jane Powis, Shrewsbury

THE "MAJOR S SEDMAN" CUP for the Most Points in Class 39.

Present holder: Pryce Bryne, Shrewsbury

THE "BREWGENIE" TROPHY for the Most Points in Class 40.

Present holder: Lionel Trevan, Shrewsbury

THE "U BRU" TROPHY for the Most Points in Class 41

Present holder: Jacob Smith, Cardiff