

The 132nd Shrewsbury Flower Show

9th and 10th August 2019

Children's Classes

in the

Bees, Honey and Wine Section

Please use the separate entry form
inside this schedule



There are two
new classes
this year – one
for each age
group



Entry fee - £1 regardless of the number of entries.

Each junior exhibitor will be given a Junior Exhibitor Badge. A junior exhibitor will also receive *one chaperone ticket* to allow free entry for an accompanying adult on either the Friday or Saturday, providing the adult is not an exhibitor. Only one chaperone ticket will be issued per family.

The "GILLIAN COPPIN" MEMORIAL TROPHY
will be awarded to the entrant who achieves the highest total of points in
the Junior classes.

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Delivery and Staging of exhibits.

All exhibits must be delivered to the Show Tent (the Severn Marquee) on the day before the Show (Thursday, 8th August 2019) for **staging from 2.00 pm onwards and to be completed by 8.30 pm**. The tent is closed to Exhibitors after this time until judging is complete.

DATE OF BIRTH LABELS WILL BE SUPPLIED WHEN STAGING. THESE MUST BE FIXED TO ALL ENTRIES.

Plates, doilies and polythene bags will be supplied, when staging, for classes 711, 712, 721, 722

Judging will take place from 9.00 pm on Thursday evening and on Friday morning.

On Saturday, please collect exhibits between 6.30 and 7.30 pm. To ensure the security of your exhibit please bring the letter containing your entry number(s) so that it can be shown to a Steward.

ANY EXHIBIT REMAINING AFTER 7.30 PM WILL BE DISPOSED OF.

Please return trophies to the Entries Secretary by 1st August in the year following the Show. They can also be returned to the showground when bringing exhibits on Thursday 8 August.

**Entries' Secretary: Mrs M Formby, 38 Belvidere Walk, Shrewsbury, SY2 5LT.
Tel: 01743 368711**



**DOGS ARE NOT ALLOWED ON THE SHOWGROUND
(EXCEPT ASSISTANCE DOGS)**

Junior classes are divided into two age groups:

- Under 11 years – date of birth on or after 9 August 2008
- 11 to 16 years - date of birth before 9 August 2008

701 Artwork in any form – under 11

702 Artwork in any form - 11 to 16

Illustrating the use of Honey and/or Wine.

A drawing, painting, or model with an area and height no larger than **40 cm x 40 cm x 40 cm.**

1st £6

2nd £4

3rd £3

Young people attempting the Honey Sandwich Cake and Honey Biscuit recipes should be supervised by a responsible person at all times.

711 Honey Sandwich Cake - under 11

712 Honey Sandwich Cake - 11 to 16

Recipe

170g margarine
110g caster sugar
1 tablespoon of honey
3 large eggs
170g self raising flour and a pinch of salt



Method

- Cream the margarine with sugar and honey until light and fluffy,
- Whisk eggs and beat into creamed mixture.
- Fold in sifted flour and salt.
- Divide mixture into two prepared 18-21 cm round tins and bake in a moderate oven, gas mark 4, 170 °C for about 30 minutes.
- Turn on to a wire tray and when cold, sandwich together with the following ingredients mixed as a filling: 50g butter, 80g icing sugar and 1 tablespoon of honey

1st £6

2nd £4

3rd £3

751 Honey Jar Label - under 11

752 Honey Jar Label - 11 to 16

A design for a honey jar label for honey offered for sale.

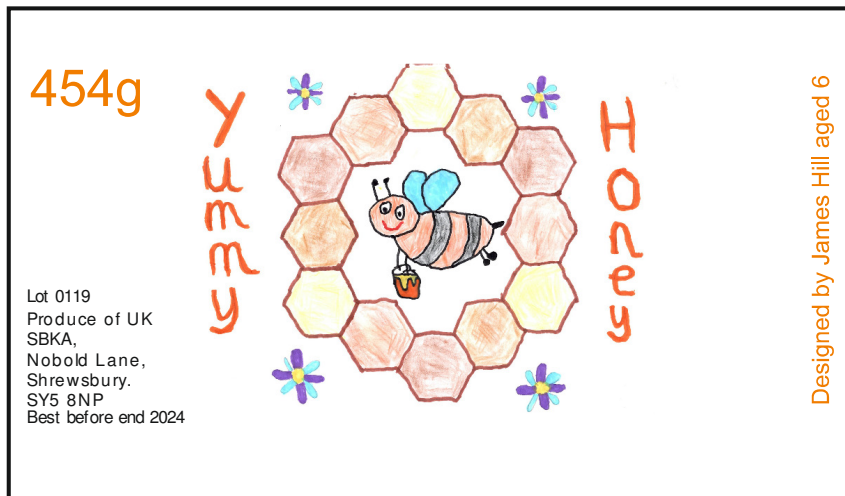
The design to be on **A4 landscape**-sized paper, does not need to comply with any legislation. The winning entries will be adapted by Shropshire Beekeepers and used on honey sold at the show in 2020.

1st £6

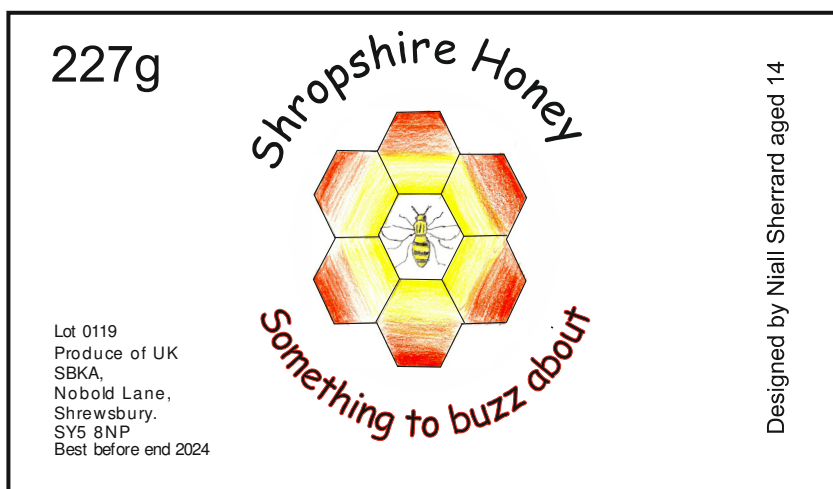
2nd £4

3rd £3

Winners of last year's honey jar labels



Under 11 class



11 – 16 class

721 Honey Biscuits - under 11

722 Honey Biscuits - 11 to 16

Recipe

- 50g plain flour
- 1 tablespoon of honey
- 50g of granulated sugar
- 50g butter
- 80g porridge oats (rolled oats)
- Half a teaspoon Bicarbonate of Soda



Method:

- Put the honey and butter in a basin and melt in a microwave oven.
- Take the basin out of the microwave and add the bicarbonate of soda.
- Blend the flour, oats and sugar in another bowl and then mix them with the honey/butter mixture and allow to cool.
- Divide the mixture into 12 walnut sized balls and place on a greased baking tray (not too close together). Flatten them slightly.
- Bake at gas mark 3, 160 °C for about 15 minutes. The finished appearance will look more like cookies than conventional biscuits.

Please exhibit 6 biscuits from the 12 produced.

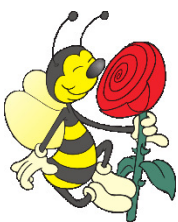
1st £6

2nd £4

3rd £3

731 Bee Pasture – under 11

732 Bee Pasture - 11 to 16



An arrangement of common, **NOT RARE**, flowers (and their foliage and fruit) from which the honey bee gathers nectar and pollen, arranged in a **TWO LITRE** ice cream carton. The exhibit will be judged on its artistic merit and relevance to beekeeping, **NOT** on the number of species present.

1st £6

2nd £4

3rd £3

761 Mobile - under 11

762 Mobile - 11 to 16

A hanging mobile with a 'bees and honey' theme.

Hanging drop no greater than **75 cm** and overall diameter **40 cm**.

Fixtures for hanging the mobile will be provided when staging.

1st £6

2nd £4

3rd £3

741 Photography - under 11

742 Photography - 11 to 16

Photographs up to A4 size and mounted on plain card of any 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 should be removed.



1st £6

2nd £4

3rd £3

**NEW
THIS
YEAR**

771 Bug House – under 11

772 Bug House – 11 to 16

A "bug hotel" suitable for use in a UK domestic garden. This should be easy to make, use only bio-degradable materials and be able to last for at least two years in use.

No bugs to be exhibited. **Size not to exceed 30cm x 30cm x 30cm**



1st £6

2nd £4

3rd £3