


# Hewanorra National Honey Show



Under the distinguished patronage of  
the Minister of Agriculture, Fisheries, Food Security and Rural Development  
Hon. Alfred Prosperé

**SAT. 10<sup>TH</sup>  
DEC. 2022**

## SCHEDULE

### **FRIDAY 9<sup>TH</sup> DECEMBER, 2022**

Entries accepted **10am-4pm** @ Bay Gardens Marina Haven  
Judging commences **4pm** onwards

### **SATURDAY 10<sup>TH</sup> DECEMBER, 2022**

Awards announced throughout the day, from **12noon**  
*Public Viewing all day Friday*

HONEY SHOW MANAGER: **Richard Matthias**  
HONEY SHOW SECRETARY: **Samantha Justin**  
HONEY SHOW JUDGES: **Sue Carter**  
**Bill Fisher**  
**Chef Orlando**



# EXHIBIT CLASSES

EH01	Light Amber Extracted Honey	W06	Beeswax Block
EH02	Medium Amber Extracted Honey	W07	Beeswax Candle
EH03	Dark Amber Extracted Honey	A08	Junior Art
CH04	Chunk Comb	A09	Art
BP05	Best Commercial Product	A10	Photography
		HC11	Honey Cake
		BG12	Baked Good
		CT13	Honey Cocktail Drink

## HONEY CAKE RECIPE

### Ingredients:

225g (9oz) Self raising flour  
 140g (5oz) Honey  
 170g (6oz) Butter  
 60g (2oz) Caster Sugar  
 3 large eggs  
 Grated rind of lemon  
 Juice of 1/2 a lemon

### Preparation:

- Cream butter, sugar and honey
- Mix in lemon rind, beat eggs lightly and gradually add mixture
- Stir in lemon juice
- Fold in sieved flour, transfer to a greased and base lined 900g (2lb) loaf tin
- Bake for 1hr-1hr 10 mins at 160C or 325F or gas mark #3



# Honey Colour Guide

Water White

0 mm



8 mm

Extra White

8 mm



17 mm

White

17 mm



34 mm

Extra Light Amber

34 mm



50 mm

Light Amber

50 mm



85 mm

Amber

85 mm



114 mm

Dark Amber

114 mm



140 mm

# RULES

**ENTRIES WILL BE ACCEPTED FROM  
10am UNTIL 4pm Friday 9<sup>th</sup>  
December, 2022 @ Bay Gardens  
Marine Haven Conference Room.**

1. Only registered "Saint Lucia National Honey Show" participants may enter.
2. All Exhibits to be accepted from 10:00 a.m. and 4p.m. Friday, December 9th. Judging to commence at 4:00p.m. sharp.
3. Staging of exhibits to be carried out by show stewards. Results will be announced throughout the course of Saturday's event. Public viewing and pick up of entries permitted after the Awards Ceremony.
4. Judges, stewards, and Show Secretary are permitted to enter, but must excuse themselves from Judging any class they have entries in or contributing any opinions about entries in those classes.
5. "Hewanorra National Honey Show", reserves the right to limit the number of entries on a first-come, first-admitted basis.
6. There are Thirteen Show Classes: (1) Extracted Honey Light Amber, (2) Extracted Honey Amber, (3) Extracted Honey Dark Amber, (4) Chunk Comb Honey in a jar, (5) Best Commercial Product. (6) Beeswax Block (a single solid molded piece), (7) Pair of matching beeswax candles (8) Junior Art division (9) Art-original bee-related, bee-related (10) Photography-original bee-related, (11) Honey Cake, (12) Honey Cocktail (13) Baked Good.
7. All honey and beeswax entries must have been produced by the entrant and within the last 12 months. This restriction does not apply to entries in photography and art.
8. All entries for honey and candles must be submitted in duplicate: i.e., two matching jars of honey. The only exceptions are for Beeswax Block, one is enough.
9. Submit extracted honey in standard one-pound Queenline glass jars. Jars with tamper-proof seals will be disqualified.
10. Submit **Chunk Honey** in standard one-pound chunk honey jars with wide mouths and straight sides. Insert only one piece of comb in the jar. The section of comb should fill 50% of the jar.
11. **Commercial Product**, all entries will be judged on the following criteria (i) products must be honey or a value added product with ingredients extracted from the hive (ii) Product must conform to SLBS labeling standards (iii) attractiveness of label, (iv) Two identical products to be submitted.
12. Plain **beeswax block** should be shown in a protective display case or wrapped in transparent plastic. Must be 100% pure beeswax with no embellishments weighing 1 pounds and not more than 1.5 pounds. Wax blocks should carry two I.D. labels, one on the underside of the wax, the other placed on the right hand corner of the glass lid or plastic.
13. **Matching pair of candles**: Two each molded, hand rolled, or dipped candles. No non-beeswax enhancement is allowed, except wick. Molded candles may be from the same mold or two different molds.
14. **Art and photography** must be presented in a self-standing frame, and each accompanied with a 3 x 5 card giving the title, and brief "story" behind the piece. No names should be visible on the piece or written on the card. 2 Labels will be given, one to be placed on the 3 x 5 card, 1 on the center bottom of the piece. Theme of artwork should be bee related.
15. **Junior Art division** – all entries must be under 16 years of age on the day of show, age of exhibitor to be shown on the front of artwork. no registration fee required for this class. Theme of artwork should be bee related.
16. **Honey Cake**: Entrants must use the recipe provided. Entrants will receive 2 labels, a paper plate, and bag. One label to be placed on the bag and one on the paper plate.

17. **Honey Bakery;** Baked items containing honey (can be bread, cake, biscuits etc.) to your own recipe which must be supplied. Include a 3x5 index card with Name of Baked Good (ex: Butter Cookie) and recipe. A plate and bag will be provided and 2 labels, one to be placed on the bag and one on the plate. If the item is too big, entrant may use their own display and transparent plastic wrap
18. **NEW! Honey Cocktail:** The show brand Bounty rum must be used in the cocktail. A minimum of 25ml of rum is required. Entries must contain a minimum of 10ml of honey. Entries must be in the form of a long or short drink, but not a shot.
  - Recipes entered must be an original creation of the competitor. Any homemade ingredients must be submitted with the full recipe with the entry.
  - Competitors must provide all their own equipment, ingredients and a glass for presentation. However, frozen cubed ice will be provided. Ingredients must be measured using a jigger or similar measure — no free pouring allowed.
  - Competitors must pre-batch 10 x samples of their cocktail prior to the competition, to allow other attendees who are not judges to sample their drink.
  - There is a time limit of 8 minutes to make the cocktail, and penalties will be incurred after this time, -10 points will be lost for every minute over time.
19. **Identification Labels:** Do not label products in any way prior to the show; an identifying code sticker will be assigned to your entry at registration that you may place in the required place(s).
20. **Awards:** Exhibitors may enter in any or all classes, a maximum of two entries per class, but no single entry may be shown in more than one class, and an exhibitor will only be entitled to one award per class.
21. The awards of points to be calculated on the following basis: 1st Prize-6 Points, 2nd Prize-5 Points, 3rd Prize-4 Points, Very Highly Commended-3 Points, Highly Commended-2 Points, Commended-1 Point.
22. **Best in Show** is awarded to the entrant who has scored the most points in the honey and wax categories overall competition.
23. **Most Points in Show**, is awarded to the entrant who has scored the most points in overall competition.
24. The Honey Show Referee (Show Manager or Head Judge in absence of Referee) is empowered to:
  - a) Increase the number and value of prizes and/or awards in any class, should the number and high standards of merit, warrant his doing.
  - b) Withhold prized in case of insufficient entries.
  - c) Submit for analysis any exhibit.
  - d) Retain all or any part of any exhibit, concerning which a protest has been made, until a decision upon such protest has been taken.
  - e) Decide any question as to the interpretation of the foregoing rules and regulations.

JUDGING CRITERIA ARE SELECTED AT THE DISCRETION OF HEAD JUDGE. ALL ENTRIES ARE JUDGED ON INDIVIDUAL MERIT; CLASS RIBBONS ARE AWARDED AT JUDGE'S DISCRETION.

EACH INDIVIDUAL WILL CERTIFY BY A SIGNED AFFIDAVIT UPON MAKING AN ENTRY INTO THE HEWANORRA NATIONAL HONEY SHOW. THAT SAID ENTRY WAS PRODUCED DIRECTLY BY THE SHOW ENTRANT AND ALL HONEY AND WAX EXHIBITED MUST BE THE BONA FIDE PRODUCE OF THE EXHIBITORS' OWN BEES.

Please see the Show Secretary to sign out your entries Saturday Afternoon.





*Bounty*  
SAINT LUCIA  
**RUM**

# HONEY COCKTAIL COMPETITION

Winner gets XCD 250.00 cash prize & trophy.

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**MOST IMPORTANTLY BRAGGING RIGHTS  
FOR THE BEST HONEY COCKTAIL ON ISLAND.**

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10th December IGY Marina, Rodney Bay, Gros Islet.  
Register @ <https://iyanolaapiculture.org/hnhs/>

For info call 758 720 6565

# Honey Show Rules – CT12 Honey Cocktail

1. Only registered “Saint Lucia National Honey Show” participants may enter.
2. “Hewanorra National Honey Show”, reserves the right to limit the number of entries on a first-come, first-admitted basis.
3. The approved brand rum (Bounty) must be used in the cocktail. A minimum of 25ml of rum is required.
4. Entries must contain a minimum of 10ml of honey.
5. Entries must be in the form of a long or short drink, but not a shot.
6. Recipes entered must be an original creation of the competitor. Any homemade ingredients must be submitted with the full recipe with the entry.
7. Competitors must provide all their own equipment, ingredients and a glass for presentation. However, frozen cubed ice will be provided. Ingredients must be measured using a jigger or similar measure – no free pouring allowed.
8. Competitors must pre-batch 10 samples of their cocktail prior to the competition, to allow other attendees who are not judges to sample their drink.
9. There is a time limit of 8 minutes to make the cocktail, and penalties will be incurred after this time, -10 points will be lost for every minute over time.



# Hewanorra National Honey Show



SGP

The GEF  
Small Grants  
Programme



Department of  
Sustainable Development



**MANNLAKE**  
BEE & AG SUPPLY



J. E. Bergasse & Company Ltd.



COX AND COMPANY LIMITED