

North Somerset Beekeepers Branch Honey Show
Saturday 9th February 2019 at Tickenham Village Hall

Judge: David Capon

Entries will be received on the day from **1:30pm**. Judging commences at **2:30pm**.

Entries are only open to Branch members and Associate members.

- Class 1** Two 454g (1lb) jars of liquid honey (Light, Medium or Dark)
- Class 2** Two 454 (1lb) jars of set honey (Creamed or Naturally Crystallised)
- Class 3** One standard 8oz container of cut-comb, minimum gross weight 200g
- Class 4** One shallow frame of honey suitable for extracting
Presented in a frame show case, glazed on both sides
- Class 5** Three 28g (1oz) approx. Beeswax blocks, all uniform shape.
Presented on a flat card in either a show case or plastic bag
- Class 6** Two matching beeswax candles
- Class 7** One honey cake made to the recipe attached.
The cake is to be displayed on a plain white paper plate in a plastic bag
- Class 8** Six honey shortbread biscuits made to the recipe attached.
The biscuits are to be displayed on a plain white paper plate in a plastic bag
- Class 9** Ten pieces of honey fudge made to the recipe attached.
The pieces of fudge are to be displayed on a plain white paper plate in a plastic bag
- Class 10** 1 bottle of mead; sweet or dry, to be exhibited in a clear colourless glass bottle closed with a cork, approximately 75cl in volume.

Please take careful note of the following Show Rules:

- a) Exhibitors are limited to one entry in each class
- b) Honey and wax must be from the exhibitor's own apiary, except for honey used in the honey cake, biscuit and fudge classes
- c) Jars must be BS standard 454g pattern with gold lacquered lids and show labels affixed 2cm from base
- d) Candles are to be displayed erect. The judge may light one candle, candlesticks may be used if required to keep the candle upright.
- e) The Show Secretary will provide labels and advise where labels are to be affixed on classes other than jars
- f) Exhibitors need to provide their own paper plates and plastic bags; all bags must have a clear upper surface
- g) Judging will take place in front of members and feedback given to help improve standards
- h) The decision of the Judge shall be final
- i) During the judging exhibitors are asked not to identify their exhibits to the Judge.
- j) Identification of exhibits, in any way, to the Judge will lead to disqualification.

Points are awarded as follows:

First - 7 points, Second - 4 points, Third - 2 points, Highly Commended - 1point.

The following awards will be presented:

Golden Jubilee Cup is presented to the Exhibitor who has the most points in the show.

The Novice Shield is presented to the Exhibitor who meets the conditions as a novice and has most points in the show.

A novice is defined as an exhibitor who has not won a first prize or a trophy at The Branch Honey Show and this is to be declared to the Show Secretary when entering the exhibits on the day.

Recipes

Honey Cake (new recipe)

300g/12oz self raising flour, 250g/10oz clear liquid honey, plus 2 tbsp extra to glaze, 100g/4oz dark muscovado sugar, 225g/9oz butter, 3 large eggs beaten.

Preheat the oven to fan 140⁰/conventional 160⁰C or gas mark 3. Butter and line a 20cm/8inch loose-bottomed cake tin. Cut the butter into pieces and place into a medium sized pan with the sugar and honey. Melt slowly over a low heat, stirring all the time. When the mixture looks quite liquid, increase the heat and boil for one minute. Leave to cool for 15-20 minutes.

Beat in the eggs using a wooden spoon. Sift the flour into a large bowl and put in the honey and egg mixture, beating until you have a smooth, quite runny batter. Pour the mixture into the cake tin. Bake for 50 minutes to one hour until well-risen, golden brown and springs back when pressed. A clean skewer pushed into the centre of the cake should come out clean. Cover the top, if necessary, to prevent browning too much. Leave to cool in the tin for 5 minutes and then turn out onto a wire rack to cool. Warm 2 tbsp honey in a small pan and brush over the top of the cake to give a sticky glaze. Cooking time and temperature may vary to suit the type of oven used, so have a trial run before making your competition cake.

Honey Shortbread Biscuits

225g/8oz butter, 400g/14oz plain flour, 50g/2oz honey, 50g/2oz light soft brown sugar.

Cream the butter and sugar together, add honey and gradually add the sifted flour. Mix well together to form a soft dough. Roll out the dough on a lightly floured surface and cut into rounds using a scone cutter. Prick the surface with a fork and put on a large greased baking tray. Bake in a preheated oven at 160⁰C or gas mark 2 for approx 25 minutes or until the biscuits are golden brown. When cooked, lift the biscuits off the tray and leave to cool on a wire rack. The schedule requires 6 biscuits.

Honey Fudge

454g/1lb granulated sugar, 55g/2oz honey, 55g/2oz butter, 150ml/ ¼ pint milk. Put all the ingredients into a heavy based pan. Bring slowly to the boil, stirring all the time. Cover and boil rapidly for 2 minutes. Uncover and boil gently for approx 15 minutes until a soft ball stage is reached, stirring all the time. (A little dropped into cold water will form a soft ball 116⁰C/240⁰F). Take off the heat, stand the pan on a cold surface for 5 minutes. Beat until creamy and the mix starts to thicken. Pour quickly into a greased/oiled tin approx 7 inches square. When nearly set, mark into squares. Cut when cold. The schedule requires 10 pieces.