

# BLAGDON, CLEVEDON & DISTRICT BRANCH HONEY SHOW

## TO BE HELD AT THE TICKENHAM VILLAGE HALL

SATURDAY 11<sup>TH</sup> FEBRUARY 2012

**Judge: Tom Salter**

Entries will be received on the day from 2.00pm. Judging commences 3.00pm.

Entries open only to Branch members and Associate members.

- Class 1** Two 454g(1lb) jars liquid honey (Light , Medium or Dark).
- Class 2** Two 454g(1lb) jars set honey ( Creamed or Naturally Crystallised).
- Class 3** One standard 8 oz container of cut-comb minimum gross weight 200g.
- Class 4** One shallow comb 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 clear plastic bag.
- Class 6** One honey cake made to the recipe attached.  
The cake is to be displayed on a plain white paper plate in a clear polythene bag.
- Class 7** Six honey shortbread biscuits to the recipe attached.  
The biscuits are to be displayed on a plain white paper plate in a clear polythene bag.
- Class 8** 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 clear polythene bag.
- Class 9** One Photograph/Image, on a subject connected with beekeeping. Prints, no less than 100mm x 150mm (4in x 6in), must be mounted on card of any colour, maximum size of mount 200mm x 250mm (8in x 10in). A title/explanation is to be positioned centrally below the print.

### 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 apiary except the honey cake, biscuit and fudge class.
- c. Jars must be BS standard 454g pattern with gold lacquered lids and show labels affixed 2cm from base.
- d. The show secretary will advise on where exhibit labels are to be affixed on classes other than jars.
- e. BBKA Show Rules (1994) apply. (See ABKA handbook)
- f. Judging will take place in front of members and feedback given to help improve standards.
- g. The decision of the judge shall be final.
- h. During the judging exhibitors are asked not to identify their exhibits to the judge.
- i. Identification of exhibits, in any way, to the judge will lead to disqualification.

### The following awards will be presented:

**Golden Jubilee Cup** is presented to a Branch member who has the most points in the show.

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

A novice for this show is defined as a Blagdon, Clevedon & Distract Branch member who has not won a First prize at a honey show and this is to be declared to the Show Secretary when entering the exhibits on the night.

## Recipes

### Honey Cake

200g/7oz self raising flour, 175g/6oz liquid honey, 110g/4oz soft brown sugar, 140g/5oz butter, 2 medium sized eggs, 1 tablespoon of water.

Place butter, sugar, honey and water in a saucepan and heat until butter has melted, stirring all the time. When the butter has melted, remove pan from the heat and allow contents to cool to blood temperature. Gradually beat in the eggs, add sieved flour and mix until smooth (do not over mix). Turn into a greased and lined **6.5 to 7.5 inch diameter** cake tin. Preheat the oven to 180°C/350°F/gas mark 4. Bake for 1 hour, or until risen and firm to the touch. 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 until cool. Cooking time and temperature may vary to suit the type of oven used so have a trial run before competition day.

### 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 the honey and gradually add the sifted flour. Mix well together to form 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 160°C/Gas 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.

### Honey Fudge (New recipe this year)

454g/1lb granulated sugar, 55g/2oz butter, 55g/2oz honey, 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 soft ball stage is reached, stirring all the time. (A little dropped into cold water will form a soft ball 126°C/240°F). Take off the heat, stand pan on a cold surface for 5 minutes. Beat until creamy and mix starts to thicken. Pour quickly into a greased/oiled tin approx. 7 inches square. When nearly set, mark into squares. Cut when cold.