

BLAGDON, CLEVEDON & DISTRICT BRANCH HONEY SHOW

TO BE HELD AT THE CHURCHILL MEMORIAL HALL

SATURDAY 27TH FEBRUARY 2010

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** Three 28g(1oz)approx. beeswax blocks, all uniform shape.
Presented on a flat card in either a show case or clear plastic bag.
- Class 4** One shallow comb of honey suitable for extracting.
Presented in a frame show case glazed on both sides.
- Class 5** One honey sponge made to the recipe attached.
The sponge is to be displayed on a plain white paper plate in a clear polythene bag.
- Class 6** Six honey crunch biscuits to the recipe attached.
The biscuits are to be displayed on a plain white paper plate in a clear polythene bag.
- Class 7** 1lb jar of Apple and Apricot Honey Chutney made to the receipt below (In a standard Honey Jar).
- 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 454g(1lb) of liquid honey displayed in a black jar. Honey to be judged on viscosity, aroma and flavour only. (Black jars can be obtained from Tom Salter (01275 870295) at 50p each)
- Class 10** 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 sponge, 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)

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.

Recipes

Honey Sponge

175g/6oz self-raising flour, 175g/6oz clear honey, 150g/5oz butter, 75g/3oz caster sugar, ½ teaspoon of baking powder, 3 eggs, and pinch of salt. Sieve together flour, baking powder and salt. Cream butter, sugar and honey, beat in eggs then fold in the flour until all is incorporated. Divide the mixture between two 180mm (7inches) sandwich tins and bake for 25 to 30 minutes at 190 °C/370°F/Gas 5

Filling.

100g(4oz) icing sugar, 50g(2oz) butter, and 1 tablespoon honey. Beat the ingredients together until creamy and use to sandwich the two cake halves together.

Honey Crunch Biscuits

50g/2oz butter, 50g/2oz plain flour, 50g/2oz granulated sugar, 75g/3oz rolled oats, ¼ teaspoon bicarbonate of soda, 1 tablespoon honey. Melt butter and honey together, take off heat and add bicarbonate of soda. In a bowl put flour, sugar and oats, mix in the liquid mixture and allow to cool slightly. Put knobs of the mixture onto a greased baking sheet and flatten slightly. Bake at 170-180°C/325-350°F/Gas 4 for approx 20 minutes or until firm and golden. Note: There is enough mixture to produce 8 biscuits, select best 6 for showing.

Honey Fudge

900g/2lb granulated sugar, 100g/4oz butter, 100g/4oz clear honey, 300ml/ ½ pint milk, ½ teaspoon salt. Soak sugar in the milk for about 1 hour stirring occasionally. Slightly melt the butter in a pan to grease the bottom. Add all the ingredients and bring to the boil. Boil rapidly for 5-7 minutes during which time the mixture must reach 116°C/240°F 'soft ball stage'. Stir all the time. Take off the heat and allow to cool slightly and then beat until creamy. Pour into a buttered dish or Swiss roll tin. When nearly set, mark into squares.

Apple and Apricot Chutney

900g/2lbs cooking apples (peeled cored and chopped), 2 medium onions (finely chopped), juice of ½ lemon, 400ml(15 fl oz) cider vinegar, 1 dessertspoon ground ginger, 285g/10oz soft brown sugar, 1 dessertspoon mustard seeds, 1 clove garlic, 225g/8oz chopped dried apricots, 1 teaspoon salt, 170g/6oz clear honey. In a preserving pan place the apples, onions, garlic, lemon juice and mustard seeds with 300ml/10 fl oz cider vinegar bring to the boil and simmer for about 1 hour until ingredients are soft. Add apricots, ginger, salt, brown sugar, honey and remaining cider vinegar and simmer stirring frequently until thick. Yield about 4 lbs.

Hints on Preparing Honey for the Show

Clear Honey

Use two matching jars and lids. Prepare the exhibits well in advance of the show, minimum a couple of weeks. Filter honey to remove all foreign bodies. Fill jars well. Leave to settle for a few days, and then skim off bubbles that have risen to the surface. Screw on lid and do not open jar again before the judge does. Warm up carefully (not too hot) day before show to produce "sparkle".

Set Honey (can be creamed)

Prepare (strain and bottle) as above but a month or two before the show so it has time to set. Keep cool 14°C/ 57°F is the optimum temperature. To cream the honey bring partly back to liquid stage in the bulk container and mash with either a potato or a tool supplied by your favourite equipment supplier. For both types of set honey the surface should be solid and dry.

Frame for Extraction

The frame should have wired foundation. Choose a well filled, fully capped frame evenly and equally drawn on both sides. Clean all wooden parts with a knife or scraper to remove propolis and any wax deposits.

Wax Blocks

Filter wax carefully through nylon tights and then lint (furry side up). Remember the longer the wax is heated the darker it will become.

Black Jar Class

Although the jar will only be judged on viscosity, aroma and flavour the judge will see the top surface of the honey and having to dip his glass rod through scum and debris may colour his view of the exhibit and most certainly will affect the flavour he tastes.