

DEAN FOREST BEEKEEPING BRANCH

7 OCTOBER 2010 ANNUAL HONEY SHOW

Schedule of Classes

- 1 One jar of clear light run honey
- 2 One jar of clear medium or dark run honey
- 3 One jar of natural granulated or soft set honey
- 4 One jar of clear light honey from an exhibitor who has never won a prize in any honey show
- 5 One shallow comb suitable for extracting
- 6 One cake of beeswax (approximately 225g (8ozs))
- 7 One honey fruit cake (recipe as stated overleaf)
- 8 600 ml (1pint) (approximately) bottle of mead
- 9 Photographic Class: All exhibits must have been taken, but not necessarily processed, by the entrant. The subject should be connected with bees or beekeeping. Each exhibit must be suitably mounted. Finished size maximum A4
- 10 a). An interesting exhibit connected with beekeeping
(Please note that a summary of this item will be required, especially if handmade)

b). Under 16 category 'An interesting exhibit'.
(Please note that a summary of this item will be required, especially if handmade)

Conditions of Entry

- 1 An entry fee of 20p for each entry will be charged to cover costs & payable on the show evening
- 2 All exhibits must be delivered to Staunton Village Hall on Thursday 7th October 2010 by the latest time of 7.00pm. Judging to commence at 7.30pm.
- 3 With exception of Class 10 where exhibits have a summary – provided they do not carry the exhibitors name – no card or label (other than those provided by the Secretary) shall be allowed on any exhibit
- 4 All honey and wax must be bona fide produce of the exhibitors' own bees
- 5 Exhibitors may make more than one entry in a class but shall not be entitled to more than one award in any one class
- 6 The Major Noel Cup will be awarded to the best exhibit in the show and must be returned to the Show Secretary before the 2011 Honey Show
- 7 Please use the labels provided to number your exhibits

Recipe for Honey Fruit Cake

Ingredients

225g (8oz) self-raising flour	225g (8oz) honey
110g (4oz) butter or margarine	140g (6oz) sultanas
2 eggs	Pinch of salt

Method

Cream butter and honey, beat eggs well and add them alternately with sifted flour and salt (save a little flour to add with the sultanas). Beat well. A little milk may be added if necessary. Turn in sultanas and stir well. Bake in a well buttered 18cm (7") diameter tin for 1 ¼ to 1 ½ hours in a moderate oven.

Please note that this year, honey can be presented in any size of honey jar.

To save the last minute rush, it would help if you could complete and return your 'Honey Show Entry Form' **before** the evening of the show. Many thanks.

Anne Breeze. Show Secretary.