

Dean Forest Beekeepers 2023 Honey Show

at The Community Centre, Bailey Hill, Yorkley GL15 4RS

on Saturday 21st October 2023

Entries accepted between 9.45am – 10.30am

Schedule of Classes

1. One jar of clear light honey (*all jars must be 340g or over*)
2. One jar of clear medium or dark run honey (*all jars must be 340g or over*)
3. One jar of naturally granulated or soft set honey (*all jars must be 340g or over*)
4. One jar of clear light honey from an exhibitor who has never won a prize in any honey show (*all jars must be 340g or over*)
5. One 'black jar' of honey. In this class judging will be solely on taste and smell. The container can be of any size and any material as long as the honey cannot be seen through the sides
6. One shallow comb suitable for extracting
7. One cake of beeswax (*approximately 250g or 8oz*) To be shown in a presentation box or clear plastic bag
8. A honey cake (*recipe as stated below*)
9. A honey cake using ingredients and decoration of your choice (*recipe to be shown*)
10. 6 pieces of confectionary made with honey as an ingredient
11. A bottle of mead (*approximately 600ml or 1 pint*) to be shown in a clear glass bottle with a replaceable cork
 - 11 a) Dry mead
 - 11 b) Sweet mead
12. A photograph connected with bees or beekeeping. All photographs must have been taken, but necessarily processed, by the entrant. Each exhibit must be suitably mounted. Finished size A4 maximum
13. A photograph of a skin reaction to a bee sting
14. An exhibit connected with bees or beekeeping that has been made by the entrant
15. An exhibit connected with bees or beekeeping that has been made by the entrant (*junior class*)
 - 15 a) Entrants aged 12 to 16 years of age
 - 15 b) Entrants under 12 years of age
16. Items made from products of the hive (*methods or recipes must be included*)

Conditions of Entry

1. All exhibits must be delivered between 9.45 and 10.30 am. Judging will begin at 10.45am
2. All honey and wax must be bona fide produce of the exhibitor's own bees
3. Exhibitors may make more than one entry in a class but shall not be entitled to more than one award in any one class
4. An entry fee of 50p for each item will be charged to cover costs and must be paid when exhibits are handed in on show day
5. Entrant number labels will be provided when exhibits are brought to the Show. No other labels shall be allowed on exhibits except those in Classes 9, 12 and 15
6. All cups won last year are to be returned to the Show Secretary by the morning of the Honey Show

Honey Cake Recipe - courtesy of the BBC Good Food Guide

Prep: 15 mins Cook: 45 mins

Ingredients – can be scaled to suit different sized tins. Adjust cooking times accordingly

100g salted butter plus extra for the tin

100g light brown soft sugar

100g runny honey

1 large egg

100ml milk

1 tsp mixed spice

1/2 tsp ground ginger

150g self-raising flour

For the glaze:

25g salted butter

25g runny honey

Heat oven to 180C/160C fan. Butter and line a 900g loaf tin with baking parchment. Beat the butter and sugar with an electric whisk until creamy. Whisk in the honey, egg, milk, spices and a pinch of salt (don't worry if it curdles slightly, it will become a loose batter), then fold in the flour.

Tip into the prepared tin and bake for 45 mins until a skewer inserted in the middle comes out clean. Leave the cake to cool for 10 mins, then transfer to a wire rack to cool completely.

For the glaze, melt the butter and honey in a small pan until smooth. Leave to cool until thickened, then drizzle over the top of the cooled cake. Leave to set before serving.