

## DEAN FOREST BEEKEEPING BRANCH

# 5 OCTOBER 2006 ANNUAL HONEY SHOW

### Schedule of Classes

- 1 One 450g (1lb) jar of clear light run honey
- 2 One 450g (1lb) jar of clear medium or dark run honey
- 3 One 450g (1lb) jar of natural granulated or soft set honey
- 4 One 450g (1lb) 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 An interesting exhibit connected with beekeeping  
**(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 Soudley Hall on Thursday 5<sup>th</sup> October 2006 by the **latest time of 7.00pm**. Judging to commence at 7.30pm.
- 3 With exception of Class 9 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 fida 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 bst exhibit in the show and must be returned to the Show Secretary before the 2007 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.

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

Marie Toman. Branch Secretary.