

North Somerset Beekeepers Honey Show
Saturday 8th February 2020 at Tickenham Village Hall

Judge: David Capon

Entries will be received on the day from **1:30pm**. Judging commences at **2:30pm**.

Entries are only open to Full and Associate members.

- Class 1** Two jars of liquid honey (Light, Medium or Dark)
- Class 2** Two jars of set honey (Creamed or Naturally Crystallised)
- Class 3** One standard 8oz container of cut-comb, minimum gross weight 200g
- Class 4** One shallow frame 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 plastic bag
- Class 6** Two matching beeswax candles
- Class 7** One honey cake made to the recipe attached.
The cake is to be displayed on a plain white paper plate in a plastic bag
- Class 8** Six honey shortbread biscuits made to the recipe attached.
The biscuits are to be displayed on a plain white paper plate in a plastic bag
- Class 9** 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 plastic bag
- Class 10** 1 bottle of mead; sweet or dry, to be exhibited in a clear colourless glass bottle closed with a cork, approximately 75cl in volume.

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 own apiary, except for honey used in the honey cake, biscuit and fudge classes
- c) Jars must be matching, minimum net weight 340g with gold lacquered lids and show labels affixed 2cm from base
- d) Candles are to be displayed erect. The judge may light one candle, candlesticks may be used if required to keep the candle upright.
- e) The Show Secretary will provide labels and advise where labels are to be affixed on classes other than jars
- f) Exhibitors need to provide their own paper plates and plastic bags; all bags must have a clear upper surface
- g) Judging will take place in front of members and feedback given to help improve standards
- h) The decision of the Judge shall be final
- i) During the judging exhibitors are asked not to identify their exhibits to the Judge.
- j) Although the Judge is happy to answer questions during the judging process any attempt to influence or question the Judge's decisions will result in disqualification from the show.**

Points are awarded as follows: First - 7 points, Second - 4 points, Third - 2 points, Highly Commended - 1point.

The following awards will be presented:

- **Golden Jubilee Cup** is presented to the Exhibitor who has the most points in the show.
- **The Novice Shield** is presented to the Exhibitor who meets the conditions as a novice and has most points in the show.

A novice is defined as an exhibitor who has not won a first prize or a trophy at The North Somerset Honey Show and this is to be declared to the Show Secretary when entering the exhibits on the day.

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 gently heat, stirring all the time. When the butter has melted, remove the 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 the mixture into a greased and lined **16 to 19cm (6.5 to 7.5 inch) diameter** cake tin. Preheat the oven to 180°C/350°F or gas mark 4. Bake for one 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 to cool. Cooking time and temperature may vary to suit the type of oven used, so have a trial run before making your competition cake.

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 honey and gradually add the sifted flour. Mix well together to form a 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 or gas mark 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. The schedule requires 6 biscuits.

Honey Fudge

454g/1lb granulated sugar, 55g/2oz honey, 55g/2oz butter, 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 a soft ball stage is reached, stirring all the time. (A little dropped into cold water will form a soft ball 116°C/240°F). Take off the heat, stand the pan on a cold surface for 5 minutes. Beat until creamy and the mix starts to thicken. Pour quickly into a greased/oiled tin approx 7 inches square. When nearly set, mark into squares. Cut when cold. The schedule requires 10 pieces.