



Honey Show Schedule

Certificates will be awarded for 1st, 2nd & 3rd in each Class. Cups are awarded as indicated.

All honey to be exhibited in unmarked 1lb / 454gm squat jars with plain lids.

Entries to be available for staging by 7.00pm to allow judging to start promptly at 7.30 pm.

Class	Cup
1. Light Honey - 2 jars	Steel and Brodie Cup
2. Medium Honey – 2 jars	
3. Dark Honey – 2 jars	
4. Granulated Honey – 2 jars	Tavernspite Cup
5. Creamed Honey – 2 jars	
6. Chunk Honey 2 jars	
7. Composite Class – 1 jar each of: Light, Medium and Granulated Honey	A. J. Davies Shield
8. Novice* class – 2 jars of runny honey	Novice Cup
9. 1 Frame of honey suitable for extraction	
10. 2 cut combs minimum weight 6 ozs / 170 g each	
11. 1 Bottle of Dry mead	D. S. Engraving Cup
12. 1 Bottle of Sweet mead	Sweet Mead Cup
13. Beeswax Plain 8 ozs / 225 g minimum	Taylor Shield for Beeswax
14. Beeswax Fancy 8 ozs / 225 g minimum	
15. Three Beeswax Candles to be displayed erect, the judge to light one	
16. Photograph related to Beekeeping	
17. Interesting or ingenious piece of beekeeping equipment made by the exhibitor	
18. Honey Cake to be made to the recipe below	Honey Cake Cup
19. Any other confection or bakery containing honey – entry must include a list of ingredients	
20. Best Honey in Show	Manor House Shield
21. Best Exhibit in Show	Frank Matthews Cup

Honey Cake Recipe – Ingredients (use either imperial or metric measures):

- 6 ozs / 170 g Margarine
- 4 ozs / 115 g Light brown sugar
- 3 eggs, beaten
- 4 ozs / 110 g Clear honey
- 3 ozs / 85 g Plain flour
- 5 ozs / 140 g Self raising flour
- 8 ozs / 225 g Mixed dried fruit

Method:- Cream margarine and sugar together, gradually add beaten egg. Beat in honey and fold in flour & fruit. Bake at gas Mark 4 or 180° C or until well risen & brown – approx 1 ¼ - 1 ½ hours.

*Novice means that the entrant has not previously won a first in any honey class.