

Schedule for the Pembrokeshire Beekeeper's Association 2014 Honey Show to be held at Picton Community Centre

Saturday, 20th September 2014

Judges: Ricky and Joyce Wilson

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

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

Entries to be available for staging by 10am to allow judging to start promptly at 11am.

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

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

Honey Cake recipe:

Ingredients:

227g / 8oz self raising flour
 115g / 4 oz butter/margarine or mixed
 115g / 4oz currants
 57g / 2oz mixed peel
 2 large eggs
 115g / 4 ozs sultanas
 227g / 8ozs Welsh honey
 Pinch of salt

Method:

Preheat oven to 160° C., Gas 3 or 325° F. Adjust for fan oven.

Cream butter and honey. Beat eggs well and add them alternatively with the sifted flour but save a little flour to add with the fruit. Beat all together lightly. A little milk may be added (up to 3 tblspns) if necessary. Fold in the fruit and stir well.

Bake in a well-buttered 18cm / 7inch round cake tin for approx 1-1 1/4 hrs or until just firm to touch.