



Event: Melksham Branch Honey Show

Location: Broughton Gifford, Village Hall, Melksham, Wiltshire, SN12 8PJ

Date: Monday, 26th September 2016

Registration desk open from 18.30 to 19.25. Judging will start promptly at 19.30.

Judge TBC. Steward: Colin Taylor, Show Secretary: `Liz. Taylor.

Entries can be accepted by letter to the Show Secretary at Leaside,
Lavington Road

Potterne,

Devizes

SN10 5RF

or by email to elizabeth.taylor5@me.com before the day of the show.

Entries will be accepted on the night but it would be extremely helpful if as many entrants can register their entries in advance. This is to avoid congestion on the day.

Please try to get your entries in to **...Liz** by September 24th.

Classes

1. One 1 lb Jar Light Run Honey
2. One 1 lb Jar Medium Run Honey
3. One 1 lb Jar Dark Run Honey
4. One 1 lb Jar Soft Set Honey
5. Novice, One Jar of Run honey, any colour. (See Note 1)
6. One 1 lb Jar Chunk Honey
7. One Jar Honey (any size) to be judged on flavour and aroma alone.

Entrants will be given a paper collar to cover the jar. ***Both Set and Run Honey.***

8. One Cut Comb weighing 7-9 oz (200-255 g)
9. Frame suitable for extraction
10. Bottle of Dry Mead (See Note 2)
11. Bottle of Sweet Mead (See Note 2)
12. Beeswax furniture polish (See Note 3 and 4)
13. Beeswax furniture cream (See Note 4)
14. 5 Beeswax blocks around 28 grams of similar colour.
15. Pair of Beeswax Candles, any method. **Candles will not be lit.**
16. A Beeswax Candle in a Decorative Surround.
17. Six Bee products, all different. (Items can be labelled. Decorative material can be used. Class will be judged for products and overall artistic appeal)

18. Six Honey Cookies or Biscuits own recipe to be judged **on taste.**

19. Twelve Honey Sweets, own recipe.

20. Honey Cake .Recipe below.

21. Vase of flowers attractive to bees. Foliage may be included.
See Note 6.

22. Photography

(22A) Bees or Bees on Plants.

(22B) A Frame of Bees.

(22C) Hives or Apiaries. (See note 5)

Notes

1. A novice is defined as having less than 3 years experience. Please make sure your honey is in a standard, pound honey jar.
2. Shown in a clear, punted bottle using a cork stopper with a plastic flange. The bottle should have sloping (not square) shoulders.
3. A Hazard label is not required. Container should be well filled.
4. Should be shown in a glass, metal or ceramic container i.e. Not plastic.
5. Three classes, (22A) bees or bees on plants. (22B) A frame of bees (22C) Hives or Apiaries.

Entrants may submit one Photograph in each class. Photographs can be Colour or Black/White and should be sized between 6x4 inches and 10x8 inches. Photographs may be mounted but should be unframed.

Awards in Class 22 will count towards individual points.

6. A vase with a display of any number of bee friendly flowers. The display may include foliage for artistic effect.

HONEY CAKE RECIPE

Ingredients

150gm butter or margarine

100gm light soft brown sugar

175gm clear honey

15ml water

200gm self raising flour

2 medium eggs

Method

- Grease and line a round cake tin 15-20cm diameter (6-8in)
- Place sugar butter honey and water in a pan and heat gently, stirring until the sugar has dissolved
- Sift the flour over surface and stir in
- Beat well with a wooden spoon to remove lumps
- Beat the eggs lightly then add to mixture distributing evenly
- Turn the mixture into the prepared tin
- Bake for 40 minutes at 180 C (350 F, Gas Mark 4)
- Leave to cool in the tin for 5 minutes and then turn out onto a wire rack until cooled fully.

Cooking time and temperature may vary to suit the type of oven used so have a trial run before competition day.