

NEWS BULLETIN AUGUST 2013

MEMBERS HONEY SHOW

The Honey Show for members only will now take place on Saturday 26th October at Birnie apiary.

Exhibits can be staged between 10am and 11am in the portacabin (we will have the heater and kettle on!) and judging will follow between 11.30am and 1pm. The portacabin will then be open for everyone to come and view the exhibits until 3pm so even if you are unable to enter an exhibit please come along and support those who can. You may pick up some tips to help you enter next time!

PLEASE SUPPORT THIS EVENT!!!

Members are welcome to be present when the judging takes place and you will pick up some tips here also.

Exhibits should bear no identification marks as they will be registered and numbered by stewards. There will be no cash prizes but prize cards – 1st, 2nd and 3rd – will be awarded in each class. Competitors can win one place only in each class, with a maximum of two items per class, per exhibitor. A novice is a person who has never entered a Honey Show before. Here is the schedule.

Class 1 one jar (454g/1lb) of light honey
Class 2 one jar (454g/1lb) of medium honey
Class 3 one jar (454g/1lb) of dark honey
Class 4 one jar (454g/1lb) of set honey
Class 5 one jar (454g/1lb) of heather honey
Class 6 one section of honey
Class 7 one piece of cut comb honey
Class 8 one frame of honey for extraction

Class 9 one piece of wax 227 gm/8 oz min.
Class 10 novelty wax 3 different mouldings, includes candles

Class 11 1 bottle of clear mead, addition of fruit is acceptable

Novice Class 12 one jar (454g/1lb) of honey, any colour or type
Novice Class 13 one piece of cut comb 227g/8ozs approximately

Class 14 4 honey buns
Class 15 honey carrot cake
Class 16 4 rounds of honey shortbread
Class 17 6 small squares of honey tablet
Class 18 one colour photograph with a beekeeping theme (no larger than A4 size)

Recipes for Classes 14-17, (baking)

Approximate equivalents 25g = 1oz, 100g = 3 ½oz, 110g = 4oz, 200g = 7oz, 225g = 8oz, 900g = 2lbs

HONEY BUNS

125g butter
100 g sugar
125g self-raising flour
1 dessertspoonful honey
2 eggs
A little milk if necessary

Cream the butter, sugar and honey together.

Beat in the two eggs.

Fold in the self-raising flour and a little milk if required. Put the mixture into 12 baking cases.

Bake at 180°C / 350° F (gas mark 4) for 10– 15 minutes until risen and golden.

HONEY CARROT CAKE

225g self raising wholemeal flour
1 tsp cinnamon, 1 tsp nutmeg
1 tsp mixed spice
110g butter
110g honey
110g soft brown sugar
225g carrots peeled, finely grated

Mix flour and spices in a bowl.

Melt butter, honey and sugar together and stir into flour. Mix in grated carrot. Put the mixture into a well greased 450g (1lb) cake tin and bake at 170°C/325° F (gas mark 3) for 1 – 1¼ hours or until a skewer inserted into the centre of the cake comes out clean.

HONEY SHORTBREAD

25g soft light brown sugar
110g butter
25g honey
200g plain flour

Cream the butter and sugar together and gradually mix in the honey. Work in the flour and knead lightly.

Roll out to about 5 mm /¼ inch thick and cut into rounds approximately 6cm/2½ inches in diameter.

Place on a greased baking tray and prick lightly all over with a fork.

Bake at 170°C/325° F (gas mark 3) for 20 minutes or until a pale golden brown colour.

Dredge with castor sugar and transfer to wire rack to cool

TABLET

900g sugar
100g butter
1 small tin condensed milk
250 ml/ ½ pint milk
225g honey

Place all ingredients in a pan and dissolve slowly.

Boil for 35 minutes.

Beat well with wooden spoon until creamy.

Pour into greased tin. Mark into squares when cooled.

PREPARING HONEY FOR THE SHOW BENCH

The Honey Show season is upon us with shows coming up thick and fast in August so now is the time to prepare your exhibits. There are many different classes for you to enter but this article is concentrating on the easiest and that is liquid honey, usually referred to as 'blossom honey' in the show schedule. There are three classes for liquid honey and they are light, medium and dark, and this refers to the colour of the honey. You must enter two identical jars in whatever class you are entering. If you are unsure as to the right class for your honey seek advice when you attend the show to set up your exhibits, this usually being the evening before or morning of the show.

With the lid on the judge will consider both jars for:

COLOUR, which must be uniform throughout the exhibit,

BRIGHTNESS, a dull appearance may be due to what is called insipient (the start of) granulation or fermentation,

CLEANLINESS, exhibits will be examined for foreign material such as black specks, hair and parts of bees, and

JARS AND LIDS, your exhibit may be rejected if the jars and lids are not identical, if the jar is not filled to the correct level, if there is rust on the lid or if the jar shows signs of old labels.



Entries at Forres Show



Light, medium and dark honeys



Judging taking place



light honey

When the jar is opened the judge will test for **AROMA**, **VISCOSITY**, and **FLAVOUR**, while also examining the surface of the honey for contaminants such as dust and bubbles at the edges.

Here are a few tips in preparing liquid honey for the show. After you have extracted your honey strain it through a fine straining cloth into the settling tank or large bucket and leave to stand for about 24 hours - this will allow any air bubbles etc to rise to the surface. Meanwhile, wash your jars in washing up liquid, plunge into hot water and leave to drain, or you can wash them in the dishwasher and sterilise them in the oven. Use identical jars and make sure they are from the same manufacturer by looking at the base of the jar for their mark. Choose lids carefully discarding any that are dirty or scratched. Fill the jars to the correct level, almost the top of the jar, put the lid on and leave to stand overnight. Then remove any air bubbles that may be on the surface by pricking with a needle. Clean the top of the jar with a damp sponge, replace the cap and do not take it off again. The next person to do so will be the judge.

Keep your jars in a warm place with a temperature of 75F. If the honey does become cloudy it has started to granulate and you can clear it by putting it in a warming cabinet at about 100-110F or in a saucepan of hot water with a trivet in the bottom for a few hours. Make sure that the temperature does not exceed 110F or it will ruin the flavour.

When taking your jars to the show, handle them only by the lid with a cloth. Give them a final polish and place on the display stand. Don't forget to register your entries with the officials and then come back after the judging to reap your due rewards!