

SCHEDULE

for

MORAY BEEKEEPERS ASSOCIATION HONEY SHOW.

Saturday 20th October 2018

RULES

- Entry to the Honey Show at the Moray beekeepers Association Honey Show will be open to all Members.
- There is no class entry fee.
- Prizes are as Page 3 of this Schedule.
- Exhibitors are only allowed one entry in each class.
- Entries will be accepted from 8:30 a.m. to 9:30 a.m. on Saturday 20th October 2018.
- Judging commences at 10:00 a.m. on Saturday 20th October.
- Honey and comb entries will have been produced by the exhibitor's bees.
- Honey in jars should be standard "squat" type jars of 454g/1lb capacity; **jars may be obtained from Tony Harris.**
- Cut comb should be shown in clear plastic containers made for purpose.
- Sections should be shown in purpose built showcases.
- Mead must be displayed in clear bottles sealed with white plastic/cork stoppers, suitable for easy removal by the judge.
- Candles should be uniform in shape, colour and size. One candle may be lit by the judge.
- All baking entries must be to the prescribed recipes on page 3 of this Schedule.
- All cakes are to be displayed on white paper plates which will be provided by the Honey Show Committee.

HONEY STEWARDS: Mr A. Ranson, & Mrs. A Black

Judge: Mr Tony Harris. (Who will carry out an 'open' judging)

1. One Jar of Extracted Liquid Honey (light)
2. One Jar of Extracted Liquid Honey (medium)
3. One Jar of Extracted liquid Honey (dark)
4. One Jar of Extracted Liquid Honey (ling heather)
5. One Jar of Extracted Granulated Honey (ling heather)
6. One Jar of Extracted Granulated Honey (not ling heather)
7. One Jar of Creamed Honey
8. One 454g/1lb section of Honey
9. One Piece Cut Comb 240g-480g (8oz to 16oz)
10. One Shallow Comb (suitable for extraction)
11. One cake of Beeswax (not less than 240g (8oz))
12. Three Dipped Beeswax Candles
13. Three Rolled Beeswax Candles
14. Three Moulded Beeswax Candles
15. Five moulded beeswax blocks
16. One Honey Fruit Cake as prescribed recipe *
17. Four Small Honey Buns as prescribed recipe *
18. Honey and Date Loaf as prescribed recipe *
19. Four Honey shortbread biscuits as prescribed recipe *
20. Six Small squares of Honey Tablet as prescribed recipe *
21. One Bottle of Dry Mead
22. One Bottle of Sweet Mead
23. One Photograph on a Beekeeping Theme Taken by the entrant A3 max size.

* *Baking Recipes are on Page 3 & 4 of this Schedule*

PRIZES

Steele cup for competitor winning most points in show

Bottle of malt whiskey for the best exhibit in show.

N.B: TROPHIES RETAINED FOR ONE YEAR ONLY.

Recipes for Classes 16-20 (Baking)

RECIPE FOR HONEY FRUIT CAKE

Ingredients

200g (7oz) Self Raising Flour, sifted
110g (4oz) Butter
175g (6oz) Honey
2 Medium Eggs
175g (6oz) Sultanas
110g (4oz) Glace Cherries, halved
Milk (optional)

Method

Preheat the oven to 180°C /350°F/gas mark 4.
Cream honey and butter together.
Beat eggs well and add them alternately with sifted flour, then fold in sultanas and cherries.
A little milk may be added if necessary.
Turn into a buttered, circular tin, 16.5-19 cm (6½ inch-7½ inch) in diameter.
Bake for approx. 1¼ to 1½ hours, until well-risen and golden.
Cool on a wire rack

RECIPE FOR HONEY BUNS

Ingredients

120g (4oz) Self-Raising Flour
2 Eggs
60g (2oz) Honey
60g (2oz) Brown Sugar
120g (4oz) Butter

Method

Cream butter, sugar & honey.
Add eggs, then flour.
Put a dessert-spoonful of mixture in a paper-case and bake for 20 minutes in a moderate oven.
(Double this amount to be sure of getting 4 perfect buns).

RECIPE FOR HONEY AND DATE LOAF

Ingredients

175g Plain Flour
25g Butter
25g Sugar
1 Egg
100g Dates
225g Honey
Pinch of Salt
Half a level teaspoon Baking Soda
5 tablespoons Boiling Water

Method

Grease loaf tin.
Stone and chop dates and pour boiling water over them, then leave to cool.
Beat egg. Dissolve the baking soda in water which has been drained from dates.
Sift dry ingredients and rub in butter. Add the sugar.
Make a well in centre and add egg, water, dates and honey.
Mix thoroughly then turn into prepared loaf tin (454g/1lb).
Bake in a moderate oven for about one hour.

HONEY SHORTBREAD.

Ingredients

25g soft light brown sugar

110g butter

25g honey

200g plain flour

Method

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 $\frac{1}{4}$ inch thick and cut into rounds approximately 6cm/ $2\frac{1}{2}$ 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

Ingredients

900g sugar

100g butter

1 small tin condensed milk

250 ml/ $\frac{1}{2}$ pint milk

225g honey

Method

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.

Approximate equivalents:

25g = 1oz, 100g = 3 $\frac{1}{2}$ oz, 110g = 4oz, 200g = 7oz, 225g = 8oz, 900g = 2lbs

Moderate Oven Temperature is: 350 F, Gas Mark 4, 180 C