

RECIPES

HONEY FRUIT CAKE

200g/7oz self raising flour; 175g/6oz honey; 110g/4oz butter; 175g/6oz sultanas; 2 medium eggs; 110g/4oz glacé cherries (halved).

Pre heat oven to 180°C/350°F/gas mark 4. Cream butter and honey 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. Bake in a buttered circular tin 165-90mm/6½-7½ inches in diameter for about 1½ hours. Timing is a guide only as ovens vary.

HONEY CRUNCH BISCUITS

110g/4oz self raising flour; 110g/4oz porridge oats; 110g/4oz soft brown sugar; 110g/4oz butter; ½ tblsp water; ¼ tsp bicarb; ½ tblsp honey.

Mix together the flour, sugar and oats in a large bowl. Put the butter, honey and water in a saucepan and heat together. Stir in the bicarb and pour onto the dry ingredients. Mix well and form into small balls. Put onto a greased tray and flatten slightly. Bake at 180°C/350°F for 15 minutes. Cool on a wire rack and select the best 9 for display.

HONEY FUDGE

450g/1lb granulated sugar; 0.15lt/¼ pint fresh milk; 55g/2oz butter; up to 85g/3oz honey.

Put ingredients into pan. Bring to boil, stirring all the time. Cover and boil for 2 minutes. Uncover and boil gently for about 15 minutes until 'soft ball' stage is reached at 115°C/240°F, still stirring all the time. Stand pan on cold surface for 5 minutes. Beat mixture until it starts to thicken then pour quickly into a ready buttered tin. Mark into squares as it cools and cut when cold. Select the best 8 for display.

PRIZE CUPS and AWARDS

SANDFORD CUP	Awarded to the OBKA exhibitor gaining most points in Classes 9, 10, 11, 20, 21 and 25
GOODBAN CUP	Awarded to the OBKA exhibitor gaining most points in Classes 1, 2, 3, 4, 5, 6, 7 and 8
PATERSON CUP	Awarded to the OBKA exhibitor gaining most points in Classes 12 and 13
CAMPBELL CUP	Awarded to the OBKA lady exhibitor gaining most points
JAMES CUP	Awarded to the OBKA exhibitor gaining most points in Classes 14, 15, 16, 17, 18 and 19
SIMS BOWL	Awarded to the OBKA exhibitor gaining most points in Classes 22, 23 and 24

The **BBKA BLUE RIBBON AWARD** (101 or more entries) or **CERTIFICATE OF MERIT** (51 or more entries) will be awarded to the best exhibit in the Show.

Oxfordshire Beekeepers Association



ANNUAL HONEY SHOW

at

CUMNOR VILLAGE HALL

on

SUNDAY NOVEMBER 20th 2011

PROGRAMME

1300 – 1400	Setting out of exhibits
1400	Judging begins
1600 approx	Tea
1630	Presentation of BBKA Basic Assessment Certificates and OBKA Course Attendance Certificates
1640	Presentation of Show Cups and Awards
1700	Removal of exhibits

ENTRIES

1. There are no entry fees and there will be no prize money
2. Entries are limited to one in each class
3. All classes are open except 12 and 13 which are for members of OBKA only

Entries will be judged by **Martin Buckle**

Tea will be available at a small charge

A raffle will be held

Raffle prizes and contributions for the tea will be welcome

Honey Show Secretary: Mike Rose, Scotland Mount Cottage, Hook Norton, Banbury, OX15 5NZ. 01608 737237

CLASSES

1. A matching pair of 454g/1lb jars of clear extracted honey – Light
2. A matching pair of 454g/1lb jars of clear extracted honey – Medium
3. A matching pair of 454g/1lb jars of clear extracted honey – Dark
4. A matching pair of 454g/1lb jars of naturally granulated honey
5. A matching pair of 454g/1lb jars of creamed or seeded honey
6. One 454g/1lb jar of honey of any type (judged on aroma and taste alone)
7. Gift class – One 454g/1lb jar of clear honey
8. Gift class – One 454g/1lb jar of set honey
9. One section of honey (square or round)
10. One container of cut comb
11. A frame of honey ready for extraction
12. One 454g/1lb jar of clear extracted honey of any colour by a novice
13. One 454g/1lb jar of naturally granulated honey of any colour by a novice
14. One cake of moulded beeswax of approximately 225g/8oz
15. Five blocks of beeswax of approximately 28g/1oz each
16. Two wax candles – moulded
17. Two wax candles – any method other than moulded
18. Wax polish suitable for sale (any size)
19. Crafted wax product
20. One bottle of mead - sweet
21. One bottle of mead – dry
22. Honey cake
23. Nine honey biscuits
24. Eight honey fudge squares
25. Two colour photographs

HONEY SHOW RULES

1. All exhibitors must be paid-up members of an association affiliated to the BBKA.
2. All exhibits must have been prepared by the exhibitor. All honey, honeycomb and wax must be the natural produce of the exhibitor's bees with the exception of Classes 22-24, for which bought-in honey may be used,
3. Entries are limited to ONE in each class.

4. Novice Classes are open to any member of the OBKA who has not won a first prize or cup in any show.
5. Exhibits in Gift Classes become the property of the OBKA.
6. Exhibitors must label every jar, section or other exhibit with the numbered labels provided by the Show Secretary. No other label or marking of any kind may be placed on an exhibit. For honey in jars, the label must be fixed near to the bottom of the jar and not on the cap. For candles it must be fixed near the base.
7. A paper sleeve will be provided for Class 6 to which the label should be fixed.
8. Paper plates will be provided for Classes 22- 24 to which the label should be fixed
9. When a Class requires the staging of more than one exhibit of the same type, the containers (when used) and the exhibits shall be matching in every respect.
10. Extracted honey must be exhibited in plain, clear 454g/1lb squat glass jars with standard gold lacquered screw-top lids.
11. Jars must contain the standard weight shown in the schedule.
12. Honey sections must be enclosed in cardboard section cases with clear covers on both sides
13. Cut comb should weigh between 200-255g/7-9oz and be presented in a suitable container with a transparent lid.
14. Frames must be shown in protective cases and must be visible from both sides.
15. Candles must consist of pure beeswax and be of like design, one to be lit by the judge.
16. Mead must be exhibited in clear colourless glass 75cl bottles of round section with rounded (not sloping) shoulders and with a plastic or all-cork stopper which must be easily removable without mechanical aid. No alcohol, flavouring or colouring matter may be added. The bottle must contain 75cl minimum of mead.
17. The honey cake, biscuits and fudge must be made according to the recipes in this leaflet. Each entry should be displayed on a paper plate available at the Show.
18. The two photographs should appertain to beekeeping, be no larger than 7 by 5 inches and be mounted or printed for display.
19. The Judge's decision on the placing of exhibits shall be final.
20. Cups may be won only by members of the OBKA.
21. Points will be awarded on the basis of: 1st = 4 points; 2nd = 3 points; 3rd = 2 points; Very Highly Commended = 1 point.
22. In the event of a tie for a cup, the award shall be made to the exhibitor who has secured the most first prizes, failing this first and second prizes, and so on.
23. Cups may be held for one year and should be returned to the Show Secretary before the following Show in a clean and polished condition.