

Bath Beekeepers Honey Show Schedule

There are 17 classes in total. Class 1 - 4 are for novices only. Class 5 – 17 are open classes for everyone.

The Shirley Needs Memorial Cup will be awarded to the entry judged as the best honey cake – a copy of the recipe is on the following page.

	Class No:	Class Title:
Novice Classes	1	1 x 1lb light runny honey
	2	1 x 1lb medium runny honey
	3	1 x 1lb soft set or set honey
	4	1 container of cut comb (min. 227 gram)
Open Classes	5	2 x 1lb light run honey
	6	2 x 1lb medium run honey
	7	2 x 1lb dark run honey
	8	2 x 1lb soft set or set honey
	9	2 containers of cut comb (min.227 g each)
	10	5 x 28g blocks of beeswax
	11	2 x beeswax candles not rolled
	12	1 x bottle of dry or sweet mead
	13	1 x bee related photograph - Maximum size A4
	14	6 x honey crunch biscuits (recipe supplied)
	15	Cake containing honey (recipe supplied)
	16	1 x 1lb honey jar with honey to be judged on taste and aroma
	17	3 bee related products produced by either yourself or your bees

Conditions for Entries

Novice classes are for members that have not entered their own bee's products in a honey show before.

1lb honey jar is a standard 454g glass squat round jar with gold lacquered lids.

Mead entries must be exhibited in 75cl clear bottles.

Biscuits and cake entries should be displayed on a white paper plate and covered with a clear plastic bag.

Photograph entries must have been taken by the participant. The size must not exceed A4 and should include a mount and frame.

All entries must be devoid of any identifying features.

Only one entry per class, per member is permitted.

All exhibits must be the products of the exhibitor's own bees (excluding cake & biscuits, and picture).

Any dispute will be decided by the show secretary and judge.

Only current Bath Beekeepers Association members are permitted to submit entries to the Honey Show.

Honey Cake Recipe

Ingredients:

250g clear honey, plus about 2 tbsp extra to glaze
225g unsalted butter
100g dark muscovado sugar
3 large egg beaten
300g self-raising flour

Method:

Preheat the oven to fan 140C/ conventional 160C/gas 3.
Butter and line a 20cm round loose-bottomed cake tin.

Cut the butter into pieces and drop into a medium pan with the honey and sugar. Melt slowly over a low heat. When the mixture looks quite liquid, increase the heat under the pan and boil for about one minute.

Leave to cool for 15-20 minutes, to prevent the eggs cooking when they are mixed in.

Beat the eggs into the melted honey mixture using a wooden spoon.

Sift the flour into a large bowl and pour in the egg and honey mixture, beating until you have a smooth, quite runny batter.

Pour the mixture into the tin and bake for 50 minutes-1 hour until the cake is well-risen, golden brown and springs back when pressed. A skewer pushed into the centre of the cake should come out clean.

Turn the cake out on a wire rack. Warm 2 tbsp honey in a small pan and brush over the top of the cake to give a sticky glaze, then leave to cool.

Oaty Honey Biscuits

Ingredients: Makes 12 biscuits

75g self-raising flour
75g porridge/rolled oats
75g caster sugar
75g butter
1 tablespoon honey
1 tablespoon milk

Method:

1. Preheat the oven to 180 c / Gas 4
2. Place parchment on baking tray
3. Sift flour into a bowl and add oats and sugar
4. In saucepan melt butter, milk, and honey until liquid then add to flour mix and mix together
5. Form into biscuit shapes (makes 12) and place in oven for around 10-15 minutes or until slightly brown.