

# The South Devon Honey Show

will be held at  
St Paul's Church, 19 Locarno Road,  
off Torbay Road (A3022) Preston, Paignton, TQ3 2DH  
on Tuesday evening, 9<sup>th</sup> January, 2018

The Centre will be open from 6.30 pm for the acceptance and placing of entries.  
Judge: Jack Mummery, National Honey Judge

Class No.	Class Details
1	Two matching 454g/1 lb jars of clear, light honey.
2	Two matching 454g/1 lb jars of clear medium or dark honey.
3	Two matching 454g/1 lb jars of naturally set honey.
4	One frame of honey comb, wired or unwired, in a display case.
5	One container of comb honey: either cut comb, section, or cabana section. May contain heather honey. Minimum weight 150g
6	Six matching jars of honey. Labelled as for sale, to comply with current regulations. See note at end of Schedule.
7	One cake of beeswax. Not less than 454g/1 lb in weight and minimum 2.5cms thick.
8	Five matching blocks of beeswax, minimum 28g/1 oz in weight.
9	A pair of matched candles made by any method. One may be lit by the judge. Please supply a suitable candle holder.
10a	One 75 cl bottle of mead, sweet or dry, punted bottle with flanged stopper. See note at end of Schedule.
10b	One 75 cl bottle of Melomel or Metheglin, sweet or dry, punted bottle with flanged stopper. See note at end of Schedule.
11	Honey Fudge made to recipe supplied. Six pieces to be displayed.
12	Honey Banana Cake made to recipe supplied.
13	Honey Nut Blondies made to recipe supplied. Six squares to be displayed.
14	Novice Class One jar of 454g/1 lb of honey, any type.
15	Novice Class – One candle, made by any method.
16	Novice Class – three matching blocks of beeswax, minimum 28g/1 oz in weight.
17	One photograph not less than 150mm x 100 mm (6" x 4") of a subject of beekeeping interest.
18	Any item of artistic interest connected to bees or beekeeping. For example, a painting, poem, embroidery, carving or sculpture.
19	An item of home-made beekeeping equipment.
20	A Honey Label. A standard label of your own design, actual size, to fit on a standard 1lb jar, produced in any medium, to comply with current UK regulations to be displayed on an empty honey jar. See note at end of Schedule.

A Novice is someone who has never won first prize in either the Wax or Honey Classes in a Honey Show.

The Honey Cup will be awarded for the person with most points in Classes 1 – 6

The Wax Trophy will be awarded for the person with most points in Classes 7 – 9

The Cookery Trophy will be awarded for the person with most points in Classes 11 - 13

The Novice Cup will be awarded for the person with most points in Classes 14 – 16

Cups will be awarded to highest placed entrants for each Section from each Association.

A trophy will be awarded to the person with the highest points overall in the competition.

## Torbay Branch, DBKA Honey Show

9<sup>th</sup> January, 2018

### Recipes

#### Class 11

Honey Fudge – use this recipe

400g/14 oz granulated sugar	3 tbsp honey
400g/14 oz condensed milk	1 tsp vanilla essence
100ml/3 ½ fl oz water	50g/1 ¾ oz cold unsalted butter
Pinch of salt	

Lightly oil a 20 cm/8 inch square shallow baking tin.

Put the sugar, condensed milk and water in a large, heavy bottomed saucepan.

Heat gently until sugar has dissolved. Stir in the salt and 2 tbsp of honey. Boil vigorously until mixture reaches soft ball stage (about 116C/240F). Turn off heat and stir in vanilla extract, butter and remaining 1 tbsp honey. Beat with wooden spoon until thick and granular. Leave to cool slightly, mark into 2 cm squares and leave to set completely.

Six squares to be displayed.

#### Class 12

Honey Banana Cake – use this recipe

150g/5 oz butter	150g/5 oz SR Flour
100g/3 ½ oz brown sugar	150g/5 oz wholemeal flour
150g /5 oz mashed banana	1 egg
175g/ 6 oz chopped dates	1 tsp baking powder
60g/2 oz honey	Pinch of salt

**Method:** Preheat oven to 160C/350F/gas mark 3. Cream butter and sugar together and beat in the egg. Add the mashed banana and honey and beat well, stir in the dates. Sieve the flours and baking powder together and mix into the creamed mixture together with the salt. A little milk may be added if necessary. Bake in a greased and lined circular tin, 16.5 – 19 cm (6 ½ - 7 ½ inches) in diameter for approximately 1 ½ hours. Timing is for conventional ovens and is a guide only as appliances vary.

#### Class 13

Honey Nut Blondies – use this recipe

100g/3 ½ oz unsalted butter, plus extra for greasing	1 ½ tsp vanilla extract
175g/6 oz white chocolate	200g/7 oz plain white flour
100g/3 ½ oz honey	1 ½ tsp baking powder
50g/1 ¾ oz light muscovado sugar	100 g/3 ½ oz brazil nuts, chopped
2 eggs, lightly beaten	50g/1 ¾ oz dried cranberries

Preheat the oven to 170C/340F/Gas mark 3 ½. Butter a 20cm/8 inch square shallow baking tin.

Chop 75g/2 ¾ oz of the white chocolate into squares. Break the rest of the chocolate into squares. Melt the butter and 100g/3 ½ oz chocolate in a heat proof bowl over a pan of simmering water. Be careful not to overheat. Stir together to amalgamate. Remove the bowl from heat and stir in honey and sugar then eggs and vanilla. Fold in flour and baking powder, then nuts, dried fruit and the rest of the white chocolate chopped into chunks. Scrape the dough into the prepared tin and bake for 20-25 minutes until lightly brown. Leave in tin to cool completely. Cut into 16 squares and store in an airtight tin.

Six squares to be displayed.



## **Class 6 and Class 20 – Guidelines**

For the purpose of the South Devon Honey Show labels must comply with the following requirements which must all appear in the same field of view:

- a. The word HONEY may be prefixed with the type of honey and/or area of origin. E.g. New Forest Heather Honey
- b. The metric weight must appear – figures to be at least 4mm high. If the imperial weight is shown it must be in close proximity to the metric and be less prominent.
- c. Your name and residential address must appear on the label.
- d. The country of origin must be shown on the label. E.g. Produce of England.
- e. A 'best before' date must appear (suggest 2-5 years) and Lot number, or an indication of where they can be found. E.g. 'best before' and Lot number see base of jar. If the date is given in full i.e. day, month and year there is no need for a Lot number.

For full labelling regulations, please refer to the Honey Regulations 2015.

## **Class 10a and 10b – Guidelines**

Mead, Melomel and Metheglin must be displayed in clear, colourless, round shouldered Bordeaux style glass wine bottles of 70 cl or 75 cl capacity with a punt. Stoppers must only be cork with a white plastic flange.