

Cymdeithas Gwenynwyr Conwy Beekeepers' Association

Honey Show Tuesday 29th October 2013

CLASSES:

1. One jar of runny honey of any colour.
2. One jar of naturally granulated or soft set honey.
3. One jar of chunk honey (cut comb in a jar of clear honey).
4. One jar of heather honey.
5. Shallow frame of honey suitable for extraction
6. Six blocks of beeswax of uniform shape and weight, approx 1 ounce each.
7. Pair of candles of uniform shape and size.
8. A practical invention designed by the exhibitor and directly applicable to bees and beekeeping. Exhibits must include an explanatory note.
9. Honey fruitcake, recipe as below.
10. Photograph. An exhibit may consist of one, two or three photographs, any size or format, framed or unframed, mounted together. The exhibit will be judged on beekeeping interest as well as photographic quality. The exhibit must be the work of the exhibitor.

RULES:

- Honey to be in British Standard squat 454g (one pound) glass honey jar, with metal or plastic lid.
- Only one entry per person per class.
- All honey and beeswax must be produced by the exhibitor's own bees.
- Entries are to be staged between 6.45pm and 7.15pm.
- An Association label showing your exhibitor number, in pencil, is to be affixed to every jar, approx ½" from the base. The Show secretary will provide labels and pencils on the evening. No other label is to be used.
- Prize cards will be awarded for First, Second and Third in each class.
- Points will be awarded: Three for First, Two for Second and One for Third.
- The Stanley Roberts Perpetual Trophy will be awarded to the exhibitor gaining the most points. The trophy is to be returned after one year.
- The Frank Tyldesley Trophy will be awarded for the best exhibit in the Show. The trophy is to be returned after one year.

Class 9, HONEY FRUIT CAKE RECIPE

86g castor sugar, 3 oz.

170g plain flour, 6oz.

113g margarine, 4 oz.

113g honey, 4 oz.

Pinch of salt.

1 level teaspoon baking powder.

2 eggs.

454g mixed fruit, 1lb, no cherries.

2 level teaspoons mixed spice.

$\frac{1}{2}$ teaspoon lemon juice.

Milk as necessary.

Method:

1. Cream sugar, margarine and honey.
2. Sieve flour, baking powder and spice together and add alternately with egg to creamed mixture.
3. Add fruit, lemon juice and enough milk to make fairly soft consistency.
4. Put mixture in baking tin, approx 7 inches, lined with greased paper.
5. Bake at 180 deg C, for $1\frac{1}{2}$ to $1\frac{3}{4}$ hours.
6. Place greaseproof paper on top for last quarter hour, if browning too quickly.