



EFBKA Annual Honey Show

To be held at: The Parish Church of St. John, Epping, CM16 5DN on Saturday 23 August, 2014

Show Secretary: Eric Beaumont / showsecretary@eppingforestbeekeepers.co.uk / 07941776798

Key Information: Exhibits must be on display by 9.30 am. on the morning of the show, and payment of fees made to the Show Secretary. Cups must be cleaned and returned on or before the morning of the show. Exhibits may not be removed before 5 pm. on the day of the Show.

Schedule of Classes

- 1/ Two 1lb jars of Clear Light Honey
- 2/ Two 1lb jars of Clear Medium Honey
- 3/ Two 1lb jars of Clear Dark Honey
- 4/ Two 1lb jars of Crystallised Honey
- 5/ Beginners - Two 1lb jars of Matching Honey (any colour)
- 6/ Juniors - One 1lb jar of Honey (any colour)
- 7/ Four 1lb jars of Honey displayed of consistent quality, yet wide in colour or texture
- 8/ Gift Class - One 1lb jar of Honey (any colour)
- 9/ Two 1lb jars of Chunk Honey
- 10/ One container of Cut Comb
- 11/ One Frame for Extraction
- 12/ One Cake of Beeswax (weighing 15-17 ounces)
- 13/ Bee Products (displayed with at least four different items of consistent quality)
- 14/ One bottle of Mead (which can be dry or sweet)
- 15/ Cast Candles that are made from a mould (must be identical)
- 16/ Handmade Candles Rolled or Dipped (must be identical)
- 17/ One Honey Cake (made to given recipe below)
- 18/ Scones (made to given recipe below)
- 19/ One dish of Sweet Honey Confectionery
- 20/ One Colour Photograph of any beekeeping subject
- 21/ A Sequence of at least four Photographs suitably mounted to portray any beekeeping activities

Recipes

Honey Fruit Cake

Ingredients

Note: this recipe will make two 6in (15cm) cakes. Select one for entry.

8oz (225g) margarine or butter	5oz (150g) soft light brown sugar
4oz (125g) honey	3 eggs
12oz (350g) self-raising flour	4 tbsp (60ml) milk
12oz (350g) mixed dried fruit	Grated rind of half a lemon or orange
Flaked almonds to sprinkle over top	

Method

Put the honey, sugar and 2 tbsp of milk in a basin and stand in a warm place until it has melted and the sugar dissolved. Allow to cool before using.

Cream the margarine with the sugar and honey mixture and beat well. Beat the eggs and add them gradually, beating well. Fold in the fruit, grated rind and the sifted flour. Add milk as required to give a soft dropping consistency.

Place the mixture in two greased and lined tins, sprinkle a few flaked almonds on the top and bake at 140C or 275F for 1 1/4 hrs, or a little longer. Allow to cool for about 10 minutes then carefully turn onto a wire rack to cool.

Raisin and Honey Scones

Ingredients

4oz (125g) plain or wholemeal flour	½ tsp bicarbonate of soda
1oz (25g) seedless raisins	½ oz (12g) lard
1 tbsp English honey	5 tbsp milk (approx.)
Pinch of salt	1 tsp cream of tartar

Method

Sieve the flour with the salt and raising agents and rub in the lard to resemble bread crumbs. Add the raisins and the honey. Carefully add the milk, mixing until soft dough is formed. Turn out onto a floured board and shape into a round, about 1" thick. Place on a greased baking sheet, mark deeply into four with a sharp knife and glaze with milk. Bake in a pre-heated oven at 220C or 425F for twelve to fifteen minutes or until firm in the centre. Leave on rack to cool.

Exhibit in four separate pieces.

Rules

1. Entries should be made on the supplied form which should reach the Show Secretary by the Wednesday preceding the show.
2. £2.00 will be charged for Members' first five entries and 30p for each further entry. There is no charge for entries in the Junior or Gift classes.
3. Exhibitors sending exhibits to the Show Secretary must arrange to do so before the day of the show.
4. All honey and wax exhibits must be the produce of the Exhibitors' own bees, not necessarily the product of the current year.
5. Extracted honey must be exhibited in clear one pound jars. Min. of Ag. squat jars with undecorated, lacquered, screw-top lids with wads or poured seals or with standard white plastic screw-top lids. Sections and frames are recommended to be displayed in a protective case. Mead must be displayed in wine bottles of round section and approximately 26 oz. capacity, the glass to be clear and without lettering or ornament of any kind.
6. British Standard Institute Grading Glasses will be used to determine honey colour.
7. An Exhibitor may make more than one entry in a Class but shall not be entitled to more than one award of points in any Class.
8. Points will be awarded on the following basis in all Classes: 1st=4, 2nd=3, 3rd=2, VHC=1, Best in Show=8 (Except in Classes 14 where they will be 1st=8, 2nd=6, 3rd=4, VHC=2).
9. Prizes will be awarded as follows; 1st=Cup or Trophy, 2nd & 3rd=cash, dependent on entries.
10. Beginners exhibiting in Class 5 must have kept bees for not more than three years and must not have previously won a honey prize in the show.
11. Juniors exhibiting in Class 6 must be under the age of 16 and the entry must have been prepared by the entrant.
12. Exhibitors in Classes 20 and 21 must have been taken by the exhibitor. Entries are judged for beekeeping interest rather than photographic excellence.
13. Care will be taken of the exhibits but the Division accepts no responsibility for any loss or damage and entries are accepted only on this condition.
14. The Judge may withhold any award of points or prizes if in his/her opinion the exhibits are of insufficient merit.
15. The Judge's decision is Final.
16. Each person's entry must be on a separate Entry Form.

EFBK 2014 Annual Honey Show – Entry Form

Class or Number	Description	Numbers of Entries	Fee
1	Two one pound jars of CLEAR LIGHT honey		
2	Two one pound jars of CLEAR MEDIUM honey		
3	Two one pound jars of CLEAR DARK honey		
4	Two one pound jars of CRYSTALLISED honey		
5	BEGINNERS - Two one pound jars of matching honey - any colour		
6	JUNIORS - one pound jar of honey - any colour		FREE
7	FOUR one pound jars of honey - varied		
8	GIFT CLASS - one pound jar of honey - any kind or colour		FREE
9	Two one pound jars of CHUNK HONEY		
10	One container of CUT COMB		
11	One FRAME for extraction		
12	One CAKE of BEESWAX weighing 15 - 17 ounces		
13	BEE PRODUCTS - four different items		
14	One bottle MEAD which can be dry or sweet		
15	Two CAST CANDLES that are made from a mould		
16	Two HAND MADE CANDLES rolled or dipped		
17	One HONEY CAKE made to given recipe		
18	SCONES made to given recipe		
19	One dish of HONEY CONFECTIONERY		
20	One COLOUR PHOTOGRAPH		
21	A sequence of at least FOUR PHOTOGRAPHS suitably mounted		

Total Fees: £.....

Exhibitor's Name:

Exhibitor's Address:

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Telephone:

Email:

Show Secretary:
 Eric Beaumont
 showsecretary@eppingforestbeekeepers.co.uk
 07941776798