



**Annual Honey Show Schedule  
Thursday 28 September 2017  
Haydon Wick Club  
Judging starts at 8pm**

<b>Class</b>	<b>Description</b>
1	1lb Light run honey (Note 1)
2	1lb Medium run honey (Note 1)
3	1lb Dark run honey (Note 1)
4	1lb Soft set honey (Note 1)
5	Honey judged on taste and aroma only (blind tasting) (Note 1)
6	1 bottle of dry mead (Note 2)
7	1 bottle of sweet mead (Note 2)
8	1 bottle of flavoured mead (Note 2)
9	Beeswax: Plain mould, min weight 227g
10	Display of bee products (maximum of 6 different) (Note 3)
11	A5 size photograph of a bee-related subject (Note 4)
12	Honey cake to recipe (see below) (Note 5)

**Two entries per class per member allowed.**

## Notes

1. **Honey for classes 1-4 should be shown in a British standard screw-top 1lb (454g) honey jar. A set of grading glasses will be available for checking colour of jars of honey to be entered. Honey for class 5 can be in a 340g or 454g jar and encased with a card or paper sleeve.**
2. **Mead should be shown in a clear, punted bottle using a cork stopper with a plastic flange.**
3. **Any product containing solvent does not require a hazard label but item should be labelled for identification. Container should be well filled.**
4. **Photos may be mounted but should be unframed. Photos should not exceed A5 dimensions (i.e. 14.7x21 cm).**
5. **The cake should be presented for judging on a white paper plate and on a white Doily (which can be home-made). The entry must be displayed in a clear polythene bag.**
6. **A novice is person with less than 3 full years experience of keeping bees**

## Trophies/Cups:

- **Best in Show**
- **Most Points**
- **Mead**
- **Novice (note 6)**
- **Best cake**

## HONEY CAKE

250g	Clear Honey (plus about 2tbsp extra to glaze)
225g	Unsalted Butter
100g	Dark Muscavado Sugar
3	Eggs (large) beaten
300g	Self Raising Flour

- Preheat oven to 140c fan oven/160c conventional oven/gas 3. Butter and line a 20cm round loose bottom cake tin. Cut the butter into pieces and drop into a medium pan with the honey and sugar. Melt 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 prepared cake 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 should come out clean.
- Turn the cake out onto a wire rack. Warm 2tbsp honey in a small pan and brush over the top of the cake to give a sticky glaze, then leave to cool

## Registration of Entries

**It will be helpful if entries are pre-booked with the Show Secretary, Kathy Hobson, by post or email before the day of the show, although entries may be registered on the evening. Entries must be placed by 7.30pm so that judging may start at 8.00pm, so please arrive early enough to register, prepare and place your entries (entries taken from 6.45pm)**

**Submit entries to:**

**Kathy Hobson**

**4 Greenwich Close**

**Abbey Meads**

**Swindon SN25 4TG**

**kathy@waggledancehoney.co.uk**