

Dingwall and District Beekeepers' Association Honey Show Schedule

Class Entry Description (one entry per class)

Exhibits must not bear any identification!

- 1 1 section of honey
- 2 1 piece of cut comb honey with a gross weight between 200-255g
- 3 2 x 454g jars of light honey (liquid)
- 4 2 x 454g jars medium honey (liquid)
- 5 2 x 454g jars dark honey (liquid)
- 6 2 x 454g jars heather honey (liquid)
- 7 2 x 454g jars naturally granulated honey
- 8 2 x 454g jars set heather blend honey
- 9 2 x 454g jars soft set honey
- 10 1 deep or shallow frame of honey suitable for extraction (can be wired)
- 11 1 deep or shallow frame of heather honey
- 12 1 cake of beeswax not less than 454g and 25mm thick
- 13 1 bottle of mead
- 14 1 section of any honey (confined to novice beekeepers)
- 15 1 454g jar of any honey (confined to novice beekeepers)
- 16 1 piece of cut comb honey (confined to novice beekeepers)
- 17 1 skep made by the exhibitor
- 18 2 identical candles

PRODUCTS MADE WITH HONEY (recipes supplied must be used)

- 19 Honey Cake
- 20 6 squares of Honey Tablet to be displayed

PHOTO COMPETITION

One entry per person with a photo of anything bee-keeping related and taken this year.

Photos can be black and white or colour and printed out but no larger than 5" x 7".

Note 1: Novice beekeepers are those with 5 seasons or less experience.

Note 2: Jars should be standard 1lb glass jars with gold tops and are available from the Association if needed.

Note 3: The Association has stock of cut comb honey containers for members.

Note 4: Ideally, whole combs will be displayed in a case with glass or perspex sides.

At registration your entries will be labelled, and you will receive a card where duplicate labels will be attached for each item.

The entry numbers will be recorded by the Show Secretary

TROPHY RULES

- Duncan Mackenzie Trophy - confined to Association members with overall total points to win.
- McCreath Taylor & Co. Ltd Challenge Shield - for best exhibit.
- McCreath Taylor Shield - for best Honey Cake.
- Iain Fraser Trophy -most points awarded to a Novice in classes 14,15 and 16 only. In the event of a tie, the trophy will be awarded to a novice who has also gained points in the non-novice classes.
- Piercy Shield Photo Competition

All trophies to be retained for one year only.

Engraving to be the responsibility of the recipient with costs met by the Association.

HONEY SHOW RULES

1. Entry to the Dingwall and District Beekeepers' Association Closed Honey show will be open only to members.
2. Entries are to be the property of the exhibitor and to have been derived from the products of the exhibitor's own bees.
3. Class number labels will be collected at the show and must be by each item.
4. The judge's decision is final and the judge is empowered to withhold awards in the case of insufficient merit.
5. All exhibits are entered at owner's risk and while all reasonable care will be taken no responsibility will be accepted for any loss or damage from any cause before, during or after the show.
6. Exhibits must not be removed from the show until authorised by the show secretary.
7. The Association reserves the right to cancel the show in the event of insufficient entries or for any other reason.
8. Only one entry is permitted for any show classes.
9. A novice beekeeper is one who has kept bees for five or less seasons

Honey Cake

Ingredients:

250g clear honey plus about 2 tbsp extra to glaze

225g unsalted butter

100g soft light brown sugar

3 large eggs, beaten

300g Self-Raising flour

Method:

1. Preheat the oven to 160C or fan 140C/gas 3.
2. Grease and line 20cm round loose bottomed cake tin
3. Cut the butter into small pieces and put into a pan with the honey and sugar.
4. Melt slowly over a low heat and when the mixture has become liquid increase the temperature and boil briskly for approx 1 minute. Cool for 15-20 mins before adding the beaten eggs to prevent them cooking when mixing in.
5. Beat the eggs into the melted honey mixture using a spoon. Sift the flour into a large mixing bowl and pour in the honey and egg mixture, beating until you have a smooth runny batter.
6. Pour the mixture into the prepared tin and bake for approximately 50 - 60 minutes until the cake is well risen golden brown and springs back when gently pressed. A skewer pushed into the centre of the cake should come out clean.
7. Remove the cake from the tin. Warm the extra honey and gently brush it onto the warm cake and leave to cool.

Tablet Recipe

Ingredients:

1kg Sugar

50g Butter

1 tin Evaporated Milk

175g Honey

Method:

Place all the ingredients in a pan and dissolve slowly. Boil until showing some signs of setting. Beat well with a wooden spoon till creamy. Pour into a greased tin and mark when cool.