

2020 South Devon Honey Show

will be held at: The Dartmoor Whisky Distillery,
Old Town Hall, Bovey Tracey. TQ13 9EQ

on Saturday 14th March 2020 between 9.30 am - 4 pm

(Staging of entries to be completed by 10.45 am - doors open to the public at 11 am)

Judge: Jack Mummery, BBKA National Honey Judge

Honey Show Classes:

Junior Classes are open to both members and non-members age 13 or under,
Novice Classes are open to those who have not previously been awarded a prize at any Honey Show for that Class. Other Classes are open to any member of Devon Beekeepers Association. Exhibited honey must have been produced by the exhibitor's own bees.

Entries may be dropped off prior to the 14th March by arrangement with Ruth Mountford (e-mail: chair@nabk.org.uk) , all exhibits on the day must be brought to the venue between 9.30 and 10.45am. Where there are 3 or less entries in a Class, the organisers reserve the right to combine similar Classes, provided that the Show Judge agrees that the combined Classes can be fairly Judged.

Presentation of awards will be at 3.00pm, after which entries may be removed.

Honey Classes:

1. Two 1lb (454g) matching jars of Light Honey
2. Two 1lb (454g) matching jars of Medium or Dark Honey
3. Two 1lb (454g) matching jars of Naturally Granulated Honey
4. Two 1lb (454g) matching jars of Soft Set Honey
5. **Novice Only:** One 1lb (454g) jar of Honey any type
6. Two containers of cut Comb Honey having a gross weight between 200g and 225g
7. Two transparent containers of Honey, any shape or size, labelled as for sale. The label must comply with current UK regulations and the class will be judged for variety and market appeal.
8. One Comb of Honey for extraction (displayed in a bee-proof case)

Wax Classes:

9. One cake of Beeswax, min weight 8oz (225g)
10. Five matching blocks of Beeswax, each with a minimum weight of 25g
11. A pair of matching Beeswax candles made by any method, one candle to be lit by the Judge.

12. A pair of matching Beeswax objects, not candles
13. **Novice Only:** One candle made from Beeswax – dipped or moulded, to be lit by the Judge.
14. **Novice Only:** One Beeswax object, not candles
15. Six objects (not candles) , made from Beeswax, combined to form a display, colour permitted and a flat plain/fabric covered display board may be used.

Craft and Mead Classes:

16. Mead: One bottle of Mead, sweet or dry, in a clear punted glass bottle
17. Skep: A Skep made by the exhibitor, any size
18. One handicraft item with a Beekeeping theme, e.g. handmade greeting card, needlework item, etc.
19. **Junior Only:** One handicraft item with a Beekeeping theme, e.g. greeting card, drawn/painted picture, model etc.
20. Photography: One, or more, coloured or black and white photograph of interest to beekeepers, on photographic paper, not less than 75mm x 75mm
21. **Junior Only:** One, or more, coloured or black and white photograph of interest to beekeepers, on photographic paper, not less than 75mm x 75mm
22. Poetry: A piece of poetry, the original work of the exhibitor, to be mounted on an A4 card.
23. **Junior Only:** A piece of poetry, the original work of the exhibitor, to be mounted on an A4 card.
24. An item of Beekeeping Equipment made within the last 3 years. The item must be suitable for display on a show bench and may be accompanied by explanatory notes or photographs on an A4 sheet.
25. One transparent 227g jar of Furniture Cream or Polish
26. A pair of Beeswax wraps 1x 15cm (or 6 inches) and 1 x 23cm (or 9 inches) square, suitable for wrapping food.

Cookery Classes:

Paper plates will be provided, no other display materials will be permitted. Cooking times vary with types of oven, and this must be taken into account by the exhibitor.

27. Hot Toddy Shortbread Cookies (using recipe provided) 5 cookies to be displayed
28. Honey and Whisky Cake (using recipe provided)

29. Honey Fudge (using recipe provided)

There is no entry fee. There are certificates for winners and places in all classes. There are also trophies to be awarded to Newton Abbot/Torbay/Totnes & Kingsbridge Branch members with the highest point score in honey classes, wax classes and cookery classes etc.

Hot Toddy Shortbread Cookies

Ingredients:

300g butter (room temperature)
150g granulated sugar
½ teaspoon vanilla extract
6 sachets chamomile tea
450g flour
1 lemon zest only
½ teaspoon ground cinnamon
1 Tablespoon blended whisky

Tea and Honey Glaze:

1-3 Tablespoons chamomile tea brewed strong
300g of sifted icing sugar
1-2 Tablespoons runny honey
1 Tablespoon blended whisky

Whisky Sugar:

225 g of raw coarse brown sugar
1 tablespoon whisky

Preparation Method:

Cream together the butter and sugar until light and fluffy. Add the vanilla extract and mix until combined. In a separate bowl, mix together the ground tea leaves, flour, lemon zest and cinnamon.

Add these dry ingredients to the butter and sugar mixture a little at a time, mixing until the dough is in a stage of large clumps.

Add 1 Tablespoon of whisky and mix until the dough comes together.

Split the dough in half and flatten into discs. Cover and refrigerate for at least 30 minutes.

Preheat the oven to 150C and line two baking sheets with parchment paper. Remove the dough from the fridge and, using either a dusting of flour on the countertop or two pieces of parchment paper, roll out until it is about 1cm thick. Using a cookie cutter or knife cut the dough into your preferred shapes and place the cookies on the prepared baking sheets. Bake for approx 25 minutes until the edges begin to turn golden brown. Remove from the oven and allow to cool on a wire wrack.

Tea and Honey Glaze:

Place two teabags into a mug and pour in about ¼ cup of boiling water, allow to steep for about 5 minutes. Remove the teabags from the water and make sure you squeeze the bags to get as much flavour as you can. Put the runny honey in a mug and microwave for 8-10 seconds, or heat in a pan until boiling. Sift the icing sugar into a bowl and mix together with the honey and 1-3 tbsps of tea. Dip each of the shortbread biscuits half way into the glaze, remove and allow to cool.

Whisky Sugar:

Place the sugar and whisky into a small lidded tupperware container. Shake until combined.

Before the glaze has set, sprinkle the whisky sugar over the glazed half of the shortbread cookies. Allow to dry on a wire rack.

Honey and Whisky Cake

Ingredients:

170g self-raising flour
170g butter
170g soft light brown sugar
3 beaten eggs
4 tablespoons blended whisky
Rind of a small orange, grated

Icing:

170g icing sugar
60g butter
2 tablespoons clear honey
Juice from a small orange
Toasted flaked almonds as decoration

Preparation Method:

Cream the butter and sugar together, add the orange rind and beat in the eggs, one at a time. Whisk until the mixture is pale and fluffy. Sift in half the self-raising flour and pour in the whisky. Fold in to the mixture and sift in the remaining flour and again fold in. Grease two 18cm sandwich tins and divide the mixture between the two, smoothing the tops. Bake for 20/25 minutes in an oven at 375F/190C/Gas Mark 5 until the cake is a light golden colour. Turn onto a wire rack to allow to cool.

Put the butter, honey and one tablespoon of orange juice in a mixing bowl. Slowly sift in the icing sugar and work the mixture till they are all combined. Use half the butter cream as a sandwich between the two halves of the cake and spread the rest smoothly on the top. Add the toasted almonds as decoration.

Honey Fudge

Ingredients:

900g granulated sugar

280 ml milk

110g butter

110g honey

½ teaspoon salt.

Preparation Method:

Soak the sugar in the milk for an hour, stirring occasionally. Melt butter in saucepan, add all ingredients and bring to the boil. Boil rapidly for 5 mins, during which time the mixture must reach 115C, stir all the time and be careful not to burn yourself. Take off the heat and beat until creamy. Turn into greased Swiss roll tin 175cm by 275cm. Score when nearly set and then cut into 2.5cm squares when cold.