



2019 HONEY SHOW

CONONLEY INSTITUTE, MAIN STREET, CONONLEY

Saturday 23rd March 2019

ENTRY FORM

Name			
Contact tel.			
Email			
Class No.	Details	Tick class(es) entered	Entry number (for judging use only)
01	Novice		
02	Light honey		
03	Medium honey		
04	Heather blend		
05	Granulated		
06	Best tasting honey	<i>NB. All honey entries are automatically entered into this class</i>	
07	Frame of capped honey		
08	Honey jar label		
09	One cake of wax		
10	Six blocks of wax		
11	Candles		
12	Honey fruit cake		
13	Alcoholic drink made with honey		
14	Any honey confection		
15	Photograph		
16	Cosmetic		



SCHEDULE

01	Novice 1 x 1lb/454g jar entry permitted for any member who has not won any honey class before in a previous ABKA honey show
02	Light honey 2 x 1lb/454g identical jars unlabelled
03	Medium honey 2 x 1lb/454g identical jars unlabelled
04	Heather blend 2 x 1lb/454g identical jars unlabelled
05	Granulated 2 x 1lb/454g identical jars of naturally granulated honey, unlabelled
06	All jarred honey entered in classes 01-06 will be automatically entered in a blind taste test for the ABKA Taste Award 2019.
07	Frame of capped honey one perfect super frame, fully capped and ready for extraction
08	Honey jar label An exhibitor's own honey label, which must comply with National Regulations for the sale of honey. Presented on board, not on attached to a jar.
09	One cake of wax , approximately 227g (8oz) in weight and not less than 18mm (3/4") thick
10	Six blocks of wax 6 blocks of approximately 28g/1oz each
11	Candles A pair of matching candles of any design/shape, made with the exhibitor's own beeswax. One to be lit by the judge.
12	One 7"/18cm ROUND Honey fruit cake prepared as per the recipe provided (see below)
13	Alcoholic drink made with honey eg. Mead, beer, other. Presented in one clear glass bottle of approximately 70cl (26 fl. oz)
14	A minimum of two pieces of any honey confectionery from one recipe (eg. sweets, pudding, biscuits etc). Must be sweetened only with honey (shop bought is acceptable for this class). Exhibitor should supply the recipe used.
15	Photograph on any bee-related subject. Supplied unframed, size is unimportant.
16	Cosmetic lip balm or other type of kitchen-made cosmetic made with a hive product (honey, wax, propolis) included in the recipe

Awards

Julia Williams Novice award for the winner of the novice class (01).

George Gill Cup for the exhibitor gaining most points overall (all classes except Novice).

Charles Mayoh Rose Bowl for best exhibit by an ABKA member in classes 02-05

Haydn Molineux Cup for the exhibitor with most points in Wax classes

Rules

Entry to the Honey Show is free but restricted to members/associate members of ABKA.

Jars should be 454g (1lb) type with standard lacquered screw tops, identical in each exhibit

All jars and bottles must be scrupulously clean, without cracks.

All honey (in classes 01-05) and wax must be the product of the member's own bees. No labels will be allowed other than the class label supplied.



Class 12 - Honey Fruit Cake Recipe

113g (4oz) butter or margarine
226g (8oz) honey
226g (8oz) SR flour (sifted)
2 eggs (beaten well)
283g (10oz) mixed dried fruit
Pinch salt
Pinch nutmeg

Cream butter and honey.

Add eggs gradually, alternating with sifted flour and salt.

Add dried fruit and nutmeg, beating lightly, but thoroughly.

Bake in a well-greased, 7" (18cm) round tin in a moderate oven for 2-3 hours

NB. All entries must be baked in a 7" (18cm) round tin, as specified.