



# Airedale Beekeepers Association 2017 Honey Show

Silsden AFC, 3 Keighley Rd, Silsden, Keighley BD20 0EH  
Friday 17 November 2017

## 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>All honey entries 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		

## Notes

01	<b>Novice 1 x 1lb/454g jar - anyone can enter if you had not won this class before</b>
02	<b>Light honey 2 x 1lb/454g identical jars unlabelled</b>
03	<b>Medium honey 2 x 1lb/454g identical jars unlabelled</b>
04	<b>Heather blend 2 x 1lb/454g identical jars unlabelled</b>
05	<b>Granulated 2 x 1lb/454g identical jars unlabelled</b>
06	<b>Best tasting honey – all honey entered into show will automatically qualify for this class</b>
07	<b>Frame of capped honey</b>
08	<b>Honey jar label – must not be attached to a jar and must comply with honey labelling legislation</b>
09	<b>One cake of wax - 7-9 oz approx 227g (8oz) not less than 18mm (3/4 ") thick</b>
10	<b>Six blocks of wax – 6 x 28g/1oz approx</b>
11	<b>Candles - A pair of matching candles of any design/shape, made with the exhibitor's own beeswax. One to be lit by the judge.</b>
12	<b>Honey fruit cake as per the recipe provided</b>
13	<b>Alcoholic drink made with honey</b>
14	<b>Any honey confection – sweets, chocolates, pudding, biscuits etc must be sweetened only with honey.</b>
15	<b>Photograph – any size, unframed related to honey bee in some way</b>
16	<b>Cosmetic – homemade to include beeswax</b>

### **Honey Cake:**

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.

**THIS MUST BE BAKED IN A 7" TIN**

### **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 is free but restricted to members/associate members of ABKA.

All entries must be benched **between 5pm and 5 45 pm** at Silsden AFC and may not be removed before **until after the results**. Jars should be of the 454g (1lb) type with standard lacquered screw tops, identical in each exhibit. 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.

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