



Airedale Beekeepers Association 2017 Honey Show

Silsden AFC, Friday 17 November 2017

Schedule

Class No.	Details	Notes
01	Novice	1 jar any one kind of honey (limited to exhibitors who have not won a First prize in any other previous Honey Show).
02	Light honey	2 jars
03	Medium honey	2 jars
04	Heather blend	2 jars
05	Granulated	2 jars of naturally granulated honey of any year
06	Best tasting honey	Any amount can be supplied. All jarred honey entered in classes 01-06 will be automatically entered into a blind taste test for the ABKA Taste Award 2017.
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 jarred honey.
09	One cake of wax	7-9 oz approx 227g (8oz) not less than 18mm (3/4 ") thick
10	Six blocks of wax	Approx 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	Honey fruit cake	To given recipe (see following page)
13	Alcoholic drink made with honey	Eg. mead, beer, other. Presented in one clear glass bottle, of approximately 70cl (26fl oz)
14	Honey confectionery	A minimum of two pieces of honey confectionery from one recipe, sweetened with honey only (supermarket-bought is acceptable). Exhibitor's recipe to be supplied.
15	Photograph	On any bee related subject. Size unimportant.
16	Cosmetic	Lip balm or other type of kitchen-made cosmetic, made with a hive product (honey, wax, propolis) 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 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 **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.

Honey Fruit cake recipe (for class 12)

113g (4oz) butter or margarine

226g (8oz) honey

226g (8oz) self raising flour

2 eggs

283g (10oz) mixed dried fruit

Pinch salt

Pinch nutmeg

Method

Cream butter and honey

Beat eggs well and add alternately with sifted flour/salt

Add dried fruit and nutmeg and beat well but lightly.

Bake in a well greased 7"/18cm round tin in a moderate oven for 2-3 hours.