



## Honey Show 2017

The Association's annual honey show will be held at the Yorkshire Museum of Farming, Murton on Wednesday 15th November 2017.

### **SCHEDULE OF CLASSES**

Class 1. Honey light clear.

Class 1a. Honey light clear. Novice.

Class 2. Honey medium clear.

Class 2a. Honey medium clear. Novice.

Class 3. Honey dark clear.

Class 3a. Honey dark clear. Novice.

Class 4. Honey naturally set. Not stirred.

Class 5. Honey soft set.

Class 6. Heather honey.

Class 7. Jar of honey for sale.

Class 8. 8 oz cut comb.

Class 9. Dry mead.

Class 10. Sweet mead.

Class 11. Block of beeswax less than 1 lb.

Class 12. Block of beeswax more than 1 lb.

Class 13. Honey fruit cake made to the standard recipe.

Class 14. Honey cake to your own recipe.

Class 15. Plain moulded beeswax candle. Minimum dimensions to be 1½ in diameter and 3" high. (Excluding the wick).

Class 16. Beeswax candle. Any shape or size or method of production.

Class 17. One shallow frame suitable for extraction.

Class 18. Any beekeeping related photograph.

For notes and general guidance PTO.



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### NOTES

Classes 1 to 6 To be in 1lb round squat honey jars.

Class 7. Can be any shape or size.

Classes 9 and 10 To be shown in 26 oz clear glass bottles of round section, with rounded shoulders. White flanged corks to be used.

Classes 11 and 12. Moulds without a pattern are to be used.

The judge will decide on the best Honey in the show regardless of the class entered in, and the best exhibit which will take account of all entries.

Class 13 The honey fruit cake is to be made to the following recipe :-

Ingredients :-

225 gr ( 8 oz ) self raising flour.

175 gr ( 6 oz ) honey.

110 gr ( 4 oz ) butter or margarine.

175 gr ( 6 oz ) sultanas.

Two medium sized eggs and a pinch of salt.

Method :- Cream butter and honey together well. Beat eggs well and add them alternately with sifted flour and salt (save a little flour to add with the sultanas). Beat all well and lightly. A little milk may be added if necessary. Fold in the sultanas and stir well. Transfer to a 2lb loaf tin. Pre heat the oven to 180° C, 350° F, or gas mark 4. Bake for approximately 1 hour and 15 minutes.

### GENERAL

The Honey Show is open to paid up members of the YDBKA.

A novice is a person who has not previously entered a Honey Show.

Novices may also enter classes 4 to 20 on equal terms with experienced exhibitors.

Only products from the exhibitors own hives that had not been exhibited in the YDBKA Honey Show before will be allowed to be exhibited

Only one entry per person per class.

Candles entered in classes 15 and 16 may be lit at the judges discretion.

The honey and wax used in exhibits shall be from the exhibitors own bees.

Points will be awarded to prize winners thus: - 3 points to the winner of each class, 2 points will go to second place and 1 point to third place.

John Fuller's Trophy will be awarded to the winner of Class 12

The Alf Race Memorial Cup will be awarded to the member with the most points. In the event of a draw, the member with the highest number of first places will be the winner.

The judge's decision will be final.

Entries will be accepted from 18:15 to 19:15 on the day. Judging will commence at 19:15.