

Vale & Downland Beekeepers' Association
Fun Honey Show 2019 – at Drayton Village Hall, Drayton

We are looking forward to welcoming Ian James to judge our honey show on **Saturday 12th October at 3-8pm**. Classes 1 to 17 will be judged by our expert judge; class 18 will be judged by the members. Exhibits to be in place by 3.30pm. No exhibits will be accepted after this time.

Class No	Class
1	Runny Honey 1lb or 12oz jar (454g or 340g)
2	Granulated Honey 1lb or 12oz jar (454g or 340g) of set or creamed honey
3	Comb honey. Chunk honey, cut comb, or a section
4.	Shallow frame for extraction
5	Savoury Honey cookery. Any savoury food with honey in the recipe. Recipe must be displayed
6	Spiced Apple and Honey Cake (see over for recipe) Bake off
7	Confectionary – approx 4oz containing honey (recipe to be displayed)
8	Beeswax. A 227g block, 5 – 28g blocks, a mould or a figurine
9	Pair of beeswax candles. Made by any method
10	Any product containing beeswax. Polish, cosmetics etc
11	DIY. Any item made from up-cycling an old piece of equipment to assist with your beekeeping. You may include an explanatory note. Items previously exhibited may not be shown again
12	Creative arts. A piece of art or needlework depicting bees or beekeeping. Items previously exhibited may not be shown again.
13	Photography – depicting bees or beekeeping. Photographs previously exhibited may not be shown.
14	Novice class. Honey (runny, granulated or comb) produced by a novice. (see note 1)
15	Beginners class. Honey (runny, granulated or comb) produced by a beginner (see note 2)
16	Children's Class any piece of art or craft work (age up to 16)
17	Display of Bee Products – this should have at least 4 products and be displayed within 18 inch square.
18	Black wrapped honey. Your best tasting honey to be judged only on taste. Jar will be wrapped so contents cannot be seen

Trophies to be won

Iiffe Cup. Awarded to the member with most points in all classes.

Wantage Challenge cup. Awarded to the member with the most points in classes 1, 2, 3 and 4.

Peggy Mein Cookery cup. Awarded to the winner of class 5 & 7

Tracey Rogers Memorial cup – awarded to winner of class 6

Harmsworth Trophy. Awarded to the member with the most points in the beeswax classes (classes 8, 9 and 10)

Valentine Trophy. Awarded to the member with the most points in the DIY and creative arts classes (classes 11, 12 and 13)

Mattingley Novice Cup. Awarded to the winner of class 14.

Peter Dawson Beginners' Cup Awarded to the winner of class 15

Notes

No need to pre-book, just bring your entries along on the day but must be exhibited by 15.30.

Points shall be calculated 1st = 3 points; 2nd = 2 points; 3rd = 1 point.

You may enter 2 items per class, but only the highest will count should you have both items placed 1st, 2nd or 3rd.

Entries are welcomed from Vale and Downland, and Newbury members, but note that only members of Vale and Downland Beekeepers Association can be awarded cups or trophies.

Classes 1, 2, 3, 14 and 15 - honey to be shown without labels other than exhibit label.

1. A novice is defined as a person who has not yet won a first prize at any honey show.
2. A beginner is defined as a person who is in their first twelve months of keeping bees.

Vale and Downland Beekeeper's Honey Show 2019

Bake-off Recipe
provided by last year's winner Anne Andrew

Spiced Apple and Honey Cake

Ingredients

Cake

200g Butter
75g Caster sugar
175g runny honey
3 eggs
250g self-raising flour
1tbsp ground ginger
1 tbsp ground cinnamon
1 apple cored and cut into 1cm cubes

Topping

1 apple cored and thinly sliced
50g honey

METHOD

Cream butter and sugar, add honey and eggs, fold in dry ingredients and stir in apple chunks.

Pour the batter into a lined and greased 20cm cake tin and arrange sliced apple over the top.

Bake for 1 hour – 1 hour 15mins in an oven pre-heated to 160°C. Gas mark 3, until a skewer inserted into centre comes out clean.

Remove from tin when cool.

Warm remaining 50g honey and brush over top of cake.

Present on a plate