

**OKEHAMPTON BRANCH
DEVON BEEKEEPERS' ASSOCIATION**

**ANNUAL HONEY SHOW
OKEHAMPTON SHOW GROUND
8th AUGUST 2024
SCHEDULE**

BBKA Show Rules to apply

Entry Forms to Show Secretary: Suzanne Maxwell, Meadow Barn,
South Zeal, Okehampton. EX20 2JY
Tel: 01837 840138

**Entry forms to be received by Show Secretary no later than noon on
Saturday 3rd August 2024**

Honey grading glasses and a copy of the DBKA rules will be available at the Show on request.

**All exhibits to be staged by 9.00am on the day, when judging will commence, and must not be
removed until the show closes at 5.00pm
N.B. Exhibits will also be accepted between 2.00pm – 5.00pm on 7th August**

Entry fee: 50p per entry

One entry ticket will be allocated to exhibitors submitting at least 4 entries
Prizes: First £2.00; Second £1.50; Third £1.00
Prize Cards will be awarded

Points will be awarded:

1st Prize – 4 points
2nd Prize – 3 points
3rd Prize – 2 points
Highly Commended - 1 point

Judges

**Honey Classes – Jack Mummery
Cookery Classes – Angela Searle**

HONEY SECTION

CLASS

- 1 Two 1 lb jars light English Honey.
- 2 Two 1 lb jars medium English Honey.
- 3 Two 1 lb jars dark English Honey.
- 4 Two 1 lb jars creamed or set English Honey.
- 5 Two containers Cut Comb.
- 6 One frame of Honey for extraction in showcase.
- 7 One bottle Mead (sweet or dry) (cork to have flange)
- 8 One pair matching Beeswax Candles displayed in holders suitable for lighting.
- 9 One cake of beeswax not less than $\frac{3}{4}$ in thick & weighing between 8 & 10 ounces.
- 10 Four 1oz. rectangular Blocks Beeswax.
- 11 Four jars of honey, labelled for sale to comply with the current regulations. To be judged on both the quality of honey and the marketing appeal.
- 12 Taste & Aroma Class. One 1lb jar honey – of any type, excluding chunk & heather – which will be inserted into a card sleeve to ensure anonymity. To be judged solely on taste & aroma.

ROKEHAMPTON BRANCH NOVICES SECTION

(open to members not previously winning an award for honey in any show)

- 13 Two 1 lb jars English Honey.

PHOTOGRAPY SECTION

- 14 Any photograph between A5 and A4 taken by the exhibitor of a subject relevant to bees or beekeeping. To be mounted on card with title or brief description.

FLOWER SECTION

- 15 A flower arrangement to include a mixture of 'bee favourites'.

HONEY COOKERY SECTION

- 16 Honey Fudge, as recipe supplied. Show 6 pieces.
- 17 Honey Sultana & Cherry Cake.
- 18 Apple & Honey Tea Loaf
- 19 Honey Lemon Curd. 1 Jar.
- 20 People's Choice – Cupcake with Bee related Design. Show 1 piece.

RECIPES:

CLASS 16 HONEY FUDGE

900g / 2lb Granulated Sugar	115g / 4ozs Butter
115g / 4ozs Honey	300ml / $\frac{1}{2}$ Pint Milk
$\frac{1}{2}$ teaspoon Salt	

Method: Soak the sugar in the milk for about 1 hour, stirring occasionally. Use an 8"x 5" saucepan and slightly melt the butter to grease the bottom of the pan. Add all ingredients and bring to the boil. Boil rapidly for 5 minutes during which time the mixture must reach 240°F/115°C. Stir all the time. Take off heat, allow to cool slightly and beat until creamy. Turn into a greased Swiss roll tin. Mark when nearly set and when cold cut into 25mm/1" squares.

CLASS 17 HONEY SULTANA AND CHERRY CAKE

200g / 7oz Self Raising Flour	2	Medium Eggs
170g / 6oz Honey	175g / 6 $\frac{1}{4}$ oz	Sultanas
110g / 4oz Butter	110g / 4oz	Glaze Cherries

Method. Wash the sultanas & cherries to remove any syrup & dry. Halve cherries. Line a 16.5-19cm/6.5-7 in. round cake tin with greased parchment. Pre-heat oven to 160C/325F or 140C/275F if using fan over. Cream butter & honey until fluffy. Beat eggs and gradually add to bowl. Sieve flour and add fruit. Fold flour and fruit together. Add milk if necessary to achieve dropping consistency. Bake in oven for approx. 1.5 hrs until cake is firm. Test with skewer. Allow to cool in tin.

CLASS 18 APPLE AND HONEY TEA LOAF

1	Tea Bag	150g / 5 oz	Sultanas
2	Eggs	2 tbsp	Honey
150g / 5 oz	Light Brown Sugar	225g / 8 oz	Plain Flour
2tsp	Baking Powder	1sp	Mixed Spice
2	Granny Smith Apples – Peeled & Cored		

Method Grease and line a loaf tin. Pre-heat oven to 180C/350F or 160C if using fan oven. Steep tea bag in 150ml/5 fl oz of boiling water for 5 mins., remove and pour over the sultanas, leave to soak. Whisk eggs, honey and sugar together until pale. Mix flour, baking powder and spice together and fold into egg mixture. Mix in the sultanas along with the liquid. Grate 1½ apples and stir in. Pour into loaf tin; dice remaining apple and scatter over the cake. Bake for 50 – 60 minutes or until cooked through.

CLASS 19 HONEY LEMON CURD

100g / 3 ½ oz	Honey	2 Large	Eggs
100g / 3 ½ oz	Caster Sugar	Finely Grated Rind & Juice Of 1-2 Lemons According To	
75g / 2 ½ oz	Butter	Size	

Method Slowly heat the honey, butter, sugar, lemon rind and juice in a covered double saucepan. Add the well beaten eggs and cook very slowly without boiling, until the mixture thickens. Pour into sterilised jars. Seal well and keep cool. If lemon rind is not liked in the curd, the mixture may be strained before putting into jars. This recipe will not fill a 454g/1 lb jar. One 227g/½ lb jar to be exhibited. Date of production to be written on the lid.

CLASS 20 PEOPLE'S CHOICE

One Cup Cake: decorated with bee theme. Visitors to the marque will be invited to judge the entries, which will not be awarded points towards the cookery cup, (no entry fee or prize money, but a small gift will be awarded).

TROPHIES

The following trophies will be awarded:

HEARD CUP

Awarded to the Exhibitor scoring the most points in Classes 1-10.

FURZE CUP

Awarded to the Exhibitor scoring the second highest number of points in Classes 1-10.

HOWARTH TROPHY

Awarded to the Okehampton DBKA Branch Member scoring the most points in Classes 1-4.

FORMAN TROPHY

Awarded to the DBKA winner of the Cut comb in Class 5.

WEST TROPHY

Awarded to the Okehampton DBKA Branch Member with the best entry of extracted honey, Classes 1-4.

CLIFFORD WHITE CUP

Awarded to the Okehampton DBKA Branch Member scoring the most points in Classes 6-10.

COOKERY CUP

Awarded to the DBKA Member scoring the most points in the Cookery Classes 16-19.

CERTIFICATE

Awarded to the Competitor gaining the highest aggregate of points overall.