

Lancashire and North West Beekeepers Association

www.eastlancsbees.org.uk

East Lancashire Branch Annual Honey Show 2023

Sunday 1st October

North Valley Community Centre, Birtwistle Avenue, Colne, BB8 9RR

Entries to be submitted from 12.45 pm until 1.30 pm on the day of the show.

Judging method this year will be closed starting from 1.45 pm with Judge Mr. John Goodwin, assisted by Mrs. Elaine Hargreaves

Pie & Peas will be served during judging (approx., 1.30 pm.) There will also be several activities including a quiz, a short talk and the blacked-out jar competition.

Beekeeping supplies of equipment & accessories available on the day from local Thorne representative Judith David

Guests are welcome, but only branch members may exhibit in the show. The exception is for junior classes (classes J1 to J5), for which exhibitors must be a close family member of a branch member.

CLASSES

- Class 1 Two 454g (1lb) Jar of Light Honey
- Class 2 Two 454g (1lb) Jar of Medium Honey
- Class 3 Two 454g (1lb) Jar of Dark Honey (not Bell Heather)
- Class 4 Two 454g (1lb) Jar of Ling Heather Honey
- Class 5 Two 454g (1lb) Jar of Blended Heather Honey
- Class 6 Two 454g (1lb) Jar of Naturally Crystallised Honey
- Class 7 One 454g (1lb) Jar of Soft Set Honey (details overleaf - note d)
- Class 8 One 454g (1lb) Jar of Honey gathered in 2023
- Class 9 NOVICE CLASS - One 454g (1lb) Jar of Honey, any variety
Open to members who have kept bees for 3 years or less and have not previously won a prize for honey at branch or higher level.
- Class 10 One "Blacked-out Jar" any size/shape/weight or Honey type judged on taste only, by the attendees of the show.
- Extracted honey must be exhibited in clear 454g(1lb) squat glass jars with gold-lacquered metal or gold-coloured plastic screw or twist off lids with flowed-in plastic seals. Where a class requires more than one item of the same type, the jars, lids and their contents must be matching in all respects. Mould marks are not relevant.*
- Class 11 One Frame of Honey suitable for extracting or pressing (deep or shallow)
- Class 12 One Cake of Beeswax 200g - 260g
- Class 13 One Decorative Beeswax Candle - any size, shape or colour (may be lit)
- Class 14 One Wax Craft Exhibit
- Class 15 One Bottle of Mead - sweet or dry (please state style)
- Class 16 One Honey Cake - recipe overleaf (will have piece removed for tasting)
- Class 17 Honey Fudge - recipe overleaf (will have piece removed for tasting)
- Class 18 Four Pieces of Honey and Date or Raisin Flapjack – recipe overleaf (will have piece removed for tasting)

- Class 19 One Honey Dessert - any dessert containing honey (will have piece removed for tasting)
 Class 20 One Photographic Print on any aspect of beekeeping

JUNIOR CLASSES

Refer to note f.

- Class J1 Artwork "The Forage Year".
Any medium, maximum size A3. A picture or display depicting the honey bee forage year. Include both pollen and nectar sources.
- Class J2 One Painted Stone depicting bees or beekeeping. Must fit in a display area 15 x 15 cm.
- Class J3 One Photographic Print on any aspect of beekeeping
- Class J4 Garden Design.
Any medium, maximum size A3. A plan for a garden to support bees and other pollinators.
- Class J5 Four Decorated Buns.
To be judged on decoration only. Depicting any aspect of bees or beekeeping. May be the same or different designs.

SPECIAL AWARDS

The Ken Preedy Memorial Cup

For the best exhibit in the show

The Challenge Cup

For the highest number of points in the show

Notes

"BBKA Show Rules (2016) apply unless amended by the following:"

- a. For each class, there will be cash prizes to the value of £5.00 for the winner, £3.00 for second place and £2.00 for third place.
- b. Any member may submit more than one honey entry in any one class provided that they are not from the same batch. Only one award may be taken in each class.
- c. Entries from shared/group apiaries must be prepared by one or two named members of the branch. The name of the shared/group apiary may be listed on the entry, but a shared/group apiary may not accumulate points for The Challenge Cup.
- d. Class 6 - Soft Set (Creamed Honey). Crystallised Honey which has been softened, stirred & allowed to reset. It should be completely crystallised, with a smooth texture, easily spreadable & with a good uniform colour. There should be no specks, air spaces or bubbles on the side or bottom of the jar. The surface must be firm & dry with no sign of fermentation or scum.
- e. Class 10 – Blacked out jar. This class will be judged by the attendees at the show.
- f. Junior classes are open to those aged 17 years and under. Exhibitors do not need to be branch members, but must have a close family member (i.e., parent, grandparent, sibling, aunt/uncle) who is a branch member.
- g. Exhibitors are reminded that the judge will automatically disqualify any entries that are outside the prescribed weights, dimensions or recipes.

Recipes

Honey Cake

250 g Spring/summer honey, plus about 2 tbsp extra to glaze
 225 g Unsalted butter
 100 g Granulated sugar
 3 large Eggs, beaten
 300 g Self-raising flour

Method:

Pre-heat the oven to 145°C fan/160°C conventional/gas mark 3. Butter and line a 2 lb loaf tin. Cut the butter into pieces and drop into a medium pan with the honey and sugar. Melt slowly over a low heat. When the mixture looks quite liquid, increase the heat under the pan and boil for about one minute. Leave to cool for 15-20 minutes, to prevent the eggs cooking when they are mixed in.

Beat the eggs into the melted honey mixture using a wooden spoon. Sift the flour into a large bowl and pour in the egg and honey mixture, beating until you have a smooth, quite runny batter.

Pour the mixture into the tin and bake for 50 minutes-1 hour until the cake is well-risen, golden brown and springs back when pressed. A skewer pushed into the centre of the cake should come out clean.

Turn the cake out on a wire rack. Warm 2 tbsp honey in a small pan and brush over the top of the cake to give a sticky glaze, then leave to cool.

N.B. Weights must be adhered to, but normal shrinkage will be allowed. Cooking temperatures and timings are approximate – please adjust according to your oven.

Honey Fudge

908 g (2 lb) Sugar
 113 g (4 oz) Butter
 1 small tin Condensed milk
 1 small tin Evaporated milk
 113 g (4 oz) British honey

Method:

Using a thick pan to avoid sticking, slowly melt all the ingredients until the sugar is dissolved stirring constantly with a wooden spoon. Boil to a temperature of 118°C (Soft Ball). Remove from the heat. Beat well until the mixture cools but is not too stiff. Pour into a greased tin and mark into portions. This recipe will fill a small Swiss roll tin.

N.B. Only a 15cm square block should be exhibited.

Honey and Date or Rasin Flapjack

250 g Unsalted butter
 75 g Light muscovado or light soft brown sugar
 50 g Demerara sugar
 200 g British honey
 400 g Porridge oats
 100 g Raisins OR chopped dates
 Pinch Salt

Method:

Pre-heat the oven to 190°C (Gas mark 5). Melt the butter, sugar and honey together over a low heat. Stir in oats, demerara sugar, dried fruit and salt, and mix thoroughly. Press mixture gently into a lined baking tray approximately 250 x 190 mm. Bake for 25 – 30 minutes. Allow to cool in the tin. Lift out to a board, trim the edges, and cut into slices approximately 70 x 50 mm (makes ~8 slices in total.)