

WESTERN GALLOWAY BEEKEEPERS' ASSOCIATION 2022 HONEY SHOW

Saturday 26th November 2022

Glen of Luce Hall, Auchenmalg

Judge – Rev Kristina Bradley, Dromore BKA, Northern Ireland

Honey Show secretary – tbc

WGBA members only

14 classes:

- Class 1:* 2 jars light honey.
- Class 2:* 2 jars medium honey.
- Class 3:* 2 jars creamed/soft set or naturally set honey.
- Class 4:* 2 containers cut comb honey.
- Class 5:* 2 jars chunk honey.
- Class 6:* 2 jars heather honey or heather blend honey.
- Class 7:* One jar of any honey to be judged on flavour only. Honey can be liquid or set; any colour; any quantity but no less than 225 g.
- Class 8:* 1 frame of honey ready for extraction.
- Class 9:* 5 x 1oz (28g) matching moulded beeswax blocks to be displayed on a paper plate.
- Class 10:* A display of 3 products containing beeswax.
- Class 11:* Honey cake to the recipe provided. Displayed on white paper plate.
- Class 12:* 1 photographic print mounted on card no larger than A4, on a subject relating to bees.
- Class 13:* A jar of infused honey – see rules for guidance
- Class 14:* A handmade item relating to beekeeping

Entries to be in the hands of the Honey Show secretary by a date to be advised

There is no entry fee.

Prizes - A Certificate will be awarded to each 1st, 2nd and 3rd prize winner.

Trophies – 6 trophies will be awarded -

Points Cup – to the exhibitor with the most points across all classes.

Newton Stewart Cup – to the novice with the most points across all classes (a novice is an exhibitor who has not previously won a 1st prize, or a trophy, for an exhibit/s at any honey show).

Hatcher Tankard – to the winner of the photograph class (Class 12).

Jim McColm Cup – for the best honey exhibit in the show (Classes 1-8).

Tonderghie Trophy – for the best wax exhibit in the show (Classes 9,10 and 14)

Glenrazie Trophy – for the best exhibit in the show.

RULES:

- 1 Entries must be the produce of the member entering.
- 2 Only one entry per member per class.
- 3 A numbered label will be issued for each entry and listed by the show secretary.
- 4 Labels to be fixed immediately on issue:
 - Jars 12 mm from bottom
 - Cut comb 12 mm from bottom.
- 5 No other label or decoration.
- 6 Entries to be staged by committee member(s) appointed.
- 7 Classes 1,2,3,5 and 6 – Jars to be 1lb/454g standard honey jars.
- 8 Class 4: Cut comb trays and sections may be rectangular or circular.
- 9 Class 7: the jar should be covered in such a way that the lid can be easily removed – e.g. covered with aluminium foil, duct tape or parcel tape. This class may be split into liquid & granulated classes at the discretion of the Judge.
- 10 Class 8: frame of honey can be deep or shallow and does not require to be displayed in a presentation case.
- 11 Class 10: each of the 3 products must contain beeswax and they can be 3 items that are the same or 3 items that are different.
- 12 Class 11: Honey Cake Recipe

Ingredients

- 250g clear honey, plus about 2 tbsp extra to glaze
- 225g unsalted butter
- 100g dark muscovado sugar
- 3 large eggs, beaten
- 300g self-raising flour

Method

• STEP 1

Preheat the oven to fan 140C/ conventional 160C/gas 3. Butter and line a 20cm round loose bottomed cake 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.

- **STEP 2**

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.

- **STEP 3**

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.

- **STEP 4**

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. Keeps for 4-5 days wrapped, in an airtight tin.

13 Class 13: Infusing honey typically works best by starting with a light, mild-flavored honey to avoid conflicting flavor profiles. Use dried herbs, spices, fruits or even nuts to add flavor to your honey. Be sure to use fully dried products, as fresh items can lead to contamination and mold.

14 Points awarded:

1st - 3 points

2nd - 2 points

3rd - 1 point

The judge may choose not to award a place at their discretion.
The judge's decision is final.