

21. Honey Gingerbread.

3oz wholemeal flour; 4 oz margarine; 8 oz honey; 2 oz sugar; 2 eggs
5 fl oz milk; 1 tsp mixed spice; 2 tsp ground ginger; 5 oz plain flour;
2 tsp bicarbonate of soda

Warm together the margarine and honey a large saucepan. Add the milk and allow the mixture to cool.

Beat the eggs and add to the cooled mixture. Sieve the dry ingredients together in a bowl, add the mixture and blend in with a tablespoon.

Turn into a greased and lined 7" square cake tin. Bake on the middle shelf of the oven at 150°C/300°F gas mark 2 for 75 – 90 minutes

22. 8 oz of a confection containing honey, e.g. chocolate or sweets.

The recipe to be supplied.

23. A Photograph, relating to beekeeping, taken by the entrant.

(Indicate if digital or film)

THANET BEEKEEPERS ASSOCIATION

2014 HONEY SHOW SCHEDULE

SATURDAY 27TH SEPTEMBER in

the marquee at the rear of Acol Village Hall

RULES

1. All honey to be from entrant's own bees.
2. Cookery classes may use local honey.
3. Only one exhibit per entrant per class.
4. Jars of honey must be standard squat jars with flow seal metal lids.
5. Classes 2/11 and 3/12 may be grouped together at the Judge's discretion, if there are insufficient entries for separate classes.
6. Classes 19-22 may be entered by member's partners and family.
7. Entry forms **must** be received by 25th September, 2014
8. Exhibits to be staged between 0900 a.m. and 10.15 a.m.

Trophies to be awarded.

The C. Saunders Challenge Cup - Class 5. To the member who has never won a first prize in any honey show.

The Tannenbaum Cup - TBKA member with most points in Classes 1 -9, 17 and 18.

The Thanet Beekeeper's Cup - TBKA member with best exhibit in Classes 1-9, 17 and 18.

Maynard Rose Bowl - TBKA member with most points in Classes 19 -22

The Percy Hide Trophy - Entrant with most points awarded in Classes 10 - 22

Timetable for the day.

0800 - 1015hrs - Open to exhibitors for staging.

1030 – **Judging**

1430 - Open to the Public.

1630 – Prize giving.

Entry Form

Classes entered:.....
 Name..... member/nonmember
 Address
 Tel. No.

Return to **W. Yeoman, Sujim, Plumstone Road, Acol, Birchington, CT7 0JD** or wjyeoman@hotmail.com or **Tel. 01843 845217**

Entries to be received by 25th September 2014

tbka

tbka

Classes for TBKA members only.

1. Two 1lb/454g jars of light honey.
2. Two 1lb/454g jars of medium honey.
3. Two 1lb/454g jars of dark honey.
4. Two 1lb/454g jars of soft-set or granulated honey.
5. Two 1lb/454g jars of any colour honey. Only open to members who have never won a 1st prize in any honey show.
6. Two Sections of honey. (*Weight between 227g/8oz and 340g/12oz*)
7. One frame (any type) of comb honey. (*Suitable for extraction*)
8. Beeswax – one cake, weight 7 –9 ozs, not less than ½" thick.
9. A display of home produced products or devices using honey or beeswax. Each item is to have an explanatory label.

Open Classes for TBKA members and Invited Associations

10. Two 1lb/454g jars of light honey.
11. Two 1lb/454g jars of medium honey.
12. Two 1lb/454g jars of dark honey.
13. Two 1lb/454g jars of soft set or granulated honey.
14. Two Sections of honey. (*Weight between 227g/8oz and 340g/12oz*)
15. One frame (any type) of comb honey. (*Suitable for extraction*)
16. Beeswax – one cake, weight 7 –9 ozs, not less than ½" thick.
17. One standard bottle of dry mead in a clear wine bottle.
18. One standard bottle of sweet mead in a clear wine bottle.

Open Classes for TBKA, AHS members and Invited Associations

19. Honey Madeira Cake

6oz/175g butter; 4oz/100g set honey; 3oz/75g caster sugar; grated rind of 1 lemon; 3 eggs, lightly beaten; 9oz/250g self-raising flour.

Glaze: 1 tblsp clear honey; 2 tblsp chopped,blanched almonds, toasted

Cream the butter with the honey and sugar until soft, pale and light. Mix in the lemon rind and gradually beat in the eggs, adding a little of the flour as you do so to prevent the mixture curdling.

Sift the flour over the mixture and fold it in gently. Transfer the cake mixture to a greased and base-lined 1kg/2lb loaf tin. Bake in a moderate oven (160C/325F/Gas 3) for about 1 hour and 10 to 15 minutes. When the cake is cooked, a metal skewer inserted into the middle should come out clean of mixture.

Cool the cake on a wire rack. To glaze the cake warm the clear honey in a small saucepan and brush it over the cooled cake. Sprinkle with the toasted almond and leave to cool.

20. Honey Fruit Cake.

200g/7oz self-raising flour; 100g/4oz butter; 3 eggs; 4 tblsp honey; 100g/4oz sugar; 175g/6oz mixed dried fruit; 1 tsp cinnamon

Sieve flour, sugar and cinnamon into a mixing bowl and rub in the butter until the mixture resembles fine bread crumbs.

Stir in the honey and well beaten eggs and finally the mixed dried fruit.

Bake mixture in a 18cm/7" round cake tin at 325°/gas mark 3 for about 1½ hours.