

21. Honey and Almond Tarts.

*Rich shortcrust pastry, [made with 6 oz plain flour, pinch salt, 3 oz butter (or margarine and lard)]
50g(2oz) Butter, 50g(2oz) granulated sugar, 2 tablespoons clear honey, 75g(3oz) flaked almonds, 1 tablespoon double cream.*

Roll out the pastry thinly on a floured surface and use to line eighteen 7cm (2½) inch party tins. Place the butter, sugar and honey in a heavy based pan and heat gently until melted. Bring to the boil, then remove from the heat and stir in the almonds and cream. Leave until cold then divide between the pastry cases.
Bake in a preheated moderately hot oven 200°C(400°F), Gas mark 6, for 20 minutes. Cool on a wire rack

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)

Timetable for the day.

- 0800 - 1015hrs - Open to exhibitors for staging.
- 1030 – **Judging**
- 1430 - Open to the Public.
- 1630 – Prize giving.

THANET BEEKEEPERS ASSOCIATION
2013 HONEY SHOW SCHEDULE
SATURDAY 28TH 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 **26th September, 2013**
8. Exhibits to be staged between 8.00 a.m. and 10.15 am

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

Entry Form

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

Return to **W. Yeoman, Sujim, Plumstone Road, Acol, Birchington, CT7 0JD** or wjeoman@hotmail.com or **Tel. 01843 845217**
Entries to be received by 26th September 2013

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 crystallised 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 shallow or one deep frame 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 crystallised honey.
14. Two Sections of honey. (*Weight between 227g/8oz and 340g/12oz*)
15. One shallow or one deep frame 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. Date and Walnut Cake

150ml(¼Pint) of hot water; 250g(8oz) stoned dates, halved; 150g(5oz) butter; 125g(4oz) soft brown sugar; 2 tablespoons of honey; 2 eggs; 275 g(9oz) self raising flour (sifted); 25 g(1oz) walnuts, roughly chopped, walnut halves to decorate.
Pour the hot water onto the dates and leave until cold.
Beat the butter and sugar together until light and fluffy. Beat in the honey and eggs, one at the time. Fold in the flour then stir in the chpped walnuts with the dates and their soaking water.

Turn the mixture into a lined and greased 20cm (8inch) cake tin. Decorate with walnut halves.
Bake in a preheated moderate oven 180°C(350°F), gas mark 4 for 1hour to 1 h 15 min, covering loosely with foil for the last 30 minutes. Turn onto a wire rack.

20. Ginger Sponge Cake.

125g(4oz) self raising flour; 2 teaspoons ground ginger; ½ teaspoon baking powder; ¼ teaspoon salt 75 g(3oz) butter; 6 tablespoons honey; 50 g(2oz) soft brown sugar; 2 eggs, beaten; 15 g(½oz) flaked almonds
Sift the flour, ginger, baking powder and salt together into a bowl and rub in the butter until the mixture resembles breadcrumbs. Add the honey, sugar and eggs and beat well using a wooden spoon for about 2 minutes until the mixture is smooth and creamy.

Turn the mixture into a greased and lined 18 cm (7 inch) square cake tin and sprinkle the almond evenly over the top.
Bake in a preheated moderate oven 180°C(350°F), gas mark 4 for 50 to 55 minutes or until firm to the touch. Turn out and cool on a wire rack.