

NAIRNSHIRE FARMING SOCIETY

Est. 1798

SCHEDULE

for

HONEY SECTION

for the

Nairn Agricultural Show
Saturday 28th July 2018

RULES

- Entry to the Honey Section at the Nairnshire Farming Society Show is open to all but the trophies may not be taken out of Nairnshire if won by non-members of Nairn & District Beekeepers' Association
- There is no class entry fee.
- Prizes are as Page 3 of this Schedule.
- Exhibitors are only allowed one entry in each class.
- Entries will be accepted from **4.00 p.m. to 6.45 p.m. on Friday 27th July.**
- Judging commences at **7 p.m. on Friday 27th July.**
- Honey and comb entries will have been produced by the exhibitor's bees.
- Honey in jars should be standard "squat" type jars of 454g/1lb capacity, with gold screw-cap lids.
- Cut comb should be shown in plastic containers.
- Sections should be shown in purpose built showcases.
- Mead must be displayed in clear bottles sealed with white plastic/cork stoppers, suitable for easy removal by the judge.
- Candles should be uniform in shape, colour and size. One candle may be lit by the judge.
- All baking entries must be to the prescribed recipes on page 4 of this Schedule.
- All cakes are to be displayed on white paper plates which will be provided by the Honey Section Committee.

Schedules for Baking, Produce & Handcrafts, including Childrens' Sections, Horticulture & Floral Art are available separately from:

Nairn Library, Nairnshire Telegraph, Househill Farm Shop, Auldearn Shop, Cawdor Shop, Greens Nursery, Hair By Isla, Big Bloomers
Section Stewards and Web site:www.nairnshow.org.uk



SECTION 30 – HONEY

STEWARDS

Jane Geddes (Convenor)

Elaine Burns	TJ Baird
Stewart Smith	Paul James
Lauren James	Kirsty James
Rick Stewart	Lorraine Stewart

HONEY JUDGE:

Andrew Watson

Moray Beekeepers Association

Guidelines for exhibitors are available from:
Jane Geddes, Balmackiver, Clunas, Nairnshire.
Tel: 07882 704645 Email: geddesjane@yahoo.co.uk

EXHIBITORS PLEASE UPLIFT ALL EXHIBITS AFTER 4.00pm

****Please note: Vehicle access to the show ground to collect exhibits is NOT PERMITTED until after 5pm****

All exhibits are entered at the owner's risk and, while all reasonable care will be taken, Nairn & District Beekeepers' Association will not be liable for any loss or damage, from any cause, before, during or after the show.

CLASSES

- 1 Two Jars of Extracted Liquid Honey (light)
- 2 Two Jars of Extracted Liquid Honey (medium)
- 3 Two Jars of Extracted liquid Honey (dark)
- 4 Two Jars of Extracted Liquid Honey (ling heather)
- 5 Two Jars of Extracted Granulated Honey (ling heather)
- 6 Two Jars of Extracted Granulated Honey (not ling heather)
- 7 Two Jars of Creamed Honey
- 8 Two 454g/1lb sections of Honey
- 9 Two Pieces Cut Comb 240g-480g (8oz to 16oz)
- 10 One Shallow Comb (suitable for extraction)
- 11 One cake of Beeswax (not less than 240g (8oz))
- 12 Three Dipped Beeswax Candles

- 13 Three Rolled Beeswax Candles
- 14 Three Moulded Beeswax Candles
- 15 Five moulded beeswax blocks
- 16 One Honey Fruit Cake as prescribed recipe *
- 17 Four Small Honey Buns as prescribed recipe *
- 18 Honey and Date Loaf as prescribed recipe *
- 19 One Bottle of Dry Mead
- 20 One Bottle of Sweet Mead
- 21 One Skep made by the Exhibitor

* *Baking Recipes are on Page 4 of this Schedule*

PRIZES

BILL ROWE MEMORIAL TROPHY for Best Heather Honey Exhibit (only members of Nairn & District Beekeeping Association eligible).

BINGHAM TROPHY for Best Honey Exhibit.

EOIN FRASER CUP for competitor winning most points in Honey Section.

DAVID STEWART BEEKEEPERS TROPHY best Novice Entry in Honey Section.

BRENDA McLEAN BEESWAX TROPHY for most points in Beeswax Section.

LYNNE LARBY BAKING TROPHY for most points in Baking Section.

FRANK MIRTLE TROPHY for best entry by an under-18, any class.

MARGETTE FRENCH TROPHY for winning skep entry made by the exhibitor.

N.B: TROPHIES RETAINED FOR ONE YEAR ONLY

Trophies must NOT be taken out of Nairnshire if won by non-members of Nairn & District Beekeepers' Association

RECIPE FOR HONEY FRUIT CAKE

Ingredients

200g (7oz) Self Raising Flour, sifted
110g (4oz) Butter
175g (6oz) Honey
2 Medium Eggs
175g (6oz) Sultanas
110g (4oz) Glace Cherries, halved
Milk (optional)

Method

Preheat the oven to 180°C /350°F/gas mark 4.
Cream honey and butter together.
Beat eggs well and add them alternately with sifted flour, then fold in sultanas and cherries.
A little milk may be added if necessary.
Turn into a buttered, circular tin, 16.5-19 cm (6½ inch-7½ inch) in diameter.
Bake for approx 1¼ to 1½ hours, until well-risen and golden.
Cool on a wire rack.

RECIPE FOR HONEY BUNS

Ingredients

120g (4oz) Self-Raising Flour
2 Eggs
60g (2oz) Honey
60g (2oz) Brown Sugar
120g (4oz) Butter

Method

Cream butter, sugar & honey.
Add eggs, then flour.
Put a dessert-spoonful of mixture in a paper-case and bake for 20 minutes in a moderate oven. (Double this amount to be sure of getting 4 perfect buns).

RECIPE FOR HONEY AND DATE LOAF

Ingredients

175g Plain Flour
25g Butter
25g Sugar
1 Egg
100g Dates
225g Honey
Pinch of Salt
Half a level teaspoon Baking Soda
5 tablespoons Boiling Water

Method

Grease loaf tin.
Stone and chop dates and pour boiling water over them, then leave to cool.
Beat egg. Dissolve the baking soda in water which has been drained from dates.
Sift dry ingredients and rub in butter. Add the sugar.
Make a well in centre and add egg, water, dates and honey.
Mix thoroughly then turn into prepared loaf tin (454g/1lb).
Bake in a moderate oven for about one hour.