South Devon Honey Show

will be held at The Methodist Church, 40-42 Fore St, Totnes TQ9 5HW

on Saturday 28 January 2023 from 9 am – 3.30 pm

(Staging of entries to be completed by 10 am - doors open to the public at 10 am)

Judge: John Roberts

Honey Show Classes:

Classes open to any member of Devon Beekeepers Association

1. Honey: Two 1lb (454g) matching jars of light honey
2. Honey: Two 1lb (454g) matching jars of medium or dark honey
3. Honey: Two 1lb (454g) matching jars of naturally granulated honey
4. Novice* Honey: One 1lb (454g) jar of honey
5. Honey: Two containers of cut comb honey of minimum gross weight 6oz (175g)
6. Honey: One shallow comb of honey for extraction (displayed in a bee-proof case)
7. Honey Label: Two jars of the same honey, with home-produced label for sale**
8. Wax: One cake of beeswax, min weight 8oz (225g)
9. Wax: Five matching blocks of beeswax, each with a minimum weight of 25g
10. Candles: A pair of matching beeswax candles made by any method
11. Novice* Candle: One candle made from beeswax – dipped or moulded. The candle will be lit and so needs to be in a candle holder if required
12. Mead: One bottle of mead, sweet or dry, in a clear glass bottle
13. Craft: One handicraft item with a beekeeping theme, eg handmade greeting card, needlework item, etc
14. Photography: One, or more, coloured or black and white photograph of interest to beekeepers, on photographic paper, not less than postcard size
15. Cookery: Four pieces of flapjack (using recipe provided)
16. Cookery: Honey and orange cake (using recipe provided)
17. Cookery: Honey fudge (using recipe provided)

* A novice is someone who has not won a prize at any Honey Show.
** Label produced in any medium to comply with current UK regulations

No entry fee. There are certificates for winners and places in all classes and a Devon Beekeepers' Green Ribbon for the best entry overall. There are also trophies to be awarded to Newton Abbot/Torbay/South Hams Branch members with the highest point score in honey classes, wax classes, cookery classes, etc.

(Points are awarded in each class on the basis of First: 4, Second: 3, Third: 2, Highly Commended: 1)

For further details, see *www.devonbeekeepers.org.uk or* contact Lilah Killock on lilahkillock@btinternet.com or telephone 01803 866028

HONEY FUDGE

900g granulated sugar
280mls milk
110g butter
110g honey
½ teaspoon salt

Soak the sugar in the milk for an hour, stirring occasionally.Melt butter in saucepan, add all ingredients and bring to the boil. Boil rapidly for 5 mins, during which time the mixture should reach 115°C (240°F) Stir all the time. Take off the heat and beat until creamy. Turn into a greased shallow tin 27cm x 18cm (11" x 7"). Mark when nearly set and cut into squares.

HONEY FLAPJACK

200g butter
200g Demerara sugar
200g Honey
400g porridge oats
50g of nuts or dried fruit, coconut etc

Heat butter, sugar and honey until the sugar has dissolved, mix in the dry ingredients. Place in a greased shallow tin and spread to about 2cms thick. Bake in a pre-heated oven at 180°C (350°F) for 15 to 20 minutes. Cool in the tin, turn out and cut into squares.

HONEY AND ORANGE CAKE

170g caster sugar
90g butter
1 tablespoon (15ml) honey
grated rind and juice of one orange
90g soft margarine
3 eggs
225g plain flour (or gluten-free equivalent)
1½ teaspoons baking powder (or gluten-free equivalent)

Line and grease 20cm (8") round tin. Cream fats and sugar in bowl until light and fluffy. Beat in eggs, one at a time, stir in rind and juice of orange, fold in flour and baking powder. Stir in honey.

Bake at gas mark 3, 170°C (325°F) for about one hour or until a skewer comes out clean when inserted into centre of cake.