

## CALLINGTON HONEY SHOW RULES

1. To aid the smooth running of registration and to ensure there is no delay in staging of exhibits all entries should be show ready, with the exception of the class label, on arrival.
2. The exhibits will be staged and returned by the show stewards. Collection of the exhibits will not be permitted until after the presentation of the Cups.
3. The show committee reserves the right to decline any entry.
4. Labels will be supplied by the show secretary on entry, to be affixed by the exhibitor.
5. Extracted honey exhibits should be in plain, matching, clear standard 1lb glass jars with standard gold metal or plastic lids. No white lids should be used. No air gap should be visible between the surface of the honey and the lower edge of the lid.
6. The honey colour will be assessed according to the new BD standard honey grading glasses.
7. Class 14 entries will be judged on taste only.
8. Class 15 should be an entry by a team of three people of 4 different items of honey, wax, poem, needlework or any other medium.
9. Class 16 exhibits may be of hive products, collage, painting, needlework, cookery, woodwork or any other medium.
10. Cookery entries will be displayed on a white paper plate and placed in a plastic bag by the show secretary.
11. The source of the wine in Class 27 should be indicated on the entry form and by label on the bottle.
12. Exhibitors may submit more than one entry in a class but only one will be selected by the judge for judging.
13. The committee reserve the right not to award Cups if the exhibits are judged not to be of sufficient merit.

## CALLINGTON HONEY FAIR

WEDNESDAY 3 OCTOBER 2018

### HONEY SHOW SCHEDULE

#### Open Classes

- |   |                            |
|---|----------------------------|
| 1. 2 x One 454g squat jars                          | Light Honey                |
| 2. 2 x One 454g squat jars                          | Medium Honey               |
| 3. 2 x One 454g squat jars                          | Dark Honey                 |
| 4. 2 x One 454g squat jars                          | Heather Honey              |
| 5. 2 x One 454g squat jars                          | Naturally Granulated Honey |
| 6. 1 x One jar – any size                           | Chunk Honey                |
| 7. 2 x One 454g squat jars                          | Creamed Honey              |
| 8. 1 Carton Cut Comb Honey or Section or Ross Round |                            |
| 9. 1 Shallow Frame for Extracting                   |                            |
| 10. 1 Cake of Beeswax not less than half a pound    |                            |
| 11. 1 Appliance of Interest to Beekeepers           |                            |

#### Novice (New beekeeper) Classes

- |                             |  |
|-----------------------------|--|
| 12. 2 x One 454g squat jars | Run Honey                              |
| 13. 2 x One 454g squat jars | Granulated Honey                       |
| 14. 1 x One 454g squat jar  | Run Honey – to be judged on taste only |

#### Artistic/Craft Classes

- Collective Entry – maximum 4 exhibits on theme Joy of the Hive
- Any Decorative or Artistic Exhibit relating to Bees or Beekeeping
- 1 Coloured or Black & White Photograph of interest to Beekeepers, not less than postcard size, should include bees
- 1 Item made with Beeswax – Candle or Mould
- 3 x 1oz wax moulds
- Polish in container up to 100ml., ingredients to be shown

#### Cookery Classes

- |                                   |                                    |
|-----------------------------------|------------------------------------|
| 21. Honey Tea Bread               | See Recipe                         |
| 22. Honey Lemon Curd 1 jar only   | " "                                |
| 23. Sultana, Apricot & Honey Cake | " "                                |
| 24. Honey Yeast Bread up to 2lb   | Recipe to be provided with exhibit |

#### Children's Classes

- Any Artistic, Decorative or Instructive Exhibit relating to Bees, Collective Group up to 5 years
- Any Artistic, Decorative or Instructive Exhibit relating to Bees, Individual entry 6 – 10 years

#### Wine Classes – Homemade

- |                                      |   |
|--------------------------------------|---|
| 27. 1 Bottle of Mead                 | ) All bottles to be 75cl clear, flat or punted with new           |
| 28. 1 Bottle of Wine, Red/White/Rose | ) flanged corks, source of wine indicated on a label, see Rule 11 |

ALL ENTRIES MUST BE THE PRODUCE OR HANDIWORK OF THE COMPETITOR(S).

PLEASE ENSURE THAT YOU HAVE READ THE SHOW RULES

## RECIPES

### Honey Tea Bread

Ingredients: 225g/8oz sultanas, 100g/4oz raisins, 75g/4oz honey, 2 eggs medium size 3 beaten, 275g/10oz wholemeal flour, 2.5ml/1/2 tsp ground mixed spice, 15ml/1 tablesp baking powder, 300ml/1/2 pint freshly made strong tea.

Method: Heat the oven to 180°C/Gas Mark 4. Place raisins and sultanas in a bowl. Stir the honey into the tea and pour this over the dried fruit. Leave to soak for 2 hours minimum, then stir the eggs into the sultana and raisin mixture. Mix the flour with the spice and baking powder then mix these dry ingredients into the fruit mixture. Transfer to a greased 900g/2lb (approx) loaf tin and bake for about 1 hour 10-15 minutes. Cool on a wire rack.

### Honey Lemon Curd

Ingredients: 115g/4oz unsalted butter, 340g/12oz clear honey, 4 eggs medium size 3 beaten, 60g/2oz granulated sugar, grated rind zest and juice of 3 lemons.

Method: Put the honey, sugar, butter, lemon rind and juice in the top of a double saucepan or bowl placed over simmering water. Stir until sugar and butter are melted. Beat the eggs into the mixture and continue cooking until it begins to thicken and coat the back of a spoon. Pour into a warmed 454g/1lb honey jar. When cold, cover with waxed disc and cellophane top or lid.

### Sultana, Apricot & Honey Cake

Ingredients: 225g/8oz self raising flour, 115g/4oz butter, 225g/8oz honey, 115g/4oz sultanas, 60g/2oz chopped apricots, 2 eggs (size 3), 1 teaspoon lemon zest, 3 tablespoons milk

Method: Cream butter and honey together. Beat eggs well and add alternatively with sifted flour. Add sultanas, apricots, lemon zest and milk. Bake in a well buttered 7" (or thereabouts) round tin for up to 2 hours in a Moderate oven.




ANY QUERIES?? CONTACT  
IAN ROBERTSON (CALLINGTON LIONS)  
07967587808

Please return to Callington Town Hall on Tuesday 2 October between  
3pm – 6.30pm or Wednesday 3 October between 8am – 9am.

