

**DEVON BEEKEEPERS ASSOCIATION**  
**HOLSWORTHY BRANCH**

**ANNUAL HONEY SHOW**  
**24<sup>th</sup> October 2009**

To be held at Methodist Church Hall, Bodmin Street, Holsworthy, EX22 6BB

**Entries are restricted to Holsworthy Branch members only with the exception of  
the school entries**

**Entries must be staged by 9AM. Judging commences at 9Am  
Open to the public from 11AM**

Entry Free. 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> Prize certificates will be awarded.

CLASSES

1. Two 1lb Jars of Light Run Honey
2. Two 1lb Jars of Medium Run Honey
3. Two 1lb Jars of Dark Run Honey
4. One 1lb Jar of Chunk Honey
5. Two 1lb Jars of Naturally Granulated Honey (not stirred)
6. Two 1lb Jars of Creamed Honey (stirred and reset)
7. One Comb of Honey For Extracting
8. Two Containers of Cut Comb
9. One Wax-made Object, may be moulded, cast or sculptured
10. One Cake of Beeswax, not less than 454g weight and not less than 25mm thick.
11. Craft item of bee keeping interest made by the exhibitor
12. Twelve Pieces of Honey Fudge (see recipe below)
13. One Honey Fruit Cake (see recipe below)
14. Photograph of bee keeping interest taken by the exhibitor
15. Item of beekeeping interest made by the exhibitor.
16. Pair of beeswax candles produced by any method.

Competitors may enter one or two entries in each class, but only win one prize in each class

**BBKA Show Rules Apply.** These are available on the DBKA website and yearbook or can be obtained from the Honey Show Secretary.

## HONEY FUDGE

<b>Ingredients</b> 900g granulated sugar 280ml milk 110g honey 110g butter 2.5 ml teaspoon salt	<b>Method</b> Butter a swiss roll tin. Soak the sugar in the milk for an hour stirring occasionally. Slightly melt butter in a large saucepan, add the other ingredients and bring to the boil, stirring continuously. Boil rapidly for about 5 minutes to bring the temperature to 240 F (soft ball). Cool slightly, beat until creamy, pour into tin. Mark inch squares when nearly set, cut when cold.
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## HONEY FRUIT CAKE

<b>Ingredients</b> 110g butter 200goz S.R. flour 175g sultanas 2 medium eggs 110g glace cherries (halved) 175g honey milk	<b>Method</b> Preheat oven to 180 oC/350oF/gas mark 4. Cream butter and honey. Beat eggs well and add them alternatively with sifted flour then fold in sultanas and cherries. A little milk may be added if necessary. Bake in a buttered circular tin, 6 1/2-7 1/2 inches in diameter for approximately 1 1/2 hours.
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### Schools Classes

Coloured picture. Any medium. Subject of interest to beekeeping. Maximum size A3.

1. Reception to year 3
2. Years 4-6

Child's age to be displayed on the front of the picture and the name on the back.

### The following Trophies will also be presented

#### THE STANLEY ROWLAND PERPETUAL CUP

To be awarded annually for the Best Exhibit in the show.

A card with a Blue Ribbon will also be awarded for the Best Exhibit in the show.

#### THE THORNE PURPETUAL NOVICES CUP

To be awarded annually to the novice gaining the highest number of points in classes 1 to 10. ('A novice is a member who has never won a prize in any honey show previously').

#### THE PENFOUND CUP (LARGE)

To be awarded annually to the member gaining most points in classes 1-8.

#### THE PENFOUND CUP (SMALL)

To be awarded annually to the member showing the Best Wax Cake in the show

#### THE MOSS CUP

To be awarded annually to the member gaining most points in classes 9-16.