



## **HONEY SHOW & HONEY EVENT!**



**FIND OUT ABOUT  
KEEPING  
BEES AND LOCAL  
COURSES**

**LOCAL HONEY ON  
DISPLAY AND FOR  
SALE**

**INCLUDES BEESWAX -  
BUY WRAPS OR  
BEESWAX BLOCKS TO  
MAKE YOUR OWN  
- THE NEW  
ALTERNATIVE TO  
PLASTIC**



**METHODIST CHURCH  
HIGH STREET TOTNES  
PARKING CLOSE BY  
5<sup>TH</sup> JANUARY  
OPEN TO THE PUBLIC  
FROM 10.00 - 4.00**

# **5<sup>TH</sup> JANUARY SOUTH DEVON HONEY SHOW & GREAT HONEY EVENT**

**Beat the January blues  
Join us and enjoy a cuppa with some local  
honey & scones.**

**Methodist Church - High Street, Totnes  
10.00am - 4.00pm**



## South Devon Honey Show

will be held at The Methodist Church, 40-42 Fore St, Totnes TQ9 5HW  
on Saturday 5 January 2019 from 9 am - 4 pm  
(Staging of entries to be completed by 10 am - doors open to the public at 10 am)

Judge: Jack Mummery  
BBKA National Honey Judge

### 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. Craft: One handicraft item with a beekeeping theme, eg handmade greeting card, needlework item, etc
13. Photography: One, or more, coloured or black and white photograph of interest to beekeepers, on photographic paper, not less than postcard size
14. Cookery: Four pieces of flapjack (using recipe provided)
15. Cookery: Honey and orange cake (using recipe provided)
16. Cookery: Honey fudge (using recipe provided)
17. 2 colourful beeswax wraps for containers (1<sup>st</sup>: 6 inches approx. and 2<sup>nd</sup>: 9 inches approx)

\* 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/Totnes & Kingsbridge 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](http://www.devonbeekeepers.org.uk).

*We will also be open to the public to sell honey, beeswax, tea & coffee, scones topped with honey.*

## **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 Demerera 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.