

# Darlington BKA Honey Show Schedule



## Classes

1. Two jars of Light Honey
2. Two Jars of Medium or Dark Honey
3. Two Jars of Soft Set or naturally Granulated Honey
4. Two containers of Cut comb/Sections or Rounds
5. Two wax candles
6. One wax block between 300 and 500 grams
7. Honey Cake to the set recipe
8. 6 pieces of Honey confectionery or biscuits displayed with recipe on a paper plate
9. One bottle of Mead
10. A photo/photos of any beekeeping subject (*Apis mellifera* spp)

## Novice Classes

(Open to any person who has not won 1<sup>st</sup> prize in DBKA show in relevant Class)

11. 1 Jar of any Honey
12. 5 identical 1oz wax blocks any shape

## Notes

All Honey will be shown in standard 1lb jars with gold screw top lids.

Cut comb honey will be shown in standard containers either totally clear, or with opaque body and clear lids.  
Minimum weight of 200g.

Mead is displayed in standard clear bottle 750ml with an easily removed cork

Wax blocks will be shown on paper plates covered by a clear plastic bag

Cakes and confectionary will be displayed on paper plates covered by a clear plastic bag.

Candles will be shown in matched pairs mounted so one can be burnt.

Candles may be produced by moulding or dipping but not rolling.

All honey and wax must be the produce of the exhibitor and prepared by the exhibitor.

Photo/or photos to be mounted on stiff card or similar, maximum size of exhibit including any mount A4, no frames are allowed, a title is required and optional explanatory text must be legible and not exceed 20 words.

All exhibits will be labelled with the provided labels

- a. Jars and bottles 25mm from the base
- b. Comb containers top right hand corner
- c. Wax Blocks and cakes etc. one label on the plate one on the cover bag
- d. Candles on adjacent mounts
- e. Photos bottom right hand corner

## Honey Cake made to the following recipe:

**Ingredients :** 5oz butter; 6oz of exhibitors own honey; 4oz soft brown sugar; 2 eggs; 7oz self-raising flour; 1 tablespoon of water or milk.

**Method :** Place butter, sugar, honey and water into a saucepan and heat until the fat has melted, stirring all the time. Remove pan from heat and allow contents to cool to blood temperature. Gradually beat in the eggs. Add sieved flour and mix until smooth. Pour mixture into a greased and lined 7" (180mm) round cake tin. Bake for approximately 1 hr in the oven @ 180C or 350F/gas mark 4 until risen and firm to the touch.