

NAIRNSHIRE FARMING SOCIETY

Est. 1798

SCHEDULE

for

HONEY, WINE & SWRI SECTIONS

for the

**Nairn Agricultural Show
Saturday 28th July 2007**

RULES

- Entries will be accepted from 4.30 p.m. on Friday 27th July. Judging will commence at 7 p.m. that evening.
- No class entry fee.
- Exhibitors will be entitled to half price entry to the Show - pay at the gate on Show morning, or pre-pay at the Secretary's portacabin on the evening before.

Schedules for Baking, Produce & Handcrafts and Horticulture & Floral Art are available separately, from www.nairnshow.org.uk Nairn Library, Section Stewards, and Show Secretary:

Angela Veitch, 49 Elm Grove, Nairn, tel 01667 459156

PRIZE MONEY IN SECTIONS 30 & 31:

1ST £3.00 2ND £2.00 3RD £1.00

SECTION 30 – HONEY

NOTE: Exhibitors are only allowed one entry in each class. Honey in jars should be standard “squat” type jars of 1lb capacity. Cut comb should be shown in plastic containers or wrapped in cellophane. Sections should be shown in purpose built showcases or be readily accessible for the judge to examine.

STEWARDS: Mrs Margette French – Honey Show Convenor for Beekeepers
Mr Frank Mirtle
Mrs Ann Chilcott
Mr Gordon Ross
Mr Nick Speakman

JUDGE: Mr T W (Bill) Rowe

SECRETARY: Ms Brenda McLean, Upper Flat 2, Invererne Road, Forres, IV36 1OZ
Tel: 01309 676316

CLASS

- 1 Two Jars of Extracted Liquid Honey (light)
- 2 Two Jars of Extracted Liquid Honey (medium)
- 3 Two Jars of Extracted Liquid Honey (Ling heather)
- 4 Two Jars of Extracted Granulated honey (ling heather)
- 5 Two Jars of Extracted Granulated Honey (not ling heather)
- 6 Two Jars of Creamed Honey
- 7 Two 1lb sections of honey
- 8 Two Pieces Cut Comb 8oz to 16oz
- 9 One Shallow comb suitable for extraction
- 10 One cake of Beeswax not less than 8oz
- 11 Three Dipped Beeswax Candles
- 12 Three Rolled Beeswax Candles
- 13 Three Moulded Beeswax Candles or Blocks
- 14 One honey fruit cake as prescribed recipe (*)
- 15 Four Small Honey Buns
- 16 One Bottle of Mead

(*) All Baking Recipes on back of Schedule

SPECIAL PRIZES

NAIRN & DISTRICT BEEKEEPERS' ASSOCIATION PRIZE of £2 to most successful Member competitor.

The BINGHAM TROPHY for Best Exhibit in Honey Section.

The EOIN FRASER TROPHY for the competitor winning most points in the Honey Section.

The DAVID STEWART MEMORIAL TROPHY for Novice Beekeepers.

SECTION 31 – WINE

STEWARD: Miss P Forbes, 31 Lodgehill Park, Nairn
SECRETARY: Mrs R Lague, 48 Beech Avenue, Nairn
JUDGES: Alec Elrick, 6 St Peter Road, Duffus
John Macdonald, The Old Garden. Kilmuir, By North Kessock

NOTE: only 2 entries per exhibitor in each class
All wines in clear glass wine bottles with white flanged corks

CLASS

- | | |
|-------------------------------|--------------------------------|
| 1 Home made White Wine, Dry | 6 Home made Bramble Wine |
| 2 Home made White Wine, Sweet | 7 Home made Pineapple Wine |
| 3 Home made Red Wine, Dry | 8 Home made Oak Leaf Wine |
| 4 Home made Red Wine, Sweet | 9 Home made Liqueur (no-cream) |
| 5 Home made Elderberry wine | |

SPECIAL PRIZES

Best Bottle – Cup and £2 donated by NAIRN WINE CIRCLE
Best Overall In Section – Cup presented by NAIRN WINE CIRCLE

SECTION 32 – SWRI

SECRETARY: Mrs Nancy McCechnie, 21 Glenelg Gardens, Nairn (01667 452819)
STEWARDS: from WRI in Auldearn, Lethen, Delnies, Geddes and Committee

THEME - “Farmer’s Market”

Handcrafts

Article in Knitting
Article in Sewing
Article in Papercraft
Article in Embroidery
Piece of Jewellery
Own Choice

10 points per item in each section

Housewives

Pate with garnish
Jar of Chutney
Date & Walnut Loaf (1lb tin)
4 plain pancakes
4 Fruit Slices
Flowers in a Milk Pail

10 points for lay-out in each section

All plates etc own choice

SPECIAL PRIZES

RAITLOAN CUP & £5 for Institute with Most Points
THE ANN CLARK TROPHY for the Best Entry in the Housewives Section
THE MACARTHUR TROPHY for the Best Entry in the Handicrafts Section
THE RACHEL TULLOCH MEMORIAL QUAICH for the Best Floral Arrangement

RECIPE FOR HONEY & SULTANA CAKE

10 oz Plain Flour
2 oz Self-raising Flour
8 oz Margarine
6 oz Caster Sugar
2 oz Honey
1lb Sultanas
6 (eggs)

METHOD

Cream margarine, sugar and honey until light, fork eggs for one minute then add to creamed margarine, sugar and honey, approximately 1oz or half a beaten egg at a time. If mixture shows signs of curdling continue addition of eggs, and cream in a warm atmosphere. (Curdling is mainly caused by too low a temperature or addition of eggs too quickly). After all eggs have been added, fold in flour lightly. Immediately the flour is amalgamated fold the fruit in carefully. When the mixture has a light sheen it is ready to be dropped into a 8 x 3 inch lined cake tin. Bake in a moderate oven at 350°F.