

# NAIRNSHIRE FARMING SOCIETY

Est. 1798

# ***SCHEDULE***

for

## **HONEY SECTIONS**

for the

**Nairn Agricultural Show  
Saturday 31st July 2010**

### **RULES**

- Entries will be accepted from 4.30 p.m. on Friday 30<sup>th</sup> 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 Children, Wine & SWRI are available separately, from [www.nairnshow.org.uk](http://www.nairnshow.org.uk)  
Nairn Library, Section Stewards, and Show Secretary:  
Trisha Roberts tel 01309 641121 [secretary@nairnshow.org.uk](mailto:secretary@nairnshow.org.uk)

**PRIZE MONEY IN SECTIONS 30 & 31:**

**1<sup>ST</sup> £3.00 2<sup>ND</sup> £2.00 3<sup>RD</sup> £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 Ann Chilcott    Mr James Gow    Mrs L Larby    Mr J Burns  
Mrs L Gow    Mr Gordon Ross    Mr Derek Dunlop  
Mrs Margette French    Mr David Vaughan    Miss R Burkhill  
Mr Linton Chilcott    Mr P Westrick    Ms Brenda McLean    Ms J Borup

**Judge:** Mr Les Webster (Rothimay)

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 (dark)
- 4 Two Jars of Extracted Liquid Honey (ling heather)
- 5 Two Jars of Extracted Granulated Honey (ling heather)
- 6 Two Jars of Extracted Granulated Honey (not ling heather)
- 7 Two Jars of Creamed Honey
- 8 Two sections of Honey
- 9 Two Pieces Cut Comb 8oz to 16oz
- 10 One Shallow Comb (suitable for extraction)
- 11 One cake of Beeswax (not less than 8oz)
- 12 Three Dipped Beeswax Candles
- 13 Three Rolled Beeswax Candles
- 14 Three Moulded Beeswax Candles
- 15 Five moulded beeswax blocks
- 16 One Honey Fruit Cake as prescribed recipe (\*)
- 17 Four Small Honey Buns as prescribed recipe (\*)
- 18 Honey Tablet as prescribed recipe (\*)
- 19 One Bottle of Mead

(\* All baking recipes are on the opposite page)

### SPECIAL PRIZES

The BINGHAM TROPHY *for Best Honey Exhibit*

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

The DAVID STEWART MEMORIAL TROPHY *for Novice Beekeepers.*

The BILL ROWE TROPHY *for Best Heather Honey in show (only members of Nairn & District Beekeepers Association eligible)*

The McLEAN TRAY *for most points in the Beeswax Section*

The LYNNE LARBY CAKE STAND *for most points in the Baking Section*

**N.B. Trophies retained for one year only**

## **RECIPE FOR HONEY & SULTANA CAKE**

### **Ingredients**

240g (8oz) Self-raising Flour  
120g (4oz) Butter  
180g (6 oz) Honey  
180g (6oz) Sultanas  
2 Large Eggs  
1 pinch Salt  
1 pinch of Baking soda

### **Method**

Preheat the oven to 160° C (for fan oven). Cream honey and butter until soft. Add beaten eggs; mix thoroughly with a little flour, if necessary. Sift together the flour, salt and baking soda shake some over the sultanas. Fold flour mix into the egg/butter/honey mixture. Fold in the sultanas.

Turn into prepared 6½ inch-7½inch tin. Bake in oven for 20 minutes then lower heat to 150° C for a further 40 minutes, or until cooked.

## **RECIPE FOR HONEY BUN**

### **Ingredients**

4oz Self-Raising Flour  
2 Eggs  
2oz Honey  
4oz Butter  
2oz Brown Sugar  
1 Teaspoon Cinnamon

### **Method**

Cream butter, sugar and honey. Add eggs, then flour and cinnamon. Put a Dessert spoonful of mixture in a paper-case and bake for 20 minutes in a moderate oven. (Double this amount to be sure of getting 4 perfect buns)

## **TABLET RECIPE**

### **Ingredients**

2 lb sugar  
¼ lb margarine  
1 tin Condensed milk  
1 teacup of full fat milk  
½ lb Heather honey

### **Method**

Dissolve all together then boil gently for about 35 minutes. Do the cold water test then beat with a wooden spoon or electric beater until creamy. Pour into greased containers ½ inch deep

# BROADLEY GARDEN CENTRE

Supporting our local bees, beekeepers, and gardeners!



We have a large range of nectar-rich shrubs, herbaceous and alpine plants, and always have fruit trees and bushes requiring the services of your bees!



So buzz along and see what's on offer today!

**Broadley Garden Centre, Cawdor Road, Nairn. Tel. 01667 542955**

*(up the High Street, under the railway station bridge, 1 mile out on the B9090, towards Cawdor)*

## Summer Offers

Complete starter kits from

£250 incl Hive, suit, tools

National Cedar hives from

£98

All in one suit £ 55

Apistan £19.00

Apisuc Bee Feed 86p/Kg

Supporting

Scottish



Beekeepers

## HIGHLAND BEE SUPPLIES

CRASK, FARR, INVERNESS, IV2 6XF

Tel 01808 521311

[www.highlandbeesupplies.co.uk](http://www.highlandbeesupplies.co.uk)

E-mail [info@highlandbeesupplies.co.uk](mailto:info@highlandbeesupplies.co.uk)

- ❖ All your beekeeping supplies, hives, frames, foundation, clothing, feeds and medicines.
- ❖ Education and courses for beekeepers and anyone interested in bees
- ❖ Management and holiday care of apiaries
- ❖ High quality monofloral honey

Open most days, please phone to ensure our personal attention  
Easy to find just 10 miles from Inverness in beautiful Strathnairn

