

NAIRNSHIRE FARMING SOCIETY

Est. 1798

SCHEDULE

for

HONEY SECTION

for the

Nairn Agricultural Show
Saturday, July 27th - 2024

- Entry is open to all, but trophies must stay in Nairnshire.
- There is no entry fee.
- Exhibitors are only allowed one entry in each class. Photographers, however, are allowed to enter up to three photos. (Please see page 3 for photographic requirements and note the earlier date for photo submissions.)
- All honey show entries (excluding photography) will be accepted from 4:00 p.m. to 6:45 p.m. on Friday, 26th July.
- Judging begins at 7 p.m. on Friday 26th July.
- Honey and comb entries must have been produced by the exhibitor's bees.
- Honey from the 2023 season, as well as 2024, will be allowed as entries.
- Liquid honey should be in standard, matching "squat" type jars of 454g/1lb capacity, with gold screw-cap or twist-off lids.
- Cut comb should be shown in standard white containers with clear lids or clear, cut comb cases.
- Square sections must be in cardboard commercial sale section cases or white show cases. Round sections must have clear covers on both sides.
- Frames of shallow comb should be shown in purpose-built, protective showcases, with the comb visible on both sides.
- Mead must be displayed in clear, 75 cl. bottles, sealed with white plastic/cork stoppers, suitable for easy removal by the judge.
- Candles should be uniform in shape, colour and size and each candle must be able to stand without support. One candle may be lit by the judge.
- All baking entries must be to the prescribed recipes on page 4 of this schedule.
- All cakes are to be displayed on white paper plates, which will be provided by the Honey Show Committee.
- Trophies are retained for one year only.

Schedules for Baking, Produce & Handcrafts, and Horticulture & Floral Art are available separately from: Nairn Library, Nairn Museum, Section Stewards and Show Secretary -
Email <http://www.nairnshow.org.uk/>

SECTION 30 – HONEY

Convenor: Heather Lansdell

Honey Judge: Andy Watson

Photography Judges: Dave Freeman, Donna Cameron, Tez Watson

CLASSES

- 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 454g (16 oz)**
- 9. Two Pieces Cut Comb 240g-480g (8oz to 16oz)**
- 10. One Frame of Shallow Comb (suitable for extraction)**
- 11. One Cake of Beeswax (not less than 240g (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 on p.4**
- 17. Four Small Honey Buns, as prescribed recipe on p. 4**
- 18. Honey and Date Loaf, as prescribed recipe on p. 4**
- 19. One Bottle of Dry Mead**
- 20. One Bottle of Sweet Mead**
- 21. One Skep made by the Exhibitor**
- 22. Photography**

EXHIBITORS PLEASE UPLIFT ALL EXHIBITS AFTER 4:00pm ON SATURDAY.

All exhibits are entered at the owner's risk and, while all reasonable care will be taken, Nairn & District Beekeepers' Association will not be liable for any loss or damage before, during, or after the show.

TROPHIES:

BILL ROWE MEMORIAL TROPHY for best heather honey exhibit.

BINGHAM TROPHY for best honey exhibit.

EOIN FRASER CUP for competitor winning most points in honey section.

DAVID STEWART BEEKEEPERS TROPHY for best novice entry in honey section. NDBKA defines a novice as someone who is currently in their third season of beekeeping or less. The novice also must not have previously won a beekeeping trophy.

BRENDA McLEAN BEESWAX TROPHY for most points in beeswax section.

LYNNE LARBY BAKING TROPHY for most points in baking section.

FRANK MIRTLE TROPHY for best entry by an under-18, any class.

MARGETTE FRENCH TROPHY for best skep entry made by the exhibitor.

NAIRN BEEKEEPERS' ASSOCIATION PHOTOGRAPHIC TROPHY for the winning photograph

PHOTOGRAPHY REQUIREMENTS:

- Photographic entries must have a honeybee-related theme.
- Each photographer may submit up to three photos.
- Photo entries should be sent to dave@dkronline.co.uk by **July 8th**. Please include your name in your email.
- Photos submitted must be the exhibitor's own work and should not have previously won a prize at the Nairn Honey Show.
- Photos must not include watermarks, borders, or signatures.
- NDBKA reserves the right to display all submissions in a not-for-profit capacity at future NDBKA events.

RECIPE FOR HONEY FRUIT CAKE

Ingredients

200g (7oz) Self Raising Flour, sifted
110g (4oz) Butter
175g (6oz) Honey
2 Medium Eggs
175g (6oz) Sultanas
110g (4oz) Glace Cherries, halved
Milk (optional)

Method

Preheat the oven to 180°C /350°F/gas mark 4.
Cream honey and butter together.
Beat eggs well and add them alternately with sifted flour, then fold in sultanas and cherries.
A little milk may be added if necessary.
Turn into a buttered, circular tin, 16.5-19 cm (6½ inch-7½ inch) in diameter.
Bake for approx 1¼ to 1½ hours, until well-risen and golden.
Cool on a wire rack.

RECIPE FOR HONEY BUNS

Ingredients

120g (4oz) Self-Raising Flour
2 Eggs
60g (2oz) Honey
60g (2oz) Brown Sugar
120g (4oz) Butter

Method

Cream butter, sugar & honey.
Add eggs, then flour.
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).

RECIPE FOR HONEY AND DATE LOAF

Ingredients

175g Plain Flour
25g Butter
25g Sugar
1 Egg
100g Dates
225g Honey
Pinch of Salt
Half a level teaspoon Baking Soda
5 tablespoons Boiling Water

Method

Grease loaf tin.
Stone and chop dates and pour boiling water over them, then leave to cool.
Beat egg. Dissolve the baking soda in water which has been drained from dates.
Sift dry ingredients and rub in butter. Add the sugar.
Make a well in centre and add egg, water, dates and honey.
Mix thoroughly then turn into prepared loaf tin (454g/1lb).
Bake in a moderate oven for about one hour.