



Harlow Beekeepers Division

EssexBeekeepers'Association

Divisional Members News

Thursday 2nd August 2018 - Divisional Honey Show

As planned we are holding our Annual Divisional Honey Show at the Divisional Meeting on Thursday 2nd August 2018, which is only about 7 weeks away now.

Yet again we have had a very slow start to the year with the British Weather being very unstable. Many of us lost quite a few colonies over winter and at the beginning of the year. They were very slow to build up with honey production slow and at a premium.

Over the last couple of years more members have started to participate in our show which is a great way to gain experience and the knowledge needed to enter the Essex Show in September. However we do need more members to enter to make this event worthwhile.

We have increased our classes and include many of the **'non honey' Essex Show Classes.**

We have removed the junior class as it was a lot for the youngsters to do. Juniors can enter into any of the main classes.

If you don't normally use pound jars **GET THEM AT THE 5th JULY MEETING**
Or ring Pauline 07749 264895 (we definitely can help)

When exhibiting Honey ensure you clean both inside and outside of your jars and keep them free from finger prints. Use only pound Honey jars. Ensure they are kept upright when transporting them and don't touch the glass when handing them over; presentation is also part of the judging.

When you arrive at the meeting hand your entries to our 'booking in' representative who will be wearing gloves to protect your entries.

We hope you will enjoy the evening.

Please support this event... Pauline



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Harlow Divisional Honey Show 2nd August 2018

All Classes open to **all Harlow Members & Associates**

CLASS:

1. 2 454g/1lb jars of light clear honey
2. 2 454g/1lb jars of medium clear honey
3. 1 Cake of Beeswax, between 99g & 128g in weight
4. 6 Honey Nut Cookies
5. 1 Honey Sandwich Cake
6. 4 Apricot & Honey Scones
7. 1 Colour Unmounted Photograph
8. Honey Jar Label
9. Vase of Flowers

HONEY NUT COOKIES – Class 4

125g margarine	225g self raising flour	125g demerara sugar	pinch of salt
1 egg, beaten	50g chopped mixed nuts	15g honey	

Cream the margarine with the sugar, then beat in the egg & honey.

Sift flour & salt together, gradually beat into the creamed mixture, add the nuts & mix to form a soft dough. Roll into balls the size of walnuts. Place on a greased baking sheet well apart & flatten slightly with a wet fork. Bake for about 15 mins. at 180°C or 350°F or gas mark 4. Exhibit 6 cookies (Adult) eat the rest ;)

HONEY SANDWICH CAKE – Class 5

175g butter or margarine	175g self raising flour	15g honey	3 medium eggs
125g caster sugar	Honey butter filling (see below)		

Grease and line two 17.5cm (7in) sandwich tins. Cream the margarine with the honey and sugar until light and fluffy. Gradually add the beaten eggs and mix in well. Carefully fold in the sifted flour and add a little water, if required, to make a softer mixture.

Divide the mixture between the two tins and smooth over the tops. Bake in the centre of a moderate oven, 180°C or 350°F until golden and springy to the touch. Cool on a wire rack

Honey Butter filling; 50g butter or margarine, 75g icing sugar, 15g of honey.

Cream the butter, beat in the sifted icing sugar until smooth then beat in the honey. When the cake is cold, sandwich together with the filling. Do NOT dredge the top with castor sugar.

APRICOT AND HONEY SCONES – Class 6

450g self-raising flour	56g - 84g honey to taste	20g baking powder	1 egg beaten
125g soft margarine	50g chopped apricots	Semi skimmed milk	

Warm the honey and 57ml of the milk over a low heat until dissolved. Cool. Pour into a measuring jug and add the beaten egg and sufficient milk to make up a full 256ml of liquid. Sieve the flour with the baking powder and rub in the margarine. Stir in the chopped apricots. Make a well in the centre and pour in the liquid. Mix with a round bladed knife to form a soft dough, knead until smooth. Roll out 20mm thick and cut into 15 rounds using a 57mm fluted cutter. Place close together on a lined baking sheet and brush tops with milk. Bake in a pre-heated oven at 200°C (180°C if fan) or gas mk6 for 10-12 mins until golden top and bottom.

Leave to cool.



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COLOUR UNMOUNTED PHOTOGRAPH – Class 7

One colour photograph UNMOUNTED of any size related to beekeeping - not judged on photo excellence.

HONEY JAR LABEL – Class 8

A standard label, actual size, produced in any medium, to comply with current UK regulations displayed on a standard empty 454g, 340g or 227g honey jar

See "Labelling Regulations" Listed below

VASE OF FLOWERS – Class 9

Approximately 65cm wide x 65cm high when viewed from the front and suitable for decorating the Honey Show marquee using predominately 'pollination friendly' flowers

Labelling Regulations

HONEY:

The regulations have been interpreted slightly differently by Trading Standards depts. in some areas. For the purpose of the this show all classes requiring the Exhibitor's own labels must comply with the following requirements which must all appear on the same label:-

- 1) The word HONEY which may be prefixed with the type of honey and/or area of origin. e.g. New Forest Heather Honey.
- 2) The metric weight must appear – figures to be at least 4mm high for 454 & 227g weights. If the imperial weight is shown it must be in close proximity to the metric and be less prominent. The 'e' symbol if used will be ignored.
- 3) Your name and address must appear on the label.
- 4) The country of origin must be shown on the label. e.g. 'Produce of the U.K' The country name alone at the end of your address is not sufficient.
- 5) A 'best before' date must appear on the label (suggest 2-5 years) or an indication of where it can be found e.g. for 'best before' see base of jar. If the date is given in full i.e. date, month and year there is no need for a lot number

Please join in and support our division

Arrive from 7.15 – 7.45 pm on the day nice and early for entries to be booked in

Entries will be officially judged by Jim McNeill - Prizes for winners of each class

Problem with Jars GET THEM AT THE 5th JULY MEETING or
ring Pauline 07749 264895 (we can help)