



NORTH SOMERSET SHOW

Sunday 3rd May 2020

The 6th North Somerset Honey Show



**To be held on Sunday 3rd May 2020 at the North Somerset Show
at Bathing Ponds Fields, Wraxall, near Bristol (on the B3130)**

Judge: David Capon

Entries Close on 21st April 2020

The North Somerset Honey Show is kindly sponsored by



CHEW VALLEY HIRE



NORTH SOMERSET HONEY SHOW

Judging commences at 10.00am

No entries will be accepted on Show day

Entries are open to all who wish to take part.

CONDITIONS AND REGULATIONS OF ENTRY

- a) Exhibitors are limited to one entry in each class
- b) Honey and wax must be from the exhibitor's own apiary, except the honey cake, biscuit and fudge class
- c) Jars must be BS standard 454g pattern with gold lacquered, screw-top lids, and show labels affixed 2cm from base
- d) The Show Secretary will provide labels; all labels must be affixed in accordance with the show guidance sheet.
- e) Exhibitors need to provide their own paper plates and polythene bags
- f) Exhibits must be in the Bees & Honey tent before 9.00am on Show day. Exhibits can also be left at the Bees & Honey tent on Saturday 2nd May if a steward is around. Please do not leave exhibits in the tent without a label.
- g) Judging will take place in front of members of the public
- h) The decision of the Judge shall be final
- i) During the judging exhibitors are asked not to identify their exhibits to the Judge.
- j) Identification of exhibits, in any way, to the Judge will lead to disqualification.
- k) ***** All exhibitors must be in possession of a valid ticket for entry to the showground. These may be purchased in advance with submitted entry forms for adults £11.00, children £6.00. One free entry ticket for every £7.50 worth of entries.
- l) Parking is available in the FREE public car park.



50p per entry

Prize Money: 1st Prize - £2.00 2nd Prize – £1.50 3rd Prize – £1.00

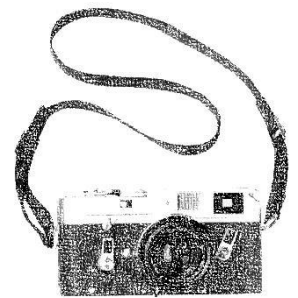
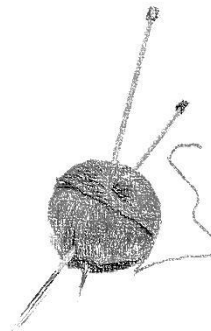
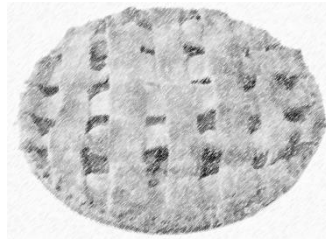
- Class 1** Two 454g (1lb) jars of liquid honey (Light, Medium or Dark)
- Class 2** Two 454 (1lb) jars of set honey (Creamed or Naturally Crystallised)
- Class 3** One standard 8oz container of cut-comb, minimum gross weight 200g
- Class 4** One shallow comb of honey suitable for extracting
Presented in a frame show case, glazed on both sides
- Class 5** Three 28g (1oz) approx. Beeswax blocks, all uniform shape.
Presented on a flat card in either a show case or clear polythene bag
- Class 6** One honey cake made to the recipe attached.
The cake is to be displayed on a plain white paper plate in a clear polythene bag
- Class 7** Six honey shortbread biscuits made to the recipe attached.
The biscuits are to be displayed on a plain white paper plate in a clear polythene bag
- Class 8** Ten pieces of honey fudge made to the recipe attached.
The pieces of fudge are to be displayed on a plain white paper plate in a clear polythene bag

Points are awarded as follows: First - 7 points,
Second - 4 points,
Third - 2 points,
Highly Commended – 1 point.

The Hans Wilson Perpetual Honey Cup is presented to the competitor who has accrued the most points in the show.

North Somerset Agricultural Society Craft & Produce Show

Sunday 6th September 2020



**in conjunction with the 177th North Somerset Ploughing and
Hedging Match**

To be held at Stepstones Farm, Langford

By kind permission of The Alvis Family

**Classes for handicrafts, preserves, photography, art, baking,
garden produce, flower arranging etc.**

Includes classes for children

RECIPES

Honey Cake

200g/7oz self-raising flour, 175g/6oz liquid honey, 110g/4oz soft brown sugar, 140g/5oz butter, 2 medium sized eggs, 1 tablespoon of water.

Place butter, sugar, honey and water in a saucepan and gently heat, stirring all the time. When the butter has melted, remove the pan from the heat and allow contents to cool to blood temperature. Gradually beat in the eggs, add sieved flour and mix until smooth (do not over mix). Turn the mixture into a greased and lined **16 to 19cm (6.5 to 7.5 inch) diameter** cake tin. Preheat the oven to 180°C/350°F or gas mark 4. Bake for one hour or until risen and firm to the touch. Cover the top, if necessary, to prevent browning too much. Leave to cool in the tin for 5 minutes and then turn out onto a wire rack to cool. Cooking time and temperature may vary to suit the type of oven used, so have a trial run before making your competition cake.

Honey Shortbread Biscuits

225g/8oz butter, 400g/14oz plain flour, 50g/2oz honey, 50g/2oz light soft brown sugar.

Cream the butter and sugar together, add honey and gradually add the sifted flour. Mix well together to form a soft dough. Roll out the dough on a lightly floured surface and cut into rounds using a scone cutter. Prick the surface with a fork and put on a large greased baking tray. Bake in a preheated oven at 160°C or gas mark 2 for approx. 25 minutes or until the biscuits are golden brown. When cooked, lift the biscuits off the tray and leave to cool on a wire rack. The schedule requires 6 biscuits.

Honey Fudge

454g/1lb granulated sugar, 55g/2oz honey, 55g/2oz butter, 150ml/ ¼ pint milk. Put all the ingredients into a heavy based pan. Bring slowly to the boil, stirring all the time. Cover and boil rapidly for 2 minutes. Uncover and boil gently for approx. 15 minutes until a soft ball stage is reached, stirring all the time. (A little dropped into cold water will form a soft ball 116°C/240°F). Take off the heat, stand the pan on a cold surface for 5 minutes. Beat until creamy and the mix starts to thicken. Pour quickly into a greased/oiled tin approx. 7 inches square. When nearly set, mark into squares. Cut when cold. The schedule requires 10 pieces.

SALE SECTION

A Sale Section will be open to show exhibitors only. If you are exhibiting at the Show and would also like to sell honey, honey products or beeswax products, please contact Sandra Slater (sandrajlater@hotmail.co.uk)

GUIDANCE FOR AFFIXING LABELS TO SHOW EXHIBITS

The Show Secretary will provide all labels

Classes 1 and 2

Honey jars: One label per jar, affix label approximately 20mm up from base. Ideally label should be midway between jar seams.

Class 3

Cut comb containers: Two labels, affix one midway to long face of container and the duplicate to right nearside corner of lid.

Class 4

Frames: Two labels, affix one to top right nearside corner of the vertical transparent face of the frame case and the duplicate on the top of the horizontal bar of the frame.

Class 5

Beeswax blocks: Two labels, affix one to the plate and the duplicate to the show case or polythene bag.

Classes 6, 7 and 8

Honey cake, biscuits and fudge: Two labels, affix one to nearside of plate and duplicate to polythene bag.

For advice, and information:
northsomersetbeekeepers.org

OTHER LOCAL HONEY SHOW DATES

28th – 30th May 2020 – ROYAL BATH & WEST SHOW

The Showground, Shepton Mallet, Somerset BA4 6QN
bathandwest.com/royal-bath-and-west-show

TBC July 2020 - PORTISHEAD FLOWER SHOW

Flower Show Field, Clapton Lane, Portishead, BS20 7RA

1st August 2020 - NAILSEA FLOWER SHOW

Nailsea & District HS. Nailsea School, Nailsea, Somerset.

Contact: 01275 855563

nailseahorticulturalsociety.co.uk

TBC August 2020 - TICKENHAM FLOWER SHOW

Tickenham Field and Village Hall

Contact: Anne Loader 01275 856049

29th - 30th August 2020 - CLEVEDON FLOWER SHOW

Salthouse Fields, Clevedon BS21 7TR

clevedonflowershow.com