**SCHEDULE**

CLASS

A GIFT CLASS

 One 1lb Jar of honey of any description as an entry fee (you can enter as many classes as you wish). Exhibits in this Class will be given to deserving causes at the discretion of the committee. (If you are unable to provide a jar of honey as your entry fee, you can pay a fee of £6 to enter the show in as many classes as you wish.)

B ONE FRAME OF SEALED HONEY, Demonstrating the work of the bees.

C TWO 1lb JARS OF LIGHT LIQUID HONEY.

D TWO 1lb JARS OF MEDIUM LIQUID HONEY.

E TWO 1lb JARS OF NATURALLY GRANULATED HONEY.

F TWO 1lb JARS OF LING, HEATHER HONEY.

G TWO 1lb JARS OF DARK LIQUID HONEY.

H TWO 1lb JARS OF SOFT SET HONEY.

J ONE 1lb JAR OF LIGHT LIQUID, ONE 1lb JAR OF DARK OR MEDIUM AND ONE 1lb JARS OF NATURALLY GRANULATED OR SOFT SET HONEY.

L TWO CONTAINERS OF CUT COMB HONEY.

MD ONE PLAIN GLASS BOTTLE OF DRY MEAD.

MS ONE PLAIN GLASS BOTTLE OF SWEET MEAD

N ONE CAKE OF BEESWAX Minimum weight ½ lb and minimum thickness ½”.

NC TWO MOULDED BEESWAX CANDLES of any shape, displayed erect. One candle to be lit by the Judge.

**HONEY FRUIT CAKE**

 130g honey 420g mixed dried fruit 80g caster sugar 90g glacé cherries 120g butter Pinch of salt 2 eggs ½ tsp lemon juice 180g plain flour Milk as necessary 2 level tsp mixed spice 1 level tsp baking powder

Cream together the honey, sugar and butter. Add eggs and sieved dry ingredients. Add milk to give a soft consistency. Fold in fruit and lemon juice. Bake in a 16.5-19cm / 6½-7½“ diameter tin lined with greased baking parchment for approximately 1¾ - 2 hours, suggested oven temperature 160C, 140C fan, Gas Mark 1 or until a skewer comes out clean. Leave to cool in the tin for10 minutes, then turn out on a wire rack.

**PN BANANA, DATE AND HONEY LOAF**

2 oz clear honey 7 oz self raising flour 1 medium ripe banana 3 oz caster sugar 2 eggs 6 oz margarine 1 tsp mixed spice 3 oz chopped dates 1.5 oz chopped walnuts

Mash the banana well and combine with the beaten eggs. Mix together with the honey, sugar, flour, spices and margarine. When well mixed add the dates and walnuts. Place mixture in a 2 lb loaf tin lined with greaseproof paper. Bake for approximately 1 and a quarter hours or until skewer comes out clean. Time may vary according to the ripeness of the banana. Suggested oven temp. 320F. 160C. (or 140C for fan oven). Gas Mk 3.

**Q NOVELTY CLASS**

This class is intended to attract the interest of both members and the public. Exhibits may be of any subject to do with or incorporating any product of beekeeping. i.e. cakes, wax products, photographs, inventions etc.

#### QJ JUNIOR NOVELTY CLASS

Same as Class Q but open only to persons under the age of 16 years

**R NOVICE CLASS.** One 1lb jar of light liquid honey

**S NOVICE CLASS.** One 1lb jar of medium or dark liquid honey

**T NOVICE CLASS.** One 1lb jar of granulated or soft set honey

#### U PRO-AM CLASS team entry comprising one entry from each of the following:

1. Six small honey cakes or biscuits (all the same).
2. One article of beeswax.
3. One 1lb jar of light liquid honey.
4. One 1lb jar of medium or dark liquid honey.
5. One 1lb Jar of set honey (including Heather).
6. One colour photograph on any aspect of beekeeping.

Each Pro-Am team shall comprise one experienced exhibitor and one novice.

Of the six exhibits, three shall be the work of the experienced exhibitor (‘Pro’) and three shall be the work of the novice (‘Am’). Exhibits shall be clearly marked ‘Pro’ or ‘Am’.