

ANNUAL JERSEY HONEY SHOW - ADDITIONAL INFORMATION

Honey Fruit Cake

SET RECIPE

(makes 1 x 7 inch round cake)

Ingredients

110g / 4oz margarine (or butter if preferred)	Cream butter & honey until soft
1200g / 7oz self-raising flour	Beat eggs well & add alternately with sifted flour.
175g / 6oz liquid honey	Fold in the fruit - a light dusting of flour can help
2 medium eggs	<i>A little milk may be added if mixture is thought to be too stiff</i>
175g / 6oz sultanas	Bake in a greased circular ~7 inch tin for <u>approx.</u> 1-1½ hours
110g / 4oz halved glacé cherries	
Small amount of milk if necessary	

Present at Show on a plate (this can be paper/card) inside a plastic bag which has been folded over or cover with cling film (to keep out dust - & prying fingers etc)

Cake-making Tips (with reasons)

1. Grease the tin paper with white fat – *helps stop over-browning*
2. Place a small tray of water in the base of the oven - *helps the cooking process*
3. Place food type cardboard on the base of the tin - *helps stop over-cooking*
4. Place cake in the centre of oven, on second shelf
5. Sift the flour well – *incorporates air & makes cake lighter*
6. Soak fruit in hot water for 1 hour then dry well in tea towel – *keeps them soft, especially at the edges.*
7. Wash the syrup off cherries - *helps stop them sinking*
8. Sprinkle fruit evenly into cake mixture - *helps distribution*
9. When mixture is placed in tin & levelled, raise tin ~ 6 inches above table & drop 3 times – *helps release any large air pockets*
10. If the cake is cooked before the time in the schedule, take it out - *very few ovens are alike*
11. Cover with a tea towel 45 minutes after cooking - *helps stop crust going hard*
12. Cook the cake several days before the show and keep in a sealed container - *honeycakes mature over a few days and this improves both taste & texture.*

Marking points include: (highest marks for.....)

External colour	(golden brown),	Fruit distribution	(even throughout),
Top shape	(domed, no cracks),	Crumb	(fine, delicate),
Rise	(full depth),	Initial aroma	(definite smell of honey),
Inside crust	(good even depth),	Flavour	(good balance of flavours & honey)

LABELS - 2 Labels required, one on outside of the plastic bag/cling film & one on the plate inside, both in clear view.

Other cakes, sweets etc should be presented & labelled in the same way - **DON'T FORGET** to include the recipe used.

OTHER ENTRIES

Liquid Honey

- Jars should be matched where a pair is needed - check the number on the base to ensure they come from the same batch. *A difficult decision between entries might sometimes come down to this.*
- Jars should be **really** clean - polish with a cloth inside and out after a **thorough** wash. *Stewards handle entries wearing gloves so any finger marks etc are assumed to be the owner's.*
- Lids should be equally spotless and with no blemishes. They must be metal lids.
- Liquid honey should be as clear as possible - no particles of wax, hairs, bubbles etc. Even pollen in quantity can cause some cloudiness. *Judges shine a strong torch beam through the honey to assess clarity.*
- Carefully pour in selected honey to the base of the jar thread, so that when the lid is screwed on, no air gap is visible between the lid & the surface of the honey - jars are not usually weighed at the show and this is the accepted technique for judging (approximate) correct weight. However, do not be tempted to overfill - *judges do remove the lids to check the surface for appearance/traces of wax etc and obvious over-weight will also be marked down.*
- Clean away any drips on the jar top or threads before lidding - *the Judge will disregard honey on the inside of the lid assuming that this has occurred during transport to the show but not if there is honey in the lid or jar thread*
- Filled jars can be placed on a sunny windowsill or the airing cupboard or similar warm situation to keep honey liquid & to allow air bubbles (unavoidable during filling) to rise. Later, remove the lid and carefully skim off any wax scum, particles & bubbles that usually collect around the edge. A clean teaspoon will do, or a fine straw

can be used to pick out bubbles or particles that got through the filters. I've also seen clingfilm used to lift off dust etc - with care! *The judge may look at the surface to check.*

Judges can tell - and will mark down accordingly – if

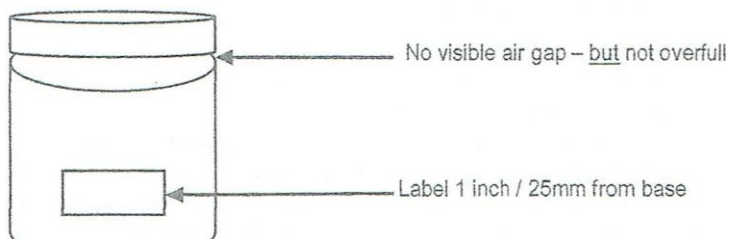
- ▶ Extra honey has been added at a later time OR honey from 2 sources has been blended.
- ▶ Honey has been microwaved or otherwise over-heated
- ▶ Water or other adulteration has been added.

Our judges know all possible tricks, having seen them at the National & other Shows.

Honey Colour "Grading aids" are available during entry check in for final decisions on the "correct" colour class for liquid honeys (Classes 1, 2 & 3). If necessary, entries will be moved to a different class during judging (& class number altered accordingly) without penalty, so don't worry too much about this.

Most of the same points, apart from colour & clarity, apply to Chunk, Soft Set & Granulated honey. Chunks must reach the bottom of the jar - bear in mind that wax will float up to rest against the lid if short.

Jar Labels must be placed as shown in diagram;



Labels of a paired entry must be in identical positions.

Frame showcase glass should be thoroughly cleaned and polished to remove any honey or wax deposits. Insert the frame into case without the glass, then slide glasses into grooves afterwards.

2 labels are required - one on the top horizontal bar of the frame itself, with the duplicate on the glass of one side of the show case in an upper corner.

Cut Comb - all cells should be full & sealed - *empty cells on the underside will be visible with the aid of a torch.* 2 Labels are required – one on the lid and the duplicate label on the **long** side of the container

Similar for **Sections**.

POINTS & CUPS – Summary

1st prize in any class = 3 points, 2nd prize = 2 points, 3rd prize = 1 point.

Only one entry (the highest) in any one class will count towards the **Group Cups** below.

The Le Quesne Challenge Cup goes to the person with the highest points score in Sections A and B overall.

Les Abeilles Trophy goes to the person with the highest scores in section B overall.

The Platt Cup goes to the Junior with the highest points score in Section C.

The Honey Cup goes to the person with the highest points score in Liquid Honey Classes 1-3.

The Mary Falle Cup goes to the person with the highest points score in Section A (Classes 1-13). Open only to members with not more than 5 colonies of bees on 1st September of the current year.

The following are awarded on the judge's opinion:

The Mr & Mrs J P Deans Cup goes to the single most outstanding entry in Classes 24-27.

The Association Prize goes to the best single honey entry in Classes 1-8.

The Sam Renouf Tray goes to the best single entry in Classes 10-12.

Class Cups as shown on the schedule are awarded for 1st places only.

Class 11	Guernsey Cup	New beekeeper liquid honey pair
Class 13	Willis Cup	Advanced combination
Class 14	Major WP Falle Cup	Beeswax sample
Class 15	Florence Meiklejohn/Ada du Val Cup	Pair of candles
Class 16	Florence Meiklejohn Cup	Honey cake
Class 20	Bill Jones Cup	Mead
Class 9	Centenary Cup	Black jar