

EMBA Members Honey Show Schedule

Open to all EMBA members from 10am, Saturday 11 November 2023. All entries must be labelled and staged by 11am. Judging starts at 11:15am

LOCATION

Christ Church Hall Morningside, 6a Morningside Road, Edinburgh, EH10 4DD.

The hall is located on the right following on from the drive and continuing between the church and more modern Church Centre building.

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| Class 1 | one jar (454g/1lb) of clear light honey |
| Class 2 | one jar (454g/1lb) of clear medium honey |
| Class 3 | one jar (454g/1lb) of clear dark honey
(excluding heather) |
| Class 4 | one jar (454g/1lb) of set honey |
| Class 5 | one jar (454g/1lb) of pressed heather honey |
| Class 6 | one jar (454g/ 1lb) of chunk honey |
| Class 7 | one square section of heather honey |
| Class 8 | one square section of blossom honey |
| Class 9 | one piece of cut comb heather honey 170gm, 6ozs minimum |
| Class 10 | one piece of cut comb blossom honey 170gm, 6ozs minimum |
| Class 11 | one shallow frame of heather honey |
| Class 12 | one shallow frame of blossom honey |
| Class 13 | one piece of beeswax 454g/1lb minimum |
| Class 14 | novelty beeswax 3 different mouldings (colour may be used) |
| Class 15 | three beeswax candles, made by moulding, matching in all respects (no colour) |
| Class 16 | three beeswax candles, made by any method other than by moulding, matching in all respects (no colour) |
| Class 17 | 1 bottle of clear mead, addition of fruit is acceptable |
| Novice Class 18 | one jar (454g/1lb) of honey, any colour or type |
| Novice Class 19 | one piece of cut comb 170gm, 6ozs minimum |
| Gift Class 20 | one jar (454g/1lb) of honey, any colour or type
(Please note that this will be retained by the honey judge) |
| Class 21 | 4 honey buns |
| Class 22 | honey carrot cake |
| Class 23 | 4 rounds of honey shortbread |
| Class 24 | 4 pieces of honey gingerbread (recipe to be submitted with entry) |
| Class 25 | Colour photo max. size A4. Unmounted with a beekeeping theme |
| Class 26 | B&W photo max. size A4. Unmounted with a beekeeping theme |
| Class 27 | Any beekeeping related handicraft |

RULES AND REGULATIONS

1. **Labels.** Exhibits should bear no identification marks as they will be registered by stewards. Random numbers will be provided by stewards which must be placed on the exhibit - jars: on side of jar about 10 - 15mm from the bottom; sections, containers, frames and wax: at right top corner of case and also on the top of each section frame, on the underside of 454g/1lb minimum waxcake. No goods will be staged unless this rule is complied with.
2. **Identification.** Entries will be disqualified if any card, trade mark or name of the Exhibitor is placed upon any part of an exhibit.
3. **Honey and Wax Exhibits.** Every article exhibited must be the property of the exhibitor. All honey and wax exhibited, except in Wax Classes 13-16, must be the bona fide produce of the Exhibitor's bees
4. **Comb Honey.** Square Sections approximately 454g (1lb) must be enclosed in cardboard commercial sale section cases or white show cases. Cut Comb Honey must be shown in standard white cases with clear lids or clear cut comb cases and must have a minimum gross weight of 170g (6oz). Frames must be shown in protective cases and the comb must be visible from both sides.
5. **Extracted Honey** Must be exhibited in plain, clear 454g (1lb) squat jars (glass or plastic) with standard gold lacquered metal, or gold or white plastic, screw tops or twist-offs
6. **Mead.** Must be shown in clear, colourless glass, punted bottles of approximately 75ml (26 fl oz) capacity with rounded, not sloping, shoulders and without lettering of any kind. Bottles with shallow punts are acceptable. Only white flanged corks should be used.
7. **Baking.** Paper plates for displaying the baking will be provided at the show.
8. **Candles.** Candles will not be lit and will be displayed flat.

There will be no cash prizes but prize cards – 1st, 2nd and 3rd – will be awarded in each class. Competitors can win one place only in each class, with a maximum of two items per class, per exhibitor.

Points allocation

Points calculated on the following basis:

1st–3 points

2nd–2 points

3rd–1 point

In the event of a tie, the Exhibitor having most first prizes will be the winner.

The **Association's Cup** is awarded to the exhibitor with the most points in classes 1 to 12 inclusive.

The **EMBA Wax Quach** is awarded to the exhibitor with the most points in classes 13 to 16 inclusive.

The **Novice Cup** is awarded to the exhibitor with the most points in classes 18 and 19.

A novice is someone who has not won a class prize in a previous EMBA honey show.

The **Mary Maclean Trophy** is awarded to the exhibitor with the most points in the baking classes, 21 to 24. Recipes for classes 21 to 23 are attached below. Class 24 uses the exhibitor's own recipe, which must be submitted with the entry.

Baking Recipes

Recipes for Classes 21-23

(Recipe for Class 24 to be submitted with entry)

NB Oven temperature and cooking times are for guidelines only. Your own cooking times and oven temperatures may be slightly different.

Approximate equivalents: 25 = 1oz, 100g = 3 ½oz, 110g = 4oz, 125 g = 4½ oz, 200g = 7oz, 225g = 8oz

HONEY BUNS

125g butter
100g sugar
125g self-raising flour
1 dessert spoonful honey
2 eggs
A little milk if necessary

Cream the butter, sugar and honey together.

Beat in the two eggs.

Fold in the self-raising flour and a little milk if required. Put the mixture into 12 baking cases.

Bake at 180°C / 350° F (gas mark 4) for 10– 15 minutes until risen and golden.

HONEY CARROT CAKE

225g self raising wholemeal flour
½ tsp cinnamon, ½ tsp nutmeg
½ tsp mixed spice
110g butter
110g honey
110g soft brown sugar
225g carrots peeled, finely grated

Mix flour and spices in a bowl.

Melt butter, honey and sugar together and stir into flour. Mix in grated carrot. Put the mixture into a well greased rectangular cake tin and bake at 170°C/325° F (gas mark 3) for 1 – 1¼ hours or until a skewer inserted into the centre of the cake comes out clean.

HONEY SHORTBREAD

25g soft light brown sugar
110g butter
25g honey
200g plain flour

Cream the butter and sugar together and gradually mix in the honey. Work in the flour and knead lightly.

Roll out to about 5 mm /¼ inch thick and cut into rounds approximately 6cm/2½ inches in diameter. Place on a greased baking tray and prick lightly all over with a fork.

Bake at 170°C/325° F (gas mark 3) for 20 minutes or until a pale golden brown colour.

Dredge with castor sugar and transfer to wire rack to cool