

# EMBA Members Honey Show Schedule

2024

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

## LOCATION

Eric Liddell Centre, 15 Morningside Rd, Edinburgh EH10 4DP - 9 November 2024, 10am - 3.45pm.

CLASS	DESCRIPTION
<b>HONEY</b>	
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 section of heather honey, any shape
Class 8	One section of blossom honey, any shape
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 'Black' Jar of honey (blind tasting)
<b>WAX</b>	
Class 14	One piece of beeswax 454g/1lb minimum
Class 15	Novelty beeswax - 3 different mouldings (colour may be used)
Class 16	Three beeswax candles, made by moulding, matching in all respects (no colour)
Class 17	Three beeswax candles, made by any method other than by moulding, matching in all respects (no colour)

Class 18	Poured Candles - any way (such as votive - can be fragranced, dyed, decorated)
Class 19	Rolled candles - 3 matching in any way
<b>MEAD</b>	
Class 20	One bottle of clear mead, addition of fruit is acceptable
<b>NOVICE</b>	
Class 21	One jar (454g/1lb) of runny honey, any type
Class 22	One jar (454g/1lb) of set honey, any type
Class 23	One piece of comb: cut comb (170gm, 6ozs minimum for cut comb)
Class 24	One piece of comb: section (round or square)
Class 25	One shallow frame of honey (any kind)
Class 26	Open Submission - Apiary Honey
<b>GIFT CLASS</b>	
Class 27	One jar (454g/1lb) of honey, any colour or type (Please note that this will be retained by the honey judge)
<b>BAKING AND FOOD</b>	Recipes below
Class28	4 honey buns
Class 29	Honey lemon cake
Class 30	Honey tablet
Class 31	Any food item (chutney, sauce etc.) Recipe to be submitted with entry (NO NUTS)).
Class 32	4 rounds of honey shortbread
Class 33	4 pieces of honey gingerbread. Recipe to be submitted with entry.
Class 34	4 Honey snickerdoodles.
<b>PHOTOGRAPHY</b>	
Class 35	Colour photo max. size A4. Unmounted with a beekeeping theme
Class 36	B&W photo max. size A4. Unmounted with a beekeeping theme
<b>CRAFT</b>	
Class 37	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 -
  - 1.1. Jars: on side of jar about 10 - 15mm from the bottom;
  - 1.2. 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 wax cake.
  - 1.3. 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, must be the bona fide produce of the Exhibitor's bees with the exception of the Baking Classes (25 - 31) which can be any honey and novice Classes 23 and 26.
4. **Comb Honey.**
  - 4.1. Sections (any shape) approximately 454g (1lb) must be enclosed in cardboard commercial sale section cases, or white show cases. Round sections must be in clear (both sides) jewel cases.
  - 4.2. 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).
  - 4.3. 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.
  - 7.1. NO NUTS allowed in any of the food produce in class 25 -31.
  - 7.2. Class 28: Food items in jars 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.
  - 7.3. Class 28: Items in bottles 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.
  - 7.4. Class 28: All other food items displayed as 4 pieces/slices on paper plate (provided).
  - 7.5. No items with nuts will be allowed.
8. **Candles.** Candles will not be lit and will be displayed flat.
9. **Novice.**
  - 9.1. A novice is someone who has not entered a previous EMBA honey show.
  - 9.2. Class 23 and 26 may be entered by a novice who has helped in the preparation of the honey but does not necessarily need to be from their own hives. Preparation may include extracting, cutting comb, jarring, labelling.
10. **Prizes.**
  - 10.1. There will be no cash prizes but prize cards – 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> – will be awarded in each class.
  - 10.2. Competitors can win one place only in each class, with a maximum of two items per class, per exhibitor.
  - 10.3. Class winners will receive a cup, trophy, gift voucher relating to the respective class. (see 11)
11. **Points allocation**
  - 11.1. Points calculated on the following basis:
  - 11.2. 1st – 3 points

- 11.3. 2nd – 2 points  
11.4. 3rd – 1 point  
11.5. In the event of a tie, the Exhibitor having most first prizes will be the winner.
12. **Awards**
- 12.1. The **Association's Cup** is awarded to the exhibitor with the most points in classes **1 to 13** inclusive.  
12.2. The **EMBA Wax Quaich** is awarded to the exhibitor with the most points in classes **14 to 19** inclusive.  
12.3. The **Novice Cup** is awarded to the exhibitor with the most points in classes **21 to 26** inclusive. A novice is someone who has not entered a previous EMBA honey show.  
12.4. The **Mary Maclean Trophy** is awarded to the exhibitor with the most points in the baking classes, **28 - 34**. Recipes for classes **28 to 34** are attached below. Classes **31 and 33** uses the exhibitor's own recipe, which must be submitted with the entry.  
12.5. The EMBA Photography trophy is awarded to the exhibitor with the most points in the photography classes **35, 36**.  
12.6. The EMBA Craft voucher is awarded to the exhibitor with the most points in the craft class **37**.  
12.7. The overall winner will have their name entered in the **EMBA Award Winners Book**.

## BAKING RECIPES

### **Recipes for Classes 28 - 34**

**(Recipes for Classes 31 and 33 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

#### **Method**

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 LEMON CAKE

- 100 g unsalted butter at room temperature
- 80 g sugar
- 2 large eggs at room temperature
- 110 g cake flour sifted
- 1 teaspoon baking powder
- Pinch of salt optional
- 1 teaspoon grated lemon zest
- 1 tablespoon lemon juice
- 2 tablespoons honey

Plus

- 1 tablespoon fresh lemon juice
- 3 teaspoons honey

### Method

Add 1/3 of the flour mixture together with lemon zest into the butter mixture.

Mix in half of the honey lemon mixture and then add in another 1/3 of the flour mixture.

Then mix in the rest of the honey lemon mixture and finish by adding in the last 1/3 of the flour mixture. Mix just until combined.

Pour the batter into the prepared pan. Reduce the temperature to 170°C and bake for about 35 to 40 minutes or until the cake is baked through. To test for doneness, insert a toothpick into the center of the cake. If it comes out clean, it's done.

Let the cake cool in the pan for 10 minutes. Remove from the pan and then gently turn it out onto a wire rack with a plate underneath it.

Make the drizzle topping by mixing the honey and lemon juice to make a runny syrup.

Spoon the syrup over the warm cake. Any drizzle that falls onto the plate can be spooned back onto the cake.

## HONEY SHORTBREAD

- 200 g flour , plus extra for dusting
- 50 g caster sugar , plus extra for sprinkling over
- 125 g unsalted butter
- 2 tablespoons honey

### Method

Preheat the oven to 170°C/325°F/gas 3.

Mix the flour and sugar together in a mixing bowl.

Rub in the butter, add honey, after you've rolled it out, pat and push it into a dough until it's 1cm thick, don't knead it, cut into rounds approximately 6cm/2½ inches in diameter.

Prick the top with a fork or decorate if you wish.

Bake for 20 minutes or until a golden brown colour.

Dredge with castor sugar and transfer to wire rack to cool.

### **HONEY TABLET**

- 2lb white granulated sugar
- 240ml semi-skimmed milk
- 4oz salted butter
- Tin (397g size) sweetened condensed milk
- 2 generous tablespoons honey
- 2 teaspoons good quality vanilla extract

#### Method

Put all ingredients (except honey and vanilla extract) in a large strong saucepan and heat slowly over a low heat, stirring all the while.

When the sugar is fully dissolved, bring to the boil and boil rapidly until it 'boils down' in the saucepan and goes a rich golden colour, stirring constantly.

Add honey towards the end of the boiling phase.

Test in a bowl of water – you should be able to push the drop around with your finger without it dissolving.

Add vanilla extract once boiling phase complete.

Remove from heat and beat hard until you feel it start to 'grain'. Pour into swiss-roll tins lined with baking parchment. Allow to cool and cut into squares.

#### Notes

It is really important not to let it burn, so a pan that has even thickness bottom and sides is important. Heavy-bottomed pans tend to burn round the edges. Tate and Lyle (cane) sugar dissolves more readily than Silver Spoon (sugar beet). It is vital that the sugar is FULLY dissolved before allowing the mixture to boil; otherwise you will end up with a scraunchy final product. The only way to test it is to taste it, but be careful, BOILING SUGAR BURNS BADLY!!

*(original recipe from Jane Greenhalgh, amended by Sarah Price).*

## HONEY SNICKERDOODLES

- 3/4 cup unsalted butter 1 1/2 sticks, softened
- 1/2 cup light brown sugar packed
- 1/2 cup white sugar
- 2 Tb honey
- 1 large egg room temperature
- 2 teaspoons vanilla extract
- 1 cup bread flour
- 1 cup all-purpose flour
- 1 1/2 teaspoons cream of tartar
- 2 teaspoons cornstarch
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 3 tablespoons white sugar
- 3 teaspoons ground cinnamon

### Method

In a large bowl, beat the butter until smooth. Add the sugar and honey and beat until creamy and fluffy, about 3 minutes. Scrape down the sides of the bowl and then mix in the egg and vanilla extract.

In a separate bowl, combine the dry ingredients: bread flour, all-purpose flour, cream of tartar, cornstarch, baking soda, and salt. Sift together.

Slowly stir together the wet and dry ingredients until just combined. Wrap the dough in plastic wrap and stash in the fridge for several hours or days.

When you're ready to bake, preheat the oven to 350-degrees. Use greased stoneware, parchment paper, or silpat mats. Prepare sugar and cinnamon mix, and roll dough balls to coat.

The cookie dough, even straight from the fridge, has a soft Play-Doh-like consistency, so it will spread when it bakes; keep this in mind when you space the cookie dough balls.

Teaspoon-sized cookies need to bake 9 to 12 minutes; Tablespoon-sized take 11 to 13 minutes. Let set on cookie sheets for 10 to 15 minutes before moving to a rack to cool completely.

*(Beth Cato)*