PRODUCE -

Honey, Gin & Liquors, Preserves, Bread, Pastries, Biscuits, Cakes and Icing Section
ALL ESSENTIAL PASS HOLDING VEHICLES TO BE ON THE SHOWFIELD BY 8.30AM, NO MOVEMENT OF VEHICLES AFTER 8.30AM.
Exhibits to be displayed by 9am. (YOU MUST BRING ENTRY SHEETS TO COLLECT YOUR ENTRIES AT 4.30 - 5.00PM.)
Judging the Exhibits, the right of opening any or all bottles is reserved. First Prize £6.00;
Second £4.00; Third £2.00. ENTRY FEE £1.00. Exhibitors limited to a maximum of three entries per exhibitor in each class.
EVERY EXHIBIT in Classes 1-28 Honey & Dairy Produce must have adhered to it the Small Adhesive Label provided by the Secretary to the Show.
NO REMOVAL OF ITEMS BEFORE 4.30PM.
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23/09/2023 06:00

HONEY **Start At: 23/09/2023 09:00**

RULES FOR HONEY CLASS
Jars must be fully filled, with no gap visible between top of bottled honey and base of lid. In all honey classes, with the exception of class 15, extracted honey must be exhibited in 454g (1lb) British Standard squat clear glass honey jars.
Standard gold lacquered metal screw caps only should be used.
Jars in any one class must be matching, uniform pairs, and of the same type/manufacture. Mould mark numbers are not relevant i.e. they need not be the same number. Ornamental or decorative jars with printed lids are acceptable in class 15 with a minimum weight of 340g (12oz).
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Frames must be staged in an enclosed bee-proof showcase with clear transparent sides, with the frame itself easily removable for inspection by the judge. Frames with black, 'coloured' or plastic foundation are not acceptable.
Mead shall be exhibited in full clear white or slightly green tinted round shouldered Bordeaux style wine bottles of 70/75cl capacity, with or without punted bottoms;without names, fluting or ornamentation and sealed with white plastic flanged end cork stoppers. Specialised mead (class 12) should be labelled with the type and ingredient. Bottles with flanged or screw tops
or non-standard will be disqualified. The space between the liquid and fully seated stopper must be between 5 and 20mm.
Ring: PRODUCE - DAIRY, CAKES, WINES

Judges

Mr P Lewis (Judge)

Number	Name	Description
1	ONE CAKE OF BEES WAX, not less than 200gr (1/2 lb)	
2	ONE FRAME OF COMB HONEY, deep or shallow.	
3	TWO 1lb. JARS EXTRACTED LIGHT HONEY.	
4	TWO 1lb. JARS OF EXTRACTED HEATER HONEY	.
5	TWO 1lb. JARS GRANULATED OR SOFT SET HONEY.	
6	TWO 1lb. JARS MEDIUM OR DARK HONEY.	
7	TWO 1lb. SECTIONS OF COMB OF HEATER OR FLOWER HONEY.	
8	CUT COMB OF HONEY 200g (1/2 lb) in plastic cut comb container with clear lid	
9	HONEY CAKE, RECIPE PROVIDED	6 OZ BUTTER, 12 OZ HONEY, 2 LARGE EGGS, 9 0Z SR FLOUR - METHOD: Melt butter and honey over low heat, slow simmer while stirring for 1 minute. Cool, mix in flour and eggs put in 8" lined tin. Bake at 150c (fan) for about 45 - 60 minutes. To assist with presentation and ease of tasting, the cake will be placed on a black plate in a clear polythene bag to be provided by the section secretary.
10	1 x 1lb "BLACKED OUT" JAR OF HONEY	Any type of honey in a 1 lb jar to be judged on flavour. Must be free of wax and debris. Black sleeve to be provided. Must be free of wax and debris. Black sleeve to be provided
11	5 x 1oz BARS OF BEESWAX	
12	HONEY AS FOR SALE	3 jars of the same type of honey appropriately labelled for sale at any outlet
13	ONE BOTTLE OF SWEET MEAD	
14	ONE BOTTLE OF DRY MEAD	
15	1 BOTTLE OF SPECIALISED MEAD. CYSER, METHYGLIN OR MELOMEL, PYMENT, HIPOCRASS OR MOLOMEL	

GINS & LIQEURS **Start At: 23/09/2023 09:00**

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Ring: PRODUCE - DAIRY, CAKES, WINES

Judges

Rachael Conisbee (Judge)

Number	Name	Description
16	ONE BOTTLE OF FLAVOURED GIN (NOT SLOE)	
17	ONE BOTTLE SLOE GIN (small bottle)	
18	ONE BOTTLE OF ANY OTHER LIQUEUR	
19	FLAVOURED VINEGAR IN A SMALL BOTTLE	

PRESERVES **Start At: 23/09/2023 09:00**

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Ring: PRODUCE - DAIRY, CAKES, WINES

Judges

Mrs J Firman (Judge)

Number	Name	Description
20	PRESERVES SMALL JAR LEMON CURD	
21	JAR OF JAM - Strawberry	
22	JAR OF JAM- Raspberry	
23	JAR OF JAM - Blackcurrant	
24	JAR OF JAM- any other named variety	
25	JAR OF MARMALADE	
26	JAR OF FRUIT JELLY, any named variety	
27	JAR OF UNUSUAL PRESERVE	
28	JAR OF CHUTNEY	

BREAD **Start At: 23/09/2023 09:00**

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Ring: PRODUCE - DAIRY, CAKES, WINES

Judges

Mrs J Mills (Judge)

Number	Name	Description
29	WHITE BREAD,MADE IN A 1 lb LOAF TIN OR 454gr at least 24 hours old.	
30	BROWN BREAD, MADE IN A 1 lb LOAF TIN OR 454gr at least 24 hours old.	
31	TWO FRUIT TEACAKES winner of class 31 to receive the K A Haith Salver	
32	4 BREAD BUNS WHITE OR BROWN	
33	SPECIALITY BREAD (ANY SHAPE)	

Biscuits **Start At: 23/09/2023 09:00**

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Ring: PRODUCE - DAIRY, CAKES, WINES

Judges

Mrs A Fazakerley (Judge)

Number	Name	Description
34	FLAPJACK -Four pieces.	
35	SIX GINGER BISCUITS, Rolled out and use cutter	
36	ONE ROUND SHORTBREAD	
37	FOUR CHOCOLATE CHIP COOKIES	
38	FOUR CHOCOLATE BROWNIES	

PASTRIES **Start At: 23/09/2023 09:00**

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Ring: PRODUCE - DAIRY, CAKES, WINES

Judges

Mrs E Cunningham (Judge)

Number	Name	Description
39	FOUR FRUIT SCONES	
40	FOUR CHEESE SCONES	
41	FOUR ANY OTHER FLAVOURED SCONE	
42	LEMON MERANGUE PIE	
43	4 ALMOND TARTS	
44	4 JAM TARTS	
45	1 FRUIT PASTRY TART	
46	SAUCER FRUIT PIE, SHORT CRUST PASTRY	
47	BAKED EGG CUSTARD TART	
48	EGG AND BACON FLAN	
49	4 SAUSAGE ROLLS	

CAKES **Start At: 23/09/2023 09:00**

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Recipe and Method for class 53
Ingredients: Sponge
30g (1oz) malted chocolate drink powder 30g (1oz) cocoa powder
225g (8oz) butter, softened, plus extra for greasing
225g (8oz) caster sugar 225g (8oz) self-raising flour 1 tsp baking powder
4 eggs
Ingredients: The Icing
3 lbs malted chocolate drink powder 11/2 tbsp hot milk
125g (41/2oz) butter, softened
250g (9oz) icing sugar, plus extra for dusting 50g (2oz) dark chocolate (at lest 50% cocoa solids, melted
1tbsp boiling water
About 20 maltesers, to decorate
Method:
1. You will need two 20cm round sandwich tins. Preheat the oven to 180C/160C Fan/Gas 4 and grease the tins with butter and line th bases with baking paper.
2. Measure the malted milk chocolate drinkl powder and cocoa powder into large bowl, pour over 2 tablespoons of water and mix to a paste. Add the remaining cake ingredients and beat until smooth.
3. Divide evenly between the prepared tins and bake in the oven for 20-25 minutes. Set aside in the tins to cool for 5 minutes, then turn out on to a wire rack to cool completely.

4. To make the icing, measure the malted chocolate drink powder into a bowl, add the hot milk andmix until smooth. Add the butter, icing sugar and melted chocolate and mix again until smooth, then add the boiling water to give a gloss to the icing.
5. Place one cake on a plate and spread over half the icing. Sandwich with the other cake and spread (or pipe) the remaining icing on top, using the tip of rounded palette knife to create a swirled effect from the centre to the edge of the
cake. Arrange the maltesers over the top and dust with icing sugar before serving.
Ring: PRODUCE - DAIRY, CAKES, WINES

Judges

Mrs G Cooke (Judge)
Mrs H Gamble (Judge)

Number	Name	Description
50	MEN ONLY CAKE OF OWN CHOICE	
51	DUNDEE CAKE	
52	DATE & WALNUT LOAF	
53	MALTED CHOCOLATE CAKE - RECIPE AND METHOD AS PUBLISHED	
54	TRADITIONAL JAM SWISS ROLL	
55	LEMON DRIZZLE CAKE/LOAF	
56	A FATLESS SPONGE	
57	CARROT CAKE, UN-ICED	
58	GINGER LOAF	
59	VICTORIA SANDWICH CAKE	
60	4 PIECES FROM A TRAY BAKE	
61	4 PIECES MILLIONAIRE SHORTBREAD (SHORTBREAD, FUDGE AND CHOCOLATE)	
62	FOUR FRUIT MUFFINS paper cases	
63	FOUR BUTTERFLY CAKES	

Icing **Start At: 23/09/2023 09:00**

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Ring: PRODUCE - DAIRY, CAKES, WINES

Judges

Mrs E Dent (Judge)

Number	Name	Description
64	ICED COFFEE CAKE	
65	AN UNUSUAL FLAVOURED CAKE (must have a label identifying the flavour)	
66	ICING - FOUR ICED CUP CAKES	
67	SIX PETIT FOURS	
68	ICED 'DRIP' CAKE "LET YOUR IMAGINATION RUN WILD" not to be cut	
69	FOUR ICED BISCUITS	
70	AFTERNOON TEA ON A CAKE STAND	