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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21/09/2024 07:00

HONEY **Start At: 21/09/2024 09:00**

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RULES FOR HONEY CLASSES 1-15
The Show Secretary provides one label; additional labels, where appropriate, will be provided when the exhibits are staged.
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 classes 13 and 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 classes 13 and 15 with a minimum weight of 340g.
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

Mrs Joyce Nisbit (Judge)

Number	Name	Description
1	ONE CAKE OF BEES WAX, not less than 200g	
2	ONE FRAME OF COMB HONEY, deep or shallow.	
3	TWO 1lb. JARS EXTRACTED LIGHT HONEY.	
4	TWO 1lb. JARS EXTRACTED HEATHER 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 HEATHER OR FLOWER HONEY.	
8	CUT COMB OF HONEY 200g in a commercially available clear cut comb container with lid	
9	HONEY CAKE,	Ingredients: 170g Butter 340g Honey 2 Large Eggs 225g SR Flour Method: Melt butter and honey over low head, slow simmer while stirring for 1 minute. Cool, mix in flour and eggs put in 20cm 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	ONE BOTTLE OF SWEET MEAD	
11	ONE BOTTLE OF DRY MEAD	
12	ONE BOTTLE OF SPECIALISED MEAD	Cyser Methyglin, Pyment, Hypocrass or Melomel
13	IX "BLACKED OUT" JAR OF HONEY	Any type of honey in a 1lb jar to be judged on flavour. Must be free of wax and debris. Black sleeve to be provided. Minimum 340g
14	5 IDENTICAL BARS OF BEESWAX 25g	
15	HONEY AS FOR SALE	3 JARS OF THE SAME TYPE OF HONEY APPROPRIATELY LABELLED FOR SALE AT ANY OUTLET

GINS & LIQEURS **Start At: 21/09/2024 09:00**

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Ring: PRODUCE - DAIRY, CAKES, WINES

Judges

Mr Richard Marsden (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: 21/09/2024 09:00**

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Ring: PRODUCE - DAIRY, CAKES, WINES

Judges

Mrs Sue Lawton (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: 21/09/2024 09:00**

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Ring: PRODUCE - DAIRY, CAKES, WINES

Judges

Mrs A Cowie (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)	

PASTRIES **Start At: 21/09/2024 09:00**

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Ring: PRODUCE - DAIRY, CAKES, WINES

Judges

Mrs Bev Turner (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 Bakewell Tart (feather iced)	
46	SAUCER FRUIT PIE, SHORT CRUST PASTRY	
47	BAKED EGG CUSTARD TART	
48	EGG AND BACON FLAN	
49	4 SAUSAGE ROLLS	

Biscuits **Start At: 21/09/2024 09:00**

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Ring: PRODUCE - DAIRY, CAKES, WINES

Judges

Mrs G Dunwell (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	

CAKES **Start At: 21/09/2024 09:00**

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Recipe and method for class 53
TOPPING
50g softened butter
50g light soft brown sugar
7 pineapple rings in syrup drained & syrup reserved
7 glace cherries

FOR THE CAKE
100 g softened butter

100g golden caster sugar
100g self-raising flour
1 teaspoon baking powder
1 teaspoon vanilla extract
2 eggs

Heat oven to 180c/160c fan gas 4

METHOD
For the topping, beat 50g softened butter and 50g light brown soft sugar together until creamy.
Spread over the base and a quarter of the way up the sides of a 20cm round cake tin.
Arrange 7 pineapple rings on top (reserving the syrup for later), then place 7 glace cherries on the rings.

In a bowl place 100g softened butter, 100g golden caster sugar, 100g self-raising powder,
1 teaspoon baking powder, 1 teaspoon vanilla extract & 2 eggs with 2 tablespoons of the reserved
pineapple syrup. Use an electric whisk and beat to a soft consistency.

Spoon into the tin on tope of the pineapple then smooth out so it's level.

Bake for 35 mins.

Leave to stand for 5 mins, then turn out onto a plate
Ring: PRODUCE - DAIRY, CAKES, WINES

Judges

Mrs Mabel Worsdale (Judge)
Jane Harland (Judge)

Number	Name	Description
50	MEN ONLY CAKE OF OWN CHOICE	
51	DUNDEE CAKE	
52	DATE & WALNUT LOAF	
53	Pineapple upside-down cake	TOPPING 50g softened butter 50g light soft brown sugar 7 pineapple rings in syrup drained & syrup reserved 7 glace cherries FOR THE CAKE 100 g softened butter 100g golden caster sugar 100g self-raising flour 1 teaspoon baking powder 1 teaspoon vanilla extract 2 eggs Heat oven to 180c/160c fan gas 4 METHOD For the topping, beat 50g softened butter and 50g light brown soft sugar together until creamy. Spread over the base and a quarter of the way up the sides of a 20cm round cake tin. Arrange 7 pineapple rings on top (reserving the syrup for later), then place 7 glace cherries on the rings. In a bowl place 100g softened butter, 100g golden caster sugar, 100g self-raising powder, 1 teaspoon baking powder, 1 teaspoon vanilla extract & 2 eggs with 2 tablespoons of the reserved pineapple syrup. Use an electric whisk and beat to a soft consistency. Spoon into the tin on tope of the pineapple then smooth out so it's level. Bake for 35 mins. Leave to stand for 5 mins, then turn out onto a plate
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: 21/09/2024 09:00**

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Ring: PRODUCE - DAIRY, CAKES, WINES

Judges

Rebecca Lomas (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	