

**ADRAN 5.
SECTION 5.**

**CYNNYRCH
PRODUCE**

A. Honey

*Classes set by East Carmarthenshire Beekeepers Association
Beirniad/Judge: Mr Peter Guthrie, Llyswen.*

57. Two 454 g. Jars of Light Honey.
58. Two 454 g. Jars of Dark Honey.
59. Two 454 g. Jars of Naturally Granulated Honey or Creamed Honey.
60. One Comb of Honey suitable for extraction.
61. One cake of beeswax (400 – 500g weight and not less than 25mm thick) OR any other beeswax exhibit.
62. Any item of homemade beekeeping equipment not commercially available.
63. Honey Cake to agreed set recipe.
64. Honey Fudge, to agreed recipe, 8 pieces to be presented in a dish.
65. Bottle, Mead, any type.
66. Any photo to do with Bees or Beekeeping
67. NOVICE: Any exhibit suitable for inclusion in classes 63 – 65. Open to any novice who has not won a prize at any show.

A **Blue Ribbon** will be given for the Best exhibit.
For the highest number of points a **Trophy** will be awarded.

SET RECIPE: CHOCOLATE AND GINGER HONEY FUDGE

500g Granulated sugar
150ml Whole milk
150g Unsalted butter

150g Plain chocolate
50g Clear honey
100g (4 balls) Stem ginger chopped

Method:

Grease a tin approx 20cm square. Put all ingredients, apart from ginger, in a heavy based pan. Bring slowly to the boil, stirring all the time. Boil until soft ball stage is reached (116°C). Stand pan on cold surface for 5 minutes. Beat the mixture until it starts to thicken. Stir in the ginger. Pour quickly into the tin. Mark into squares as it cools. Cut when cold.

SET RECIPE: HONEY AND ORANGE TEA LOAF

170g Runny Honey
30g Margarine
170g Self Raising Flour
1 Egg
1 level tsp. Baking Powder

6 Tablespoons Milk
1 Tablespoon Orange Juice
Grated rind of 1 orange
Pinch of salt
Honey to glaze

Gas mark 4 / 180°C / 350°F / Fan 160°C. 2lb loaf tin, lined.

Method:

1. Cream margarine and honey. Add egg, beat well.
2. Add flour, baking powder and salt, alternating with the milk.
3. Fold in orange juice and rind.
4. Bake for 45 mins.
5. Glaze with honey and return to oven for 5 mins.