

Section - 6

PRODUCE

JUDGES:

Honey: Mr T. Jefferson, Whitby

Gin & Liqueurs: Mr Luke Penrith, York
Jessica Slater, York

Preserves: Mrs A. Cowie, Saltburn

Bread: Mrs N. Calder, Northallerton

Pastries: Mrs G.E. Dunwell, Whitby

Biscuits: Mrs B. Taylor, Stokesley

Cakes: Mrs L. Breckon, Northallerton

Mrs J. Harland, Scarborough

Icing Section: Mrs J.A. Barnes, Pickering

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 £5.00;
Second £3.00; 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.

Rules for the Honey Classes 1-15 are at the end of the
honey section.

- Class 1 ONE CAKE OF BEES WAX,
not less than 200g (1/2 lb)**
- Class 2 ONE FRAME OF COMB
HONEY, deep or shallow**
- Class 3 TWO 1lb. JARS EXTRACTED
LIGHT HONEY**
- Class 4 TWO 1lb. JARS EXTRACTED
HEATHER HONEY**
- Class 5 TWO 1lb. JARS
GRANULATED OR SOFT SET
HONEY**
- Class 6 TWO 1lb. JARS MEDIUM OR
DARK HONEY**
- Class 7 TWO 1lb. SECTIONS OF
COMB OF HEATHER or
FLOWER HONEY**
- Class 8 CUT COMB OF HONEY 200g
(1/2lb) in plastic cut comb
container with clear lid**

Class 9 HONEY CAKE

Ingredients:

6oz Butter

12oz Honey

2 Large Eggs

9oz 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.

Class 10 ONE BOTTLE OF SWEET MEAD

Class 11 ONE BOTTLE OF DRY MEAD

Class 12 ONE BOTTLE OF SPECIALISED MEAD. Cyser Methyglin, Pyment, Hypocrass or Melomel.

Class 13 1X 1 LB "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.

Class 14 5X 1 OZ BARS OF BEESWAX.

Class 15 HONEY AS FOR SALE. 3 jars of the same type of honey appropriately labelled for sale at any outlet.

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).

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.

Class 16 ONE BOTTLE OF FLAVOURED GIN (not sloe)

Class 17 ONE BOTTLE SLOE GIN (small bottle)

Class 18 ONE BOTTLE (of any other) LIQUEUR - (Small Bottle)

Class 19 FLAVOURED VINEGAR IN A SMALL BOTTLE

CD LAMB TROPHY to best bottle of Sloe Gin.
PETERLEE TROPHY to best liqueur.

STATE DATE AND VARIETY MADE OR
UNABLE TO BE JUDGED.

**NOTE:- ONLY ONE ENTRY PER CLASS
PER EXHIBITOR IN CLASSES 20-28**

Class 20 JAR OF LEMON CURD

The Dr. Fiona Clarke Memorial Trophy to be presented to the winner of Class 20

Class 21 JAR OF JAM - Strawberry

This class is kindly sponsored by Daytona Kitchens and Bathrooms

Class 22 JAR OF JAM - Raspberry

Class 23 JAR OF JAM - Blackcurrant

Class 24 JAR OF JAM - any other named variety

Class 25 JAR OF MARMALADE

Class 26 JAR OF FRUIT JELLY, any named variety

Class 27 JAR OF UNUSUAL PRESERVE

Class 28 JAR OF CHUTNEY

**A MAXIMUM OF 2 ENTRIES PER
EXHIBITOR FROM CLASS 29 ON WARDS**

Class 29 WHITE BREAD, Made in a 1lb loaf tin or 454gram, at least 24 hours old

Class 30 BROWN BREAD, Made in a 1lb loaf tin or 454gram, at least 24 hours old

The WELFORD CUP is awarded to the best bread loaf.

Class 31 TWO FRUIT TEACAKES
The KA HAITH Salver to the winner to be held for 1 year.

Class 32 4 BREAD BUNS - white or brown

Class 33 SPECIALITY BREAD (any shape)

Class 34 FLAPJACK - Four pieces

Class 35 SIX GINGER BISCUITS, Rolled out and use cutter

Class 36 ONE ROUND SHORTBREAD

Class 37 FOUR CHOCOLATE CHIP COOKIES

Class 38 FOUR CHOCOLATE BROWNIES

Class 39 FOUR FRUIT SCONES

Class 40 FOUR CHEESE SCONES

Class 41 FOUR ANY OTHER FLAVOURED SCONE

Class 42 LEMON MERINGUE PIE
This class is kindly sponsored by Daytona Kitchens and Bathrooms

Class 43 4 ALMOND TARTS

Class 44 4 JAM TARTS

Class 45 1 BAKEWELL TART

Class 46 SAUCER FRUIT PIE, Short Crust Pastry

Class 47 BAKED EGG CUSTARD TART

Class 48 EGG AND BACON FLAN

Class 49 4 SAUSAGE ROLLS

All cakes to be displayed on a doyley or paper plate

Class 50 MEN ONLY: CAKE OF OWN CHOICE - not to be iced

Class 51 DUNDEE CAKE
This class is kindly sponsored by Daytona Kitchens and Bathrooms

Class 52 DATE & WALNUT LOAF

Class 53 CHERRY ALMOND CAKE

Ingredients:

225g/8oz soft margarine

225g/8oz caster sugar

4 large eggs

310g/11oz plain flour

1 level teaspoon baking powder

175g/6oz glace cherries (washed, dried & halved)

25g/1oz ground almonds

25g/ 1oz flaked almond

2-3 drops of almond essence

275g/10oz sultanas

Glace cherries & almonds for top.

Method:

1. "all in one"

2. Place in 8" (approx) cake tin & sprinkle with cherries & almonds.

3. Bake, gas mark 2/150oC for 21/4 to 21/2 hrs

4. Leave 15 mins before turning out onto a wire tray

Class 54 TRADITIONAL JAM SWISS ROLL

Class 55 LEMON DRIZZLE CAKE/LOAF

Class 56 A FATLESS SPONGE

Class 57 CARROT CAKE

Class 58 GINGER LOAF/CAKE

Class 59 VICTORIA SANDWICH CAKE

THE HARFORTH SALVER (to be held for one year)

To be awarded to the Winner of Class 59.

Class 60 4 PIECES FROM A TRAY BAKE

Class 61 MILLIONAIRE SHORTBREAD
(Shortbread, fudge and chocolate)
4 pieces

Class 62 FOUR FRUIT MUFFINS,
Paper Cases

Class 63 FOUR BUTTERFLY CAKES,
Paper Cases

Class 64 ICED COFFEE CAKE

Class 65 AN UNUSUAL FLAVOURED
CAKE (must have a label
identifying the flavour)

Class 66 FOUR ICED CUPCAKES,
not to be cut

Class 67 6 PETIT FOURS

Class 68 ICED 'DRIP' CAKE, Let your
imagination run wild. Not to be cut

Class 69 4 ICED BUSCUITS

Class 70 AFTERNOON TEA ON A CAKE
STAND