

## Advice: Honey Section, Summer 2024

Your entries don't need to be perfect. Don't be afraid, just 'have a go'!

The more entries the better the show.

- Check that your entries comply with all the requirements mentioned in the schedule.
- Please don't hesitate to ask the Show Secretary if there is anything that you don't understand.  
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### Honey jars

- Clear glass jars. Capacity **340g or over**. (12oz, approx. 300ml, or over)
- Screw or twist lids. Clean, free from honey and not rusty.
- All jars should be filled to at least the "fill line" - no daylight should be visible below the lid. Do not overfill.
- Avoid fingerprints on your jar.

### Clear run honey

- Aroma and flavour of the honey are most important. There should be no external flavours or odours.
- Shine a torch under and through the jar of honey to check for clarity and/ or debris.
- Bright and crystal clear - no cloudiness.
- No hint of granulation.
- Free from debris and dust. Minute particles can sometimes be removed with a fine straw.
- No froth or bubbles. Multiple fine bubbles can sometimes be cleared by careful heating. Bubbles and froth can be skimmed from the surface of the honey.
- Classified as **light run** or as **medium or dark run** by checking its colour against grading glasses. Please contact the Show Secretary in advance of the Show if you need help classifying your honey.

### Naturally granulated or soft-set honey

- Aroma and flavour of the honey are most important. There should be no external flavours or odours.
- Smooth, even granulation with no streaks or swirls.
- Free from debris and dust. Shine a torch under and through the jar of honey to check for debris.
- Frosting around the neck of the jar can be avoided, to some extent, by filling slightly warmed jars.
- Surface should be soft set and not fluid.

## 'Black jar' of honey

- Any type of honey, judged solely on taste and smell. There should be no external flavours or odours.
- The sides of the jar may be covered in any way such that the honey can not be seen.

## Honey cake

- Must be made according to the set recipe on page 27.
- Recipe is written for a 20cm (8") diameter cake tin but may be scaled for a smaller or larger tin.
- Direct like-for-like replacements may be used to avoid specific allergens. For example, egg replacer or vegan butter.
- Try to use local honey, better still your own. **State the origin of your honey** next to your exhibit - **title cards** are available from the steward if necessary.
- The majority of marks will be awarded for flavour and aroma. No off-flavours/ odours and no hint of staleness.
- All ingredients should be well mixed and evenly distributed.
- Well risen and evenly baked. No burned edges or uncooked middles.
- No raising agent tunnels. No large air bubbles nor crumbling edges.
- Following the addition of the honey syrup, this is a **very moist cake**. There should be almost no free syrup on the plate; however, the cake may appear almost soggy!
- No **cooling rack marks** on the top of your cake.
- Smooth sides, indicating a well lined tin. Lining paper should be removed from your cake prior to display.
- Displayed on a plain plate, doily optional.
- Protected by a transparent covering, such as a cake dome or clingfilm.