

HONEY & RAISIN CAKE

Cake:

| | |
|-------------|-------------------------|
| 125g butter | 2 eggs |
| 125g honey | 125ml milk |
| 55g sugar | 1tsp mixed spice |
| | 300g self raising flour |
| | 170g raisins |

Topping:

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|------------------|
| 90g cream cheese |
| 90g butter |
| 1tbsp honey |
| 160g icing sugar |

Preheat the oven to 160°C/Gas Mark 3. Grease a 20cm cake tin.

For the cake:

Combine butter, honey and sugar in a saucepan. Stir over heat, without boiling, until butter is melted. Let stand for 5 minutes.

Stir in remaining ingredients. Pour mixture into prepared tin and bake in the oven for about 40 minutes. Turn on to wire rack to cool.

For the topping:

Beat cream cheese, butter, and honey with a mixer. Then gradually beat in the icing sugar. Spread on top of cake.

LEMON & HONEY LOAF

Loaf:

| | | |
|------------------------|--------------------------|------------------------|
| 4oz (100g) soft butter | 9oz (225g) plain flour | 2 eggs |
| 2oz (50g) caster sugar | 2tsp baking powder | 3floc (75ml) milk |
| 4oz (100g) honey | 1tsp bicarbonate of soda | 1/4tsp vanilla essence |
| Grated rind of 1 lemon | Pinch of salt | 1oz (25g) mixed peel |

Glaze:

| | | |
|---------------------|--------------|--------------------|
| 2tblsp caster sugar | 1tblsp honey | 3tblsp lemon juice |
|---------------------|--------------|--------------------|

Preheat the oven to 150°C/300°F/Gas Mark 2. Grease and line a 2lb (900g) loaf tin.

For the loaf:

Sift flour, baking powder, bicarbonate of soda and salt into a bowl.

Cream butter, lemon rind, honey and sugar together. Add eggs one at a time.

Add the flour mix. Add the milk, vanilla essence and chopped mixed peel. Mix together.

Put mixture into the tin and cook for approximately 60 – 75 minutes. Test with skewer after 50 minutes. Leave to cool for a few minutes.

For the glaze:

Gently heat caster sugar, honey and lemon juice together until sugar dissolves, then pour glaze over cake.

When cooled remove from tin.



Essex Beekeepers' Association

Romford Division

Romford Honey Show: Saturday 18th October 2025

Judge: Paul Abbott

Venue: The Ascension Church, Collier Row Road, Collier Row, RM5 2BA

Schedule of Classes

| | | |
|----|--|--|
| 1 | Light clear honey | two 1lb jars |
| 2 | Medium clear honey | two 1lb jars |
| 3 | Dark clear honey | two 1lb jars |
| 4 | Crystallised or Soft Set honey | two 1lb jars |
| 5 | Clear honey, any colour, as for sale <i>(all jars to be labelled with exhibitor's own labels)</i> | four 1lb jars |
| 6 | Crystallised or Soft Set honey as for sale <i>(all jars to be labelled with exhibitor's own labels)</i> | four 1lb jars |
| 7 | Three different honeys <i>(any combination of colours, set or clear)</i> | three 1lb jars |
| 8 | Gift honey, any colour <i>(to be donated to St Francis Hospice)</i> | one 1lb jar |
| 9 | NOVICE: Clear honey, any colour | two 1lb jars |
| 10 | Beekeeper max 5 years: Clear honey, any colour | two 1lb jars |
| 11 | Beekeeper max 5 years: Set honey, any colour | two 1lb jars |
| 12 | Cut Comb honey <i>(plastic container, 7–9oz gross weight)</i> | one piece |
| 13 | Frame for Extraction | any size |
| 14 | Dry mead | one bottle |
| 15 | Sweet mead | one bottle |
| 16 | Beeswax | one cake, any size |
| 17 | Beeswax Candles , produced by any method <i>(one candle to be lit by judge)</i> | matching pair |
| 18 | Honey Fudge , to given recipe | six pieces |
| 19 | Honey & Raisin Cake , to given recipe | 20cm approx, round |
| 20 | Lemon & Honey Loaf , to given recipe | 2lb approx, loaf |
| 21 | Honey Bakery: baked item containing honey <i>(can be Bread, Cake, Biscuits, etc – you choose)</i> | ...to own recipe <i>(must supply recipe)</i> |
| 22 | Photograph related to bees/beekeeping | one entry per exhibitor |
| 23 | 'Judge It Yourself' Honey (See Regulation 14) | one jar |

PLEASE READ RULES AND REGULATIONS CAREFULLY

Regulations

- 1 **All honey and wax** (except for Classes 18, 19, 20, 21) must be the produce of the exhibitor's own bees and have been bottled/prepared by the exhibitor.
- 2 **Honey for Classes 18, 19, 20, 21** must be produced by a Romford Division Member, not necessarily by the exhibitor, but Regulation 11 applies. The purpose of this regulation is to enable Members and Associates not producing their own honey to participate in the Show by acquiring honey from another Member.
- 3 **Extracted honey** must be exhibited in plain clear 454g (1lb) squat glass jars with either standard gold lacquered or plastic matching lids.
- 4 **Honey colour** shall be determined using standard grading glasses.
- 5 **Novice** is an entrant who has not won a first prize at any honey show for extracted honey.
- 6 **Cut Comb** must be shown in standard 227g (8oz) white or clear containers with transparent snap-on tops and must have a gross weight between 200g and 255g (7oz–8oz).
- 7 **Uniformity.** When a class requires the staging of more than one exhibit of the same type, the containers and exhibits shall be matching in all respects. Pattern/mould marks (letters or numbers) on class containers are not relevant.
- 8 **Labels.** Exhibitors must affix a label, supplied by the Show Secretary, to every exhibit except for Classes 5 & 6. The label must not be altered.
 - For jars and bottles the label should be fixed so that the bottom of the label is between 10 and 15mm up from the bottom of the vessel.
 - Labels on Cut Comb containers should be fixed, one on the lid and one on the long side of the container.
 - On Frames for Extraction, one label should be located at the top right corner of the vertical transparent face of the display case, and one on top of the horizontal top bar of the frame.
 - Wax: One label must be fixed on the glass/perspex top of the display case (if used), and one on the uppermost surface of the wax.
 - Candles: One label must be affixed to each candle near the base.
 - Cookery classes 18, 19, 20, 21: The label should be fixed to the display plate.
 - Photograph: The label should be fixed to the back of the photograph.
- 9 **Mead** must be shown in clear, colourless glass punted bottles of approximately 25 fluid ounces capacity, with rounded (not sloping) shoulders and without lettering of any kind. Flanged stoppers must be used, either with cork flanges, white plastic flanges, or all plastic. Bottles should be filled to within 12mm (half inch) of the bottom of the stopper.
- 10 **Candles** must be exhibited vertically, either free-standing, in candle holders, or on spikes supplied by the entrant. One candle to be lit by the judge.
- 11 **Fudge, cake, loaf, and honey bakery exhibits** must have been prepared and cooked by the exhibitor.
- 12 **Honey Bakery exhibit recipe** must be displayed alongside the entry.
- 13 **Photography exhibit** must have been taken by the exhibitor. Entries will be judged on bees and beekeeping interest rather than on photographic excellence.
- 14 **Honey for Class 23** as for Regulation 3, except that the weight may be 227g (8oz), 340g (12oz), or 454g (1lb).

Honey Show Rules

- 1 Show Venue: The Ascension Church, Collier Row Road, Collier Row, RM5 2BA.
- 2 Show Judge: Paul Abbott of Southend Division EBKA.
- 3 Romford Division Members and Associates ONLY are invited to exhibit at this honey show.
- 4 Only ONE entry per class per exhibitor will be accepted.
- 5 Entry forms: completed entry forms must reach the Show Secretary **at the very latest by Thursday 16th October**.
You may get your completed entry forms to the Show Secretary...
 - either, by hand at the Division's meeting on Thursday 2nd October
 - or, by email
 - or, by post
- 6 Exhibit labels: You may collect your labels at the Division's meeting on Thursday 2nd October, **provided** the Show Secretary has either your form or the details (by email) of your entry **before** that meeting.
Otherwise labels will be issued at The Ascension Church Hall prior to staging on the day of the Show. Labels will not be posted.
- 7 All entries **MUST** be delivered to The Ascension Church Hall between 12.30pm and 2.00pm on Saturday 18th October 2025.
- 8 Results and presentation of cups will be made at the Romford Show Supper held on the evening of the Show at the same venue. Booking for the Show Supper should be made with Liz McNeill (01708 765898 jmandliz44@aol.co.uk).
- 9 Entries can only be, and must be, collected at the end of the Show Supper.

Show Secretary:

Angela Mander 07941 332780 angelam59@hotmail.co.uk
67 Woodman Road, Brentwood, Essex CM14 5AU

**** Class 23 ****

As this class proved popular last year, we have decided to keep it in the Show Schedule

Judging will be by **Members and Guests** as they arrive for the Honey Show Supper.

Recipes

HONEY FUDGE

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|------------------------------------|-------------------------------|
| 1lb (450g) sugar | 2 dessertspoons English honey |
| 1 small tin (170g) evaporated milk | 1 tsp (5ml) vanilla essence |
| 2oz (50g) butter or margarine | |

- Mix ingredients well. Bring to the boil, then raise the temperature very slowly to 240°F (115°C), stirring carefully all the time.
- Remove from the heat and stir until it begins to thicken, then beat well and pour quickly into a buttered tin.
- Cut when firm.