

Honey Products

NOTICE

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HONEY

Classes:

01. 500g Honey - Light Amber
02. 500g Honey - Medium Amber
03. 500g Honey - Dark Amber
04. 500g Honey - Candied
05. 500g Honey - Creamed
06. Honey - Novelty
(ie. Honey Confection, Honey with Fruits, Nuts)

BEESWAX

Classes:

07. 500g Beeswax - in flora margarine mold
08. Beeswax Candle - Junior Entry
09. Beeswax Candle - Senior Entry
10. Beeswax Candle - Foundation

OTHER

Classes:

11. Frame Sealed Honey - full depth
12. Frame Sealed Honey - other than full depth
13. Section of Honeycomb

TROPHIES & DONATIONS

Kangaroo Island Beekeepers Association
Kangaroo Island Pure Grain

RAISIN HONEY GEMS

6 to a plate

Open to all school aged children
Using recipe on page 22 of the
Kangaroo Island Honey Cookbook

INGREDIENTS

- | | |
|-------------------------|----------------------|
| 1 ½ cups of clear honey | ¼ tsp carb soda |
| 190g margarine | 1 tsp cinnamon |
| 1 beaten egg | 1 ½ cups rolled oats |
| 2 ½ cups plain flour | ¾ cup of raisins |
| 2 ¼ tsps baking powder | 2 tblsps hot water |

METHOD

Set oven at 190 °C. In a large bowl blend, honey and margarine. Beat egg and add to honey mixture. Add flour and dry ingredients to the mixture. Add rolled oats, raisins and water. Mix well. Drop teaspoon full on a greased tray. Bake for 15 minutes.

HONEY PRODUCTS TROPHIES

Champion honey product exhibit
\$20 Cash Prize

Best honey exhibit
\$10 Cash Prize

Best beeswax exhibit
\$10 Cash Prize

Best frame exhibit
\$10 Cash Prize