

H

SECTION

Honey Products

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HONEY

Classes:

- 801. 500g Honey - Light Amber
- 802. 500g Honey - Medium Amber
- 803. 500g Honey - Dark Amber
- 804. 500g Honey - Candied
- 805. 500g Honey - Creamed
- 806. Honey - Novelty (ie. Honey Confection, Honey with Fruits, Nuts)

BEESWAX

Classes:

- 807. 500g Beeswax - in flora margarine mold
- 808. Beeswax Candle - Junior Entry
- 809. Beeswax Candle - Senior Entry
- 810. Beeswax Candle - Foundation

OTHER

Classes:

- 811. Frame Sealed Honey - full depth
- 812. Frame Sealed Honey - other than full depth
- 813. Section of Honeycomb

TROPHIES & DONATIONS

Kangaroo Island Beekeepers Association
Kangaroo Island Pure Grain

RAISIN HONEY GEMS

6 to a plate

Class - 814

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

INGREDIENTS

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