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

Overall Champion Exhibit - Honey Product
$20 Cash Prize

Champion Exhibit - Honey
$10 Cash Prize

Champion Exhibit - Beeswax
$10 Cash Prize

Champion Exhibit - Sealed Honey Frame
$10 Cash Prize