Home Made Produce

Honey, Gin, Liqueurs, Preserves, Bread, Pastries, Biscuits, Cakes and Icing Section
ALL ESSENTIAL PASS HOLDING VEHICLES TO BE ON THE SHOWFIELD BY 8.30AM, NO MOVEMENT OF VEHICLES AFTER 8.30AM.
Exhibits to be displayed by 9am. (YOU MUST BRING ENTRY SHEETS TO COLLECT YOUR ENTRIES AT 4.30 - 5.00PM.)
Judging the Exhibits, the right of opening any or all bottles is reserved. First Prize £6.00;
Second £4.00; Third £2.00. ENTRY FEE £1.00. Exhibitors limited to a maximum of three entries per exhibitor in each class.
EVERY EXHIBIT in Classes 1-28 Honey, Home Made Produce must have adhered to it the Small Adhesive Label provided by the Secretary to the Show.
NO REMOVAL OF ITEMS BEFORE 4.30PM.
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19/09/2026 08:00

HONEY **Start At: 19/09/2026 09:30**

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RULES FOR HONEY CLASSES 1-15
The Show Secretary provides one label; additional labels, where appropriate, will be provided when the exhibits are staged.
Jars must be fully filled, with no gap visible between top of bottled honey and base of lid. In all honey classes, with the exception of classes 13 and 15, extracted honey must be exhibited in 454g (1lb) British Standard squat clear glass honey jars. Standard gold lacquered metal screw caps only should be used.
Jars in any one class must be matching, uniform pairs, and of the same type/manufacture. Mould mark numbers are not relevant i.e. they need not be the same number. Ornamental or decorative jars with printed lids are acceptable in classes 13 and 15 with a minimum weight of 340g.
Frames must be staged in an enclosed bee-proof showcase with clear transparent sides, with the frame itself easily removable for inspection by the judge. Frames with black, 'coloured' or plastic foundation are not acceptable.
Mead shall be exhibited in full clear white or slightly green tinted round shouldered Bordeaux style wine bottles of 70/75cl capacity, with or without punted bottoms; without names, fluting or ornamentation and sealed with white plastic flanged end cork stoppers. Specialised mead (class 12) should be labelled with the type and ingredient. Bottles with flanged or screw tops
or non-standard will be disqualified. The space between the liquid and fully seated stopper must be between 5 and 20mm.
Ring: HOME MADE PRODUCE

Judges

Dave Shannon (Judge)

Number	Name	Description
1	ONE CAKE OF BEES WAX, not less than 200g	
2	ONE FRAME OF COMB HONEY, deep or shallow.	
3	TWO 1lb. JARS EXTRACTED LIGHT HONEY.	
4	TWO 1lb. JARS EXTRACTED HEATHER HONEY	.
5	TWO 1lb. JARS GRANULATED OR SOFT SET HONEY.	
6	TWO 1lb. JARS MEDIUM OR DARK HONEY.	
7	TWO 1lb. SECTIONS OF COMB OF HEATHER OR FLOWER HONEY.	
8	CUT COMB OF HONEY 200g in a commercially available clear cut comb container with lid	
9	HONEY CAKE,	Ingredients: 170g Butter 340g Honey 2 Large Eggs 225g SR Flour Method: Melt butter and honey over low head, slow simmer while stirring for 1 minute. Cool, mix in flour and eggs put in 20cm lined tin. Bake at 150c (fan) for about 45 - 60 minutes To assist with presentation and ease of tasting, the cake will be placed on a black plate in a clear polythene bag to be provided by the section Secretary.
10	ONE BOTTLE OF SWEET MEAD	
11	ONE BOTTLE OF DRY MEAD	
12	ONE BOTTLE OF SPECIALISED MEAD	Cyser Methyglin, Pyment, Hypocrass or Melomel
13	IX "BLACKED OUT" JAR OF HONEY	Any type of honey in a 1lb jar to be judged on flavour. Must be free of wax and debris. Black sleeve to be provided. Minimum 340g
14	5 IDENTICAL BARS OF BEESWAX 25g	
15	HONEY AS FOR SALE	3 JARS OF THE SAME TYPE OF HONEY APPROPRIATELY LABELLED FOR SALE AT ANY OUTLET

GINS & LIQEURS **Start At: 19/09/2026 09:30**

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Judges

Richard Marsden (Judge)

Number	Name	Description
16	ONE BOTTLE OF FLAVOURED GIN (NOT SLOE)	
17	ONE BOTTLE SLOE GIN (small bottle)	
18	ONE BOTTLE OF ANY OTHER LIQUEUR	
19	FLAVOURED VINEGAR IN A SMALL BOTTLE	

PRESERVES **Start At: 19/09/2026 09:30**

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Judges

Mrs J Firman (Judge)

Number	Name	Description
20	PRESERVES SMALL JAR LEMON CURD	
21	JAR OF JAM - Strawberry	
22	JAR OF JAM- Raspberry	
23	JAR OF JAM - Blackcurrant	
24	JAR OF JAM- any other named variety	
25	JAR OF MARMALADE	
26	JAR OF FRUIT JELLY, any named variety	
27	JAR OF UNUSUAL PRESERVE	
28	JAR OF CHUTNEY	

BREAD **Start At: 19/09/2026 09:30**

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Judges

Mrs A Cowie (Judge)

Number	Name	Description
29	WHITE BREAD,MADE IN A 1 lb LOAF TIN OR 454gr at least 24 hours old.	
30	BROWN BREAD, MADE IN A 1 lb LOAF TIN OR 454gr at least 24 hours old.	
31	TWO FRUIT TEACAKES winner of class 31 to receive the K A Haith Salver	
32	4 BREAD BUNS WHITE OR BROWN	
33	SPECIALITY BREAD (ANY SHAPE)	

Biscuits **Start At: 19/09/2026 09:30**

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Judges

Mrs B Turner (Judge)

Number	Name	Description
34	FLAPJACK -Four pieces.	
35	SIX GINGER BISCUITS, Rolled out and use cutter	
36	ONE ROUND SHORTBREAD	
37	FOUR CHOCOLATE CHIP COOKIES	
38	FOUR CHOCOLATE BROWNIES	

PASTRIES **Start At: 19/09/2026 09:30**

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Judges

Mrs G Dunwell (Judge)

Number	Name	Description
39	FOUR FRUIT SCONES	
40	FOUR CHEESE SCONES	
41	FOUR ANY OTHER FLAVOURED SCONE	
42	LEMON MERANGUE PIE	
43	4 ALMOND TARTS	
44	4 JAM TARTS	
45	1 Bakewell Tart (feather iced)	
46	SAUCER FRUIT PIE, SHORT CRUST PASTRY	
47	BAKED EGG CUSTARD TART	
48	EGG AND BACON FLAN	
49	4 SAUSAGE ROLLS	

CAKES **Start At: 19/09/2026 09:30**

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Judges

Jane Harland (Judge)
Mrs Mabel Worsdale (Judge)

Number	Name	Description
50	MEN ONLY CAKE OF OWN CHOICE	
51	DUNDEE CAKE	
52	DATE & WALNUT LOAF	
53	Cherry Almond Cake	Ingredients 200g glace cherries 225g self raising flour 175g softened butter 175g caster sugar 1 lemon zest only 50g ground almonds 3 large eggs Decoration 175g icing sugar 1 lemon, juice only 5 glace cherries, quartered Method Preheat oven to 180C/160C fan /gas 4 Grease a 20cm round tin Cut the cherries into quarters. Set aside five of the quartered cherries for decoration later.sd Put the rest of the cherries in a sieve and rinse in running water, drain well and dry on kitchen paper then put two tablespoons of the flour with them, to help stop them from sinking to the bottom of the cake. Measure the remaining ingredients into a bowl and beat well for two minutes to mix thoroughly. Lightly fold in the cherries then put mixture into the prepared tin. Bake in the preheated oven for 50-60 mins until risen and golden brown and a skewer inserted into the centre comes out clean. Leave to cool in the tin for 10 mins then turn out and cool on a wire rack. For the icing mix the icing sugar with the lemon juice to a thick paste. Drizzle over the cooled cake using the back of a spoon, then sprinkle over the toasted almonds and reserved cherries.
54	TRADITIONAL JAM SWISS ROLL	
55	LEMON DRIZZLE CAKE/LOAF	
56	Cake made in an air fryer	
57	CARROT CAKE, UN-ICED	
58	GINGER LOAF	
59	VICTORIA SANDWICH CAKE	Jam Filling Only
60	4 PIECES FROM A TRAY BAKE	
61	4 PIECES MILLIONAIRE SHORTBREAD (SHORTBREAD, FUDGE AND CHOCOLATE)	
62	FOUR FRUIT MUFFINS paper cases	
63	FOUR BUTTERFLY CAKES	

Icing **Start At: 19/09/2026 09:30**

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Rebecca Lomas (Judge)

Number	Name	Description
64	ICED COFFEE CAKE	
65	AN UNUSUAL FLAVOURED CAKE (must have a label identifying the flavour)	
66	ICING - FOUR ICED CUP CAKES	
67	SIX PETIT FOURS	
68	ICED 'DRIP' CAKE "LET YOUR IMAGINATION RUN WILD" not to be cut	
69	FOUR ICED BISCUITS	
70	AFTERNOON TEA ON A CAKE STAND	