

FERMANAGH BEEKEEPERS' ASSOCIATION

19th ANNUAL HONEY SHOW 2024

Florence Court House, Florencecourt

Sunday 25th August Proceedings

Exhibit entry and staging	9.30am – 11.00am
Judging	11.00am – 1.00pm
Viewing	1.00pm – 2.30pm
Results and Awards	2.30pm
Chairman's comments	3.00pm

Close exhibit room and collection of exhibits at 4pm.

Please note that those members registering entries should come early to avoid any last-minute rush. These timings are approximate and will obviously be dependent on the level of entries.

SUGGESTED HONEY CAKE RECIPE

150g	butter or margarine	100g	light soft brown sugar
175g	clear honey	15ml	water
200g	self-raising flour	2 eggs	(size 2)

Oven temperature 350 F / 180 C or gas mark 4 – (Fan ovens may vary)

- Grease and line a 6.5 - 7" round cake tin.
- Place the sugar, butter, honey and water in a pan and heat gently, stirring until the sugar is dissolved.
- Sift the flour over the surface and stir in. Then beat well with a wooden spoon to remove any lumps.
- Beat the eggs lightly and then beat them into the mixture, evenly.
- Turn the mixture into the prepared tin.
- Bake for 40 minutes until firm and golden brown.
- Cool lightly in the tin and then turn out onto a wire cooling rack.

NB. Use this recipe as a guide only. Add Currants Raisins etc, to make fruit Honey Cake