



ROYAL THREE COUNTIES SHOW

JUNIOR BEES & HONEY SCHEDULE

15-17 June 2018

Entries close on 15th May 2018

No late entries accepted.

Judge: Mrs C Cracknell

The overall 'Best in Show' exhibit across all of the sections will receive a family ticket to the Three Counties Countrytastic event.

ALL ENTRIES TO BE SENT TO

Bees and Honey Section, Royal Three Counties Show,
The Showground, Malvern, Worcestershire WR13 6NW.

Tel (01684) 584917 Fax (01684) 584910

**For any queries regarding the schedule contact Elizabeth Voyce, Organiser of Bees and Honey Section
(mobile 07717708860)**

JUNIOR CLASSES

B31 Colour in a bee picture (see attached outline). Up to 6 years of age.

B32 Make/create or design any item of interest connected with bee keeping. Age 7 – 11 years.

B33 Make/create or design any item of interest connected with bee keeping. Age 12 – 16 years.

JUNIOR COOKERY CLASS

This class is open to two age groups **B34 and B36 (7 – 11 years)** and **B35 and B37 (12 – 16 years)** please mark your entry clearly with your age group.

B34/ B35 Flapjacks (6 flapjacks to be displayed)

Ingredients

- 170g (6oz) margarine
- 4 tbsp honey
- 285g (10oz) porridge oats
- 170g (6oz) brown sugar
- 85g (3oz) sultanas

Method

1. Heat oven to 180C/350F/gas 4.
2. Grease the tin which should be approximately 15 x 25.5 cm (6 x 10”).
3. Put margarine and honey in a saucepan (ask for adult help with this).
4. Heat gently until margarine has melted, remove from heat, stir in sugar, oats and sultanas.
5. Mix well then spread mixture evenly over the base of the tin.
6. Bake in centre of oven for 20 minutes.
7. Leave to cool for 5 minutes then cut into strips, leave in tin until cold.



B36/B37 Gingerbread Men (3 gingerbread men to be displayed)

Ingredients

- 340g (12oz) plain flour
- 1½ tsp ground ginger
- 1 tsp bicarbonate of soda
- 115g (4oz) margarine
- 170g (6oz) light brown sugar
- 4 tbsp honey
- 1 egg

Method

1. Heat the oven to 190°/374F/gas mark 5.
2. Grease baking sheets.
3. Warm the honey so it pours.
4. Sift together flour, bicarb and ginger and then rub in the margarine.
5. Add the sugar, honey and beaten egg in and then mix well.
6. Knead until smooth.
7. Allow mixture to rest to ease rolling.
8. Roll out, cut and bake for 10-15 minutes.
9. Cool on a wire rack.
10. 'Bee' creative with how you decorate your gingerbread men....





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