

HAGLEY & STOURBRIDGE, KIDDERMINSTER AND NORTH EAST WORCS. BRANCHES

JOINT HONEY SHOW

HAGLEY FREE CHURCH, 95 WORCESTER ROAD, HAGLEY, DY9 0NG
 SATURDAY 7 SEPTEMBER 2019, 08.30 hours to 17.00 hours.

TO BE JUDGED BY: TBA
 SECRETARY: TBA
 STEWARD: TBA

ENTRY FORM

YOUR NAME			
YOUR ADDRESS			
POST CODE		TEL:	
BBKA BRANCH			
JUNIOR	Under 18 on day of Show.	YES	NO

CLASS NUMBER	NO: OF ENTRIES	FEE @ £0.50 PER ENTRY
GIFT CLASS – FREE ENTRY	TOTAL:	

HONEY FRUIT CAKE RECIPE (CLASS 23) - Use only the following ingredients.

- 225g/8oz. self-raising flour
- 115g/4oz. butter or margarine
- 225g/8oz. honey
- 280g/10oz. mixed fruit
- 2 eggs
- pinch of salt
- small pinch of lemon zest.

Cream together the butter (or margarine) and honey. Break the eggs into a bowl and beat together, lightly warm this by standing the bowl in a large container of warm water for a few minutes. Gradually add the warmed beaten eggs to the creamed butter honey mixture, creaming well. Lightly fold in the mixed fruit, flour, zest and salt. A little milk may be added if necessary. Bake in an 18-21cm round tin, lined with greaseproof paper, in a preheated oven at approximately 320° F (160° C gas mark 4 to 5) for about 1½ hours.

JOINT HONEY SHOW

HAGLEY FREE CHURCH, 95 WORCESTER ROAD, HAGLEY, DY9 0NG
 SATURDAY 8 SEPTEMBER 2019, 08.30 hours to 17.00 hours.

TO BE JUDGED BY: MR TERRY ASHLEY
 SECRETARY: MR KEN BEDDOE
 STEWARD: JANE NEWSOME
ENTRY FORM

YOUR NAME			
YOUR ADDRESS			
BBKA BRANCH			
POST CODE		TEL:	
JUNIOR	Under 18 on day of Show	YES	NO

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