JOINT HONEY SHOW

HAGLEY FREE CHURCH, WORCESTER ROAD, HAGLEY, DY9 0NG SATURDAY 17th SEPTEMBER 2022, 0830 hours to 1730 hours.

TO BE JUDGED BY: MR LYNDON CORBETT SECRETARY: MR KEN BEDDOE STEWARD: MR NIEL PROFFETT

ENTRY FORM

POST CODE	TEL:							
BBKA BRANCH								
JUNIOR	Under 18	on day of Show.	YES	NO				
CLASS NUMBER		NO: OF ENTRIES	FREE					

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

225g/8oz. self-raising flour 2 eggs 115g/4oz. butter or margarine pinch of salt

225g/8oz. honey small pinch of lemon zest.

280g/10oz. mixed fruit - NO cherries in mixed fruit

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 $1\frac{1}{2}$ hours.

TOTAL:

GIFT CLASS – FREE ENTRY

YOUR NAME
YOUR ADDRESS

JOINT HONEY SHOW

HAGLEY FREE CHURCH, WORCESTER ROAD, HAGLEY, DY9 0NG SATURDAY 7TH SEPTEMBER 2019, 0830 hours to 1730 hours.

TO BE JUDGED BY: MR LYNDON CORBETT SECRETARY: MR KEN BEDDOE STEWARD: MR NIEL PROFFETT ENTRY FORM

BBKA BRANCH						
POST CODE			TEL:			
JUNIOR	Under 18	on day of Show			YES	NO
CLASS NUMBER		NO: OF ENTR	ES	FEE @ £0.	50 PER ENT	RY
					'	
CIET CLASS EDE	ENTDV		TOTAL	1		

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

225g/8oz. self-raising flour 2 eggs 115g/4oz. butter or margarine pinch of salt

225g/8oz. honey small pinch of lemon zest.

280g/10oz. mixed fruit - NO cherries in mixed fruit

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 $1\frac{1}{2}$ hours.

YOUR NAME
YOUR ADDRESS