



ROYAL THREE
COUNTIES SHOW

in association with



JUNIOR BEES & HONEY SCHEDULE

14-16 June 2019

Entries close on 14th May 2019

No late entries accepted.



Judge: Mrs Deborah Smith

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

Age 6 and under:

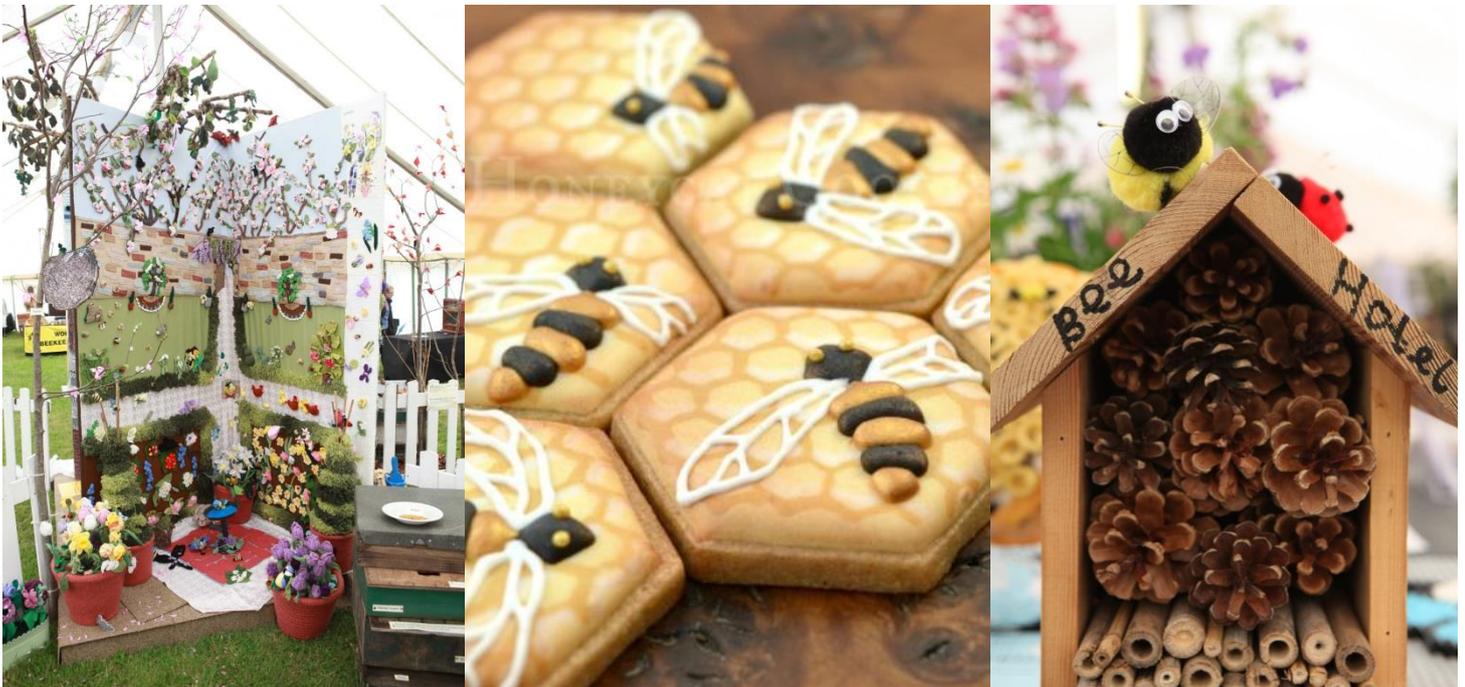
- B31** Make your own bee sculpture made from arts and craft materials.
- B32** Create a bee collage out of any materials (no bigger than A4).

Age 7 – 11 years:

- B33** Photography – a photo of a bee or that has a beekeeping theme (no bigger than A4).
- B34** Create a bee themed garden that fits inside a shoe box.
- B35** Cookery Section: Flapjacks – 6 flapjacks to be displayed (recipe can be found on the back page).
- B36** Cookery Section: Gingerbread Men – 3 to be displayed (recipe can be found on the back page).

Age 12 – 16 years:

- B37** Photography – a photo of a bee or that has a beekeeping theme (no bigger than A4).
- B38** Create a bee themed garden that fits inside a shoe box.
- B39** Cookery Section: Flapjacks – 6 flapjacks to be displayed (recipe can be found on the back page).
- B40** Cookery Section: Gingerbread Men – 3 to be displayed (recipe can be found on the back page).





Cookery Section Recipes

(To be used for classes B35, B36, B39 & B40)

Flapjacks – 6 to be displayed on a paper plate

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.

Gingerbread Men – 3 to be displayed on a paper plate

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....