



ROYAL THREE COUNTIES SHOW

JUNIOR BEES & HONEY SCHEDULE

17-19 June 2022

Entries close on 17th May 2022

No late entries accepted.



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) 584900 Email: fiona.parker@threecounties.co.uk

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 – 2 to be displayed (recipe can be found on the back page).
- B37** Make/create or design any item of interest connected with bee keeping.

Age 12 – 16 years:

- B38** Photography – a photo of a bee or that has a beekeeping theme (no bigger than A4).
- B39** Create a bee themed garden that fits inside a shoe box.
- B40** Cookery Section: Flapjacks – 6 flapjacks to be displayed (recipe can be found on the back page).
- B41** Cookery Section: Gingerbread Men – 2 to be displayed (recipe can be found on the back page).
- B42** Make/create or design any item of interest connected with bee keeping.





Cookery Section Recipes

(To be used for classes B35, B36, B40 & B41)

Flapjacks – 6 to be displayed on the Competitors own plate.

Ingredients

- 125g (4oz) butter
- 90g (3oz) honey
- 250g (8oz) rolled oats
- 90g (3oz) light brown sugar
- 60g (2oz) 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 – 2 to be displayed on the Competitors own 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....