

Honey Section

- **Clunybeg Little Tullich Special Prize £10** for Most Points in Section
- **Arthur Rugg Memorial** for Best Exhibit in Section
- **John Goodbrand Memorial Award £10** for Best Exhibit In Section

Honey Classes

Class	Description	1st	2nd	3rd
321	Two 1lb jars light blossom honey	£1.50	£1	50p
322	Two 1lb jars medium blossom honey	£1.50	£1	50p
323	Two 1lb jars dark blossom honey	£1.50	£1	50p
324	Two 1lb jars high percentage heather honey	£1.50	£1	50p
325	Two 1lb jars soft creamed honey	£1.50	£1	50p
326	Two 1lb jars granulated honey	£1.50	£1	50p
327	Two sections blossom or heather honey	£1.50	£1	50p
328	One shallow frame blossom or heather honey	£1.50	£1	50p
329	Two pieces cut comb honey (not less than 8oz each)	£1.50	£1	50p
330	One cake beeswax (minimum 8oz)	£1.50	£1	50p

Jam Section

(All entries to be in well filled, wax sealed, cellophane covered (unbroken), clear glass jars, clearly named and dated.)

- **James Wilson Cup** For Most Points in Section
- **Special Prize £5** For Best Exhibit In Section

Jam Classes

Class	Description	1st	2nd	3rd
196	Strawberry Jam	£1.50	£1	50p
197	Raspberry Jam	£1.50	£1	50p
198	Blackcurrant Jam	£1.50	£1	50p
199	Rhubarb Jam	£1.50	£1	50p
200	Plum Jam	£1.50	£1	50p
201	Mint Jelly	£1.50	£1	50p
202	Apple Jelly	£1.50	£1	50p
203	Any Other Variety of Marmalade, named	£1.50	£1	50p
204	Lemon Curd	£1.50	£1	50p
205	Chutney - Tomato	£1.50	£1	50p
206	Any other variety of chutney, named	£1.50	£1	50p

Beverage Section

- L. Young Scroll for Most Points in section
- Rosette for Best Entry of Wine

Beverage Classes

Class	Description	1st	2nd	3rd
207	Red Wine, dry	£1.50	£1	50p
208	Red Wine, sweet	£1.50	£1	50p
209	White Wine, dry	£1.50	£1	50p
210	White Wine, sweet	£1.50	£1	50p
211	Flavoured Vodka	£1.50	£1	50p
212	Flavoured Gin	£1.50	£1	50p
213	Atholl Brose	£1.50	£1	50p
214	Rosé Wine	£1.50	£1	50p

Recipe for Fruit Cake (For Class 225)

4oz Margarine	1 level tsp bicarbonate of soda
6oz Granulated Sugar	1 heaped tsp mixed spice
6oz Currants	2 Beaten Eggs
6oz Sultanas	4oz Plain Flour
2oz Chopped Peel	4 oz Self- raising Flour
1 cup (8fluid oz) water	pinch of salt

Place margarine, sugar, currants, sultanas, peel, water, bicarbonate of soda and mixed spice in a pan, bring to boil and simmer for 1 minute. Pour into a large mixing bowl. Allow to cool. Line a 7" square (or 8" round) tin with greased greaseproof paper. Add eggs, flours and salt to cooled mixture, mix well and pour into tin. Bake in centre of conventional oven at 350°F (Gas 4, 175°C) for 1 1/2 hours (approx)

Notes