

SUNDAY 1st MAY 10am - 4pm

867 Great Northern Highway, Herne Hill

in the SWAN VALLEY

# Not to be missed!

Come and watch the Wadumbah indigenous dance group perform the Honey Bee Dance

> Children dress up as a bee and learn the Waggle Dance!

> > THIS EVENT IS PART OF

# **Itinerary**

10:00 Festival starts

11:00 • The Honey Bee dance with Wadumbah indigenous dance group (stage)

Honey cake judging

13:00 • Talks and presentations (stage)

- Winners of honey and honey cake competitions announced
- Flow hive presentation
- Capilano commercial honey
- 14:00 Waggle Dance for children
- 14:30 Commercial cranes in use demonstration EZYLOADERS (car park)
- 15:00 Question time with a beekeeper
  - All your questions answered (stage)

16:00 Close of Festival



A big thank you to our sponsors

















Guilfoyles Beekeeping Equipment









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SWAN VALLE

## For Everyone

See beekeepers loading their hives onto trucks.

Learn how to get started in bee keeping, get a glimpse into a bee hive and chat with CIBER bee scientists.

Sign up for an accredited course in beekeeping.

Learn about how important bees are at the pollination tent

Taste different honeys for free.

Purchase food and drinks or bring a picnic.

#### For Kids

**Face-Painting** 

Bee involved on the honey trail - a fact finding mission with prizes

Scitech stall

Waggle Dances for kids to dance to

## For Beekeepers

Ezyloader cranes to be demonstrated by Mark Stafford. Meet the beekeepers to have a one on one chat about

beekeeping.

#### Honey and honey cake competition

Enter your own honey in the honey judging competition and win a new beehive or a trophy! It doesn't stop there ... can you bake? We have a new competition for the best honey cake. Our recipe must be followed for entrants to be eligible for the competition (Judge: Dale Sniffen)

Enter on the day, before 11am. Judging commences 11-1pm

All information is available on The House of Honey's website

THIS EVENT IS PART OF

Honey Cake Recipe

# Experience the new Flow Hive with demonstrations

#### **Enquiries:**

e: thehouseofhoney@iinet.net.au

p: 9296 3635

2 cups of Self Raising Flour 220gm Honey 9 ½ tablespoons (155gm) butter 2 eggs Pinch of salt

Method

Cream together butter and honey. Beat eggs well and add alternately with sifted flour and salt to the honey/butter mixture. If needed add a little milk.

Bake in a greased 20cm round cake pan at 160°C for 35-40 min or until toothpick comes out clean.

### Honey Butter cream Icing

60g butter
1/2 cup icing sugar
2-3 teaspoons honey

Method

Beat all together and ice cake when cool.