HONEY SHOW SCHEDULE 2025
Bothel Village Hall 1st November 2025

- **Select the class and the entry number, then check the guidance and the rules for entries.**
- **Open: these classes are open to non-beekeepers / general public to enter.**
- **On the day of the Honey Show and prior to staging your exhibits, you must register with the Show Steward, to obtain your Show entry number which is to be adhered to on all of your exhibits in accordance with the Rules (see page 2)**

SCHEDULE OF CLASSES

Honey: N.B. 'Two' means a pair which should be matching
1. Two jars light honey (clear, runny honey) 2. Two jars medium honey (clear, runny honey) 3. Two jars dark honey (clear, runny honey) 4. Two jars naturally granulated honey (not stirred) 5. Two jars soft-set honey 6. Two jars chunk honey (containing approx. 50% cut comb) 7. Two jars heather honey *8.* One jar of seasonal, near-monofloral honey: Labelled with all the following: area/location of colony main floral nectar source(s) e.g., urban/rural, apple orchard, lime, bramble etc. date of harvest (in 2024). To be judged on taste only but must be free of wax and other foreign material. Show bench prepared as per schedule.

Sections
9.One section, free from heather honey, round or square, **minimum** weight 227g. (8oz) 10. One section, heather honey, round or square, **minimum** weight 227g. (8oz) 11.Two cartons cut-comb honey , weight 200g – 225g (approx equivalent: 7oz – 8oz) Free from heather honey

Frames
12.One shallow frame, free from heather honey, suitable for extraction 13.One shallow frame, heather honey

Beeswax
14.One cake of beeswax – plain Recommended weight 227g (8oz) 15.One cake of beeswax – decorative Recommended weight 227g (8oz)

16.Two beeswax candles – dipped. One candle will be lit by the judge
17.Two beeswax candles – moulded. One candle will be lit by the judge

Mead
18.One bottle of dry mead.
19.One bottle of sweet mead.

Other products
20.One apiary product ready for sale (jar, cut-comb, section etc.)
21. **Open**: Six honey biscuits. Please follow the recipe at the end of this document
22 **Open:** .One honey cake. Please follow the recipe at the end of this document
23 **Open: .**Honey and Date or Raisin Flapjack. Please follow the recipe at the end of this document
24.Open confectionary class : can include honey flavoured chocolates, sweets and nougat

Novice class
25.one jar of honey

Junior Class
26.one jar of honey, any type, any colour

Photograph
27.Open: Photograph of a honey bee. To be mounted on a card : max size A4

HONEY SHOW RULES

On the day of the Honey Show and prior to staging your exhibits, you must register with the Show Steward, to obtain your Show entry number which is to be adhered to on all of your exhibits in accordance with the following Rules:

1. Only one entry in each class. Duplicates must not be staged.
2. No entry fees.
3. Prize cards for 1st, 2nd, and 3rd places.
4. All honey and wax exhibits entered must be the produce of the exhibitor's own bees.
5. All extracted honey to be shown in 454g (1lb) British Standard squat honey jars with standard gold lacquered metal or gold plastic screw top lids, with plastic flowed seals.
6. To ensure the correct weight make sure jars are filled to the fill line.
7. National Honey Show Approved BD standard grading glasses will be used to determine the colour of the honey.
8. Sections must be enclosed in a white section show case.
9. Not less than 75mm x 75mm of comb must be visible on both sides of the show case.
10. Cut comb or sections to be shown enclosed with clear plastic covers.
11. NOTE: All sections and cut comb to have a minimum weight (see specific details in each Class as described above).
12. Shallow frames must be shown in a protective show case. The comb must be visible from both sides.
13. Mead exhibits to be shown in 70cl clear wine bottles with white or yellow flanged cork stoppers.
14. Novices are not restricted to the Novice Class. However, having once won the Novice Class they will not be allowed to enter this class again.

15. Staging from 09:00, last entry at 09:45. All staging must be complete by the start of the first lecture at 10:15.am.
16. No exhibits to be removed until completion of the prize giving following lunch (approximately 14:30).
17. The Award in any Class is at the discretion of the Show Judge.
18. Any discrepancy in the Rules shall be adjudicated by the Show Secretary and any such ruling shall be final.

19.Cumbria Beekeepers Association does not pay, or arrange, for winners' names to be engraved on trophies. However, if the winner of a trophy wishes to have their name engraved on a trophy, they can do so at their own expense.

20. All Entries are to be numbered

Numbers to be obtained from Show Steward **BEFORE** staging. Please allow time for this on arrival (see note above).

Labelling: Self-adhesive Labels will be provided at the Show and fixed as detailed below:

i)Honey jars.
The lower edge of the label to be 15mm from the bottom of the jar.

ii)Sections and cut comb.
The label is to be fixed in the top right corner on the front plastic cover.

iii)Shallow frames.
The label is to be fixed on the top of the show case.

iv)Wax exhibits.
-Affix label anywhere visible on wax mould exhibits.
-Candles: Classes 15 and 16 (candles) will have the labels affixed 20mm from the bottom of the candle.

v)Confectionary: Cakes, biscuits and confectionary: Classes 20, 21 and 22 (honey biscuits, honey cake, flap jack, nougat, confectionary)
Labels affixed to the paper plate.

vi)Photo: Class 24 (photo)
-To be mounted on a card size : max. A4
-Label affixed to the white mounting card.

No other labelling will be permitted.

GENERAL INFORMATION
Exhibit numbering system: The exhibitor numbering system starts at 30 to ensure that there is no confusion with Exhibitor's Number and the Class Number that may be being entered.

It is the responsibility of the Exhibitor, with advice from the Steward, to enter the correct Exhibitor Number and Class Number on their exhibit and place the exhibit in the correct class on the Show tables.

Once all the Exhibits have been prepared in accordance with the Honey Show Rules, the door to the Show Room is closed and the only people allowed in are the Judge, Show Secretary and the Show Steward.

GUIDANCE FOR ENTERING THE EXHIBITION.

- Read the rules for each class and follow them exactly: the rules are not flexible.
- Exhibits must meet the rules for the Class entered. Regardless of how well presented, the Judge will mark exhibits down if they do not meet the rules.
- The Judge is looking for clean, non-sticky honey jars, filled with the correct weight of honey. Weigh the jar empty and fill with 454 grams (1lb) of honey. Modern scales allow for zeroing when an empty jar is placed on the scale. However, to enable the Judge to determine the correct weight, the jar should be filled to just above the level of the bottom of the lid, with no visible gap when viewed from the side.
- Honey should not be over processed but remain as natural as possible to retain the natural aroma and flavour.
- Honey should be sieved* to remove all debris, have the correct moisture content (i.e. no fermentation) and no frosting. *Recommended to use 200 micron size sieve.
- There should only be crystallisation where specified in the Honey Show Schedule of Classes.
- Extracted honey should not contain air bubbles, (except heather honey) no matter how small. Bubbles will be revealed when the Judge shines a torch through the base of the jar.
- Pay particular attention to the surface of the honey to ensure that it is clear of bubbles and other contaminants.
- Polish the outside of the jars to remove fingerprints.
- In classes where 2 jars are required, the jars lids should match. i.e. they should be produced by the same manufacturer.
- Keep jars upright to avoid honey contaminating the underside of the lids.
- Do not touch or pick up other people's exhibits: this will leave fingerprints on the jar and increase the potential for honey contaminating the underside of the lid.

AWARDS: Association Cup	The most points accrued in Classes 1-13 (honey)
The Rose Bowl & medallion	Best exhibit in show
William Glaister Cup	Best exhibit in the Classes 14-17 (wax)
Scott-Just Trophy	Best exhibit in Classes 2 & 3 (medium & dark honey)
A. Tett Cup	Best Exhibit in Class 25 (novice)
F. Hydes Cup	Most points in Classes 21-24 (biscuits, cake, confectionary)
S.J. Wornham Trophy	Best exhibit in Class 1 (light honey)
William Douglas Trophy	Most points in Classes 14-17 (wax)
Robin Rowley Cup	Best exhibit in Class 2 (medium honey)
W. Barton Cup	Best exhibit in Classes 18-19 (mead)

RECIPES

N.B. The judge will be trying to identify the honey aroma and taste. It is advisable to use darker honey for these recipes as these will have more flavour. Honey should be sourced from local beekeepers NOT supermarkets!

Six Honey Biscuits (Class 21)

Ingredients

70g butter

2 tsp honey

28g caster sugar

112g plain flour

1 tsp grated lemon rind

pinch of salt

Method

Preheat oven to 165°C / fan 175°C / gas 4

Cream butter, honey, sugar together to a smooth paste

Add flour & lemon rind and mix

Cut into rounds and prick.

Place on greased baking tray and bake for about 10 minutes or until pale yellow.

Honey cake (Class 22)

Ingredients

250g clear honey

225g unsalted butter

100g dark muscovado sugar

3 large eggs, beaten

300g self-raising flour

Method

STEP 1

Preheat the oven to 160oC / fan 140oC / gas 3.

Butter and line a 20cm round loose bottomed cake tin.

STEP 2

Cut the butter into pieces and place in a medium pan together with the honey and sugar.

Melt slowly over a low heat.

When the mixture is liquid, increase the heat and boil for about one minute.

Leave to cool for 15-20 minutes (to prevent the eggs cooking when added).

STEP 3

Beat the eggs into the cooled, melted honey mixture.

Sift the flour into a large bowl and pour the egg and honey mixture into the flour.

Beat to a smooth, quite runny batter.

STEP 4

Pour the mixture into the tin and bake for 50-60 minutes or until the cake is well-risen, golden brown and springs back when pressed. A skewer pushed into the centre of the cake should come out clean.

STEP 5

Turn the cake out on a wire rack and leave to cool.

Keeps for 4-5 days in an airtight container.

Honey & Date or Raisin Flapjack (Class 23)

Ingredients:

250g (8.8oz) unsalted butter

75g (2.65 oz) Light Muscovado Sugar

50g (1.8oz) Demerara Sugar

200g (7oz) Honey

400g (14 oz) Porridge Oats

100g (3.5oz) chopped Dates or whole Raisins.

Pinch of salt

Method:

1.Pre-heat oven to 190 deg C, Gas Mark 5. Melt butter, muscovado sugar and honey together over a low heat.

2. Stir in the oats, demerara sugar, dates or raisins and salt mix thoroughly.

3.Press mixture gently into a lined baking tray approx. 250 x 190mm and bake for 25-30 minutes.

4. Remove from the oven and leave to cool in the tin. Lift out onto a board, trim the edges and cut

into slices approx. 70 x 50mm (makes 8 slices in total)

Compiled 11 10 25