

GBKA Honey show schedule 5th October 2025

Burchatts Farm Barn, Stoke Park, Guildford, GU1 1TU BBKA Judge Claire O'Brien

Open to GBKA members and families (People who were members during 2024-5).

Junior classes open to everyone.

Entries close on 30th September 2025

HONEY

- 1. Two jars of **Light or medium Honey**.
- 2. Two jars of naturally granulated or soft set honey.
- 3. **Four matching jars** of one type of honey (light, medium, dark, soft set or granulated) labelled as for sale
- 4. One jar of liquid honey judged on Taste Alone.

Novice honey Classes (entrant hasn't been placed in a show before)

- 5. **One jar of liquid honey** of any colour.
- 6. One jar of naturally granulated or soft set honey

WAX

- 7. 3 matching beeswax blocks, any mould. Max 50g each
- 8. One Cake of Beeswax 200-400g
- 9. One matched **pair of Beeswax Candles** (any size) **dipped or moulded**. The judge will light one candle.
- 10. One matched **pair of Beeswax Candles rolled** (purchased dyed wax sheet may be used). The judge will light one candle

СОМВ

- 11. 1 container of **Cut Comb** approximately 8oz/225g.
- 12. One **Frame of Honey** suitable for Extraction. (in display case)
- 13. **Heaviest Frame**. A shallow BS honey frame, weight is the only criterion. Showcases are not required. See rule 5.

CRAFTS / ART

- 14. A honey jar label of your own design see rule 11
- 15. **One article of any kind related to beekeeping** and produced by the exhibitor; e.g. artwork, woodwork, models, needlework, flower display. (Max size 600 x 600 mm)
- 16. **Photograph not a close-up or macro**, related to bees or beekeeping. Must be exhibitor's own work. (Max A4 size, mounted on card or unmounted)
- 17. **Photograph a close-up or macro**, related to bees or beekeeping.

 Must be exhibitor's own work (Max A4 size, mounted on card or unmounted)

CONFECTIONERY / BAKING

Please indicate on entry form if you would be willing for your entry to be a gift and sold to raise funds for GBKA

- 18. 1 jar (8oz or larger) of **honey preserves** (jam, marmalade, curd etc where **honey is a main ingredient**) recipe and method to be provided with the entry.
- 19. **5 honey biscuits** using this recipe:

85 g salted butter softened at room temperature; 65 g honey; 25 g caster sugar; 130 g plain flour; 20 g cornflour. May be decorated or not.

Method: Beat honey, sugar and butter together. Add plain flour and cornflour and beat to a thick, stiff dough. Chill in fridge for at least 30 minutes.

Roll dough to a depth of 5 mm. Use cutters or design your own templates to create beekeeping themed biscuits. Bake in a pre-heated oven 190°C, gas mark 5, for 12-14 minutes. Select five biscuits and display on a white paper plate,

- 20. **5 cupcakes or 5 pieces of traybake** (approx. 5cm squares) including honey in the recipemay be decorated or not. Your recipe to be provided with the entry.
- 21. A large honey cake ORANGE HONEY LOAF.

covered with cling film (or plastic bag as provided).

Exhibits must be made to this recipe. Ingredients: 170g butter, 60g caster sugar, 140g honey, 3 large eggs, 225g self raising flour, Grated rind of an orange, Juice of half an orange. Preparation; Cream butter, sugar and honey. Mix in orange rind, beat eggs lightly and gradually add to the mixture. Stir in orange juice. Fold in sieved flour, transfer to a greased lined 900g loaf tin. Bake for 60-70 mins at 160°C/325°F/gas mark 3. Timing is a guide only as appliances vary.

22. **Have a go - Honey Flapjacks**. Exhibits must be made to this recipe: **For people with not much time**. Try this Microwave-only recipe. 4 pieces to be displayed on a paper plate – provided.

Note: times are for a 600W microwave oven, adjust to suit the power of your oven. 6 tbsps. Honey, 8 oz. Margarine, 8 oz. Dark brown sugar, 1 lb. Rolled oats Method: Put the honey, margarine, and sugar into a bowl, cook for 3 ½ minutes, on full power until melted. Stir well. Stir in the rolled oats. Put into a shallow oblong dish, 11" x 7" approx. Press level (potato masher works well). Cook for 8 minutes on full power. Again, press level and leave to stand for 5 minutes. Cut into squares whilst still warm. Cool for 30 minutes in the dish then put onto a wire cooling tray to cool completely.

JUNIOR CLASSES – open to all under 16 years old (Family, friends, schoolchildren, community groups)

Classes may be divided according to age group if sufficient entries.

- 23. **Junior Art Individual** :- any artistic, decorative, interesting or instructive exhibit relating to bees or beekeeping. (Age to be stated on entry form) Max size 600x600
- 24. An exhibit produced by a **school class or community group** (e.g. Cubs, Brownies) relating to honeybees and/or beekeeping. (Age to be stated on entry form) Max size 600 x 600 mm
- 25. A painted pebble. Theme related to bees. This class will be judged by popular vote.

Honey Show Rules

Failure to follow these rules may disqualify the entry or points may be deducted

- 1. All exhibits in classes 1-13 shall be the produce of the entrant's own hives.
- 2. Extracted honey may be exhibited in plain, clear, honey jars of any size. Honey colour will be assessed by means of BD filters (available for use on day of Show).
- 3. Where two jars of honey are required, they should be matching in jar size, colour and consistency.
- 4. Class 12 Each frame must be submitted in an undecorated bee-proof showcase. The full comb must be visible from both sides and the frame capable of being lifted out of the case.
- 5. Class 13 (Heaviest super frame) Frame to be wrapped in cling film, inside a sealable plastic bag or eg. On a tray –with covering (to prevent leaks onto the tables).
- 6. Class 11: Cut comb is to be exhibited in standard 8oz rectangular containers with transparent lids.
- 7. Classes 7 and 8: Beeswax may be exhibited either polished or unpolished, in a suitable container with a transparent lid or on a plate in an unsealed plastic bag (provided by the steward).
- 8. Class 9 and 10: Candles must be displayed in stable candleholders. Candles will be judged only, not the holders.
- 10. Classes 20 23: Cakes and biscuits to be displayed on a paper plate and in a plastic bag provided by the steward, which can be removed for judging.
- 11. Class 14 Honey jar label should conform to Honey (England) 2015 regulations and be attached to the appropriate size jar (empty) with any type and colour of lid.
- 12. All exhibits (except class 3 and 14) must be anonymous and unidentifiable. Show identification labels for each exhibit will be provided by the show secretary immediately prior to the show and should be placed on each exhibit as follows: —

- -Jars label to be placed horizontally half an inch (12mm) up from base of jar
- Frame label to be placed on top of frame and one on front of showcase, top right-hand corner
- Cut Comb label to be placed at top right hand corner of lid and one on side of the container
- Wax label to be placed on plastic bag or container or on base of block
- Cake /baking- one label to be placed on plastic bag and one on plate
- Candle label to be placed on candle as near the bottom as possible
- 13. Awards: **Exhibitors may make more than one entry in a class** but will not be entitled to more than one award in any one class.

PRIZES

Cups to be retained for a year and then returned to GBKA

Waldock cup – to the member gaining the most points in the show

Pascoe Tankard – to the member exhibiting the best comb for extraction

Gadge cup – to the member exhibiting the best honey in the show

Certificates for at least 1st – 3rd place

Prize money and other prizes depending on sponsorship.

BBKA and NHS Blue Ribbon or BBKA Certificate of Merit may be awarded at the discretion of the Judge for the best exhibit in the show depending on the number and standard of exhibits.

Exhibits to be delivered to the show on Sunday 5th October between 10 and 11 am.

Judging between 11.15am and 2pm.

Open to the public and all members welcome from 1pm

Prize giving 4pm

Entries may be removed from 4.45pm under supervision of the stewards