

H.W.B.K.A HONEY SHOW 2023



Schedule of Classes

1. TWO 1lb JARS LIGHT HONEY
2. TWO 1lb JARS MEDIUM HONEY
3. TWO 1lb JARS DARK HONEY
4. TWO 1lb JARS CRYSTALLIZED HONEY
5. TWO 1lb JARS CREAMED HONEY
6. TWO 1lb JARS CHUNK HONEY
7. ONE 1lb JAR OF HONEY ON TASTE
8. ONE FRAME OF CAPPED HONEY FOR EXTRACTION
9. CARTON COMB HONEY
10. ONE BOTTLE SWEET MEAD
11. ONE BOTTLE DRY MEAD
12. CAKE OF BEESWAX 200g-255g (7oz-9oz)
13. TWO MATCHING CANDLES
14. NOVICE ONE 1lb JAR OF HONEY ON TASTE AND AROMA
15. BEGINNERS 1lb JAR HONEY
16. HONEY CAKE
17. HONEY LABEL
18. MICROSCOPE SLIDE
19. FOOD ITEM HOME PRODUCED**
20. CRAFT ITEM**
21. OTHER HIVE PRODUCT NOT COVERED IN CLASSES 1 to 18**
22. BEE PHOTO PRINTED**
23. FOUR JARS OF HONEY 1lb, 12oz or 8oz JARS see rule 18**
24. FRAME OF HONEY H.W.B.K.A MARKED FRAMES ONLY***

They will be displayed on rails.

*** judged by one member of the Association

** To be judged by the High Wycombe Beekeepers Association members

Please read the rules before entering

H.W.B.K.A HONEY SHOW RULES



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

1. Exhibits in all classes 1-15 shall include or be the produce of the entrant's own hives.
2. Exhibits honey must be exhibited in plain, clear, 454g (1lb) traditional honey jars with gold coloured screw tops and matching, except where otherwise stated. Honey colour will be assessed by means of BD filters (available for use on day of the show).
3. Where two jars of honey are required, they should be matching in colour and consistency.
4. Class 8: Frame of honey must be submitted in an **undecorated bee-proof showcase**. The full comb be visible from both sides and the frame capable of being lifted out of the case.
5. Class 9: Cut comb is to be exhibited in standard 8oz rectangular containers with transparent lids.
6. Class 12: Beeswax may be exhibited either polished or unpolished, in a suitable container with a transparent lid or on plate in an unsealed plastic bag.
7. Class 13: Candles may be rolled, dipped or moulded. Candles must be displayed in candleholders. One candle may be lit by the judge.
8. Class 10-11: Mead must be in clear colourless bottles without fluting or any decoration. The bottle should be between 20-30fl oz (591-887 ml) and filled to 1" (25mm) of the bottom of a cork stopper with **white plastic flange**.
9. Classes 14 & 15: "Novice" will be anyone who has not previously won a place (1st, 2nd or 3rd) for a jar of honey. A "Beginner" is a person who has been beekeeping for up to 2 seasons.
10. Class 16: Honey cake to be displayed on a paper plate and in a plastic bag provided by the steward, which can be removed for judging. Must adhere to honey cake recipe provided. Must be 18cm (7") in size.
11. Class 17: A standard label of your own design, actual size, to fit on a 1lb jar produced in any medium to comply with current UK regulations, to be displayed on an empty honey jar.
12. Class 18: The microscopic slide must be prepared by the exhibitor and correctly labelled with the subject of the slide on the left-hand side and the class label on the right-hand side of the slide. Size must be 3" x 1", subject pollen or bee anatomy.
13. Class 19: Cannot be a honey cake or jar of honey. Home made by the exhibitor.
14. Class 20: Craft/invention item made by the exhibitor with a bee related subject (could include needlework, woodwork, painting, pottery or wax-craft (but **not** candles)
15. Class 21: Other hive product not covered in classes 1 to 18.
16. Class 22: Can be black & white or colour – Must be printed on photographic paper. Must have been taken by the exhibitor but not necessarily produced by the exhibitor Maximum photo size A4.



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17. Class 23: Four identical Jars of Honey for retail sale by the exhibitors. Labelled as for sale according to current national rules. Judged on appearance only.

18. Labels for each exhibit will be provided by the show secretary prior to the show and should be placed on each exhibit as follows.

- Jars (Honey/Mead) – label to be placed horizontally ½” (12mm) up from base of jar.
- Frame (x2) - label to be placed on top of frame and 1 on showcase, top right-hand corner.
- Cut comb (x2) – label to be placed at top right-hand corner of lid and one on side of container.
- Wax (x2) – label to be placed on plastic bag or container or base of block.
- Cake (x2) – label to be placed on plastic bag and one on plate.
- Candle – label to be placed on white card in front of exhibit.

19. All food items must adhere to food and hygiene safety standards.

Honey Cake Recipe

170g (6oz) Honey

2 eggs beaten

140g (5oz) butter

200g (7oz) self- raising flour

85g (3oz) soft brown sugar

Measure the honey, butter and sugar into a large pan and heat gently until melted. Remove from the heat.

Mix in the eggs and sieved flour. Turn mixture into a greased and lined 18cm (7”) diameter round cake tin, bake in a moderate oven 180°C, gas mark 4 for 40-45 minutes or until the cake is spongy in the centre and just shrinking from the edge of the tin. Turn out onto to wire rack to cool.