North Buckinghamshire Beekeeping Association

Honey Show

On

Saturday 4th October 2025

At

Block A Oakgrove School, Venturer Gate, Milton Keynes MK10 9JQ

ENTRY FORM

Name: .....

Address: .....

Postcode: .....

Phone: (m) ..... (t) .....

Email: .....

Novice? Yes/No

Junior/Student? Yes/No

Note: Only members of NBBKA can enter classes 1 to 33.

Please return your completed form to: Rachael Hulme: 46 Tudor Gardens, Stony Stratford MK11 1HX or NBBKA Honey email to: honeyshow@nbbka.org by SUNDAY 27TH September 2025

There is no entry fee, please mark in the box which classes you intend to enter and state how many entries you wish to make in each class. (Please note, there is no penalty for not presenting entries on the day). If you submit more than one entry only the best placed can win a prize, only one prize per person per class, maximum 3 entries per class per person.

Entries will be accepted for staging BY STEWARDS, from 5pm to 7pm on Friday 3rd October and from 8.00 to 10.30am on Saturday 4th October. Judging will start promptly at 10am.
Collection from Stewards from 4.15pm on Saturday 4th October

NATIONAL HONEY SHOW RULES APPLY UNLESS OTHERWISE STATED

Class	Description	Number of entries
1	Two 1 lb Jars Light Honey	
2	Two 1 lb jars Medium Honey	
3	Two 1 lb Jars Dark Honey	
4	Two 1 lb jars of naturally set honey	
5	Two 1 lb jars soft set/creamed honey	
6	Two 1lb matching jars Chunk Honey	
7	One piece cut comb judged on appearance only	
8	One standard comb of honey suitable for extraction	
9	Gift. One jar of any honey of any size or type	
10	Six matching jars honey labelled for sale	
11	One Section of honeycomb, round or square	
12	One jar of honey, judged on taste and aroma (please bring unwrapped for show secretaries to wrap)	
13	One cake of Beeswax 200-255g (7-9oz)	
14	Five matching pieces beeswax each 28g (1oz) approx.	
15	Three matching candles, in candle holders, dipped or moulded	
16	One 1lb jar honey marmalade	
17	Honey Fruit cake - as per recipe*	
18	Plain Honey Cake – as per recipe**	
19	Honey Fudge – as per recipe***	
20	One 75 cl bottle Dry Mead	

21	One 75 cl bottle Sweet Mead	
22	One 75cl bottle Honey Wine	
23	Craft item	
24	Photograph -printed – beekeeping related (max 3 entries pp)	
25	**Novice:** One 1lb jar runny honey	
26	**Novice:** One 1lb jar of crystallised or soft set honey	
27	**Novice:** One piece beeswax 110g-170g (4-6oz)	
28	Composite Class – (any 5 items made by the beekeeper using products of their hive)	
29	Shop Display – as per NHS rules see below ****	
30	Honey Label (on empty 1lb honey jar) for legal sale in UK	
31	Microscope Slide prepared by the exhibitor. 3" x 1", subject pollen or honeybee anatomy	
32	Limerick about bees or beekeeping	
	CHILDRENS CLASSES (U16's)	
40	Craft Item – One item made by the exhibitor, cake or drawing	
41	One 1 lb jar of honey, light honey. To be judged on taste, smell, clarity and texture.	
42	Photography – 1 photograph bee related mounted on an A4 card. Your entry must be submitted by SUNDAY 27th September to Honey Show Secretary.	

******A Shop Window Display. Honey (extracted & comb), Beeswax Candles and Blocks.**

This is a Class for Associations, Groups and individuals. Honey and wrapped candles to be labelled with the exhibitor's own labels as for sale.

(Mead and other hive products are not permitted).

Decorative materials (eg. cloths, foliage, models, items of beekeeping interest) are acceptable. Decorations can only be stuck to the back panel (no nails or screws permitted). The use of frames, shelving are permitted and should be supported by the table and not supported by the back panel. The association/group name can be displayed. **No Entry Fee.** The area allocated for each display is 650mm(d) x 1200mm(w) x 1600mm(h). The back panel will be provided.

Entries to be judged for visual appeal, variety of products on display and quality. Honey jars will be opened, comb honey, wax and candles will be judged but candles will not be lit. The honey show secretaries will send more instructions regarding the display when entering the class.

ENTRIES TO THIS CLASS MUST BE STAGED ON 4TH OCTOBER.

***Honey Fruit Cake recipe.**

Ingredients: 8oz SR flour, 4oz sultanas, 4oz butter, 8oz honey, 4oz currants, 2 eggs size 3, pinch of nutmeg and salt. A little milk if required.

Method: Cream butter and honey together, beat eggs well and add alternately with sifted flour and salt. Add fruit, etc. Beat well and lightly. Bake in a well buttered 7" round tin (between 6" and 8"), 2 to 3 hours in a moderate oven.

****Plain Honey Cake recipe.**

Ingredients: 5oz butter, 6oz clear honey, 1 tablespoon water, 4oz soft brown sugar, 2 eggs, 7oz self raising flour. Oven temperature 180°C or 350°F or gas mark 4.

Method: Place butter, sugar, honey and water into a saucepan and heat until the fat has melted, stirring all the time. When fat is melted remove pan from heat and allow contents to cool to blood temperature. Gradually beat in the eggs. Add sieved flour and mix until smooth. Do not overmix. Pour mixture into a greased and lined 7" cake tin and bake for 1 hour or until risen and firm to the touch.

*****Honey Fudge recipe.**

Ingredients: 1lb granulated sugar, 1/4 pint fresh milk, 2oz butter, up to 3oz honey.

Method: Put all the ingredients into a heavy-based pan. Bring to the boil, stirring all the time. Cover and boil for 2 minutes. Uncover and boil gently for about 15 minutes until 'soft ball' stage is reached, at 115°C (240°F), still stirring all the time (A little dropped into cold water will form a 'soft ball'). Stand the pan on a cold surface for 5 minutes. Beat the mixture until it starts to thicken, then pour it quickly into a ready buttered tin. Mark out into squares as it cools and cut when cold. Eight pieces to be shown on a plate.