Bucks County Beekeepers' Association Honey Show

Honey Show

on

Saturday 4th October 2025

At

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

ENTRY FORM

(Open to all members of Bucks County Beekeepers' Association)

Name:.....

Address..... Postcode.....

Association Name.....

Email: .....

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

Age if less than 18 years on 5th October 2025.....

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 8.00am to 9.45am 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 1lb jars of light honey	
2	Two 1lb jars of medium honey	
3	Two 1lb jars of dark honey	
4	Two 1lb jars of naturally crystallized	
5	Two 1lb jars of soft set honey	
6	Two 1lb jars of chunk honey	
7	One jar of liquid honey judged solely on taste and aroma (to be shown in a transparent 1lb jar)	
8	One frame of capped liquid honey for extraction	
9	One carton of (unwired) cut comb to be judged by appearance only	
10	One bottle sweet mead	
11	One bottle dry mead	
12	One cake of beeswax 200-255g (7oz – 9oz)	
13	Five beeswax blocks 25-30g, matching in all respects	
14	Two matching beeswax candles in holders. One to be lit by the judge	
15	Beginners class: One 1lb jar of honey	
16	One honey sultana and apricot cake – see recipe below	
17	Photomicrograph in colour or B&W. Specimen prepared by the exhibitor. Should have a label on the front stating title and degree of magnification	
18	One Microscope slide prepared by the exhibitor. 3″x1″, subject pollen or honey bee Anatomy.	
PEOPLE'S CHOICE CLASSES, to be voted on by BCBKA Members		
19	Decorative item related to bees or beekeeping	
20	Something you can eat, containing honey. Small samples need to be provided for people to try.	
21	Photograph, colour or B&W	
22	Any hive product, not in another class (please advise rough size required for displaying item)	
23	Honey label – displayed on an empty jar	

Recipe for honey sultana and apricot cake – class 16
Exhibits must be made to this recipe.

227g self-raising flour,
227g honey,
113g butter,
2 medium eggs,
pinch of salt,
113g sultanas,
60g dried apricots, soaked overnight and chopped,
1tsp of lemon zest,
3tbs milk.

Preparation; Cream the butter with honey until light and fluffy. In a separate bowl, beat the eggs together and gradually add the beaten eggs to the butter mixture a little at a time, beating between each addition, adding some flour if the mixtures begin to curdle. Gradually fold in the flour. Add the fruit, lemon zest and milk. Put the mixture into an 18 cm
lined round cake tin. Bake at 160°C/(150°C fan)/325°F/gas mark 3 for approximately 1hr 30mins until the cake is firm. Timing is a guide only as appliances vary.