



# North Buckinghamshire Beekeeping Association

## Open Honey Show

On  
**Saturday 21st September 2024**  
At  
**Oakgrove School, Venturer Gate,  
Milton Keynes MK10 9JQ**

## HONEY SHOW RULES

The rules of the British Beekeeping Association (BBKA) are used for all classes in this show. If the rules below do not cover a specific aspect, the BBKA rules then apply.

<https://www.bbka.org.uk/Handlers/Download.ashx?IDMF=68c294db-a105-404c-aa7feca7f7acea7c>

Exhibits to be registered by midnight on Wednesday 18<sup>th</sup> September, this will allow for the entry details to be logged and entry labels produced ahead of the event.

**Your entries need to be staged between 8.30am and 10.30am on the 21st September**  
**Entry labels will be provided on arrival for your exhibits. NO entries will be accepted after 10.30am. Judging will start promptly at 11am,** Entries must not be removed until after the presentation of trophies. See Honey Show Schedule of events for more information including timings of talks on the day.

### Honey

All Honey Entries must be in standard 1lb (454g) Squat Honey Jars with screw top lids. Lids may be plain metal (Silver or gold) or plastic (white or gold). Where two matching jars are required in a class, the lids also need to match.

All honey entries except foil wrapped class **MUST** be filtered.

All beeswax entries must use filtered beeswax.

All entries **MUST NOT** be labelled or have identifying marks or trademarks on. All entries in all classes must be anonymous with the exception of classes 10 and 31 only. Craft class 23 may include labels but anything identifying yourself must be redacted.

- *Grading glasses are used to determine the colour. Please ask the Honey Show Secretary for a set if you are unsure which class your honey should be in.*
- *All jars should be washed, rinsed, and polished before filling with honey. Take extra care not to spill any on outer rings or outside of jar.*
- *Fill up your jar to the 'fill line' ( you cannot see a gap between the top of the honey and the lid).*
- *The clarity of the honey should be free of air bubbles, debris and granulation.*
- *If there are air bubbles or debris on the surface, remove using cling film.*
- *Do not change the lid at the show. A small amount of honey on the underside is acceptable, provided it is free of dirt and dust. Changing the lid allows the aroma to dissipate.*
- *The judge will test for viscosity. It must have less than 20% water.*

**1. Two matching 454g (1lb) jars of light liquid honey.**

**2. Two matching 454g (1lb) jars of medium liquid honey.**

**3. Two matching 454g (1lb) jars of dark liquid honey.**

**4 Two matching 454g (1lb) jars of naturally crystallised honey.**

- *The honey must be completely set and not mobile the surface should be set and dry.*
- *Check the bottom of your jars, this is where debris can settle.*
- *Check the cleanliness of the jar, ensure it is free of honey, dust, debris and fingerprints before placing on the show bench.*

**5 Two matching 454g (1lb) jars of soft set/creamed honey.**

- *The texture of the honey can be spreadable (like smooth peanut butter or Nutella). The surface must be dry and set .*

**6 Two matching 454g (1lb) jars of chunk honey**

**The chunks should be placed 'right way up' in the jars and filled with liquid honey. The chunks should touch the bottom of the jar and be held in place with the lid. Remove any loose wax and debris before showing.**

**7 One piece cut comb, minimum weight 200-225g (7-8oz), in container with transparent lid.**

- *This entry should not be from wired foundation.*
- *The entry should be presented in a clear plastic container.*
- *Judges will be looking for a piece of comb which has white or very pale capping's and very little variation of colour, with no cells of pollen or unfilled cells.*

**8 One standard frame of capped honey suitable for extraction.**

- *During the judging process, the judge will shine a torch through the frame to check for pollen or variations in colour.*
- *The capping's should be white or as pale as possible.*
- *The surface should be flat.*
- *There shouldn't be excess honey on surface of the frame or on the bottom of the frame holder.*
- *Must be displayed in a transparent bee-proof case (supplied by candidate)*
- *Ensure the frame is clean of wax and propolis and can be handled by the judge.*

**9 Gift, One jar of honey of any size or type. The jar will be auctioned after judging is concluded. Do not remove jars from the exhibit. All proceeds will be donated to NBBKA nominated charity, Urban Believers.**

- *Depending on honey chosen, follow rules for that class for its preparation.*
- *Please provide a label for your jar to be applied after judging, before auction*

**10 Six matching 1lb jars of honey presented labelled as for legal sale under current rules.**

- *The rules for the legal labelling are as per the 2015 BBKA honey regulations which you should check before entering, they include:*
- *A title saying 'Produce of the UK or Product of England' minimum of postcode and house number of the seller (for traceability). Email address or website addresses are not legally compliant. • Label should not include any food or health claims.*
- *Best Before and lot number should be visible from the front of the jar.*
- *Same rules apply about the amount of honey in the jar as per classes 1-5.*
- *The cleanliness of the jar, debris on the jar lid and surface of the honey as per classes 1 to 5.*
- *Take care with font size of metric weight measurement. Should be a minimum of 4mm high.*

**11 One section of honeycomb, round or square**

*Same rules apply as those in Cut Comb and Frames classes.*

**12 A single 454g (1lb) jar of honey, wrapped in foil or painted black. To be judged on taste and aroma only.**

- *Will be judged on taste and smell only.*
- *This entry is to be labelled by the entrant and wrapped in silver foil which will be supplied by the honey show secretary on the day.*

**Wax**

**All Wax in classes 13 to 15 inclusive must be beekeepers own. This rule does not apply to class 16.**

- *Candles are judged in order of difficulty; Dipped candles are given more points than moulded.*
- *The next level is colour Ideally 'Buttercup yellow'.*
- *The bottom of the candle should be flat, not dented which would mean it hadn't been topped up.*
- *The wick should be central.*
- *The candles can be polished and smoothed, use a silk scarf or similar hard cloth.*
- *The smell of the wax is very important.*
- *The judge will use a torch to check for any debris such as pollen.*

*Once the first part of the judging is complete, the candles which pass are lit and during the first lighting:*

- *Candles must be safe to burn, and the entrant must include at least one candle holder if the candle cannot be placed safely flat on a plate for burning.*
- *The wick should stay straight.*
- *If it goes into a pigs' tail, it has been pulled too tight.*
- *If it opens up into a 'cauliflower ear' the wick has been used upside down.*
- *Spitting occurs if there is water or propolis in the wax. Filter it carefully.*
- *Use the correct thickness of wick for the candle size. If the wick is too thin, it will burn only the centre of the candle, if too thick, it will cause the wax to gutter down the sides.*

*The candles are then extinguished.*

*They should completely stop smoking within 20 seconds.*

*The candles are then re-lit to check that the wicks hadn't burnt down too far.*

**13 One cake of beeswax, 200g - 255g (7- 9oz)**

*Filter the wax carefully before pouring. The block can be polished or unpolished.*

**14 Five matching cakes of beeswax. Each approx. 28g (1oz)**

*Filter the wax carefully before pouring. The block can be polished or unpolished.*

**15 Three matching beeswax candles Dipped or from a mould displayed erect, ready to burn.**

- *No decoration or dyes to be used.*
- *If no candle holder is supplied, the entry will be eliminated.*

**16 Three matching beeswax candles Rolled, displayed erect, ready to burn.**

- *No decoration or dyes to be used.*
- *If no candle holder is supplied, the entry will be eliminated.*

### Cakes

- *Cakes must be displayed on paper plates, within clear plastic bags, both are provided by the show secretary on the day.*
- *Please remove all paper from your cake.*
- *Make sure your cake is the correct size tin - 7-8" circular.*
- *Use brown paper to line the outside and base of the tin to reduce changes of over cooking.*

**17 One honey fruit cake, see recipe below.**

**Ingredients:** 8oz SR flour, 4oz sultanas, 4oz butter, 8oz honey, 4oz currants, 2 eggs size 3, 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"), 1-1 ½ hours at 180C (160C Fan), 350F, Gas mark 4. Test to ensure it is cooked throughout.

**18 One plain honey cake, as per recipe provided. Cakes must be displayed on paper plates, within clear plastic bags, both provided by the show secretary on the day.**

**Ingredients:** 5oz butter, 6oz clear honey, 1 tablespoon water, 4oz soft brown sugar, 2 eggs, 7oz self-raising flour. Oven temperature 180°C (160C Fan) 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. **If the top appears 'wobbly' bake for another 10 minutes.**

**19 Honey fudge as per recipe provided, eight square pieces on a plate, covered with clear plastic bag.**

**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.

**Mead - Classes 20-22 must in clear bottles with cork stoppers**

**20 One bottle dry mead**

**21 One bottle sweet mead**

**22 One bottle Honey Wine, include a label stating main ingredients apart from honey.**

## Crafts

**23 One item made or produced by the exhibitor, relevant to beekeeping either by its uses or subject, or by being made using beehive produce.**

*Could include, for example: cookery or preserves; skeps; inventions; paintings; cosmetics; needlework; woodwork, poem or limerick etc. Excludes items covered by classes 1-22 and 24.*

**Please let us know in advance if your craft entry needs a lot of space, hanging up, or a special display area.**

**24 Photograph taken by Beekeeper, showing any of the following:**

- *Honey, beeswax, honeybees, the craft of beekeeping, beekeeping through the seasons.*

**A4 size maximum, may be mounted or unmounted. An explanation label may be included if appropriate.**

## Novice classes

**This class can be entered by anyone who has not won a First Prize in a Honey Show judged by BBKA Honey Show Rules.**

**25 One 454g (1lb) jar of clear liquid honey, of any colour.**

**Follow rules as per classes 1-3.**

**26 One 454g (1lb) jars of crystallised honey or soft set honey.**

**Follow rules are per classes 4 and 5.**

**27 One cake of beeswax, between 110g-170g (4-6oz)**

**Follow wax rules for classes 13-15**

**28 Composite Class**

**Any **four** items from list:**

- **Frame of Honey in bee proof case 'ready for extraction'.**  
**(May be the same frame as class 8). Please ensure the Honey Show Secretary is aware if you wish to enter your frame in both classes.**
- **One Jar Light liquid honey (as per class 1)**
- **One jar Medium liquid Honey (as per class 2)**
- **One jar Soft Set or Naturally Crystallised Honey, as per classes 4-5.**
- **One piece Cut Comb in container with see through lid, weight 200-226g (6-8oz),  
As per class 7.**
- **One Candle (Dipped, or moulded) in candle holder, as per class 15**
- **One piece of Beeswax, between 200-255g (7-9oz), as per class 13**

## **29 A Shop Display – entries invited from Clubs and Groups**

1m x 1m x 1m display space.

To include:

- 1). Honey ready for sale.
- 2). Beeswax for sale in any form,
- 3). any other Beekeeping items for sale (can include fudge/sweets/cakes).

Current legislation for labelling must be followed for all items. See Megans Law and Trading Standards for Allergen labelling.

## **30 Honey Label for 454g (1lb) jar for legal sale in UK**

To be displayed on an empty jar with lid. Must show Batch number/Lot Number where appropriate.

## **31 Microscope Slide**

The 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.

Note, more points are given for Anatomy slides than Pollen due to their difficulty.

## **OPEN Children's Classes**

**Any child up to 16 years on date of Honey Show**

*These entries must be the child's own work, with only age-appropriate assistance given.*

*Please state child's age on each entry.*

## **32 Craft item – One item made by the exhibitor – Model, cake, drawing, cookery, needlework etc**

## **33 One jar of honey, any type, any size.**

*To be judged on aroma and taste alone*

## **34 A bee related photograph mounted on A4 card.**

**OPEN CLASS for any child who lives within Milton Keynes area.**

## **Open classes**

**The following classes can be entered by any other Association.**

## **50 Two matching 454g (1lb) jars of light, Medium or Dark clear honey.**

*(As per classes 1-3)*

## **51 Two matching 454g (1lb) jars of Naturally Crystallised or Soft Set honey.**

*(As per classes 4-5).*

## **52 One 454g (1lb) jar of honey which will be judged on aroma and flavour alone.**

*(As per class 12)*

## **53 Honey cake**

*Cake must be made using the recipe provided for class 18.*

## **54 One cake of beeswax 200-255g (7-9oz)**

*(As per class 13)*