

# **Darlington Beekeepers Association Honey Show Schedule**

**Honey Show Secretary: Mrs Shirley Bond**

**Judge Mr David Shannon**

**Entry Fee Free**

**Closing date for entries: Thursday 7<sup>th</sup> August 2025**

**Prize Money 1st £3.00 2nd £2.00 3rd £1.00**

Class H1 Novice Honey – One Jar of honey, 227g/8oz minimum, any size or shape

Class H2 Novice Wax – 5 bars of beeswax

Class H3 Two Jars of Light Honey

Class H4 Two Jars of Medium Honey

Class H5 Two Jars of Softset Honey

Class H6 Two Jars of Heather Honey

Class H7 Two Jars of Honey labelled for sale

Class H8 Cut Comb – Two 227g packs

Class H9 Frame for Extraction

Class H10 One bottle of dry mead

Class H11 One bottle of sweet mead

Class H12 Two beeswax candles

Class H13 One beeswax block

Class H14 A beekeeping Photo

Class H15 Honey Cake Set Recipe

## **REGULATIONS GOVERNING THE EXHIBITION OF HONEY ETC.**

The Honey Show will be judged in accordance with BBKA rules.

The Judges decision is final

Class labels will be issued by the show secretary at the show.

All honey must be the produce of the exhibitor's bees.

All wax must be refined by the exhibitor.

Class H13 1 wax block between 300 and 400g (block will be displayed in bag provided by show)

All candles entered in the Show must be mounted so that the candles can be lit and burnt safely as exhibited, with minimal risk of falling over. One candle to be lit at Judges discretion.

Exhibitors must label every jar or other exhibit with labels provided by the Show. Such labels must be affixed to the jars and bottles one inch from the bottom.

No exhibitor's card or label other than those supplied may be placed on any exhibit except Class H7.

The label for Class H7 must conform to all relevant UK legislation in force at the time of the Show.

Extracted honey must be exhibited in matching plain glass one-pound jars with standard lacquered screw caps.

Mead must be exhibited in colourless wine bottles without names, fluting or ornament. Stoppers must be easily removable. Minimum 375ml bottle. Bottle should be filled to within 2cm (3/4in) of the stopper. The exhibitor shall declare whether the mead is sweet or dry. The bottle will be labelled accordingly by the show steward.

On the day entries are subject to approval of the honey show steward. All entries received prior to the deadline will be accepted.

Entry to the showground from 0800 and all entries to be submitted by 0930

All entries will be staged by the Show Secretary and assistants.

### **Honey Cake Set Recipe**

#### **Ingredients:**

200g clear honey, plus about 2 tbsp extra to glaze

225g unsalted butter 100g soft brown sugar

3 large eggs 300g self-raising flour

1tbsp milk

#### **Method:**

1. Preheat the oven to fan 140C/conventional 160C/gas 3. Butter and line a 20cm (8 inch) round loose bottomed cake tin. Cut the butter into pieces and drop into a medium pan with the honey, milk and sugar. Melt slowly over a low heat, then bring to the boil. Leave to cool for 15-20 minutes, to prevent the eggs cooking when they are mixed in.
2. Sift the flour, and then add beaten eggs and flour alternately into the melted honey mixture using a wooden spoon, beating until you have a smooth, quite runny batter.
3. Pour the mixture into the tin. Bake for 50 minutes-1 hour, until the cake is well-risen, golden brown and springs back when pressed. A skewer pushed into the centre of the cake should come out clean.
4. Turn the cake out on a wire rack. Warm 2 tbsp honey in a small pan and brush over the top of the cake to give a sticky glaze, then leave to cool.