

HONEY SHOW

Sunday 6th September
2026

Enter online at <https://forms.gle/PMA4nP3wRbgMrHHRA> or email simon@siford.uk

CLASSES

Stick your labels

1	Two identical 454 g (1 lb) jars of Light honey.	15mm from base of each jar
2	Two identical 454 g (1 lb) jars of Medium honey.	15mm from base of each jar
3	Two identical 454 g (1 lb) jars of Dark honey.	15mm from base of each jar
4	Two identical 454 g (1 lb) jars of Crystallised or Soft-set honey.	15mm from base of each jar
5	Two pieces of Cut comb, each weighing at least 170 g/6 oz in matching half-pound containers with transparent lids.	On top right corner of each lid and on container if separate
6	Two matching Sections, square or round.	As stated in Rule 6
7	Three 1oz pieces of beeswax, weighing between 27 g and 29 g each and matching in all respects	On underside of each piece and on plate that will be provided
8	Single piece of beeswax, weighing 425 to 482 g/15 to 17 oz and at least 2.54 cm/1 inch thick.	On underside of piece and on the plate that will be provided
9	Two matching beeswax candles, to be displayed erect; one to be lit by judge.	On candle stand that will be provided
10	One frame of honey, any size, suitable for extracting. To be presented in a showcase and both sides of the frame must be visible.	On top right corner of the showcase window and on top of the frame
11	One bottle of Sweet Mead, Metheglin, Melomel or Cyser.	15mm from base of bottle
12	One bottle of Dry Mead, Metheglin, Melomel or Cyser.	15mm from base of bottle
13	Lemon honey cake made to the recipe shown in this schedule.	On plate which will be provided
14	Honey cake made to the recipe shown in this schedule.	On plate which will be provided
15	Six Honey biscuits made to the recipe shown in this schedule.	On plate which will be provided
16	Composite class: a display, staged for effect, of any four of the following: a) Two identical jars of Light, Medium or Dark honey, b) Two identical jars of Chunk honey, c) Two identical jars of Crystallised or Soft Set honey, d) Two identical jars of Heather or Heather blend honey, e) Two containers of Cut comb or two matching Sections, f) One frame of honey suitable for extracting, g) Single piece of beeswax not less than 198 g/7 oz and not more than 255 g/9oz.	On each item as if it were being entered in the appropriate class
17	Honey and beeswax products: a display of home-made products containing honey and/or beeswax. See rule 5.	One on each item
18	Interesting or instructive exhibit: directly related to bees or beekeeping, but not including live bees, to be displayed within a maximum table space of 75 cm/2.5 ft deep by 90 cm/3 ft wide. Please provide a descriptive label on white card.	One on the exhibit and one on the reverse of the card
19	Sale display: six jars of honey matching in all respects, labelled to comply with current legislation for retail sale. Rule 9 does not apply in this class.	15mm from base of one jar and not obscuring other labels
20	Novice: one jar of any honey, open only to those who have not previously won a first prize in a 'honey in the jar' class at any previous Surrey Honey Show.	15mm from base of the jar
21	A pair of hexagonal jars, one to be set honey, one to be liquid.	15mm from base of each jar
22	A black and white photo of bees or beekeeping. Mounted on card.	On the front of the mount
23	A colour photo (not close up) of bees or beekeeping. Mounted on card.	On the front of the mount
24	A colour photo close up/macro of bees or beekeeping. Where main subject matter is at least approximately 30% of the print. Mounted on card.	On the front of the mount

JUNIOR CLASSES – entrants must be under 18 on the day of the show

25	A matching pair of decorative beeswax candles, made by rolling, colouring permitted. Minimum height 100mm. One to be lit by the judge.	On candle stand that will be provided
26	A Photograph of bees or beekeeping, accompanied by a short explanation of the subject. Mounted on card.	On the front of the mount
27	Two matching jars of clear, soft set, or naturally crystallised honey. Jars have to be uniform in size and shape, Judge's comments will be made.	15mm from base of each jar

RULES

1. Entry forms must be completed on-line and reach the Show Bench Secretary Simon Ford by Sunday 30th August. Entry forms received after that date will only be accepted at the discretion of the Show Bench Secretary.
 2. Entry fee is £1 per class for classes 1 to 24. There is no entry fee for the Junior Classes. Bank transfer to: Lloyds Bank Account no. 01267684 Sort code 30-92-70 Account name: Surrey Beekeepers Association Show. Please quote your surname as reference. If you prefer to pay cash on the day, advise the Show Bench Secretary when you submit your entry form.
 3. Exhibits must be delivered to the Garden Room in Denbies between 8:30 am and 9:30 am on Sunday 6th September. All exhibits must be staged by the exhibitor or their nominee by 9:45 am. No late entries will be accepted. Judging will commence at 10:00 am.
 4. No exhibit may be removed before 5:00 pm on Sunday 6th September. Unless prior arrangements have been made with the Show Bench Secretary any exhibit not collected by the exhibitor before 6:00 pm shall become the property of Surrey Beekeepers Association.
 5. All honey, comb and wax (except in candles and cookery classes) must be the product of the exhibitor's own bees. Candles, Mead, Metheglin, Cyser and items of cookery must have been made by the exhibitor.
 6. Square sections may be enclosed in cardboard commercial sale section cases or white show cases. One label on top right corner of front transparent face and one on top of the section itself. Round sections must have a clear cover on both sides. One label on rings and the other on face 12-15mm from bottom edge of each section.
 7. Photographs must have been taken by the exhibitor and not shown at any previous Surrey Honey Show.
 8. Labels will be provided by the Show Bench Secretary between 8:30 am and 9:30 am and must be fixed to the exhibits as stated. No other labels to be used unless stated by the rules. No labels will be posted.
 9. Extracted Honey, except Classes 16, 17, 19 and 21 must be exhibited in clear round 454 g (1 lb) jars with lids which may be gold-coloured metal or white- or gold-coloured plastic.
 10. Mead, Metheglin, Melomel and Cyser must be exhibited in clear untinted round glass punted bottles of approximately 70 cl to 75 cl capacity with rounded shoulders. Flanged plastic or cork stoppers with smooth white plastic flanges to be used. Each bottle must bear a label identifying contents.
 11. Exhibitors may make more than one entry in a class but they shall not be entitled to more than one award in that class.
 12. Any person may enter but Cups and Trophies will be awarded only to members of SBKA. The Hederow Cup may be awarded to Junior members of SBKA or a child of a member of SBKA. Cash prizes may be awarded to First (£5), Second (£3) and Third (£2) places. Certificates may be awarded to the first six places.
 13. No exhibit may be tasted or in any way interfered with by an Exhibitor or any person during the Show without the authority of the Show Committee.
 14. The Show Committee will take ordinary care of exhibits but will not be responsible in any circumstances for loss or damage sustained by Exhibitors in any way whatsoever.
 15. The Show Committee reserve the right to refuse any entry or exhibit without reason being given.
 16. Any matter not covered by these rules will be subject to National Honey Show rules.
 17. The decision of the Show Committee on any matter whatsoever under or in relation to the foregoing rules or on any protest or objection in relation thereto or to any exhibit, shall be final and conclusive.
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ANNUAL AWARDS TO SURREY MEMBERS

Colman Cup: first place in class 5, cut comb class

Composite Cup for gaining the most points

Ken Reed Memorial Cup: first place in class 8, single piece of beeswax

Golder Memorial Trophy: first place in class 20, one jar of honey novice class

The **Bob Maurer Challenge Cup** for the best of classes 1 and 2, two jars light and medium honey

Vincent Challenge Cup for the division gaining the most points from its members

The **Hederow Cup** for the Junior Beekeeper gaining the most points in the Junior classes.

RECIPES

Class 13 Lemon Honey Cake

170 g (6 oz) butter, 57 g (2 oz) caster sugar, 142 g (5 oz) honey, 3 large eggs, 227 g (8 oz) self-raising flour, grated rind of a lemon, juice of half a lemon.

Cream butter, sugar and honey. Mix in lemon rind, beat eggs lightly and gradually add to the mixture. Stir in lemon juice. Fold in sieved flour, transfer to a greased and base lined 900 g (2 lb) loaf tin. Bake for 1hr-1hr 10mins at 160°C/325°F/gas mark 3.

Class 14 Honey cake

Heat oven to 140°C/275°F/gas mark 1. Grease a 7" cake tin.

227 g/8 oz self-raising flour, 227 g/8 oz clear honey, 113 g/4 oz butter, 113 g/4 oz sultanas, 113 g/4 oz currants, 57 g/2 oz mixed peel, 2 eggs, 3 tbsp milk, A pinch of nutmeg and a pinch of salt.

Cream the butter and honey together. Beat the eggs and add alternately with the sifted flour and salt. Add the nutmeg, sultanas, currants, mixed peel and milk and mix well. Pour into cake tin and bake for approximately 1.5 to 2 hours.

Class 15 Honey Biscuits (six biscuits to be displayed)

227 g/8 oz plain flour, 85 g/3 oz caster sugar, 142 g/5 oz butter or margarine, 1 x 15 ml tablespoon of honey.

Cream the butter and sugar together. Stir in the honey and flour. Knead mixture until smooth. Roll out and cut into 6 cm (2½ inch) rounds. Bake for about 10 minutes at 180°C (350°F) on a greased baking sheet.
