

Lancashire and North West Beekeepers Association

www.eastlancsbees.org.uk

East Lancashire Branch Annual Honey Show 2025

Saturday 27th September

St John's Church Centre, Barkerhouse Road, Nelson, BB9 9EY

Entries to be submitted online by 20th September at 11.59 pm (details to be confirmed), or from 1.00 pm until 1.45 pm on the day of the show.

Judging method this year will be closed starting from 2 pm with Judge Mr. Terry Ashley.

Pie & Peas will be served during judging (approx. 1.30 pm.) There will also be several activities including a quiz, three talks from club members and the blacked-out jar competition.

Raffle of beekeeping equipment and bee-related items during judging.

Only members of ELBKA may exhibit in the closed classes. Open classes are open to all. Guests are welcome.

Extracted honey must be exhibited in clear 454g(1lb) squat glass jars with gold-lacquered metal or gold-coloured plastic screw or twist off lids with flowed-in plastic seals. Where a class requires more than one item of the same type, the jars, lids and their contents must be matching in all respects. Mould marks and laser numbers are not relevant.

CLOSED CLASSES

- Class 1 Two 454 g (1 lb) Jars of Light Honey
- Class 2 Two 454 g (1 lb) Jars of Medium Honey
- Class 3 Two 454 g (1 lb) Jars of Naturally Crystallised Honey
- Class 4 NOVICE CLASS – One 454 g (1 lb) Jar of Honey, any variety
Open to members who have kept bees for 3 years or less and have not previously won a prize for honey.
- Class 5 One "Blacked-out Jar" any size/shape/weight or honey type judged on taste only, by the attendees of the show.
- Class 6 One Frame of Honey suitable for extracting or pressing (deep or shallow)
- Class 7 One Decorative Beeswax Candle – any size, shape or colour (may be lit)
- Class 8 One Wax Craft Exhibit
- Class 9 One Bottle of Mead – sweet or dry (please state type)
- Class 10 One Honeyed Fruit Cake – recipe overleaf (will have piece removed for tasting)
- Class 11 Honey Fudge – recipe overleaf (will have piece removed for tasting)
- Class 12 Six Wartime Rations Honey Biscuits – recipe overleaf (will have piece removed for tasting)
- Class 13 One Honey Dessert – any dessert containing honey (will have piece removed for tasting).
Recipe to be displayed.
- Class 14 One Photographic Print on any aspect of beekeeping (refer to note f.)

OPEN CLASSES

- Class 15 Two 454 g (1 lb) Jars of Dark Honey (not Bell Heather)
- Class 16 Two 454 g (1 lb) Jars of Ling Heather Honey
- Class 17 Two 454 g (1 lb) Jars of Blended Heather Honey
- Class 18 One 454 g (1 lb) Jar of Soft Set Honey (details overleaf – note e.)
- Class 19 Two Pieces of Cut Comb Honey. Presented in standard commercial containers; Each piece to have a gross weight between 200 g and 255 g.
- Class 20 One Cake of Beeswax 200 g – 260 g

JUNIOR CLASSES

Refer to notes h, i and j.

- Class J1 One 454 g (1 lb) Jar of Honey, any variety (refer to note j.)
- Class J2 One Photographic Print on any aspect of honey bees or beekeeping (refer to note f.)
- Class J3 One Decorated Rolled Beeswax Candle
Any colour of beeswax may be used for the candle. Decorations must be made from beeswax.
- Class J4 Four Decorated Honey Biscuits – all to same recipe, decoration may be different. Recipe to be displayed.
- Class J5 Frame Building
One BS shallow (super) frame with wired foundation to be built by the exhibitor. To be prepared on the day (materials and tools will be provided.) Entry on the day – expression of interest ahead of show appreciated.

SPECIAL AWARDS

- The Ken Preedy Memorial Cup** For the best exhibit in the show
- The Challenge Cup** For the highest number of points in the show (junior classes excluded)

Notes

BBKA Show Rules (2016) apply unless amended by the following:

- a. For each class, there will be cash prizes to the value of £5.00 for the winner, £3.00 for second place and £2.00 for third place.
- b. Any exhibitor may submit more than one honey entry in any one class provided that they are not from the same batch. Only one award may be taken in each class.
- c. Entries from shared/group apiaries must be prepared by one or two named members of the branch. The name of the shared/group apiary may be listed on the entry, but a shared/group apiary may not accumulate points for The Challenge Cup.
- d. Class 5 – Blacked out jar. This class will be judged by the attendees at the show.
- e. Class 18 – Soft Set (Creamed Honey). Crystallised Honey which has been softened, stirred & allowed to reset. It should be completely crystallised, with a smooth texture, easily spreadable & with a good uniform colour. There should be no specks, air spaces or bubbles on the side or bottom of the jar. The surface must be firm & dry with no sign of fermentation or scum.
- f. Class 14, Class J2 – Minimum print size 8" x 6", mounted on A4 card. To be accompanied by a caption title and a short narrative description explaining the subject. Maximum total size A4, including mount and any title and description.
- g. Biscuits and cakes (Class 10, Class 12, Class J4) must be displayed on a plain white paper plate, and covered with an appropriate clear acrylic cake dome. Both will be available at the show.
- h. Junior classes are open to those aged 17 years and under. Exhibitors do not need to be branch members, but must have a close family member (i.e., parent, grandparent, sibling, aunt/uncle) who is a branch member.
- i. For Class J1 to Class J4, please state the age class with the entry, based on current school year (25/26):
 - Preschool
 - EYFS/KS1 (reception to school year 2)
 - KS2 (school years 3 to 6)
 - Secondary (school years 7 to 13)
- j. Class J1 – Honey does not have to be from a hive managed solely by the junior exhibitor but must be from the apiary of a close family member or a hive/apiary which the entrant has helped to keep. The junior exhibitor does not have to be solely responsible for extraction of the honey, but they must prepare the jar for show themselves.
- k. Exhibitors are reminded that the judge will automatically disqualify any entries that are outside the prescribed weights, dimensions or recipes.

Recipes

Honeyed Fruit Cake

225 g Plain wholemeal flour	2 large Eggs, beaten
1½ tsp Bicarbonate of soda	75 mL Vegetable oil
1 tsp Ground cinnamon	200 mL Milk
225 g Currants, washed and dried	225 g Honey (liquid), slightly warmed
125 g Raisins, washed and dried	

Method:

Pre-heat the oven to 150°C. Grease and line a 20 cm (8") round tin. Sift the flour, bicarbonate of soda and cinnamon into a large mixing bowl, adding any residue of bran left in the sieve. Stir in the currants and raisins. In another bowl, whisk the eggs, oil and milk. Pour this into the dry ingredients, add the honey and mix thoroughly. Spoon the mixture into the tin and level the surface. Bake for about 1½ hours, or until the cake is risen, feels fairly firm to the touch and is starting to shrink from the sides of the tin. Allow to firm up in the tin for 10 minutes then turn out, peel off the lining paper and cool on a wire tray.

N.B. Weights must be adhered to, but normal shrinkage will be allowed. Cooking temperatures and timings are approximate – please adjust according to your oven.

Honey Fudge

908 g (2 lb) Sugar
113 g (4 oz) Butter
1 small Tin of Condensed Milk
1 small Tin of Evaporated Milk
113 g (4 oz) British Honey

Method:

Using a thick pan to avoid sticking, slowly melt all the ingredients until the sugar is dissolved stirring constantly with a wooden spoon. Boil to a temperature of 118°C (Soft Ball). Remove from the heat. Beat well until the mixture cools but is not too stiff. Pour into a greased tin and mark into portions. This recipe will fill a small Swiss roll tin.

N.B. Only a 15cm square block should be exhibited.

Wartime Rations Honey Biscuits

To commemorate 80 years since the end of World War Two, our biscuit recipe is based on a wartime ration recipe.

75 g Margarine
30 g Caster sugar
30 g Honey
175 g Plain Flour
Pinch Salt

Method:

Beat margarine and sugar until well combined. Add the honey, flour and salt, mix by hand to form a firm dough, cover and chill. Pre-heat the oven to 200°C conventional/180°C fan/gas mark 6. Roll the chilled dough to approximately 5 mm thick and cut into 6 cm (2½") rounds. Place them on a greased and lined baking tray. Bake for 8 – 12 minutes until a light golden brown. Allow to cool slightly before removing from the tray.

N.B. Cooking temperatures and timings are approximate – please adjust according to your oven.