



Composite Class No		12
Entry No		
Please tick 3 items		Points
Light Honey		
Med/Dark Honey		
Granulated/Soft Honey		
Beeswax		
Frame		
Related Article		
Total Points		



**Dover & District
Beekeepers'
Association**

HONEY SHOW AND COMPETITION

to be held in the
Shepherdswell Village Hall
Cox Hill, Shepherdswell, Dover CT15 7NN.

on
Saturday 17th October, 2026 at 2.00p.m.

OFFICIALS

Honey Judge: Mary Hill
Wax, Wine & Beginners Judge: Philip Nicholson
Class 6 and 11 Judge: Philip Nicholson
Confectionery Judges: Sue Clapson, Manetta Leigh
Show Secretary: Sue Court
Stewards: TBA

Trophies to be presented at 3.15p.m.

Dale Award (members only) The most points in Classes 1–6
Challenge Cup The most points in Classes 7–12
Novice Award The best entry in Class 13
Harry's Cup The most points in Classes 15 –17
Greasley Award The most points in Classes 22–26
Victory Cup The most points overall
Mary Hill Cup The best exhibit in honey
and wax Classes 1–17

SCHEDULE

Rules of the Competition

- 1 The competition is open to members and associate members of the Dover and District Beekeepers' Association and, by invitation, of other local beekeeping branches and associations.
- 2 Entries must be made on the accompanying form and emailed to suecourt@hotmail.co.uk, by text to 07979253242 or posted to the Show Secretary, Sue Court, Sparta Pines, Approach Road, Shepherdswell, Dover CT15 7NZ.
to arrive no later than Saturday 10th October, 2026.
For Composite Class 12 there is an additional form on which to tick the three items to be submitted. The entry number on the form will be allocated by the Show Secretary. Up to ten points will be awarded for each item.
The class identification labels will be posted to you. One of these must be fixed to each item comprising the exhibit — two in the case of a super frame of honey (See Rule 6).
- 3 All honey submitted must have been produced by the exhibitor in his or her own hives, though this does not apply to the confectionery classes. Colour glasses to help exhibitors confirm the correct differentiation of light, medium and dark honeys will be available on the day of the show.
- 4 Except when entered in Class 5, extracted honey must be displayed in matching B.S.I. 1lb squat glass jars with standard lacquer tops and secured against leakage. Identification labels should be fixed half an inch above the bottom of the jars.
- 5 In Class 5 the jars may be of any kind but must be labelled according to the current regulations to include, for example, country of origin and best before date — though for our purposes a lot number is optional. All this information must be on one label. Each jar should also have a show identification label on the back.
- 6 The frame of honey submitted for Class 14 and possibly Class 12 should be encased in a small box, glazed on both sides. An identification label should be fixed on the top right of the front glazed panel and another on the top of the frame itself.
- 7 The beginners Class is open to bee keepers that have only been keeping bees for two years.
The Novice Class is open only to beekeepers whose honey has never won a first prize in any honey show. Exhibiting in the Novice Class does not preclude entry in other classes.
8. Wax exhibits should be displayed on doilies or plates which will be made available at the show.

Entry Form

[illegible]

Name..... **Association**.....

Address.....

Please email to **suecourt@hotmail.co.uk**, send to **07979253242** or post to
Sparta Pines, Approach Road, Shepherdsweil, Dover CT15 7NZ.

24 Honey Raisin Bars - 6 to be displayed

Ingredients

3 oz Margarine	½ tsp Salt
6 tsp Honey	6 oz Stoned Raisins
3 Eggs	4 oz Chopped Nuts
6 oz Plain Flour	1 tsp Baking Powder

Method: Cream together the margarine and honey and beat in the eggs one at a time, adding a little flour before beating in the second and third. Sift together the remaining flour, baking powder and salt, and add to the mixture. Stir in the raisins and nuts. Spread in a greased baking tin (9" x 12") and bake in a pre-heated oven at 180°C. or 350°F / gas mark 4 until golden brown (about 30 minutes). Allow to cool in the tin, then cut into bars approx 1½" x 4½".

25 Glazed Honey and Almond Loaf

Ingredients

4 oz Margarine or Butter	3 oz Caster Sugar
2 tbsp Clear Honey	2 Large Eggs, lightly beaten
6 oz Self Raising Flour	4 oz Glace Cherries, halved
2 oz Blanched Almonds, chopped	

To Finish

3 oz Icing Sugar, sieved	1 tbsp Clear Honey
2 oz Glace Cherries	2 oz Blanched almonds

Method: Well grease and flour a 1½lb loaf tin. Cream the butter, sugar and honey until light and fluffy. Gradually beat in the eggs, adding a teaspoon of the flour with the last amount. Sieve in the remaining flour and fold it into the mixture with the cherries and almonds. Turn the mixture into the prepared tin and level off the top. Bake in a moderate oven, 180°C or 350°F or gas mark 4, for 55 minutes or until the loaf is golden brown and a skewer inserted in the centre comes out clean. After 5 minutes remove from the tin and cool on a wire rack. When the loaf is cold, beat the honey into the icing sugar and add enough cold water to give a stiff flowing consistency. Spoon most of the icing over the loaf, allowing it to drip down the sides. Arrange the cherries and almonds on top and drizzle a little of the remaining icing over them.

- 9 Mead and home-made wine must be shown in wine bottles of round section and approximately 26 oz or 1/6 gallon capacity. They should be of clear glass without lettering, fluting or decoration of any kind. They must be corked with flanged stoppers which may be removed without the need for any mechanical aid such as a corkscrew. No alcohol or flavouring may be added to mead or wine but the addition of acids, nutrients and/or tannin is permitted. Only the identification label provided may be fixed to the bottle.
- 10 All entries in the confectionery classes must be exhibited on paper plates and covered by cling film, both of which will be provided by the association at the show. Cake-tin sizes may be approximate. In the confectionery classes all the cooking must have been done by the person whose name is on the entry form.
- 11 Although more than one entry may be submitted in any class, only one award can be made to the competitor.
- 12 The winners of all the awards other than the Dale Award will be decided using the following point system: a first prize will earn 4 points, a second 3 points, a third 2 points and a highly commended 1 point.
- 13 The Mary Hill Cup kindly donated by Mrs Mary Hill is awarded for the most outstanding exhibit in classes 1–17.
- 14 All exhibits must be on display in the Shepherdsweil Village Hall by 9.15 a.m. on the day of the show; judging begins at 9.30 a.m. The hall will be open from 8.00 a.m. No late entries will be permitted.
- 15 Competitors who are unable to deliver their exhibits to the hall before 9.15 may leave them the day before, at their own risk and by prior arrangement, with the Show Secretary, whose address and phone number are given in Rule 2 above.
- 16 Exhibits may be removed from the hall after 4.00 pm. on the day of the show or earlier at the Show Secretary's discretion.
- 17 Trophies will be retained by the winner for one year. Please return to the show secretary by the end of September.



0 BEGINNERS ONLY - members and non-members

- A. Two jars of Light/Medium or Dark Honey.
- B. One Cake of Natural Beeswax,

Members' Classes

- 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 Soft-Set or Granulated Honey
- 5 Four matching jars of one type of honey (light, medium, dark, soft set or granulated) as offered for sale — see Rule 5
- 6 One article of any kind related to beekeeping and produced by the exhibitor; e.g. Photos, Artwork, Woodwork, Models, Needlework.

OPEN CLASSES

- 7 Two 1lb jars of Light Honey
- 8 Two 1lb jars of Medium Honey
- 9 Two 1lb jars of Dark Honey
- 10 Two 1lb jars of Soft-Set or Granulated Honey
- 11 One article of any kind related to beekeeping as for Class 6
- 12 Composite Class. Any three of the following:
 - one 1lb jar of Light Honey
 - one 1lb jar of Medium or Dark Honey
 - one 1lb jar of Soft-Set or Granulated Honey
 - one 1oz block of Natural Beeswax
 - one frame of Honey
 - one article related to beekeeping, as for Class 6
- 13 Novice Class. Two 1lb jars of matching Honey
- 14 One super frame of Honey suitable for extracting
- 15 One cake of Natural Beeswax not less than ½” thick, weighing 7–9 oz
- 16 Three matching Natural Beeswax Candles, one to be lit by the Judge
- 17 Five matching 1oz (approx) blocks of Natural Beeswax
- 18 One bottle of sweet Mead
- 19 One bottle of dry Mead
- 20 One bottle of sweet Home-Made Wine
- 21 One bottle of dry Home-Made Wine

Confectionery Classes

- 22 Honey Fruit Cake, 23 Honey Chocolate Brownies, 24 Honey Raisin Bars, 25 Glazed Honey and Almond Loaf.

Confectionery Classes (open)

Exhibitors should follow the recipes provided.

22 Honey Fruit Cake

Ingredients

3 oz Honey	3 oz Raw Cane Sugar
5 oz Butter	1 oz Ground Almonds
pinch of Salt	7 oz Self-Raising Flour
10 oz Mixed Dried Fruit	4 oz Glace Cherries
2½ oz Plain Flour	3 small Eggs
1 tbsp Sherry	

Method: Grease an approx 7½” diameter cake tin and line with greaseproof paper. Wrap brown paper round the sides of the tin and secure firmly. Warm the honey slightly in a large mixing bowl. Add the sugar, butter and ground almonds and cream until white, light and fluffy, at this point the contents of the bowl MUST be cool. Add the sieved self-raising flour and salt and mix briefly. Add the dried fruit and glace cherries mixed with the plain flour. Lightly fork together the eggs and the sherry and add to the mixture. Mix just sufficiently to ensure even distribution of all the ingredients. Cook at 170°C/325°F (gas mark 3) for 1 hour, then reduce the heat to just above 150°C/300°F (gas mark 2) and continue cooking for a further 1½ hours.

23 Honey Chocolate Brownies

Ingredients

135g Unsalted Butter	1/2tsp Salt
120g Honey	60 gms of Chocolate Chips
100g Granulated Sugar	2 large Eggs
2 tspn Vanilla Extract	90g Plain Flour
90g Cocoa Powder	

Method: Fan Oven 160°C, Gas Mark 4, Line 9” square tin with baking paper. Pre-heat oven. Gently melt butter with honey in saucepan. Add cocoa stirring well. Remove from heat to cool in a bowl, mix eggs, sugar, vanilla and salt. Whisk until well combined. Add cooled chocolate mixture to bowl of ingredients. Add flour over mixture, then use spatula to combine everything together. Add chocolate chips and mix well. Pour mixture into baking tin, spreading evenly into corners. Place into the oven and bake for 20 minutes. Then remove and let cool. Cut into 16 squares, select 4 for display.

