



# Chalfonts Beekeepers' Society Honey Show

**Saturday 2<sup>nd</sup> September 2023**  
**At the Chalfont St Giles Village Show**

## **SCHEDULE of CLASSES**

(Open to members of Chalfonts Beekeepers' Society)

To enter: please complete the entry form and email to [honeyshow@chalfontsbeekeepers.co.uk](mailto:honeyshow@chalfontsbeekeepers.co.uk).

Your entry labels will be prepared ready to pick up at the Show. Entries to be delivered on the day of the Show between 0830am – 0900am. Tables will be available to label your exhibits. The Show tent will close at 0945am and judging will begin at 1000am sharp. The judges will be Bill Fisher and Sue Carter.

Collection: Please pick up your entries after 4pm; any entries not collected, will be disposed of.

***Prizes: will be presented at the Chalfonts Beekeepers' AGM on 28<sup>th</sup> November 2023***

All entry queries should be referred to the Honey Show Secretary  
Fiona Matheson on 07768 131904

Honey Show Rules are posted on the Chalfonts Beekeepers' website  
[www.chalfontsbeekeepers.co.uk](http://www.chalfontsbeekeepers.co.uk)

- |   |                        |
|---|------------------------|
| <b>1</b> Two jars of light honey  | Showler Cup            |
| <b>2</b> Two jars of medium honey   | Centenary Tankard      |
| <b>3</b> Two jars of dark honey   | Chalfonts Cup          |
| <b>4</b> Two jars of naturally set not stirred honey  | Jones Cup              |
| <b>5</b> Two jars of soft-set / creamed honey   | Ronnie Mitchell Trophy |
| <b>6 #</b> Two jars of chunk honey  |                        |
| <b>7</b> Three jars of Honey as offered for retail sale * see note 5 in rules   |                        |
| <b>8</b> One cut comb, net weight 7-9oz (200-340 grams)   |                        |
| <b>9 #</b> One frame of honey, suitable for extraction  |                        |
| <b>10</b> Six 1oz blocks of beeswax (27g-30g)   |                        |
| <b>11</b> One cake of beeswax 7-9oz (200-250 grams)   |                        |
| <b>12</b> Two identical dipped or moulded natural beeswax candles, mounted and ready to light<br>*see note 8 in rules |                        |
| <b>13 #</b> Two matching beeswax wraps, each 30cm square  |                        |
| <b>14</b> Three home-produced items containing honey or beeswax, both to be represented. Items                        |                        |

to be labelled. Suggestions: Chutney, Conserves, Honey drink (not mead), Sweets, Potions, Cosmetics, Polish, Furniture cream, Wax flowers, or decorative exhibits made substantially with beeswax, including Encaustic art.

- 15 One bottle of mead, label to be affixed to the bottle stating whether sweet or dry
- 16 One wax model (flowers included)
- 17 Two identical Decorative Rolled Beeswax Candles, no flammable decoration, \*see note 8 in rules
- 18 One colour photograph, of a subject connected with bees or beekeeping
- 19 One black and white photograph of a subject connected with bees or beekeeping
- 20 A short video clip (less than 3 minutes) of a subject connected with bees or beekeeping
- 21 A poem about bees or beekeeping
- 22 Honey Cake made to this recipe The Ian Grant Memorial Salver

***Honey Sultana and Cherry Cake.***

Exhibits must be made to this recipe. 200g self-raising flour, 175g honey, 110g butter, 2 medium eggs, 175g sultanas, 110g glace cherries. Preparation: Wash the sultanas and cherries to remove any syrup and dry them. Halve the cherries. Cream the butter with honey until light and fluffy. In a separate bowl, beat the eggs together and gradually add the beaten eggs to the butter mixture a little at a time, beating between each addition. Sieve the flour and mix the fruit with it to ensure the fruit is dry. Gradually fold in the flour and fruit. Add a little milk, if necessary, to achieve a dropping consistency. Put the mixture into an 18 cm lined round cake tin. Bake at 160°C/(140°C fan)/325°F/gas mark 3 for approximately 1hr 30mins until the cake is firm. Timing is for conventional ovens and is a guide only as appliances vary.

- 23 # Six small honey biscuits, not in paper cases
- 24 # A display of nectar and pollen producing plants in a dried or pressed state

# New class for this year

**Novice Classes - Any beekeeper who hasn't previously won a first prize in this section  
\*see note 7 in rules**

- 25** One jar - run honey (clear) Allen Mitchell Trophy (best exhibit by a novice)  
\*Ticket to National Honey Show on a given day
- 26** One jar - Naturally set not stirred honey
- 27** Two 1oz blocks of beeswax (27g-30g)
- 28** One Candle made by any method other than rolling \*see note 8 in rules
- 29** One decorative rolled candle, no flammable decoration, \*see note 8 in rules
- 30** One photograph, black and white or colour
- 31** A decorative item related to bees or beekeeping
- 32** A short video clip

The Welford Cup will be awarded to the best wax exhibit in the Show

Best Exhibit in Show \*Ticket to National Honey Show on a given day and the Blue Ribbon if there are >100 entries

Best exhibit by a School and/ or Junior

\*Ticket to NHS on a given day

\*Awarded by National Honey Show judge