



~ Founded 1919 ~

104th Annual Honey Show

1 - 4pm on Sunday, 5th October 2025

The Apiary, 41 Whitton Road, Twickenham TW1 1BH

Schedule

Staging of exhibitsFriday 3rd October 6.00 pm – 8.30 pm

Closed Judging Saturday 4th October NO ENTRY

Opening of Show Sunday 5th October 1.00 pm

Presentation of cups Sunday 5th October 3.45 pm approx

Auction of gift classes Sunday 5th October 4.00 pm approx

Honey Judge: tbc

Domestic Judge: tbc

This schedule and entry form can be downloaded from the Association website: **www.twickenham-bees.org.uk** under **Public Events / Honey Show**

Return completed entry forms to: honeyshow@twickerbees.co.uk

For further information please contact the **Honey Show Secretary:**

honeyshow@twickerbees.co.uk

Welcome

to our Honey Show!
We hope you enjoy
the event.

The association was established in 1919 by Mr Charles Parks of Ivy Cottage, Whitton Road as a means of food production and to help beekeepers manage their bees. The first Honey Exhibition was on 23rd July 1919 and, apart from 2020 and 2021, we have held one every year since!

You don't have to keep bees or be a member of the Association to enter the show. The Open Classes are for non-members and classes 11, 18, 23 -27 are for showing your skill in making something with honey or beeswax. You can buy the honey anywhere and beeswax is available online.

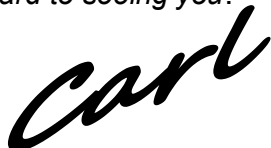
We also have classes for photography, crafts, baking, preserves and horticulture. Class 13 is a 'catch-all' for anything else interesting related to bees or beekeeping. We have retained the same categories as last year, with the traditional class numbers.

Do join us and have a go!

There are junior classes (see separate annex), with prizes available, so please encourage your children to enter. At the end of the show, we award the prizes and cups and then auction off the entries in the gift classes.

Our show is always fun, with activities, stalls and copious quantities of tea, coffee and scrumptious cakes. So be sure to invite your friends!

We look forward to seeing you.

A handwritten signature in black ink that reads "Carl". The script is cursive and fluid, with the 'C' being particularly large and stylized.

Honey Show Secretary

Winners from the previous show

<u>Award</u>	<u>2024 Winner</u>
Crane Challenge Cup Most points in novice class	Jane Sachdev and Sonia Stringer
Wallis Memorial Challenge Cup Best taste in show	Graham Merry & Ryan Sutton
Burnet Silver Challenge Cup Most points in a members' class	Sally Ewen
Bartle Memorial Challenge Cup Best crystallised honey	Carl Creswell
Centenary Cup Best mead, metheglin or melomel	Warwick Francis
Gambrill Challenge Cup Four bee products	Sally Ewen
President's Cup Three wax products	Ania Taylor
Romer Victory Challenge Cup Comb for extraction	Ania Taylor
South West Middlesex Challenge Cup Pair of beeswax candles	Ania Taylor
Violet Miller Memorial Cup Honey fruit cake	Christine Betley
Recknell Memorial Cup Best junior exhibit	Thomas D

Rules For Exhibitors

Please read these carefully

1. A separate entry form should be completed for each exhibitor (including juniors) detailing all of their entries. Entry forms must reach the Show Secretary no later than **Friday 26th September 2025**. For any entry forms received after this date, a 'late fee' of **£2** per exhibit must be paid or the exhibits will not be entered.
2. Staging: Exhibits should be taken to the Apiary prior to the show during the following hours: **6:00 pm – 8:30 pm on Friday 3rd October**. No exhibits can be accepted later than 8.30pm on Friday (although alternative, earlier dates may be arranged with the Show Secretary). Judging begins at 9.30am on Saturday.
3. Competition labels supplied by the show secretary must be affixed as follows: 10-15 mm above the base of jars and bottles; on the centre of the lid for 'Best Taste in Show' class; on top of cases containing frames; on the side of the container for combs or sections; at the base of candles; on the side of wax blocks; on the plate for fruit, vegetables and cakes; on the front edge or the back of paper/card that photographs are mounted on. No other label or markings should adorn any exhibit except where specified for the class.
4. All honey and wax exhibited except in classes 11, 18, 23, 24, 25, 26, 27, 44, 48 and 55 must be the produce of the exhibitor's own bees and liquid honey should be from this year's harvest.
5. When a class requires the staging of more than one exhibit of the same type, the exhibits and containers (when used) shall be matching in all respects. This applies to fruit and vegetables too.
6. Labelling regulation: All classes requiring the Exhibitor's own labels must comply with the following requirements:
 - a. The word HONEY which may be prefixed with the type of honey and/or area of origin, e.g. New Forest Heather Honey;
 - b. The metric weight must appear – figures to be at least 4mm high for jars exceeding 200 g to 1 kg weights. If the imperial weight is

- shown it must be in close proximity to the metric and be less prominent. The 'e' symbol if used will be ignored;
- c. Residential address must appear on the label;
 - d. The country of origin must be shown on the label. e.g. 'Produce of England'. The country name alone at the end of your address is not sufficient;
 - e. A 'best before' date must appear (suggest 2 - 5 years) or an indication of where it can be found e.g. for 'best before' see base of jar. If the date is given in full i.e. day, month and year there is no need for a lot number;
 - f. 'Creamed' is no longer legal terminology; please use 'Set', 'Soft Set' or perhaps 'Crystallised'.
7. The judges' awards will be final. The committee reserves the right to withhold prize cards in case of insufficient merit or entries. All ordinary care will be taken of exhibits but the committee cannot be responsible for any loss or damage sustained.
8. Exhibitors may enter any number of exhibits in a class but will not be entitled to more than one award in any one class.
9. Movement of exhibits. No exhibit may be touched or removed from the show bench without the permission of the show secretary. Please contact the show secretary if you are not available to collect your exhibits at the end of the show and need alternative arrangements to be made.
10. Any matter not covered by these rules will be subject to National Honey Show rules.

Changes to the schedule and rules for this year are in bold.

Please bring your entries ready for staging with the competition labels attached and any additional requirements completed.

Open Classes

- Honey must be exhibited in clear 454 g (1 lb) British Standard squat glass jars with either standard lacquered screw caps with wad or plastic liner, or white plastic screw caps. Honey colour will be judged using BD Honey Grading Glasses.
- Mead, Metheglin and Melomel must be exhibited in plain, clear, punted, glass bottles of round section (70 – 75 cl), without name or ornamentation. Only cork stoppers with white plastic flanges are to be used.

Class [n.b. some class numbers are not included this year]

7. One Bottle Sweet Mead.
8. One Bottle Dry Mead.
9. One Bottle Metheglin or Melomel. A plain white adhesive label approx. 50 x 18 mm should be affixed 25 mm above the show label stating whether sweet or dry and the flavour used.
10. Three Jars Honey of one colour or section, as offered for retail sale in any size. Labels must comply with current UK regulations (see rule 6). Tamper labels are optional.
11. Beeswax Cake. At least 454 g (1 lb) weight and **with a thickness of at least 25 mm (1 inch)**.
12. An interesting, useful or instructive exhibit for beekeepers related to bees or beekeeping. No dimension to exceed 0.5 m.
13. An artistic craft exhibit related to bees or beekeeping. No dimension to exceed 0.5 m.
14. A photograph relating to bees or beekeeping and mounted on card no larger than A4. Photographs must have been taken in the last 3 years. A caption or short description must be included, together with any optional technical data.
16. A hand-made greeting card with a design related to bees or beekeeping; made of any materials, no larger than A5 size.
18. A display of Home-created product(s) containing Honey and/or beeswax and/or propolis (**not** candles, honey, mead or wax).

Open Gift Classes

- Honey in the Open Gift Classes can be presented in any size jar. Labels complying with current UK regulations for the size of jar must be provided in a separate envelope for attaching to the jar prior to sale or auction. Entrants without labels can purchase template labels for 20p each from the Honey Show Secretary.
- All food items must be presented on a paper plate and covered with cling film.
- Preserves must be exhibited in a clear glass jar. Jams and jellies should be sealed with a waxed paper disk. All preserves must have been made in the 12 months before the show. Labels identifying the preserve type and date must be affixed below the shoulder of the jar.

All exhibits in gift classes will be donated to the Association for sale or auction

Class

19. One Jar Liquid Honey.
20. One Jar Crystallized, Soft Set or Heather Honey.
21. One Jar Honey of any consistency, to be judged for the "Best Taste in Show". The show label must be on the centre of the lid.
23. Honey confectionery (chocolates/sweets) or Fudge minimum weight 114 g (4 oz). One copy of the recipe to be submitted.
24. Nine honey biscuits or cookies. One copy of the recipe to be submitted.
25. **Honey Fruit Cake. Exhibits must be made from the following recipe:**

Ingredients: 8 oz plain wholemeal flour; 1½ teaspoonfuls bicarbonate of soda; 1 teaspoonful ground cinnamon; 8 oz currants; 4 oz raisins or sultanas, roughly chopped; 2 eggs; 3 fl oz sunflower oil; 6 fl oz buttermilk; 7 oz runny honey, very slightly warmed.

Method: You will need a buttered and lined 8 inch (20cm) spring form cake tin. Pre-heat your fan oven to 140C. In a large bowl, add the dry ingredients and the fruit, stir well. In a basin or jug,

whisk together the oil, buttermilk, honey and eggs and pour this over the flour. Mix until well combined.

Tip into your prepared tin and bake for about 1½ hours, until just firm to the touch. After an hour, check it is not too brown and if so turn the oven down to 130C. Cool in the tin for at least ten mins before removing from the tin to a rack.

26. Honey Cake. Exhibits must be made from the following recipe:

Ingredients: 170 g runny honey 140 g butter
2 eggs, beaten 200 g self-raising flour, sieved
85g light muscovado sugar

Method: Pre heat oven to 180C/350F/Gas 3, butter and line a 15-20cm (6-8 inch) circular cake tin. Measure the honey, butter and sugar into a large pan. Add a tablespoon of water and heat gently until melted.

Remove from the heat and allow to cool then mix in the eggs and flour.

Spoon into the cake tin and bake until the cake is springy to the touch and shrinking slightly from the sides of the tin. Cool slightly in the tin before turning onto a wire rack. A small amount of icing can be added as decoration if desired.

27. Nine Small Honey Cakes (2.5-7.5 cm/1-3 inch) diameter; remove cases if used), recipe to be submitted.
28. One Jar Homemade Jam, minimum weight 227 g (8 oz).
29. One Jar Homemade Jelly, minimum weight 114 g (4 oz).
30. One Jar Homemade Chutney or Pickle minimum weight 227 g (8 oz), recipe to be submitted.
31. Plate of 3 Apples of the same variety, with stalks attached, leaves should be removed.
32. Plate of any other fruit, with stalks attached.
33. Plate of any vegetable with stalks attached as appropriate. Tomatoes, Rhubarb, Sweet Pepper and Chilli Pepper will be classed as vegetables.
34. Mixed Flowers or foliage in a tin can. No dimension bigger than 50 cm.

Open Classes for Schools & Open Classes for Juniors (Under 18 Years)

See Separate Annex

- All exhibits must be entirely the entrant's own work.
- All food items must be presented on a paper plate and covered with cling film.
- The entrant's age must be clearly stated on your entry form.
- Please do NOT put your name anywhere on your exhibit(s).
- Juniors may also enter adult classes (you must be a member to enter members' classes).
- Entrants may collect their entries at 3:15pm on the day of the show.
- Please let the show secretary know if you would like to donate any of your entries for auction on the Sunday.

Classes for Members

- Honey must be exhibited in clear 454 g (1 lb) British Standard squat glass jars with either standard lacquered screw caps with wad or plastic liner, or white plastic screw caps. Honey colour will be judged using standard **BD** grading glasses.

The Burnet Challenge Cup will be awarded for the most points in the member classes 40 to 48.

Class

40. Two Jars Light Honey.
41. Two Jars Medium Honey.
42. Two Jars Dark Honey.
43. Two Jars Crystallized or Soft Set or Heather Honey.
44. 5 Uniform Beeswax Blocks, minimum weight, 28 g (1 oz.).
45. One Comb for rotary extraction. Combs can be of any size and must be protected by glass or cellophane or cling film.
46. One Cut Comb in standard container with transparent top and must have a gross weight between 200 g and 255 g (7-9 oz).
47. Two Jars Chunk Honey.
48. Pair of Matching Beeswax Candles. Candles to be displayed erect and one to be lit by the judge. Entrant should bring candlesticks, wooden candlesticks are not permitted.

Cup Classes for Members

49. Gambrill Cup

Any four different bee products of the following:

- One jar Light Honey (1lb / 454g)
- One jar Medium Honey (1lb / 454g)
- One jar Dark Honey (1lb / 454g)
- One jar Crystallized or Soft Set Honey (1lb / 454g)
- One jar Heather or Heather Blend Honey (1lb / 454g)
- One jar Chunk Honey (1lb / 454g)
- Comb for rotary extraction
- One Section
- Cut Comb
- Bottle of Mead
- Plate of Honey Sweets
- Beeswax cake 114-227 g
- A pair of Candles

Candles to be displayed erect and one to be lit by the judge. Entrant should bring candlesticks, wooden candlesticks are not permitted.

50. President's Cup

Any three different pure beeswax products of the following:

- 2 sheets of foundation, unwired, fitted in British Standard Frames;
- beeswax polish, 80 g net weight in a suitable tin container with a lid bearing an adhesive descriptive label;
- a pair of beeswax candles, hand dipped;
- a pair of beeswax candles, moulded;
- a cake of beeswax, at least 500 g in weight and at least 25 mm thick;
- a sculpted beeswax figure or flower, (colouring permitted);
- 10 uniform beeswax blocks, each at least 28 g in weight.

Candles to be displayed erect and one to be lit by the judge. Entrant should bring candlesticks, wooden candlesticks are not permitted. Each of the three products shall be scored against an equal maximum number of points.

Classes for Novice Members

- Honey must be exhibited in clear 454 g (1 lb) British Standard squat glass jars with either standard lacquered screw caps with wad or plastic liner, or white plastic screw caps. Honey colour will be judged using standard grading glasses.

For members who have not won a 1st prize in any Honey Show.

The Crane Challenge Cup will be awarded for the most points in the novice classes 51-56. See following page for more details.

Tip: The more classes you enter the more points you can win.

Class

51. Two Jars Light Honey.
52. Two Jars Medium Honey.
53. Two Jars Dark Honey.
54. Two Jars Crystallized or Soft Set Honey.
55. A Moulded Beeswax Candle.
56. One Comb for rotary extraction, any size and must be protected by glass or cellophane or cling film.

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To help with your preparation of entries and to ease staging, please record your

Entrant number:

And the classes you entered.....

Awards

Prize Cards are awarded to winners in all classes.

£15, £10 and £5 gift tokens will be awarded to the 1st, 2nd, and 3rd, prize winners in classes 37 and 38, subject to a minimum of 5 entrants.

Perpetual Challenge Cups

Burnet Challenge Cup:	Most points in the member classes 40 to 48
Crane Challenge Cup:	Most points in the novice classes 51 to 56
Gambrill Challenge Cup:	Best exhibit of four bee products
President's Cup:	Best exhibit of three wax products
Romer Victory Challenge Cup:	Best extracting comb in any class (45, 49 or 56)
Bartle Memorial Challenge Cup:	Best crystallized honey in member and novice classes (43 or 54)
South West Middlesex Challenge Cup:	Best exhibit of a pair of beeswax candles (48, 49 or 50)
Centenary Cup:	Best mead, metheglin or melomel in any class (7, 8, 9 or 49)

Challenge cup points are calculated: 1st 6; 2nd 5; 3rd 4; VHC 3; HC 2; C 1.
A cup will only be awarded if a first, second or third has been attained in at least one of the classes appertaining to it.

In the case of a tie, the cups will be awarded to the exhibitor gaining first prizes in classes with the larger number of staged entries. Should no first prizes be included in the total points, second prizes will be taken into account. If a tie still results, winners will hold the cup for equal periods during the ensuing twelve months.

Memorial Cups

Violet Miller Memorial Cup:	Best exhibit of a honey fruit cake – class 25
Recknell Memorial Cup:	Best junior member's honey product exhibit
Wallis Memorial Cup:	Best-tasting honey - class 21

Cups will be engraved with the winner's details, but they can only be awarded to members; otherwise, they will be retained by T&TVBKA.

T&TVBKA
104th HONEY SHOW ENTRY FORM

NAME.....

Email **Town**

Tel

Age or Key Stage (FOR JUNIORS ONLY).....

Class	No. of entries	Description
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Extra copies available from
www.twickenham-bees.org.uk under **Public Events / Honey Show**
 Entry forms to be returned to: honeyshow@twickerbees.co.uk
 by Friday 26th September. (If late entries are permitted a fee of **£2** late per
 entry will apply.)

For show use only: Labels ☐ On S'sheet ☐ Checked in ☐

Entrant Number