

RULES AND REGULATIONS

Standard Rules of the BBKA shall apply. Entry form is attached. Exhibits must be delivered carriage paid, or personally, to the Royal Norfolk Showground between 3.30pm and 7.30pm on 24th June. It would be appreciated if all entry details could be either sent, telephoned or emailed to the Show Co-ordinator before Tuesday 24th June.

Exhibits in the Gift Class will be sold during the Show or any subsequent events the proceeds used to reduce the expenses of the Show. No exhibits or parts thereof shall be removed until after the start of the last event in the Grand Ring on Thursday 26th June. All exhibits must be removed on that day.

Annual membership subscriptions must have been paid prior to entry in the members' classes.

Any protest or objection should be made in writing to the Show Co-ordinator before the close of the Show, accompanied by a deposit of £10.

Members exhibiting honey and placing an exhibit in the gift class at the Show will be allowed to have their honey sold by the Association, providing that the honey for sale bears a legal label. It is emphasised that all honey offered for sale should be of the highest quality and free from foam at the top of the honey. Jars should be filled to the rim, which is above the shoulder, and immediately below the screw threads of the neck. (Honey which is deemed unsuitable for sale will not be accepted at the Show. The Show Co-ordinator's decision is final.) 20% of the sale price of the honey shall be retained by the Association to defray expenses.

Liquid honey will be graded according to the National Honey Show Rules. Glasses will be used. Extracted honey will be exhibited in clear 1 lb squat jars, with standard lacquered commercial screw tops, both of the British Standard Pattern.

The bottom of the show label must be placed within half an inch of the base of the jar. On Section and Shallow Frames, it must be placed at the top right-hand corner of the vertical transparent face of the case and the duplicate on the horizontal bar of the frame. Labels of Cut Comb shall be affixed one on the lid and the duplicate on one side of the container. If a Show Case is used for wax, one label is to be affixed on the glass and the duplicate on the uppermost surface of the wax.

All cakes and confectionary must be contained in plastic bags and duplicate labels inserted therein, face uppermost. Outside labels should be attached to the right-hand corner.

Mead must be shown in clear, colourless glass, PUNTED bottles of approximately 26 fluid ounces capacity with rounded, not sloping, shoulders and without lettering of any kind.

Bottles with shallow punts are acceptable. Only cork stoppers with white plastic flanges are to be used.



RULES, REGULATIONS & SCHEDULE OF PRIZES

HONEY EXHIBITION

ROYAL NORFOLK SHOWGROUND COSTESSEY

**Wednesday 25th & Thursday 26th June
2025**

Judge Fiona Dickson

Show Coordinator

Mrs Pat Marshall

24 Field Lane, Fakenham, NR21 9QW

Tel: 01328 851475 email: showsecretary@norfolkbeekeepers.org.uk

PRIZE SCHEDULE

The **LEECH PERPETUAL CUP** and the **BBKA National Honey Show BLUE RIBBON** will be awarded to the best exhibit in the Show, providing that the required total number of exhibits are entered into the Show.

MEMBERS' CLASSES - NORFOLK FEDERATION OF BEEKEEPERS

The **GEORGE FAYERS PERPETUAL CUP** will be awarded to the member gaining the most points in Classes A – J. Points will be awarded on the basis of 1st – 3 points, 2nd – 2 points, 3rd – 1 point.

A	Two 1 lb jars light liquid honey	BELL Perpetual Cup & Shield
B	Two 1 lb jars medium or dark liquid honey	KENNEDY Perpetual Cup & Shield
C	Two 1 lb jars creamed or granulated honey	PADMORE Challenge Cup & Shield
D	Novice Class. Two 1 lb jars liquid honey, any colour, or granulated. Open to any member who has not won 1 st , 2 nd or 3 rd in any honey class at any previous Show	LEECH Challenge Cup & Shield
E	Six 1 lb jars honey labelled for retail sale. All the same (Lot numbers to be included)	SIR BARTLE EDWARDS Silver Jubilee Cup & Shield
F	Six 1 lb jars labelled for retail sale Any combination (Lot numbers to be included)	PERCY GARROD Cup & Shield
G	Composite class. Three 1lb jars, all different	LLOYD Challenge Cup & Shield
H	One shallow frame	DAVIES Challenge Cup & Shield
I	One 227g (8oz) cake of wax, plainly moulded (10% tolerance allowed)	KENNETH HUDSEN Memorial Cup & Shield
J	Devonshire Honey Cake (Recipe provided)	DRUMMOND Perpetual Cup & Shield
K	One bottle sweet mead	MEAD MAKER'S JUBILEE Quaich & Shield
L	One bottle dry mead	NBKA Challenge Cup & Shield
M	Matching pair of beeswax candles	BARNES MEMORIAL Challenge Cup & Shield
N	Six 1oz blocks of wax, all the same	SIR THOMAS COOK Memorial Cup

OPEN CLASSES

O	Two 1 lb jars light liquid honey
P	Two 1 lb jars medium or dark liquid honey
Q	Two 1 lb jars creamed or granulated honey
R	Six 1 lb jars labelled for retail sale. Any combination. (Lot numbers to be included)
S	Two 227g (8oz) packs Cut Comb honey, liquid/ heather
T	One 1lb Cake of Wax, plainly moulded (10% tolerance allowed)
U	Six 1oz blocks of wax, all the same
V	Single beeswax candle
W	4oz sweets containing honey (Recipe to be submitted)
X	Any honey cake. (Recipe to be submitted)
Y	Photograph related to Bees and Beekeeping. Can be colour or black & white. Size A5 to A3
Z	Decorative or artistic exhibit

GIFT CLASSES

A1	One 1 lb jar liquid honey
B1	One 1 lb jar creamed or granulated hone

The **RON SEARS SHIELD** will be awarded to the member gaining the most points in the Gift Class. To comply with the law, Association labels must be affixed to each jar after judging. These labels will be provided by the Show Co-ordinator

Devonshire Honey Cake Recipe

9 oz clear honey	2 tbsp clear honey to glaze
8 oz butter	4 oz dark brown sugar
3 large eggs	10 oz self-raising flour

Method Preheat oven to 140°C (fan), 160°C (conventional), Gas mark 3. Line an 8-inch round cake tin with greaseproof paper. Melt the butter, sugar, and honey in a saucepan over a low heat and when melted turn up the heat to boil for 1 minute. Leave to cool then add the eggs and the flour. Place the batter in the tin and bake in the oven for 50 minutes to 1 hour until a skewer will come out clean. Melt the honey for glazing in a pan and dribble over the cake leave on a wire rack to cool.