

Cheshire Beekeepers Association – Mid Cheshire Branch Honey Show

Sunday 8th November 2026 – Blue Cap, Sandiway, CW8 2DN*

Judge : Elaine Hargreaves

Steward : Lesley Parker

Show Organiser : Cheryl Flatman

Contact Information : e-mail: Cheryl_flatman@hotmail.com; Tel: 07811 687131 Address : Provided by arrangement

In order to encourage more entries from our members and increased audience participation at the event, some modifications to previous shows are being implemented this year including the judging of some classes by the show audience. Full details can be found in the schedule described below.

RULES FOR EXHIBITORS

1. **Eligibility** - Entries are open to all Cheshire BKA members with the exception of classes 11-15 for Novices, 29-32 for Mid Cheshire Members, 33 & 34 open to any person aged under 16 at the time of the show, Junior entrants can be either a junior member of MCBK, the child, grandchild, nephew or niece or neighbour of a MCBK member.
2. **Entries** should be made on the form provided and e-mailed to Cheryl Flatman to be received no later than Sunday 1st November 2026.
3. **Labels** showing the class of entry and exhibitor's number will be provided by the show organiser at the show.
4. **Staging - Exhibits to be staged from 12.30pm and staging to complete by 1:15pm on the day of the show for judging which will commence at 1.30pm.** For anyone unable to stage exhibits by 1.15pm it is possible (by prior arrangement) to deliver them to Cheryl Flatman – 07811 687131 please make contact to arrange delivery.
5. **Honey** should be exhibited in standard 454 g squat jars with metal or plastic lids and with labels fixed approximately 10 mm above the bottom of the jar and between the seams. Paired entries should be matching in every aspect.
6. **Mead** should be exhibited in clear punted bottles, 70/75cl with white or yellow flanged stoppers and with labels fixed approximately 10 mm above the bottom of the bottle.
7. **Labelling for sale regulations (only applies to class 30)** - The regulations have been interpreted slightly differently by Trading Standards departments in many areas. For the purpose of the Mid Cheshire Branch Honey Show requiring the Exhibitor's own labels must comply with the National Honey Show guidance. The following requirements must all appear in the same field of view:
 - 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. All legally required text must be at least 1.2mm (weight font excepted)
 - c. The metric weight must appear – figures to be at least 4mm high for jars between 200g to 1kg in weight. 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.
 - d. Your name and residential address including postcode must appear on the label.
 - e. 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.

- f. 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.

For full labelling regulations, please refer to the Honey Regulations 2015

8. **Confectionery** should be presented on paper plates. Labels must only be placed on paper plates.
9. **Ownership** - If a colony or colonies are under joint ownership then only one owner can enter a specific class, with the exception of classes 25-28.
10. **Purchased honey** may be used in classes 25 – 28.
11. **Photo** submissions (physical or electronic) must be with the show organiser before Sunday 1st November 2026. Physical photo's to be no greater than A4, mounted on card with a border, to which the label should be fixed in the bottom right hand corner.
12. **Candles** to be displayed standing in a suitable flameproof base or candle holder
13. **Points** will be awarded as follows: 1st - 4 points; 2nd - 3 points; 3rd - 2 points; 4th - 1 point.
14. **Queries** - Any exhibitor wishing to raise a query must do so to the steward before the end of the show.
15. **Maximum** of 2 entries per class in line with Rule 9. Only 1 entry will be eligible for a prize, with the exception of class 31 where only 1 entry will be permitted.

NO ENTRIES WILL BE ACCEPTED ON THE DAY OF THE SHOW

TROPHIES

1. The Mid-Cheshire Beekeepers Honey Trophy will be awarded for the most points in classes 1-10 Honey classes.
2. The Mid-Cheshire Beekeepers Chairman's Bowl will be awarded for the most points in classes 11-15. Novice classes
3. The Secretary's Spoon will be awarded for the most points in classes 16-20 Wax classes.
4. The Lady Grey Shield will be awarded for the most points in classes 25-28 Confectionary classes.
5. The Frandley Trophy will be awarded for the exhibit judged best in show.
6. The Cheshire County Show Chairman's Shield will be awarded for the most points overall in show.
7. The Golden Bee Junior Trophy and a £15 gift voucher will be awarded to the best in classes 33-34 Junior Classes.

* www.chefandbrewer.com/pubs/cheshire/blue-cap

HONEY CLASSES (to be judged by the show judge):

Colour filters will be available before the show for any exhibitors who need to confirm whether their honey falls into class 1, 2 or 3. Rule 5

- Class 1:** Two jars of light liquid honey
- Class 2:** Two jars of medium liquid honey
- Class 3:** Two jars of dark liquid honey
- Class 4:** Two jars of naturally granulated honey
- Class 5:** Two jars of soft set honey
- Class 6:** Two jars of chunk honey (approx. 50 % comb honey)
- Class 7:** Two jars of heather honey
- Class 8:** One section round or square (minimum weight 227 g)
- Class 9:** One container of cut comb (minimum weight 180 g)
- Class 10:** One shallow frame suitable for extraction

NOVICE CLASSES (to be judged by the show judge):

These classes are open to MCBK members who have kept bees for not more than five years and who have not previously won a prize Honey or Wax classes in any show.

Please note that for Class 15 each candle is to be burnt during the judging process. Rule 12

- Class 11:** One jar of naturally granulated honey
- Class 12:** One jar of liquid honey
- Class 13:** One jar of soft set honey
- Class 14:** Two blocks of beeswax matching in all respects using standard manufacturer's moulds (28g+/- 10%)
- Class 15:** One beeswax candle, to be made by any method, i.e. dipping, or moulding etc.

WAX CLASSES (to be judged by the show judge):

Please note that for Classes 18 -20 one candle is burnt during the judging process. Rule 12 applied to candle classes.

- Class 16:** One block of beeswax (Minimum weight 454g)
- Class 17:** Three blocks of beeswax matching in all respects using standard manufacturer's moulds (28g +/- 10%)
- Class 18:** Pair of beeswax novelty candles
- Class 19:** One plain beeswax candle made by any method (minimum diameter 15mm)
- Class 20:** Two decorative candles, made by rolling, colour permitted, matching in all aspects. No flammable decoration other than beeswax.

MEAD CLASSES (to be judged by the show judge):

Rule 6

- Class 21:** One bottle of dry mead
- Class 22:** One bottle of sweet mead

PHOTOGRAPHY CLASSES (to be judged by the show audience from short list created by MCBK sub-committee before the event if needed):

Photos can be submitted as prints or electronically by e-mail or in person at the given address Monday to Friday 9-5 address shown at the top of first page, out of working hours in person drop offs by prior arrangement with the show organiser. Submissions must be with the show organiser before Sunday 1st November. Rule 11

- Class 23:** One black and white photograph, on the theme: **My apiary**
- Class 24:** One colour photograph, on the theme: **Out of the ordinary**

CONFECTIONERY CLASSES (to be judged by show Judge, to be available for audience tasting after the show):

Transparent cake covers will be provided for exhibits in these classes. Rule 8, 10

Class 25: LEMON HONEY LOAF. Exhibits must be made to this recipe.

170g butter, 60g caster sugar, 140g honey, 3 large eggs, 225g self raising flour, Grated rind of a lemon, Juice of half a lemon.

Cream butter, sugar and honey. Mix in lemon rind, beat eggs lightly and gradually add to the mixture. Stir in lemon juice. Fold in sieved flour, transfer to a greased lined 900g loaf tin. Bake for 60-70 mins at 160°C/325°F/gas mark 3. Timing is a guide only as appliances vary.

Class 26: HONEY CURD TART. Exhibits must be made to this recipe.

200g plain flour, 100g cold butter, 90ml cold water, 100g honey, 75g soft butter, 3 medium eggs, 250g cottage cheese (strained if wet), zest of 1 lemon, 75g currants, ¼–½tsp grated nutmeg (or ½ tsp ground nutmeg)

Make a shortcrust pastry with flour, butter and water. Line a 20cm tart tin and blind bake at 200°C (180°C fan) for 15–20 minutes; remove baking beans and bake 5 minutes more. Reduce oven to 180°C (160°C fan). Cream butter and honey together, beat in eggs, then fold in cottage cheese, currants, lemon zest and nutmeg. Fill pastry case and bake 30–35 minutes until set and golden brown.

Class 27: HONEY FUDGE Exhibits must be made to this recipe.

140 ml off the top of full-cream milk, 455 g icing sugar, 2 tablespoons clear honey, small tin of sweetened condensed milk, 115 g butter, pinch of cream of tartar

Mix all ingredients in a heavy saucepan and bring slowly to the boil while stirring, then boil fast at 115 °C stirring occasionally for about 8 minutes until a small amount dropped into water forms a soft ball. Remove from heat, cool slightly then beat mixture until thick. Pour into a greased shallow tin and leave until nearly set. Mark into squares when quite set, separate pieces and leave to harden. 10 – 15 pieces to be exhibited.

Class 28: HONEY MARMALADE.

340g or 454g plain honey/jam jar with screw or twist lid. Ingredients and method to be typed and submitted on a card to be displayed with the exhibit.

SPECIAL CLASSES: (see below for judging):

Class 29: 1- 5 stems of wax flowers colouring, florists wire & florists taper permitted, no plan material to be used. Container will not be judged (*to be judged by show judge*)

Class 30: One honey jar label of your own design (not a modification of a commercially available template), actual size mounted on an empty standard 227g, 340g or 454g jar. Must comply with current UK regulations. Rule 7 (*to be judged by show judge*)

Class 31: Black jar of liquid honey – 227g jar (min Jar size can be bigger) with opaque sides (e.g. covered in black tape or card). Rule 5 does not apply. Jars should be free of wax and foreign material. Labels to be placed on the jar lid.

(to be judged by the show audience solely on basis of flavour)

Class 32: Infused honey, 227g jar (min Jar size can be bigger) method to be typed and submitted on a card to be displayed with the exhibit. i.e chilli, thyme. Rule 5 does not apply.

(to be judged by the show audience solely on basis of flavour)

JUNIOR CLASSES (to be judged by show judge):

These classes are open to any person aged under 16 at the time of the show, Junior entrants can be either a junior member of MCBK, the child, grandchild, nephew or niece or neighbour of a MCBK member. Each entry to show the entrants age.

Class 33: Hive product such as honey or beeswax in any form or type (e.g. liquid, set or comb honey; wax decorative items, blocks or candles)

Class 34: Drawing or painting of a beekeeping subject – A4 size and mounted on card

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ENTRY FORM

Name
Address
e-mail
tel.

Class	Number of entries	Class	Number of entries	Class	Number of entries	Class	Number of entries
1		10		19		28	
2		11		20		29	
3		12		21		30	
4		13		22		31	
5		14		23		32	
6		15		24		33	
7		16		25		34	
8		17		26			
9		18		27			

Please return your entry form by e-mail no later than Sunday 1st November 2026 to:

e-mail : cheryl_flatman@hotmail.com
Address : Provided by arrangement
tel. : 07811687131