



EssexBeekeepers'Association

Registered Charity 1031419

136th Annual EBKA Honey Show 2025 ***Orsett Showground, Thurrock RM16 3JU***

Saturday 6th September 2025

Judging of all registered exhibits on Friday 5th September 2025

The Annual EBKA Honey Show is your opportunity to present your produce for judging and sales at the Orsett Show, Thurrock

There are no entry fees for entering your exhibits, but there will still be the monetary prizes for those awarded first, second and third in the various classes.

Similarly, **online entry forms** will be available for use this year.

Labels for fixing to exhibitor's entries will be supplied by the Show Secretaries and posted to the exhibitor's home address prior to the Show.

Enter as many classes as you can to make this a unique and memorable county show. Although most of the show classes are similar to previous years there are some significant amendments:

A class has been introduced for exhibits of clear honey in 340g (12oz / 300ml) jars – **6(A)**.

Class 24 is now a recipe for **Carrot and Honey Cake**.

Classes 25 and 28 are replaced by **Honey, Apple and Sultana Cakes**.

Read the rules carefully – there are some significant changes.

EBKA SHOW SCHEDULE

Important things you need to know

All entries to be registered by Friday 8th August 2025 online at EBKA website or by email.

**Entries should be delivered for setting up between
8.30am to 11.30am on Friday 5th September.**

Entries will be judged on the 5th, and all entries (except Gift classes) must be collected at the close of the show on Saturday 6th. The delivery and collection of entries will be checked by a show steward so allow sufficient time for this at delivery and collection of your exhibits. You will be issued with a list of your entries which should be retained to ensure a correct collection of exhibits. Any entries not collected by 5.30pm will be disposed of.

Please note that exhibits are left overnight in the marquee at the owner's risk.

JUDGES: Sue Carter
Claire O'Brien
Julie Mugglestone

SHOW SECRETARIES: sarah.honeyshow@gmail.com

RECIPES: Use only those in this Show Schedule. Take careful note of quantities and measurements as they are only in metric.

DELIVERY OF ENTRIES: All registered entries should be delivered to the EBKA marquee at the Orsett Showground RM16 3JU on Friday 6th September by
8.30am to 11.30am at the latest.

Divisions may wish to collate members' entries beforehand and bring them to the showground in order to assist and reduce the number of contacts.

ENTRY FORMS: To be completed online using the Google Forms link provided by midnight on Friday 8th August 2025.

ENTRY FEES: No entry fees are being charged.

TROPHIES: Trophies will be presented by the EBKA President at the 2025 Conference.

**Prize-winners from the 2024 show are asked to bring their awards to
the beekeeping marquee on Friday 5th September.**

Should this prove difficult, please contact the Show Secretaries.

Labelling Regulations

HONEY:

For the purpose of the this show all classes requiring the Exhibitor's own labels must comply with the requirements of the Honey (England) Regulations 2015 ([The Honey \(England\) Regulations 2015](#)) and all information must appear on the **same** label:-

- 1) The word HONEY which may be prefixed with the type of honey and/or area of origin. e.g. *Essex Honey*.
- 2) The metric weight must appear – figures to be at least 4mm high for 454g, 340g & 227g 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.
- 3) Your name and address must appear on the label.
- 4) The country of origin must be shown on the label. e.g. 'Produce of the U.K'. The country name alone at the end of your address is not sufficient.
- 5) A 'best before' date must appear on the label (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. date, month and year there is no need for a lot number.

OTHER PRODUCE FOR SALE:

Beeswax, candles and polish, etc. must comply with the statutory warning labels appropriate to the product.

EBKA SHOW CLASSES

For all classes make careful note of the relevant instructions within the Rules

GIFT Classes 1 to 3

Rules 1 and 6 in particular apply: Exhibits will either be donated to a local Hospice or given to support the show. Your own labels must be supplied (but not stuck on jars and sections). Entries without accompanying labels will not be accepted.

- | | |
|---|--|
| 1 | One section of comb honey. |
| 2 | One 454g jar of clear honey, any colour. |
| 3 | One 454g jar of crystallised honey, natural or soft set. |

MISCELLANEOUS Classes 4 - 13

Rules 5 and 6 in particular apply: (5) When a class requires the staging of more than one exhibit of the same kind, the containers (when used) and the exhibits shall be matching in all respects, however mould marks are not relevant.

(6) Extracted honey must be exhibited in clear round glass jars of standard pattern, which must contain a minimum of 454g of honey (except for class 6A which is 340g minimum). They must be closed with standard lacquered commercial or white plastic screw caps.

Frames for extraction must be in a bee-tight showcase without lacing or edging.

Sections to be shown in cases, glazed on each side, laced if desired to show a clear central area of 80mm x 80mm.

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|-----|---|-----------|
| 4 | One pair of comb honey sections. | |
| 5 | One frame, any size, of extractable honey. | |
| 6 | Two 454g jars of light clear honey. | |
| 6 A | Two 340g jars of light clear honey. | NEW CLASS |
| 7 | Two 454g jars of medium clear honey. | |
| 8 | Two 454g jars of dark clear honey. | |
| 9 | Two 454g jars of crystallised honey, natural set. | |
| 10 | Two 454g jars of crystallised honey, soft set. | |
| 11A | One plastic container of cut comb honey, not set or crystallised, between 200g & 255g (gross wt). | |
| 11B | One plastic container of crystallised cut comb honey, between 200g & 255g (gross wt). | |
| 12 | Two jars of chunk honey in 454g jars. | |
| 13 | One cake of beeswax, not less than 454g in weight, and not less than 25 mm thick | |

MEAD Classes - 14 - 15	Rules 7, 9 & 10 in particular apply: (7) Mead is to be made of honey and water by a process of fermentation and exhibited in clear glass bottles having a capacity of 75cl and free from any lettering and other marking. Stoppers must be flanged - either natural cork, or cork with tops of white plastic.	
	(9) Neither alcohol nor flavouring may be added to mead, but additions such as acids, nutrients and tannin may be used.	
	14	One bottle of sweet mead.
	15	One bottle of dry mead.

HONEY Classes 16 - 18	Rule 15 in particular applies: Classes 16, 17 and 18 are only for beekeepers who have kept bees for less than five years .	
	16	Two 454g jars light clear honey.
	17	Two 454g jars of medium clear honey.
	18	Two 454g jars of dark clear honey.

NOVICE Classes 19 - 21	Rule 3 in particular applies: A novice is an exhibitor in one of the 3 novice classes who has not before won a prize in the EBKA Annual Essex Show for the specific novice class entered i.e. clear honey, set honey or wax.	
	19	Two 454g jars of clear honey, any colour.
	20	Two 454g jars of crystallised honey, natural or soft set.
	21	One cake of beeswax, between 99g & 128g in weight.

CAKES Classes 22 - 25	See recipes at end of schedule.	
	22	One Round Honey Fruit cake.
	23	Six Honey Nut Cookies
	24	Carrot and Honey Cake NEW RECIPE
	25	Four Honey, Apple and Sultana Cakes NEW RECIPE

JUNIOR Classes 26 - 28	Rule 4 in particular applies: The upper age limit in junior classes is sixteen years. See recipes at end of schedule.	
	26	One Round Honey Fruit cake.
	27	Six Honey Nut Cookies.
	28	Four Honey, Apple and Sultana Cakes NEW RECIPE

CONFECTIONERY	
Classes 29 - 31	See recipes at end of schedule
29	Six pieces of honey fudge.
30	Six pieces of honey cinder toffee.
31	Honey and Malt wholemeal loaf
JUNIOR Class	
Rule 4 in particular applies: The upper age limit in junior classes is sixteen years.	
32	A poster about beekeeping.
33	<p>Divisional composite Class to be shown by no fewer than three members of any one Division: - one cake of beeswax, 99g to 128g, and three of the following:</p> <p>- one 454g jar of clear honey, any colour; - one 454g jar of crystallised honey natural set; - one section of honey; - one shallow comb for extraction; - flowers made from beeswax.</p>
34	Decorative display of honey products, beeswax items, (mead optional). Base not to exceed 50cm x 35cm. Weight of honey to be not less than 2.73kg (6lb). Jars of any shape or size may be used. Beeswax wraps not accepted.
35	A pair of candles made of beeswax by casting in a mould. (one to be lit by the judge) Rule 21 applies.
36	A pair of candles made of beeswax by any method other than casting in a mould. (one to be lit by the judge) Rule 21 applies.
37	A practical invention by the exhibitor directly related to beekeeping and not previously given an award in a honey show. No live bees. A typed description for use of the device to accompany the exhibit
HONEY	Rules 5, 6 and 14 in particular apply: All labels must comply with the relevant legislation relating to sales to the public. See 'Labelling Regulations' on page 2 of this Schedule.
38	Twelve 454g jars of clear honey all one colour; all jars to be labelled with exhibitor's own label. Attractiveness will be taken into account.
39	Twelve 454g jars of naturally crystallised or soft set honey all one colour; all jars to be labelled with exhibitor's own label. Attractiveness will be taken into account.
JUNIOR Class	
Rules 4 and 20 apply: The upper age limit in junior classes is sixteen years.	
Junior Class	
40	One colour photograph UNMOUNTED of any size related to beekeeping – not judged on photo excellence.

ADULT Class	Rule 20 applies.
41	One colour photograph UNMOUNTED of any size related to beekeeping - not judged on photo excellence.

MELOMEL & METHEGLIN Classes 42 - 45	Rules 8, 9 & 10 in particular apply: Melomel & Metheglin to conform to the same display rules as mead (see Rule 8) but a label is to be affixed by the exhibitor just below the shoulder of the bottle listing the contents and whether sweet or dry. No alcohol may be added, but additions such as acids, nutrients and tannin may be used.
42	One bottle of sweet Melomel
43	One bottle of dry Melomel.
44	One bottle of sweet Metheglin
45	One bottle of dry Metheglin.

HONEY LABEL	Rule 14 applies: All labels in Classes 38, 39 & 46 must comply with the relevant legislation relating to sale to the public. See "Labelling Regulations" at front of schedule.
46	Honey Label. A standard label, actual size, produced in any medium, to comply with current UK regulations displayed on a standard empty 454g, 340g or 227g honey jar.

CANDLES	Rule 21 applies.
47	A pair of coloured beeswax candles to be made by any method other than rolling.

CANDLES Junior Class	Rules 4 and 21 apply: The upper age limit in junior classes is sixteen years
48	Two identical rolled beeswax candles made of any colour and any size using commercially available foundation.

POLISH	Rule 17 applies: Any recipe containing beeswax may be used. Polish must be in a pot/jar designated for wax. Entry must comply with the legal requirements for polish. The recipe to accompany the entry.
49	Beeswax Polish.

FLORAL CLASSES	
50	Vase of Flowers: Approximately 65cm wide x 65cm high when viewed from the front and suitable for decorating the Honey Show marquee. Predominately 'pollination friendly' flowers.

51	<p>The Aparist's Garden. A garden produced by members of a Division for enhancing the outside of the marquee. The garden to be maximum of 1 metre deep by at least 1 metre in length. Gardens containing flowers attractive to honeybees will attract extra marks; other flowers may be used exclusively or in combination with bee-attractive flowers. The top six gardens contributing points for their Division towards the President's Cup.</p> <p>The setting up, security and breaking down of the gardens remains the responsibility of the exhibiting Division.</p>
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NEEDLEWORK – SEWING	<p>Rule 18 applies: Any medium with a max. size of A5 (148 x 210mm or 5.8 x 8.3in) or max 180mm / 7in diameter depicting any connection with the life of the honeybee.</p> <p>Any fabric. Stitching to cover at least 1/3rd of the fabric.</p> <p>Kits permitted for under 16's. Finished item may be mounted or unmounted.</p>
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52A	<p>Needlework - Sewing: Any medium may be used, silk, wool, cotton, ribbon, etc. to produce an artistic work with a maximum size of A5 or, if circular, a maximum diameter of 180mm. The work may be framed or left on the loom/frame as you wish. Title permitted.</p> <p>The back of the work must be accessible for inspection. A detailed description of the item may be displayed after judging.</p>
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NEEDLEWORK - KNITTING & CROCHET	<p>Rule 19 applies: Finished work with max size 305 x 254m (12 x 10in) or max 280mm (11in) diameter, depicting any connection with the life of the honeybee. Subject matter to cover at least 1/3rd of the finished work. Kits permitted for under 16's.</p>
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52B	<p>Needlework - Knitting and Crochet: Any medium may be used, silk, wool, cotton, ribbon, etc. to produce an artistic work with a maximum size of 305 x 254m or 12 x 10in or , if circular, a maximum diameter of max 280mm / 11in. The back of the work must be accessible for inspection. Title permitted. A detailed description of the item may be displayed after judging</p>
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PRIZES

Points are awarded in accordance with Rule 11, together with the following:

Classes	First	Second	Third
1 - 50 + 52A and 52B (except 11A, 11B, 32, 33, 34)	Relevant Cup, Trophy or Shield and £5	£3	£2
11A, 11B	Cup and £6	£3	£2
32	£6	£3	£2
33	£20	£15	£10
34	£20	£15	£10
51	£20	£15	£10

SPECIAL AWARDS

The Show Committee reserves the right to award or withhold any of the following cups and trophies.

Burt Challenge Cup	Best in classes 11A and 11B (cut comb)
Cowan Vase	Best in classes 1 and 4 (section)
Dearman Cup	Class 39 (12 jars naturally crystallised or soft set)
Ford Trophy	Most points in Classes 2, 3, 6, 7, 8, 9, 10 & 12 (honey)
Horton Cake Cup	Best entry in 22 and 26 (fruit cake)
Memorial Cake Knife	To be retained by the winner of the Horton Cake Cup as a permanent token of their prowess. This is presented annually through an endowment made by friends of the late Mrs M Horton. <i>(Honorary Life Member of EBKA and Central Association of Beekeepers)</i>
Mallinson Cup	Best exhibit in classes 35 and 36 (cast & uncast candles)
Ongar Cup	Class 5 (extractable frame)
President's Cup	Presented to the division whose members gain the highest number of points in all classes.
Holmes Cup	Presented to the exhibitor with the highest number of points in all classes.
Tidswell Challenge Bowl	Most points in classes 1 to 12 (all honeys)
Jersey Cup	Best cake of beeswax in Classes 13 and 21
W.B.C Cup	Highest number of points in Classes 23, 24 and 29 (biscuits, carrot and honey cake and fudge)
Devall Award	Novice gaining the highest number of points in all classes and who has won a prize in Classes 19-21 .
Essex Chronicle Cup	Class 38 (12 jars clear)
BBKA Blue Ribbon	For the best exhibit in the Show when over 100 entries are exhibited.
Marconi Trophy	Best sweet mead (Class 14)
A F Gunn Jubilee Shield	Best metheglin (Classes 44 and 45)
Walden Wine Shield	Best melomel (Classes 42 and 43)
G A Taylor Mazer	Best dry mead (Class 15)
Archie Horton Award	For most points in classes 35, 36 & 47 (candles)
Michael Barke Award	Best Novice wax block in Class 21

EBKA SHOW SCHEDULE - RECIPES

NB: All quantities in metric

HONEY FRUIT CAKE – Classes 22 (Adult) and 26 (Junior)

NOTE: This recipe will make two 15cm (6in) diameter ROUND cakes- select one for your entry and enjoy the other!

225g margarine	150g soft light brown sugar
125g honey	3 eggs
350g self raising flour	60ml milk
350g mixed dried fruit	Grated rind of half a lemon or orange
Flaked almonds to <u>sprinkle</u> over top.	

Put the honey, sugar and 30ml of milk in a basin and stand in a warm place until it has melted and the sugar dissolved. Allow to cool before using. Cream the margarine with the sugar and honey mixture and beat well. Beat the eggs and add them gradually, beating well. Fold in the fruit, grated rind and the sifted flour. Add milk as required to give a soft dropping consistency.

Place the mixture in two greased and lined tins, sprinkle a few flaked almonds on the top and bake at 135°C / 275°F / gas mark 1 for 1¼ hours or a little longer.

Allow to cool for about 10 minutes then carefully turn on to a wire rack to cool.

HONEY NUT COOKIES – Classes 23 (Adult) and 27 (Junior)

125g margarine	225g Self raising flour
125g demerara sugar	pinch of salt
1 egg, beaten	50g chopped mixed nuts
15g honey	

Cream the margarine with the sugar, then beat in the egg and honey.

Sift flour and salt together, gradually beat into the creamed mixture, add the nuts and mix to form a soft dough. Roll into balls the size of walnuts. Place on a greased baking sheet well apart and flatten slightly with a wet fork.

Bake for about 15 mins. at 350°F / 175°C / gas mark 4. **Exhibit six cookies.**

Carrot and Honey Cake – Class 24

Makes 8inch (20cm) Round Cake

225g Self Raising Flour	2 tsp Baking Powder
1/4 tsp Bicarbonate of Soda	1 tsp of Cinnamon
1 ½ tsp of Mixed Spice	

All the above ingredients sieved together into a bowl.

50g Chopped Walnuts	50g Raisins
100g of peeled and grated carrots	2 ripe Bananas, mashed
2 eggs	150ml Sunflower Oil
75 g Runny Honey	

Plus 20 to 25g Runny honey to brush on the top of the warm cake when you have taken it out of the oven.

Topping:

175g Full Fat Soft Cream Cheese	50g soft Butter
100g sifted Icing Sugar	1 Tablespoon of honey
8 Walnut halves.	

Pre-heat the oven to 160C gas mark 3. Grease and base line an 8inch (20cm) deep round cake tin with grease proof or baking paper.

Measure all the cake ingredients, other than the topping mixture, into a large bowl and mix well until thoroughly blended and smooth. Turn into the prepared tin and level the surface. Bake in the prepared cake tin for 45mins finger test or skewer comes out clean. if not, pop it back in for another 5mins until the cake is well risen and skinning from the sides of the tin.

Allow to cool in the tin for a few minutes before turning the cake out the right way up on a wired rack. Then brush the top of the cake with slightly warmed runny Honey. Leave to cool fully.

For the topping, weigh all the ingredients, except the walnuts into a bowl, mixer or food processor, and mix well until smooth. Spread over the top of the cold cake, swirling with a spatula for decorative effect. Then place the 8 Walnut halves equally around the top of the cake.

Chill in the refrigerator in an airtight container overnight as the topping will be a little soft.

Honey, Apple and Sultana Cakes – Class 25

170g Self Raising Flour

¼ tsp Bicarbonate of Soda

1 tsp of Cinnamon

170g Margarine

85g Runny Honey

2 large Eggs

2 Dessert apples peeled, cored and diced - place in a separate bowl with 50g of sultanas)

Topping of the cakes will need 25g of runny honey.

Place 12 cupcake cases into a muffin tray. This recipe makes between 10 and 12 cakes depending on the size of your muffin tins. **You only need to submit 4 for judging.**

Pre heat your oven 160C Gas mark 3. Cooking time 19 -20 minutes.

Sift the flour, cinnamon and Bicarbonate of Soda into a separate bowl. Cream/beat the honey and margarine together until light and fluffy, add the sifted flour, cinnamon and bicarbonate and 2 eggs.

Mix till smooth and all the ingredients are combined. Add the sultanas and apple and mix in well, then place into the muffin cases and bake in the middle of the oven, until golden brown and well risen. When pressed with your finger the sponge should pop back up.

Take out of the oven and spoon over the runny honey while the cakes are still warm. Leave to cool.

Once cooled choose the best four making sure they all look the same.

HONEY FUDGE – Class 29

450g sugar

15g of honey

1 small tin (170g) evaporated milk

5ml vanilla essence

50g butter or margarine

Mix ingredients well.

Bring to the boil and then raise the temperature very slowly to 115°C / 240°F / soft ball, stirring carefully all the time. Remove from the heat and stir until it begins to thicken, then beat well and pour quickly into a buttered tin. Cut when firm.

HONEY CINDER TOFFEE – Class 30

150g granulated sugar

50g honey

15ml water

5g Bicarbonate of Soda

Spread sugar over base of saucepan, add honey and 1 tbsp water. Bring to the boil while stirring gently to allow sugar to dissolve. Once temperature reaches 150°C / 300°F (hard crack) quickly add bicarbonate of soda and stir vigorously until just mixed in. This mixture will be **very hot** and will burn if in contact with skin. Pour the foaming mixture into a silicon mould about 15x15cm or 20x20cm. Let it stand without disturbing until cold (a few minutes). Break into pieces and keep in an airtight container.

HONEY AND MALT WHOLEMEAL LOAF – Class 31

450g strong wholemeal flour

50g fresh yeast

10g honey

5g sea salt

10g malt

20g veg. lard

1 x 200mg Vit C tablet (crushed)

200ml warm water

Crumble the yeast into the warm water and add the malt and Vit. C. Thoroughly mix. Crush the sea salt and rub into the flour with the vegetable lard. Make a well in the flour. Now add honey to the yeast mix. Add this liquid to the flour and mix. Knead the dough - adding a little more flour if too wet, or a little more warm water if too dry.

Divide the dough into two equal parts (preferably by weighing). Shape each piece and place into greased 450g loaf tins. Cover tins with lightly oiled polythene and leave in a warm place to rise. Whilst dough is rising, preheat oven to 230°C / 450°F / gas mark 8. Allow dough to rise until the crest of the dome is about 25mm higher than the tin.

Bake for approximately 35 minutes - checking after 20 minutes that top is not browning too quickly (turn down heat if it is). Loaf is ready when it turns out of tin easily and has a hollow sound when tapped on its bottom.

NOTE: If fresh yeast is not available then use dried yeast according to the directions on its packet.

Different types need different treatment.

Vit. C is not essential but it helps the fermentation.

RULES for entry for EBKA Annual Honey Show - 2025

Open to all classes of membership, Member's family and Associates of the Essex Beekeepers' Association, and Junior members of EBKA and BBKA only.

- 1 Exhibits in the Gift classes will either be donated to St. Francis Hospice or given to support the show.
Your own (compliant) labels must be supplied (but **not** stuck on jars and sections)
- 2 ~~Exhibitors shall not take more than one award in a class where multiple entries are made.~~
(No multiple entries at present.)
- 3 **A novice** is an exhibitor in one of the 3 novice classes who has not before won a prize in the Essex Show for the specific novice class entered i.e. clear honey, set honey or wax.
- 4 The upper age limit in **junior** classes is sixteen years.
- 5 When a Class requires the staging of more than one exhibit of the same kind the containers (when used) and the exhibits shall be matching in all respects, however mould marks are not relevant.
- 6 **Extracted honey** must be exhibited in clear round glass jars of standard pattern, which must contain a minimum of 454g of honey (except for class 6A which is 340g minimum). They must be closed with standard lacquered commercial or white plastic screw caps. **Frames for extraction** must be in a bee-tight showcase without lacing or edging. **Sections** to be shown in cases, glazed on each side, laced if desired to show a clear central area of 80mm x 80mm.
- 7 **Mead** (classes 14 & 15) is to be made of honey and water by a process of fermentation and exhibited in clear glass bottles having a capacity of 75cl and free from any lettering and other marking. Stoppers must be flanged - either natural cork, or cork with tops of white plastic.
- 8 **Melomel & Metheglin** (classes 42-45) to conform to the same display rules as mead (see Rule 8) but a label is to be affixed by the exhibitor just below the shoulder of the bottle listing the contents and whether sweet or dry. No alcohol may be added.
- 9 Neither alcohol nor flavouring may be added to mead, but additions such as acids, nutrients and tannin may be used.
- 10 Only **labels supplied by the Show Secretary** must be fixed by the exhibitor to their exhibits. Labels must not be altered by the exhibitor. Labels should be fixed to **jars and bottles** to leave about 12mm between the label and the bottom of the vessel. **Show cases, section cases, and cut-comb containers** should be labelled in the top right hand corner of the transparent face of the case or containers. A duplicate label shall be fixed to the frame or section. For **beeswax cakes**, labels shall be fixed to both exhibit and container or plate. For **confectionery**, labels shall be fixed to both plate and transparent cover. Only classes 38, 39 and 46 are to be labelled as for sale (see rule 14).
- 11 **Points** will be awarded as follows: First prize - 6, Second - 5, Third - 4,
Very Highly Commended - 3, Highly Commended - 2, Commended - 1.
All entrants gain 1 point towards the accumulation of points for the President's Cup .
- 12 **Delivery and Collection of Exhibits:**
All registered exhibits must be delivered to the Beekeeping Marquee at the Orsett Showground between 8.30am and 11.30am on the Friday immediately preceding the show. Collection of exhibits not to take place until 5.00pm on Saturday. Exhibitors to produce their list of entries and a steward will assist exhibitors to identify and collect their entries.

In all cases the collection of exhibits after the show is the responsibility of the exhibitor.

13 **Entry forms:**

Entry forms need to be completed online. Submitted entry forms must be received by the Show Secretary by midnight on Friday 8th August.

Entries received after that date will not be accepted. For those members who may have difficulties in using this method of transmission should contact their Divisional Secretary for assistance.

The **Show Schedule** and the **Entry Form** will be sent to all members by eR2 / mailshot.

- 14 All labels in Classes 1, 2, 3, 38, 39 & 46 must comply with the relevant current legislation relating to sale to the public detailed in the Statutory Instrument 'The Honey (England) Regulations 2015'.

See "Labelling Regulations" at the front of this schedule.

- 15 Classes 16, 17 and 18 are only for beekeepers who have kept bees for less than five years.

- 16 **Confectionery** to be covered with clear plastic covers supplied when the exhibits are delivered to the Beekeeping marquee at the Orsett Showground and provided free of charge (but not to be taken away when the exhibit is collected).

- 17 **Polish** must be in a pot/jar designated for wax. Any recipe containing beeswax may be used. Entry must comply with the legal requirements for polish. The recipe to accompany the entry. Labels supplied by the Show Secretary should be fixed to both container and recipe.

- 18 Any medium with a max. size of A5 (148 x 210mm or 5.8 x 8.3in) or max 180mm / 7in diameter depicting any connection with the life of the honeybee. Any fabric. Stitching to cover at least 1/3rd of the fabric. Kits permitted for under 16's. Finished item may be mounted or unmounted

- 19 Finished work with max size 305 x 254mm (12 x 10in) or max 280mm (11in) diameter, depicting any connection with the life of the honeybee.

Subject matter to cover at least 1/3rd of the finished work. Kits permitted for under 16's.

20 **Photographs** in classes 40 and 41:

Captions may be appended to the entry. The number of words to be no more than 8 words with maximum font size of 16. You will not be penalised if a caption is not applied.

Where possible your photographs will be displayed in transparent A4 pockets, so please bear this in mind when placing your caption.

- 21 Holders for the **display of candles** in classes 35, 36, 47 and 48 are provided by the Show Committee. No other receptacles are to be utilised.

Losses and Damage:

The EBKA Honey Show Committee cannot be held responsible for uncollected exhibits nor for any losses or damage to goods.