



EssexBeekeepers'Association

Registered Charity 1031419

137th Annual EBKA Honey Show 2026 Orsett Showground, Thurrock, RM16 3JU

Judging Day Friday 4th September 2026

Closing date for entries midnight on Friday 14 August 2026

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
- As in previous years, entries must be submitted online, via Google Forms, unless by prior arrangement with the Show Secretary.
- Labels for fixing to entries will be supplied by the Show Secretary and will be posted to the exhibitor prior to the Show
- Please enter as many classes as you can to make this another memorable event

IMPORTANT

The Schedule & Rules – read them carefully to ensure that you do not miss any changes

Both have been completely re-numbered / rewritten. You will now find classes more easily.

Some classes have been amended, and you will also find new Classes to enter.

Please read the new Schedule and Rules very carefully and make no assumptions!

Multiple Entries to a Single Class.

We regret that no multiple entries can be accepted at present

Entry forms:

Entry forms need to be completed online and no later than midnight on Friday 14th August 2026.

Entries received after this date will not be accepted.

Paper entries may be accepted by prior arrangement with the Honey Show Secretary.

The link to the Entry Form will be sent to all members by eR2 / mailshot.

Exhibit Delivery

Entrants must ensure that their exhibits are in the marquee, and staged, between 8.30am to 11.30am on the day of judging, Friday 4th September.

The Show Secretary regrets that no entries can be received after 11.30am

Exhibit Collection

Entries must be collected after 6pm on Saturday 5th September when the Orsett Show closes.

Exhibitors must produce their list of entries.

Checks will be made before the exhibits leave the marquee.

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

Any entries not collected by 6.30pm will be disposed of.

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

SHOW SCHEDULE

JUDGES

Sue Carter
Claire O'Brien
Bill Fisher
Julie Mugglestone

SHOW SECRETARY

Sarah Rumble
Email: sarah.honeyshow@gmail.com

IMPORTANT THINGS YOU NEED TO KNOW

Show Entries: Entries to be completed online, using the Google Forms link provided, by midnight on Friday 14th August 2026

Entry Fees: All classes are free to enter.

Delivery of Exhibits All registered exhibits to be delivered to:
EBKA marquee
Orsett Showground, RM16 3JU
On Friday 4th September from 8.30am to **11.30am at the latest.**

Divisions are welcome to organise central delivery of their members' entries.

Trophies & Awards These will be presented by the President of Essex Beekeepers Association at the EBKA 2026 Conference in November 2026
Prize-winners from the 2025 show are asked to bring their awards to the beekeeping marquee on Friday 4th September.

Labelling Regulations

HONEY

For the purpose of 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 given of where it can be found e.g. for 'best before see base of jar'.
6. 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	AMENDED Exhibits will be donated to a local Hospice after the close of the show. Your own compliant labels <u>must</u> be included in a sealed envelope accompanying your exhibit. An additional label for this purpose will be posted to you. Rules 2 and 10 in particular apply
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.

Junior Classes	The upper age limit is 16 years. See recipes at end of schedule. Exhibitors do not need to be Junior members of EBKA to enter. These FUN classes are open to the children, grandchildren, nephews and nieces of EBKA members NOTE: Fully paid-up Junior Members of EBKA are also eligible to enter the other classes set out in this Schedule, provided that they can satisfy the eligibility requirements applicable to each class. Rules 4 and 15 in particular apply.
4	One Round Honey Fruit cake.
5	Six Honey Nut Cookies.
6	Four Honey, Apple and Sultana Cakes
7	A Poster about Beekeeping.
8	One Unmounted Colour Photograph of any size related to beekeeping – not judged on photo excellence.
9	Rolled Beeswax Candles; Two identical candles made of any colour and any size using commercially available foundation.

Novice Classes	Rule 3 in particular applies: A novice is an exhibitor in one of the 3 novice classes who has A kept bees for less than five years and B not before won a 1 st , 2 nd or 3 rd prize in the EBKA Annual Honey Show for the specific novice class entered i.e. clear honey, set honey or wax.
10	Two 454g jars of light clear honey.
11	Two 454g jars of medium or dark clear honey.
12	Two 454g jars of crystallised honey, natural or soft set, any colour
13	One cake of beeswax, between 99g & 128g in weight.

**Honey
Classes****Rules 5, 9, & 10 in particular apply:**

14	NEW Black Jar Class – See Rule 6 for full details
15	Two 454g jars of light clear honey.
16	Two 340g jars of light clear honey
17	Two 454g jars of medium clear honey.
18	Two 454g jars of dark clear honey
19	Two 454g jars of crystallised honey, natural set.
20	Two 454g jars of crystallised honey, soft set
21	Two jars of chunk honey in 454g jars.
22	One pair of comb honey sections.
23	One plastic container of cut comb honey, not set or crystallised, between 200g & 255g (gross wt).
24	One plastic container of crystallised cut comb honey, between 200g & 255g (gross wt).
25	One frame, any size, of extractable honey.
26	AMENDED - Six 454g jars of clear honey all one colour; all jars to be labelled with exhibitor's own label. Attractiveness will be taken into account.
27	AMENDED - Six 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.

Mead Classes**Rules 7,8 & 9 in particular apply:****Note: The Mead Classes are only open to those members aged 18 years or older**

28	One bottle of plain sweet mead
29	One bottle of plain dry mead
30	One bottle of sweet Melomel
31	One bottle of dry Melomel .
32	One bottle of sweet Metheglin .
33	One bottle of dry Metheglin .

**Candle & Wax
Classes**

Rule 16 in particular applies. Note: Candles may be lit by the judge.

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| 34 | A pair of candles made of beeswax by casting in a mould. |
| 35 | A pair of candles made of beeswax by any method other than casting in a mould.
If rolled, commercially available foundation may be used. |
| 36 | A pair of coloured beeswax candles to be made by any method other than rolling. |
| 37 | One cake of beeswax , not less than 454g in weight, and not less than 25 mm thick |

**Cookery
Classes**

Rules 9 & 11 in particular apply
See recipes at end of schedule

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| 38 | One round honey fruit cake |
| 39 | Six honey nut cookies |
| 40 | Four honey, apple and sultana cakes |
| 41 | Six pieces of honey fudge |
| 42 | NEW Four oat, honey & milk rolls |
| 43 | NEW One jar of honey fruit jam or marmalade of the exhibitor's choice.
Must be home-produced by the exhibitor and contain honey as the main sweetener. To be presented in any suitable 454g or 340g (1lb/12oz) plain honey or jam jar with screw or twist lid; The recipe to accompany the entry and be clearly displayed beside it.
Labels supplied by the Show Secretary should be fixed to both container and recipe. |

**Crafting &
Invention Classes**

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| 44 | AMENDED Needlework – Sewing and Cross Stitch
See also Rule 13
Any medium may be used, silk, wool, cotton, ribbon, etc. to produce an artistic work in accordance with Rule 14. The work may be framed or left on the loom/frame as you wish.
Title permitted.
The back of the work must be accessible for inspection.
A detailed description of the item may be displayed after judging. |
| 45 | Needlework - Knitting and Crochet
See also Rule 14
Any medium may be used, silk, wool, cotton, ribbon, etc. to produce an artistic work The back of the work must be accessible for inspection. Title permitted.
A detailed description of the item may be displayed after judging |

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| 46 | Honey Label. A standard label, actual size, produced in any medium, to comply with current UK regulations and displayed on a standard empty 454g, 340g or 227g honey jar. |
| 47 | One unmounted colour photograph of any size related to beekeeping.
Rule 15 applies |
| 48 | 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. |
| 49 | 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. |
| 50 | Beeswax Polish. Rule 12 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. |
| 51 | A practical invention by the exhibitor
Must be directly related to beekeeping and not previously given an award in a honey show. A typed description for use of the device to accompany the exhibit. No live bees. |

Divisional Classes

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| 52 | Amended Divisional Composite Class
A class comprising SIX exhibits to be shown by no fewer than three members of any one Division. See Rule 17 for details of the exhibits required to be shown in this class. |
| 53 | The Aparist's Garden.
One garden per Division.
A garden produced by members of a Division for enhancing the outside of the marquee.
The garden should have a footprint of approximately 1 square metre. 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.

The setting up, security and breaking down of the gardens remains the responsibility of the exhibiting Division. |

PRIZES

Points are awarded in accordance with Rule 18, together with the following:

Classes	First	Second	Third
All classes except for those listed below	Relevant Cup, Trophy or Shield and £5	£3	£2
23 & 24	Cup and £6	£3	£2
48	£20	£15	£10
52	£20	£15	£10
53	£20	£15	£10
Junior Classes 4 – 9 do not qualify for points or monetary awards	A small gift for the winner of each class		

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 23 and 24 (cut comb)
Cowan Vase	Best in classes 1 and 22 (section)
Dearman Cup	Class 27 (6 jars naturally crystallised or soft set)
Ford Trophy	Most points in extracted honey classes 2, 3, 15 to 21
Horton Cake Cup	Best entry in class 38
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 in classes 34 and 35 (natural wax, cast & uncast candles)
Ongar Cup	Class 25 (extractable frame)
President's Cup	Presented to the division whose members gain the highest number of points in all classes except for class 14 and the junior classes
Holmes Cup	For the exhibitor with the highest number of points in all classes.
Tidswell Challenge Bowl	Most points in honey classes 1,2,3 & 15 to 27
Jersey Cup	Best cake of beeswax in Classes 13 and 37
W.B.C Cup	Highest number of points in Classes 39, 40 and 41 (biscuits, honey, apple & sultana cakes and fudge)
Devall Award	Novice gaining the highest number of points in all classes and who has won a prize in Classes 10, 11, 12 & 13
Essex Chronicle Cup	Class 26 (6 jars of clear honey)
BBKA Blue Ribbon	For the best exhibit in the Show when over 100 entries are exhibited.
Marconi Trophy	Best sweet mead (Class 28)
A F Gunn Jubilee Shield	Best metheglin (Classes 32 and 33)
Walden Wine Shield	Best melomel (Classes 30 and 31)
G A Taylor Mazer	Best dry mead (Class 29)
Richard Alabone Award	Best Honey Wine in Show (Classes 28 to 33)
Archie Horton Award	For most points in classes 34, 35 & 36 (candles)
Michael Barke Award	Best Novice wax block in Class 13

EBKA SHOW SCHEDULE - RECIPES

Classes 38 (Adult) and 4 (Junior) HONEY FRUIT CAKE

This recipe makes two 15cm (6in) diameter **round** cakes.

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

1. 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.
2. Cream the margarine with the sugar and honey mixture and beat well.
3. Beat the eggs and add them gradually, beating well.
4. Fold in the fruit, grated rind and the sifted flour.
5. Add milk as required to give a soft dropping consistency.
6. 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.
7. Allow to cool for about 10 minutes then carefully turn on to a wire rack to cool.

Exhibit one cake.

HONEY NUT COOKIES Classes 39 (Adult) and 5 (Junior)

125g margarine 125g demerara sugar 1 egg, beaten 15g honey	225g Self raising flour pinch of salt 50g chopped mixed nuts
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1. Cream the margarine with the sugar, then beat in the egg and honey.
2. Sift flour and salt together, gradually beat into the creamed mixture
3. add the nuts and mix to form a soft dough.
4. Roll into balls the size of walnuts.
5. Place on a greased baking sheet well apart and flatten slightly with a wet fork.
6. Bake for about 15 mins. at 350°F / 175°C / gas mark 4.

Exhibit six cookies.

Classes 40 and 6 (Junior)

HONEY, APPLE AND SULTANA CAKES

170g Self Raising Flour 1 tsp of Cinnamon 85g Runny Honey 2 Dessert apples peeled, cored and diced – place in a separate bowl with 50g of sultanas	¼ tsp Bicarbonate of Soda 170g Margarine 2 Large Eggs
The 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. .

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.

Exhibit four cakes.

Class 41

HONEY FUDGE

450g sugar 1 small tin (170g) evaporated milk 50g butter or margarine	15g of honey 5ml vanilla essence
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1. Mix ingredients well.
2. Bring to the boil and then raise the temperature very slowly to 115°C / 240°F / soft ball, stirring carefully all the time.
3. Remove from the heat and stir until it begins to thicken, then beat well and pour quickly into a buttered tin.
4. Cut when firm.

Exhibit six pieces

Class 42

OAT, HONEY AND MILK ROLLS

Step 1 overnight soaking / poolish 8-12 hours

Step 2 mixing 20 min, proving 60-90min, shaping and proving 40 min, baking 25-30 min

Makes 11 rolls @ 100g

Baking temperatures: 220°C (top & bottom heat)/ 200 °C Fan/ Gas Mark 7 for first 10min, then reduce to 200°C (top & bottom heat)/ 180°C Fan oven/ Gas Mark 6 for last 15 min.

Tools: mixer (hand or machine), 2 bowls, plastic box with lid or big bowl and tea towel, one or two baking sheets or pizza stone with baking parchment, scales, timer ...

Ingredients

130+360g strong white flour	120g rolled oats + 1tbsp extra for sprinkling
30g honey	12g + 1g fresh yeast (4g + ½ teaspoon dried yeast)
20g vegetable oil	12g salt
200g whole milk	100g +100g water

Method

Step 1 takes 5mins (8-10 hours before baking)

a) Mix overnight oats, cover and leave in fridge or at room temperature for 8-12 hours

- 120 g oats
- 120 g full fat milk

b) Mix Poolish, cover and leave at room temperature for 8-12 hours

- 100 g water ca. 30°C warm
- 1 g fresh yeast or ½ teaspoon dried yeast (activated as per instruction)
- 130 g strong white flour

Step 2 main dough (mixing, proving, shaping rolls, proving and baking appr. 3 hours)

- overnight oats
- poolish
- 30g honey
- 360 g strong white flour
- 100 g water
- 80 g full fat milk
- 12 g salt
- 12 g fresh yeast (4g of dried yeast)
- 20g vegetable oil

To decorate (pastry brush or spray bottle and water)

- 1 tsp of smallish oats

Method

Step 1

Overnight oats

- Place all the ingredients in a bowl and mix well.
- Cover the bowl with a plate and leave in the fridge or kitchen overnight.

Poolish

- Add the yeast to the tepid water in a bowl and mix it. (If using dried yeast let it stand and activate as per instructions on packet)
- Then add the flour and mix everything well. Next, cover the poolish with a tea towel or plate leave to ferment at room temperature for 8–12 hours.

Step 2 Main dough (hand mixer or stand mixer or by hand)

- Place all the ingredients in a mixing bowl and knead or mix on a low setting for 1–2 minutes. Increase kneading speed & knead for about 15 minutes until it passes the “windowpane test”.
- Place the finished dough in a lightly greased bowl, cover with a proofing cloth and leave to prove at room temperature for 60–90 minutes.

Shaping and proving

- After proving, turn the dough out onto a lightly floured work surface and divide into 100g portions.
- Dust the dough pieces on one side with flour then fold or **shape them into a ball** (floured on the top only, sticky below) - make a claw with your hand and hold it over the floured top of the ball. Gently and with a circular motion push the bottom of the ball with your thumb for half a rotation and guide with four fingers for the second half of the rotation. Three rounds should give you a dough ball that is smooth and round. Ensure that the dough balls are well sealed at the bottom.
- Then place the dough pieces on a lightly greased baking tray, leaving enough space (at least 5cm) around them. At this point decide if you are baking in one or two lots, depending on tray and oven size. Prepare one tray now and place the tbsp of oat flakes in a bowl. Brush or spray the dough pieces with water and sprinkle them with the oat flakes.
- Cover the dough pieces with a proving cloth and leave to prove for 40 minutes at room temperature.
- In the meantime, preheat the oven to 220°C (top & bottom heat)/ 200 °C Fan/ Gas Mark 7 (hot) with an ovenproof dish in the lower half of the oven.

****If using a second tray for the other dough balls, knock back and reshape the dough balls as above and prepare another tray. Then baste with water or spray water and sprinkle with oats and cover. Leave them for 40 min to raise and bake them as soon as the first batch comes out checking the temperature setting is back to 220°C/220/Gas 7**

Baking

- After the proving time make a 5-7mm incision with a sharp knife in the middle of the rolls with a sharp knife and place them directly on the baking tray into the centre of the preheated oven.
- Pour about ½ mug of hot water into the ovenproof bowl in the oven to generate steam and bake the rolls for about 15 minutes.
- After 15 minutes, remove the bowl of water or open the oven door to let the steam escape from the oven, reduce the oven temperature to 210°C (top & bottom heat)/ 190°C Fan oven / Gas Mark 6 **or** reduce down to 200°C (top & bottom heat)/ 180°C Fan oven/ Gas Mark 6 and finish baking the rolls for a further 10–15 minutes. Check that the rolls are not getting too brown, aim for a golden colour.
- The rolls are ready, when they sound hollow when tapped on the bottom. Once baked, leave the rolls to cool on a wire rack. **Choose the best 4 rolls to exhibit.**

RULES for entry to the EBKA Annual Honey Show, 2026

The Show is open to all classes of membership of the Essex Beekeepers' Association.

All entrants must be a member of EBKA in their own right.

The only exception is in Junior Classes 4-9 when family members aged under 16 may enter (see Rule 4 for details)

1. Ownership & Preparation of Exhibits

All honey and wax must be the natural produce of bees owned by the exhibitor. The preparation of all entries must be by the exhibitor. The exceptions to this Rule apply to:

Rolled candles; Classes 9 & 35 when natural beeswax foundation may be used.

Junior & Cookery; Classes 4,5,6 and Classes 38 – 43. Purchased honey may be used.

2. Gift Classes.

The exhibits entered will be donated to a local hospice. You will receive two entry labels for these classes. One label is to be fixed to the jar / case in the normal way and the other is to be stuck on an envelope that contains your own (compliant) label. Your labels must accompany your exhibit.

3. Novice Classes 10, 11, 12 & 13

A Novice is an exhibitor in one of the 4 Novice classes who kept bees for under 5 years and who has not before won a 1st, 2nd or 3rd prize in the Essex Honey Show for the specific Novice class entered

4. Junior Classes 4 - 9

The upper age limit in Junior classes is 16 years.

Exhibitors do not need to be Junior members of EBKA to enter. These FUN classes are open to the children, grandchildren, nephews and nieces of EBKA members. In these fun classes you are allowed to source honey from a third-party retailer if needed. Awards earned do not count towards the totals for the Presidents Cup although prize cards will be given.

NOTE: Fully paid-up Junior Members of EBKA are also eligible to enter the other classes set out in this Schedule, provided that they can satisfy the eligibility requirements applicable to each.

5. Staging of more than one exhibit.

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

6. **NEW** Black Jar Class 14.

This liquid honey class is judged on aroma, flavour and consistency only.

The liquid honey (not granulated or set) must be exhibited in clear round glass jars of standard pattern of either 340g or 454g weight. They must be closed with standard lacquered commercial or white plastic screw caps. Upon arrival at the marquee, you will be provided with a black wrapper for your jar. The label provided must be attached to the lid of the jar.

7. Plain Mead, Classes 28 & 29

are 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. Neither alcohol nor flavouring may be added to plain mead, but additions such as acids, nutrients and tannin may be used.

8. **Melomel & Metheglin, Classes 30 – 33** are to conform to the same display rules as plain mead (see Rule 7) 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. **Labels and Labelling:**

Show Labels. Only labels supplied by the Show Secretary must be fixed by the exhibitor to their exhibits. Labels must not be altered by the exhibitor.

Jars & Bottles. 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

These 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.

Beeswax Cakes. Labels shall be fixed to both the exhibit and the container or plate.

Cookery Classes. Labels shall be fixed to both the plate and the transparent cover.

Labelling As For Sale. Only classes 26, 27 & 47 are to be labelled as for sale

Compliant Labelling

All labels in Classes 1, 2, 3, 26, 27 & 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.

10. **Cases and Containers:**

Extracted honey must be exhibited in **clear round glass jars** of standard pattern, which must contain a minimum of 454g of honey (except for classes 14 & 16 which make reference to 340g minimum). They must be closed with standard lacquered commercial or white plastic screw caps.

Frames for Extraction must be displayed in a bee-tight showcase without lacing or edging so that the comb is fully visible from both sides. **Plastic foundation is not permitted**

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

11. **Cookery Classes**

With the exception of Class 43, Jam and Marmalade, use only the recipes shown this Show Schedule taking careful note of quantities and measurements.

Exhibits are to be covered with the clear plastic covers supplied when they are delivered to the marquee at the Orsett Showground. They are provided free of charge and can be taken away when the exhibit is collected. **In these classes you are allowed to source honey from a third party retailer if needed.**

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

13. AMENDED Needlework Sewing & Cross-Stitch Class 44

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. The use of kits is not permitted. Finished item may be mounted or unmounted

14. Needlework Knitting & Crochet Class 45

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. The use of kits is not permitted

15. Photographs, Classes 8 & 47

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.

16. Holders for the display of candles in Classes 34, 35 & 36

These are provided by the Show Committee. No other receptacles are permitted.

17. Amended Divisional Composite Class

This class comprises of **SIX** exhibits to be shown by no fewer than three members of any one Division. **Place the display on a board or tray of sufficient size so as to hold all the items together.**

The display to consist of one shallow frame for extraction - plus 5 other items from the options given below:

2 items from the following 4:

One cake of beeswax, 99g – 128g

5 matching wax blocks 27g – 29g each

Two matching beeswax candles by any method other than rolling

Flowers made from beeswax

2 items from the following 4:

Two 454g jars of clear honey each jar to contain a different honey

Two matching 454g jars of clear honey any colour

Two matching 454g jars of crystallised honey, natural or soft set

Two matching 454g jars of chunk honey

1 item from the following 3:

One comb honey section

One plastic container of cut comb honey, not set or crystallised, between 200g & 255g (gross wt).

One plastic container of crystallised cut comb honey between 200g & 255g (gross wt).

18 Points

Junior Classes 4 – 9 to do not acquire points or monetary prizes.

A small gift will be made to winners

Otherwise, points will be awarded as follows:

First prize: 6 points

Second prize: 5 points,

Third Prize: 4 points

Very Highly Commended: 3 points

Highly Commended: 2 points

Commended: 1 point

In addition, all entrants gain 1 point towards the accumulation of points for the President's Cup.

19 Losses and Damage:

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

20 **Disputes and Objections:**

The judges' decision on the actual merit and placing of exhibits is final.

Other formal complaints must be submitted in writing to the Show Secretary no later than 24 hours after the close of the Show.

The matter will be reviewed and decided upon by the Show Committee whose ruling is final.