

THE CLASSES

- A) One jar of runny honey light
- B) One jar of runny honey medium/dark
- C) One jar of creamed honey
- D) Two identical jars of runny honey
- E) Novice Class Two identical jars of runny honey, any colour
- F) Newbees Class Two identical jars of runny honey, any colour
- G) **One jar of runny honey in any jar** (everyone must enter this one)
- H) Honey cake (see recipe below)
- I) Beekeeping-related photo
- J) Honey label on jar of honey
- K) Pair of beeswax candles

A FEW SIMPLE RULES

- 1) Make sure you enter class G
- 2) Classes A to F - No Labels on jars
- 3) Class E - A Novice is someone who has never won a prize in ANY show
- 4) Class F - A Newbee is someone who has kept bees for under 2 years
- 5) **Class G - Any type of jar, runny honey, no labels. (Judged by members).**
- 6) Class H - See recipe. Bring along on a plate.
- 7) Class I. - Photo taken by yourself.



Chelmsford Beekeepers

A division of the Essex Beekeepers Association

HONEY SHOW

Thursday 8th October 2026
7.45pm



Stock Village Hall CM4 9NF

Intended as a very light-hearted affair, this show is a great stepping stone for participants to work their way towards winning at the Essex Honey Show and then onto competing at the Nationals.

There are 11 entry classes, all of which are **free to enter** and you may enter as many classes and times as you wish. All you have to do is grab a jar of honey and join us!

Please arrive at 7.15pm. Registration of entries closes at 7.45pm

We have certificates for the lucky winners and runners up.

Everyone will take part in some of the judging!

HONEY SANDWICH CAKE

For the sponge:

175g (6oz) butter or margarine

175g (6oz) self-raising flour

1 tbsp (15ml) honey

3 medium eggs

125g (4oz) caster sugar

For the buttercream filling:

50g (2oz) butter or margarine

75g (3oz) icing sugar

1tbsp of honey

Grease and line two 7in. (approx) sandwich tins.

Cream the margarine with the honey and sugar until light and fluffy.

Gradually add the beaten eggs and mix in well.

Carefully fold in the sifted flour and add a little water, if required, to make a softer mixture.

Divide the mixture between the two tins and smooth over the tops.

Pray or cross fingers.

Bake in the centre of a moderate oven, 180oC or 350oF until golden and springy to touch. Cool on a wire rack.

To make the filling, cream the butter and beat in the sifted icing sugar until smooth, then beat in the honey.

When the cake is cold, sandwich together with the filling. Caster sugar to be sprinkled on top.