

# Kent Beekeepers Association

Sevenoaks & Tunbridge Wells Branch Honey Show

Saturday 27<sup>th</sup> September 2025 St Johns Church Hall, Foxbush, Hildenborough TN11 9HT

Staging will take place between 9:30 and 10:30am.

You must allow enough time to complete staging by 10:30am as this is when judging will commence.

Judging will be complete by 2pm. There are no entry fees.

All members of the branch, including friends are welcome to enter any or all classes (subject to rule 9 in the Novice class).

**NOTE:** Where “two or six jars” are specified, this means two or six matching jars with matching contents. Exhibits for Class 16 and 20 should be in proper containers of the exhibitor’s choice.

## RULES

1. All entrants must be current members of the Sevenoaks & Tunbridge Wells Branch KBKA.
2. There is no entry fee. No prize money will be awarded.
3. Exhibitors may make only one entry in each class.
4. All honey and wax exhibited must be the produce of the exhibitor’s own bees.
5. Candles are to be exhibited in suitable holders for lighting.
6. Extracted honey must be exhibited in plain clear 454g (1lb) glass squat cylindrical jars with standard gold lacquered, white plastic commercial screw lids or twist offs, all British Standard pattern and matching, unless stated otherwise.
7. No label shall be fixed to any exhibit (except classes 13, 14 and 15) other than a small identification label provided by the Entries Secretary.
8. All entries and exhibits must be at the show venue no later than 20 minutes before that start of judging otherwise entries may be refused at the discretion of the Entries Secretary.
9. A Novice is any person who has never previously received a first prize at any Honey Show.
10. All wax must be plainly moulded, not less than 20mm (3/4 in) thick, and weigh between 210g and 240g (7.5 to 8.5oz).
11. Mead must be shown in clear white or slightly tinted glass punted bottles (white wine type) and containing no more than 767 ml (27 fl oz) and no less than 750 ml (25 fl oz). Bottles must be corked with flanged stoppers which must be easily removable without the aid of a corkscrew or other mechanical aid.
12. Paper plates will be provided for exhibits in classes 6,8,9,10,17and 21.
13. Class 24. A board will be provided to display the exhibits. An item will be provided to demonstrate wrapping. Rule 4 also applies.
14. Any points not covered in the above rules will be determined by reference to the Rules of the National Honey Show. The Entries Secretary’s decision shall be final.
15. The recipe for biscuits (class 8), honey cake (class 9) and cup-cakes (class 10) are given in the schedule.
16. The Judge’s decision is final.

For further details please contact the Entries Secretary, Sue Knights soozbeez@gmail.com 07825 210885

The **Sloane Challenge Cup** will be awarded to the exhibitor with the highest overall points as follows: -

1<sup>st</sup> – 6: 2<sup>nd</sup> – 5: 3<sup>rd</sup> – 4: Very Highly Commended – 3: Highly Commended – 2: Commended – 1 point

# SCHEDULE and PRIZES

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1. Two jars light honey (clear) **Captain Turner Cup**
2. Two jars medium honey (clear) from the 1<sup>st</sup> prize winners of class 1,2,3
3. Two jars dark honey (clear)
4. Two jars set honey (naturally granulated) **Inglis Mason Cup**
5. Two jars soft set honey from the 1<sup>st</sup> prize winners of class 4, 5
6. One cake plain moulded wax (see rule 10) **Wilby Cup**
7. One bottle mead (sweet or dry) (see rule 11) **Bradbury Cup**
8. Biscuits; 10 to be shown, 6mm (0.25 inch) nominal thickness, 58-62mm (2.5 inch) diameter, plain or fluted edges, undecorated.
9. One honey cake **Jenner Rose Bowl**
10. Six cup cakes (please donate spare cakes to sell as refreshments for branch funds)
11. Novice class. Two jars clear honey (see rule 9) **Carter Cup**
12. Novice class. Two jars naturally granulated or soft set honey (see rule 9) **Hart Cup**
13. Six jars (8, 12 or 16oz) clear honey labelled ready for sale (rule 7 does not apply).
14. Six jars (8, 12 or 16oz) set honey labelled ready for sale (rule 7 does not apply).
15. A honey label of your own design displayed on an empty honey jar (any weight, label to match jar)
16. One frame of comb suitable for extraction
17. Six identical moulded 1oz blocks of wax (combined weight 5.5-6.5oz, 155-185g)
18. A useful item of beekeeping paraphernalia made by the exhibitor not previously exhibited
19. Mounted colour photograph with title relating to bees or beekeeping, taken by the exhibitor and mounted on card, maximum size A4. **CROWTHER SHIELD**
20. Two containers of cut comb, each weighing 5.5-6.5oz (155-185g)
21. Two identical candles - moulded (see rule 5). One candle will be lit.
22. Two identical candles - dipped (see rule 5). One candle will be lit.
23. Any decorative or artistic item with a bee related theme made by the exhibitor
24. Beeswax wrap, two matching pieces. Each 30cm square. Made with beeswax only, no additional oils/resins permitted. (see rules 4 and 13)

## **Recipe for biscuits**

The finished biscuits must be 6mm nominal thickness, 60( $\pm$ 2)mm diameter, plain or fluted sides with no decorations

Oven temperature: 180C, gas 4.

### **Ingredients:**

50g butter or margarine

100g plain flour

50g caster or soft brown sugar

Pinch salt

1 dessert spoon honey

### **Method:**

Cream butter/margarine, sugar and honey.

Sieve dry ingredients into the cream mixture and fold into a dough

Knead until smooth

Roll out to 6mm thickness and cut into 60mm rounds. Prick lightly with a fork

Place on a greased baking sheet and cook for about 10 minutes.

Allow to cool before removing from the baking sheet, store in an airtight container.

## **Recipe for honey cake.**

The finished cake must be between 170 and 190mm (6  $\frac{3}{4}$  - 7  $\frac{1}{2}$  in) diameter.

Oven temperature: 165C, gas 3.

### **Ingredients:**

100g/4oz dates (stoned and chopped)

100g/4oz butter/margarine

225g/8oz wholemeal flour

2 eggs (medium)

175g/6oz honey + 1 tbs for glazing

Grated zest and juice of one large orange

1 $\frac{1}{2}$  level tsp baking powder

25g/1oz chopped walnuts

### **Method:**

Line and grease a 7-inch cake tin.

Cream the butter/margarine, honey and orange zest. Beat in eggs one at a time. Fold in sifted flour and baking powder alternately with the orange juice, Stir in chopped dates.

Spoon into the cake tin and level the top, sprinkle with chopped walnuts.

Bake in a pre-heated oven for about 1 hour. Glaze with honey while still warm.

## **Recipe for cup cakes.**

Six cakes of matching size max 70mm.

Oven temperature: 175C/350F (fan) or gas 4.

### **Ingredients:**

170g (6oz) softened butter

115g (4oz) caster sugar

50g (2oz) clear honey + 1tbs clear honey for topping

2 medium eggs

finely grated zest 1 lemon

170g (6oz) self raising flour

### **Method:**

Preheat the oven. Cream butter and sugar together. Mix in honey and eggs. Mix in flour, add lemon zest.

Spoon mixture into cup cake cases.

Cook for 15-20 minutes. While still warm, brush with topping honey.