

Dorchester & Weymouth BKA Honey Show Schedule 2026

dorchesterandweymouthbka.com



Kindly Supported by:



To be held at the
Dorset County Showground, Cokers Frome, Dorchester
Saturday 5th September 2026

Honey Show Secretary: Michael Hill

Tel: 01305 257984

Email: mikeonmac2@mac.com

D&WBKA SPECIAL AWARDS

THE THOMPSON CUP

Awarded to the Exhibitor with the most points in Section A

THE MILES PERPETUAL CHALLENGE CUP

Awarded to the D&WBKA Exhibitor with the most points in Section B

THE DORCHESTER & WEYMOUTH BKA NOVICE TROPHY

Awarded to the D&WBKA Exhibitor with the most points in Section C

THE ULLSWATER MEMORIAL TROPHY

Awarded to the D&WBKA Exhibitor with the best exhibit in Section B

THE PEARL WELLINGTON MEMORIAL SHIELD

Awarded to the Exhibitor with the most points in Classes 25, 26, 27

HONEY SHOW JUDGE:

Chris Rawlings, Trowbridge, Wiltshire

BLUE-RIBBON #1 and two tickets to the National Honey Show

awarded to the Exhibitor with the best exhibit in the whole show

BLUE-RIBBON #2 and two tickets to the National Honey Show

may be awarded to a second Exhibitor with an exhibit which
the Judge feels is worthy to tie with #1

SPONSORED PRIZES

BRACE of BUTCHERS, Poundbury, Dorchester

£30 Voucher - Class 25 - Honey Cupcakes - First Prize

TOM GROVES, BREADANDBUTTER.STUDIO, Bristol

£50 Voucher - Class 20 - Photograph - First Prize

THE BEEHIVE, Castletown, Portland

£20 Voucher - Class 7 - three jars of Honey as for sale - First Prize

QUIDDLES CAFÉ BEACH BAR, Chiswell, Portland

£20 Voucher - Class 22 – Composite class - First Prize

SECTION A

Open Classes

1. Two 454g jars of light honey
2. Two 454g jars of medium honey
3. Two 454g jars of dark honey
4. Two 454g of crystallised honey
5. Two 454g jars of soft set honey
6. Two 454g jars of chunk honey
7. Three identical jars of honey, any size, labelled as for sale. Any type of honey is permitted but all must be the same. Current labelling regulations to apply (search the BBKA website)
8. One frame of comb honey suitable for extraction
9. Two containers of cut comb honey, between 200g - 250g in weight
10. Two sections, square
11. Two sections, round
12. One cake of beeswax at least 2.5cm thick, minimum weight 454g, moulded in a plain shape
13. Five blocks of beeswax, approximately 27g each
14. Five pieces of identical decorative moulded beeswax
15. Two identical beeswax candles, made in a plain mould
16. Two identical beeswax candles, made by any means other than a mould
17. One bottle of dry mead
18. One bottle of sweet mead
19. One flower made from beeswax (may be coloured)
20. One photograph, subject of interest to beekeepers, minimum size 150mm x 100mm, maximum size 200mm x 150mm, on a 250 x 200mm mount
21. Shop counter display of honey, 1.4kg minimum to 4.5kg maximum weight of extracted or comb honey in any form of display. To be exhibited in any transparent containers using exhibitor's own labels as for retail. To be judged for quality and sales appeal. Other hive products may be included to decorate the display. Space not to exceed 60cm deep x 75mm long
22. Composite Class. Any four of the following:
 - Two identical jars of clear honey
 - Two identical jars of set honey
 - One frame for extraction
 - One section, round or square
 - One container of cut comb 200g - 250g
 - One cake of beeswax, min. wt. 227g
 - Two candles, any type
 - 10 pieces of fudge, approx. wt. 175g each

23. Observation Hive, containing live bees (see Rule 3 in this Schedule). To be judged for quality and educational value. N.B. Maximum of two entries in total, preference given to the first two entries received
24. Two tins of beeswax polish
25. Six Honey Cupcakes. Use recipe on Page 7 of this Schedule
26. Five pieces of Honey Flapjack, approximate weight 175g per piece. Use recipe on Page 7 of this Schedule
27. Twelve pieces of Honey Fudge. Use recipe on Page 7 of this Schedule

SECTION B

Open only to members of dorchester and Weymouth BKA

28. Two 454g jars of light honey
29. Two 454g jars of medium honey
30. Two 454g jars of crystallised honey
31. Two 454g jars of soft set honey
32. One frame of comb honey suitable for extraction
33. Two containers of cut comb honey, between 200g - 250g in weight
34. One cake of beeswax, minimum weight 227g, moulded in a plain shape
35. Two identical beeswax candles, made in a plain mould
36. Two identical beeswax candles, made by any means other than a mould

SECTION C

Open to novice exhibitors, from any association, who have never won a First Prize at any Honey Show

37. One 454g jar of clear honey
38. One 454g jar of set honey
39. One container of cut comb honey
40. One cake of beeswax, minimum weight 227g, moulded in a plain shape

Recipes for Cookery Classes

Six Honey Cupcakes

(Class 25)

(Makes 12, so select your best 6 to be judged)

185g softened butter	150g caster sugar
4 tablespoons honey	2 eggs
200 g plain flour, sifted	1 teaspoon baking powder

Plain white cupcake cases: top 7cm, bottom 5cm, depth 3.5cm

Method: Preheat the oven to 170°C / 325°F / Gas Mark 3. Line a cupcake tin with 12 cupcake cases Place the butter, sugar and honey in a bowl and beat until light and creamy. Add the eggs, one at a time and beat well. Fold the flour and baking powder into the mixture. Divide the mixture equally between the cupcake cases. Bake for 15-20 minutes or until a skewer comes out clean.

Five Pieces of Honey Flapjack

(Class 26)

(Weight approximately 35g per piece)

225g butter
175g sugar
1 tablespoon honey
350g oats

Method: Melt together butter, sugar and honey and remove from heat. Stir in oats then smooth into flat tin about 23cm by 33cm / 9" by 13", to a depth of 2 cm / ¾". Place in centre of moderate oven for approximately 20 minutes, checking after 5 minutes. Allow to cool slightly and cut into squares.

Twelve Pieces of Honey Fudge

(Class 27)

454g granulated sugar
150ml of milk
55g honey
55g butter

Method: Bring ingredients slowly to the boil, stirring all the time. Cover and boil rapidly for 2 minutes. Uncover and boil gently for approximately 15 minutes until soft ball stage is reached, stirring all the time. Take off the heat, stand pan on a cold surface for 5 minutes. Beat until creamy and mix starts to thicken. Pour quickly into a greased / oiled tin approximately 7 inches square. When nearly set, mark into squares. Cut when cold.

RULES

ENTRY FEE: £3.00 per person
(to cover all entries + postage + administration)

- 1) Entries must be made on the online form provided and entry fee paid **no later than Tuesday 22nd August 2026**.

Cheques made payable to Dorchester & Weymouth BKA are accepted, but bank transfer preferred. Dorchester & Weymouth Beekeepers Association, *Lloyds Bank Account No:* 00359879, *Sort Code:* 30-99-56. Please give your surname and postcode as the Reference.

- 2) All exhibits must be staged by 8.30am on show day in the marquee allocated to the Honey Show. Exhibits may be staged between 5pm-7pm on the day before the show or 7am-8.30am on show day. Exhibitors who cannot meet these times should contact the Honey Show Secretary at least two days before the show to make alternative arrangements.

- 3) No card, label, trade or distinguishing mark of an exhibitor may be placed on any part of an exhibit, other than the labels provided by the Honey Show Secretary.

All cakes & confectionary must be exhibited on a white paper plate with a doily, under a clear plastic dome. Plates, doilies & domes will be supplied by the Show.

Honey jars One label per jar, the label to be fixed to leave 1cm space between the bottom of the label and the base of the jar.

Candles are to be displayed erect in holders and one candle may be lit by the judge. One label to be placed on each candle holder.

Other wax exhibits one label is to be placed on the upper surface of the display plate or stand, not on the exhibit itself.

Frames for extraction must be exhibited in bee-tight glazed showcases with an easily removable lid. One label to be placed on the top right-hand corner of the vertical front face of the showcase and one to be placed on the upper surface of the frame's top bar.

Round Sections must have clear covers on both sides. One label on the flat face of the case, the other on the circumference of the section.

Square Sections must be exhibited in section showcases or standard commercial card section cases. One label on the flat face of the case, the other on the section frame.

Cut Comb must be exhibited in standard white or clear commercial 227g containers with a clear lid. One label to be fixed on the top right-hand corner of the lid.

Cake One label to be placed on the dome.

Flapjacks and Fudge One label to be placed on the dome.

Mead must be shown in clear white 75 cl punted glass bottles of a round section with rounded, not fluted shoulders, stoppered with white plastic flanged stoppers only (contents approx. 26fl.oz.). One label on the bottle, to be affixed as for honey jar labelling.

Observation Hives must be set up to ensure that flying bees are excluded from the tent to the satisfaction of the judge. Any unsatisfactory exhibit will be removed. One label to be fixed to the upper right corner of one of the glazed faces.

Exception to rule 3: Exhibitors to use their own labels (as for retail) in classes 7 and 21. (Show labels are also to be attached in class 7).

- 4) Every article exhibited and sold must be bona-fide the property of the exhibitor. All honey and wax must be gathered from flowers in the natural way within the United Kingdom by bees which were the property of the exhibitor at the time of gathering.

Exception to rule 4: The wax and honey used in the polish and cookery classes must have been produced within the United Kingdom but may have been purchased. (Classes 24, 25, 26, 27).

- 5) All extracted honey must be exhibited in 454g clear squat jars with gold lacquered screw lids.

Exception to rule 5: Exhibitors may use any type of transparent jar and coloured tops in classes 7 & 21.

- 6) No exhibit may be tasted or interfered with in any way by an exhibitor or any other person during the show without permission of the Show Secretary or Official Stewards. The Show Committee (and Stewards) will take normal care of exhibits during the show but will not be responsible in any circumstances for loss or damage sustained by exhibitors.
- 7) Exhibitors may supply some of their honey and/or limited beeswax products for sale at the show.
- 8) The cups and trophies must be returned to the Show Secretary by the 1st August in the year following the Show, or the Show Secretary notified by this date, so that the trophies will be returned in a clean state on the show day.
- 9) Points awarded will be calculated on the following basis: First Place – 6 points, Second Place – 5 points, Third Place – 4 points, Highly Commended – 3 points.
- 10) In the event of the judge not awarding a First Prize to a sponsored class, the Show Secretary may decide to award the sponsored first prize to another class. In the event of a tie, the cup or prize will be awarded jointly.
- 11) Exhibitors who enter eight or more exhibits will be entitled to free admission to the show ground.
- 12) Exhibitors may enter more than one exhibit in a class but no exhibitors, in any class, may take more than one prize.
- 13) All exhibitors must be a member of a Beekeeping Association.
- 14) In the event of any query the Honey Show Secretary's decision is final.

Enquiries or questions should be addressed to the Honey Show Secretary:

Michael Hill

Tel: 01305 257984

Email: mikeonmac2@mac.com

HINTS AND TIPS FOR SHOWING

- Does your entry conform to this Schedule? Read it again, including all rules and regulations (these vary from show to show).
- Make sure you have entered the correct class. If you are in doubt consult the Honey Show Secretary.
- Ensure that clear honey is clear with no crystals or frothy scum and that set honey is set. This applies to both naturally crystallised and soft set honey. The surface should be dry
- with no trace of scum or ring of bubbles.
- Overfill your jars to start with – this allows for skimming.
- Ensure your honey is spotlessly clean.
- Honey must be free from all foreign matter.
- Prepare your entry well in advance. Screw the lid on firmly, polish the outside of the jar and stick on the label. The next person to remove the lid should be the Judge.
- Labels on honey jars should be placed centrally between the two side seams.
- When two or more matching jars are required in a class, make sure that they match exactly in all respects.
- Don't wash jars with detergent and then dry with a fluffy cloth.
- Don't use an assortment of old jars and rusty lids.
- Don't change lids on arrival at the show venue. This only allows dust etc. to settle on the previously clean surface of the honey.
- It doesn't matter if the inside of the lid is wet with honey.