



CROYDON
BEEKEEPERS

2024 CROYDON HONEY SHOW

CLASSES

Honey

1. Two 1lb jars of **Light Honey**.
2. Two 1lb jars of **Medium Honey**.
3. Two 1lb jars of **Dark Honey**.
4. Two 1lb jars of **Set Honey**.
5. Two 1lb jars of **Chunk Honey**.
6. One jar of liquid honey judged on **Taste Alone**. Rule 11 does not apply.
7. **Novice Class**. One 1lb jar of clear honey (light, medium, dark) or set honey.
8. **Six jars of honey labelled for sale**, identical and matching in all respects. Rules 8 & 11 do not apply.

Comb

9. Two similar containers of **Cut Comb** – each approximately 8ozs/225g.
10. One **Frame of Honey suitable for Extraction**.
11. **Heaviest Frame**. A shallow BS frame, weight is the only criterion. Note that the winning frame may be marked so that it cannot be used in the following year. Showcases are not required.

Beeswax

12. One **Cake of Beeswax** weighing between 7-9ozs/200-250g.
13. Six 1oz/28g **Blocks of Beeswax** matching in all respects.
14. One pair of **Beeswax Candles – dipped or moulded**. The judge will light one candle.
15. One pair of **Beeswax Candles – rolled** (purchased dyed wax sheet may be used). The judge will light one candle.

Food and Drink

16. **Lemon Honey Cake**. Recipe: 170g butter, 60g caster sugar, 140g honey, 3 large eggs, 225g SR flour, grated rind of a lemon and juice of half the lemon. Method: Cream butter, sugar and honey, mix in lemon rind and beat in eggs gradually to the mixture, stir in lemon juice and fold in flour. Bake in a greased and lined 900g (2lb) loaf tin for approx. 1hr – 1hr 10 mins at (fan oven) 160°C.
17. **Six Honey Biscuits**. Six small honey biscuits, matching in all respects (not in paper cases). Recipe and method to be provided with exhibit.

18. Box of **Honey Sweets or Chocolates**. Gross weight 200-250g, with a transparent covering/lid. Recipe and method to be provided with exhibit.
19. **Honey Marmalade**. One 1lb/450g jar in plain honey/ jam jar with a plain screw or twist lid. Made with any recipe but using honey as a major sweetening ingredient. Recipe and method to be provided with exhibit.
20. One 75cl bottle of **Mead** or Honey-based Wine – **Dry**.
21. One 75cl bottle of **Mead** or Honey-based Wine – **Sweet**.

Display

22. **A Display of Products from the Hive**. Any combination of five different items of produce from the hive, used singularly (e.g. honey) or as an ingredient within individual items (e.g. cake) and labelled for information. Rules 8 & 11 do not apply. Display dimensions must not exceed 600mm x 600mm, decorative materials maybe used.
23. **Handicrafts**. Any decorative or artistic exhibit related to bees or beekeeping. Must be exhibitor's own work.
24. **Greetings Card**. Design for a card to give to a beekeeper, relating to an Anniversary Event.
25. **General Interest Display**. Anything which is unusual, original, novel or of general interest to do with beekeeping.
26. **Photograph – not a close-up or macro**, related to bees or beekeeping. Must be exhibitor's own work.
27. **Photograph – a close-up or macro**, related to bees or beekeeping. Must be exhibitor's own work.

Junior Beekeepers (special arrangements apply to Classes 29 & 30)

28. **Junior Honey Class**. One 1lb jar of clear honey (light, medium or dark) or set honey.
29. **Junior Display**. Any artistic, decorative, instructive or otherwise creative exhibit not involving digital technology relating to bees or beekeeping. A written explanation of the exhibit is permitted. Age of entrant must be included on entry form. Dimensions not to exceed 600mm x 600mm.
30. **Junior Digital Exhibit** no longer than five minutes in length, related to bees or beekeeping. Age of entrant must be included on the entry form.