



Wiltshire BKA

# Wiltshire Bee & Honey Day 2025 Show Schedule

Saturday 11th October 2025 at

The Corn Exchange, Devizes, SN10 1HS

Classes are for members of Wiltshire BKA's four branches only.

Entries close at **noon, 6<sup>th</sup> October 2025.**

Scan or photograph your entry form and email it to: **WBKA\_HS\_entries@outlook.com**

**You WILL be sent a receipt acknowledging your entry. If you have not received this within 2 days of sending in your entry, email Sophie at wiltshoneyday@gmail.com**

**For all classes, see Notes 1-20 (inclusive) and Note 39.**

## **Novice & Newcomer classes. Notes 21, 22, 23 and 24.**

1. One 454 g (1lb) jar Run Honey any colour.
2. One 454 g (1lb) jar Set Honey.

## **Young beekeeper's class. Notes 23, 24 and 25.**

3. One 454 g (1lb) jar of honey any type.

## **Hive products classes. Notes 22, 23 and 24.**

4. Light Run Honey, two matching 454 g (1lb) jars.
5. Medium Run Honey, two matching 454 g (1lb) jars.
6. Dark Run Honey, two matching 454 g (1lb) jars.
7. Soft Set Honey, two matching 454 g (1lb) jars, creamed or naturally granulated.
8. Three Matching 454 g (1lb) Jars of Honey, any colour, set or run, with own labels as for sale. Note 26.
9. Chunk Honey, one 454 g (1lb) jar.
10. Cut Comb, one container, minimum gross weight 226 g (8oz). Note 27.
11. One Section Comb Honey (round/square). Note 27.
12. Shallow Frame of Comb Honey for extraction. Note 27.
13. Taste and Aroma Class, one 454 g (1lb) jar of run honey to be judged solely on taste and aroma.
14. Four Beeswax Blocks, 27-29 g (1oz) each, in a plain mould, displayed on own display stand/paper plate. Note 28.
15. Cake of Beeswax min. 227 g (8oz), in a plain mould, displayed on own display stand/paper plate. Note 28.
16. Pair Matching Natural Beeswax Candles, dipped or dripped. Note 29.
17. Pair Matching Natural Beeswax Candles, moulded/cast. Note 29.
18. Pair Matching Beeswax Candles, rolled, colouring permitted. Note 29.
19. 1-5 stems of Beeswax Flowers. Container will not be judged. Notes 30 and 31.

20. An Artistic Arrangement of Beeswax Flowers. Note 31.

21. Beeswax Furniture Polish. Note 32.
22. Beeswax Furniture Cream. Note 32.
23. Two Matching Beeswax Wraps 30 cm square, one to be wrapped around an apple by the judge. Note 33.
24. Bottle Sweet Mead approx. 75 cl (26fl oz). Note 34.
25. Bottle Dry Mead approx. 75 cl (26fl oz). Note 34.
26. Bottle Fruit Melomel approx. 75 cl (26fl oz). Fruit used to be declared. Note 34.
27. Bottle Spiced Metheglin. 75 cl (26fl oz). Flavour or spice/herb used to be declared. Note 34.
28. Bottle Cyser approx. 75 cl (26fl oz). Note 34.
29. A Counter Display of Honey and Bee Products. A minimum of three different products, but must include at least one type of honey. Honey weight between 2 kg and 5 kg. To be shown with hive products (honey, cut comb, candles, wax, wax models, chunk honey, sections, frames of honey and pollen). Note 35.
30. Display of Six Bee Products, such as furniture creams and polishes, honey preserves & conserves, cosmetics, mustards, pickles, sweets, etc. excluding honey. All items are to be labelled for information, but without any identifying marks. To be judged on quality alone not artistic presentation. Note 36.
31. Six Cornish Honey Fairings (biscuits) following recipe on page 5. Note 37.
32. Six Honey Sweets. Note 37.
33. Honey Cake following recipe on page 5. Note 37.

## **Photograph classes. Note 38.**

34. Honey bee(s) on/approaching/leaving plant(s).
35. In or about the hive or the apiary.
36. A series of 3-5 photographs on any subject pertaining to bees, beekeeping or pollinators.

# Entry and clarification notes

This Show is held in accordance with the Show Rules (2016) of the British Beekeeping Association and Exhibitors are bound by them.

1. **Closing date for entries.** Entries must be made on the form provided and arrive by noon on 6<sup>th</sup> October 2025.
2. No exhibit may be entered in more than one class.
3. Exhibitors are permitted to make more than one entry in a class, to a maximum number of two exhibits per class, but shall not take more than one award in that class.
4. Joint owners are to be regarded as one exhibitor. The product of a colony or colonies jointly owned may not be exhibited by more than one of the joint owners (this does not include junior beekeepers).
5. Classes may be amalgamated or cancelled at the discretion of the Show Secretary.
6. The Show Secretary has the power to refuse any entry or exhibit without giving reason.
7. An exhibit found to be adulterated shall be disqualified. (The colouring of wax in display and similar classes is not deemed to be adulteration for the purpose of this rule).
8. Except where otherwise stated, no label, trade mark, name or writing or other distinguishing mark may be placed on or attached to an exhibit.
9. When a class requires the staging of more than one exhibit of the same type, the containers (when used) and the exhibits shall be matching in all respects. Mould marks are not relevant.
10. **Delivery and collection.** All exhibits must be delivered to the Show by 09.30am on Saturday 11<sup>th</sup> October. Judging starts at 10am prompt.
11. **Receipts/Return slips.** Exhibitors will be given a Return Slip for their exhibits. Entries that are not staged must be notified to the Stewards. It is the responsibility of the exhibitor to ensure the Return Slip is correct at the time of staging.
12. Exhibits must remain on display until 4 pm and may be collected from Show Stewards after this upon presentation of the correct return slip.
13. If exhibitors can't collect their entries in person, they must notify the Show Secretary, and arrange for someone else to collect their exhibits, who must be given the correct return slips to do this.
14. Any entries not collected at the end of the day may be discarded or sold and the money raised given to WBKA.
15. In the event of a tie for a cup or prize on a points basis, the award shall be made to the exhibitor who has secured the most first prizes, failing this, first and second prizes and so on. If there is still a tie then more importance will be given to prizes gained in those classes containing the most entries. This will be determined by the judge(s).
16. The Show Secretary is empowered to:
  - a) Withhold prizes in case of insufficient merit or entries.
  - b) Submit for analysis any exhibit.
  - c) Sell, or otherwise dispose of, any damaged exhibit, which cannot be reasonably returned to the exhibitor.
  - d) Retain all or any part of an exhibit concerning which a protest has been made until a decision upon such a protest has been taken.
  - e) Decide any question as to the interpretation of the forgoing Rules and Show Schedule.
17. The decisions of the Show Secretary on any matter whatsoever, under or in relation to the foregoing Rules and the Show Schedule, or on any objection or protest in relation thereto, or to any exhibit, shall be final and conclusive.
18. The Show Secretary will not be responsible for loss or damage sustained in any way by Exhibitors either to their property or person.
19. **Entry requirements.** You must be a member of the Wiltshire BKA or one of its four branches. All winning entries from resident members will count towards branch points.

20. Any protest must be put in writing and lodged with the Show Executive for any infringements of the Rules of the Show Schedule before 3pm on the day of the show. All protests must be accompanied by a £40. Should the protest be sustained or considered reasonable by the Show Secretary then the sum deposited will be refunded.
21. A novice is defined as having less than three years' experience. A newcomer has kept bees but never exhibited/shown honey products before.
22. **Product source.** All exhibits for classes 1-2, and 4-17 inclusive, 29 and 30 must be the products of the exhibitor's apiary.
23. **Labelling.** All exhibits must be numbered with labels provided by the Show Secretary on/before the show day. Labels shall be affixed as follows:
- To jars and bottles so as to leave 2 cm between the bottom edge of the label and the base of the vessel. Class 13 Taste & Aroma should have a label on the jar, the lid, and the opaque sleeve provided on the day.
  - To wax: on the upper surface of the wax cakes displayed and if applicable, a duplicate label on its container. On small blocks of wax a label shall be affixed to each item underneath.
  - To sections and comb honey frames: at the top right hand corner of the front vertical face of the case and a duplicate on the top right of the horizontal bar of the square section or frame within. On round sections one label to the rings and the duplicate on face of the section. On candles the label is to be affixed on the candle holder.
  - To cut comb containers: one on the lid top right face and a duplicate label on the side of the container.
  - To cakes and confectionary: on a plain white cardboard plate placed together with the exhibit in a clear plastic bag or cake cover on which a duplicate label is affixed.
  - To shop window (class 29) and display (class 30): so as to be completely visible on the base or table.
  - To photographic classes: On prints or images in the top right hand corner of the photograph or mounting card.
  - Classes 8 and 29 where labels for sale should also be used and must have labels that comply with The Honey (England) Regulations 2015 requirements – see page 6 or <https://www.wiltshirebeekeepers.co.uk/honey-labelling-guidelines/>.
24. **Jar classes.** With the exception of Class 29, extracted honey must be exhibited in 454 g squat (MOA) glass jars, secured against leakage, with standard gold lacquered/gold plastic lids. Chromium plated or coloured tops will be disqualified.  
B D Honey Grading Glasses (approved by the National Honey Show) will be used to determine the colour of the honey.  
Jars should be filled so that no air is visible under the cap when the jar is sat on a level surface.  
Exhibitors are also advised to inspect for incipient granulation in the run honey classes as this will lose points.
25. Young beekeepers are defined as under 18-years-old on show day.
26. **Three Matching Jars of honey as for sale** will be judged on honey preparation quality (as for showing, including jar fill level), taste, aroma, labelling (aesthetics and legality) and similarity between the three jars.
27. **Cut comb:** Cut comb honey must be displayed in standard white or clear commercial containers with a transparent snap on lid and must have a gross weight as specified in the Schedule.  
**Sections (square)** approximately 454 g (1lb) are to be enclosed in a cardboard commercial sale section cases or white show cases. They are to be easily removable for judging. An area not less than 8 cm by 8 cm of the comb must be visible. Lacing, if used, must be white.  
**Sections (round)** must have clear covers both sides with no band.  
**Frames of sealed honey** must be displayed in bee-proof cases without edging or lacing. The comb must be visible from both sides. The comb must be capable of being extracted (by centrifugal action in a honey extractor or, in the case of Ling heather honey, by the use of a heather press).

28. **Wax Blocks (Class 14) and Wax Cake (Class 15)** to be displayed on paper plate in a clear polythene bag or in a show case which must not exceed 30 cm by 30 cm. Wax may be exhibited polished or unpolished at the discretion of the Exhibitor. Wax block exhibits must fall within the weights specified in the schedule and meet any minimum thickness specified in the schedule. At the judge's discretion wax blocks may be broken.
29. **Beeswax candles.** To be displayed erect in an appropriate and secure candle holder. The candle holder should be appropriately sized. The candle must be able to be removed and replaced with ease from the holder for judging. One candle to be lit by the judge.
30. **1-5 Beeswax Flower Stems.** Open to anyone who has not won the beeswax flower section at the National Honey Show.
31. **Beeswax flowers.** Colouring, wire and florist's tape may be used, but no plant material.
32. **Container specifications.** Plastic, glass, metal or ceramic container, well filled, no hazard label or identifying (producer's) label.
33. **Beeswax wraps.** Two matching 30 cm squares made with beeswax only, no added oils or resins permitted.
34. **Mead, melomel, metheglin and cyser** must be shown in punted clear glass wine bottles with shoulders not sloping sides of approximately 75 cl (26fl oz) capacity and without lettering of any kind. A shallow punt is acceptable but a flat bottom is not acceptable. No alcohol may be added. White plastic topped flanged corks must be used and be easily removable by hand, not tied down or require mechanical aids to remove it. No foil or other wrapping around the stopper to be allowed. A totally plastic stopper is not acceptable. The exhibit must be made by the exhibitor by the process of fermentation only. No alcohol or flavouring may be added to Mead but additions such as acids, nutrients and tannin may be used. No alcohol may be added to Metheglin or Melomel. Melomel and Metheglin must have a label stating main flavour(s).
35. **Counter display.** To be judged equally for quality and sales appeal. Maximum footprint 60 cm x 40 cm. Any shape/type of container with own labels as for shop sale. Labels must comply with current labelling regulations (The Honey (England) Regulations 2015 requirements – see page 6 or <https://www.wiltshirebeekeepers.co.uk/honey-labelling-guidelines/>).
36. **Six Bee Products.** On a tray or similar, maximum footprint 60 cm x 40 cm. One example of each item only.
37. **Cake/biscuits/sweets.** Presented on a plain paper plate in a clear unsealed polythene bag. Label on plate. Cakes and Confectionary must be made by the Exhibitor. Exhibitors must conform to any Schedule requirements which specify the recipe and the shape and size of the baking tin to be used. Recipe and cooking instructions to be displayed with sweets. For Cornish Fairings and Honey Cake recipes, see below. Cakes and Confectionery may be cut in half by the judge.
38. **Photographs.** Must have been taken by the exhibitor and not previously shown at this show. Black & white, or colour. Entry label top corner.  
**Classes 34 and 35.** Overall size up to A4 including the mount if a mount is used. Title of photograph to be affixed centrally below the image (or at the base of the photograph).  
**Series photographs class 36.** Overall size up to A3 including the mount. Title of each photo to be affixed centrally below each image.
39. **The judge's decision is final.**

## Cornish Honey Fairings biscuits with honey for Class 31

### *Ingredients:*

175 g plain flour	1 teaspoon bicarb of soda
100 g butter	½ teaspoon ground ginger
100 g soft brown sugar	½ teaspoon of ground cinnamon
1 tablespoon clear honey	½ teaspoon mixed spice

### *Method:*

- Heat the oven to 180°C.
- Melt the butter, sugar and honey in a pan over a low heat.
- Add the remaining ingredients and beat until well blended.
- Line 2 baking trays with parchment.
- Place spoonfuls well apart on the baking sheets.
- Bake in the oven for about 15 minutes until golden brown and the tops are cracked.
- Leave to cool on the baking sheets for 1 minute, then transfer to a wire rack to finish cooling.
- This amount should make 12 fairings.
- Cooking time and temperature may vary depending on the type of oven used so have a trial run before competition day.

## Honey Cake Recipe for Class 33

### *Ingredients:*

150 g butter/margarine	175 g clear honey
100 g light soft brown sugar	15 ml water
200 g self-raising flour	2 eggs (size 2)

### *Method:*

- Grease & line a round cake tin 15-20 cm (6-8in) dia.
- Gently heat sugar butter honey & water in a pan, stirring until the sugar dissolves.
- Sift the flour over surface and stir in.
- Beat with a wooden spoon to remove lumps.
- Beat the eggs lightly then add to mixture distributing evenly.
- Turn the mixture into the prepared tin and bake for 40 minutes at 180°C, 160°C fan, Gas Mark 4.
- Leave to cool in the tin for 5 minutes and then turn out onto a wire rack until cool.
- Cooking time and temperature may vary depending on the type of oven used so have a trial run before competition day.

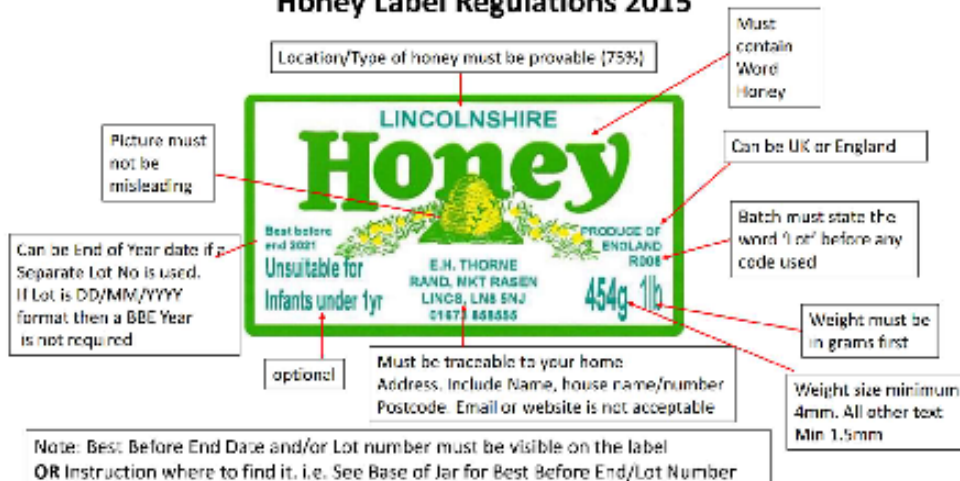


# Honey labelling for Wiltshire BKA members

Last updated  
04/2025

Having consulted with Russell Moulard, Senior Environmental Health Officer (Food & Safety Team), Food and Safety, Public Protection, Wiltshire Council, below are guidelines for labelling honey for **any Wiltshire BKA event whether selling/showing**. He also provided this useful link: <https://bit.ly/wiltlabels>

## Honey Label Regulations 2015



**The label must be permanently fixed to the jar, and all wording clear, legible, conspicuous and indelible**

Must Have	Can Have
<ul style="list-style-type: none"> <li>The word 'Honey'</li> </ul>	<ul style="list-style-type: none"> <li>The area of production eg Wiltshire (must be at least 75%).</li> <li>Be wary of including an area of production if your apiaries are on a county border.</li> </ul>
<ul style="list-style-type: none"> <li>The Weight in Metric.</li> <li>Imperial is optional; Metric weight must be in a larger font, on the left of the two, with 1 space in between.</li> <li>Font Size:                             <ul style="list-style-type: none"> <li>Min 4mm for weights between 200g to 1kg.</li> <li>Min 3mm for weights between 50g and 200g.</li> <li>All other text minimum x-height of 1.2mm.</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>The type of honey eg Borage.                             <ul style="list-style-type: none"> <li>The honey must contain at least 75% of that crop.</li> <li>No misrepresentation in words or images.</li> <li>Beware of 'Raw', 'Pure', 'Organic' wording.</li> </ul> </li> </ul>
<ul style="list-style-type: none"> <li>Your Name and Address (not the apiary location).                             <ul style="list-style-type: none"> <li>You must be able to be traced, so a combination of House Number and Post Code is acceptable.</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>Granulation label.</li> <li>Children Under 12 months label.</li> </ul>
<ul style="list-style-type: none"> <li>Lot Number (required if you sell through a 3rd Party)</li> <li>Visible on Label, or instruction where to find it.</li> </ul>	<ul style="list-style-type: none"> <li>'Direct from the Producer' statement.</li> </ul>
<ul style="list-style-type: none"> <li>Best Before End Date (generally 2-5 years from the extraction date is acceptable). *</li> <li>Visible on Label, or instruction where to find it.</li> </ul>	<ul style="list-style-type: none"> <li>Tamper Proof Labels.</li> </ul>
<ul style="list-style-type: none"> <li>Country of Origin</li> <li>This MUST be on the label, even if you use the word 'Wiltshire', and separate from your address.</li> <li>Can be UK or England.</li> </ul>	<ul style="list-style-type: none"> <li>Metal or Plastic Lid                             <ul style="list-style-type: none"> <li>Note for showing in Wiltshire, gold metal or gold plastic lids are acceptable.</li> </ul> </li> </ul>

\* The best before date is there to protect you, the honey producer, as much as the user, because you have no control over how they store the honey once the jar is opened. Below is a comment from Russell Moulard, Senior Environmental Health Officer (Food & Safety Team), Wiltshire Council:

- A best before date of 2-5 years I feel is a very long time. This date is an indication that the product will remain of the same quality during this time. It also assumes that the product will not spoil within this time. The responsibility of giving the product a durability date lies with the producer and that durability date must be reasonable. My suggestion would be a shorter durability date of less than 1 year.

# Wiltshire Bee & Honey Day 2025 Entry Form

Entries close at **noon, 6 October 2025.**

Scan (or photograph) and email your entry form to: **WBKA\_HS\_entries@outlook.com**

**You WILL be sent a receipt acknowledging your entry. If you have NOT received this within 2 days of sending in your entry, email Sophie at wiltshoneyday@gmail.com**

Use a separate entry form for each competitor – no entry fees are payable.

Competitor's full name		
AGE on 11 Oct 2025 if under 18		
Correspondence name		
Address and postcode		
Correspondence email		
Correspondence phone		
WBKA Branch		

I wish to submit entries at my own risk and agree to abide by the decision of the Judges in respect of each entry. I undertake to conform to the rules and regulations of the Show.

Date .....Signed .....

Class name	Tick to enter	Office Use Only
1. Novice and newcomer: one 454 g (1lb) jar Run Honey		
2. Novice or newcomer: one 454 g (1lb) jar Set Honey		
3. Young member: one 454 g (1lb) jar of honey any type		
4. Light Run Honey, two matching 454 g (1lb) jars		
5. Medium Run Honey, two matching 454 g (1lb) jars		
6. Dark Run Honey, two matching 454 g (1lb) jars		
7. Soft Set Honey, two matching 454 g (1lb) jars		
8. Three 454 g (1lb) Matching Jars of Honey with own labels for sale		
9. Chunk Honey, one 454 g (1lb) jar		
10. Cut Comb		
11. One Section Comb Honey		
12. Shallow Frame of Comb Honey		
13. Taste and Aroma Class		
14. Four Beeswax Blocks		
15. Cake of Beeswax		
16. Pair Dipped Beeswax Candles		
17. Pair Moulded Beeswax Candles		

Class name	Tick to enter	Office Use Only
18. Pair Rolled Beeswax Candles		
19. 1-5 stems of Beeswax Flowers		
20. Artistic Display of Beeswax Flowers		
21. Beeswax Furniture Polish		
22. Beeswax Furniture Cream		
23. Two Beeswax Wraps		
24. Bottle Sweet Mead		
25. Bottle Dry Mead		
26. Bottle Fruit Melomel		
27. Bottle Spiced Metheglin		
28. Bottle Cyser		
29. A Counter Display		
30. Display of Six Bee Products		
31. Six Honey Biscuits		
32. Six Cornish Honey Fairings		
33. Honey Cake		
34. Photo: Honey bee(s) & plant(s)		
35. Photo: In or about the hive / apiary		
36. Series of 3-5 photos		