



Aberdeen & District Beekeeping Association (SCIO)

HONEY SHOW 2026

KINELLAR COMMUNITY HALL, BLACKBURN, ABERDEEN

ON

SATURDAY 3 OCTOBER 2026

- Please read the full rules and class descriptions carefully before preparing your exhibits.
- Please complete the entry form by the end of Thursday 1 October and submit via email to adbka.honey.show@gmail.com and print off a copy to put with your entry. Drop off your entry at the hall between 4.30pm and 6.30pm on Friday 2 October or 8.45am and 10.15am on the morning of the Show. This includes Industrial entries.
- Leave the hall immediately after dropping off your entry, a Show Official will receive it from you.
- Ensure your entry form is correctly completed as the Show Convenor cannot be responsible for rearranging entries to other classes.
- Please collect your receipt at 2.45pm on the day of the show. This will have your entry numbers on it. Ensure you collect all your entries at the end of the show - any unclaimed entries will be disposed of.
- Those who have no access to email can bring in completed form and have it entered onto the system manually.

SHOW RULES

1. The Honey Show will be held in Kinellar Community Hall, Blackburn, Aberdeen, AB21 0JQ on **Saturday 3 October 2026**.
2. Entries forms to be emailed by the end of Thursday 1 October 2026. Exhibits should be brought to the Show Convenor at the above address to arrive between **4.30pm and 6.30pm on Friday 2 October** or **8.45am and 10.15am Saturday 3 October** when Show Officials will be in attendance to receive entries.
3. There is no requirement to be a member of ADBKA to enter any of the classes, however, should a trophy be won by an exhibitor (non-member) who lives some distance away it will be presented to them but retained by the association.
4. Entrants are responsible for completing their own entry form. The Convenor cannot rearrange entries to other classes. Grading glasses will be available at the entrance if you are unsure which liquid honey category to enter.
5. The Convenor will issue class number labels for all exhibits – no other identifying marks may be placed on exhibits except for classes 8 and 42.
6. Jars used in all classes will be BSI specification 454g (1lb) squat with commercial lids **except for classes 7, 8, 42 and 50** in which 340g (12oz) hexagonal jars may also be used.
7. Comb honey sections approximately 454g (1lb) including box, must be enclosed in cardboard commercial sale section cases, white or clear show cases.
8. Cut comb honey must be shown in clear or clear lidded cut comb cases and must have a gross weight between minimum 200g and maximum 255g (7-9oz) including container.
9. All shallow frames must be secured in a closed box. If boxes are not fully bee-proof the entry will not be accepted.
10. All honey and wax exhibited **except for classes 29, 30, 35, 37 and 42** must be the bona fide produce of the exhibitor's own bees and should not have been previously entered in the ADBKA Honey Show.
11. Beeswax candles may be displayed in candle holders if wished.
12. Exhibitors may have up to three entries in any class but will not be given more than one award in any one class. Juniors may enter other classes if they wish.
13. No exhibitor or unauthorised person may touch exhibits. In the case of any query or dispute the Convenor shall be called to handle exhibits.
14. The Show Officials will take all reasonable care of exhibits but will not be responsible under any circumstance for loss or damage sustained by exhibitors in any way whatsoever.
15. Where an objection has been raised it should be registered with the Convenor on the afternoon of the show. The Convenor will attempt to have the matter resolved by referring it to the judge who will be available until 4.00pm.
16. The decision of the Honey Show Judge on any matter whatsoever in relation to the above rules shall be final.

TROPHIES AND AWARDS

The Thorne Trophy	Awarded to the exhibitor with most points in the show
The A.S.C.D. Trophy	Awarded for the best exhibit in the show
The President's Trophy	This year the President's Trophy will be awarded to the entrant with the best exhibit in Class 8 – honey presented for sale
The John Cooper Cup	Awarded for the best exhibit in cut comb honey
The Bill MacKenzie Quaich	Awarded for the best exhibit in ling heather
The Henry Simpson Trophy	Awarded for the best exhibit in medium/dark honey
The Robert Wood Shield	Awarded for the best exhibit in the Novice Classes
The Anne C. Beddie Trophy	Awarded for the best exhibit in the Beeswax Classes
MTM Construction Shield	Awarded for the best exhibit in light honey
The Captain Manson Trophy	Awarded for most points in the Industrial Classes
The David Pert Memorial Prize	Awarded to the best exhibit in the handicraft class One year's free membership of the Association
S. C. Rae Memorial Trophy	Awarded for the best frame
John D. Walker Memorial Trophy	Awarded for the best exhibit of granulated/soft set honey
Jim Tocher Trophy	Awarded for most points in the Novice Classes
ADBKA Shield	Awarded for the best exhibit in the Junior Classes

Open Honey Class

Points are awarded on the basis of:

1st prize	6 points
2nd prize	5 points
3rd prize	4 points
Highly Commended	2 points

All other classes

1st prize	4 points
2nd prize	3 points
3rd prize	2 points
Highly Commended	1 point

In the event of a tie the exhibitor with most first prizes shall be adjudged the winner. Should there still be a tie, the lesser awards will also be considered in the same manner.

ENTRY FORM

Please complete and submit copy by email 2 days prior to show and attach a paper copy to your entry for the show. Drop your entry off at Kinellar Community Hall between 4.30pm and 6.30pm on Friday 2 October or between 8.45am and 10.15am on Saturday 3 October.

You can collect your entry numbers at 2.45pm after the judging has been completed. Please note you are responsible for entering the correct class.

Name (in capitals)	
Address	
Telephone number	

Class number	Description of entry	How many entries	For Show Convenor use. Please do not write in this column
E.g. 1	E.g. 2 jars liquid light	E.g. 1	
	Total of Entries	xx	

Email to: adbka.honey.show@gmail.com

OPEN HONEY CLASSES

Open to all

1. Two 1lb jars of liquid light honey
2. Two 1lb jars of liquid medium or dark honey (excluding heather honey)
3. Two 1lb jars of granulated or soft set blossom honey
4. Two 1lb jars of ling heather
5. Two 1lb jars of ling heather blend honey
6. Two 1lb jars of bell heather honey
7. Six unlabelled 1lb or 12oz hexagonal jars of either one, two or three different kinds of honey. Jars to be of one size
8. Nine jars labelled for sale. Exhibit to consist of any one size of jar (1lb or 12oz hexagonal) and one kind of honey. Jars and labels to conform with **all current statutory requirements for shop sales**
9. Two 1lb sections of blossom honey
10. Two 1lb sections of ling heather honey
11. Two 8oz cut comb containers of cut comb blossom honey
12. Two 8oz cut comb containers of cut comb ling heather honey
13. One shallow or standard frame of blossom comb honey
14. One shallow or standard frame of ling heather honey
15. One 1lb jar of monofloral honey for tasting, either rapeseed, phacelia, ling or lime
16. One 1lb jar of multifloral honey for tasting

NOVICE HONEY CLASSES

Open to exhibitors who have never won a prize for any honey exhibit

17. Two 1lb jars of liquid light honey
18. Two 1lb jars of liquid medium or dark honey including bell heather honey
19. Two 1lb jars of granulated or soft set blossom honey
20. Two 1lb jars of ling/ling blend heather honey
21. Two 8oz cut comb containers of cut comb blossom honey

- 22. Two 8oz cut comb containers of cut comb ling heather honey
- 23. One shallow or standard frame of blossom comb honey
- 24. One shallow or standard frame of ling heather honey

OPEN BEESWAX CLASSES

Open to all

- 25. One cake of un-patterned beeswax – weight not less than 8oz
- 26. One cake of patterned beeswax – weight not less than 8oz
- 27. Beeswax for retail trade not less than 8oz in total and a minimum of eight pieces
- 28. Three beeswax candles all made by moulding, to be displayed flat or in candle holders. One candle may be lit by the judge
- 29. Three beeswax candles all to be made by any method other than moulding, to be displayed flat or in candle holders. One candle may be lit by the judge
- 30. Display of beeswax in any shape/s. Display not exceeding 30cm x 30cm x 30cm, minimum of 6 pieces. Coloured wax allowed

NOVICE BEESWAX CLASSES

Open to exhibitors who have never won a prize for any wax exhibit

- 31. One cake of un-patterned beeswax – weight not less than 8oz
- 32. One cake of patterned beeswax – weight not less than 8oz
- 33. Beeswax for retail trade not less than 8oz in total and a minimum of eight pieces
- 34. Three beeswax candles all made by moulding, to be displayed flat or in candle holders. One candle may be lit by the judge
- 35. Three beeswax candles all to be made by any method other than moulding, to be displayed flat or in candle holders. One candle may be lit by the judge

JUNIOR CLASSES

Open to all 16 years of age and under

- 36. One 1lb jar of any type of honey
- 37. One beeswax candle, to be made by rolling. No wider than 4 cm

MISCELLANEOUS CLASSES

Open to all

38. ONE BOTTLE OF MEAD - to be exhibited in clear colourless or slightly green-tinted round-shouldered Bordeaux style wine bottles of 70/75cl capacity. Bottles must be punted with no lettering or ornamentation. Bottles with shallow punts are acceptable. Cork stoppers with white plastic flanges are to be used
39. HANDICRAFTS – an article new, old or handmade (including skeps which, if used, must be cleaned as best as possible) which the beekeeper finds helpful in their beekeeping and which has not been purchased and is not readily available from an appliance dealer
40. ANY DECORATIVE OR ARTISTIC EXHIBIT including needlecraft, relating to bees or beekeeping. Exhibits must not have been previously shown. The required display area must not exceed 60cm x 60cm x 60cm. Brief description of exhibit is permitted
41. PHOTOGRAPHY. All photographs must have been taken by the exhibitor. The subject should relate to bees or beekeeping. Photographs to be mounted on any colour of card with technical data available on a separate card if desired. A4 maximum size including card. There are three categories:
 - A. Black and white
 - B. Close up
 - C. Not close up
42. SHOP WINDOW DISPLAY. To be judged on quality and sales appeal. Display must be confined within a space 60cm x 60cm x 60cm and may include beeswax, honey in jars or comb. All items must be labelled to meet current statutory requirements.
43. BEEKEEPING TAT – JUST FOR FUN. Once it is known that you are a beekeeper, it is hard to avoid being given bee-related objects by well-meaning friends and relatives. You may also have bought a few yourself. This class is for bizarre/useless/beautiful bee-related objects. Up to 4 items may be displayed in each entry and you can mix and match the items e.g., one beautiful, two that maybe you consider bizarre or a bit tacky and another that is completely useless. Bumblebee and wasp imagery acceptable.

INDUSTRIAL CLASSES

Open to all

Exhibits must be made from the recipes provided below. Entries to be displayed on plain white disposable paper plates and enclosed within a clear plastic wrapping. Plates and clear wrapping will be available from show officials if required. Honey used must be the bona-fide product of a local beekeeper and not shop bought.

44. CHRIS CLARKE'S CARAMELIZED APPLE HONEY CAKE

Ingredients: For the topping you will need: 3 small apples peeled, cored and thinly sliced, 120g honey, 55g unsalted butter.

For the cake: 200g plain flour, 1½ teaspoon baking powder, 180 g unsalted butter softened, 150g granulated sugar, 80g honey, 2 large eggs and 1 yolk, 1½ teaspoon vanilla extract, 120g soured cream.

Preparation: Line a 20cm cake tin or springform tin with parchment paper.

Prepare apples by melting the honey and butter in a medium saucepan over a medium high heat. When bubbles reduce heat, simmer for 5 minutes, swirling pan a few times to mix contents.

Pour honey mixture into the tin and top with sliced apples. leave an edge of 2 cm. Place in fridge.

Preheat the oven to 350f/180C/Gas4.

Beat the butter, sugar and honey until fluffy. Add eggs and extra yolk one at a time. Add vanilla extract and 1/3 of the flour and the soured cream. Fold in the rest of the flour in stages.

Remove cake tin from fridge and pour cake mix over apples. Bake for 35-40 mins. Invert cake onto a serving plate.

45. WHITE CHOCOLATE AND ALMOND TRAY BAKE

Ingredients: 110g butter, 150g white chocolate, 2 eggs, 50g caster sugar, 50g honey, 1 tsp almond essence,

125g plain flour, ½ tsp salt, 8 tbsp raspberry jam, 4 tbsp flaked almonds

Preparation: Melt the butter and add the chocolate. Whisk the eggs till foamy and whisk in the sugar and honey.

Mix in the butter and chocolate. Fold in flour and salt. Spread half in tin and bake at 170°C for 15 – 20 mins. Warm jam and spread on top. Mix almonds into remaining mixture and spread over jam.

Bake for a further 30 – 35 mins.

46. ORANGE HONEY LOAF

Ingredients: 170g butter, 60g caster sugar, 140g honey, 3 large eggs, 225g self-raising flour, Grated rind of an orange, Juice of half an orange.

Preparation; Cream butter, sugar and honey. Mix in orange rind, beat eggs lightly and gradually add to the mixture. Stir in orange juice. Fold in sieved flour, transfer to a greased lined 900g loaf tin. Bake for 60-70 mins at 160°C/325°F/gas mark 3.

Timing is a guide only as appliances vary.

47. HUFFLEPUFF GOLDEN HONEY FUDGE

Ingredients: 400g sugar, 120mls honey, 120mls double cream, 60g butter, 1 tsp vanilla essence

Preparation: Heat sugar, honey and cream over medium heat until soft ball stage 240°F/116°C. Remove from the heat stir in the butter and vanilla. Pour into a lined pan and allow to set for at least 2 hours before cutting into square. 6 squares to be presented on the plate.

48. APPLE AND HONEY SCONES

Ingredients: 1 large apple peeled and cored, 3 level tablespoons honey, 200 grams self raising flour, ½ level teaspoon of baking powder, ½ level teaspoon cinnamon, a good pinch of salt, 50g butter, 3-4 tablespoons milk.

Preparation: Set the oven to 425°F/ 220°C. Sift together flour, baking powder, cinnamon and salt in large bowl. Rub margarine into mixture until resembles fine breadcrumbs. Grate apple coarsely into mixture. Make a well in mixture and add honey and enough milk to make a soft dough. Roll out dough on a floured board to ¾ inch thick. Use a floured cutter and cut out scones. Place on greased baking sheet and brush tops with milk. Bake in oven for 12-15 minutes until well risen and golden brown. Cool on wire tray. Present 3 scones on a white paper plate.

49. SIX SMALL HONEY BISCUITS OR COOKIES

Not in paper cases, all the same recipe. Honey as the only sweetener.

Ingredients and method to be submitted. Displayed on a white plate.

Winner of the Best Exhibit / Recipe will be used in Honey Show 2027.

50. PRESERVES

Two 1lb or 12oz jars of a preserve (jam or marmalade) made using honey as the only sweetening agent. Recipe to be displayed beside exhibit.