

# Suffolk BKA Honey Show



**Organised by:** The Suffolk Beekeepers Association  
**Venue:** The Suffolk Show, Trinity Park, Felixstowe Road, Ipswich  
**Date:** Wednesday 27<sup>th</sup> & Thursday 28<sup>th</sup> May 2026

## [CLASSES, GUIDANCE AND RULES](#)

### **Presentation of Cups and Trophies**

Thursday 28<sup>th</sup> May 2026 at 3.30pm

**Honey Judge:** Fiona Dickson & Claire O'Brien  
(Judging takes place on 27<sup>th</sup> May)

**Confectionery Judge:** Mary Warner (Judging takes place on 27<sup>th</sup> May)

**Show Chairman:** Mark Dua

**Show Secretary:** Helen Davies

## Suffolk Honey Show Classes, Awards and Trophies

SECTION A	HONEY IN JARS (OPEN)	NOTES (PLEASE READ GUIDANCE & RULES FOR MORE INFO)
Class 1	Two jars of light honey <sup>1</sup>	Matched pair, <b>454g/1lb</b> , fit for sale.
Class 2	Two jars of medium honey	
<b>The Barrie Powell Memorial Class</b>		
Class 3	Two jars of dark honey	
Class 4	Two jars granulated honey	
Class 5	Two jars of soft set honey	
Class 6	Two jars of chunk honey	
Class 7	Two jars of light honey	Matched pair, <b>340g/12oz</b> , hexagonal jar shape, fit for sale
Class 8	Two jars of medium honey	
Class 9	Two jars granulated honey	
Class 10	Two jars soft set honey	

SECTION B	COMB HONEY (OPEN)	NOTES (PLEASE READ GUIDANCE & RULES FOR MORE INFO)
Class 11	One frame of comb	A complete frame of comb, displayed in a protective case.
Class 12	Two sections of comb honey	Two sections approx. 454g/1lb of comb honey, fit for sale.
Class 13	Two containers cut comb honey	Two containers of cut comb honey (200-255g/7-9oz) fit for sale.

SECTION C	Wax (Open)	NOTES (PLEASE READ GUIDANCE & RULES FOR MORE INFO)
Class 14	One cake of beeswax, approx. 454g/1lb	Any shape, polished or unpolished. Cake may be broken to check internal consistency.
Class 15	Two matching beeswax candles, any height – <b>dipped by hand</b>	Two matching candles up to & including 35mm (1.5 in) in diameter, to be displayed upright. One may be lit by the judge.
Class 16	Two matching beeswax candles, any height - <b>moulded</b>	
Class 17	Six 28g/1oz blocks of beeswax, matching in all respects	Any shape, polished or unpolished. Blocks may be split by the judge.

SECTION D	Wines (Open)	NOTES (PLEASE READ GUIDANCE & RULES FOR MORE INFO)
Class 18	One bottle of <b>Dry</b> mead	Clear glass bottle, 75cl capacity, flanged, white cork stopper
Class 19	One bottle of <b>Sweet</b> mead	
Class 20	One bottle of honey-based wine, 75cl capacity	Honey-based wine (metheglin or melomel) fermented with spices &/or fruit juice. No alcohol may be added. The recipe must be provided on a white postcard (size A6).
Class 21	One bottle of a refreshing summer drink, 75cl capacity	A cold drink suitable for summer with honey as a <b>principal flavour</b> . Fruits, juices, herbs or spices may be added. The recipe must be provided on a white postcard (size A6).

SECTION E	CREATIVE Project (Open)	NOTES (PLEASE READ GUIDANCE & RULES FOR MORE INFO)
Class 22	Photograph(s) of Beekeeping interest	Photograph(s) should be about bees & beekeeping. Size <b>A4</b> & mounted on card with a border no bigger than 2cm.
Class 23	A decorative display of home-produced products containing Honey and/or Beeswax.	Each item labelled for information. Displays must not exceed 60cm x 60cm. Between 6 & 10 different items can be displayed containing honey &/or beeswax. Containers will be opened for judging.
Class 24	Any Decorative or Artistic Exhibit relating to bees/beekeeping	Entries may use any medium e.g. wool, fabric, wood, metal etc. The back of the work must be accessible for inspection. The exhibit must be accompanied by a description on a white postcard (size A6) & be of reasonable size – it needs to fit on a 3x6ft table next to other entries.
Class 25	A Honey Label of your own design	A standard label of your own design, to be attached to an empty standard 454g/1lb jar produced in any medium to comply with current UK regs.
Class 26	A decorated cake	A bee-themed decorated cake displayed on a 23cm cake board. supplied by the exhibitor. Label to be fixed to the cake board. The cake recipe is not required. Cover needed for overnight storage.

<sup>1</sup> All entries in classes where the name is highlighted in blue will receive a comment from the judge

## Suffolk Honey Show Classes, Awards and Trophies

SECTION F	OPEN TO MEMBERS* ONLY	NOTES (PLEASE READ GUIDANCE & RULES FOR MORE INFO)
*Where the entrant/s is a member (or partner member) of an association affiliated to the Suffolk BKA.		
Class 27	Two jars of liquid honey	Matched pair, 454g/1lb jars, fit for sale.
Class 28	Two jars granulated honey	
Class 29	Two jars soft set honey	
Class 30	Three jars of different honeys, any combination	Any 3 jars of honey (same size/shape), 454g/1lb, of light, medium, dark, granulated, or soft set honey fit for sale.
Class 31	Six matching jars of honey labelled, ready for sale to the public.	Jars may be of any type/shape/size, matching, clear glass or plastic up to 500g net, labelled. Entrant to state if items can be sold.
Class 32	One jar of any honey, liquid or set; any colour or quantity - no less than 340g/12oz. Judged on <b>flavour</b> only.	The jar will be covered with black material, supplied by the Show Secretary so the honey is judged on <b>flavour</b> only. This class may be split into liquid & granulated classes at the discretion of the Judge.
Class 33	One section of comb honey	454g/1lb, ready & fit for sale.
Class 34	One cake of beeswax, approx 227g/8oz	Exhibit may be polished or unpolished at the discretion of the entrant. It may be split by the judge.
Class 35	One jar of any honey, liquid or set to be given to St Elizabeth Hospice.	One 454g/1lb or 340g/12oz jar, any shape, labelled, fit for sale.

SECTION G	NOVICE MEMBER* CLASSES	NOTES (PLEASE READ GUIDANCE & RULES FOR MORE INFO)
Open to Members who have never entered any class at any Honey Show before or who have entered previously but have not won any class of award		
Class 36	One jar of liquid honey, any colour	454g/1lb jar of honey fit for sale.
Class 37	One jar granulated honey	
Class 38	One jar of soft set honey	
Class 39	Honey cake: plain or fancy, with honey as the principal flavour.	Cake in which honey is the principal flavour. Recipe & instructions must be supplied on a white postcard (A6).

SECTION H	CHILDREN (<18yrs) (OPEN)	NOTES (PLEASE READ GUIDANCE & RULES FOR MORE INFO)
Class 40	Any product from the hive	For example – a Jar of honey (any size), wax candles etc.
Class 41	A Drawing, using any medium, depicting Beekeeping.	Drawing to be no larger than A4. This class may be split into age groups at the discretion of the Judge. Age of entrant to be noted.

SECTION I	CONFECTIONERY (Open)	NOTES (PLEASE READ GUIDANCE & RULES FOR MORE INFO)
Class 42	Honey cake - as per recipe with honey as the principal flavour.	<b>Ingredients:</b> 200g self-raising flour, 50g soft brown sugar, 140g honey, 100g margarine, 2 eggs, a pinch of salt. <b>Instructions:</b> Cream margarine & sugar, add honey. Sieve dry ingredients. Slowly add beaten eggs then add flour. Bake in a well-greased circular tin, 16-18cm diameter, for 1hr, in moderate oven.
Class 43	Honey cake - fancy, to contain honey.	Cake containing honey as a principal sweetener. Recipe & instructions must be written on a white postcard (size A6).
Class 44	Preserves, to contain honey	Preserves, sweet or savoury, honey to be a principal sweetener. Recipe & instructions to be written on a white postcard (size A6).
Class 45	Six biscuits or small cakes, containing honey	Biscuits or small cakes, honey must be a principal flavour. Recipe & instructions must be written on a white postcard (size A6).

## Suffolk Honey Show Classes, Awards and Trophies

SECTION I	CONFECTIONERY (Open)	NOTES (PLEASE READ GUIDANCE & RULES FOR MORE INFO)
Class 46	Six honey sweets containing honey.	Six honey sweets containing honey as a principal flavour. Recipe must be supplied including list of ingredients and method.

### Guidance

1. Points will be awarded as follows in each Class:  
**1<sup>st</sup>: 4pts                      2<sup>nd</sup>: 3pts                      3<sup>rd</sup>: 2pts                      4<sup>th</sup> or VHC: 1pt**
2. The Rules are set out in the numbered paragraphs in the next section. Before you read them, look at the list of classes on the previous pages and decide what to enter. Then look at the rules below & see which rules you must comply with. For example, if you would like to enter 2 jars of granulated honey (**Class 4**), you would want to know about labelling of the jars (**Rules 5**) and uniformity of the jars (**Rules 6 & 17**).
3. If possible, attend demonstrations of preparing honey and wax for show for help and advice – your Branch Secretary can advise if/when these are taking place. There are usually 1 or 2 presentations prior to the show.
4. If you are not sure about labelling, make sure you check your Entries in the day before the Show so that this can be checked. Normally labels will be sent to you prior to the show.
5. Presentation is very important. Jars, lids and presentation cases must be spotless. Shine a torch through the honey to ensure there are no bubbles, flecks or foreign bodies.
6. Weight: With the many makes of honey jar available & their varying weights, the only way for the judge to be certain that the jar contains 454g (1lb) of honey is if there is no air gap visible between the surface of the honey & the lower edge of the lid.
7. In the 'ready for sale' classes (**Class 31 & 35**) labels should have a visible lot number OR a best before date containing year, month AND day. Check with Suffolk Trading Standards for labelling rules. See also **Rule 32**. (<https://www.suffolk.gov.uk/community-and-safety/suffolk-trading-standards/working-with-food>).
8. The recipe must be supplied in **all** confectionery classes bar **Class 42**, so the judge can decide if you have been true to the recipe in terms of method/ingredients. Recipes must be supplied on a **white** postcard (size A6 i.e. 105 x 148mm). This should state ingredients & instructions.
9. In cake classes, the judge is looking for an even bake on sides and base as well as the top. They also look for evidence of honey in the taste - strong flavours like chilli, ginger and chocolate can drown out honey.
10. Entries will be left in the tent overnight so do not use ingredients which should be refrigerated such as cream cheese icings.

### Rules

1. **Entries:** All entries are free. Entries must be made on the form provided/submitted online & must reach the Suffolk Show Secretary no later than 1 week before the Show (**Mon 18May26**) Email [BeeEntries2SuffolkShow@gmail.com](mailto:BeeEntries2SuffolkShow@gmail.com) or post to **Helen Davies, Halfield Cottage, Lower Street, Sproughton, Suffolk. IP8 3AD**.
2. **Delivery:** Entrants delivering entries to the Showground must unpack them and submit it them to the Show Secretary for staging between 14:30 & 19:00 on the day before the Show (**Tue 26May26**). Arrangements to get Entries to the Show can be made via Association Branch Secretaries &/or Show Reps who will act as a central point for collation/transport to show/return of entries. Every care will be taken of exhibits but the Show Committee cannot be responsible for loss or damage before, during or after the show.
3. **Staging:** Staging of Entries will be by the Show Secretary and assistant. Cotton gloves will be worn to avoid marking the exhibits.
4. **Collection:** Entries may be collected from 18:00 on the last day of the show (**Thu 28May26**) from the Show Secretary. **No exhibits may be removed from the show benches before 18:00 on the last day without the consent of the Show Secretary. Exhibits not collected at the end of the show will go to your local rep.**
5. **Labels - General:** Entrants must label every entry with the labels supplied by the Show Secretary before or upon delivery to the show. Labels will be mailed/delivered to the entrants, provided entries are received, no later than 1 week before the Show (**Mon 18May26**). Except where specified for a particular Class, no Entrant's card, trademark, label, name or writing may be placed on or attached to any part of an Entry. Labels should be affixed on jars & bottles allowing approximately 15mm between the edge of the label & the bottom of the vessel. In **Class 20** (honey-based wine), an additional label (no bigger than 50 mm x 21 mm) may be used to indicate the principal ingredient, to be placed approximately 25mm below the shoulder.
6. **Jars:** Extracted honey must be exhibited in classic, plain, clear, 454g/1lb jars (glass or plastic). For **Classes 7-10** 340g/12oz plain, clear, hexagonal jars must be used. Jars to have standard matching **gold** metal or plastic screw/twist-off tops. Tops for jars in **Class 31** must match but do not have to be gold. For **Class 32** (honey judged by flavour only) jars will be covered by black paper or plastic – this will be done by the Show Secretary.

## Suffolk Honey Show Classes, Awards and Trophies

7. **Bottles:** Wines should be exhibited in clear glass bottles of approximately 75cl closed with flanged, white cork stoppers.
8. **Units of Measurement/Dimensions:** Imperial measurements are to the nearest practical equivalent of Metric. Exhibitors will have the advantage where there are slight discrepancies between scales used by the judge/entrant.
9. **Honey, Wax & Comb** must be the bona-fide produce of the Entrant's bees unless stated otherwise. **All honey must have been extracted within the last 2 years.**
10. **Wax and Comb:** Labels shall be affixed to the container in which it is shown. If wax is not in a show case, the label shall be affixed to the Entry itself. **Wax cakes/candles/blocks to have been prepared no earlier than 2 years ago and not entered previously. Comb to have been taken from the hive no earlier than 2 years ago.**
11. **Comb Honey: a)** Square sections approximately 454g (1lb) may be enclosed in cardboard commercial sale section cases or white show cases. Round sections must have clear covers on both sides. **b)** Frames for extraction must be shown in protective cases and the comb must be visible from both sides. **c)** Plastic foundation is not permitted in any class.
12. **Cut Comb Honey:** Cut comb honey is produced by cutting the honeycomb free from its frame or top bar and then subdividing the comb into smaller pieces. Cut comb honey must be shown in standard **white or clear** 227g/8oz containers with **transparent** tops and must have a gross weight between 200g and 255g (7-9oz). Excess honey must be drained off.
13. **Frames suitable for extraction:** Frames must be shown in protective cases without lacing or edging & the comb must be visible from both sides.
14. **Candles:** the label is to be affixed near the base of the candle and on the display.
15. **Display Classes:** One label shall be affixed to the base and one to the entry. Photos must be A4, mounted on card. Photos must not have entered & won in a previous Show (inc. Suffolk).
16. **Cakes, Small Honey Cakes, Biscuits and Cookies:** shall be displayed on a white paper plate in a clear sealable plastic bag (e.g. Ziploc). Labels shall be attached to the plate, bag and recipe. Recipes must be written/printed onto a white postcard – for the avoidance of doubt a postcard is size A6 i.e. 105 x 148mm.
17. **Uniformity:** When a Class requires the staging of more than one exhibit of the same type, the containers (when used) and the exhibits must match.
18. **Wax:** may be exhibited polished or unpolished at the discretion of the Entrant. If a show case is used it must not exceed 12 inches (300 mm) square. If a show case is not used, then a white paper plate and plastic bag can be used instead – a label should be placed on the show case/plate/bag/wax block.
19. **Honey Colour:** The new BD Standard Grading Glasses will be used. (Grading glasses should be viewed against the side of a standard 454g (1lb) honey jar with a matt white background.
20. **Mead:** must be shown in clear, colourless round-shouldered Bordeaux style glass wine bottles of approximately 75 cl capacity without lettering, fluting or ornamentation of any kind. Bottles must be closed with flanged, white cork stoppers. No alcohol or flavouring may be added to mead. No alcohol may be added to honey-based wine (Metheglin or Melomel). Additions such as acids, nutrients and tannin may be used.
21. **Awards:** Entrants may make more than one Entry in a Class, up to a maximum of 6. An Entrant shall not be entitled to more than one award in any one Class. However, if a second award is considered appropriate, in any class, it will be eligible for 1 additional point. An exhibitor may make an individual and a joint entry in the same class but these will be deemed to be duplicate entries. Multiple owners of an entry will be taken as one person.
22. **Caution:** No Entry or any part thereof may be removed until after the close of the Show (**18:00 Thu 28May26**). No Entry may be tasted or in any way interfered with by the Entrant or any person during the Show other than the appointed judge and/or their assistant/s.
23. **The Suffolk Show Committee of the SBKA** will take care of exhibits but will not be responsible in any circumstances for loss or damage sustained by Entrants or their Entries in any way whatsoever. The tent is secured but not invincible.
24. If any Entry is found to be adulterated, the penalty shall be disqualification.
25. **Disqualification:** The Suffolk Show Committee reserves the right to refuse any Entry but will provide a reason for the refusal to the Entrant.
26. **Objections:** Any protest by an Entrant (bar the judge's decisions) must be made in writing/email to the Suffolk Show Secretary by **16:00** on the first day of the show (**Wed 27May26**) for consideration by a quorum (3 members) of the Suffolk Show Committee.
27. **Powers of Honey Show Judges and Suffolk Show Committee:** The Honey Show Judges and Suffolk Show Committee may:-
  - a. Withhold awards in cases of insufficient merit or entries.
  - b. Submit any Entry for analysis.
  - c. Retain all or any part of any Entry about which a protest has been made until a decision has been made.
  - d. Decide any question as to the interpretation of these Rules.

## Suffolk Honey Show Classes, Awards and Trophies

28. **The decisions of the Suffolk Show Committee** on any matter whatsoever, under or in relation to these Rules, or on any protest or objection in relation to any Entry, shall be final and conclusive.
29. **Any protest** against the decision of the Judge must be made in writing and handed to the Show Secretary before 16:00 on the first day of the Show. The Show Committee will determine this, and any other controversial questions. The Show Committee's decision is final; there is no right of appeal.
30. **Cups and Trophies:** won last year should be cleaned & delivered by hand to a representative of the Suffolk Show Committee of the SBKA on or before the day before the Show. If the winner is unable to deliver the cup or trophy themselves they should be given to their Branch Show Rep and the Show Secretary notified (Helen Davies).
31. **Entrants** must complete the declarations on the entry form for their entries to be valid. Entries will not be accepted unless this has been completed.
32. **Labelling Regulations:** The regulations have been interpreted slightly differently by Trading Standards departments in many areas. For the purpose of the Suffolk Honey Show all classes requiring the Entrant's own labels must comply with the following requirements which must all appear on the same label:-
  - a. The word HONEY may be prefixed with the type of honey &/or area of origin. e.g. Purdis Heath Honey.
  - b. The metric weight must appear – figures to be at least 4mm high for 454/340/227g (1lb/12oz/8oz) weights. If imperial weight is shown it must be in close proximity to the metric weight & be less prominent.
  - c. Your name and address must appear on the label.
  - d. The country of origin must be shown on the label. e.g. 'Produce of the U.K'. The country name alone is insufficient.
  - e. A 'best before' date must appear or an indication of where it can be found. e.g. for 'best before' see base of jar. If the date is given in full i.e. day, month & year, there is no need for a lot number.
33. **Members who wish to sell honey** &/or other related products at the Show must advise Diane Stannard ([dianestannard@hotmail.com](mailto:dianestannard@hotmail.com) or 07730 435061) of the quantity before **Fri 22May26**. All honey will be inspected for quality, before sale and maybe subjected to a "Suffolk Show" identification label. A 20% commission will be charged on all sales **NB: Members selling honey must enter one or more of the classes or will be unable to sell.**
34. **National Honey Show (NHS):** Winning entries in Classes 1-5 & 27-29 will be retained by the Secretary for later entry to the Suffolk Classes in the National Honey Show by the SuffolkBKA. Entries will be transported to/from the NHS by the SBKA reps and returned to the winners following the NHS in the Autumn.



## Suffolk Honey Show Classes, Awards and Trophies

### Awards

**The 1<sup>st</sup> President Cup** will be awarded to the best exhibit in the Show. The winner will also receive the BBKA National Honey Show Blue Ribbon Award; this award entitles the winner to make a free entry in an Open Class in the National Honey Show.

**The Barrie Powell Memorial Salver** awarded to the best exhibit in Class 3 Two jars of dark liquid honey.

**The Basil Staff Cup** will be awarded to the member gaining most points in the novices' section Classes 36 – 39, *Section G Novice Members*.

**The “David Little” Trophy** will be awarded to the member of Ipswich & East Suffolk Beekeepers Association, gaining the most points in the Show.

**The F W Drake Cup** will be awarded to the member gaining most points in Classes 27-35, *Section F Members Only*.

**The Headlands Junior Cup** will be awarded to the best exhibit in Classes 40 & 41, *Section H Children*.

**The Headlands Senior Cup** will be awarded to the Entrant gaining most points in Classes 18 – 21 *Section D, Wines*.

**The “Mayor’s” Silver Challenge Cup** will be awarded to the member gaining most points in the Show.

**The Maureen Cobb Award** for best photograph

**The “Ogilvie” Cup** will be awarded to the ‘New Entrant’ gaining the most points in the show.

**The President’s Silver Challenge Cup** will be awarded to the member gaining most points in Classes 1-17 *Sections A, B, C Honey & Wax*.

**The Silver County Cup** will be awarded to the Entrant gaining most points in Classes 42 - 46. *Section I, Confectionery*.

**The Silver Salver** will be awarded to the member, having five or less hives, at the time of the Show, gaining the most points in the Show.

**The Sproughton Cup** will be awarded to the Entrant gaining most points in Classes 11 – 13, *Section B Comb Honey*.

**The Wax Cup** will be awarded to the member gaining most points in Classes 14-17 & 34, *Section C Wax*.

#### **AWARDS PRESENTED AT THE SBKA AGM**

**The Buckland Memorial Challenge Bowl** will be awarded, for one year, to the member gaining most points in Classes 1 – 17 (Sections A, B, C Honey & Wax) at the Suffolk Show, and the equivalent classes at the Stowmarket, Waveney and West Suffolk Shows. The winner and runner-up receive a plated spoon at the subsequent SBKA AGM where the bowl is also presented. The points awarded for this cup, at all the shows, will be as laid out in the Rules.

**Martin Rosebowl:** awarded for services to Beekeeping and the Association nominations received from the association hosting that year’s AGM (order of associations hosting the AGM is Ipswich, Waveney, Stowmarket, Norwich & District (2024), Suffolk Coastal (2025), West Suffolk (2026))

**Sylvester Challenge Cup:** the branch with the most members, by percentage, passing the Basic Assessment.