



Newsletter of the Huntingdonshire Bee Keepers Association

HONEY SHOW 2025

SPECIAL

Save the Date! 28th September 2025



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Our annual Honey Show will take place on Sunday, 28th September 2025, from 12pm until 4pm (10am for entries) at The Raptor Foundation, The Heath, St Ives, Woodhurst PE28 3BT. We warmly invite you and your families to join us for a delightful and friendly day out. The Honey Show is a celebration of our bees and their wonderful produce, and we encourage you to participate and showcase your creations. Read on for more details on how to get involved.

Get Buzzing: Join the Honey Show Fun

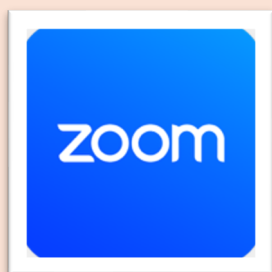
Enter the Honey Show by clicking on the [Honey Show Website Link](#) or printing off the form at the end of the newsletter

The Honey Show is a fun and informal way to show how productive your ladies (and you!) have been this season. It's a great opportunity to swap ideas and see what your fellow bee keepers have been up to this season.



[Honey Show Website Link](#)

Our classes are broad and designed to have something that everyone can participate in. So have a look and then get your entries ready! You can compete across multiple classes and even submit more than one entry per class.



For those who are new to showing their honey and other goods we understand the various classifications and classes can be a tad daunting – but don't worry there is great support available. There are classes available for absolutely everyone – regardless of whether you have managed to produce honey this year or not! We really want all of you to feel proud of what you have accomplished this season and therefore we are pleased to host a Zoom call 28th August 7.00pm Q&A Zoom session on Honey Show classes where we can provide more information and answer your questions. You can access the call by clicking on the Zoom link to the left. There are also excellent Hints & Tips on the HBKA website – [Preparing for a Honey Show](#)

[Zoom Call Link](#)

Top Tip



Honey should be presented in max 1lb, min 8oz jars. The jars should be identical where more than one jar is specified in a class entry description. (Gamber or Queenline). DO NOT use plastic jars.

Fill the jars to the top of the ring on the jar. The ring sits BELOW the thread and is not part of the thread that adheres the lid to the jar.

Honey coming from a cold bucket pulls air into it. Be sure to give yourself enough time to allow the foam to rise and be removed.

Description of Classes

For more guidance on the Honey Show Rules please refer to the HBKA Members Website

[Honey Show 2025 Rules](#)



Number	Class Description	Class Notes
1	Two identical jars of Light Runny Honey	Clear honey is fluid and transparent
2	Two identical jars of Medium Runny Honey	Honey that has a thick but still fluid consistency, is not crystallized, and has a medium-light or medium amber colour
3	Two identical jars of soft set Honey	Creamed honey is honey that has been processed to control crystallisation. Also known as honey fondant, soft set honey, or whipped honey, it has a smooth, spreadable consistency and lighter color than liquid honey of the same floral type
4	Two identical jars of Granulated Honey	Granulated honey starts life as a clear honey and is allowed to naturally crystallize
5	1 jar of Granulated Honey and 1 jar of Soft Set Honey and 1 jar of Clear Honey	A trio of the honeys described above
6	Two identical jars of Chunk Honey	Chunk honey is a piece of comb cut from a honey frame and suspended in a jar of honey
7	Cut Comb	Cut comb is a section of honey cut from a frame and shown in a clear plastic container. The box is judged on the neatness of the shape and the cleanliness in the box. Containers are available on request
8	1 Section in a round or square section frame	The super has special square or round frames fitted into the empty frame
9	1 Jar covered in foil to be judged on taste and aroma only	It doesn't need to look perfect! This is our blind tasting class
10	Novice jar of Runny Honey (novice= not previously exhibited in show)	For those who are new to the Show. Clear, fluid and transparent honey. Light in colour
11	Novice jar of Granulated Honey	For those new to show. Granulated honey starts life as a clear honey and is allowed to naturally crystallize
12	One shallow comb suitable for extraction	A complete shallow frame of honey. There are 6 display cases available for those who would like to enter this class
13	3 identical 1oz blocks of Natural Beeswax	Made by melting raw beeswax in water, then filtering out impurities and straining the wax from the water layer after it solidifies. Molded into blocks
14	One cake of Beeswax (8oz maximum weight)	Made by melting raw beeswax in water, then filtering out impurities and straining the wax from the water layer after it solidifies. Moulded into a cake
15	One cake of beeswax from a fancy mould	Use an imaginative fancy mould to produce different beeswax effects

16	One moulded candle	Candle formed in a mould
17	Two identical dipped beeswax candles	Produced by dipping wicking into hot, melted wax
18	One Honey cake as per recipe	All ingredients in the recipe must be included however extra ingredients may be added if you provide the recipe (Ingredients & quantities in a sealed envelope with your entry)
19	Six honey biscuits as per recipe	All ingredients in the recipe must be included however extra ingredients may be added if you provide the recipe (Ingredients & quantities in a sealed envelope with your entry)
20	Honey Fudge – 6 pieces	All ingredients in the recipe must be included however extra ingredients may be added if you provide the recipe (Ingredients & quantities in a sealed envelope with your entry)
21	An Exhibit of bee keeping - any bee themed craft exhibit	Let your imagination run loose – anything crafty goes – knitting, crochet, art etc.
22	One bottle of Mead	Made from fermented honey and water, sometimes with added ingredients like fruits, spices, or herbs.
23	One bottle of Melomel or Metheglin	Melomel is a type of mead that includes fruit in addition to honey and Metheglin is mead flavoured with herbs and spices
24	Bee themed artwork or craft by a young person under the age of 18	For the younger members of your family! Encourage their participation in the Honey Show.
25	A Photograph of beekeeping interest	Snap your ladies (or boys) as they work and submit your photographs. Display your photographs on card or a hard backed surface.







Our Trophies & Prizes

£20 Bee 1st
Voucher to be
awarded to Best
in Show!



1. *The Dilley Challenge Cup – awarded for most points in the show*
2. *Houghton Cup – for best exhibit in Show*
3. *Rose Capon Bowl – for most points in Classes 11-16*
4. *Steeple Gidding Cup – for best novice*
5. *Anniversary Plate – for best mead*
6. *Ted Turner Shield – for best bee related photograph*

Meet Your Judges

Sue Beck		Sue, our Honey Show Secretary, warmly welcomes all attendees to the 2025 Show. As a relatively new beekeeper, she has graciously agreed to lead this year's event and will take on the role of Chair of the Judges Panel.
David Hetherington		David is the President of the Hunts Beekeepers Association and has been judging honey for many years. He started entering Honey Shows soon after becoming a beekeeper and found it helped him improve the quality of his honey and wax products. He continues to be amazed by the great variety of honey flavours, skilfully crafted wax exhibits and the confectionary and cakes and hopes the constructive comments the judges made are useful to entrants. David will judge our honey and mead classes.
Helen Swain		Helen is Chair of the Hunts BKA and currently overseeing our apiary at Hinchingsbrooke which produces the honey we sell in the Country Park Café. She has 14 colonies of her own and is a beekeeper of many years standing. Helen is also active with our new beekeepers and swarm collectors. She will judge our Crafts entries.
Peter Gould		Peter, with 65 years of family beekeeping experience, coordinates swarms for Hunts BKA. He has judged honey for five years and the odd sip of mead and will judge both honey and mead at our event.
Francisca Shaw		Francisca will judge our wax classes this year and she is an award-winning processor of wax. She is an experienced beekeeper having kept colonies for 16 years. Francisca's top tip for wax – it should be light yellow and come out of the moulds mark free. She encourages everyone to enter as many classes as they can as the satisfaction is huge when your honey or other goods win prizes!
Liz Blows		Liz is a Director of The Raptor Foundation. She will judge our baked goods and confectionary.

The Raptor Foundation

help us to help them

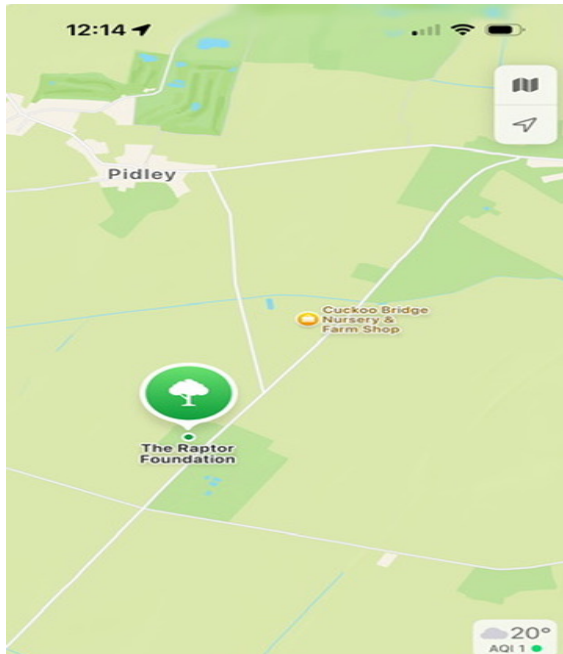


THE RAPTOR FOUNDATION
Charity No. 1042085

We are delighted that the Honey Show 2025 will be located at The Raptor Foundation, near St Ives. The Raptor Foundation was founded in 1989 after the rescue of a disabled tawny owl named Boris- an act that soon grew into the Ramsey Raptor Rescue charity and later, in 1996, became The Raptor Foundation when it moved to a larger, purpose-built site. Its mission is to rescue, rehabilitate, and, where possible, release injured birds of prey, while also promoting education and conservation to safeguard these species. Today, the Foundation cares for well over a hundred raptors, provides specialist hospital facilities, and offers public flying displays, falconry experiences, and educational visits to raise awareness and support for the protection of these magnificent birds.

Entry to the Honey Show is free of charge but for those members and their families wishing to visit these beautiful birds of prey the Raptor Foundation have generously offered a discounted rate of £5.50 for adults and £3.50 for children.

There are fabulous facilities at the Foundation with a lovely tearoom, playground, pond and toilets.



THE RAPTOR
FOUNDATION
THE HEATH,
ST. IVES RD,
WOODHURST,
HUNTINGDON
PE28 3BT
01487 741140



Bee 1st will attend the Honey Show and are happy to bring along any items you might wish to purchase if you order in advance.

Call them on 07889 112399 for availability of stock and to reserve the items you need. Alternatively drop them a line at sales@bee1st.co.uk

Honey Show Recipes

Please follow the recipes and use all required ingredients for your class, but feel free to add your own unique twist. **All we ask is that you include these additions in a sealed envelope alongside your entry.**

Honey Cake Recipe

Ingredients

- 250gm of honey and a little extra for glazing
- 225 gm of unsalted butter
- 100gm of dark muscovado sugar
- 3 large eggs beaten
- 300gm self-raising flour



Method

1. Preheat the oven to 160C/Gas 3/Fan 140C
2. Butter and line a 20cm/8" round cake tin. (Paper cake liners may be used)
3. Cut the butter and drop into a medium sized pan with the muscovado sugar and the honey. Melt slowly over a low heat. When liquid, increase the heat and boil for about one minute. Leave to cool.
4. Beat the eggs into the cooled honey mixture using a wooden spoon. Sift the flour into a large bowl and pour in the egg and honey mixture, beating until you have a smooth batter.
5. Pour the mixture into the tin and bake for 50 mins to 1 hour or until the cake is well risen, golden brown and springs back when pressed. A metal or wooden skewer inserted in it should come out clean.

Display on a white paper plate in a cellophane bag

Top Tip



The single best tip for a honey show is to read and follow the show's specific rules and schedule carefully to ensure compliance and avoid disqualification.

You can find the Honey Show Rules here

[Honey Show Rules](#)

Honey Biscuits Recipe

Makes: 30 biscuits

Ingredients

- 100g soft butter
- 100g sugar (or equivalent honey)
- 1 large tablespoon of honey
- 1 egg yolk
- 1 level teaspoon cinnamon
- 180g self-raising flour



Method

1. Beat the butter and sugar in a bowl with a wooden spoon until creamy.
2. Next beat in the honey and the egg yolk.
3. Add the cinnamon and flour
4. mix into soft dough.
5. Take a teaspoon of dough and roll it into a ball. Then do the same to the other 29 cookies.
6. Space out on a greased baking tray.
7. Cook for 10 minutes at 175C.

Six biscuits should be displayed on a plain paper plate in a clear plastic bag.

Honey Fudge Recipe

Makes: 16 pieces of fudge

Ingredients

- 115g butter
- 450g granulated sugar
- 1 (397g) tin condensed milk
- 2 tablespoons honey
- 140ml milk
- A pinch of cream of tartar



Method

1. Line or grease an 18cm (7 inch) square tin.
2. Heat all the ingredients together slowly until sugar has completely dissolved.
3. Bring to the boil, stirring all the time, until it reaches 114 C or 240 F on a sugar thermometer.

4. Remove from heat and continue to beat until it thickens.
5. Pour into tin.
6. When it has cooled slightly, mark into squares.
7. Set aside to cool completely

Six Fudge pieces displayed on a plain paper plate in a clear plastic bag

**FREE
ADMISSION**

Honey Show

**Sunday
28th September 2025**
at
**The Raptor Foundation,
The Heath, St Ives Road, Woodhurst,
Huntingdon, PE28 3BT**
12pm to 4pm

Something for everyone !

- ❖ Ask about bees and beekeeping
- ❖ Learn about bees and how they live
- ❖ Children's games and prizes plus Raffle
- ❖ Have a look inside our demonstration hive
- ❖ Look at bees and pollen under the microscope
- ❖ Examine displays of honey, wax and other exhibits
- ❖ Honey for Sale – try our local honey



Organised by Huntingdonshire Beekeepers Association
www.huntsbka.org.uk

HBKA OPEN HONEY SHOW

28th September 2025

ENTRY FORM

Entrant's Name.....

Please bring this form to the Show Secretary or email to events@huntsbka.org.uk or bring it with your exhibits from 9.00 am and no later than 11.00 am on Sunday 28th September.

Judging is due to commence at 1.00 pm on Sunday 28th September. Exhibits are not to be removed before 3.00 pm on Show Day.

Please indicate clearly the classes for which you are entering. There is no entry fee

Please see The Honey Show web page on the web site for hints and tips on how to display your entries to give you the best chance of catching the Judges' eye.

Bear in mind that entries for cakes and biscuits and fudge and also some honey and drinks classes are judged on taste, cakes will be cut and jars and packets opened!

Directions for displaying your items and labelling your jars with your entry numbers are included on the Honey Show web page.

Please feel free to email to the events address above if you have any questions whatsoever about the show, your entry, the venue - anything that you cannot find an answer to on the web page and I will be happy to help and finally,

Good luck!

Show Secretary.....

	<i>Description of Class</i>	<i>entry made</i>
1	Two identical jars of Light Runny Honey	
2	Two identical jars of Medium Runny Honey	
3	Two identical jars of soft set Honey	
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