

# CHESHIRE BEEKEEPERS' ASSOCIATION

## STOCKPORT BRANCH

### **The 55th Annual Honey Show**

will be held at the Woodbank Community Centre, Turncroft Lane, Offerton, Stockport, SK1 4BN.

**Saturday, October 17, 2026.**

**Honey judge: Terry Ashley**

**Cake judge: Jane Barlow**

**This Show is held under the Show Rules (2016) of the British Beekeeping Association, which bind Exhibitors. The show is open to all paid-up members of the Cheshire Beekeepers' Association.**

**The Show Manager, Francesca Pilkington, must receive entry forms before October 12<sup>th</sup>.**

**Post to: Francesca Pilkington, 5 Conway Drive, Hazel Grove, Stockport, SK7 5NB**

**Email to: Francesca: [stockporthoneyshow@gmail.com](mailto:stockporthoneyshow@gmail.com)**

**The staging of exhibits will be from 1.00 p.m. to 1.45 p.m. Judging will commence at 2.00 p.m.**

### **SHOW SCHEDULE**

The entry fee for any number of entries is £1.00

Unless otherwise stated, all honey must be in 454 gm squat jars.

Note: Exceptions to this are in Class 15.

#### **Classes for the GALES CHALLENGE TROPHY**

1. Two jars of light honey.
2. Two jars of medium honey.
3. Two jars of dark honey.
4. Two jars of granulated.
5. Two jars of soft set.

#### **Classes for the C. J. TITTERTON MEMORIAL SHIELD.**

6. Two jars of heather honey.
7. One shallow frame of heather honey.
8. One carton of cut comb heather honey in a standard commercial container to satisfy a minimum gross weight of 180 gm.

#### **Classes for the BIRCHWOOD HONEY FARM TANKARD.**

9. One shallow frame other than heather honey.
10. Heaviest British National shallow frame of any honey.
11. One carton of cut comb honey in a standard commercial container to satisfy a minimum gross weight of 180 gm.

#### **Classes for the CBKA BRANCH CUP.**

12. One cake beeswax (227 gm +/-10%).

13. Five 28 gm blocks of beeswax (various moulded shapes are permitted).  
14. Three matching beeswax candles to be displayed upright, one to be lit by the judge.

**Classes for the J.C. TUCKER CUP.**

15. Ten jars of honey labelled for sale according to current honey labelling regulations. Exhibits may be more than one type, but all jars are to be of uniform size and shape. The minimum amount of honey is 5 lbs (454 gm, 340 gm & 227 gm jars acceptable).

**Classes for the NOVICE CUP.**

16. One jar of honey of any type. Limited to exhibitors who have yet to win the first prize at a Cheshire Members Show.

17. One jar of honey, of any type, in a black externally painted jar. This class is limited to exhibitors who obtained their first bees in 2025.

**Classes for the WOODBANK TROPHY.**

18. Six honey biscuits, recipe to be displayed with entry.

19. One honey fruit cake is made as follows:-

**Ingredients:**

225 gm margarine  
225 gm honey  
3 eggs  
340 gm self-raising flour  
2 teaspoons cinnamon  
225 gm mixed fruit  
170 gm glacé cherries

**Method.**

Cream the margarine and honey. Add eggs with a little flour and beat well. Fold in the rest of the flour and cinnamon. Add fruit. Put in greased 8-inch cake tin and cook for about 2 hours in a medium oven or until a skewer comes out clean.

20. One plain honey cake is made as follows:-

**Ingredients:**

200 gm self-raising flour  
180 gm honey  
150 gm butter  
120 gm soft brown sugar  
1 tablespoon water  
2 beaten eggs

**Method.**

Melt butter, sugar and honey. Cool then add water, eggs and flour. Bake in a round tin, not exceeding 20 cm. Bake in a medium oven for approximately 40 minutes.

21. One gluten-free spiced honey cake is made as follows:-

**Ingredients:**

140 gm clear honey  
115 gm unsalted butter  
115 gm light muscovado sugar  
250 gm gluten-free plain flour  
1 heaped teaspoon of ground cinnamon  
½ heaped teaspoon of ground ginger  
1 ½ teaspoon gluten-free baking powder  
1 teaspoon xanthan gum  
1 teaspoon gluten-free bicarbonate of soda  
Pinch of salt

3 eggs  
90 ml milk

**Method**

Place honey, butter and sugar into a small pan and heat gently whilst stirring until the mixture is smooth and melted. Set aside to cool slightly. Preheat the oven to 180°C (350°F/ Gas 4), grease and line a 9" tin with baking parchment. Sift the flour, spices, baking powder, xanthan gum, soda and salt in a large bowl. Add the cooled honey mixture, eggs and milk to the bowl and mix well. Pour the mixture into the prepared tin and bake for 1 hour or until the sponge springs back when lightly touched in the centre.

**22. Six honey buns decorated and baked in bun cases, recipe to be displayed.**

**23. Honey fudge.** (200 gm to 250 gm to be displayed for judging) made as follows:-

**Ingredients:**

142 ml of full-fat milk.

100 gm butter

1 small tin of sweetened condensed milk

2 tablespoons of clear honey

400 gm icing sugar

Pinch of cream of tartar

**Method.**

Mix all the ingredients in a heavy saucepan. Bring slowly to a boil while stirring. Then boil fast, stirring occasionally for about 8 minutes (until a small amount dropped into water forms a soft ball – 240 f). Remove pan from heat, cool slightly, then beat mixture until thick. Pour into a greased shallow tin. Leave until nearly set. Mark into squares. When quite set, separate pieces and leave to harden on a rack.

**24. Lemon Curd made as follows:-**

**Ingredients:**

340 gm clear honey

4 eggs (size 3) lightly beaten

115 gm unsalted butter

Grated rind and juice of 3 lemons

60 gm granulated sugar

**Method.**

Put the honey, sugar, butter, lemon rind and juice in the top of a double saucepan or bowl over simmering water. Stir until the sugar and butter are melted. Beat the eggs into the mixture and continue until it thickens and coats the back of a spoon. Pour into a warmed 1lb jar. When cold, cover with waxed disc and cellophane top or lid.

**25. Honey Bread is made as follows:-**

**Ingredients:**

120 gm brown sugar

2 tablespoons honey

125 ml of warm milk

125 ml of cold milk

240 gm self-raising flour

**Method.**

Mix sugar, honey and warm milk. Add cold milk and combine. Add flour ½ cup at a time, mixing until well combined and smooth. Pour into a greased loaf tin and bake at 180C for 40-45 minutes. Allow cooling slightly before turning out.

**Classes for SOMETHING BREWING TROPHY.**

**26.** One bottle of Sweet Mead. 750 ml bottle.

**27.** One bottle of Dry Mead. 750 ml bottle.

**28.** One bottle of Melomel. 750 ml bottle.

**29.** One bottle of Metheglin 750 ml bottle.

**Classes for FIVE POUND VOUCHER.**

**30.** A coloured or black and white photo. 250 mm x 200 mm of a beekeeping subject mounted on a 270 mm x 220 mm card. Maximum of three pictures per person.

In addition to the class awards indicated above, the following will be awarded:

1.If there are over 100 entries, the best entry in the show will receive the Carolin Hallworth Trophy and The Blue Ribbon.

- 2.If there are over 50 entries, the best entry in the show will receive the Carolin Hallworth Trophy and a Certificate of Merit.
- 3.The Anniversary Trophy will be awarded for the most points in the show.