

Croydon Honey Show 2022 - Schedule of Classes



1. Two 1lb jars of **Light Honey**.
2. Two 1lb jars of **Medium Honey**.
3. Two 1lb jars of **Dark Honey**.
4. Two 1lb jars of **Set Honey** (Crystallized or Creamed).
5. Two 1lb jars of **Chunk Honey**.
6. **Novice Class**. One 1lb jar of clear honey, light, medium or dark, or one 1lb jar of crystallised honey, natural or creamed.
7. **Six matching** jars of identical honey labelled as for sale. Rules 5 & 7 do not apply.
8. Two similar containers of **Cut Comb** - each approximately 8ozs.
9. One **Comb** of honey suitable for extraction.
10. **Heaviest Frame** A shallow BS frame, weight is the only criterion. Note that the winning frame may be marked so that it cannot be used in the following year. Showcases are not required.
11. One cake of **Beeswax** weighing between 7ozs. and 9ozs.
12. Six 28g/1oz **blocks of beeswax** matching in all respects.
13. One bottle of **Mead** or honey based wine – dry
14. One bottle of **Mead** or honey based wine -sweet.
15. **Honey beer or braggot**, two bottles, minimum 330ml.
16. One pair of **Beeswax Candles – Dipped**. One candle will be lit by the judge.
17. One pair of **Beeswax Candles – Rolled**. One candle will be lit by the judge.
18. One pair of **Beeswax Candles – Moulded**. One candle will be lit by the judge.
19. **Honey Cake**. Recipe: 7oz self-raising flour, 6oz honey, 4oz butter, 2 eggs, 6oz sultanas, 4oz glace cherries. Method: Cream butter and honey, beat eggs and add flour, then fold in cherries and sultanas,. A little milk can be added if necessary. Bake in a buttered circular 6½ to 7½ diameter tin for approximately 1¼ hours in a moderate oven.
20. **Six Honey Flapjacks**. Recipe: 7oz butter, 7oz demerara sugar, 7oz honey, 14oz porridge oats, 2oz dried fruit. Method: Heat butter, sugar and honey. Add oats and fruit and mix well. Place in greased Swiss roll tin and spread to about 2cm thick. Bake at gas mark 4 /350F/180C for 15-20 minutes. Cool in tin, then turn out and cut into squares.
21. **Honey sweets or chocolates**. 454g / 1 lb. Recipe must be provided.
22. **Honey Preserve/Jam**. One 1lb jar. Made with any recipe but using half sugar and half honey. Recipe must be provided with exhibit.
23. **Honey Chutney**. One 1lb jar. Made with any recipe but using half sugar and half honey. .Recipe must be provided with exhibit.
24. **Handicrafts**: Any craft or art work related to beekeeping. Must be exhibitor's own work.
25. **Card** : design for a birthday card for a beekeeper.
26. **Honey Jar Label**: A design for a label not exceeding A4 in size. Weight to be stated in Metric and Imperial units and the characters must be at least 4mm high when reduced to honey label size. The design must not have been entered previously in a Croydon Divisional Honey Show.
27. **General Interest Display**: Anything which is unusual, original, novel or of general interest to do with beekeeping.
28. **Photography**: Must be exhibitor's own work and related to beekeeping but not a close-up.
29. **Photography** : Colour print, close-up or macro, must be exhibitor's own work and related to beekeeping.