

OKEHAMPTON BRANCH DEVON BEEKEEPERS' ASSOCIATION

ANNUAL HONEY SHOW OKEHAMPTON SHOW GROUND 13th AUGUST 2026 SCHEDULE

BBKA Show Rules to apply

Entry Forms to Show Secretary: Suzanne Maxwell, Meadow Barn,
South Zeal, Okehampton. EX20 2JY suzannemillo@gmail.com
Tel: 01837 840138

**Entry forms to be received by Show Secretary no later than on Sunday 2nd
August 2026**

Honey grading glasses and a copy of the DBKA rules will be available at the Show on request.

**All exhibits to be staged by 9.00am on the day, when judging will commence, and must not be
removed until the show closes at 5.00pm**

**N.B. Exhibits can be accepted and staged on the afternoon of Wednesday 12th between 2.00pm
– 5.00pm at the Showground**

Entry fee: 50p per entry

One entry ticket will be allocated to exhibitors submitting at least 4 entries

Prizes: First £2.00; Second £1.50; Third £1.00

Prize Cards will be awarded

Points will be awarded:

1st Prize – 4 points

2nd Prize – 3 points

3rd Prize – 2 points

Highly Commended - 1 point

Judges

Honey Classes – Jack Mummery

Cookery Classes – Angela Searle

HONEY SECTION CLASS

- 1 Two 1 lb jars light English Honey.
- 2 Two 1 lb jars medium English Honey.
- 3 Two 1 lb jars dark English Honey.
- 4 Two 1 lb jars creamed or set English Honey.
- 5 Two containers Cut Comb.
- 6 One frame of Honey for extraction in showcase.
- 7 One bottle Mead (sweet or dry) (cork to have flange)
- 8 One pair matching Beeswax Candles displayed in holders suitable for lighting.
- 9 One cake of beeswax not less than $\frac{3}{4}$ in thick & weighing between 8 & 10 ounces.
- 10 Four 1oz. rectangular Blocks Beeswax.
- 11 Four jars of honey, labelled for sale to comply with the current regulations. To be judged on both the quality of honey and the marketing appeal.
- 12 Taste & Aroma Class. One 1lb jar honey – of any type, excluding chunk & heather – which will be inserted into a card sleeve to ensure anonymity. To be judged solely on taste & aroma.

OKEHAMPTON BRANCH NOVICES SECTION

(open to members not previously winning an award for honey in any show)

- 13 Two 1 lb jars English Honey.

PHOTOGRAPHY SECTION

- 14 Any photograph between A5 and A4 taken by the exhibitor of a subject relevant to bees or beekeeping. To be mounted on card with title or brief description.

FLOWER SECTION

- 15 A flower arrangement to include a mixture of 'bee favourites'.

HONEY COOKERY SECTION

- 16 Honey Fudge, as recipe supplied. Show 6 pieces.
- 17 Janet's Oatie Biscuits Show 4 pieces
- 18 Apple & Apricot Chutney
- 19 Honey Lemon Curd. 1 Jar.

RECIPES:

CLASS 16 HONEY FUDGE

900g / 2lb Granulated Sugar

115g / 4ozs Butter

115g / 4ozs Honey

300ml / $\frac{1}{2}$ Pint Milk

$\frac{1}{2}$ teaspoon Salt

Method: Soak the sugar in the milk for about 1 hour, stirring occasionally. Use an 8"x 5" saucepan and slightly melt the butter to grease the bottom of the pan. Add all ingredients and bring to the boil. Boil rapidly for 5 minutes during which time the mixture must reach 240°F/115°C. Stir all the time. Take off heat, allow to cool slightly and beat until creamy. Turn into a greased Swiss roll tin. Mark when nearly set and when cold cut into 25mm/1" squares.

CLASS 17 JANET'S OATIE BISCUITS

Dry ingredients

4oz self raising flour

4oz rolled oats

3oz granulated sugar or demerara sugar

Melt in pan 2oz margarine 2oz lard 1 table honey add 1 teaspoon full bicarbonate of soda

To melted ingredients stir quickly mix in dry ingredients.

Put walnut sized heaps on baking tray bake in moderate oven for approximately 15 minutes

Class 18 – APPLE AND APRICOT CHUTNEY

90g Apples

2 Onions

Juice of ½ lemon

350ml vinegar

1 clove of garlic

1 dspn Mustard seeds

Cook for Approx. one hour and blend with a stick blender.

Then add:

75ml vinegar

1 dspn ginger

1 tspn salt

227g Honey

250g dried apricots, finely chopped

250g brown sugar

Continue cooking until thick.

Present one 227g Jar: date of production to be written on the back of the jar, a white label will be supplied and must be applied on the opposite side of entry label and at the same height.

CLASS 19 HONEY LEMON CURD

100g / 3 ½ oz Honey

2 Large Eggs

100g / 3 ½ oz Caster Sugar

Finely Grated Rind & Juice Of 1-2 Lemons According To
Size

75g / 2 ½ oz Butter

Method Slowly heat the honey, butter, sugar, lemon rind and juice in a covered double saucepan. Add the well beaten eggs and cook very slowly without boiling, until the mixture thickens. Pour into sterilised jars. Seal well and keep cool. If lemon rind is not liked in the curd, the mixture may be strained before putting into jars. This recipe will not fill a 454g/1 lb jar. One 227g/½ lb jar to be exhibited. Date of production to be written on the lid.

TROPHIES

HEARD CUP

Awarded to the Exhibitor scoring the most points in Classes 1-10.

FURZE CUP

Awarded to the Exhibitor scoring the second highest number of points in Classes 1-10.

HOWARTH TROPHY

Awarded to the Okehampton DBKA Branch Member scoring the most points in Classes 1-4.

FORMAN TROPHY

Awarded to the DBKA winner of the Cut comb in Class 5.

WEST TROPHY

Awarded to the Okehampton DBKA Branch Member with the best entry of extracted honey, Classes 1-4.

CLIFFORD WHITE CUP

Awarded to the Okehampton DBKA Branch Member scoring the most points in Classes 6-10.

COOKERY CUP

Awarded to the DBKA Member scoring the most points in the Cookery Classes 16-19.

CERTIFICATE

Awarded to the Competitor gaining the highest aggregate of points overall.