

# AYR & DISTRICT BEEKEEPERS OPEN HONEY COMPETITION

## 2026 HONEY SCHEDULE



### Extracted Honey

#### Class

1. Two 454g Jars **Light Coloured Honey** (liquid)
2. Two 454g Jars **Medium Coloured Honey** (liquid)
3. Two 454g Jars **Dark Coloured Honey** (liquid)
4. Two 454g Jars **Set Honey** (any type)
5. Two 454g Jars **Ling Heather Honey**
6. Two 454g Jars **Honey any type not in classes 1 to 5**

### Comb Honey

#### Class

7. Two Sections **Honey** (any type) (each over 227g)
8. Two Pieces **Cut Comb** (between 200 - 255g) (any type)
9. One Frame of **Honey** (any size or type, wired or unwired)

### Honey Label

#### Class

10. Honey label to be displayed on an empty 454g (1lb), 340g (12oz), or 227g (1/2lb) squat or hex honey jar. Must conform to sales regulations

*1lb & ½ squat Jars are available on the day for staging if required*

### Beeswax

#### Class

11. One cake of **Beeswax** more than 454g
12. Two **Beeswax Candles** (dipped, no colouring allowed)
13. Two **Beeswax candles** (moulded, no colouring allowed)
14. Two **Beeswax candles** (rolled, colour allowed)

*Candles should be displayed upright on spikes provided and the judge may light one candle*

### Displays maximum 60 cm Square and 60 cm High

*These must be displayed on a board provided by the exhibitor*

#### Class

15. Display of **Beeswax** in any shape, (minimum 6 items)  
no colouring allowed
16. One **Model or Sculpture** not moulded (candles excluded)  
Colour and wire may be used
17. Display of Honey 6 items Jar or Comb

## **Novice Classes**

*Open to anyone who has not previously won a 1<sup>st</sup> 2<sup>nd</sup> or 3<sup>rd</sup> prize at any Honey Show Class*

### Class

18. Two 454g Jars **Light Coloured Honey** (liquid)
19. Two 454g Jars **Medium Coloured Honey** (liquid)
20. Two Pieces **Cut Comb** (200-285g) (any type)
21. Two **Beeswax candles** (rolled, colour allowed)
22. Five Blocks **Beeswax** (displayed on a paper plate, no colour allowed)

## **Products Made with Honey**

*(All products to be the work of the exhibitor)*

### Class

23. One bottle of Mead  
Mead to be shown in plain, clear glass bottle with a round punted bottom of 70 to 75cl capacity, only a flanged cork to be used.

### 24. **Honey Cake**

5225g Butter  
250g Clear Honey  
114g Dark Brown Sugar  
3 Beaten Eggs  
280g Self Raising Flour

Melt butter, honey and sugar gently and allow to cool, stir in eggs, then mix in flour. Pour into a 18-20cm (7-8 inch) round lined, cake tin. Bake at 160°C (140 °C fan assisted) for 50-60 minutes, then glaze with warm honey., Present on a 10inch white paper plate.

### 25. **Honey Drop Scones** *Exhibit to be made to this recipe with four pieces to be displayed.*

200g Plain flour  
Two Teaspoons of baking powder  
Pinch of salt  
1 tablespoon of Honey  
240ml milk  
2 eggs

Mix the flour, baking powder and pinch of salt in a large bowl. Then mix in the honey, milk and beat in the eggs until the mixture is a smooth batter. Grease a nonstick frying pan and spoon in the mixture to make a pancake about 7cms in diameter. Cook for a couple of minutes until the edges are golden and risen with bubbles appearing, then flip and cook for another 2-3 minutes, until the pancakes are cooked through.

### 26. **Honey Shortbread** *Exhibit to be made to this recipe with four pieces to be displayed.*

120g Plain flour  
60g Corn flour  
120g Unsalted butter  
60g Honey

Pinch of salt

Caster or Granulated sugar for sprinkling

Beat Butter and Honey together. Mix the Corn flower, plain flour and pinch or salt together in a separate bowl. Add a little at a time to the butter and honey, blend in a large bowl. Form the soft dough into ball and chill for 30 minutes in the fridge.

Preheat the oven to Gas mark 5 or 190c (170C if you have a fan assisted oven). Line a backing tray with nonstick paper Roll the chilled dough out to around 5mm thickness and cut out your shortbread shapes. Sprinkle with caster or granulated sugar and bake in the oven for 10-12 minutes until a light golden brown.

**27. Honey Fudges.** *Exhibit to be made to this recipe with six pieces to be displayed*

57g butter

2 tablespoons of honey

4 tablespoons of water

454g granulated sugar

8 tablespoons of condensed milk

Place all the ingredients into a heavy pan and stir over a low heat until the sugar has dissolved. Bring to a boil and for about 10 minutes until a little of the mixture dropped into cold water forms a soft ball when rolled between finger and thumb (238 F/114 C on a sugar thermometer). Leave to cool until just warm. Beat well until the mixture becomes thick and creamy and pour at once into a buttered, flat tin. Cut into squares when set.

**28. Banana Honey Tea Bread**

225g Self Raising Flour

Quarter teaspoon of Freshly Grated Nutmeg

100g Margarine

225g of Bananas

100g Caster Sugar

Grated rind of Lemon

2 Large Eggs

6 Table spoons of Honey

Preheat oven to 180°C. Lightly grease and line a bottom of a 2lb loaf tin. Place flour and nutmeg into a large bowl and rub in the margarine until the mixture resembles bread crumbs. Peel and mash the Bananas and stir into the flour mixture with the sugar, lemon rind, eggs and honey. Beat well until evenly mixed then turn into the prepared tin and level the surface. Bake in the preheated oven for around 75 minutes or until an inserted skewer comes out clean. Cover the Tea Bread loosely with foil for the rest of the cooking time if browning of the surface is too much. Allow to cool for a while in the tin and then turn out onto a wire rack and allow to cool completely. Present on a 10inch white paper plate The provision of a small container of butter is optional.

**29. A display of home-produced Product containing Honey and/or Beewax,**

Each item labelled for information. Display dimensions must not exceed 60cm x 60cm. Dimensions must be stated on the entry form. All displays to be between 6 and 10 different items containing honey and/or beeswax as ingredients. All ingredients must be listed. All containers will be opened for judging. Decorative materials may be used. This is a good class for the encouragement of home craft and artistry. The display should include items in which honey and/or beeswax plays an important part.

**Photographs**

Class

**30. A Colour Print of a Beekeeping Associated Subject.**

Print size between A5 (148 mm x 210 mm) to A4 (210 mm x 297 mm), mounted or unmounted but not framed. Each exhibitor may enter up to three photographs but may only be placed once.

# **Trophies**

## **Ayr & District Beekeepers' Association Trophy**

To be awarded for the highest number of points accrued in classes 1 - 32 by a member of Ayr & District Beekeepers Association.

## **Ayr & District Beekeepers' Association Open Trophy**

To be awarded to any person for the highest number of points accrued in classes 1 - 32.

## **Harry Scott Trophy**

To be awarded for the best exhibit in the honey show by the honey judge.

## **Ayr Centenary Honey Trophy**

To be awarded to any person for the highest number of points accrued in classes 1 - 9.

## **Ayr Centenary Wax Trophy**

To be awarded to any person for the highest number of points accrued in classes 10 - 15.

## **Ayr Centenary Baking Trophy**

To be awarded to any person for the highest number of points accrued in classes 22 - 28.

**All trophies to be retained for one year only.**

## Show Rules and Regulations

1. Disclaimer of Liability  
The term "Exhibitor" shall include persons participating in any competition, exhibition or display arranged by the Association.
2. Competition  
This is an open competition and entries will be accepted from members and non-members.
3. Entry Fee  
There will be no entry fee for any class, and there will be no monetary prizes. Prize Card Certificates will be awarded in each class, and trophies will be awarded as specified.
4. Entries and Staging  
The entry form can be submitted <https://www.tickettailor.com/events/ayrdistricybeekeepers/2196669> and must be returned by 11:45 on Wednesday, 12<sup>th</sup> August 2026. Late entries will not be accepted. Staging will commence at 17:00 on Thursday, August 13<sup>th</sup>, and end at 20:00. All packaging should be removed from the venue. Labels and Candle spikes will be provided at the show. To download the fill schedule click <https://loudounbooks.co.uk/ADBK/Honey-Show-Schedule-2026.pdf>.
5. Labels  
Numbered labels will be given to exhibitors when staging. All exhibits should be correctly labelled.
6. Identification  
Entries will be disqualified if any card, trademark, or name of the Exhibitor is placed upon any part of an exhibit (excluding class 10).
7. Honey and Wax Exhibits  
Every article exhibited must be the property of the exhibitor. All honey exhibited must be the bona fide product of the Exhibitor's bees  
Moulded wax candles should be cast from the same mould.  
Honey entered in the wrong class (for example, medium honey entered in the light class) can be moved by the show secretary on advice from the judge to be judged in the correct class.
8. Honey Sections  
Round sections must have clear covers on both sides. Cut Comb Honey must be shown in standard white cases with clear lids or clear-cut comb cases and must have a gross weight between 200 – 255g. Frames must be shown in protective cases and the comb must be visible from both sides.
9. Extracted Honey  
Extracted Honey must be exhibited in plain, clear 454g (1lb) squat glass jars with standard gold lacquered metal, or gold or white plastic, screw tops or twist-offs and matching. Flaws in the glass will not be judged.
10. Mead  
Must be shown in plain, clear glass, punted bottles of approximately 75ml capacity with rounded, not sloping, shoulders and without lettering of any kind. Bottles with shallow punts are acceptable. Only white flanged corks should be used. Bottles are to be filled

within 25mm of the cork; any name, fluting or ornamentations will disqualify the entry. Mead is to contain no addition of other wines, ales or spirits or addition of fruit juices.

#### 11. Baking

All baking exhibits must be displayed on a white paper plate and be enclosed in a clear plastic bag. (Exhibitors should, where possible, supply their own plates and bags, but some will be available on the day). All baking classes must be produced to a standard suitable for sale to the public and fully compliant with food safety requirements.

#### 12. Number of entries

Exhibitors may enter more than one exhibit in each class, but they may not take more than one prize in any one class.

#### 13. Judging Times

Judging will commence on Friday, 14<sup>th</sup> August, from 09:00 until completion.

Judges will place 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> in all classes if there are enough entries, but may make comments if they do not feel the standard is high enough.

#### 14. Collection of Exhibits

Exhibits may be removed after 17:00 on Saturday, August 15<sup>th</sup>. All exhibits should be removed by 19:00. Any exhibit not collected will be disposed of.

#### 15. Management of Exhibits

Only the Honey Show Secretary, the judges, or a steward appointed by the secretary may touch or move exhibits once they have been staged. Entries not collected by 17:30. may be moved to a designated collection area, where exhibitors can collect their entries until 19:00 p.m.

#### 16. Ayr & District Beekeepers undertake no responsibility for any damage or loss to exhibits during the show.

### **Show Personnel**

Show Secretary - Julian Stanley

Honey Judge - TBC (judging classes 1 - 30)

Stewards will be appointed by the show secretary to assist the judges as necessary.

