

**MID-CHESHIRE BRANCH OF THE  
CHESHIRE BEEKEEPERS  
OPEN HONEY SHOW IN CONJUNCTION WITH  
THE ROYAL CHESHIRE COUNTY SHOW  
16th & 17th JUNE 2026**

**B.B.K.A HONEY SHOW RULES WILL APPLY**

- 1 Open to all members of the Cheshire Beekeepers Association.
- 2 All honey is to be exhibited in standard 454g squat jars with metal or plastic lids.
- 3 No light to show between top of honey and lid.
- 4 Honey frames, cut comb, etc, to be shown in bee proof containers.
- 5 All entries to be received by the Chief Steward by 30th May at the address below or by email so that a Gate 7 car pass can be issued.
- 6 **The staging of exhibits will take place from 11.30am to 1.00 pm on the day of judging, Monday 15th June 2026.**
- 7 Points awarded as follows: -  
1st - 3 points      2nd - 2 points      3rd - 1 points
- 8 Certain classes will receive a trophy - please refer to schedule. The Cheshire Beekeepers Shield – No.822 & £10 will be awarded for the overall points in all classes and the Anderlotti shield & £10 awarded for the exhibit judged as Best in Show. **Please note that trophies which are the property of the Cheshire Agricultural Society will not be given out, but exhibitors may have a photograph taken with them at the Trophy Marquee.**
- 9 Any protest must be received in writing with a non-refundable payment of £10 to Chief Steward before the end of the Show. In the case of a dispute, the Commercial Director's decision is final.

**Chief Steward**

Mrs Sarah Johnson, 2 Frandley Brow Cottage, Sandiway Lane, Antrobus,  
Northwich, Cheshire, CW9 6LD  
Tel: 07753301822 Email: scj318@gmail.com

**Show Manager** - Mrs Sarah Johnson

**Steward** - Mrs L Parker

**Judge** – Mr Terry Ashley

**DISCLAIMER**

Whilst the Society will take all reasonable steps to prevent accidents to persons or injury to property, neither the Society nor its Officers or Servants accept responsibility for such accidents or injuries howsoever caused and whether or not involving negligence on the part of any such Officers or Servants.

The Show, its Officers or Servants shall not be responsible for any accident, damage or loss however caused, that may occur to any Exhibitor or his Servant, or to any article, animal or property brought into the Showground or while entering or leaving the Showground. Each Exhibitor shall be solely responsible for any loss, injury or damage that may be done to or occasioned by, or arising from any machinery, or other article, or any animal, or property exhibited by him. It is a condition of entry that each Exhibitor shall indemnify and hold harmless the Show from and against all actions, suits, expenses and claims on account of such damage or injury.

# HONEY CLASSES

**The Marbury Hall Trophy – No.823 & £10 will be presented for the most points in classes 1-13**

- CLASS 1 Two jars light honey
- CLASS 2 Two jars medium honey
- CLASS 3 Two jars dark honey
- CLASS 4 Two jars granulated honey
- CLASS 5 Two jars soft set honey

## HEATHER HONEY CLASSES

- CLASS 6 Two jars **heather** honey
- CLASS 7 One section **heather** honey
- CLASS 8 One shallow frame **heather** honey
- CLASS 9 One container of cut comb (**heather**) min weight 180g

## COMB HONEY CLASSES

- CLASS 10 One shallow frame (**not heather**) suitable for rotary extraction
- CLASS 11 One section (**not heather**)
- CLASS 12 One container of cut comb (**not heather**)
- CLASS 13 Two jars chunk honey

# NOVICE CLASSES

**Entrants must not have won a prize for honey at any County Show. Open to beekeepers who have kept bees for 5 years or less.**

**The book prize is kindly sponsored by Scarlett Weller**

**The Bezome Apiary Shield – No.824 & £10 will be presented for the most points in classes 14 and 15**

A prize of Ted Hooper's Guide to Bees and Honey will be awarded for the most points in classes 14-16

- CLASS 14 One jar of liquid honey any colour
- CLASS 15 One jar granulated/soft set honey
- CLASS 16 One super frame fitted with new foundation (to be judged on appearance and assembly)

# COMPOSITE CLASSES

- CLASS 17 Six jars of honey labelled as for sale. Any colour or colours can be mixed sizes, minimum jar size 227 gram. Do not attach tamper-proof labels.
- CLASS 18 **COMPOSITE CLASS** One jar of light honey, one jar of medium honey. One jar of granulated or one jar of soft set honey, Four matching beeswax blocks (28gms) – any shape.

## CHARITY CLASSES FOR ST LUKE'S HOSPICE

(Entries may be bought back for £1)

- CLASS 19** One jar liquid honey
- CLASS 20** One jar granulated/soft set honey
- CLASS 21** Two matching jars of honey, any type or colour, marked as for sale. Any type of jar but minimum size 227g (Do not attach tamper-proof labels)

## CLASSES FOR OTHER THAN HONEY

**The TV Seeds Ltd Shield – No.825 & £10 will be presented for points in classes 22-29 for classes other than honey**

- CLASS 22** One piece of beeswax (approx. 454g)
- CLASS 23** Five matching beeswax blocks (28gms each) - any shape
- CLASS 24** Two matching beeswax candles displayed upright, one to be lit by the judge
- CLASS 25** One tin of beeswax polish not marked as for sale (not cream)
- CLASS 26** One bottle mead-dry - in clear bottle
- CLASS 27** One bottle mead- sweet - in clear bottle
- CLASS 28** One bottle melomel - in clear bottle
- CLASS 29** One bottle metheglin - in clear bottle

## PHOTOGRAPHY CLASSES

- CLASS 30** One black and white photograph of a beekeeping subject
- CLASS 31** One coloured photograph of a beekeeping subject. All photographs to be mounted on plain white or coloured card. Exhibitor's number and class and a short description of the photograph (if desired) to be fixed to the bottom right-hand corner of the mount.

**The most suitable winner out of these classes may appear in the Cheshire Beekeeper**

## CONFECTIONARY CLASSES

**There will be a trophy & £10 for most points in classes 32-36**

- CLASS 32** **ONE JAR CHUTNEY** containing honey (Recipe to be submitted on a card)
- CLASS 33** **HONEY SULTANA AND CHERRY CAKE**

200g self-raising flour	2 medium eggs
175g honey	175g sultanas
110g butter	110g glacé cherries

Wash the sultanas and cherries to remove any syrup and dry them. Halve the cherries. Cream the butter with honey until light and fluffy. In a separate bowl, beat the eggs together and gradually add the eggs to the butter mixture a little at a time. Sieve the flour and mix the fruit with it. Gradually fold in the flour and fruit. Add a little milk if necessary to achieve a dropping consistency. Put the mixture into an 18cm round cake tin. Bake at 160°C, (140°C fan or 325°F) for approximately 1hr 30 minutes until cake is firm.

**CLASS 34      6 HONEY BISCUITS OR COOKIES**

All the same recipes. Ingredients and method to be submitted on a card.

**CLASS 35      HONEY FUDGE (Show 10 to 15 pieces)**

¼ pint off the top of full cream milk	small tin of sweetened condensed milk
1 lb of icing sugar	4 oz of butter
2 tbsp of clear honey	Pinch of cream of tartar

Method

Mix all the ingredients in a heavy saucepan and bring slowly to the boil while stirring, then boil fast at 240°F stirring occasionally for about 8 minutes until a small amount dropped into water forms a soft ball. Remove from heat, cool slightly then beat mixture until thick. Pour into a greased shallow tin and leave until nearly set. Mark into squares when quite set and separate pieces and leave to harden.

**CLASS 36      HONEY FLAPJACKS**

7.25 oz (200g) unsalted butter	7.25 oz (200g) demerara sugar
7.25 oz (200g) honey	14.25 oz (400g) porridge oats
1.75 oz (55g) dried fruits and/or glace ginger or coconut	

Method

Put the butter, sugar and honey together and heat gently, stirring until the butter has melted and the sugar has dissolved completely. Add the oats and whatever combination of nuts and fruits you are using and mix well. Transfer the mixture to a greased 20x30 cm (8x12") cake tin. Bake at 180°C, (350°F) for 15 to 20 minutes until lightly golden round the edges but still slightly soft in the middle. Allow to cool in the tin, then turn out and cut into squares (showing the best 6 squares).

## **HOW TO ENTER**

Entry fee £1 per Class

Minimum of 10 entries to qualify for an exhibitor ticket

Please fill in the form below with a cheque made out to The Cheshire Agricultural CIO and send to:

**Mrs S Johnson, 2 Frandley Brow Cottage, Sandiway Lane,  
Antrobus, Northwich, Cheshire, CW9 6LD**

## **Prize Money**

In 2026, we have introduced prize money for the winners. This will be paid directly into your account within four weeks of the show.

Please ensure that the details you provide are accurate to avoid any delays in payment.



## **Advanced Tickets**

Please note that advance can be purchased via our website, [www.royalcheshireshow.org](http://www.royalcheshireshow.org)

### **The Cheshire Agricultural Society CIO – General Data Protection Policy**

The General Data Protection Regulation (GDPR) became a legal requirement on 25 May 2018. The Cheshire Agricultural Society CIO is committed to protecting your data. This brief policy sets out the basis on which any personal data that you provide to us, or that we may receive from others about you, will be processed. Data may be held electronically or in paper format and will only be held for a reasonable length of time.

The Cheshire Agricultural Society CIO recognises its position as both controller and processor of your data with regards to The Royal Cheshire County Show. The Society will only use your data and share your data when it has a legitimate reason to do so. You may provide data to us when joining the Cheshire Agricultural Society CIO, booking a trade stand or entering a competition held at The Royal Cheshire County Show. Examples of bodies we may need to share your data with include but are not limited to: caterers who need to be aware of special dietary requirements, breed societies to verify entries, external contractors such as marquee and electricity suppliers and for safety purposes your emergency contact details may be shared with relevant bodies.

The Cheshire Agricultural Society CIO recognises that you have rights surrounding the data we hold. Individuals may contact the Society's Data Protection Officer (DPO) and exercise your rights to be informed about the data we hold, have access to the data we hold, have your data rectified, your right to be forgotten and so forth. Should you make a data request the Society will endeavour to respond within the statutory period.

The Cheshire Agricultural Society CIO will endeavour to keep your data safe and will notify you and the Information Commissioners Officer (ICO) should it become aware of any data breach, within the legal time limit of 72 hours. If you are not satisfied at any time with the actions of the Cheshire Agricultural Society CIO, you have the right to contact the ICO at [ico.org.uk](http://ico.org.uk) or via their helpline on 0303 123 1113.

The Cheshire Agricultural Society CIO is a Registered Charity No 1151672