



LANARKSHIRE BEEKEEPERS

HONEY SHOW



Saturday 14th November 2026

At Hope Hub,
Kirkmuirhill, ML11 9AT



LANARKSHIRE
BEEKEEPERS



LANARKSHIRE
Junior
BEE BUDDIES



Why should you enter?

1. It's FUN!
2. It's great to see what we can all do
3. It's good to try something new or different
4. You deserve recognition for all your hard work.

For those who have never experienced a Honey Show before, this is a great opportunity for you to show off something associated with bees and beekeeping. While many of the entries are focused on honey, there are also other classes you can try to challenge yourself in such as beeswax, baking, mead, photography, and more. So, there is something for everyone, so have a go!

**You can enter as many Classes as you like.
Enter one entry per Class**



BE SURE TO READ THE SCHEDULE AND FAMILIARISE YOURSELF WITH THE RULES!

Each Class has specific requirements, and you can find many articles online on how to make the most of your entries – the September Scottish Beekeepers magazine had some great articles on entering honey and wax for shows too!

The Judges will explain why they make their decisions. This is a fascinating experience, and reality is that you have a good chance of winning a prize card.

It is not unusual for some Classes to have no entries, so the reality is that you all stand a very good chance.



Entering is easy – simply register through WebCollect

Our Honey Shows are terrific fun! So, let's see something from everyone on the show bench!

AND.... there's a dinner afterwards!

Dine with the Judges and your bee pals afterwards.



Judges: Christine and Peter Matthews
Honey Show Secretary: Tracey Carruthers

Programme

10am to 11.45am - Saturday 14th November: Stage your exhibits

12 noon – Judging Begins

4pm – Presentations

Best of Lanarkshire Honey Tasting - Bring your honey along!

Throughout the afternoon

5.30pm - Honey Show Dinner

Trophies

William Thomson Quaich

To be awarded for the highest number of points accrued by a Member in Classes 1 - 27

Thomas Tunnock Salver

To be awarded for the highest number of points accrued by a Member in Classes 14 - 20

Pettigrew Cup

To be awarded for the highest number of points accrued by a Member in Classes 18 - 19

Alan Codlin Junior Award

To be awarded for the highest number of points accrued by a Member in Classes 28 - 32

Bothwell Cup

To be awarded for the highest number of points accrued by a Member in
Classes 10 - 13 & 23 - 24

Junior Prizes

1st Prize £10, 2nd Prize £7.50, 3rd Prize £5
For Classes 28 to 32

Open Class Prize

To be awarded to the Exhibitor with the highest number of points accrued in Classes 21 – 27

Points Awarded in Classes

1st – 6 points, 2nd - 5 points, 3rd – 4 points, 4th – 3 points, Highly Commended – 2 points and
Commended – 1 point



Lanarkshire Beekeepers Members Classes:

• Honey

1	One Section (Floral or Heather) Ross Rounds or Traditional Wood	
2	One Container of Cut Comb	
3	One frame of Honey (suitable for extraction)	
4	Two 454g (1lb) Jars of Light Honey	
5	Two 454g (1lb) Jars of Medium Honey	
6	Two 454g (1lb) Jars of Dark Honey	
7	Two 454g (1lb) Jars of Set Honey	
8	Two Jars of Chunk Honey	
9	Two Jars of Honey suitable For Sale	

• Wax

10	Six One-Ounce Blocks of Beeswax	
11	One Cake of Beeswax, plain without any pattern, min. 454g	
12	One Cake of Beeswax, with pattern, min. 454g	
13	Three Beeswax Moulded Candles (No Colour Allowed)	

• Photography

14	One photo, beekeeping theme, up to A4, mounted	
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• Baking, Mead & Crafts

15	One Honey Cake, exhibitor's own recipe, to be displayed	
16	Six pieces Honey Shortbread, made with recipe provided	
17	One Jar of Honey Lemon Curd, exhibitor's own recipe, to be displayed	
18	One Cocktail using Honey, exhibitor's own recipe, to be provided	
19	One Bottle of Mead	
20	Two Beeswax Wraps, made with Beeswax and Cotton Only	

Open Classes:

21	Two 454g (1lb) Jars of Clear Honey	
22	Two 454g (1lb) Jars of Heather Honey	
23	Two Rolled Decorated Beeswax Candles (no flammable decoration, colour allowed)	
24	Two Beeswax Candles, made by any method other than by moulding (no colour allowed)	
25	Six Pieces of Honey Tablet, made with recipe provided	
26	A handmade item of Crafts, in a Bee Theme	

27	One Limerick on a Beekeeping Theme, A4 Hard Copy	
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Junior Classes:

28	A Model of a Bee, made with Fruit, Vegetables, or a combination of both	
29	One painted pebble, beekeeping theme	
30	One Jar of Honey	
31	Two Beeswax Candles (Rolled, Colour Allowed)	
32	A handmade item of Crafts, in a Bee Theme	

Friends'/Group Class

33	One Decorative Display of Hive Products (min. 6 up to a max. 12 items) not exceeding 60cms x 60 cms, on exhibitor's own board.	
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Rules and Regulations

1. Enter free of charge on *WebCollect* by Wednesday 11th November 2026.
2. Exhibits must be brought to the Hope Hub by Saturday 14th November 2026 between 10am and 11.45am. Judging will commence at 12 noon.
3. Entries in Classes 1 to 20 are confined to Members of Lanarkshire Beekeepers, and in the case of Under 18's (Junior Classes), to family children. Non-members and Bee Clubs are also invited to enter the Open Classes (Classes 21 – 27) and Group Class (Class 33).
4. Exhibitors may enter only one entry per Class. An exhibit must not be entered in more than one Class.
5. An Exhibitor shall not be entitled to more than one award in any one Class, except for the Blue Ribbon. The decision of the Judges(s) shall be final.
6. The Judge(s) reserve(s) the right not to award all or any of the prizes in any Class.
7. All Classes can receive awards of 1st, 2nd, 3rd, 4th, Highly Commended and Commended as prize options available to the Judges for awarding and at their discretion. Where the total number of entries exceeds 100, Christine and Peter as National Honey Show Judges can award the prestigious **Blue Ribbon** for **Best in Show**. So, let's get those entries over 100!
8. The Decision of the show committee on any matter relating to the show (except Judging) shall be final.
9. Labels will be provided by the Show Secretary and must be placed on the corresponding exhibit with Class number and your individual exhibit number. See attached guidance for information on where labels should be placed.

10. Extracted Honey must be exhibited in 227g, 340g, or 454g jars, depending upon Class specifications, with plain lacquered screw top or twist off lids. Jars should be unlabelled (except Classes 9 & 33) and matching.
11. Labels in Class 9 should conform to labelling regulations required for the selling honey, to include the word Honey, and/or area of origin. Metric weight must appear, figures to be at least 4mm high for 454g or 227g weights. Name and address of seller must appear on the label. Country or Origin must be present and best before date must appear (suggest 2 – 5 years) and lot number if appropriate.
12. Candles must be displayed flat; plate provided and may be lit by the Judges.
13. Entries in Classes, 15, 16 and 25 to be displayed on paper plates and in polythene bags (which will be provided).
14. Beeswax wraps, two matching pieces of beeswax wraps. Each to be made with beeswax and cotton fabric only. No additional oils or resins permitted. Each sized 30cms x 30cms. One piece of wrap to contain ½ an apple (supplied by exhibitor) and displayed on a white paper plate (which will be provided). Label for exhibit can be attached to the paper plate.
15. Mead must be entered in clear, colourless glass bottles without lettering, fluting or ornamentation. Flat or punted bottom bottles accepted. Bottles must be corked with flanged stoppers making them removable without the use of a mechanical aid. Exhibitors in this Class (Class 19) must be over 18 years of age.
16. Exhibits in Craft Classes 26 and 32 can include, needlework, artistic or decorative exhibits related to bees and/or beekeeping. Must be handmade by exhibitor. Display area should not exceed 40cms x 40cms.
17. Every article exhibited must be the property of the exhibitor. All honey and wax exhibited, except in wax classes 10 – 13 and 23 – 24, must be the bona fide produce of the exhibitor's bees.
18. Junior Class exhibitors must be under 18 years of age.
19. The bee model made by fruit and/or vegetables (Class 28) must be no bigger than 25cms x 25cms, displayed on paper plate (which will be provided). Extra points will be awarded for the use of fruit or vegetables which are pollinated by bees.
20. Trophies can only be won by Members of Lanarkshire Beekeeping Association, although Open Classes can be entered by both Members and Non-Members alike.
21. The winner(s) of any trophy may retain it until the following year, when it should be returned clean, polished and in good order and condition to the Show Secretary. Should any trophy become lost or damaged during the time in which it is in the possession of the winner, such a winner will pay the cost of repair or replacement.
22. Entries cannot be removed until after the prize-giving ceremony.

23. Late entries will not be accepted on the day, so please ensure you complete your entries by Wednesday 11th November 2026 via *WebCollect* to help save time and aid the smooth running of the event on the day.



Recipes

Honey Shortbread

Exhibit to be made to this recipe:

Ingredients:

120g Plain flour
60g Corn flour
120g Unsalted butter
60g Honey
Pinch of salt
Caster or Granulated sugar for sprinkling

Method:

Beat Butter and Honey together. Mix the Corn flower, plain flour and pinch of 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.



Heather Honey Tablet

Exhibit to be made to this recipe:

Ingredients:

2lb white granulated sugar
240ml semi-skimmed milk
4oz salted butter
Tin (397g size) sweetened condensed milk
1 generous tablespoon heather honey
2 teaspoons good quality vanilla extract

Method:

Put all ingredients in a large strong saucepan and heat slowly over a low heat, stirring all the while. When the sugar is fully dissolved, bring to the boil and boil rapidly until it 'boils down' in the saucepan and goes a rich golden colour, stirring constantly.

Test in a bowl of water – you should be able to push the drop around with your finger without it dissolving. Remove from heat and beat hard until you feel it start to 'grain'.

Pour into swiss-roll tins lined with baking parchment. Allow to cool and cut into squares.



Don't Forget!

The Best Lanarkshire Honey

Members are encouraged to bring along a jar of their honey with them in the morning for tasting throughout the afternoon. As always, it's a bit of fun to see who will be crowned as having the Best Lanarkshire Honey for 2026, voted for by the people!

Afterwards, we are getting together for dinner from 5.30pm

Friends, partners and family are all welcome too!

£20 per Person

2 Course Menu



Mains:

Salmon

Poached supreme with herb crust, coriander cream sauce and basil crisp

Cannon of Beef

Slow cooked with Thyme, rosemary, garlic and root vegetable mirepoix, rich red wine and Marsala sauce

Vegetable Lasagne

Layers of pasta, tomato sauce and roast med vegetables

Desserts:

Sticky Toffee Pudding

Rich sticky date pudding with butterscotch sauce

Tiramisu

Savoiardi biscuits, mascarpone, Marsala wine, espresso coffee

**Spaces are limited, so sign up on WebCollect by 30th October 2026
to reserve your spot!**





Show Entry Form

Best of all, **enter on Webcollect by Wednesday 11th November 2026**. Bring this form to the Show Secretary on 14th November 2026, prior to staging your entries. See you there!

Name:	Junior Entrant's Age on Show Day	Years
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Applying Labels

Class/numbered adhesive labels **will be supplied at the Show and must be fixed to each item as indicated:**

- **Jars of honey** – 10–15mm from bottom of each jar which must be standard squat glass honey jar only.
- **Mead** – 10–15mm from bottom of clear glass punted bottle.
- **Sections of honey** – On top bar of section **and** container at top right-hand end.
- **Cut comb honey** – On the top surface of the lid **and** the front end of the case.
- **Frames of honey** – On top of right-hand corner of face of container **and** on top of frame.
- **Block of beeswax** – On underside of block **and** on top surface of container if used.
- **Candles and Beeswax Blocks** – on edge of white paper plate.
- **Honey cake and Tablet** – On edge of white paper plate **and plastic food bag supplied by the Show Secretary.**
- **Photographs** – On the top right of the back of the print.

The first number on the label is the Class No. The second is the individual exhibit identity number.

On request, grading glasses will be available for the correct placing of exhibits in the liquid honey classes. Advice will be available but misplaced entries are likely to be rejected by the judge.

**We are Buzzing to see what you come up with,
Good Luck!**

