Bees & Honey

To enter classes please click Blue "Enter Now"

Please click Green "Download Documents" to see full Homecrafts & Horticulture schedule, which includes rules, regulations and trophy information.

All exhibits will be staged in the Beekeeping Marquee with The West Dorset Beekeeper's Association display.

Trophies and Awards

The M. C. Bond Challenge Shield to be awarded to a member of the West Dorset Beekeepers' Association gaining the most points in the Beekeeping Classes 465 to 498

The Carole Brown Trophy to be awarded to a member of the WDBKA for most points in the Classes 488 to 498

The M R Wood Challenge Cup to be awarded to the winner of Class 476

The Dorset Challenge Cup to be awarded to winner of Class 481

The F W Carter Cup to be awarded to the winner of Class 489

The Bob Mather Challenge Cup to be awarded for the Best Comb of Honey Ready for Extraction Classes 472 or 493

Blue Ribbon/Certificate of Merit for Best Exhibit in Show

Presentation of trophies and sponsorships will take place at approximately 4.30pm in the marquee.

WEST DORSET BEEKEEPING ASSOCIATION RULES APPLY, these can be found on the WDBKA website www.westdorsetbees.org.uk
27/08/2026 09:00

Beekeeping

Prize Money: 1st £5.00; 2nd £4.00; 3rd £2.00

All exhibits will be staged in the Beekeeping Marquee with The West Dorset Beekeeper's Association display.

Classes are open to all beekeepers with the exception of classes 488 to 498 which are open only to members of the West Dorset Beekeepers Association.

WEST DORSET BEEKEEPING ASSOCIATION RULES APPLY - To be found on our website www.westdorsetbees.org.uk

West Dorset Beekeepers Association Cups & Trophies

The M. C. Bond Challenge Shield - to be awarded to a member of the West Dorset Beekeepers' Association gaining the most points in the beekeeping classes 465 to 498
The Carole Brown Trophy to be awarded to a member of the WDBKA for most points in the classes 488 to 498
The M R Wood Challenge Cup to be awarded to the winner of class 475
The Dorset Challenge Cup to be awarded to the winner of class 481
The F W Carter Cup to be awarded to the winner of class 489
The Bob Mather Challenge Cup to be awarded for the best comb of honey ready for extraction in classes 472 or 493
Blue Ribbon/Certificate of Merit for best exhibit in Show

Presentation of Trophies and Sponsorships will take place in the Beekeeping Marquee at approximately 4.30pm
Ring: Beekeeping Marquee

Judges

Ms Bridget Knutson (Judge)

Number	Name	Description
465	Two 454g/1lb. jars of clear light honey.	Two 454g/1lb. jars of clear light honey, open to all beekeepers.
466	Two 454g/1lb. jars of clear medium honey.	Two 454g/1lb. jars of clear medium honey, open to all beekeepers. This class to be kindly sponsored by Felicity's Farm Shop Morcombelake Tel 01297 480930.
467	Two 454g/1lb. jars of chunk honey.	Two 454g/1lb. jars of chunk honey, open to all beekeepers.
468	Two 454g/1lb.	Two 454g/1lb. jars of naturally crystallised honey (not soft set), open to all beekeepers. This class to be kindly sponsored by

	jars of naturally crystallised honey (not soft set).	Modbury Farm Shop, Burton Bradstock Tel 07514 614231.
469	Two 454g/1lb. jars of soft set honey.	Two 454g/1lb. jars of soft set honey, open to all beekeepers.
470	Three 454g/1lb jars of honey, any matching type labelled with exhibitor's own label as for sale.	Three 454g/1lb jars of honey, any matching type labelled with exhibitor's own label as for sale, open to all beekeepers. This class to be kindly sponsored by Symondsbury Estate, Bridport Tel 01308 424116 symondsburyestate.co.uk
471	Composite Class	Composite Class: any three of the following. One 454g jar of Liquid Honey; One 454g jar of Soft Set or Granulated Honey; One jar of 454g of Chunk Honey; Beeswax furniture polish or cream; Three 28g Blocks of Beeswax; Cake of Beeswax min 170g (6oz); One Container 227g of Cut Comb; One Beeswax Candle (any method), open to all beekeepers. This class to be kindly sponsored by The Rise Bakery, Bridport (www.risebakestore.co.uk)
472	One frame of comb honey suitable for extracting, wired or unwired.	One frame of comb honey suitable for extracting, wired or unwired, open to all beekeepers.
473	One section, square or round, of comb honey.	One section, square or round, of comb honey, open to all beekeepers.
474	Two minimum 227g/8oz of cut comb honey in standard plastic containers.	Two minimum 227g/8oz of cut comb honey in standard plastic containers, open to all beekeepers.
475	NOVICE CLASS - Two 454g/1lb. jars of clear light, clear medium or clear dark honey.	NOVICE CLASS - Two 454g/1lb. jars of clear light, clear medium or clear dark honey. (A novice is a person who has never won a prize in any jarred honey class at an open honey show).
476	Any handcrafted item featuring a bee related theme.	Any handcrafted item featuring a bee related theme, , open to all beekeepers.
477	One cake of beeswax, minimum 454g/1lb, not less than 18mm / ¾" thick, moulded in a plain shape	One cake of beeswax, minimum 454g/1lb, not less than 18mm / ¾" thick, moulded in a plain shape, open to all beekeepers.
478	Any decorative item with bees wax (not a candle) - any method.	Any decorative item with bees wax (not a candle) - any method, open to all beekeepers.
479	One bottle of dry mead.	One bottle of dry mead. To be shown in a clear plain glass bottle of a round type approximately 75cl capacity. White plastic flanged stoppers only may be used, open to all beekeepers.
480	One bottle of sweet mead.	One bottle of sweet mead. To be shown in a clear plain glass bottle of a round type approximately 75cl capacity. White plastic flanged stoppers only may be used, open to all beekeepers.
481	Honey Fruit Cake	Honey Fruit Cake - Exhibits must be made to this recipe: Ingredients: 200g/7oz self raising flour, 175g/6oz honey, 110g/4oz butter, 175g/6oz pre-soaked sultanas, 2 medium eggs, 110g/4oz. glace cherries (halved).

		Method: Preheat oven to 180°C/350°F /gas mark 4. Cream butter and honey together. Beat eggs well and add them alternately with sifted flour then fold in sultanas and cherries. A little milk may be added if necessary. Bake in a buttered circular tin, 7inch/18cm in diameter for approximately 1½ hours. Timing is for conventional ovens and is a guide only as appliances vary - Fan ovens may vary. To be displayed on a white paper plate covered with clear sealed plastic bag. This class to be kindly sponsored by Waitrose in Bridport.
482	Honey Shortbread Biscuits	Honey Shortbread Biscuits Ingredients: 85g salted butter softened at room temperature, 65g honey, 25g caster sugar, 130g plain flour, 20g cornflour. Method: Beat honey, sugar and butter together. Add plain flour and cornflour and beat to a thick, stiff dough. Chill in fridge for at least 30 minutes. Roll dough to a depth of 5mm. Use cutters or design your own templates to create beekeeping themed biscuits. Bake in a pre-heated oven 190°C, gas mark 5, for 12-14 minutes. Select six biscuits and display on a white paper plate, covered with a clear sealed plastic bag.
483	One photograph on the subject of interest to beekeeping.	One photograph on the subject of interest to beekeeping. Prints no less than 100mm x 150mm (4" x 6"), must be mounted on a card of any colour, maximum size mount 200mm x 255mm (8" x 10"). A title/explanation is to be positioned centrally below the print. This class to be kindly sponsored by Longs Fish & Chips, Tel 01308 423199 www.longsbridport.co.uk
484	One photograph - specifically bees, inside and outside the nest.	One photograph - specifically bees, inside and outside the nest. Prints no less than 100mm x 150mm (4" x 6"), must be mounted on a card of any colour, maximum size mount 200mm x 255mm (8" x 10"). A title/explanation is to be positioned centrally below this print. This class to be kindly sponsored by Footeprints, Bridport Tel 01308 422511. www.footeprints.co.uk
485	Two identical beeswax candles, made in a plain mould.	Two identical beeswax candles, made in a plain mould. (One candle to be lit by the judge).
486	Two identical beeswax candles, made by any means other than a mould.	Two identical beeswax candles, made by any means other than a mould. (One candle to be lit by the judge).
487	Honey Buns	Honey Buns Ingredients: 2 eggs, 75g caster sugar, 1 teaspoon soft dark sugar, pinch of salt, 90g self raising flour, 1 teaspoon baking powder, 90g melted butter- cooled, 1 tablespoon honey, 2 tablespoons chopped dates. Method: Whisk together the eggs and sugars and fold in the sifted flour, baking powder and salt. Leave the mixture to rest for 30 minutes, then stir in the melted butter, honey and dates. Bake in muffin cases for 20-25 mins. 180°C or 160°C in a fan oven, gas mark 4. Select six buns and place on a white paper plate. Cover with a clear sealed plastic bag. This class to be kindly sponsored by Cilla & Camilla, East Street, Bridport. www.cillaandcamilla.co.uk
488	Two 454g/1lb jars of clear light honey.	Two 454g/1lb jars of clear light honey, open only to members of the West Dorset Beekeepers Association. This class to be kindly sponsored by Sue & Mike English of Fruits of the Earth, Victoria Grove, Bridport. Tel 01308 425827.
489	Two 454g/1lb. jars of clear medium honey.	Two 454g/1lb. jars of clear medium honey, open only to members of the West Dorset Beekeepers Association. This class to be kindly sponsored by Co-op of Bridport.
490	Two 454g/1lb. jars of chunk honey.	Two 454g/1lb. jars of chunk honey, open only to members of the West Dorset Beekeepers Association.
491	Two 454g/1lb. jars of naturally crystallised honey (not soft set).	Two 454g/1lb. jars of naturally crystallised honey (not soft set), open only to members of the West Dorset Beekeepers Association. This class to be kindly sponsored by WM Morrisons, Bridport.
492	Two 454g/1 lb. jars of soft set honey.	Two 454g/1 lb. jars of soft set honey, open only to members of the West Dorset Beekeepers Association.
493	One shallow frame of comb honey suitable for extracting.	One shallow frame of comb honey suitable for extracting, open only to members of the West Dorset Beekeepers Association. This class to be kindly sponsored by Moore than Tea, Bridport. Tel 01308 423072
494	NOVICE CLASS — Any item made of beeswax.	NOVICE CLASS — Any item made of beeswax. (A Novice is a person who has never won a prize in any beeswax class in an open honey show), open only to members of the West Dorset Beekeepers Association.

495	Honey and Rosemary fruited bread	Honey and Rosemary fruited bread, open only to members of the West Dorset Beekeepers Association. Ingredients: 500g strong bread flour, 1tsp salt, 350ml (approx.) warm water, 1 generous tablespoon of honey, sachet of dried yeast, 2 tablespoons of chopped rosemary leaves, 60g diced apricots, 60g sultanas and a pinch of sea salt. Method: Mix all the dried ingredients together, add the warm water. Transfer onto a floured surface and knead dough until elastic and slightly sticky. Leave dough to rise in covered bowl until doubled in size. Turn dough out and knead lightly and shape into a cob. Place onto a floured baking tray to prove and cover until it has risen to half the size again. The dough, if prodded, should spring back. Lightly slash the top with a knife and scatter the sea salt flakes. Bake at 230ºC / 210ºC fan / gas 8 for approx. 25 minutes until dark brown on the top and hollow sounding when tapped. Display on a white paper plate, covered with a clear sealed plastic bag.
496	Beeswax - not less than 225g/8oz and not more than 250g/9oz in four or eight moulded pieces	Beeswax - not less than 225g/8oz and not more than 250g/9oz in four or eight moulded pieces, any shape, open only to members of the West Dorset Beekeepers Association. This class to be kindly sponsored by Filberts users of local Dorset Bees Wax in their Balms & Salves Tel 01308 488367 website filbertsbees.co.uk
497	One piece of cut comb honey in a standard plastic container, minimum weight 170g / 6oz.	One piece of cut comb honey in a standard plastic container, minimum weight 170g / 6oz, open only to members of the West Dorset Beekeepers Association. This class to be kindly sponsored by Longs Fish & Chips, Tel 01308 423199 www.longsbridport.co.uk
498	Tasting Class - One 454g Jar of Honey any type, to be judged by the show judge on taste.	Tasting Class - One 454g Jar of Honey any type, to be judged by the show judge on taste. No label to appear on the jar, only one entry per person, open only to members of the West Dorset Beekeepers Association.