



THE WORSHIPFUL COMPANY OF
WAX CHANDLERS

The Scottish National Honey Show

Kindly sponsored by The Wax Chandlers

Venue:- Kinross Community Centre, Kinross High School

Saturday, 26th September, 2026

Schedule and Rules

Judges: Ian Anderson, David Wright, Bron Wright, Terry Ashley.

Staging of exhibits: From 1600 hours to 1900 hours on Friday 25th September 2026
and between 8am – 9am on Saturday 26th September 2026

Judging: Starts 9.30am on Saturday 26th September 2026

**No entry fee. Prizes - £10 first, £6 second, £4 third. Thanks to The Wax Chandlers
Ian Maxwell Memorial Medal sponsors class 2.**

**Points: 6 – First, 5 – Second, 4 – Third, 3 - Very Highly Commended, 2 - Highly
Commended, 1 - Commended.**

There will also be a certificate accompanying any trophies awarded.

**Registration – Free entry by completing the entry form and returning it by email to
enid.brown@scottishbeekeepers.org.uk Closing Date: **Sunday 20th September 2026****

**Entries will be accepted after 20th September and on the days of the conference, but
there will be a £5 penalty.**

**Early entries are appreciated and saves a lot of time. On arrival at the show, there will be
an envelope containing your entry form showing your exhibitor numbers and labels
already printed with the class and entry number.**

Scottish Open National Honey Show Rules

1. Labels will be issued by the Honey Show Secretary prior to exhibits being staged. Nothing other than official class number labels may be placed on any part of an exhibit, except in **class 28**.
2. **Labels** shall be affixed on:-
 - (a) jars and bottles to allow between 10mm and 15mm between the edge of the label and bottom of the vessel.
 - (b) On square sections and shallow frames place labels at the right top corner of the vertical transparent face of the case with the duplicate on the top of the horizontal bar of the frame or section.
 - (c) Labels for cut comb shall be affixed to one on the lid and the duplicate on the short side of the container.
 - (d) If a show case is used for wax, one label must be affixed to the glass and the duplicate on the surface of the wax to be shown uppermost.
 - (e) Small blocks of wax shall have a label attached to the display base and the side on one of the blocks.
 - (f) On candles the label is to be affixed near the base.
 - (g) For display classes only one label will be affixed to the bottom right-hand corner of the display base.
 - (h) In **class 28** one label to be affixed to the jar on the right of the display.
3. **All jar honey classes, except class 29**, must be exhibited in plain, straight-sided, clear 454g squat jars (glass or plastic) with standard gold lacquered or white or gold plastic commercial screw tops or twist-offs, and matching, except where otherwise stated. **Classes 11 and 12** Sections to be enclosed in cases.
4. **Mead** must be shown in plain, clear glass bottles with a round punted bottom of 70 to 75cl capacity. Only white flanged cork to be used. To be filled to within 25mm of the cork. Any name, fluting or ornamentation will be disqualified. Mead to contain no addition of other wines, ales or spirits, or addition of fruit juices. If matured in wine or spirit casks, they must have been cleaned sufficiently to get rid of their own particular flavour.
5. **Class 28** will be judged on sales appeal and labelling regulations and honey quality and **class 29** on general presentation and honey quality.
6. **Baking classes** All exhibits in **classes 33, 34 & 35** must be made following the recipes as shown. Exhibitors not following these recipes will be disqualified. All exhibits in baking **classes 33-37** to be displayed on white paper plates and enclosed in a clear plastic bag. (Supplied by SBA)
7. **Judges Stewards** are allowed to enter their exhibits but must inform the judge if they have an entry in that class and must not make any comment during the judging of that class.
8. **The judge's decision shall be final.**

9. The judges may, at their discretion, withhold or reduce any of the prizes should the standard of the exhibits not meet with their approval.
10. An exhibitor may have more than one exhibit in any one class but shall not be given more than one award in any one class.
11. **No exhibits can be removed from the staging before 1600 hours on the day of the show. At the close of the show there will be a desk where the exhibitors report bringing their record of entries. Stewards will recover the entries and return to the exhibitor.**
12. The SBA show committee, whilst taking every care, accepts no responsibility for any damage exhibits may sustain before, during or after the show.
13. **Any complaints must be reported to the Show Officer (Enid Brown) by 1500 hours on the day of the show (1500 hours on Saturday, 26th September, 2026). It would be preferred if the complaint was in writing. This will allow for an investigation prior to the show ending. Any complaints after the day of the show cannot be investigated properly.**

Honey Trophies

1. **The William Allan Silver Trophy** – Awarded to the exhibitor with most points in all classes.
2. **Andrew Limond Memorial Silver Medal** – Presented by the Scottish Beekeepers' Association. Awarded to the runner-up to the William Allan Silver Trophy
3. **James B. Ramsay Memorial Trophy** – Awarded to the winner of class 1 (light honey)
4. **Ian Maxwell Memorial Medal** – Awarded to the winner of class 2 (medium honey)
5. **Moray Beekeepers Association Trophy** – Awarded to the winner of class 11 (Two sections excluding heather)
6. **W. W. Smith Memorial Trophy** – Awarded to the person with most points in Heather Honey classes 6, 7, 8, 10, 12, 14 & 16
7. **Barrie Trophy** – Awarded to person with most points in Wax classes 17 – 25
8. **Glasgow Beekeepers' Association Silver Trophy** – Awarded to the winner of the 'Grand Prix'. Most outstanding exhibit in the Scottish National Honey Show
9. **East of Scotland Beekeepers' Association Quaich** - Awarded to the person with most points in classes 11, 13 & 15 (Comb blossom classes)
10. **Edinburgh & Midlothian Beekeepers' Association Trophy** – Awarded to the winner of class 29 (Display of exhibits)
11. **Ayrshire Honey Baking Perpetual Trophy** – Awarded to the person with most points in classes 31 – 39 (All mead and baking classes)
12. **The Brown Memorial Trophy** – Awarded to the best exhibit between classes 45 to 49 (School Bee Club or Junior Bee Club classes)
13. **Freuchie BA Silver Medal** – Awarded to the winner of most points in classes 11 & 12 (sections)

14.The Baldragon BA Honey Dipper – Awarded to the winner of class 28 - 9 jars labelled for sale.

15.Highland Associations Trophy – Awarded to winner of class 8 - 6 jars of heather honey.

16.The Songhurst Trophy – Awarded to the junior (under 18) with most points overall

Schedule

Extracted Honey

Class No.

1. Two 454g jars light coloured honey (liquid) (See trophy notes no. 3)
2. Two 454g jars medium coloured honey (liquid)
3. Two 454g jars dark honey (liquid). (Excluding Ling and Bell Heather)
4. Two 454g jars soft set honey
5. Two 454g jars naturally granulated honey
6. Two 454g jars Ling Heather honey
7. Two 454g jars Ling Heather Blend honey
8. Six 454g jars Ling Heather honey
9. Two 454g jars chunk honey
- 10.Two 454g jars Bell Heather honey (liquid)
- 11.Two sections honey, excluding Heather (See trophy note 4)
- 12.Two sections Ling Heather honey
- 13.Cut comb honey, excluding Heather. Two containers 200g – 300g net weight.
- 14.Cut comb Ling Heather honey. Two containers 200g – 300g net weight.
- 15.One shallow frame of honey, excluding heather. To be shown in display case.
- 16.One shallow frame of Ling Heather honey. To be shown in display case.

Beeswax

- 17.One cake of beeswax, no pattern allowed (not less than 454g)
- 18.One cake of beeswax, patterned, (not less than 454g)
- 19.Beeswax suitable for retail trade. 454g approx. in 8 – 16 pieces and identical in all respects.
- 20.Display of beeswax in any shape. Not exceeding 50cm square and 50cm high, minimum of 6 pieces. No colour allowed.
- 21.Display of beeswax in any shape. Not exceeding 50cm square and 50cm high, minimum of 6 pieces. Colour allowed.
- 22.One model or sculpture not moulded (candles excluded). Colour and wire may be used if required.
- 23.Three beeswax candles all made by moulding and identical in all respects. Candles to be displayed flat and will be mounted on stands during judging. The judge may light one. Stand supplied by SBA.

24. Three beeswax candles other than moulded and identical in all respects. Candles to be displayed flat and will be mounted on stands during judging. The judge may light one. Stand supplied by SBA.
25. One sheet of unwired foundation produced by exhibitor. Size to be B.S. deep or larger and mounted in a frame.

Photographic competition

26. Colour photo to be up to A4 in size, unmounted and with a beekeeping theme.
27. Close up or macro photo, up to A4 in size, unmounted and with a beekeeping theme.

Displays

28. Nine 454g jars honey. Beekeeper's own labels. All jars and labels to conform to current statutory requirements for shop sales. The exhibitor may enter more than one kind of honey.
29. Display of exhibits. Minimum of four and maximum of nine from the following items must be shown – light, medium or dark honey, heather honey, decorative wax, section of flower of heather, cut comb flower or heather, shallow frame flower or heather. Max dimension 60cm square. (See trophy note 9)

Skep

30. Skep suitable for Swarm Collection, Outside Diameter 30cm to 40cm, Height 25cm to 35cm, made by the exhibitor in straw or wild grasses and any suitable binding material.

Products made with honey (see rule 6)

All products to be the work of the exhibitor. All baking to be displayed on a white paper plate and enclosed in a clear plastic bag. (Provided by SBA)

31. One bottle of Sweet Mead
32. One bottle of Dry Mead
33. Honey Fruit Cake

Recipe

200g Self Raising Flour

175g honey

110g butter

175g sultanas

2 medium eggs

110g glace cherries (halved)

Method:

- Preheat oven to 150°C
- Coat the cherries with 2 teaspoonfuls of the flour.
- Cream the butter and honey together.
- Beat eggs well and add them to the creamed mixture alternately with the sifted flour adding a little milk if necessary to give a dropping consistency.
- Fold in cherries and sultanas.
- Put into a lined 150mm – 175mm buttered circular tin.
- Bake for 1 hour 10 minutes, check with a skewer. If not cooked in centre cover with foil before cooking for another 10 minutes. Test again.

34. Walnut and Date Honey Loaf

Recipe

225g Self Raising Flour

175g unsalted butter

3 tablespoons clear honey

2 medium eggs

½ teaspoon ground cinnamon

100g light muscovado sugar

50g walnut pieces

100g stoned dates

2 semi-ripe bananas, about 250g total weight in skins.

Method:

- Heat oven to 150°C
- Line the base and sides of a 900g (2lb) loaf tin with greaseproof paper, buttering the tin and paper.
- Tip the flour, cinnamon, butter (softened and cut into cubes), sugar, 2 tablespoons of the honey, eggs and about half the banana into a large mixing bowl.
- Beat the mixture for 2-3 minutes with wooden spoon or mixer adding banana until mixture is just a dropping consistency.
- Mix in dates.
- Spoon into prepared tin and level the top.
- Scatter on the walnut pieces.
- Bake for one hour, then lightly press top. If firm check with skewer into centre of cake. Bake for another 5 or 10 minutes if necessary.
- While warm, drizzle remaining tablespoon of honey on top.
- Cool for 15 minutes then lift out of the tin. (Note: Using bananas makes this loaf moist)

35. Honey Shortbread Biscuits Six to be displayed

Recipe

25g brown sugar

100g butter

25g honey

175g plain flour

Method:

- Preheat oven to 170°C
- Cream butter and sugar together.
- Add honey gradually.
- Work in the flour and knead lightly.
- Roll out and use cutter to form shapes. Bake till firm.

36. 6 small honey fairy cakes, gluten-free. To be displayed on white paper plate. Recipe to be displayed.

37. Honey Tablet. Own recipe to be displayed beside the exhibit. 8 pieces to be displayed

38. 1lb Honey Chutney. Own recipe to be displayed beside the exhibit. Honey or jam jar may be used.

39. One bottle of Honey vinegar, max 250ml capacity. Recipe/ingredients to be displayed.

Novice section

For any exhibitor who has never been awarded a 1st, 2nd or 3rd prize at an open honey show. Candles to be displayed flat and will be mounted on stands during judging. The judge may light one. Stand supplied by SBA.

40. Two 454g jars of light or medium coloured honey (liquid)

41. Two 454g jars of soft set honey

42. Cut comb, either blossom or heather, two pieces, each between 200g and 300g.

43. Two moulded candles, identical in all respects.

44. Two rolled, decorated candles. No flammable decoration

Schools Bee Clubs or other Junior Bee Clubs (See trophy note 11)

Candles to be displayed flat and will be mounted on stands during judging. The judge may light one. Stand supplied by SBA.

45. Two 454g jars of light or medium coloured honey (liquid)
46. Two 454g jars of soft set honey
47. Display of work being done by the club. This to be in the form of a poster. Max size 60cm square.
48. Two moulded candles, identical in all respects.
49. Two rolled, decorated candles. No flammable decoration

Junior section

Candles to be displayed flat and will be mounted on stands during judging. The judge may light one. Stand supplied by SBA.

50. Two 454g jars of light or medium coloured honey (liquid)
51. Two 454g jars of soft set honey
52. Two moulded candles, identical in all respects.
53. Two rolled, decorated candles. No flammable decoration