

WESTERN GALLOWAY BEEKEEPERS' ASSOCIATION

2026 HONEY SHOW SCHEDULE

SUNDAY 29TH NOVEMBER 2026

GLEN OF LUCE HALL, AUCHENMALG

JUDGE – PAUL BOYLE

SHOW SECRETARY – DOUGIE MAJOR

ENTRIES OPEN TO WGBA MEMBERS ONLY – THERE IS NO ENTRY FEE

CLASS 1: 2 X 454g/1lb JARS LIGHT HONEY

CLASS 2: 2 X 454g/1lb JARS MEDIUM HONEY

CLASS 3: 2 X 454g/1lb JARS CREAMED/SOFT SET, OR NATURALLY SET HONEY

CLASS 4: 2 CONTAINERS OF CUT COMB HONEY (EACH WEIGHING BETWEEN 170g AND 225g)

CLASS 5: 2 X 454g/1lb JARS CHUNK HONEY

CLASS 6: 2 X 454g/1lb JARS HEATHER HONEY OR HEATHER BLEND HONEY

SEE RULE 7 RE JARS FOR CLASSES 1,2,3,5 AND 6

SEE RULE 8 RE CONTAINERS FOR CLASS 4

CLASS 7: 1 X JAR OF HONEY TO BE JUDGED ON FLAVOUR ONLY. HONEY CAN BE LIQUID OR SET, ANY COLOUR, ANY QUANTITY BUT NO LESS THAN 225g - *SEE RULE 9*

CLASS 8: 1 X FRAME HONEY READY FOR EXTRACTION – *SEE RULE 10*

CLASS 9: 5 X 1oz (28g) MATCHING MOULDED BEESWAX BLOCKS TO BE DISPLAYED ON A PAPER PLATE WITHIN A PLASTIC BAG (BAG TO BE PROVIDED BY THE SHOW SECRETARY)

CLASS 10: 2 X IDENTICAL BEESWAX CANDLES OF ANY SIZE OR COLOUR, MAY BE ROLLED, DIPPED OR FROM A MOULD. – *SEE RULE 11*

CLASS 11: 1 x JAR OF HONEY RELISH - *SEE RULE 12*

CLASS 12: 1 PHOTOGRAPHIC PRINT, BLACK+WHITE OR COLOUR, MOUNTED ON CARD NO LARGER THAN A4, ON A SUBJECT RELATING TO BEEKEEPING

CLASS 13: A HOMEMADE CRAFT ITEM RELATING TO BEEKEEPING – *SEE RULE 13*

CLASS 14: A HOMEMADE GIFT ITEM REFLECTING BEES

– *SEE RULE 14*

CLASS 15: ONE BOTTLE OF MEAD (SWEET OR DRY)

ENTRIES TO BE IN THE HANDS OF THE HONEY SHOW SECRETARY BY SUNDAY 15TH NOVEMBER 2026

POINTS WILL BE AWARDED 1ST - 3 POINTS, 2ND - 2 POINTS, 3RD - 1 POINT

A CERTIFICATE WILL BE AWARDED TO EACH 1ST, 2ND AND 3RD PRIZE WINNER

6 TROPHIES WILL BE AWARDED

POINTS CUP – TO THE EXHIBITOR WITH THE MOST POINTS ACROSS ALL CLASSES

NEWTON STEWART CUP – TO THE NOVICE WITH THE MOST POINTS ACROSS ALL CLASSES.
A NOVICE IS AN EXHIBITOR WHO HAS NOT PREVIOUSLY WON A 1ST PRIZE, OR A TROPHY,
FOR EXHIBIT/S AT ANY HONEY SHOW

HATCHER TANKARD – TO THE WINNER OF THE PHOTOGRAPH CLASS (CLASS 12)

JIM McCOLM CUP – FOR THE BEST HONEY EXHIBIT IN SHOW (CLASSES 1 – 8)

TONDERGHIE TROPHY – FOR THE BEST WAX EXHIBIT IN THE SHOW (CLASSES 9, 10 AND 14)

GLENRAZIE TROPHY – FOR THE BEST EXHIBIT IN THE SHOW

MEAD MUG – TO THE WINNER OF THE MEAD (CLASS 15)

RULES:

1. ENTRIES MUST BE THE BONA FIDE PRODUCE OF THE MEMBER ENTERING
2. ONLY ONE ENTRY PER MEMBER PER CLASS
3. NUMBERED LABELS WILL BE ISSUED FOR EACH ENTRY AND LISTED BY THE SHOW SECRETARY
4. LABELS TO BE FIXED IMMEDIATELY ON ISSUE (2 LABELS REQUIRED FOR CLASSES 1 – 6)
ON JARS – 12mm FROM THE BOTTOM OF THE JAR
ON CUT COMB CONTAINERS – 12mm FROM THE BOTTOM OF EACH CONTAINER
5. NO OTHER LABEL OR DECORATION
6. ENTRIES TO BE STAGED BY THE HONEY SHOW GROUP MEMBERS APPOINTED
7. CLASSES 1,2,3,5 AND 6: – JARS TO BE 454g/1lb MATCHING STANDARD/SQUAT JARS AND LIDS OF LACQUERED TWIST OR SCREW TYPE, OR OF GOLD OR WHITE PLASTIC
8. CLASS 4: CUT COMB SHOULD BE DISPLAYED IN CONTAINERS WITH TRANSPARENT LIDS OR COVERED WITH CLING FILM
9. CLASS 7: THE JAR SHOULD BE COVERED IN SUCH A WAY THAT THE LID CAN BE EASILY REMOVED - EG COVERED WITH ALUMINIUM FOIL, DUCT OR PARCEL TAPE. THIS CLASS MAY BE SPLIT IN TO LIQUID AND GRANULATED CLASSES AT THE DISCRETION OF THE JUDGE
10. CLASS 8: FRAME OF HONEY CAN BE DEEP OR SHALLOW AND DOES NOT REQUIRE TO BE DISPLAYED IN A PRESENTATION CASE (BUT EXHIBITED UPRIGHT IS PREFERABLE IF POSSIBLE)
11. CLASS 10: 2 X IDENTICAL BEESWAX CANDLES, HOME-MADE, OF ANY SIZE OR COLOUR, MAY BE ROLLED, DIPPED OR FROM A MOULD, TO BE DISPLAYED ERECT IN HOLDERS, AS THE JUDGE MAY LIGHT ONE OF THE CANDLES.
12. CLASS 11: ONE POUND JAR OF HONEY RELISH TO BE MADE AS PER THE RECIPE SHOWN ON PAGE THREE OF THIS SCHEDULE
13. CLASS 13: HOME MADE CRAFT ITEM THAT MUST RELATE TO WORKING WITH HONEY BEES IN THE HIVE OR FOR HARVESTING ANY PRODUCT FROM THE HIVE
14. CLASS 14: A GIFT ITEM.WHICH MUST EITHER CONTAIN A PRODUCT OF THE HIVE OR PERTAIN TO HONEY BEES.
15. CLASS 15: MEAD: SHALL BE EXHIBITED IN CLEAR COLOURLESS ROUND-SHOULDERED BOTTLES OF 70/75cl CAPACITY, BOTTLES MUST BE PUNTED WITH NO LETTERING OR ORNAMENTATION. ONLY CORK STOPPERS WITH WHITE PLASTIC FLANGES ARE TO BE USED, (ENTRANTS WILL BE GIVEN THE CORRECT BOTTLE AND STOPPER FOC FROM THE HONEYSHOW SECRETARY UPON REQUEST.THERE SHOULD BE APPROX 20mm FROM THE BOTTOM OF THE CORK TO THE LIQUID. THE DEFINITION OF A DRY MEAD IS A TOTAL ABSENCE OF ANY SWEETNESS WHEN TASTED. NO ALCOHOL MAY BE ADDED. NO FLAVOURING TO BE ADDED TO THE MEAD, BUT ADDITIONS SUCH AS ACIDS, NUTRIENTS AND TANNIN ARE PERMITTED. THE LABLES WHICH MUST NOT BE ALTERED SHALL BE AFFIXED ON BOTTLES TO ALLOW BETWEEN 10 AND 15mm BETWEEN THE EDGE OF THE LABEL AND THE

BOTTOM OF THE BOTTLE. THE HONEYSHOW SECRETARY WILL PROVIDE A PLAIN WHITE LABEL FOR YOU TO SPECIFY WHETHER IT IS SWEET OR DRY. THE LABEL SHOULD BE PLACED 25mm ABOVE THE HONEYSHOW LABEL.

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THE JUDGE WILL USE BRITISH STANDARD GRADING GLASSES FOR COLOUR OF HONEY IN CLASSES 1 AND 2. THE JUDGES DECISION IS FINAL. THE JUDGE MAY CHOOSE NOT TO AWARD A PLACE AT THEIR DISCRETION

CLASS 11 HONEY RELISH RECIPE, INGREDIENTS AND METHOD

- o 1 lb carrots, grated
- o ½ oz ground coriander
- o ½ oz sea salt
- o Generous pinch of paprika
- o Finely grated zest and juice of 1 lemon
- o 9fl.oz cider vinegar
- o 12 oz sugar
- o 2fl.oz clear honey
- o Generous 1oz flaked almonds
- o 2oz fresh ginger, grated

Method:

Put the carrots, coriander, salt, paprika, lemon zest, ginger and juice and vinegar into a non-metallic bowl. Cover and leave in a cool place overnight.

Tip the contents of the bowl into a pan. Add 5fl oz water and bring to the boil, simmer for 20 minutes.

Over a low heat, stir in the sugar and honey until both have dissolved, then return to the boil. Simmer for a further 20–25 minutes, stirring as necessary, until the mixture is thick and no free liquid is visible. Stir in the almonds and simmer the mixture for another 4 minutes.

Remove the chutney from the heat and ladle into sterilised jars. Cover with vinegar-proof lids and leave to mature.