

ROYAL CORNWALL AGRICULTURAL ASSOCIATION

Registered Charity No 250312



ROYAL CORNWALL ... SHOW / 2026 ...



EXHIBITION 4th, 5th & 6th June 2026



Bees and Honey Section

In association with

Cornwall and West Cornwall Beekeepers' Associations

Show Secretary: Penny Forsyth
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Section Coordinator: Jane Wethered
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Judges:

HONEY CLASSES: Claire O'Brien, Berkshire
Bridget Knutson, Somerset

HONEY COOKERY: Sue Collins & Lynn Edwards, Cornwall

HOLDING NO: 07/092/8103

Showing Excellence

ROYAL CORNWALL SHOW

SINCE 1793



The Royal Cornwall Show is a fundraising activity of the Royal Cornwall Agricultural Association to help support agriculture and the countryside. Charity No - 250312

Judges' Stewards

Mary Hardman
Miggy Singh
Barbara Barnes
Jenny Edwards
Gill Archer

Important dates and deadlines

May 1st: Entries must be received by the Show Secretary to appear in the Show Catalogue. Entries after this date will not appear in the catalogue, but will be accepted.

May 1st: All cups must be returned to the Show Secretary by this date to arrange engraving.

Wednesday 3rd June: All exhibits must be booked into the Show and staged by 6.00pm.

Thursday 4th June: Judging will take place during Thursday, and the results posted outside the Secretary's office when completed. Protests must be made to the Show Secretary before 4pm on the Thursday.

Saturday 6^h June: Prize giving will take place at 5.00pm, and all exhibits must be removed between the show closing and 7pm on that day.

Please see the following Rules and Regulations section for more details.

RULES AND REGULATIONS

These rules and regulations generally follow the BBKA Advisory Leaflet No 22 - Show Rules (1994 Revision), but where they differ the following shall take precedence.

1. Every exhibit must have been produced by the exhibitor.
2. All exhibits of honey must have been produced from the exhibitor's own hives. Exhibits of wax must have been produced by the exhibitor's own bees. Mead must have been brewed by the exhibitor but the honey may have been bought in. All cookery exhibits, photographs, images, beekeeping appliances etc must have been made by the exhibitor. Photographs and/or images must not have been shown in any previous Royal Cornwall Show.
3. Cut comb honey must be shown in plastic containers sold for that purpose.
4. With the exception of the Commercial classes and the Special Displays all honey must be shown in standard clear 454gm (1lb) squat jars with standard gold lacquered flow-sealed commercial screw top lids. Jars must be filled to the fill line leaving no visible gap between the top of the honey and the bottom of the lid. Where exhibitors' own labels are required they must comply with the current labelling regulations. Lot marking is required except where the Best Before date is shown in full.
5. Preserves. The jar must be labelled correctly, with the ingredients and the complete date of bottling (day, month, year) given.
6. All mead entries must be shown in clear Bordeaux style bottles of 75 cl (26 Fl oz) capacity. Only clean white plastic topped cork stoppers must be used, i.e. not requiring a corkscrew. Class labels supplied by the Show Secretary should be affixed 25 to 30mm above the base of the bottle.
7. Exhibitors may enter up to two (2) exhibits in a class. In this case the judge will take them aside and select the best of them. This will be returned to the show bench. When all multiple entries have been treated in this way the judge will judge the class as normal, the excess entries being returned to the bench afterwards.
8. The judges will be empowered to withhold prizes or award a lesser prize where they consider the exhibits are not of sufficient merit. The judge will advise the Show Secretary in such cases.
9. The Show Committee reserve the right to reject any entry and to submit any exhibit for analysis. If any portion of a consignment submitted for exhibition is found on analysis to be adulterated the whole consignment shall be rejected.
10. Labels with class and exhibitor numbers supplied by the Show Secretary must be affixed to every exhibit or part of an exhibit. The instructions for placing these are as follows:

Jars: to leave 10 to 15mm clear below the label and the bottom of the jar.

Cut comb: to be affixed on one side of the container.

Frames: one at the top RH corner of the transparent face of the case and one on the RH side of the top bar.

Wax cakes: one on the uppermost surface of the wax towards the bottom edge, if a case is used, one on the upper side of the case.

NB: multiple small wax blocks and candles should be shown on a china plate (supplied by the show) with the label visible on the rim. Wax should be shown without doilies.

11. Staging will take place on the Wednesday before the show in the afternoon (up to 6.00 pm) and all exhibits must be delivered in good time.

12. Any protest against a decision by the judges must be made in writing and handed to the Show Secretary before 4.00pm on the first day of the Show and must be accompanied by a deposit of £10. Should the protest be upheld the deposit will be returned and the results adjusted.

13. The stewards and Show Committee will make every effort to ensure the safety of the exhibits but they cannot be held responsible for any loss or damage.

14. Entrance Fees. There will be an entrance fee of £1 per entry for the first 5 entries then free for all subsequent entries.. School and junior entries are free.

15. Conditions for the Challenge Cups. The cup shall be awarded to the competitor gaining the most points in the appropriate classes. The points are awarded as follows:

1st Prize	5 points
2nd Prize	4 points
3rd Prize	3 points
VHC	2 points
HC	1 point

In the event of a tie the winner shall be decided by striking out in turn the points for Highly Commended, Very Highly Commended and so on until a winner is found.

16. Presentation of Trophies. This will take place at 5.00 pm on the Saturday within the Bees and Honey Section of the Flower Marquee.

17. Collection of exhibits. All exhibits should be collected from the stewards either in person or by a named substitute between the end of the Show and 7.00 pm. The Committee will accept no responsibility for exhibits not collected by this time.

18. Cups will be held by the winner until the 1st May the following year (or such other date as decided by the Committee) when they should be returned to the Show Secretary. Cups not won will be retained by the Show Secretary.

19. Cup holders are responsible for the security and safety of their trophy while it is in their possession.

20. Once returned to the Show Secretary the trophies shall be engraved with the winners' name at the expense of the Royal Cornwall Agricultural Association subject to its being returned by the date specified.

21. Unless the judges provide their own calibrated scales (and grading glasses) those belonging to the RCS Show Committee shall be used.

22. All matters relating to the Press or publicity will in the first instance be handled through the Show Secretary.

Privacy Policy

The Royal Cornwall Agricultural Association privacy policy sets out the basis on which any personal data we collect from you, that you provide to us or that we may receive from others about you will be processed by us. It includes data that we hold electronically and in paper files.

Names, addresses and details of entries will be published in the catalogue of entries and passed to our printers, solely for the purpose of compiling the catalogue. Results information may be published (in printed form and online) and provided to the Press and Breed Societies for publication. Information relating to Exhibitors and their animals / exhibits may be provided to Department of Environment, Fisheries and Rural Affairs (DEFRA), Trading Standards, Animal and Plant Health Agency (APHA), British Cattle Movement Service (BCMS), SAC, Breed Societies, County Councils, Veterinary Advisors and others who have regulatory access.

Please see our website www.royalcornwallshow.org for full details of our Privacy Policy

CUPS and PRIZES

HARCOURT WILLIAMS CUP

Presented by Mrs Harcourt Williams

Awarded to the competitor gaining the most points in the Commercial Classes 29 -33.

PRESIDENT'S CUP

Presented by Dr T .C Houston

Awarded to the competitor who gains the highest aggregate score in VHC (2 pts) and HC (1 pt) in Classes 1-19.

HARRISON CUP

Presented by S/Ldr A. G. Harrison.

Awarded to the competitor showing the best bottle of mead in Classes 51-54.

WADEBRIDGE CUP

Presented by the Wadebridge Committee.

Awarded to the competitor gaining the most points in Classes 1-19.

W. H. BOLITHO MEMORIAL CUP

Presented by Dr Mark Hewitt.

Awarded to the competitor showing the most meritorious exhibit in the Show.

H. G. WYATT MEMORIAL CUP

Presented by Mrs Wyatt

Awarded to the exhibitor showing the best exhibit of Cut Comb in Classes 8 and 23.

GREGORY WAX BOWL

Presented by A. J. Gregory

Awarded to the exhibitor showing the best cake of beeswax in Classes 10 and 11.

SHOW COMMITTEE CUP

Presented by W. G. Lyne

Awarded to the exhibitor showing the best exhibit of beeswax in Classes 11, 12 & 32

SHEILA SLEEMAN CANDLESTICK

Presented by Sheila Sleeman

Awarded to the competitor showing the best exhibit of candles in Class 13-15.

TREVOR ROWE MEMORIAL CUP

Presented by Mrs. D. Rowe

Awarded to the competitor gaining the most points in Classes 20-25. (New Entrants)

POMEROY/PRINN CUP

Awarded to the competitor showing the best exhibit in Class 4.

MENABILLY CUP

Presented in memory of Philip Stuart Rashleigh.

Awarded to the competitor showing the best frame suitable for extraction, Class 9.

JACK JULIAN MEMORIAL CUP

Presented by CBKA

Awarded to the winner of Class 34.

WCBKA SCHOOL CHALLENGE SHIELD

Awarded to the *School* winning most points in Classes 26, 27 & 28.

H. WESTLEY MEMORIAL CUP

Awarded to the competitor showing the best exhibit in the Honey Cookery Classes 38 –47

HARRISON ASHFORTH CUP

Awarded to the exhibitor showing the best honey exhibit in the Show.

NURTURE CUP

Awarded to the best exhibit by an individual child in classes 26 and 27.

GEORGE WRIGHT MEMORIAL CUP

Awarded to the Group showing the best entry in class 50

THE BLUE RIBBON OF THE NATIONAL HONEY SHOW

Awarded to the competitor showing the best exhibit overall- provided the aggregate entries exceed 100. The winner of the Blue Ribbon will also receive the W.H. Bolitho Memorial Cup.

Show certificates will be issued for winners of the first five places. All cup winners will also receive an additional certificate and a rosette.

The Blue Ribbon remains the property of the winners; the remaining Cups and Prizes are to be held until May 1st the following year.

TROPHY WINNERS 2025

Harcourt Williams Cup	Grant McTaggart
President's Cup	Molly Earl
Harrison Cup	Zoe Oke
Wadebridge Cup	Kim Fitch
W H Bolitho Memorial Cup	Grant McTaggart
H G Wyatt Memorial Cup	Kim Fitch
The Gregory Wax Bowl	Kim Fitch
The Show Committee Cup	Kim Fitch
Sheila Sleeman Candlestick	Mary Hardman
Trevor Rowe Memorial Cup	Jason Ellway
Pomeroy/Prinn Cup:	Tamsin Harrs
Menabilly Cup	Kim Fitch
Jack Julian Memorial Cup	Geoff Hardman
H Westley Memorial Cup	Paul Eddy
Harrison Ashforth Cup	Grant McTaggart
Nurture Cup	Hannah Bray
George Wright Memorial Cup	WCBKA

WCBKA Schools Challenge Shield: St Catherine's C of E School

The Blue Ribbon of The National Honey Show: Grant McTaggart

The National Honey Show Novice Award: Jason Ellway

SCHEDULE

Entry fees: unless otherwise stated these are £1 per class up to 5 classes and free for all subsequent entries.. Schools and Junior entries are free.

All Classes Open – no restriction on domicile or affiliation. Entrants may enter up to two exhibits in classes 1 – 19, both of which will be judged.

1. Two jars of Light Run Honey
2. Two jars of Medium Run Honey
3. Two jars of Dark Run Honey
4. Two jars of Naturally Crystallised Honey (not stirred)
5. Two jars of Soft Set Honey
6. Two jars of Heather Honey
7. Two jars of Chunk Honey
8. Two cartons of Cut Comb Honey, not less than 200g (7oz) each in gross weight.
9. One Shallow Frame - suitable for extraction (wired or unwired)
10. One Cake of Beeswax – 200-255g (7-9oz) and at least 19mm (3/4in) thick
11. One Cake of Beeswax - over 454g (1lb) and at least 25mm (1in) thick
12. Six blocks of Beeswax 28g (1oz) in weight matching in all respects
13. Three Plain Moulded Beeswax Candles matching in all respects
14. Three Dipped Beeswax Candles matching in all respects
15. Three Patterned Moulded Candles matching in all respects
16. One label for a Honey Jar, to comply with current UK labelling regulations, shown affixed to an empty Honey jar of the corresponding size
17. Composite of three different 454g (1lb) jars of honey. To be chosen from those honeys detailed in classes 1 to 7
18. One “visually obscured” jar of honey – in 454g (1lb) or 340gm (12oz) jar size
Honey to be judged on taste, aroma and viscosity only, but must be free of wax and foreign matter. The sleeve will be provided for obscuring the honey
19. Two sections – round or square.

New Entrant Classes.

Restricted. Only open only to *bona fide* members of CBKA or WCBKA who have not previously entered any classes at previous Bees and Honey Section, Royal Cornwall Shows.

20. One 454g (1lb) jar of Run Honey
21. One 454g (1lb) jar of Naturally Crystallised Honey (not stirred)
22. One 454g (1lb) jar of Soft Set Honey
23. One Carton of Cut Comb, not less than 200gm (7oz) in gross weight
24. Four blocks of Beeswax, 28g (1oz) in weight, matching in all respects.
25. Three Beeswax Candles, dipped or moulded, but all the same

Junior and Schools Classes

Open to any resident of Cornwall who will not have attained the age of 16 on the first day of the Show. Entrants should state their age on the entry form. School entry forms must be made by the supervising teacher, but the exhibit **must** be the work of one or more of the pupils. There will be no entry fee for schools or individual juniors.

26. Two matching jars of clear or naturally crystallised honey of any size produced by an individual child or a school apiary
27. An artistic, decorative or instructive exhibit relating to bees and beekeeping on a base 60cm x 60cm made by an individual child or a school group
28. A backdrop illustrating the theme of Bees and Honey measuring 1m width x 2m length made by more than one child

The use of recycled material is encouraged: the judges will be looking for this, and also originality in the design.

Commercial Classes

No restriction on domicile or affiliation. All jars to be labelled as offered for sale

29. Two matching jars of Run Honey- any colour. Standard squat jars, 454g (1 lb)
30. Two matching jars of Run Honey- any colour. Any other style of jar
31. Two jars of Naturally Crystallised Honey (not stirred) - any style of jar
32. One Commercial Cake of Beeswax over 340 g (12oz) in weight. Cake may be broken for judging at the discretion of the judge
33. Display of Twelve jars of Honey in three groups, four jars in each, all one type of jar To be chosen from Light, Medium, Dark, Naturally Crystallised or Soft Set, labelled as offered for sale.

Home Made Beekeeping Appliances and Photographs Relating to the Subject of Bees and Beekeeping

34. Any original home made Gadget of interest to beekeepers. The appliance **must** have been made by the exhibitor.
35. One Black and White Photograph or Image of postcard size.
36. One Colour Photograph of postcard size.
37. A Sequence of up to **six** Photographs of postcard size mounted on a single card.

Photographs and images to be shown **mounted** on card and with a **caption** of not more than 10 words. Postcard size means 150mm x 100mm (6" x 4").

All photos and/or images must have been taken but not necessarily processed or printed by the exhibitor.

Honey Cookery Classes

38. Cornish Honey Cake, recipe provided
39. Four Honey Chocolate Fairy Cakes, recipe provided
40. Six Honey Biscuits, recipe provided
41. Honey Sweets (toffee, fudge etc) a minimum of two pieces from the same recipe.
42. A loaf of bread containing honey, recipe to be shown.
43. A sweet recipe containing honey, recipe to be shown.
44. A savoury food containing honey, recipe to be shown.
45. One jar of fruit preserve containing honey, recipe to be shown
46. One jar of chutney containing honey, recipe to be shown
47. One jar of honey lemon curd, recipe to be shown.

Crafts

48. An aesthetic item with a bee or pollinator theme, for example embroidery, painting, drawing, felting, knitting, crochet, wax flowers, woodcraft etc
49. An item using wax for domestic or personal use, for example furniture polish, wax wraps, lip/skin balms, soap

Group Entry

Open to CBKA groups and WCBKA only

50. A display of honey, beeswax and honey or beeswax products in a space not exceeding 900mm (36") square by 1200mm (48") high to include but not restricted to at least four items from the list below:
 - One jar Run Honey
 - One jar Set Honey
 - One Shallow Frame suitable for extraction (wired or unwired)
 - One Carton of Cut Comb not less than 200g (7oz) gross weight
 - Cake of Beeswax – as class 10
 - Four blocks of Beeswax 28g (1oz) in weight, matching in all respects
 - Two matching Beeswax candles, not rolled

Explanatory labels and decorations may be used and items sold commercially may carry the producers' branding

Mead, Beers and Non-alcoholic Beverages

No restriction on domicile or affiliation.

51. One bottle Dry Mead
52. One bottle Sweet Mead
53. One bottle Metheglin
54. One bottle of Fruit Mead
55. One bottle of Beer, brewed with honey.
56. One bottle of a Non-alcoholic Beverage, made with honey (recipe to be shown).

NB: Do not attach identifying labels to bottles, only the small class and entrant number labels. Labels may be brought to the show for attaching *after* judging. Please attach the spare class and entrant number label to these.

RECIPES for CLASSES 38, 39 and 40.

Cornish Honey Cake - Class 38

Ingredients

- ❖ 250g clear honey, plus three extra tablespoons to glaze
- ❖ 225g unsalted butter
- ❖ 100g dark muscovado sugar
- ❖ 3 large eggs, beaten
- ❖ 300g self-raising flour
- ❖ 1 tsp ground ginger

- ❖ Preheat oven 160c/140c fan/gas 4

1. Grease and line 20cm round loose bottomed cake tin
2. Cut butter and put into pan with honey and sugar
3. Melt over low heat.
4. When liquid, boil for one minute.
5. Leave to cool for 15 – 20 minutes.
6. Add beaten eggs and stir
7. Sift flour and ground ginger into bowl and add eggs and honey mixture.
8. Beat to a batter.
9. Bake for 50 minutes – one hour.
10. Glaze with additional honey whilst still warm.

Honey Chocolate Fairy Cakes – Class 39

Ingredients

- ❖ 50g butter
- ❖ 75g honey
- ❖ 75g self raising flour
- ❖ 1 egg
- ❖ 1 tsp vanilla extract, or orange if preferred
- ❖ 2 tbs cocoa powder (not drinking chocolate)
- ❖ Preheat the oven to 180C/160C fan/gas 4;

Topping: buttercream, melted chocolate or whatever you prefer

1. Prepare a baking tin with 6/7 cupcake cases
2. Sift the flour and cocoa powder together
3. Beat the egg and add the vanilla or orange extract
4. Beat the butter and honey together in a bowl until pale and creamy
5. Add beaten egg, beating in well
6. Slowly sift in the flour and cocoa powder, folding in until all is thoroughly mixed
7. Spoon the mix into cupcake cases, filling each not quite to the top
8. Bake for 20-25 minutes
9. Set aside to cool then cover the top of each cake with your chosen topping or other decorations as you prefer

NOTE: This recipe makes 6-7 fairy cakes from which you may choose the 4 best to display

Honey Biscuits Class 40

Ingredients:

- ❖ 250g self raising flour
- ❖ 100g baking fat/butter,
- ❖ 75g soft brown sugar,
- ❖ 11g ground ginger,
- ❖ 100g runny honey,
- ❖ 8g ground cinnamon,
- ❖ 5g bicarbonate of soda,
- ❖ 1 fresh egg (just the yolk.)
- ❖ Preheat the oven to 190C/170c fan/gas 5

1. Place the baking fat/butter, sugar, honey, ground cinnamon and ground ginger into a saucepan and place onto the heat
2. Allow the baking fat/butter to completely melt, mix well
3. Set aside to cool
4. Add the flour, soft brown sugar and bicarbonate of soda to the cooled mixture and mix well
5. Add the egg yolk, turn out onto a work surface & knead to a firm dough
6. Roll the mixture into equal sized balls
7. Place onto a parchment paper-lined baking tray 3" apart to allow the biscuits to spread during cooking
8. Cook for 8-10 minutes

