



EssexBeekeepers'Association

Registered Charity 1031419

133rd Annual EBKA Honey Show 2022

Orsett Showground, Thurrock RM16 3JU

Saturday 3rd September 2022

The Annual EBKA Honey Show is now back to encourage you to present your produce for judging at the Orsett Show, Thurrock

In order to reduce the handling of cash, the committee has decided that the payment of entry fees has been suspended, but there will still be the monetary prizes for those awarded first, second and third in the various classes.

Similarly, **online entry forms** will be available for use this year.

Labels for fixing to exhibitor's entries will be supplied by the Show Secretary and posted to the exhibitor's home address prior to the Show.

Enter as many 'free' classes as you can to make this a unique and memorable return to normality. The Show Classes have, in some instances, been amended, although most are similar to previous years.

SHOW SCHEDULE

Important things you need to know

Entries should be delivered for setting up by 11am on Friday 2nd September.

Setting up of exhibits from 9am to 12noon

Entries will be judged on the 2nd, and all entries must be collected at the close of the show on Saturday 3rd.

JUDGES: Sue Carter and Bill Fisher.

SHOW SECRETARY: Michael Webb. - chairscebka1@virginmedia.com

RECIPES: Use only those in this Show Schedule.
Take careful note of measurements as they are only in metric.

DELIVERY OF ENTRIES: All entries should be delivered to the EBKA marquee at the Orsett Showground RM16 3JU on Friday 2nd September by 11.00am at the latest.

Divisions may wish to collate members' entries beforehand and bring them to the showground in order to assist and reduce the number of contacts.

ENTRY FORMS: To be completed online at www.ebka.org by Friday 26th August 2022.

ENTRY FEES: No entry fees are being charged this year.

TROPHY WINNERS: Trophies will be presented by the EBKA President at the 2022 Conference.

Prize-winners from the 2019 show are asked to bring their trophies to the beekeeping marquee on Friday 2nd September.
Should this prove difficult, please contact the Show Secretary.

Labelling Regulations

HONEY:

For the purpose of the this show all classes requiring the Exhibitor's own labels must comply with the following requirements which must all appear on the **same** label:-

- 1) The word HONEY which may be prefixed with the type of honey and/or area of origin. e.g. *Essex Honey*.
- 2) The metric weight must appear – figures to be at least 4mm high for 454 & 227g weights. If the imperial weight is shown it must be in close proximity to the metric and be less prominent. The 'e' symbol if used will be ignored.
- 3) Your name and address must appear on the label.
- 4) The country of origin must be shown on the label. e.g. 'Produce of the U.K' The country name alone at the end of your address is not sufficient.
- 5) A 'best before' date must appear on the label (suggest 2-5 years), **or**, an indication of where it can be found e.g. for 'best before' see base of jar. If the date is given in full i.e. date, month and year there is no need for a lot number.

OTHER PRODUCE FOR SALE:

Beeswax, candles and polish, etc. must comply with the statutory warning labels appropriate to the product.

EBKA SHOW CLASSES

For all classes make careful note of the relevant instructions within the Rules

GIFT Classes 1 to 3

Rules 2 and 7 in particular apply: Exhibits will either be donated to St Francis Hospice or given to support the show. Your own labels must be supplied (but not stuck on jars and sections).

- | | |
|----------|---|
| 1 | One section of comb honey. |
| 2 | One 454g jar of clear honey, any colour. |
| 3 | One 454g jar of crystallised honey, natural or soft set. |

MISCELLANEOUS Classes 4 - 13

Rules 6 and 7 in particular apply: (6) When a class requires the staging of more than one exhibit of the same kind, the containers (when used) and the exhibits shall be matching in all respects, however mould marks are not relevant.

(7) Extracted honey must be exhibited in clear squat glass jars of British Standard pattern, which must contain a minimum of 454g of honey, and must be closed with standard lacquered commercial or white plastic screw caps. Frames for extraction must be in a bee-tight showcase without lacing or edging. Sections to be shown in cases, glazed on each side, laced if desired to show a clear central area of 80mm x 80mm.

- | | |
|------------|--|
| 4 | One pair of comb honey sections. |
| 5 | One frame, any size, of extractable honey. |
| 6 | Two 454g jars of light clear honey. |
| 7 | Two 454g jars of medium clear honey. |
| 8 | Two 454g jars of dark clear honey. |
| 9 | Two 454g jars of crystallised honey, natural set. |
| 10 | Two 454g jars of crystallised honey, soft set. |
| 11A | One plastic container of cut comb honey, not set or crystallised, between 200g & 255g (gross wt). |
| 11B | One plastic container of crystallised cut comb honey, between 200g & 255g (gross wt). |
| 12 | Two jars of chunk honey in 454g jars. |
| 13 | One cake of beeswax, not less than 454g in weight, and not less than 25 mm thick |

MEAD Classes - 14 - 15

Rules 8 & 10 in particular apply: (8) Mead is to be made of honey and water by a process of fermentation and exhibited in clear glass bottles having a capacity of 75cl and free from any lettering and other marking. Stoppers must be flanged - either natural cork, or cork with tops of white plastic.

(10) Neither alcohol nor flavouring may be added to mead, but additions such as acids, nutrients and tannin may be used.

- | | |
|-----------|----------------------------------|
| 14 | One bottle of sweet mead. |
| 15 | One bottle of dry mead. |

HONEY Classes 16 - 18

Rule 16 in particular applies: Classes 16, 17 and 18 are only for beekeepers who have kept bees for **less than five years.**

- | | |
|-----------|---|
| 16 | Two 454g jars light clear honey. |
| 17 | Two 454g jars of medium clear honey. |
| 18 | Two 454g jars of dark clear honey. |

NOVICE Classes 19 - 21

Rule 4 in particular applies: A novice is an exhibitor in one of the 3 novice classes who has not before won a prize in the EBKA Annual Essex Show for the specific novice class entered i.e. clear honey, set honey or wax.

- | | |
|-----------|--|
| 19 | Two 454g jars of clear honey, any colour. |
| 20 | Two 454g jars of crystallised honey, natural or soft set. |
| 21 | One cake of beeswax, between 99g & 128g in weight. |

| CAKES | |
|-----------------|---------------------------------|
| Classes 22 - 25 | See recipes at end of schedule. |
| 22 | One Honey Fruit cake. |
| 23 | Six Honey Nut Cookies |
| 24 | Spiced Honey Drizzle Cake |
| 25 | Four Apricot and Honey Scones. |

| JUNIOR Classes 26 - 28 | Rule 5 in particular applies: The upper age limit in junior classes is sixteen years. See recipes at end of schedule. |
|------------------------|--|
| 26 | One Honey Fruit cake. |
| 27 | Six Honey Nut Cookies. |
| 28 | Spiced Honey Drizzle Cake |

| CONFECTIONERY | |
|----------------------|------------------------------------|
| Classes 29 - 31 | See recipes at end of schedule |
| 29 | Six pieces of honey fudge. |
| 30 | Six pieces of honey cinder toffee. |
| 31 | Honey and Malt wholemeal loaf |

| JUNIOR | Rule 5 in particular applies: The upper age limit in junior classes is sixteen years. |
|--------|--|
| 32 | A poster about beekeeping. |
| 33 | <p>Divisional composite Class to be shown by no fewer than three members of any one Division: - one cake of beeswax, 99g to 128g, and three of the following:</p> <ul style="list-style-type: none"> - one 454g jar of clear honey, any colour; - one 454g jar of crystallised honey natural set; - one section of honey; - one shallow comb for extraction; - flowers made from beeswax. |
| 34 | Decorative display of honey products, beeswax items, (mead optional). Base not to exceed 50cm x 35cm. Weight of honey to be not less than 2.73kg (6lb). Jars of any shape or size may be used. Beeswax wraps not accepted. |
| 35 | A pair of candles made of beeswax by casting in a mould. (one to be lit by the judge). |
| 36 | A pair of candles made of beeswax by any method other than casting in a mould (one to be lit by the judge). |
| 37 | <p>A practical invention by the exhibitor directly related to beekeeping and not previously given an award in a honey show. No live bees.</p> <p>A typed description for use of the device to accompany the exhibit.</p> |

| HONEY | Rules 6, 7 and 15 in particular apply: All labels must comply with the relevant legislation relating to sales to the public. See 'Labelling Regulations' on page 2 of this Schedule. |
|-------|--|
| 38 | Twelve 454g jars of clear honey all one colour; all jars to be labelled with exhibitor's own label. Attractiveness will be taken into account. |
| 39 | Twelve 454g jars of naturally crystallised or soft set honey all one colour; all jars to be labelled with exhibitor's own label. Attractiveness will be taken into account. |

| JUNIOR | Rule 5 applies: The upper age limit in junior classes is sixteen years. |
|--------|---|
| 40 | One colour photograph UNMOUNTED of any size related to beekeeping – not judged on photo excellence. |
| 41 | One colour photograph UNMOUNTED of any size related to beekeeping - not judged on photo excellence. |

| | |
|--|--|
| MELOMEL & METHEGLIN Classes 42 - 45 | Rules 8, 9 & 10 in particular apply: Melomel & Metheglin to conform to the same display rules as mead (see Rule 8) but a label is to be affixed by the exhibitor just below the shoulder of the bottle listing the contents and whether sweet or dry. No alcohol may be added, but additions such as acids, nutrients and tannin may be used. |
| 42 | One bottle of sweet Melomel |
| 43 | One bottle of dry Melomel. |
| 44 | One bottle of sweet Metheglin |
| 45 | One bottle of dry Metheglin. |
| HONEY LABEL | Rule 15 applies: All labels in Classes 38, 39 & 46 must comply with the relevant legislation relating to sale to the public. See "Labelling Regulations" at front of schedule. |
| 46 | Honey Label. A standard label, actual size, produced in any medium, to comply with current UK regulations displayed on a standard empty 454g, 340g or 227g honey jar . |
| CANDLES | |
| 47 | A pair of coloured beeswax candles to be made by any method other than rolling. |
| CANDLES Junior Class | Rule 5 applies: The upper age limit in junior classes is sixteen years |
| 48 | Two identical rolled beeswax candles made of any colour and any size using commercially available foundation. |
| POLISH | Rule 18 applies: Any recipe containing beeswax may be used. Polish must be in a pot/ jar designated for wax. Entry must comply with the legal requirements for polish. The recipe to accompany the entry. |
| 49 | Beeswax Polish. |
| FLORAL CLASSES | |
| 50 | Vase of Flowers: Approximately 65cm wide x 65cm high when viewed from the front and suitable for decorating the Honey Show marquee. Predominately 'pollination friendly' flowers. |
| 51 | The Aparist's Garden. A garden produced by members of a Division for enhancing the outside of the marquee. The garden to be maximum of 1 metre deep by at least 1 metre in length. Gardens containing flowers attractive to honeybees will attract extra marks; other flowers may be used exclusively or in combination with bee-attractive flowers. The top six gardens contributing points for their Division towards the President's Cup. The setting up, security and breaking down of the gardens remains the responsibility of the exhibiting Division. |
| NEEDLEWORK - SEWING | Rule 19 applies: Any medium with a max. size of A5 (148 x 210mm or 5.8 x 8.3in) or max 180mm / 7in diameter depicting any connection with the life of the honeybee. Any fabric. Stitching to cover at least 1/3rd of the fabric. Kits permitted for under 16's. Finished item may be mounted or unmounted. |
| 52A | Needlework - Sewing: Any medium may be used, silk, wool, cotton, ribbon, etc. to produce an artistic work with a maximum size of A5 or, if circular, a maximum diameter of 180mm. The work may be framed or left on the loom/frame as you wish. Title permitted. The back of the work must be accessible for inspection. A detailed description of the item may be displayed after judging. |
| NEEDLEWORK - KNITTING & CROCHET | Rule 20 applies: Finished work with max size 305 x 254m (12 x 10in) or max 280mm (11in) diameter, depicting any connection with the life of the honeybee. Subject matter to cover at least 1/3rd of the finished work. Kits permitted for under 16's. |
| 52B | Needlework - Knitting and Crochet: Any medium may be used, silk, wool, cotton, ribbon, etc. to produce an artistic work with a maximum size of 305 x 254m or 12 x 10in or , if circular, a maximum diameter of max 280mm / 11in. The back of the work must be accessible for inspection. Title permitted. A detailed description of the item may be displayed after judging |

SPECIAL AWARDS

The Show Committee reserves the right to award or withhold any of the following cups and trophies.

| | |
|--------------------------------|---|
| Burt Challenge Cup | Best in classes 11A and 11B (cut comb) |
| Cowan Vase | Best in classes 1 and 4 (section) |
| Dearman Cup | Class 39 (12 jars naturally crystallised or soft set) |
| Ford Trophy | Most points in Classes 2, 3, 6, 7, 8, 9, 10 & 12 (honey) |
| Horton Cake Cup | Best entry in 22 and 26 (fruit cake) |
| Memorial Cake Knife | To be retained by the winner of the Horton Cake Cup as a permanent token of their prowess. This is presented annually through an endowment made by friends of the late Mrs M Horton. <i>(Honorary Life Member of EBKA and Central Association of Beekeepers)</i> |
| Mallinson Cup | Best exhibit in classes 35 and 36 (cast & uncast candles) |
| Ongar Cup | Class 5 (extractable frame) |
| President's Cup | Presented to the division whose members gain the highest number of points in all classes. |
| Holmes Cup | Presented to the exhibitor with the highest number of points in all classes. |
| Tidswell Challenge Bowl | Most points in classes 1 to 12 (all honeys) |
| Jersey Cup | Best cake of beeswax in Classes 13 |
| W.B.C Cup | Highest number of points in Classes 23, 24 and 29 (biscuits, spiced honey drizzle cake and fudge) |
| Devall Award | Novice gaining the highest number of points in all classes and who has won a prize in Classes 19-21 . |
| Essex Chronicle Cup | Class 38 (12 jars clear) |
| BBKA Blue Ribbon | For the best exhibit in the Show when over 100 entries are exhibited. |
| Marconi Trophy | Best sweet mead (Class 14) |
| A F Gunn Jubilee Shield | Best metheglin (Classes 44 and 45) |
| Walden Wine Shield | Best melomel (Classes 42 and 43) |
| G A Taylor Mazer | Best dry mead (Class 15) |
| Archie Horton Award | For most points in classes 35, 36 & 47 (candles) |

PRIZES

| Classes | First | Second | Third |
|---|-----------------|-----------------|-----------------|
| 1 - 50 + 52A and 52B (except 11A, 11B, 32, 33, 34) | £ 5 | £ 3 | £ 2 |
| 11A, 11B & 32 | £ 6 | £ 3 | £ 2 |
| 33 | £ 10 | £ 8 | £ 5 |
| 34 | £ 20 | £ 10 | £ 5 |
| 51 | £ 20 + 6 points | £ 15 + 5 points | £ 10 + 4 points |

EBKA SHOW SCHEDULE - RECIPES

NB: All quantities in metric

HONEY FRUIT CAKE – Classes 22 (Adult) and 26 (Junior)

NOTE: This recipe will make two 15cm (6in) cakes- select one for your entry and enjoy the other!

| | |
|-------------------------------------|---------------------------------------|
| 225g margarine | 150g soft light brown sugar |
| 125g honey | 3 eggs |
| 350g self raising flour | 60ml milk |
| 350g mixed dried fruit | Grated rind of half a lemon or orange |
| Flaked almonds to sprinkle over top | |

Put the honey, sugar and 30ml of milk in a basin and stand in a warm place until it has melted and the sugar dissolved. Allow to cool before using.

Cream the margarine with the sugar and honey mixture and beat well.

Beat the eggs and add them gradually, beating well.

Fold in the fruit, grated rind and the sifted flour.

Add milk as required to give a soft dropping consistency.

Place the mixture in two greased and lined tins, sprinkle a few flaked almonds on the top and bake at 135°C / 275°F / gas mark 1 for 1¼ hours or a little longer.

Allow to cool for about 10 minutes then carefully turn on to a wire rack to cool.

HONEY NUT COOKIES – Classes 23 (Adult) and 27 (Junior)

| | |
|---------------------|-------------------------|
| 125g margarine | 225g Self raising flour |
| 125g demerara sugar | pinch of salt |
| 1 egg, beaten | 50g chopped mixed nuts |
| 15g honey | |

Cream the margarine with the sugar, then beat in the egg and honey.

Sift flour and salt together, gradually beat into the creamed mixture, add the nuts and mix to form a soft dough.

Roll into balls the size of walnuts.

Place on a greased baking sheet well apart and flatten slightly with a wet fork.

Bake for about 15 mins. at 350°F / 175°C / gas mark 4.

Exhibit six cookies.

SPICED HONEY DRIZZLE CAKE – Classes 24 (Adult) and 28 (Junior)

| | |
|---|-----------------------------|
| 100g salted butter , plus extra for the tin | 100g light brown soft sugar |
| 100g runny honey | 1 large egg |
| 100ml milk | 1 tsp mixed spice |
| ½ tsp ground ginger | 150g self-raising flour |

For the glaze:

| | |
|-------------------|-----------------|
| 25g salted butter | 25g runny honey |
|-------------------|-----------------|

Heat oven to 180°C (160°C fan) / 350°F / gas mark 4.

Butter and line a 900g loaf tin with baking parchment.

Beat the butter and sugar with an electric whisk until creamy.

Whisk in the honey, egg, milk, spices and a pinch of salt (don't worry if it curdles slightly, it will become a loose batter), then fold in the flour.

Tip into the prepared loaf tin and bake for 45 mins until a skewer inserted in the middle comes out clean.

Leave the cake to cool for 10 mins, then transfer to a wire rack to cool completely.

For the glaze, melt the butter and honey in a small pan until smooth.

Leave to cool until thickened, then drizzle over the top of the cooled cake.

Leave to set.

APRICOT AND HONEY SCONES – Class 25

| | |
|-------------------------|--|
| 450g self-raising flour | 56g - 84g Beekeeper's own honey to taste |
| 20g baking powder | 125g soft margarine |
| 1 egg beaten | 50g chopped apricots |
| Semi skimmed milk | |

Warm the honey and 57ml of the milk over a low heat until dissolved. Cool.
Pour into a measuring jug and add the beaten egg and sufficient milk to make up a full 256ml of liquid.

Sieve the flour with the baking powder and rub in the margarine.

Stir in the chopped apricots. Make a well in the centre and pour in the liquid.

Mix with a round bladed knife to form a soft dough, knead until smooth.

Roll out 20mm thick and cut into 15 rounds using a 57mm fluted cutter.

Place close together on a lined baking sheet and brush tops with milk.

Bake in a pre-heated oven at 200°C (180°C if fan) / 390°F / gas mark 6 for 10-12 mins until golden top and bottom. Leave to cool.

HONEY FUDGE – Class 29

| | |
|------------------------------------|---------------------|
| 450g sugar | 15g of honey |
| 1 small tin (170g) evaporated milk | 5ml vanilla essence |
| 50g butter or margarine | |

Mix ingredients well.

Bring to the boil and then raise the temperature very slowly to 115°C / 240°F / soft ball, stirring carefully all the time.

Remove from the heat and stir until it begins to thicken, then beat well and pour quickly into a buttered tin.

Cut when firm.

HONEY CINDER TOFFEE – Class 30

| | |
|-----------------------|------------------------|
| 150g granulated sugar | 50g honey |
| 15ml water | 5g Bicarbonate of Soda |

Spread sugar over base of saucepan, add honey and 1 tbsp water.

Bring to the boil while stirring gently to allow sugar to dissolve.

Once temperature reaches 150°C / 300°F (hard crack) quickly add bicarbonate of soda and stir vigorously until just mixed in.

This mixture will be **very hot** and will burn if in contact with skin.

Pour the foaming mixture into a silicon mould about 15x15cm or 20x20cm.

Let it stand without disturbing until cold (a few minutes).

Break into pieces and keep in an airtight container.

HONEY AND MALT WHOLEMEAL LOAF – Class 31

| | |
|----------------------------------|------------------|
| 450g strong wholemeal flour | 50g fresh yeast |
| 10g honey | 5g sea salt |
| 10g malt | 20g veg. lard |
| 1 x 200mg Vit C tablet (crushed) | 200ml warm water |

Crumble the yeast into the warm water and add the malt and Vit. C.

Thoroughly mix. Crush the sea salt and rub into the flour with the vegetable lard.

Make a well in the flour. Now add honey to the yeast mix.

Add this liquid to the flour and mix.

Knead the dough - adding a little more flour if too wet, or a little more warm water if too dry.

Divide the dough into two equal parts (preferably by weighing).

Shape each piece and place into greased 450g loaf tins.

Cover tins with lightly oiled polythene and leave in a warm place to rise.

Whilst dough is rising, preheat oven to 230°C / 450°F / gas mark 8.

Allow dough to rise until the crest of the dome is about 25mm higher than the tin.

Bake for approximately 35 minutes

- checking after 20 minutes that top is not browning too quickly (turn down heat if it is).

Loaf is ready when it turns out of tin easily and has a hollow sound when tapped on its bottom.

Choose the better of your two loaves for your entry in the Show (if you can't make up your mind, make two entries and enter them both).

NOTE: If fresh yeast is not available then use dried yeast according to the directions on its packet. Different types need different treatment.

Vit. C is not essential but it helps the fermentation.

RULES for entry for EBKA Annual Honey Show

- 1 Open to all classes of membership, Member's family and Associates of the Essex Beekeepers Association, and Junior members of EBKA and BBKA only.
- 2 Exhibits in the Gift classes will either be donated to St. Francis Hospice or given to support the show. Your own labels must be supplied (but **not** stuck on jars and sections)
- 3 Exhibitors shall not take more than one award in a class where multiple entries are made.
- 4 **A novice** is an exhibitor in one of the 3 novice classes who has not before won a prize in the Essex Show for the specific novice class entered i.e. clear honey, set honey or wax.
- 5 The upper age limit in **junior** classes is sixteen years.
- 6 When a Class requires the staging of more than one exhibit of the same kind the containers (when used) and the exhibits shall be matching in all respects, however mould marks are not relevant.
- 7 **Extracted honey** must be exhibited in clear squat glass jars of British Standard pattern, which must contain a minimum of 454g of honey, and must be closed with standard lacquered commercial or white plastic screw caps. Frames for extraction must be in a bee-tight showcase without lacing or edging. Sections to be shown in cases, glazed on each side, laced if desired to show a clear central area of 80mm x 80mm.
- 8 **Mead** (classes 14 & 15) is to be made of honey and water by a process of fermentation and exhibited in clear glass bottles having a capacity of 75cl and free from any lettering and other marking. Stoppers must be flanged - either natural cork, or cork with tops of white plastic.
- 9 **Melomel & Metheglin** (classes 42-45) to conform to the same display rules as mead (see Rule 8) but a label is to be affixed by the exhibitor just below the shoulder of the bottle listing the contents and whether sweet or dry. No alcohol may be added.
- 10 Neither alcohol nor flavouring may be added to mead, but additions such as acids, nutrients and tannin may be used.
- 11 Only labels supplied by the Show Secretary must be fixed by the exhibitor to their exhibits. Labels must not be altered by the exhibitor. Labels should be fixed to jars and bottles to leave about 12 mm between the label and the bottom of the vessel. Show cases, section cases, and cut-comb containers shall be labelled in the top right hand corner of the transparent face of the case or containers. A duplicate label shall be fixed to the frame or section. For wax and confectionery, labels shall be fixed to both exhibit and container or plate. Only classes 38, 39 and 46 are to be labelled as for sale (see rule 15).
- 12 Points will be awarded as follows: First prize - 6, Second - 5, Third - 4, Very Highly Commended - 3, Highly Commended - 2, Commended - 1.
- 13 **Delivery of Exhibits:** If not posted to the Show Secretary, then all exhibits must be delivered to the Beekeeping Marquee at the Orsett Showground between 9am and 11am on the Friday immediately preceding the show.
In all cases the collection of exhibits after the show is the responsibility of the exhibitor.
- 14 **Entry forms: Entry forms this year must be completed online. Submitted entry forms must be received by the Show Secretary by Friday 26th August.** Entries received after that date will not be accepted. For those members who may have difficulties in using this method of transmission should contact their Divisional Secretary for assistance. You can access the **Show Schedule** on www.ebka.org and the **Entry Form** will be sent to all members by mailshot.
- 15 All labels in Classes 38, 39 & 46 must comply with the relevant legislation relating to sale to the public. See "Labelling Regulations" at the front of this schedule.
- 16 Classes 16, 17 and 18 are only for beekeepers who have kept bees for less than five years.
- 17 **Confectionery** to be covered with clear plastic covers supplied when the exhibits are delivered to the Beekeeping marquee at the Orsett Showground and provided free of charge (but not to be taken away when the exhibit is collected).
- 18 Any recipe containing beeswax may be used. Polish must be in a pot/jar designated for wax. Entry must comply with the legal requirements for polish. The recipe to accompany the entry.
- 19 Any medium with a max. size of A5 (148 x 210mm or 5.8 x 8.3in) or max 180mm / 7in diameter depicting any connection with the life of the honeybee. Any fabric. Stitching to cover at least 1/3rd of the fabric. Kits permitted for under 16's. Finished item may be mounted or unmounted
- 20 Finished work with max size 305 x 254mm (12 x 10in) or max 280mm (11in) diameter, depicting any connection with the life of the honeybee.
Subject matter to cover at least 1/3rd of the finished work. Kits permitted for under 16's.