

APICULTURE – Section 12

Please use entry form on page 36 for all Apiculture entries.

Please note new entry closing dates, delivery and judging dates

CHIEF STEWARD: Jack Mayhew 0435 924 561

STEWARDS: Noel Grech, Andrew Scarsbrook



Please read the Conditions of Entry.

- **ENTRY FEE:** \$3.00 per class (**Exhibitors are limited to 2 entries per class**) Payment by cheque (to Hawkesbury District Agricultural Association), EFTPOS, Credit Card, or cash ONLY.
- **ENTRIES CLOSE: THURSDAY 16th April 2026 at 4.30pm**
- **NO LATE ENTRIES**
- **DELIVERY OF EXHIBITS:** Honey Exhibits in this Section will be accepted in the Office during Office Hours up to and including **SATURDAY 18th April** and in the PHILIP CHARLEY PAVILION from 12.00 noon until 4.00pm on **SATURDAY 18th April**.
All baked items (classes 12037-12040) to be delivered on WEDNESDAY 22nd April to the Philip Charley Pavilion between 8.00am – 10.00am or Tuesday afternoon by arrangement to the office.
- **JUDGING: SUNDAY, 19th April** from 9.30am. **Cooking classes will be judged on Wednesday 22nd April**
- **PRIZES:** 1st \$15.00 2nd \$10.00, 3rd \$5.00 plus ribbons. *Fees and prizes include GST*
- **COLLECTION OF EXHIBITS: SUNDAY 26th April** between 4.30pm & 5.00pm. **No Vehicles will be permitted to enter the showgrounds for the collection of exhibits prior to 4.30pm.** Prizewinners can collect Prizemoney during the 3 days of the Show at the Cashier's Office or after the Show at the Secretary's Office (Mon to Friday between 10.00am -4.00pm) until **FRIDAY 29th MAY**.

SPONSORS:

Steritech Pty Ltd – Sterilization and Decontamination Technologists to the beekeeping industry

Hornsby Bee Keeping Supplies – For all your Bee Keeping needs.

E.C. Tobin & Sons Apiary Supplies, Raglan - Beekeeping Equipment suppliers.

Lockwood Beekeeping Supplies

REGULATIONS: Applicable to all categories

Competition conducted in accordance with ASC guidelines

1. Exhibits must be the bona fide production of the Exhibitor's Apiary.
2. All exhibitors must supply their registration number on the statutory declaration form.
3. All honey exhibits must be protected from bees and jars washed before delivery.
4. Incorrect class entries will be forfeited and cannot be transferred into another class. Missed entries cannot be substituted by another entry.
5. Any Exhibitor may compete in Open Category "D" and points awarded will be added to the totals achieved in their respective categories.
6. **All exhibitors must complete and sign a "Statutory Declaration" when delivering their exhibits. Forms will be provided upon delivery. See page 14.**
7. All honey exhibits must be in 375g glass food jars which hold 500g of honey or 250g of pollen with **white plain caps (not tamper proof)**.
8. All honey Meade must be exhibited in 750ml **clear** wine bottles (not coloured).

Category A - Schools

Class 12001 Liquid honey, light, 3 x 500g jars

Class 12002 Liquid honey, medium, 3 x 500g jars



Class 12003 Liquid honey, dark, 3 x 500g jars
 Class 12004 Chunk honey, 3 x 500g jars
 Class 12005 Candied honey, 3 x 500g jars
 Class 12006 Creamed honey, 3 x 500g jars
 Class 12007 Half frame of not less than 300 sq. cm.
 Class 12008 Full frame of honey, not less than 600 sq. cm
 Class 12009 Cut Comb 3 x 450gm Cut Comb
 Class 12010 Beeswax, 1 block not less than 500g
 Class 12011 Beeswax, decorative, moulded or sculptured, 2 models
MOST SUCCESSFUL SCHOOL APICULTURE EXHIBITOR – Ribbon & Card

Category B – Small Producers -less than 20 hives

Class 12014 Liquid honey, light, 3 x 500g jars
 Class 12015 Liquid honey, medium, 3 x 500g jars
 Class 12016 Liquid honey, dark, 3 x 500g jars
 Class 12017 Chunk honey, 3 x 500g jars
 Class 12018 Candied honey, 3 x 500g jars
 Class 12019 Creamed honey, 3 x 500g jars
 Class 12020 Half frame of Honey not less than 300 sq. cm.
 Class 12021 Full frame of honey, not less than 600 sq. cm.
 Class 12022 Cut Comb 3 x 450gm Cut Comb
 Class 12023 Beeswax, 1 block not less than 500g
 Class 12024 Beeswax, decorative, moulded or sculptured, 2 models



MOST SUCCESSFUL SMALL APICULTURE EXHIBITOR- Ribbon & Card

Category C – Commercial Producers - more than 20 hives

Class 12025 Liquid honey, light, 3 x 500g jars
 Class 12026 Liquid honey, medium, 3 x 500g jars
 Class 12027 Liquid honey, dark, 3 x 500g jars
 Class 12028 Chunk honey, 3 x 500g jars
 Class 12029 Candied honey, 3 x 500g jars
 Class 12030 Creamed honey, 3 x 500g jars
 Class 12031 Half frame of Honey not less than 300 sq. cm.
 Class 12032 Full frame of honey, not less than 600 sq. cm.
 Class 12033 Cut Comb 3 x 450gm Cut Comb
 Class 12034 Beeswax, 1 block not less than 500g
 Class 12035 Beeswax, decorative, moulded or sculptured, 2 models
 Class 12036 Pollen, 2 x 250g jars



MOST SUCCESSFUL COMMERCIAL APICULTURE EXHIBITOR- Ribbon & Card

Category D - Open (not limited to Apiarists) – Cooking and Honey Meade

- Biscuits and Cakes entered in the cooking section points will be added to Apiculturist's scores.
- Honey imparts the **flavour** to the cooked item.

*****PLEASE NOTE: Cooking classes will be judged on Wednesday 22nd April. Goods to be delivered of Wednesday morning to the Philip Charley Pavilion between 8.00am – 10.00am or Tuesday afternoon by arrangement to the office.**

Class 12037 Honey Cake made to SPECIFIED recipe below (no cake mixes and no icing).

Recipe is compulsory for all entrants in class 12037

Plain Honey Cake

Ingredients

227g self-raising flour	227g Yellow Box honey
133g butter	2 eggs
Pinch of salt	

Method

Cream together butter and honey. Beat eggs well and add alternately with sifted flour and salt. If needed, add a little milk. Bake in a lined greased round tin in a moderate oven for approximately 1 1/4 hrs. (165 – 190mm diameter tin)

Class 12038 Honey biscuits plate of 6 (no fillings or icing). - Open class

School Based baking competition

Class 12039 Honey biscuits plate of 6 (no fillings or icing).

To be baked by a secondary school class- stages 4 -6.

Recipe is compulsory for all entrants in class 12038 & 12039.

Plain Honey Biscuits

Ingredients

6 Tablespoon Butter	1/2 cup Castor Sugar
1 Egg	1 Tablespoon Honey,
1 3/4 cup self-raising flour	

Method

Beat butter and sugar to a cream. Add eggs and beat well. Add honey while beating well. Sift flour and salt together and add to mixture gradually. Mix well.

Roll small pieces of mixture into balls and place on a greased tray. Mark with a fork dipped in flour. Bake in a moderate oven until a rich brown colour.

Class 12040 Plate of 6 honey slices to own recipe, max 4cm square

Honey Meade

Class 12041 Honey Meade, dry- 2 x 750ml bottles

Class 12042 Honey Meade, sweet- 2 x 750ml bottles

**MOST SUCCESSFUL APICULTURE EXHIBITOR in ALL CATEGORIES JOHN WILLIAMS
MEMORIAL -ROSETTE**

**### ENTRIES INTO THE COOKING AND MEADE CLASSES DO NOT REQUIRE A STATUTORY
DECLARATION FORM**