Callington Lions Club

Registration No. 1181024

Callington Honey Fair
3rd October 2026

Honey Show

Show Secretary: Gillian Searle

Judges

Honey Classes: Bruce Henderson Smith

Honey Cookery: Allison Gribble

Background

Callington's Honey Fair is a tradition steeped in centuries of history, with its roots stretching all the way back to 1267, when King Henry III granted the town a market charter allowing annual fairs to take place.

While early fairs faded over time, the Honey Fair as we recognise it today became established in the 19th century, forming part of a wider tradition of honey markets across South East Cornwall.

The event continued for many years before disappearing during the 1940s, only to be revived in 1978 by local businessman John Trewithick. Just a year later, the fair was taken on by Callington Lions, who have organised and developed it ever since, helping it to grow into one of Cornwall's largest and most loved street events.

Today, Callington proudly remains the only town in Cornwall to retain the name "Honey Fair", celebrating its heritage with a vibrant mix of stalls, entertainment, competitions and community spirit.

CALLINGTON HONEY SHOW RULES

1. To aid the smooth running of registration and to ensure there is no delay in staging of exhibits all entries should be show ready, with the exception of the class label, on arrival.
2. The exhibits will be staged and returned by the show stewards. Collection of the exhibits will not be permitted until after the presentation of the Cups.
3. The show committee reserves the right to decline any entry.
4. Labels will be supplied by the show secretary on entry, to be affixed by the exhibitor.
5. Extracted honey exhibits should be in plain, matching, clear standard 454g/1lb glass jars with standard gold metal or gold or white plastic screw tops or twist off lids and matching. No air gap should be visible between the surface of the honey and the lower edge of the lid.
6. The honey colour will be assessed according to the new BD standard honey grading glasses.
7. Class 14 entries will be judged on taste only.
8. Class 16 exhibits may be of hive products, collage, painting, needlework, cookery, woodwork or any other medium.
9. Candles will be displayed in the holders supplied by the show secretary.
10. Cookery entries will be displayed on a white paper plate (supplied by the show committee) and placed in a plastic bag by the show secretary.
11. The source of the wine either fruit or flower in Class 31 should be indicated on the entry form and by label on the bottle. All bottles to be 75cl clear punted with new white flanged corks.
12. Exhibitors may submit more than one entry in a class but only one will be selected by the judge for judging.
13. The committee reserve the right not to award Cups if the exhibits are judged not to be of sufficient merit.
14. Beekeepers wishing to sell honey at the event must also enter an exhibit in any class. Branch sales are exempt from this rule.
15. Labels on honey for sale must comply with the current Honey Regulations.

See: https://www.legislation.gov.uk/uksi/2015/1348/made

https://www.gov.uk/guidance/food-standards-labelling-durability-and-composition
https://www.businesscompanion.info/en/quick-guides/food-and-drink/labelling-of-honey

Otherwise, sellers must seek advice from a competent authority.

CALLINGTON HONEY FAIR SATURDAY 03 OCTOBER 2026

HONEY SHOW SCHEDULE

Open Classes

1. 2 x One 454g squat jars — Light Honey
2. 2 x One 454g squat jars — Medium Honey
3. 2 x One 454g squat jars — Dark Honey
4. 2 x One 454g squat jars — Naturally Granulated Honey
5. 1 x One jar – any size — Chunk Honey
6. 2 x One 454g squat jars — Soft Set Honey
7. 1 x One 454g squat jar — Heather Honey
8. 1 Carton Cut Comb Honey or Section or Ross Round
9. 1 Shallow Frame for Extracting
10. 1 Cake of Beeswax not less than half a pound
11. A Practical Appliance made by the Exhibitor of Interest to Beekeepers

Novice (New beekeeper) Classes - Open only to *bona fide* CBKA members who have not previously entered **any** classes in the Callington Honey Show

12. 2 x One 454g squat jars — Run Honey
13. 2 x One 454g squat jars — Granulated Honey
14. 1 x One 454g squat jar — Run Honey – to be judged on taste only

Artistic/Craft Classes

15. A Limerick about bees or beekeeping
16. Any Decorative or Artistic Exhibit relating to Bees or Beekeeping
17. 1 Coloured or Black & White Photograph of interest to Beekeepers, not less than postcard size, should include a bee or bees. Close up.
18. 1 Coloured or Black & White Photograph of interest to Beekeepers, not less than postcard size, should include a bee or bees. Not Close up.
19. 1 Item made with Natural Beeswax – Candle or Mould or Wrap
20. 1 Coloured Candle
21. 3 x 1oz wax moulds
22. Cosmetic product of the hive, ingredients to be shown on separate label

Cookery Classes

23. Decorated Honey Sandwich Cake — See Recipe
24. Honey Shallot Tart — " "
25. Honey Muffins — " "
26. Beetroot Apple Honey Chutney — " "

Children's Classes

27. Any Artistic, Decorative or Instructive Exhibit relating to Bees, Collective Group entry, up to 8 years old
28. Any Artistic, Decorative or Instructive Exhibit relating to Bees, Individual entry 8 – 11 years old

Wine Classes – Homemade

29. 1 Bottle of Mead
30. 1 Bottle of Flavoured Mead
31. 1 Bottle of Wine, Red/White/Rosé See Rule 11

ALL ENTRIES MUST BE THE PRODUCE OR HANDIWORK OF THE COMPETITOR

PLEASE ENSURE THAT YOU HAVE READ THE SHOW RULES

RECIPES

Honey Sandwich Cake

Ingredients:

170g butter, 112g caster sugar, 170g self raising flour, 3 large eggs, pinch of salt, 1 tablespoon honey.

Filling: 112g butter, 170g icing sugar, 2 tablespoons honey. Beat all together until creamy.

Method:

1. Heat the oven to 180°C/350ºF/gas 4.
2. Grease two 7 inch/18cm sandwich tins.
3. Cream the butter, sugar and honey until light and fluffy.
4. Whisk the eggs and beat into the creamed mixture.
5. Fold in sifted flour and salt.
6. Divide the mixture between the sandwich tins and bake in the oven for about 30 minutes.
7. Turn onto a wire tray and when cool sandwich together with the honey filling.
8. Decorate the top to reflect the Golden Anniversary of the resurrection of the Honey Fair.

Honey Shallot Tart

Pastry Ingredients:

175g plain flour, 75g chilled unsalted butter, 1 egg medium beaten.

For the Filling:

75g unsalted butter, 2 tablespoons clear honey, 12 shallots peeled. 3 large eggs beaten, 150ml crème fraiche, 2 sage leaves shredded, 100g Gruyère cheese, grated sea salt and ground black pepper.

Method:

1. Heat the oven to 190ºC/375ºF/gas 5.
2. To make the pastry sift flour into a bowl with salt and pepper and rub in butter until mixture resembles breadcrumbs or process in food processor.
3. Add beaten egg and mix. If too crumbly add a little iced water until mix comes together.
4. Knead briefly, wrap in cling film and chill for 30 minutes.
5. Melt the butter in an oven proof pan over a low heat with the shallots.
6. Ensure the shallots are well coated then transfer to over for 30 minutes until soft and beginning to caramelise.
7. Remove from oven and allow to cool.
8. Turn oven down to 180ºC/350ºF/gas4. Roll the dough thinly on a floured board, use extra butter to grease 20cm loose bottomed tart tin.
9. Line the tin with pastry, prick the base with a fork and chill for 20 minutes.
10. Cover the pastry with baking parchment and fill with baking beans, bake for 15 minutes then remove beans and paper.
11. Return to the oven for 10 minutes until crisp. Turn up oven to 190ºC/375ºF/gas 5.
12. Arrange shallots evenly on pastry base.
13. Whisk together eggs and crème fraiche, season well with salt and pepper, add shredded sage leaves and mix again.
14. Pour mix over the shallots and sprinkle over Gruyère cheese.
15. Return to the oven and bake for 25 minutes until set.

Honey Muffins

Ingredients:

Muffin: 330g plain flour, 135g caster sugar, 2 teaspoons baking powder, ¼ teaspoon salt, grated zest and juice of 1 large lemon, a little milk, 100g oil, 50g clear honey, 25g tahini paste, 2 eggs, 15g sesame seeds.

Clear honey for the filling.

30g demerara sugar and 25g sesame seeds for the topping.

Method:

1. Preheat oven to 200ºC/180ºC fan/gas 6. Grease and flour 11 muffin tin sections or line with paper cases.
2. Sift flour, baking powder, sugar and salt into a large bowl, in a separate bowl.
3. In a separate bowl make up the juice to 170g with milk and combine with eggs and oil and combine with eggs mixing well.
4. Warm the measured honey and stir in the tahini paste with a fork.
5. Add the wet ingredients to the dry folding the mixture together with a spoon. Fold in sesame seeds and half fill each section with batter.
6. Place half a teaspoon on top of the batter in each case then fill the sections with remaining batter. Sprinkle over the topping, bake for 20-22 minutes until golden and well risen.
7. Transfer to a rack to cool.

Note: Only make 11 muffins 6 to be displayed.

Beetroot Apple Honey Chutney

Ingredients:

500g raw beetroot with ends trimmed, 500g cooking apples peeled and cored, 450g onions finely diced, 180g raisins, 150ml cider vinegar, 3 tablespoons honey, zest and juice of two lemons, 40g light muscovado sugar, 1 tablespoon freshly grated ginger, 1 teaspoon mixed spice, 1 teaspoon salt, black pepper to taste.

Method:

1. Boil the raw unpeeled beetroot in a large pan of water for 30-40 minutes until tender.
2. Drain and leave to cool then slip off the skins and chop into 1cm cubes.
3. In a large heavy bottomed pan combine the chopped apples, onions, cider vinegar, honey, sugar, lemon juice and raisins.
4. Bring to a gentle simmer for about 10 minutes until the apples and onions soften.
5. Add the beetroot, grated ginger, mixed spice, lemon zest and salt.
6. Simmer gently over a low heat for 45 - 60 minutes, stirring frequently until the liquid has reduced and develops a thick pulpy consistency.
7. Add the black pepper to taste.
8. Ladle into warm sterilised jars whilst hot, cover with a waxed disc and screw the lids on tightly.
9. Leave to mature in a cool, dark place for 2-4 weeks.

Callington Honey Fair
Saturday 3rd October 2026

Honey Show Entry Form

Name: ……

Address: ……

Tel. No. ……..

Class	No. of Entries	Description	Secretary's Use

Please return to Callington Town Hall on Friday 2nd October between 3pm – 6.30pm or Saturday 3rd October between 8am – 9am.