Isle of Man Beekeepers' Federation

Trophy Winners of The 65th Honey & Confectionery Show

Saturday 9th November 2014

The Qualtrough Cup (Presented by I.J. Qualtrough)	**Class1**	Light Honey	**Keith Osborne**
The Mills Cup (Presented by Mr & Mrs N L Mills)	**Class 2**	Medium Honey	**Janet Thompson**
Joe Bridson Memorial Trophy	**Class 3**	Dark Honey	**Kaerron Shimmin**
The Stephen Christian Trophy	**Class 4**	Set Honey	**Kaerron Shimmin**
Margaret Godfrey Plate	**Class 7**	Cut Comb Honey	
Christopher Banner Trophy	**Class 10**	Bottle of Mead	**Judith Cain**
Evan Evans Silver Perpetual Trophy	**Class 11**	3 Jars of Honey	**Stan Clucas**
Shirrey-Ny-Ree Silver Perpetual Trophy	**Class 12**	12 Jars of Honey	**Kaerron Shimmin**
The Pilcher Clarke Brooch	**Class 13**	Lady Beekeeper	**Janet Thompson**
Johnson Senior Trophy (Presented by Mr. & Mrs. G.H.Johnson)	**Class 14**	3 Bee Products	**Mr & Mrs N L Mills**
Southern Rose Bowl	**Class 15**	Frame of Honey	**Mr & Mrs N L Mills**
The Rimmer Prize for Best New Exhibitor	**Classes 16 & 17**		**Graeme Looney**
The Amery Cup	Best Extracted Honey		**Kaerron Shimmin**
The Blakeman Skep	Best Exhibit by a Beginner		**Graeme Looney**
IOMBKF Challenge Cup	Most Points in Confectionery Classes		**Edna Callow**
The Tasker Cup	Most Points in Honey and Beeswax Classes		**Mr & Mrs N L Mills**
Photographic Prize	Beekeeping Subject with Suitable Caption		**Norrie Mills**
Herbie Quirk Memorial Trophy	Federation Member making the most significant contribution to Manx Beekeeping		**Mr & Mrs N L Mills**
Highest Accolade	BBKA Blue Ribbon Best Exhibit in Show		**Kaerron Shimmin**

Isle of Man Beekeepers' Federation

iombeekeepers.com

PROGRAMME

for the

66th Annual Beekeepers' Convention & Exhibition

incorporating Annual Reports & Schedule
for Honey and Confectionery Show

Supported by DEFA

at

Methodist Hall, St. Johns

on

Saturday 7th November 2015

Convention

To be opened at 2.30pm by

Mr Harry Owens

Exhibition

Open 2.00pm - 6.00pm

Event Programme

Friday 6th November

6.00 pm Staging of Exhibits
7.30 pm Open Judging

Saturday 7th November

9.00am - 12.00pm Open Judging

Convention

2.00 pm Exhibition Open to the Public

2.30 pm Opening Ceremony by
Mr Harry Owens
introduced by President: Peter Long
Presentation of Awards
Vote of Thanks to the Opener

3.15 pm Tea Interval

4.00 pm Lecture
Michael Young

5.15 pm Vote of Thanks and
Close of Convention

6.00 pm Exhibits Removed

Federation Officials 2015

President:	**Mr P. Long**
Honorary Life Members:	**Mr R. Penrice**
	Mr I Qualtrough
Honorary Treasurer:	**Mr H. E. Owens**
Honorary Secretary:	**Mrs P. Shimmin**
Honorary Auditor:	**Mr W Tickle**
Bee Disease Officer:	**Mr H. E. Owens**

Council Representatives:

Ramsey and District	Southern	Western
Mr E Cross	**Mr S Clucas**	**Mr M Ralph**
Mr M Richards	**Mr K Shimmin**	**Mrs L McGirr**
Mr J Norton	**Mr D Roberts**	**Miss B Brew**

Convention Officials

Honey Judge	**Michael Young**
Confectionery Judge:	**Michael Young**
Show Secretary:	**Danny Kneale**
Honey Steward:	**David Roberts**
Confectionery Steward:	**Mrs A. Owens**
Exhibition Stewards:	**Norrie Mills**
	Kaerron Shimmin

Recipes

Honey & Oat Bread

175g White Self-Raising Flour, 175g Wholemeal SelfRaising Flour
50g Porridge Oats, 75g Butter (diced), 3tbs Clear Honey, 1 Egg, 200ml Milk
2tbs Sunflower Seeds

Method:
1. Preheat oven to 200ºC (Gas Mk 6)
2. Put flour into mixing bowl with 3/4 of the oats and all the butter. Rub in butter
3. Add honey. Beat egg and milk together and stir int the mixture to make a soft dough.
4. Knead lightly, shape and transfer to buttered baking sheet.
5. Brush top with milk and sprinkle with reserved oats and sunflower seeds
6. Bake for 15 to 20 minutes.

Honey Fruit Cake

225g (8oz) Margerine, 225g (8oz) Honey, 3 Eggs, 340g (12oz) Self Raising Flour,
2 tsp. cinnamon, 225g (8oz) Mixed Fruit, 170g (6oz) Glacé Cherries
Method:
1. Cream Margerine and Honey
2. Add Eggs with a little Flour and beat well.
3. Fold in rest of Flour and Cinnamon.
4. Add Fruit
5. Put in a greased 20cm (8") cake tin and cook about 2 hours in medium oven, or until skewer comes out clean.

Honey Gingerbread Biscuits - (display five matching shapes)

100g Caster Sugar, 375g Plain Flour, 2tsp Bicarbonate of Soda, 1tsp Salt
2tsp Ground Ginger, 2tsp Ground Cinnamon, 1/2tsp Ground Cloves, 1/2tsp Ground Nutmeg
225g Butter (softened and cut into pieces), 8tbs Honey

Method:
1. Sift the dry ingredients into a bowl. Rub in the butter. Add honey and stir until blended.
2. Roll the mixture out until 3mm thick. Cut into shapes. Bake 12 - 15 minutes in preheated oven at 180°C/ Gas Mark 4

Honey Fudge - (display eight pieces)

1lb granulated sugar - small tin evaporated milk - ½ oz butter - 3 tblesps honey
pinch cream of tartar

Method: Place all ingredients into strong pan over low heat, stirring all the time - until a little of the mixture dropped into cold water will form a 'soft ball'. Temp. 114ºC - 116ºC. Place pan into cold water for five minutes, then remove pan and beat mixture until it begins to thicken. Pour quickly into oiled tin. When cool, mark into squares

Secretary's Report

Please note that there are some slight changes to the Schedule again this year - including a new Recipe for you to try. If you have any suggestions for new classes/recipes then please let one of the Committee know so that it can be considered for another year and remember - this is your show and we want it to continue to be successful and encourage you to put in lots of entries. - so please support it.

This is probably the most important year for Isle of Man Beekeepers - now, thanks to the dedicated efforts of Harry, we have achieved EU approval for the Importation Ban on bees and equipment. Many thanks for this Harry.

Our Judge for this year is Mr Michael Young from Northern Ireland and he has agreed to do "Open Judging". This means that you will be able to observe the judging process and listen to any comments he may have. Judging will take place after the exhibits have been staged on Friday evening (please note the earlier time) 7.30pm at the latest and also on Saturday morning between 9am and around 12noon. Hopefully you will be able to pick up lots of tips for next year's entries! After the Opening Ceremony, Prizegiving, and refreshments, Mr Young is going to give us a talk on a bee related subject.

Cilla has once again devoted much time and effort to encouraging new beekeepers with the Beginners Course in January and visiting the schools on the Island, and we owe her our thanks and apprerciation - and welcome all new beekeepers.

Please take the time to look at the wonderful display of needlework produced by the Girl Guides groups on the Island and many thanks to them for taking the time to support us.

The BBKA Spring Convention this year will once again be at the Harper Adams University in Newport, Shropshire and takes place from 8th to 10th April 2016, with a broad programme of courses, workshops and lectures hosted by some of the most eminent beekeepers in the UK, as well as trade stands. If enough people express an interest, then it may be possible to arrange for a group to travel together.

Finally, I would like to thank everyone for their help and support this year and especially to all those who have helped to make the various shows and events throughout the year a success.
Pat Shimmin, Telephone; 814697;email: pat.shimmin@manx.net

Bee Inspector's Report

Again this beekeeping year has been challenging, in that we had spells of wonderful weather and then it changed for the worse, but that's our climate and the bees make the best of it sometimes with our help. I personally can say that my honey yield was pretty good and of good quality.
Now looking at the colonies and how they fared, they built up very well in the spring and as normal swarms had to be dealt with. I have found that the method I'm using really lowers the need by colonies to swarm. During midsummer the bees struggled to forage but as I have already said they still managed to forage. Oil seed rape seems to be more prevalent in certain areas and I personally will use unwired super foundation on such sites. Bell Heather around St Johns yielded well with little Ling collected by the bees fortunately, as usual I fed it back to them.

I also found as has others that the queens in certain areas stopped producing brood in September which can I think be down to the lack of forage, as I have noticed the bees have not been out flying in large numbers, hopefully the Ivy will boost their winter stores along with what we should have fed them. I would also like to point out that in view of the lack of late forage beekeepers should be extra vigilant and make sure that the colonies go into winter with a good weight of stores to carry them through, it's all very well thinking you can give them fondant mid winter that is late December and January, but it could be too late by then if they had not been well established to start with..

I would advise that December and January is the time to check them again to make sure there are sufficient stores, and as a precaution fondant would be an ideal thing to have on hand to feed them. The liquid feed for winter should be 2lb's (1kg bag) to a pint of water which must be thoroughly mixed into a solution, this works out at 4 X 2 kg sugar per 1 gallon bucket. If you require fondant I have a contact from whom you can obtain it and can be delivered by the supplier. The spring feed is 1 lb sugar to 1 pint water. When I feed my bees I always add Thymol as firstly it stops mould forming in the feeder and containers the solution is stored in. I'm sure it helps to keep Acarine from infesting the colony. Looking at some of the treatments for Varroa and Nosema Thymol is being used along with other ingredients.

Acarine always present has killed off some colonies but on the whole our bees seem able to tolerate this parasite. Small instances of Chalk Brood exist but this does not seem to inhibit many colonies. There have been no cases of either type of foulbrood (EFB AFB). Apis Nosema which is also always present to some degree is a problem and more so with the Fumidol B treatment withdrawn; but

Arts & Crafts

Class 37: An arrangement of Flowers and Foliage - being associated with the honeybee

Class 38: Photograph - Subject relevant to bees or beekeeping

Class 39: Encaustic Art: Picture made in beeswax

Class 40: Any Decorative or Artistic Exhibit of Needlecraft, which may include lace and crochet related to bees or beekeeping. Exhibits previously awarded a prize in this show are excluded.

Recipes

Cough Mixture

¼ pint clear honey - ¼ pint glycerine - 2 tablespoons lemon juice.

Method: Blend all ingredients together until well mixed. Bottle in screw top bottles

Beeswax Furniture Cream

100g beeswax - 30g white wax - 500ml pure turpentine
30g Castille soap/good quality soap flakes - 150ml water - 30ml vinegar.

Method: Put wax and turpentine into a jar and leave for 48 hours to dissolve. Dissolve the soap in the water. Thoroughly mix soap solution into the wax/turpentine mixture. Add vinegar. Pour into suitable container(s).

Beeswax Furniture Polish

9 oz beeswax - 1 pint pure turpentine - 1 oz Carnaunba wax*

Method: Slowly melt the shredded wax in a double saucepan over hot water. remove from heat. Carefully stir in previously warmed turpentine. Pour into suitable container(s).

* Available from H.E. Owens Beekeeping Supplies, St. Johns tel:801315

Classes

Hive Products

Class 19: Display of 3 Products containing Honey and/or Beeswax.
Each item must be home-produced and labelled for information.
All containers will be opened for judging. Decorative materials may be used. The display should include items in which honey and/or beeswax play an important part, selected from: Chutney, Pickles, Honey Vinegar, Conserves, Mustard, Preserves, Potions, Lotions, Cough cures, Cosmetics, Polishes and non-alcoholic drinks.
(Candles, Honey, Mead and Wax are not permitted)

Class 20: 300ml Cough Mixture

Class 21: Beeswax Furniture Cream

Class 22: Beeswax Furniture Polish

Class 23: A Beeswax Candle, moulded
(candle will be lit for judging)

Class 24: A Beeswax Candle, made by any method other than moulding
(candle will be lit for judging)

Class 25: One Beeswax Flower, displayed in a vase

Class 26: Cake of Beeswax - plainly moulded - weighing between 170g ansd 280g, minimum 25mm thickness

Class 27: One bottle of Mead, about 500ml, in a plain bottle of clear glass

Confectionery

Class 28: Honey & Oat Bread

Class 29: Simple Honey Fruit Cake

Class 30: Honey Gingerbread Biscuits

Class 31: Honey Fudge - 8 pieces

Class 32: Honey Cake of Own Choice - Any recipe, any size - **no entry fee**
(Cake to be donated to the Convention Tea)

(Note: Please protect all confectionery with film)

Preserves

Class 33: 1 lb Home-made Jam, soft fruit, ***not*** citrus

Class 34: 1 lb Home-made Jam, stone fruit

Class 35: 1 lb Home-made Marmalade

Class 36: 1 lb Home-made Fruit Jelly

there are treatments being produced that hopefully can deal with Nosema, one is called Vitafeed Gold. Varroa has been kept out and we must all remain vigilant about this mite our special status from the EU has been confirmed as you know which is helpful but again make sure that no one imports bees.

I embarked again on a queen breeding project with Robert Wright, we started rather late in the season but it still proved very successful, learning as one does new ways of approaching the raising of queens. 9 of which were sent to Cornwall and three to Somerset hopefully they will prove of some worth to them

Harry Owens
Bee Inspector
18th October 2015.

Harry Owens

Show Rules:

1. All honey must be exhibited in squat jars fitted with standard, commercially available lids.

2. Except where specified, exhibits must be labelled ONLY with labels provided, which should be placed about one inch from the bottom of the jar.

3. Honey entered in a particular class will be staged in that class. B.S.L. grading glasses will be used.

4. In the Honey section, a "Novice" is a person who has not previously won a prize for honey at this - or any other - Annual Show.

5. Exhibitors may submit more than one entry in any class, but may only win one prize in that class, except for a special Prize.

6. Exhibits must be the bona fide produce of the exhibitor. Honey and Wax must be the produce of the exhibitors' own bees.

7. **Entry Fee 20p per entry** except for class 32

8. **Closing Date: Entries** and **Fees** cannot be accepted.later than **7.30pm** on **Friday** the **6th November 2015**. No late entries will be accepted and there will be no refund of entry fees for cancellations.

9. Exhibits must be staged at the Show venue between 6pm and 8pm on the eve of the Show. **All Exhibits (except Class 12) must be handed to the Honey Stewards for displaying.** Staging must be completed by 8pm

10. Exhibits must not be removed before 5pm on the day of the Show (unless by prior arrangement).

11. All Trophies must be **returned to the Show Secretary** prior to the Show - In mint condition and on no account should they be taken off island.

12. Only the recipes presented in this Schedule may be used for classes 20-22 & 28-31

The Federation disclaims liability for any loss or damage that may be sustained by the exhibitors and/or their displays or goods.

Classes

Honey Section - Open

Class 1: Two 1 lb jars Light Honey

Class 2: Two 1 lb jars Medium Honey

Class 3: Two 1 lb jars Dark Honey

Class 4: Two 1 lb jars Naturally Crystallised Honey

Class 5: Two 1 lb jars Heather Blend Honey

Class 6: Two 1 lb jars Heather Honey

Class 7: Two 1 lb jars Soft Set Honey

Class 8: One 1 lb jar Chunk Honey

Class 9: Container of Cut Comb, to weigh not less than 225g and not exceeding 250g

Class 10: Presentation of 3 x 1 lb jars of Honey - all of same kind (clear or set, light, medium etc) (to carry labels as in the ordinary course of sale)*

Class 11 Presentation of 3 x 1 lb jars of Honey - all of different kinds

Class 12: Presentation of 12 x 1 lb jars of Honey - all of same kind (clear or set, light, medium etc) (to carry labels as in the ordinary course of sale)*

Class 13: Two 1 lb jars clear Honey - Open to lady beekeepers

Class 14: Frame of Honey, deep or shallow,

* (In the classes indicated, labels must include name and address of producer and weight entered in plain legible text, grammes appearing first.)

Honey Section - New Exhibitors

Open to persons who have not won a 1st Prize at this - or any other - Annual Show

This section is included to encourage the inexperienced beekeeper, the overall winner will be presented with the book "Bees and Honey" by Ted Hooper.

Class 15: One 1 lb jar Liquid Honey (any colour)

Class 16: One 1 lb jar Naturally Crystallised Honey

Honey Section - Junior - (16 years or under on date of Show)

Class 17: One 1 lb jar Liquid Honey (any colour)

Class 18: One 1 lb jar Naturally Crystallised Honey