

Isle of Man Beekeepers' Federation

Trophy Winners of The 66th Honey & Confectionery Show

Saturday 7th November 2015

The Qualtrough Cup (Presented by I.J. Qualtrough)	Class1	Light Honey	Norrie Mills
The Mills Cup (Presented by Mr & Mrs N L Mills)	Class 2	Medium Honey	Janet Thompson
Joe Bridson Memorial Trophy	Class 3	Dark Honey	Norrie Mills
The Stephen Christian Trophy	Class 4	Set Honey	Jim Fisher
Margaret Godfrey Plate	Class 7	Cut Comb Honey	
Christopher Banner Trophy	Class 10	Bottle of Mead	
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	Stan Clucas
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		Mike Horne
The Amery Cup		Best Extracted Honey	Janet Thompson
The Blakeman Skep		Best Exhibit by a Beginner	Mike Horne
IOMBKF Challenge Cup		Most Points in Confectionery Classes	Esther Mills
The Tasker Cup		Most Points in Honey and Beeswax Classes	N.Mills ~ S.Clucas
Photographic Prize		Beekeeping Subject with Suitable Caption	Ian Buxton
Herbie Quirk Memorial Trophy		Federation Member making the most significant contribution to Manx Beekeeping	Stan Clucas
Highest Accolade		BBKA Blue Ribbon Best Exhibit in Show	Stan Clucas

Isle of Man Beekeepers' Federation

iombeekeepers.com

PROGRAMME

for the

67th Annual Beekeepers' Convention & Exhibition

incorporating Annual Reports & Schedule
for Honey and Confectionery Show

Supported by DEFA

at

Methodist Hall, St. Johns

on

Saturday 12th November 2016

Convention

To be opened at 2.30pm by

Laurence Skelly MHK

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 - Open Judging
12.00pm

Convention

2.00 pm Exhibition Open to the Public
2.30 pm Opening Ceremony by
Laurence Skelly MHK
introduced by President: Harry Owens
Presentation of Awards
Vote of Thanks to the Opener
3.15 pm Tea Interval
4.00 pm Lecture
David Shannon
5.15 pm Vote of Thanks and
Close of Convention
6.00 pm Exhibits Removed

Federation Officials 2016

President: **Mr H. E. Owens**
Honorary Life Members: **Mr R. Penrice**
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
Mrs M Hughes	Mrs G Kelly	Mr R Wright
Mr S Bassil	Mr D Roberts	Mrs L McGirr
Mr J Norton	Mr I Buxton	Mr M Horne

Convention Officials

Honey Judge **David Shannon**
Confectionery Judge: **David Shannon**
Show Secretary: **Danny Kneale**
Honey Steward: **Ian Buxton**
Confectionery Steward: **Liz McGirr**
Exhibition Stewards: **Norrie Mills**
Ian Buxton

Recipes

Honey & Oat Bread

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

Method:

1. Preheat oven to 200°C (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 into 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) Margarine, 225g (8oz) Honey, 3 Eggs, 340g (12oz) Self-Raising Flour,
2 tsp. cinnamon, 225g (8oz) Mixed Fruit, 170g (6oz) Glacé Cherries

Method:

1. Cream Margarine 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 tbsps 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. 114°C - 116°C. 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

I wish to start this year's report by offering our heartfelt condolences to our President for this year, Harry Owens, on the untimely loss of his wife and our friend, Audrey, earlier this year. Audrey was a stalwart for beekeeping on the Isle of Man, always there for anyone who needed help or advice and will be very sorely missed.

We are pleased to welcome our judge for this year - Mr David Shannon. From Doncaster, South Yorkshire, he has been a beekeeper for over 15 years and has between 30 & 40 colonies in Yorkshire. He has a particular interest in the preparation of exhibits for the show bench and has written a very informative book on the subject. I am sure that he will be able to pass on lots of tips to us at the open judging session, so let's keep him busy with lots of entries in all the classes!

Thanks to Cilla Platt, another Beginners Course was held this year and was very well attended and has resulted in several new beekeepers, whom we welcome in our Federation and has also devoted much of her time to visiting the schools on the Island, and we owe her our thanks and appreciation.

The highlights of this year have been our participation in the Southern Agricultural Show, the Royal Manx Show, the Food & Drink Festival and the BIBBA Conference, all of which were well attended. Our thanks go to all who gave their time and assistance for these.

Please take some time to look at the wonderful display of artwork produced by the Girl Guides, Rainbows & Brownies on the Island and many thanks to them for taking the time to support us.

The BBKA Spring Convention will take place at Harper Adams University in Newport, Shropshire this year between 7^h & 9^h April and includes lectures, workshops and Partner Programme and is hosted by some of the most eminent beekeepers in the UK, as well as trade stands. It is well worth a visit and if enough people are interested in going, 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 again, 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've 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.

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 that I'm using really lowers the need for colonies to swarm. During midsummer the bees struggled to find forage but as I have already said they still managed it. Oil seed rape seems to be more prevalent in certain areas and I personally would use unwired super foundation on such sites. Bell Heather around St Johns yielded well this year and a considerable amount of Ling was collected by the bees which I and others fed back to the bees. Overall I can't complain about my honey crop which was of very good quality.

At the moment Ivy nectar and pollen is being collected by the bees and with this mild spell of weather it will boost their winter stores along with what we will have fed them. I would also like to point out that in view of the lack of late forage other than Ivy, 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 in late December and January, but it could be too late by then if they had not been well established to start with. Also be mindful that your hives are in good and waterproof condition take precautions to avoid mice getting into the hives. Late December and early January is the time to move hives around the garden or within a radius of 2 miles which is not the case when bees are flying strongly during the rest of the year.

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). Nosema always present to some degree is a problem and more so with the Fumidol B treatment withdrawn; but there are treatments being produced that hopefully can deal with Nosema, one is called Vitafeed Gold.

I would advise that I have been unable to find out anything about the alleged importations of bees into the Island, and if this had happened infestation of

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 and 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

Varroa would have showed up by now seeing that its over two years since the roomer started. I hope 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 or second hand equipment.

The Asian Hornet is now in the news as is the small hive beetle both are making progress in Europe; colonies of the Hornet have been found in Southern England. Our DEFRA have contingency plans just in case any Hornet's arrive over here and in due course will be posted on our Web Page.

I would advise that December and January is the time to check colonies again to make sure they have 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 and must be thoroughly mixed into a solution, this works out at 4 X 2 Kg's 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.

I must congratulate our Beekeepers who helped to make the BIBBA Conference held at the Villa Marina such a great success.

Harry Owens Bee Inspector 28th October 2016.

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 **7.15pm on Friday the 11th November 2016**. 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 7.30pm
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