

Isle of Man Beekeepers' Federation

Trophy Winners of The 68th Honey & Confectionery Show

Saturday 4th November 2017

The Qualtrough Cup (Presented by I.J. Qualtrough)	Class 1	Light Honey	David Roberts
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	Pat Shimmin
Margaret Godfrey Plate	Class 7	Cut Comb Honey	Robert Wright
Christopher Banner Trophy	Class 10	Bottle of Mead	Jim Fisher
Evan Evans Silver Perpetual Trophy	Class 11	3 Jars of Honey	Cilla Platt
Shirrey-Ny-Ree Silver Perpetual Trophy	Class 12	12 Jars of Honey	Jim Fisher
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	Cilla Platt
Southern Rose Bowl	Class 15	Frame of Honey	Cilla Platt
The Rimmer Prize for Best New Exhibitor	Classes 16 & 17		Robert Wright
The Amery Cup		Best Extracted Honey	Norrie Mills
The Blakeman Skep		Best Exhibit by a Beginner	Robert Wright
IOMBKF Challenge Cup		Most Points in Confectionery Classes	Gwen Kelly
The Tasker Cup		Most Points in Honey and Beeswax Classes	Norrie Mills
Photographic Prize		Beekeeping Subject with Suitable Caption	Cilla Platt
Herbie Quirk Memorial Trophy		Federation Member making the most significant contribution to Manx Beekeeping	Keith Osborne
Highest Accolade		BBKA Blue Ribbon Best Exhibit in Show	

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iombeekeepers.com

PROGRAMME

for the

69th Annual Beekeepers' Convention & Exhibition

incorporating Annual Reports & Schedule
for Honey and Confectionery Show

Supported by DEFA

at

Methodist Hall, St. Johns

on

Saturday 3rd November 2018

Convention

To be opened at 2.30pm by

Hon. Howard Quayle MHK

Exhibition

Open 2.00pm - 6.00pm

Event Programme

Friday 2nd November

6.00 pm Staging of Exhibits
7.30 pm Open Judging

Saturday 3rd November

9.00am - Open Judging
12.00pm

Convention

2.00 pm Exhibition Open to the Public
2.30 pm Opening Ceremony by
Hon. Howard Quayle MHK
introduced by Harry Owens
Presentation of Awards
Vote of Thanks to the Opener
3.15 pm Tea Interval
4.00 pm Lecture
Peter Lewis
5.15 pm Vote of Thanks and
Close of Convention
6.00 pm Exhibits Removed

Federation Officials 2018

President: **Mr D. Roberts**
Honorary Secretary: **Mrs L. Cain**
Bee Disease Officer: **Mr H. E. Owens**

Council Representatives:

Ramsey and District	Southern	Western
Mrs M. Hughes	Mr R. Putman	Mr M. Horn
Ms B. Brew	Mrs G. Kelly	Mr R. Wright
Mr P. Wood	Mr J. Kipps	Mr S. Black

Convention Officials

Honey Judge	Peter Lewis
Confectionery Judge:	Janet Gee
Show Secretary:	Danny Kneale
Honey Steward:	Steve Black
Confectionery Steward:	Linda Cain
Exhibition Stewards:	Mike Horn Robert Wright

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 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 Oatmeal Cookies - (display seven pieces)

¾ cup butter or margarine, ½ cup sugar, ½ cup soft honey, 1 egg, 1tsp vanillas essence, 2 cups rolled oats, 1 ½ cups plain flour, ½ tsp salt , 1 tsp baking soda, 1 cup raisins.

Method: Cream butter, sugar and honey together. Beat in egg and vanilla essences, add remaining ingredients and mix well. Drop by spoonful on to greased baking sheet. Bake 350F (180C, Gas Mk4) for 12-15 mins – makes four dozen.

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. 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

A Message from the President

A warm welcome to our annual show

The 2017 / 2018 beekeeping season must surely go down in the records as unique, perhaps never to be repeated. The long, dry, warm spells enabled strong colonies to work overtime and produce bumper honey crops. Members found the harvesting over an extended period an onerous and demanding task. The results were well worthwhile with honey of a magnificent light golden hue.

Thanks to the hard work of Cilla our training officer, Roger apiary manager, Tony and others who have helped record numbers of new beepers, learning from the veterans, are enjoying their first honey crop. Following a lot of planning and preparation work the new training apiary at Marown is up and running with much improved facilities.

The prestigious export of quality Manx bees to assist the Shetland Islanders. The planning, fund raising and extensive preparation for a visit to Burundi by our most senior beekeeper Harry Owens was sadly postponed at the last moment by political uncertainty.

Two Agricultural shows, one food and drink festival, plans to enter the Christmas Tree festival at the airport with a campaign aimed at Varoa prevention publicity and fund raising for “ Save The Children” Together with fund raising coffee mornings are all tributes to our very hard working and dedicated secretaries Linda, Maggie, Gwen and Liz and Danny for the show without whom little would be achieved.

On a sad note the death of Keith Osborn who supported and contributed to Manx Beekeeping in so many ways was a great loss to us all.

A very dynamic year with a wide variety of activity demonstrating that beekeeping continues to flourish on our Island as never before.

David Roberts

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.

The bee's wintered well and again to the best of my knowledge few colonies succumbed to Acarine or Nosema I am aware that some losses occurred through starvation, this should not happen under normal good bee husbandry. I would stress that having removed the crop of honey it should follow that the bees are fed well and as early as possible, being mindful that Ivy pollen and nectar is freely available from mid-September until the frost stops the flow. This is fine but the honey from Ivy crystalizes and can prove difficult for the bees to feed on in mid-winter. Also could I stress that mid-winter checking the weight of the colony and if necessary feeding fondant to them is beneficial and they will be there for you come the spring.

Autumn feed 2 Kg's sugar to 1 litre water, spring feed if needed 1 KG to 1 litre. In Autumn I feed 2 by 1 gallon buckets a colony.

What a beginning to our 2018 season we started with mild weather and with great expectations; then all of a sudden the Beast from the East arrived. I really had doubts if the colonies could recover for the summer nectar flow and again the bees just went ahead and produced the finest crop I have ever had in my 50 years of beekeeping, the quality is superb and the water content low what more could be asked of them.

Late December and early January is the time to move hives around the garden or within a radius of under 2 miles which is not the case when bees are flying strongly during the rest of the year they have to be taken more than 2 miles from their original site otherwise they will return there.

Chalk Brood exists but this does not seem to inhibit colonies as the amount found in our hive is minimal in fact most hives do not have it present. There has been no cases of either type of foulbrood (EFB AFB). Nosema always present to some degree is a problem; but there are

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 Carnauba 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 200g and 255g, minimum 13mm thickness
- Class 27: One bottle of Mead, not less than 500ml, in a plain bottle of clear glass

Confectionery

- Class 28: Honey & Oat Bread
- Class 29: Simple Honey Fruit Cake
- Class 30: Honey Oatmeal Cookies - 7 pieces
- 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 Jar Home-made Jam, soft fruit, *not* citrus
- Class 34: 1 Jar Home-made Jam, stone fruit
- Class 35: 1 Jar Home-made Marmalade
- Class 36: 1 Jar Home-made Fruit Jelly

treatments being produced that hopefully can deal with Nosema, one is called Vitafeed Gold. I haven't treated for Nosema but feed with the liquid sugar in the autumn and add a very small amount of Thymol which seems to help to sustain the bees against Nosema and Acarine. Mr. Asa Hägg from the Aland Isle's a Baltic Archipelago belonging to Finland accompanied by three others visited us on the 13th and 14th of February. They were very interested in our methods of beekeeping as they have to contend with a much colder winter climate than ours. They also wanted to explore what support and help that our Government gave us, and what legislation relating to bee conservation we have in place.

I was supposed to have gone to Burundi in Central Africa with Christian Aid to help and established a more productive method of beekeeping, with the aim of showing them an improved method of husbandry; hopefully showing them how to make equipment and protective clothing that could improve their lives at the same time using and improving what they already have there. Unfortunately problems arose with officialdom thus I hope by February all will be clear for me to go.

Harry Owens Bee Inspector 17th October 2018

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 2nd November 2018**. 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 7.30pm 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 200g and not exceeding 255g
- 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
- Class 17: One 1 lb jar Liquid Honey (any colour)
- Class 18: One 1 lb jar Naturally Crystallised Honey

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