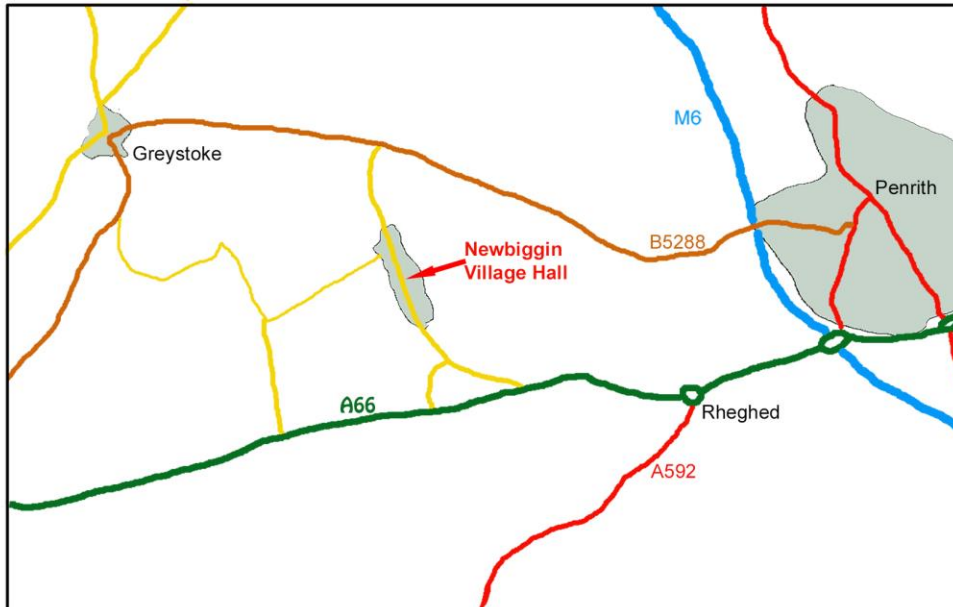


Cumbria Beekeepers Association

*Present their Autumn Conference and
Annual honey Show at the Newbiggin
Village Hall.
Saturday 4th November 2017 at 09.00am*

*Admission £10.00 to include a
light lunch of soup
and rolls.*



How to get there

The village of Newbiggin is situated approximately 1 mile north of the A66 and 2.5 miles east of Penrith.

The Village Hall is in the centre of the village, on the right hand side when approaching from the A66.

Post Code: CA11 0HT

Introducing the Speakers.

George Clouston Representing Arnia a company that produces a State of the Art Remote Hive Monitoring System that provides vital information on colony status direct to your phone, tablet or PC.

Brian Durk Works at Bees Abroad A small UK registered charity seeking to reduce poverty through beekeeping. bees Abroad use indigenous bees and techniques that are appropriate for each location offering training and support for the making of hives and protective clothing from local materials, managing honey bees, collecting honey safely and handling and storing it hygienically.

George Brown is a trustee of the BBKA in charge of fund raising, particularly for the International Meeting of Young Beekeepers (IMYB) which was hosted by England during July 2017 at Malborough College.

Margaret Murdin is Chair of the BBKA Trustees and has been a beekeeper for over twelve years and is a practical beekeeper who learnt her skills as a member of the Ormskirk and Croston Branch of the Lancashire Association.

She is a member of BIBBA and keeps bees that are well adapted to the local area and has twenty clones across three apiaries.

Cumbria Beekeepers Honey Show 2017

Programme

09.00 Doors open for exhibitors to register and stage their entries.

Coffee, tea and biscuits will be provided.

Judging will be undertaken by National Honey Judge : Peter Matthews

There is ample free parking at the hall.

10.00 to 10.15 Opening of the Show and Welcome by W McPhee

10.15 to 11.15 George Clouston: Hive Monitoring System. A talk about the information generated by the Arnia Hive Monitoring System

11.30 to 12.30 Brian Durk: Bees and Elephants

12.30 to 13.30 Lunch. A light lunch of Soup and Rolls will be provided.

13.30 to 13.45 George Brown: Fund Raiser for the BBKA

13.45 to 14.15 Conference Session: Chaired by: Mr W. McPhee

Carlisle

Cockermouth

Keswick

Penrith

Whitehaven

1. Comments on the season from the floor

2. Explanation/demonstration of gadgets displayed by members.

14.15 to 14.35 Ask the Experts.

An opportunity for members to ask questions of the experts about beekeeping in general.

14.35 to 14.50 Refreshment Break: . Coffee, Tea and Biscuits will be provided and

the opportunity to view the Honey Show.

14.50 to 16.00 Margaret Murdin: A talk about Pollen

16.00 Prize Giving

16.15 Stephen Barnes: Close of the Show

CUMBRIA BEEKEEPERS ASSOCIATION HONEY SHOW SCHEDULE

Newbiggin Village Hall

Saturday 4th November 2017

JUDGE Peter Matthews STEWARDS Christine Matthews

Classes:

1. Two Jars Light Honey
2. Two Jars Medium Honey
3. Two Jars Dark Honey
4. Two Jars Granulated Honey
5. Two Jars Creamed Honey
6. Two Jars Chunk Honey
7. Two Jars Heather Honey
8. One section, free from heather honey
9. One section, Heather Honey
10. Two Cartons Cut-Comb Honey
11. One Shallow Frame, (not heather) suitable for extraction
12. One Shallow Frame (heather)
13. One cake of Beeswax – Plain
14. One cake of Beeswax – Decorative
15. Two Beeswax candles – Dipped
16. Two Beeswax candles – Moulded
17. One Apiary Product ready for sale (jar, cut-comb, section etc.)
18. One bottle of Mead – dry
19. One bottle of Mead – sweet
20. Six Honey Biscuits:

Recipe: 2.5oz margarine; 1 dsp honey; 1oz castor sugar; 4oz plain flour; 1 tsp grated lemon rind; pinch of salt

Method: Cream margarine, honey, sugar together to a smooth paste, add flour and lemon rind; mix.

Prick and cut into rounds. Place on greased baking tray and bake at 350°F/Gas 4 for about 10 minutes or until pale yellow.

21. One Honey Cake:

Recipe: 5oz butter or marg; 4oz soft brown sugar; 2 tablespoons milk; 5oz clear honey; 2 eggs; 7oz self-raising flour; flaked almonds to decorate.

Method: Melt the butter or margarine, sugar, honey and milk over a low heat. Stir in the eggs and flour. Decorate with flaked almonds before baking in a 7in cake tin for 45mins at 350°F/Gas 4.

22. Open Confectionary class

23. Beginners Class – One Jar of Honey

Rules:

1. Only one entry in each class.
2. No entry fees.
3. Metal or white plastic lids on honey jars permitted.
4. Prize cards for 1st, 2nd, and 3rd places.
5. Entries to be numbered – numbers to be obtained from Show Secretary BEFORE staging. Please allow time for this on arrival.
6. Staging from 10am. No entries accepted after the start of the Conference at 11am.
7. No exhibits to be removed before announcement at approx 5.30pm.

Awards:

1. Cup for the Most Points, Classes 1 – 12 *The Association Cup*
2. Cup and medal for the Best Exhibit in show *The Hendran Cup*
3. Cup for Best Exhibit in wax classes 13 –16 *John Dixon Cup*
4. Shield for Best Exhibit in classes 2 & 3 *Scott-Just Trophy*
5. Cup for Best Exhibit in Beginners Class 23 *W Barton Cup*
6. Cup for Most Points in classes 20 – 22 *F Hydes Cup*
7. Trophy for Best Exhibit in Class 1 *S J Wornham Trophy*
8. Most points in Wax Class *William Douglas Trophy*