



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.

Cumbria Beekeepers Association

*Present their Autumn Conference and
Honey Show at the
Newbiggin Village Hall.*

CA11 OHT

*Saturday 5th November 2016
at 10.00am*

*Admission £10.00 in
advance or £12.00 at the
door, to include a light
lunch of soup and rolls*



Introducing the Speakers

Dr Fred Ayres

Following a conventional training programme I obtained my first nucleus in July 2001. By the end of 2004 this had grown to 19 colonies which required such a time commitment that I was on the verge of giving up. I was also concerned that the conventional approach was more concerned with honey production and the needs of the beekeeper than with the needs of the bees. I was persuaded to step back and look at the whole process of beekeeping to see if it could be made less time consuming, more bee-centric and more aligned to environmental needs. My talk will outline this journey, the aspects researched and the conclusions reached.

The Science of Insect Venom, Anaphylaxis and bee sting desensitisation

Doctor Anthony Rowbotham and a member of his team working at the Allergy Centre at the Preston Royal will be giving the up to date medical understanding of bee venom effects, including normal reactions to stings, allergy and anaphylactic crises. They will also talk on the options and possibilities of desensitisation This is invaluable knowledge for all beekeepers

Cumbria Beekeepers Honey Show 2016

Programme

10.00 Doors open for exhibitors to register and stage their entries. Coffee, tea and biscuits will be provided.

There is plenty of parking space at the hall.

Judging will be undertaken by National Honey Judge : Peter Matthews

11.00:Dr Anthony Rowbotham + a colleague : The science of insect venom, Anaphylaxis and the potential for desensitisation

12.30 -13.15: Lunch. A light lunch of soup and rolls will be provided.

13.15-13.45: Conference session Chaired by Mr W. McPhee

1/Branch reports

Carlisle

Cockermouth

Keswick

Penrith

Whitehaven

2/Comments on the season from the floor

3/ Demonstration/explanation of gadgets displayed by members

13.45-14.00 meet the new SBI for Cumbria Julia Hoggard

14:00 – 14:30: Ask the experts An opportunity for members to ask questions of the experts about beekeeping in general. The newly appointed Seasonal Bee Inspector will be introduced and will form part of the expert team

14.30-15.00: Refreshmen break: Coffee, tea and biscuits. Viewing of the Honey Show

15.00-16.00: Dr Fred Ayres My journey through beekeeping

16.00: Presentation of awards

Cumbria Beekeepers Honey Show.

5th November 2016

Total

Please Reserve places at £10.00 each £

Name;

Address

Branch

Cheques to be made payable to:

Cumbria Beekeepers Association and returned to the

Treasurer Mrs M Vincent

55, Towers Lane
Cockermouth
Cumbria
CA13 9EE

Booking forms to be returned no later than 31st October 2016

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CUMBRIA BEEKEEPERS ASSOCIATION
HONEY SHOW SCHEDULE
Newbiggin Village Hall
Saturday 5th November 2016

JUDGE Peter Matthews

STEWARDS Ian Gregory and M.Vincent

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
2. Cup and medal for the Best Exhibit in show
3. Cup for Best Exhibit in wax classes 13 – 16
4. Shield for Best Exhibit in classes 2 & 3
5. Cup for Best Exhibit in Beginners Class 23
6. Cup for Most Points in classes 20 – 22
7. Trophy for Best Exhibit in Class 1
8. Most points in Wax Class

The Association Cup
The Hendran Cup
John Dixon Cup
Scott-Just Trophy
W Barton Cup
F Hydes Cup
S J Wornham Trophy
William Douglas Trophy