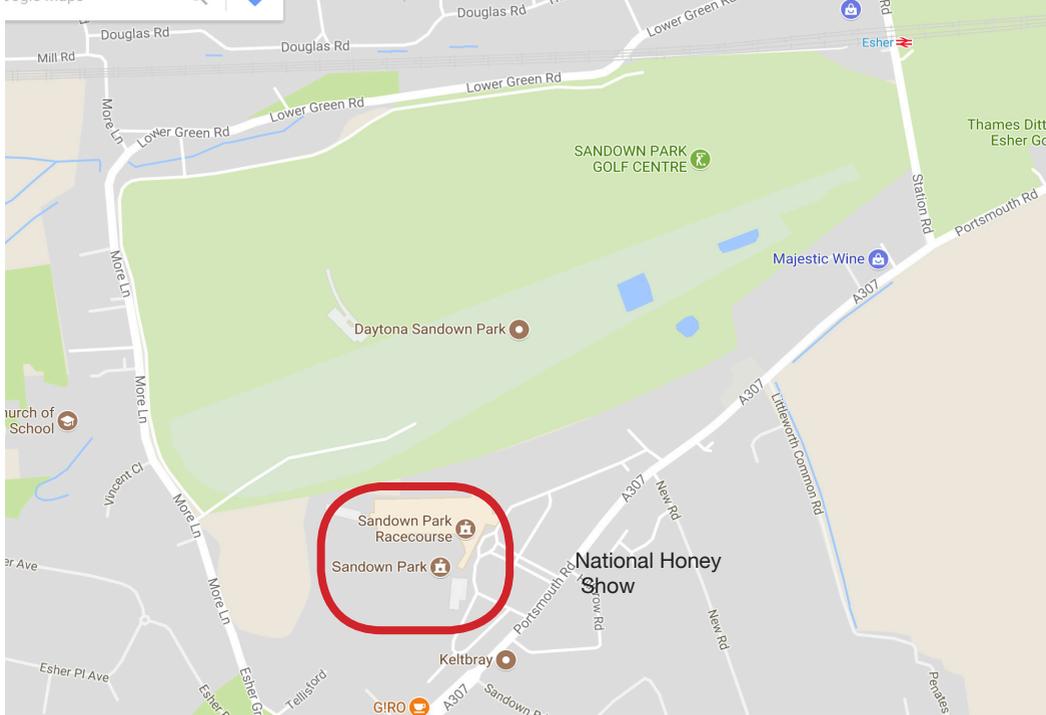


THE 88TH NATIONAL HONEY SHOW

International Classes and Beekeepers'
Autumn Lecture Convention
Thursday 24th - Saturday 26th October 2019



Sandown Park Racecourse, Esher, Surrey, KT10 9RT
For more information visit our website
www.honeyshow.co.uk



Directions to The National Honey Show at Sandown Park

By car

From London, take the A3 and follow the brown venue signs to Sandown Park then exit onto the A307 and follow the brown venue signs. Alternatively, from the M25, exit at Junction 10 and follow the A3 towards London then exit onto the A307 and follow the brown venue signs.

If using a Sat Nav, please enter 'Portsmouth Road' rather than the Sandown Park postcode - this will bring you to the main car park which is just off the A307 (Esher High Street) and is directly in front of the main entrance.

Visit AA Route Planner to plan your journey <http://www.theaa.com/route-planner/index.jsp>

For electric car users, there are four Polar “fast charge” points in operation in the main car park.

There are allocated disabled parking spaces in the main Portsmouth Road car park. The parking is very close to the main entrance.

By train

Esher rail station is just a 15 minute flat walk from the main entrance. Visitors should turn left out of the station onto Station Road and then right at the T- junction to join the A307 Portsmouth Road. The entrance to Sandown Park is on the right hand side.

Alternatively there is a taxi rank at the station.

For all National Rail enquiries please call 08457 48 49 50 or visit www.nationalrail.co.uk.

Welcome to the 88th National Honey Show at Sandown Park.



As usual we have a fantastic line up of lectures, workshops and our largest ever trade show. This year our long-term sponsor and patron, the Worshipful Company of Wax Chandlers, has kindly agreed to sponsor some new wax classes in addition to the generous support they already provide. The new classes are class 50 - Three Ornamental Beeswax Candles made by moulding and matching in all respects and Class 56 - Beeswax wrap, two matching pieces. Have a go. There can only ever be one 'first winner' of these classes. It could be you! I think it is fair to say that without the fantastic support of the Wax Chandlers the show would be a very poor version of the world class event we have today.

I am delighted to welcome new show sponsors Kerax Ltd., Kerax is the only dedicated large scale wax blending plant in UK supplying an extensive range of waxes, wax blends and petroleum jellies for pharmaceutical, cosmetic, industrial and commercial use.

The Wax Chandlers and Kerax will have stands at the show so please visit them and find out more about their activities. We are also grateful for continued support from the Jockey Club who own Sandown Park.

Do make time to visit our largest ever trade show and spend your money to support our traders.

They make a huge effort to support our show so please support them.

We are also planning more activities for our younger beekeepers. We have 8 classes for juniors to enter the show and we have new activities planned for our young and potential beekeepers. Keep an eye on our website for further news.

It is very satisfying for me to walk around the show and watch everyone having a great time. I have a number of jobs during the show but my most important role, all year round, is to make sure our show has a bright future. That means a continual quest for funding. One way that registered charities such as the National Honey Show fund their activities is through legacies. If you have enjoyed visiting the show over the years, leaving a legacy will help to ensure the future of this historic event. It's easy and you don't need to rewrite your will. All you need to know about leaving a legacy can be found on the National Honey Show website. You don't have to leave thousands of pounds (although that would be lovely!) - every little helps.

Thank you for supporting the Show. I look forward to seeing you there. Enjoy!

Bob Maurer, Chairman

Thanks to Steven Turner and Sue Carter for the use of the photographs used in this booklet

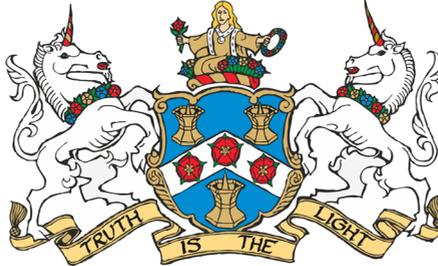
National Honey Show

with

International Classes and Beekeepers' Lecture Convention

Organised by The National Honey Show Limited

Sponsored by The Worshipful Company of Wax Chandlers



OPENING CEREMONY

Thursday 24th October 2019 at 2.00 pm

**Opening by Mrs Claire Waring and address from
Mrs Sue Green, Master of the Worshipful
Company of Wax Chandlers**

PRESENTATION OF CUPS AND TROPHIES

Saturday 26th October 2019 at 3.45 pm

by Ian and Lynne Appleton, Owners of Kerax Ltd..

DOORS OPENING TIMES

Thursday 24th October

Lectures and Restaurant

9.00am – 6.00pm

Trade Hall

12.00 noon – 6.00pm

Honey Show

2.00pm – 6.00pm

Friday 25th October

9.00am – 6.00pm

Saturday 26th October

8.30am – 4.30pm

ADMISSION

NHS Members: FREE

Non-Members: £20.00 for 3 Days, £12 for daily admission

Accompanied Children, 16 yrs and under: FREE

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EMERGENCY CONTACT DETAILS

For urgent and serious queries/problems immediately prior to, and during the show, contact:-

Chief Steward, Bill Fisher tel: 07973 626464 or

Sue Carter, tel: 07494 274447

Stewards for the Show and Judges Stewards

A huge thank you to everyone who helped last year, you all contributed to the success of the show.

Stewards for the show should apply to the Chief Steward, Bill Fisher: -steward@honeyshow.co.uk by **31st August**.

Stewards are required from 12:00 Wednesday 23rd October until 18:00 on Saturday 26th October, please give up some time to help if you can.

Judges Stewards are required on Thursday 24th October from 9:00-13:00. You should apply to the General Secretary J D Hendrie, 26 Coldharbour Lane, Hildenborough, Tonbridge Kent TN11 9JT or email gensec@honeyshow.co.uk by **31st August**. Preference will be given to those applicants who have started the process to becoming a honey judge.

**Central Association
of Bee-keepers**



**Bringing Science
to the Beekeeper**

CABK is proud to sponsor

Sustainable Varroa Management Based on Biological and Technical Methods by Ralph Büchler

Why not join us at our Social Evening held at Esher Cricket Club,

New Road, Esher, KT10 9NU, close to Sandown Park on Thursday 24th October.

We will be holding ***"An Evening with Ralph Büchler"*** followed by food and drinks.

Tickets available online from the CABK website or our stand at the Honey Show or from Sue Carter, secretary@cabk.org.uk.

Save the Date - 15-17th November 2019.



We are pleased to announce our Autumn Conference at Woodside Kenilworth, an excellent venue with great conference and leisure facilities and outstanding food.

The speakers and their topics are to be finalised, but will include Tom Oliver, Nicola Burns, Dylan Elen, HaDi MaBouDi, Paul Hurd, Natasha de Vere and Saorla Kavanagh.

Topics include "Genetic studies of European foulbrood", What is left of the Welsh Dark bee? and "Irish honey – as good as Manuka?" and many more.

*******STOP PRESS! OUR ANNUAL SPRING MEETING IS LEAPING TO YORKSHIRE*****
FEBRUARY 29th 2020 AT ARKENDALE VILLAGE HALL. DETAILS OF SPEAKERS TO FOLLOW**

For further information contact Sue Carter, secretary@CABK.org.uk or for booking enquiries contact Fiona Matheson, fiona.matheson.fm@gmail.com. Full details at www.cabk.org.uk

BeeCraft



**Don't miss us at the final
trade show of our centenary year**

**Bee Craft Research lectures on Friday.
No need to book, just follow the
signs and take your seat**

**Bee Craft trade stand
With special offers - just for you**

See our textile apiary - Knitters will love it!

Collect a training pack - No charge

www.bee-craft.com

NATIONAL HONEY SHOW

PRESIDENT: Mrs Margaret Davies
PATRONS: The Master of the Worshipful Company of Wax Chandlers (ex officio)
Revd. HF Capener, John Chapple, Margaret Davies, Jean Purcell, David Smart

EXECUTIVE COMMITTEE

Chairman:	Bob Maurer, 19 Fairlawn Drive, Redhill, Surrey, RH1 6JP		
Vice Chairman:	Christa Lewis, 130 The Vale, London, NW11 8SL		
General Secretary:	John Hendrie, 26 Coldharbour Lane, Hildenborough, Tonbridge, Kent TN11 9JT		
Assistant Secretary:	Mike Duffin, Upper Hurst, Snails Lane, Blashford, Ringwood, BH24 3PG		
Treasurer:	Clive Mence, 27 Acacia Grove, New Malden, Surrey, KT3 3BJ. Tel. 0208 942 7505		
*Archivist:	John Hendrie	*Lecture Convenor:	Roger Patterson
Cup Secretary:	Nigel Champion	Schedule Convenor and Delegate to and liaison with BBKA:	Sue Carter
Draw Secretary:	Christa Lewis	International Development Officer:	Bernard Diaper
Entries Secretary:	Jill Tinsey	Workshop Convenor:	Fiona Matheson
Judges' Referee:	Enid Brown	Health and Safety:	Andy Pedley
Asst Judges' Referee:	Hazel Blackburn	Webmaster:	Steve Turner
Sales Hall Co-ordinator:	Paul Boyle	Deputy Show Steward and Asst. Cup Secretary:	Tex Garbutt
Show Steward and Staging Manager:	Bill Fisher	Publications Officer:	Crista Lewis
Publicity Secretary:	Val Rhenius		
*Chief Cashier:	Jenny Spon-Smith		

* Not EC Posts

Other Committee members:-

Becky Champion, John Chapple, Margaret Davies, Christine Matthews, Peter Matthews, Gill Smith, Norman Dickenson (co-opted during the year as Membership Secretary)

SUB COMMITTEES

The Chairman, Vice Chairman, General Secretary and Treasurer are ex-Officio Members of all Sub-Committees together with:

EDUCATION: (Convenor: Gill Smith), Jeremy Burbidge, Sue Carter, John Chapple, Bernard Diaper, Andrew Gibb, Fiona Matheson, Roger Patterson, Andy Pedley, Val Rhenius
PUBLICITY: (Convenor: Val Rhenius), Jeremy Burbidge, Sue Carter, Rebecca Coleman, Steve Turner
SCHEDULE: (Convenor: Sue Carter), Hazel Blackburn, Enid Brown, Mike Duffin, Jill Tinsey
STAGING: (Convenor: Bill Fisher), Paul Boyle, John Chapple
FINANCE: Margaret Davies, Mike Duffin, John Hendrie, Christa Lewis, Bob Maurer, Clive Mence, (all of whom are Trustees and Directors of the National Honey Show Ltd.)

The National Honey Show Ltd is a Registered Charity (No 233656)
and a Company Limited by Guarantee (No 266722).

Registered Office: 26 Coldharbour Lane, Hildenborough, Tonbridge, Kent TN11 9JT
Hon. Secretary: John Hendrie

Directors and Trustees: see the Finance Committee above.

NATIONAL COUNCIL

THE NATIONAL COUNCIL is the governing and policy-making body of the National Honey Show. All Beekeepers' Associations are invited to apply to the Hon. Secretary for Corporate Membership. The current membership of the National Council is listed on the Honey Show web site along with their representatives.

Web site: www.honeyshow.co.uk. Contact any Officer via the web site.



Notice of the 2019 Annual General Meeting

Notice is hereby given that the Annual General Meeting of the National Honey Show Ltd. will be held at Sandown Park, Porthsmouth Rd, Esher, Surrey, KT10 9AJ at 5:30pm on Thursday 24th October 2019.

Agenda

1. Minutes of the last meeting, held on 25th October 2018
2. Matters Arising
3. To approve the Trustees Annual Report and Accounts
4. To elect President and Secretary
5. To appoint two Elected Members for the National Council
6. To elect an Independent Examiner
7. Presentation of Awards, if any
8. To discuss any other business

John Hendrie, Hon General Secretary.

To Members of the National Council

A meeting of the National Council will be held at Sandown Park, Porthsmouth Rd, Esher, Surrey, KT10 9AJ on Thursday 24th October 2019, immediately after the conclusion of the meeting of the National Honey Show Ltd.

Agenda

9. To report the names of the members of the National Council
10. To appoint Chairman and Vice-Chairman
11. To appoint Secretaery, Treasurer and Membership Secretary
12. Minutes of the last meeting held on 25th October 2018
13. Matters arising
14. To receive a Report from the trustees
15. To report the names and members of the Executive Committee and to consider any changes therein
16. To consider and recommendations from the Annual General Meeting of the National Honey Show Ltd. held on 24th October 2019
17. Any othe business

John Hendrie, Hon General Secretary.

A copy of the Trustees Annual Report is at the end of this booklet

SHOW JUDGES FOR 2019

Judges' Referee: Enid Brown
Asst Judges' Referee: Hazel Blackburn

Email: enidbrown6@gmail.com
Email: hazelputwain@gmail.com

Honey, Baking, Wax Products, Craft

Terry Ashley
Paul Boyle
Sue Carter
Margaret Davies
Bernard Diaper
Fiona Dickson
Mike Duffin
Ivor Flatman
Jim Fletcher
Stephen Guest
Mary Hill
Christine Matthews
Jack Mummery
Debbie Smith
Alan Woodward
Bron Wright

Mead

Carole Allen
Michael Badger MBE
John Goodwin
Dinah Sweet

Candles

Liz Duffin
Suzy Perkins
David Wright

Reserve Judges

Pierre Sanders

Commercial Wax

Dr. Stephen Case-Green

Microscopy

Jill Tinsey (Convenor)
Bob Maurer

Photography

John Bunting, Dorset. (Convenor)
Gary Francis
Brian Roberts

BBKA Essay and Set of Digital Images

Mary Slater (Convenor)
Gareth Morgan
Pam Hunter

Video's, CD's, DVD's, Video Clips and Newsletter

Jill Tinsey (Convenor)
Bill Turnbull
Jerry Burbidge
Janice Furness

Honey Beer

Tim Hampson
John Porter

Inventions

Paul Smith



NORTHERN BEE BOOKS



Publishers of
The Beekeepers Quarterly and *Natural Bee Husbandry*



For the widest range of English language bee books and expert advice come and visit our stand at the National Honey Show.

Subscribe to our newsletter at www.northernbeebooks.co.uk

2019 National Honey Show Lecture Programme

Speaker Profiles

Ralph Büchler



Working with honey bees since his youth, Ralph studied agriculture and biology at Bonn University and finished his PhD in bee science. In 1990 he moved to the bee institute in Kirchhain which is one of the larger German training and research centres for beekeeping. Since 1997, he is leading the institute with its about 20 coworkers. Honey bee selection, disease resistance and alternative varroa treatment concepts are in the focus of Büchler's research activities. He has participated in many national and international research projects like Smartbees, Coloss, Fitbee and is recently coordinating an EU study on varroa resistant stock and a national selection project on SMR. Büchler acts as the scientific adviser for the breeder association "Arbeitsgemeinschaft Toleranzzucht". He is author of hundreds of papers, book contributions and scientific films.

"Varroa resistance characters and selection protocols"

Apis cerana as the natural host of Varroa destructor has developed effective resistance behaviors to cope with Varroa infestations without serious losses. And also from *Apis mellifera* several resistant populations are known by now which show interesting differences compared to susceptible populations. The mainly responsible characters of those resistant populations will be described. Together with the experience from different breeding programs a description of relevant characters and suitable testing protocols with regard to selective breeding will be given. Recent data on mite population development, hygiene behaviour, suppressed mite reproduction (SMR) and brood recapping (REC) will allow for a closer evaluation of the long term potential of resistant honey bees in European apiculture.

"Environmental adaptation of honey bees and its consequences for selection"

A recent European study showed strong genotype – environment interactions which do affect the productivity, behaviour and survivability of bee colonies. Some data will be presented to better understand for example the relevance of winter clustering or swarming tendency. If it is true, that the best bee has to be identified under local conditions, selection should be focused on local populations instead of importing breeding stock from external sources. And in general, preservation of the natural biodiversity of European honey bees has to be recognized as a priority objective. For those reasons, the EU funded SMARTBEEES project (www.smartbees.eu) supported the establishment of regional breeder groups in many European countries. A standard performance test protocol has been developed which enables access to modern breeding value estimation and improvement of local populations. Meanwhile, an "International Honey Bee Breeding Network (IHBBN)" was founded to support the cooperation of regional breeder groups and to further develop the strategy of "preservation by utilization".

"Sustainable Varroa management based on biological and technical methods"

Most Varroa induced colony losses occur during the autumn or winter season in consequence of an insufficient health status of the winter bee population. Even when starting from a low initial mite infestation in early spring, critical mite and virus infection levels can be reached until the period of winter bee production if colonies continuously rear brood throughout the whole season. To overcome this situation beekeepers may learn from the brood dynamic of swarming colonies where the propagation of Varroa is interrupted by a brood break over several weeks at the peak of colony development which basically improves the health status of the hive. Several alternative biotechnical treatment strategies like total brood removal, trapping comb technique or queen caging are available to utilize the positive effects of a brood interruption without reducing the productivity in a modern beekeeping environment. The different requisites, advantages and disadvantages of those methods will be described in order to identify the most suitable

procedure for a given beekeeping situation. In any case, colony losses due to Varroa can be avoided and the use of drugs can be minimized by a consequent use of these biotechnical measures in combination with the utilization of selected stock.

“Understanding the complex biology of honey bee colonies and its links to colony health”

Before we start to fight certain bee diseases and parasites we should ask how bee colonies cope with them under natural conditions and what may be the critical differences under modern beekeeping conditions. Why do swarms prefer to settle apart from the mothers nest, what can we learn from the inner nest structure, how does the complex mating biology of honey bees affect colony vitality? The idea will be followed that certain disease problems correspond with certain deficiencies in the natural self protection of colonies. Special attention will be paid to the natural brood and bee population dynamic of honey bees and its consequences for health protection. If we improve our understanding of these natural mechanisms we can improve our management concepts and develop strategies to control diseases and parasites by biological and biotechnical means. This will be explained with some practical examples from AFB, chalk brood and, most relevant, Varroa control.

WE'RE PROUD TO SUPPORT
THE NATIONAL HONEY SHOW AND TO SPONSOR

SIMON REES' LECTURE
HOW BEES FLY



SATURDAY 26 OCTOBER

BARNET

NORTH LONDON

ENFIELD



HARROW

PINNER & RUISLIP

EALING

FEDERATION OF
MIDDLESEX BEEKEEPERS

Harmen van der Ende



Harmen is a beekeeper on the Island Terschelling in the North of the Netherlands. At the moment he owns 25 beehives on the west side of the island. He is a beekeeper since 2000 and his age is 56 years old. In his working life he is Senior Lecturer at the Maritime Institute Willem Barentsz and owns a master degree in Maritime Innovation. His biggest hobby is beekeeping and he is specially interested in the native bees of the island (*Apis mellifera mellifera*). To preserve the black bees he is one of the organizers of a program to reach this goal. He is also involved organising the SICAMM conferences.

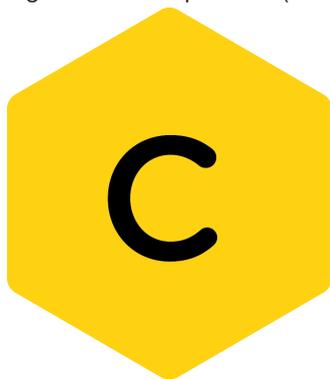
“Our Beekeeping method on the island Terschelling”

A short history of beekeeping on Terschelling is discussed and some experiments we have done with different species of bees. Eventually we decided to keep our native bees and with these bees we have developed the beekeeping method I will describe. This method has been used for a long time now and we are very satisfied with it. The method is based on the following important assumptions:

- As little intervention as possible in the hives.
- Swarm prevention/control as close as possible to a natural swarm.
- No selection on the best queens for honey production, but average based on how colonies handle normally (not aggressive).
- Providing spare queens.
- Brood break to reduce the amount of Varroa mites.

The steps to take are not very difficult and can be done by not very experienced beekeepers. From our experience using this method also reduces the total amount of Varroa mites to an acceptable level.

Our method will be explained from spring to autumn in steps, including a description of **the inspections** done by us. We have to note that this method is suitable for our island (Terschelling), where honey can be harvested in April and May (willow), in July and August (statice) and in August and/or September (heather).



C.B.DENNIS

BRITISH BEEKEEPERS' RESEARCH TRUST

2019 National Honey Show Lecture Programme Timetable

Thursday 24th October		Gold Cup Suite	
9:00	Doors Open		
9:30	Ralph Büchler	Varroa resistance characters and selection protocols	Sponsored by E H Thorne
11:00	John Donoghue	Managing Bees For the Honey Crop	Sponsored by Surrey BKA
12.30	Jo Widdicombe	The Principles of Bee Improvement	Sponsored by BIBBA
14:00	88 th National Honey Show Opening Ceremony (Champagne Bar)		
15:00	Ralph Büchler	Environmental adaptation of honey bees and its consequences for selection	Sponsored by C. B. Dennis Trust
16:30	Harmen van der Ende	Our Beekeeping method on the island Terschelling	Sponsored by Revd. Francis Capener
17:30	National Honey Show AGM and Annual Meeting of the National Council		
18:00	Show Closes		
Friday 25th October		Gold Cup Suite	
9:00	Doors Open		
9:30	Mary Montaut	Bees & Plants: the Best of Friends	Sponsored by Bermondsey Street Bees
11:00	Ralph Büchler	Sustainable Varroa management based on biological and technical method	Sponsored by CABK
14:00	John Chambers	Basic Honey Bee Genetics For Beekeepers	Sponsored by Bucks County BKA
16:00	Shona Blair	Honey - a sweet solution against super-bugs	Sponsored by C.B.Dennis Trust
18:00	Show Closes		
Saturday 26th October		Gold Cup Suite	
8:30	Doors Open		
9:00	Irene Power	Efficient beekeeping for the busy Beekeeper	Sponsored by Reigate BKA
10:30	Simon Rees	Langstroth: father of modern beekeeping or a man in the right place at the right time?"	The Jean Blaxland Memorial Lecture sponsored by Mr R Blaxland
13:00	Ralph Büchler	Understanding the complex biology of honey bee colonies and its links to colony health	Sponsored by BDI
14:30	Simon Rees	How bees fly	Sponsored by The Federation of Middlesex Beekeepers
15:45	Presentation of Trophies and Awards		
17:00	88 th National Honey Show Closes		

John Donoghue



I grew up on a small farm in Co. Offaly Ireland and am a Carpenter/Joiner by trade. My first hive of bees was a swarm from a wild colony in the roof of the old farmhouse. My granduncle who kept bees all his life gave a hive to a neighbour and he helped hive the swarm. I was in primary school at the time

I manage 50 to 60 colonies, mostly national hives. I started to exhibit at honey shows in the mid 1970s and won my first trophy at the National in London in 1979. After many years exhibiting I now have the honour of judging at these shows and encourage new exhibitors.

I have lectured to many associations over the years on the very practical craft of beekeeping and try to pass on some of the knowledge gained over more than forty years, some of which can only be passed on through touch and feel.

“Managing Bees For the Honey Crop”

Deals with knowing your local area and when to expect the main honey flow. Getting supers ready for run honey or cut comb. Maintaining strong stocks. Avoiding congestion, giving queens room to lay and providing space for incoming nectar . Predicting what might happen by reading the present situation. Minimise swarming and dealing with swarming colony.

Jo Widdicombe



Jo worked as a bee inspector for 5 years and now runs over 100 colonies, with the help of an apprentice, producing honey, queens and nucs for sale. Author of the book, "The Principles of Bee Improvement" which explains how to select and improve the quality of our bees from local stock rather than resorting to imported queens.

Jo is currently President of BIBBA.

"The Principles of Bee Improvement"

I will explain how I have gone about improving the quality of my bees by selecting from the stock in my area. After trying queens of various types I quickly got disillusioned with the results, at best short-term relief, and set about finding a more sustainable way to improve my bees. By simple methods we can maintain genetic diversity within the population and produce a hardy, locally adapted bee with qualities that can be built on year on year.

Bee Diseases Insurance Limited

Sponsoring: Understanding the complex biology of honey bee colonies and its links to colony health by Ralph Büchler



For Bees, Education,
Protection and Research

The purpose of BDI is to help in the control of the foul brood diseases by providing some compensation to beekeepers who incur losses when European or American Foul Brood is confirmed by the Bee Inspector. BDI also aims to sponsor research into the causes of bee health problems and to educate beekeepers about the issues in bee health and management of bee diseases. BDI was set up nearly 80 years ago and is owned by the member beekeeping Associations.

Shona Blair

Dr Shona Blair is a microbiologist who has been studying the medicinal properties of honey for 20 years, pioneering this research in Australia. Shona was awarded her PhD in 2004 from the University of Sydney. She has since led many projects focusing on the wound healing and antimicrobial properties of honey, particularly against antibiotic-resistant 'superbugs', and the effects of eating honey on human gut health. Shona has been an invited keynote speaker at numerous scientific, medical and beekeeping conferences in Australia, Brazil, Malaysia, New Zealand, South Korea and the USA. She has published her research findings in the scientific and popular press including microbiology and wound care journals, as well as popular beekeeping and health magazines.



Since her student days, Shona has been involved in the Australian beekeeping industry and she has actively worked to raise awareness of the importance of honey bees, beekeeping and medicinal honey. She held the role of inaugural CEO of the Wheen Bee Foundation (2013 – 2014), established to raise awareness of the importance of bees for food security. In 2013, she joined the Executive Council of the NSW Apiarists' Association, where she works with commercial beekeepers to help tackle some of the issues faced by the industry. She received the prestigious Keith McIlvride Memorial Award in 2017 in recognition of her services to the industry.

Honey - a sweet solution against superbugs

Honey really is liquid gold, and people have always held it in high regard. It has been a prized food and a powerful medicine for many different cultures throughout history. However, its medicinal use largely fell from favour in the 1940s with the introduction of modern antibiotic drugs. Unfortunately, the misuse of these lifesaving drugs means that today we face a shortage of effective treatments for infections, because there is a huge global increase in the number of antibiotic-resistant bacteria – or 'superbugs'. Our urgent need for other treatment options, has led to a renewed interest in complex, natural products with antimicrobial activity, like honey. One of the most exciting things about the antimicrobial activity of honey is that it works against a very wide range of microbes that cause infections, even antibiotic-resistant superbugs. Apart from its ability to stop superbugs in their tracks, honey also encourages wound healing and stimulates our immune response, and has additional therapeutic qualities, including anti-inflammatory, anti-oxidant, and prebiotic (i.e. boosting gut health) properties.



Irene Power



Irene comes from a well-known and successful beekeeping family and has had many successes in honey shows in Ireland and London.

As a lecturer she is always in demand at home but has also lectured in England, Wales, Denmark and Texas.

She is a member of South Tipperary Beekeepers Association & former Secretary of the Clonmel Honey Show (Largest Honey Show in Ireland). Irene provides beginners courses, Intermediate & Senior Study Groups in county Limerick and helps with outdoor demonstrations in South Tipperary.

A very practical beekeeper, she maintains 15 - 20 colonies, with keen interests in honey bee health, queen rearing and honey production. Irene believes that planning ahead and maintaining all your production hives at full capacity is important

Efficient beekeeping for the busy Beekeeper

The age profile of beekeepers in recent years has lowered, with many in full time employment, possibly with young families and other interests that have a demand on leisure time. Even if you don't fit into this category, our lives in general seem to be a lot busier these days. Grandparents play a bigger part in minding grandchildren than what I remember and also people are working longer and retiring at an older age. We are always rushing around and more often than not we are on-line & available on our phones or some other electronic device.

This leaves less time for our hobbies and enjoyment of the world around us. The amount of work involved in beekeeping with limited time requires extra planning, more organisation and adapting management methods to suit your available time. We often get one opportunity to complete tasks in the apiary, as we may not be available tomorrow, two, three or five days' time that some manipulations demand.

My talk covers some tips of how to manage your beekeeping operation a bit more efficiently so that we can continue to practice & master the craft and enjoy it, in this incredibly busy world we live in today.



Mary Montaut

Mary Montaut is the Editor of The Irish Beekeeper (An Beachaire). She has been keeping bees in Bray, Co. Wicklow, for about twenty years and regards herself as an Eternal Beginner, because there is always so much to find out and understand about bees. She also edits the Irish Garden Plant Society journal, which seems to complement her passion for bees. Her interest in honey bees has gradually extended to include all sorts of pollinators, and she is on the Steering Committee of the All-Ireland Pollinator Plan, representing the Federation of Irish Beekeepers' Associations. However, she is the first to confess that she is more of an Eternal Student in both of these fields than any kind of specialist - always eager to learn and read more about the wonderful relationship between plants and bees.

"Bees & Plants: the Best of Friends"

The theme of this presentation is the mutualism between bees and plants. The aim will be to give you some simple principles on which you can make your gardening choices so that you will be benefitting the bees and other pollinators in your own patch, whether that be your garden, or an allotment, or just a window-box. There will be plenty of examples from my own garden, but also I will have regard for the different conditions of climate and soil, and I hope to encourage listeners to understand how best to cherish the pollinators in their own particular micro-climate.

Simon Rees

Simon is a hobby beekeeper and has been keeping bees since 1995. Simon was born in Cardiff, Wales. Simon started keeping bees in Twickenham, Middlesex in 1995 after completing the Twickenham & Thames Valley BKA beginners' course. On moving to Dublin in 1996 he established an apiary in the garden. He currently has 2 apiaries in Co. Wicklow. Simon has completed the FIBKA (Federation of Irish Beekeeping Associations) preliminary, intermediate, senior and lecturer's certificates since moving to Ireland. Simon has a keen interest in lecturing, particularly on the science side of beekeeping. Simon is a former Chair and Honey Show Secretary of the Co. Dublin Beekeepers' Association. He set up and helps manage the Facebook group 'Beekeepers of Ireland' (open to beekeepers everywhere) which has over 3000 members. Simon lives in Dublin with his wife Eimear.



Langstroth: father of modern beekeeping or a man in the right place at the right time?

This lecture looks at the state of beekeeping in the 19th Century, and the life and times of Lorenzo Langstroth. We examine the context for his discovery of the bee space and the invention of the Langstroth moveable frame hive. Finally we assess the importance of Langstroth's contribution to beekeeping.

How honey bees fly

In this lecture you will learn about the honey bee's flight equipment – wings, engines, fuel and flight control. We will also look at the mechanics - at an introductory level - of honey bee flight. The lecture will contain videos and demonstrations to aid understanding. By the end you will have a good understanding of how bees fly.

John Chambers

For John, beekeeping represents escape from everyday pressures. Inside his apiary, he is at peace and connects differently with the world. Town noises recede as a multisensory symphony of natural rhythms comes to the fore. He enjoys the passing seasons; the cawing of the high-flying resident crows who have become his friends; the hedgehogs; the mice; and the toads. He loves the botanical chaos of the untended borders and the teeming biodiversity of the neglected and increasingly bumpy lawn. In the middle of all this are his many honey bee colonies which get darker and easier to handle with every generation of locally-reared queen. Nothing beats lying in long grass on a summer's day, gazing up at the sky and watching one's bees flying in their thousands as they go about their activities, completely unbeknown to people passing by on the other side of a simple brick wall



Basic Honey Bee Genetics For Beekeepers

Trust honey bees to flaunt basic genetics as taught at school! They follow more complex rules that we have thwarted for the last 150 years. To improve our national stock, we must collectively act in sympathy with the biological realities of honey bee genetics. This presentation starts by considering what a breed is, before revealing something astonishing about breeds of honey bee. Then, Gregor Mendel's failure to improve his honey bees is contrasted with his landmark work with the common pea. The rest of the lecture provides insight into why he failed. In turn it considers quantitative trait loci; haplodiploidy and sex determination; genetic recombination, polyandry and the benefits of intra-colony genetic diversity; the fates of fatal, maladaptive, neutral and beneficial genes; the perils of inbreeding depression; the ecological headache of outbreeding depression; the importance of selection pressure; and what we might infer from genetic bottlenecks. All these genetic considerations (and a few more besides) should concern and fascinate us all. By the end of this presentation, it should be clear why it is so damaging to import honey bee stock and how we can improve our local stock quickly, simply and optimally, using an augmented "bees know best" policy.



**A warm welcome to The National Honey Show 2019
from all the members of Surrey Beekeepers Association.**

Surrey Beekeepers Association is delighted to sponsor
the lecture by John Donoghue:
'Managing bees for the honey crop'
at 11:00am on Thursday 24th October.

SurreyBeekeepers@gmail.com www.surreybeekeepers.org.uk



National Honey Show 2019 Workshop Programme

WORKSHOPS RECEPTION, LOCATED ON THE GROUND FLOOR OF THE ECLIPSE PAVILION, WILL ONLY BE OPEN 30 MINUTES BEFORE THE START OF EACH SESSION

Room	Thursday 24th October 14:30 - 17:00	Speaker	Extra cost
G. 1-2	Microscopy - Preparing Pollen Slides	Alan Potter	£5
G. 3-4	Mead Making from Start to Drinking	Ron Hunter	
G. 5-7	Pampering Potions	Sara Robb	£5
3. 1-3	Making Products from the Hive	Iain Judge	£5
3. 6-8	Swarms and Swarm Control	Phil McAnespie	
	Friday 25th October 09:30 - 12:00		
G. 1-2	Microscopy - Preparing Slides of Honeybee Parts	Alan Potter	£5
G. 5-7	Cooking with Honey	Paul Vagg	£5
3. 1-3	Food Safety and Marketing Legislation	Andy Pedley	
3. 4-5	The BBKA Show Judge Certificate	Stuart Roberts and John Goodwin	
3. 6-8	Sustainable Planting for Honey Bees	Sarah Wyndham Lewis	
Brasserie	Skep Making - Part 1 (All Day Workshop)	Chris Park	£15
	Friday 25th October 14:30 - 17:00		
G. 1-2	Identifying Pollen from Honey	Dinah and John Sweet	£5
G. 3-4	Mead Making from Start to Drinking	Ron Hunter	
G. 5-7	Candle Making	Iain Judge	£5
3. 1-3	Create Mixed Media Bee Art	Claire Murthy	£5
3. 4-5	NBU Bee Disease and Pest Recognition	Sandra Gray NBU	
3. 6-8	Honey Tasting	John Goodwin	
Brasserie	Skep Making - Part 2 (All Day Workshop)	Chris Park	



Room	Saturday 26th October 09:00 - 11:30	Speaker	Extra Cost
G. 1-2	BBKA Exam Techniques	Margaret Murdin	
G. 3-4	Sustainable Planting for Honey Bees	Sarah Wyndham Lewis	
G. 5-7	Pampering Potions	Sarah Robb	£5
3. 1-3	Making Beeswax Wraps	Gwyn Marsh	£5
3. 4-5	Showing Wax	John Goodwin	
3. 6-8	Reproductive Anatomy	Marin Anastasov	
Brasserie	Skep Making - Part 1 (All Day Workshop)	Nick Mengham	£15
	Saturday 26th October 13:00 - 15:30		
G. 1-2	Identifying Pollen from Honey	Dinah and John Sweet	£5
G. 5-7	Cooking with Honey	Paul Vagg	£5
3. 1-3	Making Beeswax Wraps	Gwyn Marsh	£5
3. 4-5	Making Honey Beer at Home	Chris Sweet	
3. 6-8	Queen Rearing for the Small Scale Beekeeper	Phil McAnespie	
Brasserie	Skep Making - Part 2 (All Day Workshop)	Nick Mengham	

The National Honey Show holds a number of workshops to assist new or less experienced exhibitors in the art and skills of preparing some items for honey show classes and to help raise the general standard of exhibits as well as other beekeeping related topics.

Please be aware that only National Honey Show Members and those with a daily admission ticket can attend Lectures and book into workshops and or demonstrations.

Booking opens from 1st September 2019. All workshops include a £8.00 (£9.00 on the day) non-returnable booking fee. There is a small additional charge for some workshops to cover the cost of materials.

Workshop online booking ENDS one week before the workshop starts.

All workshops are scheduled for 2½ hours duration. Please arrive at least 10 minutes prior to the start of the workshop.

e-Tickets are entirely electronic, sent by TicketSource as email attachments (PDF), you can print them out.

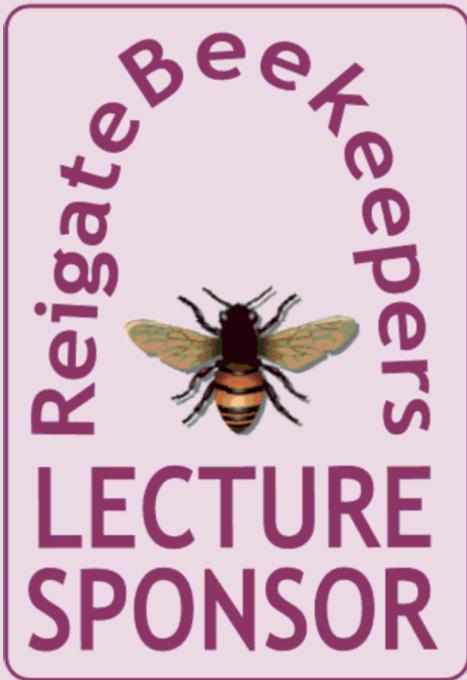
<http://www.honeyshow.co.uk/workshop-booking.php>

Pampering Potions, led by Dr Sara Robb

Make your own glycerine soap with honey and beeswax

Learn to make your own melt and pour soap, also known as glycerine soap, from scratch. Dr Sara's method begins with her speedy, no-cure method for making cold processed soap. A new beeswax and honey soap recipe containing coconut and castor oil will be introduced. This soap is velvety soft and is processed further to make a glycerine soap base, but can be used on its own. Making the glycerine base is easy using Sara's method, as it needs only simple ingredients and common kitchen equipment. Advice on how to add fragrance, colour and botanicals to the base will be provided in order to produce truly personalized, quality bars of soap. Each participant will take home a luxurious selection of pampering products





Reigate Beekeepers

are proud to Sponsor
the NHS lecture
by

Irene Power

Efficient Beekeeping for the Busy Beekeeper

9am, Saturday 26th October

Microscopy – Preparing Slides of Honey Bee Parts, led by Alan Potter

This workshop will cover in practical detail how to make permanent microscope slides from not only parts of the honey bee such as the head, legs and wings but also the whole insect itself. All chemicals, reagents will be provided to produce permanent slides mounted in a Canada Balsam substitute mountant. The process normally takes several days to complete but partly prepared specimens appropriate for each stage will be used. The objective of the workshop will be that each participant will leave with permanently mounted microscope slides showing honey bee parts.

Microscopy – Preparing Pollen slides, led by Alan Potter

This workshop covers all aspects involved in preparing and mounting microscope slides of pollen. This includes the collection and preparation of various types of pollen and its recovery from honey. The use of mountants, stains and ringing tables to make permanent glycerine jelly mounts will be covered in detail. All materials and equipment will be provided but individuals are welcome to bring their own pollen samples to prepare. The objective is that each participant will leave with their own mounted, stained and ringed pollen slides. Microscopes to study the results will be available.

Iain Judge has been keeping bees for almost 10 years. He is passionate about making products from honey, wax and propolis. In his work life he has previously run a candle making workshop for people with learning disabilities and also worked for one of the largest commercial mead makers in the UK. Iain regularly runs candle making classes and also gives talks to groups on products of the hive



Making Products from the Hive, led by Iain Judge

In this fun, practical class, you will learn to make the following products: Beeswax shoe polish, propolis tincture, honey vinegar, and a very simple salve from honey and beeswax. There will also be a chance to sample an easy to make alcoholic drink.

N.B. Please bring with you an apron, a pen and paper for notes, also a bag for you to take away your creations.

Candlemaking, led by Iain Judge

This is a hands on practical class, in which you will learn about beeswax and its properties, how wick works and how to choose the best wick for your candles. You will also learn how to make different types of candle including moulded and dipped. If you have ever wanted to make dipped candles but have struggled, then this is the class for you

N.B. Please bring with you an apron, a pen and paper for you to make notes and a bag for you to take home your finished candles.

Food Safety and Marketing Legislation, led by Andy Pedley

There is a whole range of food safety legislation that ensures that all the food that we eat is safe - and the law applies to honey and honey production if you sell your honey. Andy will cover topics such as Registration, prime production, equipment (new, second hand and recycled).



BBKA Show Judge Certificate, led by Stuart Roberts and John Goodwin

Stuart is a beekeeper with 10 years of experience and a desire of becoming a Show Judge in the future. He sits on the BBKA Examination Board - and wants to listen to the concerns of members and hopefully address them. Feedback from potential candidates has indicated that: people don't seem to understand the syllabus, have said that the process is very complicated people and that it is too hard and not achievable

John is a BBKA National Honey Judge and a BBKA Honey Judge Assessor. He will cover the experience required prior to the application for the portfolio booklet and the journey of learning and passing the assessments afterwards:

- What skills are needed prior to starting the portfolio
- How to network to find the right shows and judges.
- The need to find shows to show that cover all the categories that are needed to pass the final assessment
- Show in the best shows in the country
- Gain experience of stewarding with national assessment judges and what to look for to learn.
- How to handle disputes and give opinion on your judging decisions.

The workshop format will consist of power point presentations and interactive participation and discussion with the delegates

Swarms and Swarm Control, led by Phil McAnespie

Phil has kept bees for over 30 years and runs approximately 10 colonies near Burn's Cottage, Alloway, Ayrshire. This workshop will cover reasons for swarming but have greater emphasis on the practical methods of its control/prevention using various artificial swarming methods, use of the Horsley and Snelgrove boards, Nucleus colonies and the associated benefits of simple queen rearing.



Queen rearing for the Small Scale Beekeeper, led by Phil McAnespie

Phil will outline simple, practical queen rearing methods suitable for beginners and experienced beekeepers alike.

John Goodwin is a BBKA National Honey Judge and a BBKA Honey Judge Assessor. A normal year involves judging between 10 and 15 honey shows per year and he will normally enter and exhibit at a number of shows within the year. He is a Director of Nantwich Show and manages the honey show and the honey /bee displays at the show. He also manages the annual Cheshire beekeepers honey show, which is held within the Cheshire Beekeepers Autumn Convention - both the above shows are sizeable shows with up to 2 to 400 entries.



Showing Wax, led by John Goodwin

The Wax workshop will cover the preparation and which wax to use for showing: wax blocks, commercial wax, candles, models, wax flowers. We will discuss and John will demonstrate via power point: The moulding of wax blocks to win, mould release, finishing the blocks for showing, commercial blocks, small blocks, interpretation of the schedule.

Honey Tasting, led by John Goodwin

This is a light hearted workshop which is short and sweet. Participants will be blind tasting differing honeys from the UK and Europe. Discussing the various tastes, colour and texture of various honeys.

John runs between 20 and 30 colonies in a number of apiaries from the southern to northern boundaries of Cheshire and operates apiary migration to various crops including: OSR, phacelia, buckwheat and heather.

Cooking With Honey, led by Dr Paul J Vagg

This workshop will cover the essential basics to remember when cooking with honey. Topics include, substituting honey for sugar in recipes, Honey nutrition facts, Honey varieties & their versatility in cooking, the easy way to measure honey accurately, and why you should reduce liquid content in recipes, followed by the preparation of a simple 'honey & lemon' drizzle cake. Participants will be working in pairs, and all relevant cooking materials will be supplied,

however each participant must bring with them a pen and notepad, and a container suitable for taking away their very own cake after baking. The container required should be large enough to accommodate a 7 inch diameter cake.

Presented by Paul Vagg, owner of Bee Naturals and the current 'London Beekeeper Of The Year', former LBKA resources officer, and author, this workshop is a must for all those who enjoy 'Cooking With Honey'



Identifying Pollen from Honey, led by Dinah and John Sweet

Participants in this workshop are encouraged to bring along a honey sample of interest of at least 100g. Following a short introductory presentation they will be guided into a practical way of preparing microscope slides for examination, then group discussion sharing views of the results. Participants will be able to take home their microscope slide(s) and will also be given a link to obtain a digital image by email.

If participants would like to use their own compound microscopes they are welcome to bring them along, but this is not a requirement as most value is obtained by sharing views and discussing what can be visualised.

Dinah and John Sweet. Dinah completed a Diploma dissertation in Apiculture at Cardiff University on melissopalynology (the study of pollen grains in honey) supervised by the legendary Rex Sawyer, author with Robert Pickard of "Pollen Identification for Beekeepers". Since then she has been examining honeys for commercial packers and giving talks on the topic to Beekeeping Associations. John, Dinah's husband, has also taken an interest in the practical aspects of preparing pollen microscope slides from honey samples and also linking microscopes to computers for projection to share microscopic views.



Making Mead from Start to Drinking, led by Ron Hunter

Ron has been making mead and country wines for several years and has exhibited at his local show and the National Honey Show. The workshop will include several aspects of making mead and melomels, together with discussion about preparation of show exhibits and tasting. Participants may bring a bottle of home made mead to include in the tasting.



Reproductive Anatomy, led by Marin Anastasov, NDB

This workshop will study advanced dissection of the honeybee including the anatomy of queens, drones and laying workers. Workshop attendees should already have some experience of dissection of the honeybee, perhaps having studied for the BBKA Microscopy assessment. Candidates are required to bring their own dissecting microscope and tools.

Marin holds a BSc degree in Animal Science and MSc in Organic Farming from Aberdeen University and has recently attained the National Diploma in Beekeeping. He is passionate about sustainable food production and his entire working career has been in organic food and farming. He has kept bees for over 20 years and currently manages 25 colonies in Gloucestershire. His beekeeping interests are in honey bee-plant interaction, honey bee breeding and honey bee biology. Marin is a Master Beekeeper, Trustee of Gloucestershire Beekeepers Association and serves on the BBKA Examinations Board.



Making Beeswax Wraps, led by Gwyn Marsh

Plastic is a huge problem. The search for alternatives is on. This is an opportunity to learn how to make an alternative cling film food covering. All material will be provided and you will go home with 3 wax wraps to experiment with. Places limited to 10.

Gwyn is an experienced teacher, lecturer and education researcher, with a speciality in environmental science. She is an engaging and informative speaker who enjoys combining theory with practical activities in a workshop environment. Gwyn is also an enthusiastic bee-keeper, who is curious to explore and develop the many ways bee products can be put to beneficial use. Her wax wraps, a sustainable alternative to cling film, have attracted considerable interest at her local bee society's stall at fairs and fetes and sell well.



Honey Show Competition entrants & volunteer stewards are invited to our summer 2020 show.

Help us promote bees, beekeeping and your association or branch in the Bees & Honey marquee at the South of England Showground, Ardingly, West Sussex RH17 6TL

General enquiries beesandhoneyinfo@gmail.com

Stewarding enquiries chief.steward@deodar.org.uk

2020 Schedule and Booking Forms (available from January 2020) at

www.seas.org.uk/info/competing/competing-south-england-show/bees-honey/



Create Mixed Media Bee Art, led by Claire Murthy

Come prepared to enjoy this fun, creative session making a bee painting of your choice. You will be free to use a range of art materials and try out a few techniques along the way. Experiment with painting, drawing, stamping, stencilling, doodling and glueing in a variety of ways to create your own style of bee art. There will be guidance on drawing a honey bee, plus a few ideas for extending your interests in bees through the joys of art. This workshop will provide a space where you can unwind for a couple of hours and immerse yourself in relaxing hands-on, creative activities - whether you are new to art or a seasoned painter. The aim of the session is relaxing enjoyment and you will be able to take home your bee painting to hang to the wall or give as a special gift to someone else who loves bees! Claire Murthy paints, illustrates and writes about wildlife, farm animals, birds and pets who reside in and around the garden, local countryside and woods. Based on the borders of Kent, Surrey, Sussex and London.

Skep Making, led by Nick Mengham and Chris Park

Nick began beekeeping over 20 years ago and now has around 150 hives in Kent. In addition to honey production, he hires out his hives for fruit pollination. In recent years Nick has been running a number of beekeeping courses, from a one day introduction to basic bee husbandry and skep making; he holds a qualification in adult education. His interest in skep making stems from a wider enthusiasm for the history of beekeeping and he has demonstrated the craft at various events including the Kent County Show and the Step Back in Time working bygone event.



Chris Park is also a skep maker and skep beekeeper. He lives on an organic farm in the Vale of the White Horse. His work is wide and varied, from arts and craft, ancient technologies, experimental archaeology and educational projects to eco-building, professional story telling and raising the awareness of heritage beekeeping. You can see some of his work at www.acorneducation.com. He is chairman of the newly formed British Beekeeping Heritage Society and gives entertaining lectures.



Nick and Chris aim to teach how to make skeps and not just run a production line. Few will finish their skeps on the day but we hope all will go home with the knowledge and materials needed to finish the job.

Bee Diseases and Pest Recognition, led by Sandra Gray, NBU, FERA

At the time of writing Sandra Gray, acting National Bee Inspector, will be running a workshop looking at notifiable honey bee pests and diseases. The workshop will consist of looking out for signs of both EFB and AFB as well as minor brood disorders. There will be the opportunity to look at Nosema spore under the microscope as well as Small Hive Beetle and Tropilaelaps.

Sandra Gray was appointed as acting National Bee Inspector in February 2019. From March 2017 to 2019 she was Regional Bee Inspector for the South East Region and from 2010 to 2017 she was a Seasonal Bee Inspector for the Eastern Region working at different times across Suffolk, Norfolk and North Essex.

BBKA Exam Techniques, led by Margaret Murdin

This workshop will cover the examination techniques that will help you to be successful in the written module exams of the BBKA.

Sometimes candidates fail their exam, not because they did not know the material but because of unfamiliarity with exams.

Margaret is Assistant Moderator for the BBKA and until recently moderated the written papers. Too often candidates failed because they ran out of time, or did not read the question properly.

Margaret will go through the pitfalls and explain how to avoid them



Making Honey Beer at Home, led by Chris Sweet

This workshop will introduce you to the wonderful world of beer making. Come and meet Chris, the brewer of Zepto Brewhouse, (probably) Wales' smallest commercial brewery. Learn how to create a honey beer using just water, malted grains, hops, yeast and of course, honey. Chris will guide you through the brewing process, offer advice on sourcing equipment and ingredients and share his experience and tips on producing award-winning ales. You'll have an opportunity to sample a home brewed honey beer (or two). You will also receive a copy of the recipe and brewing instructions so that you can reproduce the beer at home. The workshop is best suited to brewing novices, but those with experience are also welcome to attend. Participants may, if they wish, bring their own homemade honey beers to form part of the tasting/discussion.



Chris is an award winning brewer and the founder and owner of Zepto Brewhouse - www.zeptobrew.co.uk

Based in the mountains of Caerphilly, South Wales, Zepto (which means really small) has become locally known as a producer of quality, flavoursome real ales that are suitable for vegetarians and vegans. Chris started his Brewing journey as a keen home brewer. He still regularly brews small batches of all-grain beer at home for friends and family, often using hops and honey sourced from his, and wife Tracy's, organic allotment. Both Chris and Tracy are also new and enthusiastic beekeepers!

Sustainable Planting for Honeybees, led by Sarah Wyndham Lewis

A PRACTICAL CHALLENGE FOR US ALL



I'd like to address the challenge that so many beekeepers face in ensuring that their bees have enough to eat and that it is supplied from a wide variety of forage sources. Only if bees are well nourished can the colony be strong in the face of mounting external stresses like pests, diseases and climate change. Green space is shrinking rapidly in urban/suburban areas and, in rural areas, monoculture and other farming practices continue to place considerable pressure on bees and beekeepers alike. We need to look beyond our own gardens and into the wider community for constructive and meaningful support in planting for bees.

And that does not mean sprinkling packets of wild flowers....

We'll be looking at the reality of the challenge and what really counts in forage provision.

I'll also be sharing some case histories of community planting projects which my husband Dale Gibson and I have initiated around our home apiary by Tower Bridge and then opening the workshop up for general discussion. By pooling our knowledge and personal experiences, we can share ideas of ways in which we, as hobby or professional beekeepers, can inform and educate the public to help 'Save the Bees' in the most constructive way possible. By helping to feed them....

Sarah Wyndham Lewis co-founded the sustainable beekeeping practice Bermondsey Street Bees with her husband Dale Gibson in 2007. Today they have around 90 hives in both urban and rural settings and were named 'Small Artisan Producer of the Year' in 2016. A professional writer and Bologna-trained Honey Sommelier, Sarah's role centres on offering a wide range of bee-related information resources, educational initiatives and events. Her book 'Planting for Honeybees' was published in four languages by Quadrille in 2018.

2019 National Honey Show Lecture Programme for Newer Beekeepers

Saturday 25th October. Solario Suite		
9:00	Sound and Simple Beekeeping	Roger Patterson
10:45	Winter through to Spring	Brian P. Dennis
12:45	Observations from outside the hive Sponsored by Sussex BKA	Irene Power
14:15	Beekeeping without too many mistakes, How I manage my bees and why	Jim Ryan

The overall Lecture Programme for Newer Beekeepers is Sponsored by BIBBA

This Programme is intended for those who are in their early years of beekeeping, perhaps up to two years experience. The topics have been carefully chosen as being relevant to those new to the craft, covering what beginners are often confronted with in their early years and giving information to aid the understanding of how a colony works. The presenters are experienced beekeepers who are used to teaching, so they will pitch their presentations at the relevant level, with little or no overlap.

It is strongly recommended that beginners attend all presentations and that local beekeeping associations or groups encourage their members to attend. It may be attendees are visiting the National Honey Show for the first time, so the programme has been arranged to allow time for beginners to see the exhibits and visit the trade stands

Roger Patterson



Roger started keeping bees in his native West Sussex in 1963. He is a practical beekeeper who has learnt a lot by observing bees and beekeepers, which has helped him to develop his simple management system. Roger has been a demonstrator at the Wisborough Green BKA teaching apiary since the early 1970s and is currently the Apiary Manager, where there are normally over 30 colonies for tuition. For about 15 years he had 130 colonies of his own, but is now down to around 25.

In addition to writing, Roger speaks and demonstrates widely on the practical aspects of beekeeping, where he is usually seen with his well known border collie Nell, who has recently been joined by a “Nell lookalike” called Rosie. He owns and runs the Dave Cushman website <http://www.dave-cushman.net/>, which is considered to be one of the world’s most comprehensive beekeeping websites.

Sound and Simple Beekeeping

This is a new presentation for the 2019 NHS Beginners Programme to help and encourage newer beekeepers to look beyond the often rigid “standard” teaching, so they can understand and manage their bees efficiently and with care based on knowledge they have gleaned themselves. Rather than simply doing what they are told or what the book says, attendees will be encouraged to learn the “basics” so they have enough information to understand their bees and to challenge what they are told, as often advice is given without the person offering it knowing much about the location, bees or methods used.

Observation, lateral thinking and common sense are important skills needed to be a successful beekeeper. Knowing what is normal in a colony will allow you to spot a possible problem, so you can deal with it at an early stage.

This presentation has several hints and tips that should encourage you to develop your management system to suit your bees and your own situation.

Sussex Beekeepers' Association

Sussex Beekeepers are pleased to sponsor Irene Power's beginners' lecture "Observations from Outside the Hive" on Saturday October 26 at 12:45.

Our own Annual Convention at Uckfield starts at 9am on Saturday November 2 when the subjects will include:

**Preparing Honey for Show
Using Apedias
Asian Hornet update**

The cost is £25 per person including a buffet lunch. For further information, please email info@sbkaconvention.org.uk



**Also for your diary:
16th May 2020
Annual Bee Market**

Sussex Beekeepers' Association - www.sussexbee.org.uk



Brian Dennis

Brian P. Dennis started keeping bees in 1976 and presently manages 20 colonies. He has served on the committees of the Bee Improvement & Bee Breeders Association, British Beekeepers Association and the Northamptonshire Beekeepers Association. He is a tutor and mentor on the local beginners' course. Several articles of his have been published in the beekeeping press and he has appeared in the BBC programme *Countryside Tracks* demonstrating mead making – he has written *Good Health & Long Life*, a book on making mead and honey drinks. After keeping bees for many years he is convinced that *Those who know it all know nothing. Those who know nothing are wisest of all!*

Winter Through to Spring You don't plan to fail, you just fail to plan.

An account of what you need to do to enable your bees to survive the winter and be ready for the spring.

Irene Power

Irene comes from a well-known and successful beekeeping family and has had many successes in honey shows in Ireland and London. As a lecturer she is always in demand at home but has also lectured in England, Wales, Denmark and Texas. She is a member of South Tipperary Beekeepers Association & former Secretary of the Clonmel Honey Show (Largest Honey Show in Ireland). Irene provides beginners courses, Intermediate & Senior Study Groups in county Limerick and helps with outdoor demonstrations in South Tipperary. A very practical beekeeper, she maintains 15 - 20 colonies, with keen interests in honey bee health, queen rearing and honey production. Irene believes that planning ahead and maintaining all your production hives at full capacity is important.



Observations from outside the hive

This talk covers what beekeepers can determine by observing their bees from outside the hive. We can learn a lot from watching the patterns/behaviour of the bees before ever opening the hive. It can prevent unnecessary opening of hives and unnecessary disturbance to the bees and save time. There is no substitute for necessary regular inspections to control swarming but observations outside the hive can improve the assessment of colonies and besides it is very enjoyable to sit and watch the bees for a while. It will only add to your beekeeping skills.

Jim Ryan

As a child I used to help my grandfather making up section crates and wiring and waxing frames. I started my real career as a beekeeper in 1983 and after attending Gormanston every year I qualified as a lecturer in 1989. I edited *An Beachaire* (the Irish Beekeeper) for 14 years retiring in 2012. I lecture at Gormanston Summer Course regularly and have also lectured and demonstrated in Scotland, England and Isle of Man. I run roughly 50 colonies for run honey and rear about 30/50 queens every year. I am a member of North Tipperary BKA, having been chairman for 16 years and Secretary for about 8 years and am currently chairman of Galtee Bee Breeders.



Beekeeping without too many mistakes, How I manage my bees and why

This talk will focus on aspects of my own practice developed over 35 years of beekeeping. I will look at the beekeeping year and what we should do and be doing at different stages. I will also look at some of the things we are taught to do and how and why we do them. I want to look at ways of getting the best from your bees by giving them as much help and as little hindrance as possible.

The 2019 Bee Craft Research Lectures Programme

Friday 25th October, Solario Suite			
09:30	Harry Siviter	Royal Holloway, Uni of London	Does a next generation pesticide pose a threat to bees?
11:00	Abigail Lowe	National Botanic Garden of Wales	Investigating the value of gardens providing floral resources to pollinating insects
12:30	Gabrielle Almecija	Uni of Tours and the CNRS	Sensitivity / Resistance dynamic of varroa (<i>Varroa destructor</i>) to the acaricides: contribution to the integrated pest management
14:00	Matthias Becher	Uni of Exeter	Exploring bumblebee population dynamics
15:30	William Boscawen	Maroude Craft Mead	Getting Young People into the Bee Business

Harry Siviter



2016 – Present – PhD candidate – Royal Holloway, University of London
 Research question: Do novel insecticides pose a threat to bumblebee colony fitness and behaviour? Supervised by: Dr Elli Leadbeater & Professor Mark J F Brown

2015 – 2016 – Research assistant – German Primate Centre (DPZ)
 Research question: Investigating the role of grunts in Guinea baboon communication. Responsibilities include - Focal observations, behavioural

observations, playback experiments.

2014-2015 – MRes Biology – minor corrections, University of Lincoln (note: the UoL MSc programme awards pass/fail rather than pass/merit/distinction) Research question: Investigating the impact of egg incubation temperature on the behaviour and cognition of bearded dragons (*Pogona vitticeps*). Supervised by: Professor Anna Wilkinson & Dr Charles Deeming

2011 – 2014 – 2:1 BSc (Hons) – Animal Behaviour Science – University of Lincoln

Abigail Lowe



Abigail graduated from the University of Southampton with a BSc. (Hons) in Biology in 2016. She is now in her third year of a KESS-funded PhD, registered with Bangor University and based full time at the National Botanic Garden of Wales. She has a passion for wildlife and the environment, with a particular interest in studying plant and pollinator genetics to tackle issues such as biodiversity decline and food security. Her PhD involves using DNA techniques to identify the plants visited by honeybees, wild bees

Gabrielle Almecija



Passionate by nature, I decided to continue my study in biology and ecology. During my first year, I met a beekeeper. I stayed with him only 3 weeks, but I knew I was fallen in love with honeybees. Every summer holidays, I continued to work with other beekeepers from different regions and I worked with APINOV in 2015. Next to that, during the university period, I studied wild bees particularly in the city of Marseille. I became passionate by all bees. When I finished my master,

I had the opportunity to work with APINOV and VITA beehealth on my PhD.

Matthias Becher

I first became fascinated by honeybees during my PhD at the University of Halle, Germany, studying the influence of developmental temperature on division of labour. I then moved to the UK to work with Prof Juliet Osborne at Rothamsted Research and the University of Exeter to develop agent-based bee models of honey bees ("BEEHAVE") and bumble bees ("Bumble-BEEHAVE"). With these models we can explore how forage availability in the landscape affect colony development and population dynamics. Currently I am based at the University of Oxford, where I study plant-pollinator relationships



Bucks County Beekeepers, are proud to support The National Honey Show and are Sponsors of John Chambers' Lecture

Basic Honey Bee Genetics for Beekeepers

The 24th BCBKA Annual Seminar will be held on 8th February 2020

Wendover Memorial Hall
Wendover, HP22 6EF
10:00am-4:00pm

Full Details will be available on the web site:
www.buckscountybeekeepers.co.uk

Speakers:- Bob Smith NDB, Dr Seirian Sumner and Dr Nick Issac

High Wycombe Beekeepers' Association
North Bucks Beekeepers' Association
Mid Bucks Beekeepers' Association
Chalfonts Beekeepers' Society

www.buckscountybeekeepers.co.uk

Registered Charity No. 297335

List of Trade Stands Supporting the 88th National Honey Show

Agri Nova technology	Andermatt UK
APHA National Bee Unit	Apimaye Thermo Hives
Aulumgaards A/S (Denmark)	B J Sherriff
Bath Potions	BB Wear
BBKA	Bee Craft
Bee Equipment Ltd	Bee Farmers Association
Bee Inspired	Beegone
Beekeeping History Trust	Bees Abroad
Bees For Development	BIBBA
Brunel Microscopes	Bumble Bee Conservation Trust
Candle Cavern Ltd	Central Association of Bee-Keepers
Claire Murthy Art Illustrations	Corrine Edwards Handmade Jewellery
der Original Honigmann	Dormant Enterprises
E H Thorne	Freeman and Harding
Gas-Vap	Honeycomb 999 Ltd
IBRA	KBS
Kerax Ltd	Lavender and Bees
Maisemore Apiaries	Meadow in my Garden
Meriet Duncan	National Bee Supplies
National Botanic garden of Wales	Northern Bee Books
Northumberland Honey Company	Park Bee Supplies
Quekett Microscopical Club	SYyed ENGINEERS Beekeeping Supplies Pvt Ltd
Urbanshawk Outdoor Products	Uwatch
Vetinary Medicines Directorate	Vita Europe Ltd
Wax Chandlers	Wisley/RHS
Woodland Trust	Wyefield Apiaries

Join Bill Turnbull

for the

**Bees for Development Fun Bee Quiz
with drinks and snacks**

National Honey Show, Friday 25th Oct, 6pm

Help us raise funds to support beekeepers worldwide

Tickets: Book on 01600 714848 or buy at The Show

www.beesfordevelopment.org

Registered Charity 1078803



Kerax[®]

MAKING WAX WORK

CHALLENGE CUPS AND TROPHIES

All cups & trophies are Perpetual unless marked §

Cups and trophies may not be taken outside the UK and Eire

Awards given to 1st prize only, unless otherwise stated.

Title, and Donor	Year Presented	Winner at the Show 2018		
Hamlin Cup Mrs BW Hamlin	1959	Michael Barke		1
Hender Cup Mr & Mrs AJ Read	1973	Peter Bashford		3
Apis Club Commemoration Cup L Illingworth	1952	Pauline Tidmas		4
Medal of Ukraine Brotherhood of Ukrainian Beekeepers	2009	Valma Jessamyi		10
Crystal Palace Cup Crystal Palace Trustees	1923	Kenneth Beddoe		15
The Ross Rose Bowl Mrs MC Ross	1963	North Shropshire Beekeepers Assn.		16
Badgerdell Cup Badgerdell Apiaries	1950	Sue Carter		17
Plender Cup § Lord Plender	1933	Bill Fisher	Trophy Note 1	25
EH Thorne Trophy LL Thorne	1970	Peter Bashford		26
Chomhnascadh Cumann Beachairí na h-Eireann Trophy FIBKA	2010	Peter Bashford		27
The John Sturdy Cup	1984	Shane Llewellyn-Jones		29
E Graham Burttt Cup § A Dodd	1953	Ian Anderson	Trophy Note 1	35
Burnett Cup Sir David Burnett, Bt.	1935	Kenneth Beddoe		36
The McCormick Cup Mr E McCormick	1998	Susan Chapman		37
Combings Cup Harry Allen Family and BBJ	1973	Joyce Nisbet		41
The Wax Bowl Mr & Mrs E Padmore	1963	John Roberts		45
The Candlestick Trophy Miss DV Burch	1974	Sue Carter		49
The Liz and Mike Duffin Cup Liz and Mike Duffin	2018	Rebecca Day		53
Mead Makers' Mazer Mead Makers' Ltd	1949	Sharif Khan		60
Millennium Mead Coaster § Mr & Mrs PD Lishman	2000	Nick Grey	Trophy Note 2	61
The Harry Riches Memorial Trophy The Riches Family	2014	Bill Fisher		62
Millennium Metheglin Coaster § Mr & Mrs PD Lishman	2000	Meriel Spalding	Trophy Note 2	63

Jill Foster Memorial Trophy Sarah Foster	2011	Clare O'Brian		80
National Cup § Mrs A Nicholson	1967	John Summerville	Trophy Note 1	81
Moorcroft Bowl Re-presented by HG Hilder	1950	Rebecca Day		86
The HJ Wadey Trophy Mrs Jenny Wadey	1991	John Summerville		90
Anderson Memorial Cup Mrs & Dr John Anderson	1947	John Summerville		118
Dewey Cake Cup § Mrs Dewey	1936	Sharif Khan	Trophy Note 1	127
The Silver Goblet Mr M Badger MBE	2017	Dinah Sweet		138
School Apiary Shield EH Taylor Ltd.	1959	Not Awarded		142
McKenna Cup Guilford Div SBKA	1962	Not Awarded		143
Tollington Shield JC Older	1967	Not Awarded		144
BBKA Schools' Cup British Beekeepers' Association	1959	Not Awarded		145
Rolt Trophy Mr & Mrs AC Rolt	1975	Not Awarded		146
The Jack Holt Trophy Mrs J Naylor	2012	Rebecca Day		151
Chairman's Trophy FJ Crow	1983	Ian Anderson		160
T Bradford Cup T Bradford	1963	John Roberts		164
Millennium Punch Bowl Mr P Springall	2000	Meriel Spalding		167
The Ison Quaich Miss B Ison	1998	Mike Barringer		168
Leslie Thorne Trophy EH Thorne (Beehives) Ltd	2010	Zepto Brewery	Trophy Note 3	
The Francis Capener Trophy The National Honey Show Presented to mark 26 years as Hon. Gen Secretary	2014	Rhona Toft	Trophy Note 4	
The Harry Grainger Trophy Mrs Kathleen Grainger	1990	Hairdar Sallah	Trophy Note 5	
Mrs B W Hamlin Cup Mrs BW Hamlin Presented to mark the visit of H.R.H. The Princess Royal in 1962	1963	Pierre Sanders	Trophy Note 6	
Two Georges Skep G Hawthorne & GW Knights	1993	Sue Carter	Trophy Note 7	

Members Cup Revd & Mrs DL Bruce	1950	Ian Anderson	Trophy Note	8
Replaced by WJ Foubister	1988			
The Thistle Cup IG Rankin	1963	Ian Anderson	Trophy Note	9
Apis Club Cup (AZA) Apis Club	1924	Sue Carter	Trophy Note	10
The Windermere Cup Dr Susan Jones	1991	Mike Barringer	Trophy Note	11
Tyrone Crystal Bowl	1992	John Summerville	Trophy Note	12

COUNTY AWARD

Smallholder County Challenge Shield The "Smallholder"	1948	Buckinghamshire BKA	Trophy Note	14
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JEAN BLAXLAND MEMORIAL AWARDS (£50 and Certificate)

Jean Blaxland Memorial Prize for Mead Mr R Blaxland	2006	Meriel Spalding	Best Mead in the Show	
Jean Blaxland Memorial Prize Mr R Blaxland	2006	Pauline Tidmas	Best Exhibit by a Lady	Trophy Note 13



BUCKINGHAMSHIRE CUPS

Lord Cadman Cup Lord Cadman	1947	Sue Carter	Trophy Note	15
Lawrie Webb Shield Bucks County BKA	1995	Sue Carter		301

ESSEX CUPS

Dodd Cup Mr and Mrs JR Dodd	1963	Janet French	Trophy Note	16
Tremearne Cup Saffron Waldon Division	1971	James McNeill		266

KENT CUPS

Commemoration Cup	1922	Peter Bashford	Trophy Note	17
Coronation Cup Col HC Ralls	1953	Peter Bashford		202
Smith Cup Mrs J Smith	1923	Not Awarded		206
The Kent Wax Cup JW Holt	1972	Peter Bashford		207
Beeswax Cup	2009	Peter Bashford		208
Coronation Mead Mazer Messrs Boots Ltd. & WC Davis	1953	Paul Abbott	Trophy Note	18
Bee Cup	1925	Not Awarded		213
Barnes Cup AE Barnes	1923	Peter Bashford	Trophy Note	19
Vincent Cup GJC Vincent	1931	Peter Bashford	Trophy Note	20

Previously won outright, re-presented by RJ Fitall in 1988

The Frank Crow Trophy Mrs. JD Crow	1995	Peter Bashford	Trophy Note	21
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MIDDLESEX CUPS

Dr Gregg Cup	1938	Ealing	Trophy Note	22
Robert Lee Cup	1946	Thomas Bickerdike	Trophy Note	23
Carter Cup	1986	Llyr Jones	Trophy Note	24
C H Knifton Cup	1982	Mary Hunter		288
Frazer Cup	1950	Thomas Bickerdike		289
John Wilson Cup	1999	Dale Gibson	Trophy Note	25
Alec Day Cup	1999	Yasmin Dean	Trophy Note	26
The Woodman Cup	2014	William Fitmaurice		294

SURREY CUPS

Egerton Smythe Cup Miss MM Smythe	1967	Angela Horne		225
Lawrence Cup FH Lawrence	1947	Not Awarded		226
Hood Chalice Sir J Hood Bt	1986	David Parker		228
Silver Jubilee Bowl Surrey BKA	1935	David Charnley	Trophy Note 27	230
Hosegood Cup Croyden Division, Surrey BKA	1953	Bob Barnes	Trophy Note	28
Coronation Cup Mr & Mrs JJ Jones	1953	Stephen Derry	Trophy Note	29
Douglas Cup Surrey BKA	1958	Wimbledon	Most points in Classes 221-234 between Wimbledon & Croydon Divs	
W J 1968 Cup Miss M Whyte Johnstone	1968	Not Awarded	Trophy Note	30
Mather Cup Re-presented by Mrs Furness	1927 1979	Clive Mence	Trophy Note	31

SUSSEX CUPS

Lady Denman Cup	1938	Rebecca Champion	Trophy Note	32
Crawley Cup	1955	Eric Slade	Trophy Note	33
Mrs. Matthews Cup	1932	Robert Curtis	Trophy Note	34
P J Cup PJ Elcock Esq	1959	Sue Taylor		251
Berry Cup	1936	Lesley Francis		252

Notes relating to award of Challenge Cups and Trophies.

1. Five wins in successive years to win outright
2. Three wins in successive years to win outright
3. Best entry in Honey beer Classes 76 and 77
4. Best 1st prize entry in Soft Set Honey Classes 30 and 155
5. Best 1st prize frame, any size, from classes 39 and 159
6. Best 1st prize entry in Gift Classes 110-115
7. Most points gained in the Gift Classes 110-138
8. Most points in NHS Members' Classes 151-168
9. Most points in NHS Members' Classes 151-168 gained by a Scottish Beekeeper with apiaries in Scotland
10. Most points in Classes 1-4, 17, 25-65, 110-138
11. Most points in Classes 29, 35, 40, 42, 113, 156 and 158 for ling honey from apiaries in England
12. Most points gained by an Irish Beekeeper in Open & NHS members' Classes.
13. Restricted to ladies entered individually in the Open and Members', Honey, Wax and Mead Classes
14. County Association (Including Channel Islands) gaining most points in Classes 15-147
15. Most points in Buckinghamshire Classes 301-315
16. Most points in Essex Classes 261-272
17. Most points in Kent Classes 201-213
18. Best entry in Kent Classes 209 and 210
19. Aggregate points in Open and Kent Classes
20. Most points in Kent Classes 201-204, 211-212
21. Most points gained by member of Kent BKA in NHS Members' and Kent Classes
22. Association gaining most points in Middlesex Classes 281-294
23. Member gaining most points in Middlesex Classes 281-294
24. Best Honey in Middlesex Classes
25. Most points gained by a male novice in Middlesex classes, who has not previously won a Middlesex cup
26. Most points gained by a female novice in Middlesex classes, who has not previously won a Middlesex cup
27. Not to be held for more than 3 years
28. Croydon member with most points in Surrey Classes 221-237
29. Most points in Surrey Classes 221-237
30. Reigate member with most points in NHS Open Classes
31. Surrey member with most points in NHS Open Classes
32. Most points in Sussex Classes 241-250
33. 2nd Most points in Sussex Classes 241-250
34. 3rd Most points in Sussex Classes 241-250

PRIZE MONEY ENDOWMENTS

The Show acknowledges with appreciation the following 20 year Endowments.

Windermere Cup Costs (40 years)	Commenced in 1994, by Dr. S W Jones in memory of her father.
Class 15 by Warwickshire BKA (40 years)	Commenced 1995 in memory of Jim Watson
Class 143 by Mr E McCormick	Commenced 2000
Class 31 by Northants BKA	Commenced 2001
Class 63 by Hampshire BKA	Commenced 2001 (The Pullinger Prize)
Class 141 by Revd. HF Capener	Commenced 2001
Class 41 by Somerset BKA	Commenced 2002
Class 144 by Bedfordshire BKA	Commenced 2006
Class 38 by Bournemouth & Dorset South BKA	Commenced 2007
Class 60 by Gloucestershire BKA	Commenced 2007 in memory of Robin Hooper
Class 10 by Brotherhood of Ukrainian Beekeepers	Commenced 2009 for 10 years
Class 89 by Mrs C Wilkinson	Commenced 2010
Class 36 by Worcestershire BKA	Commenced 2011
Class 131 by CS Mence	Commenced 2011 in memory of Mrs EM Mence
McCormick Cup costs	Commenced 2011 in memory of Mr E McCormick
Class 32 by Surrey BKA	Commenced 2012
Class 27 by M Badger MBE	Commenced 2013 in memory of Peter Springall, in appreciation of his many years as Show Supervisor
Class 1 by Mr Bob Maurer	Commenced 2017
Class 29 by Devon BKA	Commenced 2019
Class 35 by Devon BKA	Commenced 2019
Class 33 by Newhouse Apiary	Commenced 2019
Class 101 by Newhouse Apiary	Commenced 2019

BIBBA

Bee Improvement and Bee Breeders Association

BIBBA was formed in 1964 by a group of enthusiasts of native and near native honey bees. Although beekeeping has moved on during that time, it has become even more important to keep bees that are suited to our unpredictable climate.

If you are amongst the many beekeepers who recognise the importance and benefits of keeping well-adapted bees, then come along to any of our events that are designed to help beekeepers to raise their own queens and improve their bees at the same time. These include:-



- Bee Improvement for All (BIFA) Days
- 1 & 2 day Bee Improvement and Queen Rearing courses
- BIBBA Open Days

Visit the BIBBA stand or see the website <http://bibba.com/>

NATIONAL HONEY SHOW BLUE RIBBON AWARD

The Blue Ribbon is designed as the premier award at Honey Shows round the country. It is awarded to one entry that the judge feels is prepared to the highest standard within the show. **Please note that the Blue Ribbon may only be awarded by National Honey Show approved judges at shows that attract over 100 entries in all beekeeping classes.**

Approved judges will have a supply of Blue Ribbons, Novice Awards and Junior Prizes, which they will present at appropriate shows. There is no need to apply for them ahead of time.

NOVICE PRIZE WINNERS GIFT ADMISSION TICKETS TO NHS

Offered to winners of Novice, Beginners, Junior, and School Classes at any Honey Show. The ticket carries with it a copy of the Schedule and Programme and admission to the Show including the Convention Lectures on the day selected by the recipient. The range of classes at a Honey Show eligible for the scheme is subject to the widest interpretation. At some shows the Novice Class is strictly for those who have never competed before, at others the classes are open to those who have never won a 1st prize before; **they all qualify, but only one per show.** The certificate/ticket only requires filling in and signing by the Show Secretary and judge to entitle the prize winner on one day at the next National Honey Show and Lecture Convention

JUNIOR PRIZE WINNERS GIFT ADMISSION TICKETS TO NHS

School and Junior Classes (under 16) have no limitations in the number of awards, so long as the entry is for Beekeeping products and is at a Honey Show or in the Beekeeping Section of another kind of Show. The certificate/ticket only requires filling in and signing by the Show Secretary and judge to entitle the prize winner and an accompanying adult to admission on one day at the next National Honey Show and Lecture Convention and a copy of the Show Schedule.

LIFE MEMBERSHIP

Take out Life Membership NOW. Guard against future inflation.

For a once only payment of **£300**, you can become a member of the Show for your 'Life' A spouse or partner can similarly become a Life Associate Member for the life of the Full Member on making a single payment of **£100**. The associate membership ceases when the full membership finishes. The above sums are reduced for those over 65 to **£180** and **£65**, respectively. Contact the Hon. Membership Secretary, CS Mence, 27 Acacia Grove, New Malden, Surrey KT3 3BJ. clive.mence@btinternet.com

GENERAL DATA PROTECTION REGULATION (GDPR)

The Show holds contact and payment details of Members and Entrants to the competitive classes. This data is securely kept on computers. As specified in the GDPR (2018), Members and Entrants are entitled to see any data that is kept, or to request that it is removed from the records by applying to either the Members' or Entries' secretary. The data will only be used for the purposes of the Show and will not be sold on.

No 'sensitive personal data' is kept.

See Policies and Procedures on the website

GUIDANCE FOR EXHIBITORS

ENTRY FEES

The appropriate entry fee is stated at the beginning of each section, but please note the following exemptions from the rules. Wherever possible, these should be paid by BACS. Payments of less than £5 should be paid by BACS or by cash at the Show. See the Entry Form for full instructions.

Overseas Exhibitors may pay their subscriptions and entry fees in Sterling at the show to save on currency charges. Any prize money will be paid in Sterling. **It is regretted that any cups awarded may not leave the British Isles.**

STANDARDS

Judges expect the “National” high standard of exhibit and will make or withhold awards accordingly. The Judges’ referee will advise on any queries arising from the results.

WEIGHTS

1lb squat jars of both the screw and twist lid, 12oz and 8oz jars (for some classes) are accepted by the Show. The twist lids are not as deep as the screw ones and even when the jar is filled to the required volume, there can be an air gap between the top of the honey and the bottom of the lid. In order for the judges to know that the jar has the correct weight, all jars should be filled to at least the “fill line”.



Screw Jar



Twist Jar

Fill Line



A few exhibits are marked down by the judges because of incipient granulation. Exhibitors are advised to use a torch to examine their entries to ensure clarity of the exhibits.



New exhibitors are advised to consult any relevant NHS Publications (see page 45)

UNITS OF MEASUREMENT AND DIMENSIONS

Imperial measurements are to the nearest practical equivalent of Metric. Exhibitors will have the advantage where there are slight discrepancies between the two scales.

CANDLES

To be displayed flat. After judging these will be mounted by the stewards on a fixed base which will be provided by and remain the property of the National Honey Show.

No colouring allowed unless the class states it is permissible.

DELIVERY AND STAGING OF EXHIBITS

When you arrive at the hall, you will find that tables have been provided near the entrance to enable you to unpack your exhibits and do any final "touching up". However, it is not recommended that lids are changed to avoid exposing honey to the atmosphere of the hall. You must then collect your entry form from the Entries Secretary and take it and your entries to the reception tables where they will be checked in against your entry form and passed to a steward. Except for specific classes indicated in the schedule, all exhibits are staged by stewards who will be wearing cotton gloves whilst handling them.

Any wooden or metal box in which exhibits are brought to the Show may be stored on the premises, but any cardboard boxes must be taken away.

PRIZES

Prize money, vouchers and prize cards will normally be available for collection from the cashier's desk from the second day of the show. Winners of cups and trophies are advised that these must be properly cared for whilst in their possession. They are not insured by the Show.

POINTS AWARDS

Points for the Smallholder Shield and other cups and trophies are calculated on the following basis: 1st, 6 points; 2nd, 5 points; 3rd, 4 points; 4th and VHC, 3 points; HC, 2 points; C, 1 point.

CHANGES TO SCHEDULE

► This symbol indicates a new class or a change from last year's schedule.

PUBLICATIONS

The National Honey Show Publications:

- No.1 A Short History of the National Honey Show
- No.2 Beeswax Candles for Show
- No.3 Comb Honey for Show
- No.4 Granulated or Crystallised Honey
- No.5 Judging Honey in the Jar
- No.6 Management, Production and Exhibiting of Heather Honey
- No.7 Preparation of Liquid Honey
- No.8 Producing Mead for Showing and Drinking
- No.9 Showing Honey Products
- No.10 The Study of Pollen (A Short History)
- No.11 Wax for Show

Booklets are available at the Show for £3.50 each or £3.00 on line from the NHS web site.

Alternatively booklets can be ordered by post from:

National Honey Show Ltd. 130 The Vale, Golders Green, London NW11 8SL.

Individual copies add £1.00 p&p and for full set free postage applies to UK mainland only.

RULES AND REGULATIONS

Staging: Wednesday 23rd October 2019 Collection: Saturday pm 26th October 2019.

All products of the hive must be the bona fide produce of the exhibitor except where stated.

- | | |
|---|--|
| 1 | <p>▶ All entries must be made on the form provided or downloaded from the web site. Completed entry forms can be emailed to entries@honeyshow.co.uk, please pay by BACS, see entry form. Completed entry forms for all classes (except 95 -104 inclusive and 315, i.e. essays, videos, microscopy slides and photographs-see below) must reach the Entries Secretary,
Jill Tinsey; 1 Old School Cottages, Etting Green, Dereham, Norfolk, NR20 3EU by the 7th October 2019. Late entries may be made until 14th October, but will incur an additional late entry fee of £10.00.
Completed entry forms for classes 95-104 inclusive and class 315, i.e. essays, videos, microscope slides and photographs must reach the Entries Secretary by 7th September 2019, as the entries for the classes need to be with the appropriate convenor by 23rd September. No late entries will be permitted for these classes.</p> |
| 2 | <p>Entry Fees: Class entry fee is £1 per class unless otherwise stated. Exemptions from fees are allowed to members of the National Honey Show, entrants in classes 1-6, 32, Junior classes and all gift class entries. The fee for all County classes is £1 each entry.</p> |
| 3 | <p>▶ Delivery, Staging and Collection of Exhibits:</p> <p>(a) Videos, CDs, DVDs, microscope slides, photographs and essays. Exhibits for these classes ie 95 -104 and 315 will be required for judging prior to the Show. These must be received by the convenor in accordance with instructions as received from the Entries Secretary.</p> <p>(b) All other exhibits. Exhibitors delivering exhibits personally must unpack them and submit them for staging between 1.00pm and 6.00pm on Wednesday 23rd October 2019. Exhibits except classes 1, 16-18, 55-56, 80-81, 86-90, 145-146 may be delivered on Thursday 24th October between 8.00am and 9.00am provided you have indicated on the entry form your intention to do so. Cardboard containers must not be left on the premises as they are contrary to the fire regulations.</p> <p>Exhibits may be sent by courier/post to The National Honey Show c/o Lucinda Riggs, Honey Show, Sandown Park Racecourse, Portsmouth Rd, Esher, Surrey, KT10 9AJ. Not to arrive BEFORE Monday 21st October 2019.</p> <p>(c) Staging of exhibits will be by the appointed stewards, except Classes 16-18, 53-55, 80-81, 86-90, 145-146, which may be staged by the exhibitor on Wednesday, 23rd October by arrangement with the Show Supervisors. All staging on Wednesday 23rd October to be completed by 6.30 pm and the premises vacated.</p> <p>(d) Collection on the Saturday at the close of the Show. The Show closes at 4.30pm. At the close of the show everyone will be asked to vacate the hall. Those collecting exhibits should queue outside the hall, having already brought or collected their boxes and entry forms (these will be available for collection after 2pm on Saturday 26th October). Accompanied by a steward, you will proceed to collect your exhibits from the staging. Make sure you check both the class and exhibit numbers on each entry and that they correspond with those on the entry form. When all have been collected and ticked off on the entry form by the steward, you will be asked to sign the form; the steward will countersign it, indicating that you have received all your entries. Gift entries are not returned unless the exhibit has been bought back at the time of entry, they will not be on the staging, but the steward will take you to reclaim them. When you have collected and signed for your exhibits please leave the hall as quickly as possible.</p> |

4.	<p>► Labels: Exhibitors must label every jar, section, or other exhibit with the labels as supplied by the Entries Secretary before delivery to the show. A minimum charge of £1 will be made for any duplicate labels. No labels will be available on Thursday morning. The labels, which must not be altered, shall be affixed on jars and bottles to allow between 10 and 15 mm between the edge of the label and the bottom of the vessel, or as near to this as possible All other labels shall be affixed according to rules 6-10. Except where otherwise specified no Exhibitor's card, trade mark, label, name or writing may be placed on or attached to any part of an exhibit.</p> <p>On <u>square sections</u> and <u>shallow frames</u> place labels at the right top corner of the vertical transparent face of the case and the duplicate on the top of the horizontal bar of the frame or section. On <u>round sections</u> place one label on rings and duplicate on face 12 – 15 mm from bottom edge of each section. Labels for <u>Cut Comb</u> shall be affixed one on the lid and the duplicate on the long side of the container. If using the new comb containers where the lid is affixed to the case a single label on the lid is acceptable. For large blocks of wax, one label should be affixed to the display board provided by the Show and the other on the surface of the wax to be shown uppermost . If a show case is used for <u>wax</u>, one label must be affixed on the glass and the duplicate on the surface of the wax to be shown uppermost. <u>Small blocks of wax</u> shall have a label affixed to the bottom of each item and one on the display board. On <u>candles</u> the label is to be affixed on the side of the candle parallel to the base. For <u>Display Classes</u> only one label will be provided which shall be affixed to the base or table. Except where otherwise specified no Exhibitor's card, trade mark, label, name or writing may be placed on or attached to any part of an exhibit.</p>
5	<p>► EXTRACTED HONEY: All honey must be the bona fide produce of the Exhibitor's bees and presented in food grade containers.</p> <p>a. Extracted Honey: must be exhibited in plain, clear 454g (1lb) squat jars (glass or plastic) with standard gold lacquered metal, or gold plastic, screw tops or twist-offs and matching, except where otherwise stated. See guidance notes.</p> <p>b. Colour - BD Standard Grading Glasses will be used. (Grading glasses should be viewed against the side of a standard 454g (1lb) honey jar with a matt white background. Do not use grading glasses against a direct light source).</p> <p>c. Labels - Exhibitors must label every jar before delivery to the show as per rule 4. No other labels are permitted except for Classes 17, 18 and 81.</p>
6	<p>► COMB HONEY: All honey must be the bona fide produce of the Exhibitor's bees</p> <p><u>Square sections</u> approximately 454g (1lb) may be enclosed in cardboard commercial sale section cases or white show cases. Place labels at the right top corner of the vertical transparent face of the case and the duplicate on the top of the section itself.</p> <p><u>Round sections</u> must have clear covers on both sides. Place one label on rings and duplicate on face 12 – 15 mm from bottom edge of each section</p> <p><u>Cut comb</u> honey must be shown in standard UK containers with transparent lids and must have a gross weight between 200g and 255g (7-9oz). Labels shall be affixed one on the lid and the duplicate on the long side of the container. If using comb containers where the lid is affixed to the case a single label on the lid is acceptable.</p> <p><u>Frames for extraction</u> should be wired and must be shown in plain protective cases and the comb must be visible from both sides. Place labels at the right top corner of the vertical transparent face of the case and the duplicate on the top of the horizontal bar of the frame itself. Plastic foundation is not permitted in any class.</p>

7.	<p>► WAX: All wax exhibited except in Candle Classes and Classes 53 and 54, must be the bona fide produce of the Exhibitor's bees, unless otherwise specified in the class description Wax may be exhibited polished or unpolished at the discretion of the Exhibitor. If a show case is used it must not exceed 300mm square (12 inch). If a show case is not used a board and plastic bag will be provided.</p> <p><u>Large blocks of wax</u>, should be unpatterned. One label should be affixed to the display board provided by the Show and the other on the surface of the wax, to be shown uppermost towards the bottom edge (not on the upper surface). If a show case is used for wax, one label must be affixed on the glass and the duplicate on the surface of the wax to be shown uppermost towards the bottom edge (not on the upper surface).</p> <p><u>Small blocks of wax</u> shall have a label affixed to the bottom of each item and one on the display board.</p> <p><u>Candles</u> where possible the label is to be affixed on the side of the candle parallel to the bottom. For small candles and those with a relief decoration, place the labels on the base of the candles.</p> <p><u>Moulded Models</u> affix the labels one to the wax and one to the display board (if using) otherwise one on each model.</p> <p><u>Non Moulded Model</u> affix the label on a visible surface and on the display board (if used) or table</p>
8.	<p>► MEAD: shall be exhibited in clear colourless or slightly green-tinted round shouldered Bordeaux style wine bottles of 70/75cl capacity, bottles must be PUNTED with no lettering or ornamentation. Bottles with shallow punts are acceptable.</p> <p>Only cork stoppers with white plastic flanges are to be used. There should be approximately 20mm from the bottom of the cork to the liquid.</p> <p>No alcohol may be added. No flavouring to be added to Mead, but additions such as acids, nutrients and tannin are permitted.</p> <p>The labels, which must not be altered, shall be affixed on bottles to allow between 10 and 15mm between the edge of the label and the bottom of the bottle. For Classes 62-65, 234 and 251 the Entries Secretary will provide a plain white label to specify the contents and whether it is sweet or dry. The label should be placed 25mm above the NHS entry label.</p> <p>Note for Cyser, sweet entries will be marked down vs dry entries.</p>
9	<p>► CAKES AND BAKED GOODS: shall be displayed on a cake board in a clear plastic bag, both supplied by the Show at the time of staging. One label to be affixed to the board and the other to the bag. Except where otherwise stated. All food classes need to be produced to a standard suitable for sale to the public, and in full compliance with food safety requirements.</p>
10	<p>VINEGAR: shall be delivered in bottles of minimum 250ml capacity. The vinegar will be decanted by the stewards into clean standard bottles provided by the Show .</p>
11	<p>► DISPLAY and DESIGN CLASSES: One label will be provided which shall be affixed to the display base or item.</p>
12	<p>Uniformity: When a Class requires the staging of more than one exhibit of the same type, the containers (when used) and the exhibits shall be matching in all respects. Mould marks are not relevant.</p>
13	<p>► Awards: Exhibitors may make more than one entry in a Class, up to a maximum of three, but no single exhibit may be shown in more than one Class and an Exhibitor shall not be entitled to more than one award in any one Class. An exhibitor may make an individual and a joint entry in the same class but these will be deemed to be duplicate entries.</p> <p>Multiple owners, when exhibiting, will be considered as one person.</p>

14.	Caution: No exhibit or any part thereof may be removed until after the close of the Show, except as provided in Rule 20. No exhibit may be tasted or in any way interfered with by the Exhibitor or any person during the Show without the authority of the Appeals Panel.																																
15.	Losses and Damage; The National Honey Show takes every effort to secure exhibits at all times, but cannot be held responsible for uncollected exhibits nor for any losses or damage																																
16.	Adulteration; If any exhibit is found to be adulterated, the penalty shall be disqualification. Exhibitors will be notified by email where possible on the day of judging.																																
17.	Disqualification: The Committee reserves the right to refuse any entry or exhibit. Exhibitors will be notified by email where possible on the day of judging.																																
18.	<p>► Objections: Any protest by an Exhibitor must be made in writing to the General Secretary by 3pm on the Friday of the Show for consideration by an Appeals Panel, consisting of the Judges' Referee, the General Secretary and one other Judge who is not otherwise involved with the objection. The objection must be accompanied by a deposit of £20. Should the protest be sustained by the Appeals Panel or be considered reasonable, the deposit will be returned</p>																																
19.	<p>► Powers of Appeals Panel: The Appeals Panel is empowered to:</p> <ul style="list-style-type: none"> a. Increase the number and value of prizes and/or awards in any Class should the number and high standard warrant their so doing b. Withhold prizes in cases of insufficient merit or entries c. Submit any exhibit for analysis d. Sell, or otherwise dispose of, any honey damaged in transit (or reduced in value by any other means) or return the same to the Exhibitor e. Retain all or any part of any exhibit concerning which a protest has been made until a decision upon such protest has been taken f. Decide any question as to the interpretation of the foregoing rules and regulations g. The decisions of the Appeals Panel on any matter whatsoever, under or in relation to the foregoing rules and regulations, or on any protest or objection in relation thereto or to any exhibit, shall be final and conclusive 																																
20	<p>All Gift Class Exhibits shall become the property of the National Honey Show Ltd. and will be sold for the benefit of show funds. If you wish to buy back your own entries, then you MUST signify this on the entry form. There is no entry fee for gift classes. BUYING BACK CHARGES FOR GIFT CLASSES:</p> <table border="1"> <thead> <tr> <th></th> <th>454g (1lb) jar</th> <th>227g (8oz) jar</th> <th></th> </tr> </thead> <tbody> <tr> <td>Honey</td> <td>£8.00</td> <td>£5.00</td> <td></td> </tr> <tr> <td>Heather Honey</td> <td>£11.00</td> <td>£8.00</td> <td></td> </tr> <tr> <td>Section - square</td> <td>£11.00</td> <td>Section - round</td> <td>£11.00</td> </tr> <tr> <td>Heather section</td> <td>£13.00</td> <td>Cut comb</td> <td>£8.00</td> </tr> <tr> <td>Confectionary</td> <td>£8.00</td> <td>Cakes</td> <td>£8.00</td> </tr> <tr> <td>Candles (set of 3)</td> <td>£8.00</td> <td>6 wax blocks</td> <td>£6.00</td> </tr> <tr> <td>Marmalade</td> <td>£3.00</td> <td>Honey Vinegar</td> <td>£2.00</td> </tr> </tbody> </table>		454g (1lb) jar	227g (8oz) jar		Honey	£8.00	£5.00		Heather Honey	£11.00	£8.00		Section - square	£11.00	Section - round	£11.00	Heather section	£13.00	Cut comb	£8.00	Confectionary	£8.00	Cakes	£8.00	Candles (set of 3)	£8.00	6 wax blocks	£6.00	Marmalade	£3.00	Honey Vinegar	£2.00
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21	Challenge Cups and Trophies won last year should be cleaned and delivered by hand to the organisers of the Show on the Wednesday of the show week .
22	Declaration Exhibitors must complete the declaration on the reverse of the entry form and pay all relevant fees for their entries to be valid.
23	Business Cards A small supply of business cards may be supplied in a sealed envelope supplied by the entries secretary for exhibits in classes 87-89, these will be placed by the exhibit after judging has taken place.
24	<p>Labelling Regulations</p> <p>The regulations have been interpreted slightly differently by Trading Standards departments in many areas. For the purpose of the National Honey Show all classes requiring the Exhibitor's own labels must comply with the following requirements which must all appear in the same field of view:</p> <p>a. The word HONEY which may be prefixed with the type of honey and/or area of origin. e.g. New Forest Heather Honey</p> <p>b. The metric weight must appear – figures to be at least 4mm high for jars exceeding 200g to 1kg weights. If the imperial weight is shown it must be in close proximity to the metric and be less prominent. The 'e' symbol if used will be ignored</p> <p>c. Your name and residential address must appear on the label</p> <p>d. The country of origin must be shown on the label. e.g. 'Produce of England' The country name alone at the end of your address is not sufficient</p> <p>e. A 'best before' date must appear (suggest 2-5 years) or an indication of where it can be found. e.g.. for 'best before' see base of jar. If the date is given in full i.e. day, month and year there is no need for a lot number</p> <p>For full labelling regulations, please refer to the Honey Regulations 2015.</p>
25	No mains electricity will be available for any exhibit.
26	The National Honey Show cannot prevent the photographing of exhibits.
27	For classes 85-103 Exhibits previously entered at the Show, whether prize winners or not, may not be entered in the same class.



SCHEDULE OF CLASSES

For Rules and Regulations see pages 41-44

For details of cups, trophies and other awards see pages 30-37

Unless otherwise stated, all exhibits will be staged by Show Stewards.

OPEN TO THE WORLD (No entry fee)

Rule 5a does not apply to classes 1-6, but jars must be uniform.

Following difficulties experienced in previous years, Overseas Exhibitors are reminded of EU rules. UK Customs are implementing an EU Council Directive 95/23/EC dated 29 April 1996.

Please check import requirements before entering the UK. These restrictions relate to hive products, but have no impact on other classes.

1.	Twenty four Jars of Honey. The exhibit may consist of honey of one, two, three or four kinds, in equal numbers. First: Hamlin Cup, 'Gold Medal' and £50; Second: 'Silver Medal' and £30, Third: 'Bronze Medal' and £20; Fourth: £10. (Endowed by Mr Bob Maurer)
2.	Two Jars of Clear Honey (Gift Class, Honey from outside of the EU will become property of the NHS.) A matched pair in any type and size of clear, colourless, commercially obtainable glass or plastic container up to 500g net, demonstrating the quality, economical packaging and attractiveness of honey as a marketable commodity. Only labels supplied by the NHS to be affixed to the containers. First: £20; Second: £14; Third: £10. (Sponsor: Freeman & Harding Ltd)
3.	Three Jars of Honey (Gift Class, Honey from outside of the EU will become property of the NHS). Any one colour or naturally crystallised (not stirred), First: Hender Cup and 'Gold Medal' and £30; Second: 'Silver Medal' and £20; Third: 'Bronze Medal' and £10. (Sponsor: the Federation of Irish Beekeepers)
4.	Twelve Jars Light, Medium, Dark, Crystallised or Soft Set, (Ling Heather excluded) but all of the same; to be shown in 340g, 454g (1 lb) or 500g jars labelled as offered for sale. Besides the quality of the honey the attractiveness of the labels will be taken into consideration by the judges. Rule 23 applies. First: Apis Club Commemoration Cup and £25; Second: £15; Third: £10.
5.	Two Jars of Liquid Honey. Judges comments will be provided for every exhibit for this class only. Prize Cards will be awarded but no prize money. No more than two entries per exhibitor. Rule 13 does not apply.
6.	Two Jars of Set Honey. Judges comments will be provided for every exhibit for this class only. Prize Cards will be awarded but no prize money. No more than two entries per exhibitor. Rule 13 does not apply.



CLASSES OPEN TO THE WORLD EXCEPT FOR THE BRITISH ISLES, THE CHANNEL ISLES AND THE REPUBLIC OF IRELAND (No entry fee) Rule 5a does not apply but jars must be uniform in size and shape.

9.	<p>► Three Containers of Honey (Gift Class, Honey from outside of the EU will become property of the NHS). Three containers of any type and size of clear colourless glass or plastic container up to 500g net. Only labels supplied by the NHS to be affixed to the containers. Any one colour or naturally crystallised (not stirred). First: 'Gold Medal' and £30; Second: 'Silver Medal' and £20; Third: 'Bronze Medal' and £10. Labels must be as near to the correct place as the pattern of jar allows</p>
10.	<p>Two Containers of Clear Honey (Gift Class, Honey from outside of the EU will become property of the NHS). A matched pair in any type and size of clear colourless glass or plastic container up to 500g net. Only labels supplied by the NHS to be affixed to the containers. First: 'Medal of Ukraine' and £30; Second: £20; Third: £10. Labels must be as near to the correct place as the pattern of jar allows. (Endowed by The Brotherhood of Ukrainian Beekeepers.)</p>
11.	<p>Three Beeswax Candles (Gift) up to and including 35mm (1½ in) in diameter, one to be lit by the judge. First: £20; Second: £14; Third: £10.</p>
12.	<p>► One Container of Clear Honey from a Beekeeping Project run by a Charitable Organisation. A container of any type and size of clear colourless glass or plastic container up to 500g net from any beekeeping project. Only labels supplied by the NHS to be affixed to the containers. First: £20; Second: £14; Third: £10.</p>

CLASSES FROM 15 to 42 INCLUSIVE ARE OPEN TO ALL BEEKEEPERS IN THE BRITISH ISLES INCLUDING THE REPUBLIC OF IRELAND (NHS members free. Non members £1 per entry.)

15.	<p>Nine Jars and One shallow Frame of Honey suitable for extraction. The jars must be three of each of Light, Medium and Naturally Crystallised (not stirred). First: Crystal Palace Cup and £10; Second £7; Third £5. (Endowed by Warwickshire BKA)</p>
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DISPLAY

16.	<p>Decorative Exhibit to Display Honey together with pure Moulded Beeswax or Mead or both. (In addition to decorative material, coloured Beeswax and any size or shape jar may be used). Quantity of Honey staged to be at least 7.25kg (16 lb). Base size not to exceed 1000mm x 1000mm. Maximum height 1500mm from the table top. First: The Ross Rose Bowl and £50; Second: £30; Third: £20; Fourth: £10. Exhibitors are responsible for unpacking, staging and repacking their exhibits. The Judges will taste the honey and mead. Rule 3 applies. Dimensions must be stated on the entry form. (Sponsor: Mrs J. Beavington)</p>
17.	<p>Counter Display of extracted Honey Only. 1.5kg to 5.5kg (3 lb to 12 lb) extracted Honey to be exhibited in containers of any shape, type or size, labelled with the Exhibitor's own labels including name and address and in any form of display. Decorative material may be used, but not other products of the hive Display is not to exceed 600mm x 600mm Dimensions must be stated on the entry form. To be judged for quality and sales appeal. The object of this class is to encourage originality and artistry in the presentation of honey for public sale. First: Badgerdell Cup and £20; Second: £10; Third: £5. Rules 3 and 24 apply. (Sponsor: Cheshire BKA)</p>
18.	<p>A 'For Sale' Display of Honey (extracted & comb) and Beeswax Products labelled with the exhibitor's own labels. Display is not to exceed 600mm x 600mm. (Mead is not permitted). Dimensions must be stated on the entry form. To be judged for quality and sales appeal. First: £10; Second: £7; Third: £5. Rules 3 and 24 apply.</p>

EXTRACTED HONEY See Rule 5

25.	Two Jars Light. First: Plender Cup and £10; Second: £7; Third: £5; Fourth: £2.
26.	Two Jars Medium. First: E.H. Thorne Trophy and £10; Second: £7; Third: £5; Fourth: £2.
27.	Two Jars Dark. First: The Chomhnascadh Cumann Beachairí na h-Éireann (FIBKA) Trophy and £10; Second: £7; Third: £5; Fourth: £2. (Endowed by MJ Badger, MBE)
28.	Two Jars Chunk. First: £10; Second: £7; Third: £5. (Should contain approximately 50% cut comb). (Sponsor: Bucks County BKA)
29.	Two Jars Ling Heather. First: The John Sturdy Cup and £10; Second: £7; Third: £5. (see Trophy Note 11). (Endowed by Devon BKA)
30.	Two Jars Soft Set. First: £10; Second: £7; Third: £5. (Sponsor: Bucks County BKA). (see Trophy note 4)
31.	Two Jars Naturally Crystallised (not stirred). First: £10; Second: £7; Third: £5. (Endowed by Northamptonshire BKA)
32.	Six Jars of Honey, any type but all matching, produced and entered by a branch apiary. No entry fee First: £10; Second: £7; Third: £5. (Endowed by Surrey BKA)
33.	Three Jars of Different Types of Honey, any combination, e.g. Light, Medium, Dark, Chunk, Soft Set or Crystallised. First: £20; Second: £14; Third: £10 (Endowed by Newhouse Apiary)

COMB HONEY See Rule 6.

35.	Two Square Sections Ling Heather. First: E. Graham Burtt Cup and £10; Second: £7; Third: £5. (See Trophy Note 11) (Endowed by Devon BKA)
36.	Two Square Sections. (Open only to Exhibitors who have not previously won this trophy). First: Burnett Cup and £10; Second: £7; Third: £5. (Endowed by Worcestershire BKA).
37.	Two Square Sections free from Ling Heather. First : The McCormick Cup and £10; Second: £7; Third: £5.
38.	Two Round Sections. First: £10; Second: £7; Third: £5. (Endowed by Bornemouth and Dorset South BKA)
39.	One Frame of Honey any size. To be suitable for extracting. First: £10; Second: £7; Third: £5. (See Trophy Note 5)
40.	One Frame of Ling Heather, any size. First: £10; Second: £7; Third: £5. (See Trophy Note 11). (Sponsored by BIBBA)
41.	Container of Cut Comb, free from Ling Heather. First: Combings Cup and £10; Second: £7; Third: £5. (Endowed by Somerset BKA)
42.	Container of Cut Comb. Ling Heather. First: £10; Second: £7; Third: £5. (See Trophy Note 11)

CLASSES FROM 45 TO 104, inclusive, ARE OPEN TO THE WORLD**BEESWAX (NHS members free. Non members £1 each entry)**

Prize money in the Beeswax Classes 45-56 has been donated by the Worshipful Company of Wax Chandlers. For candle classes, see guidance notes and Rule 7.

45.	One Piece, not patterned, at least 454g (1lb) weight and at least 25mm (1in.) thick. First: The Wax Bowl and £10; Second: £7; Third: £5.
46.	One Piece, minimum weight 340g (12oz) prepared for commercial purposes (eg cosmetics).The block may be broken for judging so perfect moulding is not required. First: £10; Second: £7; Third: £5.
47.	Three Matching Plain Beeswax Candles, not patterned, up to and including 38mm (1½ inch) in diameter; all made by Moulding. One to be lit by the Judge. First: 'Gold Medal' and £10; Second: £7; Third: £5.
48.	Three Matching Plain Beeswax Candles, not patterned, over 38mm (1½ in.) in diameter, all made by Moulding. One to be lit by the Judge. First: 'Gold Medal' and £10; Second: £7; Third: £5.
49.	Three Matching Beeswax Candles. All to be made by dipping or pouring, no mould to be used. One to be lit by Judge. First: The Candlestick Trophy, 'Gold Medal' and £10; Second: £7; Third: £5.
50.	► Three Ornamental Beeswax Candles made by moulding and matching in all respects. No colouring of wax or additional decoration permitted. One to be lit by the judge, First: £10; Second: £7; Third: £5.
51.	Two Decorative Beeswax Candles, made by rolling, colouring permitted, matching in all respects. One to be lit by the Judge. No flammable decoration other than beeswax permitted. First: £10; Second: £7; Third: £5.
52.	► Two Beeswax Models, each to be one piece, moulded and matching in all respects. First: £10; Second: £7; Third: £5. Dimensions must be stated on the entry form
53.	One Beeswax Model, not moulded. Colour and wire may be used if required, (Candles excluded). First: £10; Second: £7; Third: £5. (See Rule 6). Dimensions must be stated on the entry form
54.	Display of Beeswax Flowers. Colouring and wire permitted. Container not to be judged. First: The Liz and Mike Duffin Cup and £10; Second: £7; Third: £5. (See Rule 6)
55.	► A Display of Beeswax, minimum six pieces, colouring permitted, displayed on a base maximum size 450mm x 450mm. First: £10, Second: £7, Third: £5 Dimensions must be stated on the entry form
56.	► Beeswax Wrap, two matching pieces. Each 30cm square. Made from Beeswax only, no additional oils/resins permitted. A display board will be provided by the Show. One piece of wrap will be used to wrap a food item which will be supplied by the Show on Wednesday. No Exhibits will be accepted on the Thursday. First: £10, Second: £7, Third: £5.

MEAD. See Rule 8.

60.	Mead, Dry (one bottle). First: Mead Makers' Mazer and £10; Second: £7; Third: £5. (Endowed by Gloucestershire BKA)
61.	Mead, Sweet (one bottle). First: Millennium Mead Coaster and £10; Second: £7; Third: £5.
62.	One bottle of Dry Mead and One bottle of Sweet Mead. First: The Harry Riches Memorial Trophy and £10; Second: £7; Third: £5.
63.	Metheglin or Hypocras, Dry or sweet (one bottle). First: The Millennium Metheglin Coaster and £10; Second: £7; Third: £5. (Endowed by Hampshire BKA)
64.	Melomel or Pyment Dry or sweet (one bottle) First: £10; Second: £7; Third: £5.
65.	Cyser (one bottle) First: £10; Second: £7; Third: £5.

HONEY BEER (Entry Fee £5) The Mr Leslie Thorne Trophy will be awarded to the best entry in Classes 76 or 77

76.	Honey Beer, any style, 3 bottles or cans. The beer should be commercially available, correctly labelled for sale and honey must be an ingredient. First: 'Gold Medal'; Second: 'Silver Medal'; Third: 'Bronze Medal'
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(NHS members free. Non members £1 each entry)

77.	Honey Beer, any style, 2 bottles, minimum 330ml, not commercially available. Honey must be an ingredient. First: £10; Second: £7; Third: £5.
78.	► Braggot. 2 bottles, minimum 330ml, not commercially available. Honey must be an ingredient. First: £10; Second: £7; Third: £5.

DISPLAY

80.	A display of Home-produced Products containing Honey and/or Beeswax, each item labelled for information. Display dimensions must not exceed 600mm x 600mm. All displays to be a minimum of 6 different, and maximum of 10 items containing honey and/or beeswax as ingredients. All containers will be opened for judging. Decorative materials may be used. First: The Jill Foster Memorial Trophy and £10; Second: £7; Third: £5. This is a good class for the encouragement of home craft and artistry. The display should include items in which honey and/or beeswax plays an important part. Dimensions must be stated on the entry form. (Candles, Honey, Mead and Wax are not permitted even as decorative material)
81.	An attractive Model incorporating Honey for Sale. First: National Cup and £20; Second: £10; Third: £5. The Exhibitor's own labels including name and address must be used. Dimensions must be stated on the entry form, but not to exceed 600mm x 600mm in area. Judges will taste the honey. Rule 24 applies. Rule 5a does not apply

DESIGN CLASSES N.B. Where dimensions are required they must be stated on the entry form. Failure to do so may result in disqualification. Rule 27 applies

85.	<p>► A Honey Label. A standard label of your own design, actual size, to fit on a standard 340g or 454g jar (12oz or 1lb jar) produced in any medium to comply with current UK regulations to be displayed on an empty honey jar. Rule 4 applies. First: £10; Second: £7; Third: £5.</p>
86.	<p>Any Interesting or Instructive Exhibit related to bees or beekeeping not including live bees. Exhibits previously awarded a cash prize at the National Honey Show are excluded. (Open to individuals only) First: Moorcroft Bowl and £10; Second: £7; Third: £5. Dimensions must be stated on the entry form. The display area that is required must not exceed 600mm x 600mm for bench display or 1200mm x 1000mm of floor space. Written explanation of exhibit is exempt from Rule 4. Rule 11 Applies</p>
87.	<p>Any Decorative or Artistic Exhibit except Needlecraft relating to bees or beekeeping. Exhibits previously awarded a cash prize at the National Honey Show are excluded. (Open to individuals only.) First: £10; Second: £7; Third: £5. Dimensions must be stated on the entry form. The required display area must not exceed 600mm x 600mm. A brief description of exhibit is permitted. Rule 11 and 23 applies (Sponsor: Dorset BKA)</p>
88.	<p>Any Decorative or Artistic Exhibit except Needlecraft, relating to bees or beekeeping which may have been commissioned and not necessarily the work of the exhibitor. Exhibits previously awarded a cash prize at the National Honey Show are excluded. (Open to individuals only.) First: £10; Second: £7; Third: £5. Dimensions must be stated on the entry form. The required display area must not exceed 600mm x 600mm. Brief description of exhibit is permitted. Rule 11 and 23 applies.</p>
89.	<p>Any Decorative or Artistic Exhibit of Needlecraft, which may include lace or crochet, relating to bees or beekeeping. The back of the work must be accessible for inspection. Title permitted. A detailed description of the item may be displayed after judging. Exhibits previously awarded a cash prize at the National Honey Show are excluded. (Open to individuals only) First: £10; Second: £7; Third: £5. Dimensions must be stated on the entry form. Display area must not exceed 600mm x 600mm. Rule 11 and 23 applies. (Endowed by Mrs C Wilkinson)</p>
90.	<p>A Practical Invention by the Exhibitor directly related to bees or beekeeping (No live bees). Exhibits previously awarded a cash prize at the National Honey Show are excluded. Dimensions must be stated on the entry form. Written explanation of exhibit, exempt from Rule 4. First: The HJ Wadey Trophy and £10; Second: £7; Third: £5. The judges will be looking for genuine innovation rather than minor variations on old ideas.</p>

SKEP Class (NHS members free. Non members £1 each entry). Rule 27 applies

94.	<p>Skep To be made by the Exhibitor. Using traditional materials and suitable for use. If used, it must be in a clean condition with no comb inside. First: £10; Second: £7; Third: £5.</p>
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PHOTOGRAPHIC, MICROSCOPY, VIDEOS AND ESSAY CLASSES Rules 1, 3, 15 and 27 apply. Classes 99-101 will be displayed on the NHS website. The copyright remains with the exhibitor.

(NHS members free. Non members £1 each entry). Digital Images are permitted.

All exhibits in these classes shall be submitted in accordance with the instructions issued by the Entries' Secretary at the time of issuing labels.

Classes 99 and 101 are sponsored by the BBKA. Copies of cash winning entries will be given to the sponsor. Class 99 items will be placed in the BBKA Library. BBKA will have the right to publish cash prize winning entries.

Classes 99 and 100 may include music. Exhibitors need to comply with copyright regulations.

An entry being awarded a prize does not imply that the National Honey Show is satisfied that the exhibit complies with regulations. An exhibit that incorporates any music, other than any that has been specially composed, should be accompanied by an authorisation certificate number.

Classes 95-98 are sponsored by Bee Craft Ltd. Copies of cash winning entries will be given to the sponsor with a view to publication in that Journal. In the case of digitally produced images the digital files must be submitted with the entry.

Photographic Classes 95 – 98

- All photographic exhibits must have been taken, but not necessarily processed, by the exhibitor. The subject should be connected with bees or beekeeping.
- ► Each photograph should be properly mounted, with a minimum border of 25mm. Any colour of card may be used that has maximum size 254mm x 305mm (to allow a standard 203mm x 254mm print to be displayed)
- The class label must be placed on the front of the mount.
- A close up or macro photograph is one where the main subject matter is approximately 30% of the print.

Digital Image Class 99

- The images must be in 'jpeg' format at an appropriate resolution in an electronic format, suitable for use on a domestic computer system.
- The set must be accompanied by an appropriate commentary which can be either a written or typed/printed script.
- Power Point (or other) integrated presentations are permitted.

Video Clip Class 101

- Suitable for viewing on a domestic computer system. The judges' advice is to shoot the clip in landscape format.

Essay Class 102

- Not more than 2000 words, excluding references.
- Three copies to be sent to the convenor in accordance with the instructions issued by the Entries Secretary at the time of issuing labels.

Microscopy Class 103

- Microscopy slides must be the work of the exhibitor.
- The slide must be correctly labelled with the subject of the slide on the left-hand side and the class label on the right-hand side of the slide.

Newsletter Class 104

- ► Newsletters should be submitted as both a hard copy and in pdf format.

95.	Photomicrograph in colour or black/white , specimen prepared by exhibitor. Should have a label on front stating title and degree of magnification. First: £10; Second: £7; Third: £5. (Sponsor: Bee Craft Ltd)
96.	Colour Print, not Close up. First: £10; Second: £7; Third: £5. (Sponsor: Bee Craft Ltd)
97.	Colour Print, Close-up or Macro, not Photomicrograph. First: £10; Second: £7; Third: £5. (Sponsor: Bee Craft Ltd)
98.	Black & White Print. First: £10; Second: £7; Third: £5 (Sponsor: Bee Craft Ltd)
99.	► Set of Digital Images. Between 12 and 24 in number to illustrate “Honey Processing for Sale (not for Showing)” in a form suitable for a lecture. First: £25; Second: £20; Third: £15. (Sponsor: The British Beekeepers’ Association). The subject for 2020 is “Siting an Apiary”
100.	Video, CD or DVD on a Beekeeping Subject. VHS, CD or DVD format. Duration 10 to 15 minutes. To be judged on its production quality and interest. First: £25, Second: £20; Third: £15. (Sponsor: Guildford Division, Surrey BKA)
101.	Video Clip on a Beekeeping Subject maximum duration 30 seconds. To be judged on its beekeeping interest. First: £20; Second: £14; Third: £10 (Endowed by Newhouse Apiary)
102.	► BBKA Essay. Not more than 2000 words, excluding references. “The Differences Between Queen Breeding and Queen Rearing” . First: £20; Second: £10; Third: £5. (Sponsor: The British Beekeepers’ Association). The subject for 2020 is “The Importance of Drones”
103.	One Microscope slide prepared by the Exhibitor, 3” x 1”, subject pollen or honey bee anatomy. First: £10; Second: £7; Third: £5. (Sponsor: Bee Craft Ltd)
104.	► Branch Newsletter. Three latest editions of a branch or association newsletter, to be submitted in electronic format and one hard copy. First: £10; Second: £7; Third: £5.

GIFT CLASSES Nos. 110 – 138 (No entry fee)

The Mrs BW Hamlin Cup will be awarded for the best entry in Classes 110-115. In addition, for Classes 110-118, Freeman & Harding Ltd. will donate vouchers for goods to the value of £10 (1st) and £5 (2nd) prize winners.. See Rules 4, 5 6 and 7.

HONEY

110.	Two Jars Light. First: £10; Second: £7; Third: £5.
111.	Two Jars Medium. First: £10; Second: £7; Third: £5.
112.	Two Jars Dark. First: £10; Second: £7; Third: £5.
113.	Two Jars Ling Heather. First: £10; Second: £7; Third: £5. (See Trophy Note 11) (Sponsor Wiltshire BKA)
114.	Two Jars Naturally Crystallised (not stirred). First: £10; Second: £7; Third: £5. (Sponsor Wiltshire BKA)
115.	Two Jars Soft Set. First: £10; Second: £7; Third: £5. (Sponsor: Mr SB Guest)
116.	One Section, Square or Round. First: £10; Second: £7; Third: £5 (See Rule 8)
117.	Container of Cut Comb, labelled as for sale. First: £10; Second: £7; Third: £5. (Rule 8 and 24 applies.)

118.	Six 227g (½lb) Jars Dark or Ling Heather. First: Anderson Memorial Cup and £10; Second: £7; Third: £5.
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BEESWAX

121.	Six 28g (1oz) Blocks, matching in all respects. First: £10; Second: £7; Third: £5. (Sponsor: Lancashire and North West BKA)
122.	Three Ornamental Beeswax Candles made by moulding and matching in all respects. No colouring of wax or additional decoration permitted. One to be lit by the judge, two to be sold. First: £10; Second: £7; Third: £5 (Sponsor: J Chandler). (See Guidance Notes).

CONFECTIONERY

Exhibits in classes 126-130 must be displayed as per Rule 9

126.	Decorated Honey Sponge. Maximum tin size 19cm. Recipe to be displayed. Cake to be displayed on a 23cm silver cake board supplied by the exhibitor in a clear non branded plastic bag. First: £10; Second: £7; Third: £5.
127.	Honey Date Cake exhibits must be made to this recipe:- Ingredients: 100g chopped dates, 200g soft butter, 200g honey, 3 eggs beaten, 100g ground almonds, 125g wholemeal flour, 1.5 tsp baking powder, 25g flaked almonds. Place the dates in a pan with 50ml of water and cook for 2-3 minutes until they are soft. Leave to cool. Cream butter and honey. Add the eggs gradually. Stir in the dates and any remaining cooking liquid, followed by the ground almonds, then fold in the flour and baking powder. Pour into a greased and lined 20cm tin, sprinkle with the flaked almonds and bake for 45-50 minutes at 180C, gas mark 4. Timing is for conventional ovens and is a guide only as appliances vary. First: Dewey Cake Cup and £10; Second: £7; Third: £5; Fourth: £2
128.	Lemon Honey Cake. Exhibits must be made to this recipe. Ingredients: 170g (6oz) butter, 60g (2oz) caster sugar, 140g (5oz) honey, 3 large eggs, 225g (8oz) self raising flour, Grated rind of a lemon, Juice of half a lemon. Preparation; Cream butter, sugar and honey. Mix in lemon rind, beat eggs lightly and gradually add to the mixture. Stir in lemon juice. Fold in sieved flour, transfer to a greased and base lined 900g (2lb) loaf tin. Bake for 1hr-1hr 10mins at 160°C/325°F/gas mark 3. First: £10; Second: £7; Third: £5
129.	Tray Bake. Containing Honey. Six pieces approx 60mm square to be displayed. Recipe to be submitted. First: £10; Second: £7; Third: £5
130.	Six Small Honey Cakes Gluten Free. Not in paper cases. Recipe to be submitted. First: £10; Second: £7; Third: £5.
131.	Honey Sweets and/or Chocolates 454g (1lb.) box (Gross weight). Box should have transparent lid or covering. First: £10; Second: £7; Third: £5; Fourth: £2. (Endowed by CS Mence in memory of Mrs E M Mence)

MARMALADE

135.	Two Jars Honey Marmalade. 454g or 340g plain honey/jam jar with screw or twist lids. Recipe to be submitted. One jar to be judged, the other to be sold. First: £10; Second: £7; Third: £5.
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HONEY VINEGAR

138.	One Bottle of Honey Vinegar. First: The Silver Goblet and £10; Second: £7; Third: £5. (See Rule 10)
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JUNIOR CLASSES to be the unaided work of the entrant. Age on the first day of the show to be displayed on the front of the exhibit, using the label supplied except classes 142 and 147 (No entry fee)

140.	Any Artistic, Decorative, Interesting or Instructive Exhibit, relating to Bees or Bee-keeping. (Open to individuals only who are under 8 years of age on the first day of the show). A written explanation of the exhibit is permitted. Exempt from Rule 5a Dimensions not to exceed 600mm x 600mm. Dimensions to be stated on entry form. First £10; Second: £7; Third £5. (Sponsored by Bee Craft BKids)
141.	Any Artistic, Decorative, Interesting or Instructive Exhibit, relating to Bees or Bee-keeping (Open to individuals only who are under 16 years of age on the first day of the show). A written explanation of the exhibit is permitted. Exempt from Rule 5a. Dimensions not to exceed 600mm x 600mm. Dimensions to be stated on entry form First £10; Second: £7; Third £5. (Endowed by the Revd HF Capener).
142.	Two Jars of Clear or Naturally Crystallised Honey produced by a School Apiary. Entry forms must be accompanied by a list of the signatures of the children taking part in the apiary, and be made in the name of the school and signed by the Instructor. First: School Apiary Shield and Equipment to the value of £10; Second: Equipment to the value of £7; Third: Equipment to the value of £5. The Equipment, which can be chosen by the winners, will be presented by Messrs EH Thorne of Rand, Lincolnshire. Judges comments will be made.
143.	“An Illustrated Beekeeping Note Book for the Active Season” kept and entered by an individual under the age of 16 on the first day of the show (each entrant must state age on Note Book). First: McKenna Cup and £10; Second: £7; Third: £5. Where entries are of sufficient merit and the number exceeds 20 a further prize may be awarded and again, if there are more than 30 entries, an additional prize. (Endowed by E. McCormick)
144.	Composite Class for Schools. Three jars of extracted Honey, any one colour; one frame of Honey, any size, suitable for extracting or one section or one piece of cut comb and one piece of beeswax, weight between 200-255g (7-9 ounces). List of Signatures as for Class 142. First: Tollington Shield and £10; Second: £7; Third: £5. (Endowed by Bedfordshire BKA). Judges comments will be made.
145.	An exhibition of Beecraft by a Senior School or Senior Youth Group showing the educational value of beekeeping. The exhibit is limited to table space of 600mm x 1800mm. Each exhibit must be self-contained, the Exhibitors providing any backing required; this must not exceed 1500mm in height above the table. Vertical supports for such backing may be clamped to the table. Dimensions to be stated on entry form. First: BBKA Schools Cup and £10; Second: £7; Third: £5.
146.	An exhibition of Beecraft by a Junior School or Junior Youth Group showing the educational value of beekeeping. The exhibit is limited to table space of 600mm x 1800mm. Each exhibit must be self-contained, the Exhibitors providing any backing required; this must not exceed 1500mm in height above the table. Vertical supports for such backing may be clamped to the table Dimensions to be stated on entry form. First: Rolt Trophy and £10; Second: £7; Third: £5.

MISS EE AVEY BEM, NDB, MEMORIAL CLASS (No entry fee)

147.	Open to exhibitors under 16 years of age on the first day of the show. One jar clear honey PLUS one jar Naturally Crystallised or Soft Set honey. First: ‘Gold Medal’ and £10; Second: £7; Third: £5. (Endowed by Miss Avey Memorial Fund). Judges’ comments will be made
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NATIONAL HONEY SHOW CLASSES

Open only to Members of National Honey Show

The Members Cup is awarded to the member attaining most points in classes 151 to 168

HONEY NHS members free entry.

151.	Two Jars Light. First: Jack Holt Trophy and £10; Second: £7; Third: £5. (Sponsored by West Norfolk and Kings Lynn BKA)
152	Two Jars Medium. First: £10; Second: £7; Third: £5
153.	Two Jars Dark. First: £10; Second: £7; Third: £5
154.	Two Jars Naturally Crystallised (not stirred). First: £10; Second: £7; Third: £5
155	Two Jars Soft Set First: £10; Second: £7; Third: £5. (See Trophy note 4)
156.	Two Jars Ling Heather. First: £10; Second: £7; Third: £5. (See Trophy Note 11)
157.	One Section, Square or Round, Free from Ling Heather First: £10; Second: £7; Third: £5. (See Rule 8)
158.	One Section, Square or Round, Ling Heather First: £10; Second: £7; Third: £5. (See Rule 8 and Trophy Note 11).
159.	One Frame of Honey, any source, any size, suitable for Extraction (if other than Ling). First: £10; Second: £7; Third: £5. (See Rule 8 and Trophy note 5).
160.	Two Containers of Cut Comb, free from Ling Heather. First: Chairman's Trophy and £10; Second: £7; Third: £5 (See Rule 8)
161.	Two Jars Ling Heather blend extracted, Naturally Crystallised (Not stirred). First: £10; Second: £7; Third: £5

BEESWAX

164.	One piece, not patterned, weight between 200-255g (7-9oz) not less than 19mm (¾in) thick. First: T. Bradford Cup and £10; Second: £7; Third: £5
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MEAD (See Rule 12.)

167.	Dry (one bottle) First: Millennium Punch Bowl and £10; Second: £7; Third: £5
168.	Sweet (one bottle) First: Ison Quaich and £10; Second: £7; Third: £5



COUNTY CLASSES

Only entry fees indicated are payable, classes are open to non NHS Members

Kent Beekeepers' Association

Open only to members of Beekeeping Associations in Kent

HONEY (£1 entry)

201.	Two Jars Light. First: £6; Second: £4; Third: £2
202.	Two Jars Medium. First: Coronation Cup and £6; Second: £4; Third: £2
203.	Two Jars Dark. First: £6; Second: £4; Third: £2
204.	Two Jars Naturally Crystallised or Soft Set. First: £6; Second: £4; Third: £2
205.	Two Containers of Cut Comb, free from Ling First: £6; Second: £4; Third: £2. (See Rule 6.)
206.	One Frame of Honey, any size, suitable for extracting. First: Smith Cup and £6; Second: £4; Third: £2. (See Rule 6).

BEESWAX (£1 entry)

207.	One piece, not less than 18mm (¾in) thick, weight between 200-255g (7oz - 9oz). First: The Kent Wax Cup and £6; Second: £4; Third: £2
208.	Six 28g (1oz) Blocks. First: Beeswax Cup and £6; Second: £4; Third: £2

MEAD (£1 entry) (See Rule 8) The Coronation Mead Mazer will be awarded for the best entry in Classes 209 or 210

209.	Dry, one Bottle. First: £6; Second: £4; Third: £2
210.	Sweet, one Bottle. First: £6; Second: £4; Third: £2

GIFT HONEY (no entry fee)

211.	One Jar Liquid, any colour. First: £6; Second: £4; Third: £2
212.	One Jar, Naturally Crystallised or Soft Set. First: £6; Second: £4; Third: £2

NOVICES (no entry fee)

Open to any Member of a Beekeeping Association in Kent who has never won a cash prize for Honey at the National Honey Show.

213.	Two Jars (any colour). First: Bee Cup and £6; Second: £4; Third: £2
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Surrey Beekeepers' Association

Open only to Members of the Surrey Beekeepers' Association whose Bees are in the County or within one mile of the 1964 County Boundary

HONEY (£1 entry)

221.	Two Jars Light. First: £6; Second: £5; Third: £4
222.	Two Jars Medium. First: £6; Second: £5; Third: £4
223.	Two Jars Dark. First: £6; Second: £5; Third: £4
224.	Two Jars Naturally Crystallised or Soft Set. First: £6; Second: £5; Third: £4
225.	Two Jars of Liquid, any one colour (limited to those who have not more than five Colonies at the time of entry). First: Egerton Smythe Cup, and £6; Second: £5; Third: £4
226.	Three Matched Pairs of Jars, the pairs selected from Light, Medium, Dark or Crystallised. First: Lawrence Cup and £6; Second: £5; Third: £4
227.	Two Containers Cut Comb, (free from Ling). First: £6; Second: £5; Third: £4 (See Rule 6)
228.	One Frame of Honey suitable for extracting. First: Hood Chalice and £6; Second: £5; Third: £4. (See Rule 6)

BEESWAX (£1 entry)

229.	One piece not less than 425g (15oz), not more than 480g (17oz) and not less than 25mm (1 in) thick. First: £6; Second: £5; Third: £4
230.	Not less than 425g (15oz) and not more than 480g (17oz) in 8 or 16 moulded pieces. First: Silver Jubilee Bowl (see Trophy note 27), £6; Second: £5; Third: £4
231.	► Two Matching Plain Beeswax Candles, not patterned, up to and including 38mm (1½ inch) in diameter; all made by Moulding. One to be lit by the Judge. First: £6; Second: £5; Third: £4.
232.	► Two Matching Beeswax Candles. All to be made by dipping or pouring, no mould to be used. One to be lit by Judge. First: £6; Second: £5; Third: £4.
233.	► Two Decorative Beeswax Candles, made by rolling, colouring permitted, matching in all respects. One to be lit by the Judge. No flammable decoration other than beeswax permitted. First: £6; Second: £5; Third: £4.

MEAD (£1 entry) (See Rule 8)

234.	One Bottle. First: £6; Second: £5; Third: £4
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GIFT HONEY (no entry fee)

235.	One Jar Light or Medium. First: £6; Second: £5; Third: £4
236.	One Jar, Dark (free from Ling Heather). First: £6; Second: £5; Third: £4
237.	One Jar Naturally Crystallised (not stirred). First: £6; Second: £5; Third: £4

Sussex Beekeepers' Associations

Open only to Members of the Sussex Beekeepers' Association
and to Members of the West Sussex Beekeepers' Association

HONEY (£1 entry)

241.	Two Jars Light. First: £5; Second: £3; Third: £2
242.	Two Jars Medium. First: £5; Second: £3; Third: £2
243.	Two Jars Dark. First: £5; Second: £3; Third: £2
244.	Two Jars Naturally Crystallised (not stirred). First: £5; Second: £3; Third: £2
245.	Two Jars Soft Set. First: £5; Second: £3; Third: £2
246	Two Containers of Cut Comb. First: £5; Second: £3; Third: £2 (see Rule 6)
247	One Frame of Honey of Any Size, Suitable for Extracting, First: £5; Second: £3; Third: £2. (see Rule 6)

GIFT HONEY (no entry fee)

248.	One Jar Clear, any colour. First: £6; Second: £4; Third: £2
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BEESWAX (£1 entry)

249.	One plain moulded piece at least 25mm (1 in) thick, and weighing not less than 454g (1 lb). First: £5; Second: £3; Third: £2
250.	Six 28g (1oz blocks). First: £5; Second: £3; Third: £2

Only classes 241 to 250 inclusive are eligible for the points in the Sussex Cups.

MEAD OR METHEGLIN (£1 entry) (See Rule 8)

251.	One Bottle. First: PJ Cup and £5; Second: £3; Third: £2
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NOVICES (no entry fee)

Open to any Member of either Association who has never won a first prize for Honey at the National Honey Show.

252.	Two Jars any Colour or Naturally Crystallised (not stirred). First: Berry Cup and £5; Second: £3; Third: £2
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Essex Beekeepers' Association

Open only to Members of the Essex Beekeepers' Association

HONEY (£1 entry)

261.	One Shallow Frame Suitable for Extracting. First: £6; Second: £4; Third: £2 (See Rule 6)
262	Two Jars Light. First: £6; Second: £4; Third: £2
263.	Two Jars Medium. First: £6; Second: £4; Third: £2
264.	Two Jars Dark. First: £6; Second: £4; Third: £2
265.	Three Jars of different types of Honey, any combination, e.g. Light, Medium, Dark, or Soft Set, Crystallised. (Rule 5 applies) First: £6 and The Walter Gee Trophy; Second: £4; Third: £2
266.	Two Jars Naturally Crystallised or Soft Set. First: Tremearne Cup and £6; Second: £4; Third: £2
267.	Two Jars Chunk Honey. First: £6; Second: £4; Third: £2
268.	One Container of Cut Comb, (free from Ling Heather). First: £6; Second: £4; Third: £2. (See Rule 6.)

GIFT HONEY (no entry fee)

269.	One Jar Liquid, any colour. First: £6; Second: £4; Third: £2
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BEESWAX (£1 entry)

270.	One piece not less than 454g (1lb) weight and 25mm (1in) thick. First: £6; Second: £4; Third: £2
271.	Three Beeswax Candles made by moulding, one to be lit by judge. First: £6; Second: £4; Third: £2. (See Guidance Notes)
272.	Three Beeswax Candles. All to be made by any method other than moulding and one to be lit by judge. First: £6; Second: £4; Third: £2. (See Guidance Notes)

MEAD (£1 entry) See Rule 8

273.	Dry, one Bottle. First: £6; Second: £4; Third: £2
274.	Sweet, one Bottle. First: £6; Second: £4; Third: £2

Federation of Middlesex Beekeepers' Associations

Open only to Members of the Federation of Middlesex Beekeepers' Associations

HONEY (£1 entry)

281.	Two Jars Light. First: £6; Second: £4; Third: £2
282.	Two Jars Medium. First: £6; Second: £4; Third: £2
283.	Two Jars Dark. First: £6; Second: £4; Third: £2
284.	Two Jars Naturally Crystallised (not stirred). First: £6; Second: £4; Third: £2
285.	Two Jars Chunk Honey. First: £6; Second: £4; Third: £2
286.	One Frame Suitable for extracting. First: £6; Second: £4; Third: £2 (See Rule 6.)
287.	One container of Cut Comb. First: £6; Second: £4; Third: £2. (See Rule 6.)

GIFT HONEY (no entry fee)

288.	One Jar, any colour liquid or soft set. First: C.H. Knifton Challenge Cup and £6; Second: £4; Third: £2.
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BEESWAX (£1 entry)

289.	One piece between 200-255g (7oz-9oz), not less than 13mm (½in) thick. First: Frazer Cup and £6; Second: £4; Third: £2
290.	Three 28g (1oz) Blocks. First: £6; Second: £4; Third: £2

MEAD (£1 entry) See Rule 8

291.	Dry, one Bottle. First: £6; Second: £4; Third: £2
292.	Sweet, one Bottle. First: £6; Second: £4; Third: £2

CANDLES (£1 entry) (See Guidance Notes)

293.	Three Dipped Candles. First: £6; Second: £4; Third: £2
294.	Three Moulded Candles. First: The Woodman Challenge Cup and £6; Second: £4; Third: £2

Buckinghamshire Beekeepers' Association
Open only to Members of Bucks County Beekeepers' Association

HONEY (£1 entry)

301.	Two Jars Light. First: The Laurie Webb Shield and £6; Second: £4; Third: £2
302.	Two Jars Medium. First: £6; Second: £4; Third: £2
303.	Two Jars Dark. First: £6; Second: £4; Third: £2
304.	Two Jars Naturally Crystallised (not stirred). First: £6; Second: £4; Third: £2
305.	Two Jars Soft Set. First: £6; Second: £4; Third: £2
306.	One jar of liquid honey judged solely on taste, aroma and viscosity to be shown in a transparent container. (Rule 5 does not apply) First: £6; Second: £4; Third: £2
307.	One Frame of Honey for Extraction or Cut Comb. (Unwired for the latter) First: £6; Second: £4; Third: £2

MEAD (£1 entry) See Rule 8

309.	Dry, one Bottle. First: £6; Second: £4; Third: £2
310.	Sweet, one Bottle. First: £6; Second: £4; Third: £2

BEESWAX (£1 entry)

311.	One piece between 200-255g (7oz- 9oz). First: £6; Second: £4; Third: £2
312.	Two Matching Beeswax Candles. One to be lit by the Judge. First: £6; Second: £4, Third: £2. (Sponsor: Mr & Mrs KB Showler) (See Guidance Notes).

MICROSCOPY (£1 entry) Rule 3a applies, see guidance notes on page 22

315.	► One Microscope slide prepared by the Exhibitor, 3" x 1", subject pollen or honey bee anatomy. First: £5; Second: £4; Third: £2.
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London Beekeepers' Association

Although the prize money is sponsored by LBKA these classes are open to any beekeeper who has colonies within the area enclosed by the M25.

HONEY (£1 entry limited to 1 entry per class per beekeeper)

321.	Two Jars Urban Honey. Judged solely on taste and aroma First: £6; Second £4; Third: £2
322.	Two jars of Jam, Marmalade or other Preserve with Honey as the only sweetening ingredient. 454g or 340g plain honey/jam jar with screw or twist lids. Recipe to be submitted. First: £6; Second: £4; Third: £2
323.	One container of liquid honey judged partly on taste and aroma but mainly on the novelty of the container. To be shown in an interesting or unusual transparent container. (Rule 5 does not apply) First: £6; Second: £4; Third: £2

National Trust Classes (or Equivalent Organisations in the Republic of Ireland)

Open to Apiaries sited on National Trust Properties. Honey presented must comply with the National Honey Show rules. Jars and contents must match in all respects. The contents to be not less than 340g (12oz). (No Entry Fee) Rule 5 does not apply.

331.	Two Jars Liquid Honey. Prize cards will be awarded but no cash awards
332.	Two Jars Naturally Crystallised or Soft Set. Prize cards will be awarded but no cash awards

The Federation Cup

Open to Huntingdonshire, Buckinghamshire, Hertfordshire, Bedfordshire, Cambridgeshire and Peterborough & District.

All jars shall be 454g (Entry Fee £10 per County) for guidance notes see the Federation Cup rules available from any of the Counties listed.

	Each County can make one combined entry consisting of Seven Classes comprising of:-
340	2 Jars light honey
341	2 jars naturally granulated or set honey
342	2 jars chunk honey
343	1 frame of liquid honey for extraction
344	2 matching candles of any type
345	3 small block of beeswax 25-30g
346	1 bottle of mead, methaglin or melomel
	points will be awarded to first, second and third prizes and the county with most points will be awarded the Federation Cup. Individual class winners will be awarded a Federation medal.

TRUSTEES' ANNUAL REPORT

The directors, as trustees, present their report with the accounts of the Company for the year ended 31 May 2019

OBJECTIVES

The objectives of the National Honey Show are set out the Memorandum of Association. These are essentially the desire to benefit the community at large by the encouragement of beekeeping through the medium of both national and international competitive classes for honey and related products. Coupled with the Annual Show there is a Trade Exhibition, and a full educational lecture programme, which is funded by the National Honey Show with the assistance of sponsors.

ORGANISATIONAL MANAGEMENT

The National Honey Show is organised by a board of directors, who are also trustees, and an executive committee, which has five sub-committees. The smooth running of the Show depends upon the many volunteers - those who serve on the committees, the Judges and all those who perform a multitude of different tasks before, during and after the Show.

The National Council, which meets annually and consists of delegates from each of the corporate organisations representing most counties of the British Isles and the major beekeeping organisations, plays an important part in directing the affairs of the Show. An Annual General Meeting, open to all members, is held on the same day immediately before that of the National Council, to which this Report is submitted.

MAIN ACTIVITY

The 2018 National Honey Show (the 87th show) was successfully staged at Sandown Park, Esher, Surrey, with 2050 exhibits (2017:1863) from 268 exhibitors (2017:237). The 2018 lectures were professionally videoed (with the help of a grant of £4680 from the Worshipful Company of Wax Chandlers, towards the cost of filming) which are available to view through our website. This venture was again a great success and has scored many "hits".

FINANCE

Income is derived from individual and corporate membership fees, annual subscriptions supplemented by an appropriate sum from the Life Members Fund, admissions paid at the door, trade exhibitors' stand rental, the sale of honey, a raffle and donations to general funds. Above all, the Trustees are most grateful to the Worshipful Company of Wax Chandlers for its generous sponsorship, and to all those who sponsor lectures and prize money.

This year our Accounts show an increase in funds of £5,310 (2018: decrease £4638) This is due to an operating surplus of £6,631 offset by a decrease of £1,321 in the listed investments. Significant costs include hiring the venue, lecture convention expenses including videoing the lectures, printing and despatching the show schedule to members and recent exhibitors, show prizes, judges' and stewards' expenses.

TRUSTEES' ANNUAL REPORT (continued)

Reserves Policy and Going Concern

The directors' policy is to ensure there are sufficient reserves for the National Honey Show (already in its 88th year) to continue for the foreseeable future, say, 15 years. Three funds have been set aside from the company's funds for the following purposes and are therefore treated as restricted funds. The Hamlin fund to pay the annual prize money, the Endowment fund to pay the prize money of the endowed classes and the Challenge Cup reserve to meet the costs or replacement of the Show's cups and trophies.

Whilst the majority of reserves are held in listed unit trusts managed for charities, these can reduce as well as increase in value. Likewise, the costs of hiring a suitable venue and providing and running a convention and lecture programme are increasing annually and future expenses and sponsorship are unpredictable.

To achieve better rates of interest, all funds are held jointly, but the interest and dividends earned are apportioned pro-rata between the various funds in accordance with their respective balances at the start of the year.

The directors have reviewed the available resources and consider them adequate to fund activities for the foreseeable future and that the charity is a going concern.

DIRECTORS AND GENERAL SECRETARY

The Directors who served during the year were: M. Davies, J.M. Duffin, J.D. Hendrie, C. Lewis, R. Maurer, C.S. Mence.

INDEPENDENT EXAMINER

Mike O'Neill, Chartered Accountant, was appointed in 2018 as the Independent Examiner

On behalf of the Board

J.D. Hendrie

Date: 24th October 2019

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