

THE 90TH NATIONAL HONEY SHOW

Competitive Classes and
Beekeepers'
Autumn Lecture Convention

Thursday 21st - Saturday 23rd
October 2021



Sandown Park Racecourse,
Esher, Surrey, KT10 9RT, UK
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 90th National Honey Show.



We can't wait to bring you a live show and see you face to face. We have to be realistic though. There will almost certainly be some social distancing requirements during the show (we will work with the Jockey Club at Sandown Park to minimise the impact on you) but things may not be quite as you remember them from our last live show in 2019. For example this year, in order to reduce queues, you will need to renew your membership or buy your admission tickets in advance through our website. There will not be the usual opportunity to buy tickets on the door. If that's a problem let us know well in advance so we can help you. We have always tried to be 'the friendly show'.

We may have to reduce the number of people attending our lectures if that is what Government legislation and the Jockey Club requires. We may also need to restrict the number of attendees for our workshops. Please bear with us. We will be doing our utmost to bring you the best show we can deliver within the Covid requirements in place at the time. We are also looking at ways to bring you a 'hybrid' show so look out for on-line activities.

As always, we are grateful for the wonderful support we receive from our patrons and sponsors. We are lucky to have support at all levels from individual patrons, the Wax Chandlers Company, Kerax and CB Dennis Trust through county associations to individual class sponsorship. We couldn't run the show without your contributions. Thank you so much.

With your support and tolerance for whatever restrictions Covid 19 inflicts on us we will have a great show. I'm really looking forward to being back at Sandown Park and I hope I will have the chance to talk to you there.

Bob Maurer (Chairman)
chair@honeyshow.co.uk

Please can we ask 2019 trophy winners to remember to return the trophies (cleaned please) and their boxes, so we can award them to the winners of this year's Show.

**If you know you will be unable to attend the Show, please contact the Assistant Secretary,
Mike Duffin; assistantsec@honeyshow.co.uk**

National Honey Show

with
International Classes, Beekeepers' Lecture Convention
and Workshops

Organised by The National Honey Show Limited
Sponsored by The Worshipful Company of Wax Chandlers



OPENING CEREMONY

Thursday 21st October 2021 at
Opening by Mr Anthony Bickmore FRICS,
Master of the Worshipful
Company of Wax Chandlers

PRESENTATION OF CUPS AND TROPHIES

Saturday 23rd October 2020 at 12:00 pm
by Mr John Hendrie,
President of The National Honey Show

DOORS OPENING TIMES

Thursday 21st October

Lectures and Restaurant	9.00am – 6.00pm
Trade Hall	12.00 noon – 6.00pm
Honey Show	3.00pm – 6.00pm
Friday 22 nd October	9.00am – 6.00pm
Saturday 23 rd 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

Sandown Park is a Covid-secure venue and will follow all government safety and hygiene measures, which means we can continue all our planned activity under the guidelines at the time of the Show.

To reduce queuing, we are asking everyone to renew their membership or purchase admission tickets online.

Please be patient with the Sandown Park staff and our volunteers who have a responsibility to keep everyone safe.

Stewards for the Show and Judges Stewards

A huge thank you to everyone who helped in 2019, you all contributed to the success of the show.

Stewards for the show should apply to the Chief Steward, Bill Fisher, email steward@honeyshow.co.uk by **21st September**. Stewards are required from 07:00 Wednesday 20th October until 20:00 on Saturday 23rd October, please give up some time to help if you can.

Judges Stewards are required on Thursday 21st October from 9:00-14:00. You should apply to the Judges' Referee, Enid Brown email judgesreferee@honeyshow.co.uk by **10th September**. Preference will be given to those applicants who have started the process to becoming a honey judge.



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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

NATIONAL HONEY SHOW

PRESIDENT: Mr JD Hendrie
PATRONS: Mr Anthony Bickmore, The Master of the Worshipful Company of Wax Chandlers (ex officio), R Blaxland, Revd. HF Capener, J Chapple.

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*Chief Cashier:	Jenny Spon-Smith		
*Sales Manager	Gillian Jones		

* Not EC Posts

Other Committee members:-

Becky Champion, John Chapple, Christine Matthews, Peter Matthews, Gill Smith.

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, John Chapple, Bernard Diaper, Andrew Gibb, John Hill, Susie Hill, Roger Patterson, Andy Pedley, Val Rhenius
PUBLICITY:	(Convenor: Val Rhenius), Jeremy Burbidge, 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:	Mike Duffin, John Hendrie, Christa Lewis, Fiona Matheson, 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: 17 Shire Lane, Chorleywood, Rickmansworth WD3 5NQ

Hon. Secretary: Fiona Matheson

Directors and Trustees: see the Finance Committee above.

NATIONAL COUNCIL

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

SHOW JUDGES FOR 2021

Judges' Referee: Enid Brown

Asst Judges' Referee: Hazel Blackburn

Email: judgesreferee@honeyshow.co.uk

Email: hazelputwain@gmail.com

Honey; Beeswax; Baking; Junior Classes; Displays

Terry Ashley

Paul Boyle

Sue Carter

Mike Duffin

Steve Guest

Peter Matthews

Jack Mummery

Joyce Nisbet

Susie Perkins

Pierre Saunders

David Shannon

Debbie Smith

Mead

Bill Fisher

John Goodwin

Dave Wright

Candles

Liz Duffin

Christine Matthews

Bron Wright

Inventions

Paul Smith

Commercial Wax

Dr. S Case-Green

Beer

Tim Hampson

John Porter

Honey Labels

Margaret Thomas

Photography

John Bunting (Convenor))

Michael Blackburn

Claire Waring

Microscopy

Bob Maurer

Essay

Mary Hill

Pam Hunter

Newsletter

Jerry Burbidge

Janice Furness

Video

Sean Stephenson

2021 National Honey Show Trade and Information Stands

Andermatt

Apimaye

Bath Potions

BBKA

Bee Equipment Ltd

Bee-Bay

British Bee Removers Association

Bees Abroad

Bee Naturals

Bumble Bee Conservation Trust

Central Association of Beekeepers

Ella Wood Perfectly Natural

Happy Valley

Meadow in my Garden

National Botanic Garden of Wales

Plantlife

B J Sherriff

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Claire Murthy Art

BB Wear

Bee Craft

Bee Inspired

BeeGone

Beekeeping Equipment and Supplies

Bees for Development

BeeWatch

Candle Cavern

Corrine Edwards Jewellery Bee Jewellery

Gas-Vap

Maisemore

Meriet Duncan; Betsie Valentine

Northern Bee Books

Quekett Microscopical Club

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Woodland Trust

Wyefield Apiaries



C.B.DENNIS

BRITISH BEEKEEPERS' RESEARCH TRUST

2021 National Honey Show Lecture Programme and Speaker Profiles



Kirsten Traynor

Dr. Kirsten S. Traynor investigates honey bee health and how pesticides impact social behavior. She is the Director of the Institute of Bee Science in Celle, Germany. In 2020, she launched a new quarterly magazine 2 Million Blossoms: protect our pollinators. Originally an English major, Kirsten won her first hive in a raffle right after college graduation. These fascinating insects led to a globe-trotting adventure, a PhD in biology, and a new appreciation for the interconnectedness of our planet. But she never lost her desire to write and now combines her skills in science communication. She is the author of Two Million Blossoms: Discovering the Medicinal Benefits of Honey and Simple, Smart Beekeeping.

"Reading a Hive"

The hardest thing to learn as a beekeeper is how to read a hive. This comes through experience, repetition, and careful observation. Gain some insight into the natural structure of a hive and how you can manage the bees to achieve the goals you set.

"Queen Rearing: A comparison of queen rearing techniques"

When I started out in beekeeping, I was told that you don't rear queens, you buy them. But there is nothing more satisfying than rearing your own. Whether you want to rear just a handful for your own use or a few hundred for sale, the same basics are required: Good genetic material, strong colonies, and a way of rearing cells to completion. The pluses and drawbacks of different queen rearing methods will be discussed.

"Media Mayhem: How the news media is pitting honey bees against native bees"

In the last few years, it has become popular to criticize honey bees as competitors that transmit diseases to native bees. Some beekeepers have been banned from nature reserves where they have kept bees for years. Let's unravel some of the research and examine the real issues at hand.

"Pesticides in pollen: what are the bees in America consuming?"

We sampled stored pollen in over 1,000 apiaries over a seven-year time period, analyzing the pesticide residues to determine the exposure risk. How do we best judge risk to a honey bee hive? While the samples were just a snapshot in time, we discovered some interesting correlations between pesticide exposure and colony health.

2millionblossoms.com
[Facebook.com/2MBlossoms](https://www.facebook.com/2MBlossoms)
[instagram.com/2millionblossoms/](https://www.instagram.com/2millionblossoms/)
twitter.com/2Mblossoms
twitter.com/DrKSTraynor

Torben Schiffer

I learnt conventional beekeeping from my grandfather in 2006.

My first awakening happened when I treated my hives against varroa and then found hundreds of antennae on the mesh bottoms. This was the bees' response to the recommended treatment: self-mutilation. It is this experience which spurred my search for better ways of keeping bees. I was fortunate to be asked by Prof. J. Tautz to research the differences of climatic conditions in tree cavities and modern beehives and its effects on bee health. We have been able to establish impressive data that lead us to conclude that the majority of beehives in common use fail to offer the bees an environment that is appropriate to the needs of the species, with concomitant effects on the bees' health. We can already conclude that most of the bees' problems in our time are man-made.

"How modern beekeeping enhances nectar competition and contributes to species extinction of wild pollinators"

New studies show a connection between beekeeping and the decline of wild pollinators based on nectar competition. The competition is further enhanced by the inefficiency of modern beehives, usually thin walled boxes which are showing a vast amount of energy loss. Additionally unnaturally huge volumes enhance the issue as well as inappropriate locations. Especially in the cities where many beehives are placed directly on the roofs, into adverse weather conditions. Moreover the amounts of beehives and their nectar overturn often exceeds the natural resources. Therefore feeding the bee colonies becomes mandatory in order to prevent starvation. However these methods are increasing the whole problematic even further...

"Man made breeding and selection vs natural reproduction and selection "

For thousands of years humans have harvested bee products like honey, wax and propolis. Historically, man-made harvesting, breeding and selection did not cause a threat to the species of honeybees because only a small fraction of the genetic pool was lying in human hands, most if it was subject to natural selection and adaption. Nowadays tables have turned, and the main part of the 45 million years old, system relevant key species, (which is literally carrying our ecosystem on its wings) is subordinate to the mercy of beekeepers that are either seeking to use honeybees for their own benefit or are somehow caught in the trap of modern beekeeping with all its side effects. Natural selection is the only force that is able to generate bees that are showing all the facets that define independent and locally adapted survivability and has been practically abolished for man-made breeding and selection.

"Natural conditions of bees living in tree cavities in comparison to modern hives - how the housing affects the biology, development and Varroa infestation rate. (Why modern beekeeping is caught in the circle of constantly fighting the symptoms of the established husbandry system)"

For millions of years bees have developed in tree cavities which are providing very different conditions in comparison to modern hives. The development, behavior and biology of bees is highly dependent on the geometry they are living in. If we want to learn anything about the natural behavior and abilities of a species we need to observe it in nature, not in artificial systems. By doing that we can already conclude that diseases like AFB, EFB and the massive amounts of Varroa mites are the direct result of modern beekeeping and its manipulations on the bee's biology and nature. For the very first time we are now setting up a species protection program for honeybees that is fighting the cause and not the symptoms of an unhinged established but rather new husbandry system.

Jo Widdicombe



Jo is a past President of BIBBA. He worked as a bee inspector for 5 years and now runs about 150 colonies, with two assistants, 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, with an emphasis on our native strain, rather than resorting to imported queens. He is a strong supporter of the National Bee Improvement Programme (NatBIP) which he sees as appropriate for beekeepers at every level, as a way of promoting a truly sustainable system of bee improvement.

"NatBIP: Achieving a sustainable system of bee improvement"

Jo will explain how, just as agriculture is seeking a more sustainable approach towards food production, beekeepers should also be looking towards developing a system of bee improvement that is less reliant on imports and more in tune with local adaptation. This will provide reduced biosecurity risks and the opportunity to maintain and improve the quality of the bees in our area. The practice of bee improvement is appropriate for all beekeepers from beginners, with one or two colonies, to large-scale commercial beekeepers. By all working to the same system, and starting with bees local to our area, we can all contribute to producing a better bee.

FUN BEE QUIZ

Friday 22 October | 6:00pm

TICKETS ON SALE ONLINE | £25 ADVANCE | £30 ON THE NIGHT

Drinks at 6:00pm, followed by Quiz

Book online: link.beesfd.org/quiz | Contact: info@beesfordevelopment.org

Hosted by Our Patron
Bill Turnbull

Bees for Development

Supper and wine included

Scan code to book:

Barcode

Paul Hurd



Paul obtained his PhD from the University of Sheffield and performed post-doctoral research at Kings College London and at the Gurdon Institute, University of Cambridge. He is currently a Principal Investigator, Group Leader and Senior Lecturer in Epigenetics at Queen Mary University of London. His research group work on the honey bee as an emerging model for epigenetics and are particularly interested in how diet can result in three different outcomes (queens, workers and drones) from the same honey bee genome. His lab was the first to show that honey bee castes differ epigenetically, rather than genetically. They manage and maintain their own research hives and work in his lab is funded by the Biotechnology and Biological Sciences Research Council, Royal Society and the European Union.

"Honey bees are what they eat: how do differing diets result in queens or workers?"

Honey bee larvae destined to become workers are fed worker jelly followed by a diet of nectar/pollen and those destined to become queens are fed royal jelly. These differing diets are then maintained over the entire lifetime of the adult. The ability of an individual honey bee larva to become a queen or worker cannot be because of different DNA: the genome of that larva has the capacity to become either, it is due to the way genes are switched on or off in response to the specific diet; this determines such differing developmental outcomes. Epigenetics is a dynamic set of instructions that exist 'on top' of the genetic information, that can encode and direct multiple different outcomes from a fixed DNA sequence. Epigenetic information can be altered by environmental factors, including diet. In the case of the honey bee, the queen larvae are fed a diet of royal jelly, a potent substance capable of changing developmental instructions. I will discuss the very latest advances in scientific technology that have allowed us to investigate how royal jelly results in a queen and why workers are different.

Central Association of Bee-keepers



Bringing Science to the Beekeeper

We are pleased to sponsor the lecture on Honeybee Behaviour by Lynfa Davies on Saturday 23rd October

CABK Social Evening will be held on Thursday 21st October - details on our web site

November 17th - Marla Spivak

The Benefits of Propolis to Honey Bees; Newest Data

December 8th at 7:30pm

Beekeepers Question Time with Margaret Thomas, John Hendrie and Marin Anastasov

You can catch up on our previous lectures on our YouTube Channel - just search "cabk"

All events are at 7:30pm and are free to everyone, but you do need to book

Membership is £15 per year

Visit our web site for more details www.cabk.org.uk
or contact Sue Carter; secretary@cabk.org.uk

registered charity number 278710

Lynfa Davies



Lynfa lives in Aberystwyth and has kept bees with her husband, Rob, for 16 years. During this time she has worked her way through the BBKA assessments to become a Master Beekeeper and in 2019 was awarded the National Diploma in Beekeeping. She is an active member of Aberystwyth and District BKA where she gets involved with training new beekeepers. Lynfa is also a member of the Welsh Beekeeper's Association Learning and Development Committee. She regularly gives talks and leads training sessions on practical aspects of beekeeping. Lynfa currently has approximately 25 colonies which she manages for honey production and for the joy of looking after bees! In addition she raises her own queens and uses these to produce nucleus colonies and to replace her own stock.

"Honeybee behaviour – a look at the mechanisms bees use to manage their lives"

Honey bees do not operate as individuals but instead operate as a colony, often referred to as a super organism. Their activities and behaviour are highly organised and enable them to ensure the whole colony grows, reproduces and thrives. This talk will look at some of the mechanisms employed by the bees at various stages of the production cycle. We will look at how they are continually looking ahead (metaphorically speaking, of course!) and if we do the same, we will be far more successful in our beekeeping. Understanding what the bees are trying to do will make our management of them much easier as we can work with them instead of against them.

Vince Gallo



Vince tends his 15-20 hives in Surrey within his garden and two out-apiaries; one of which is at a local school. The bees are kept both as a hobby, but also for research; the later being a result of this retired software engineer deciding to avoid boredom by undertaking a PhD. The research topic concerns the use and construction of honeycomb and now, in the fourth year, the bees and comb are beginning to surrender some answers. Vince is treasurer and an active member of Reigate Beekeepers which provides ample opportunity to help other beekeepers, to assist the public as a swarm collector, as well as promoting the interests of bees by supporting the association at summer shows and giving talks at local groups and schools.

"How to build honeycomb – a bricklayer's perspective"

For hundreds of years beekeepers and researchers have wondered how bees are able to build comb, a question that can now be answered.

The wax-made comb of the honeybee is a masterpiece of animal architecture. The highly regular, double-sided hexagonal structure is a near-optimal solution to storing food and housing larvae. The economy of the structures has been described and analysed across the centuries leading to speculation, but without conclusion, as to how such complex cells can be built and packed together so efficiently. In this session I will explain my analysis of the bees' methods, and hence how they achieve the structure.

Honeycomb, while beautiful, is not perfect, and much is revealed by these imperfections. Irregularities are introduced through construction errors, compelled by surface irregularities, or may result from purposeful distortion such as when changing from worker to drone cells. Nonetheless the builders overcome these distortions and, within a short distance, restore the regular hexagonal pattern. Honeybees are capable of building comb downwards, but also upwards and sideways; their method is clearly very flexible. In this session I will show how individual decisions regarding the placement of each speck of wax combine to produce well-formed comb even when presented with such complications.

Mike Edwards



I am not a beekeeper, but a well-established researcher into wild bees and wasps, particularly those found in Great Britain and have been studying these insects for nearly 50 years. I am the co-author of the recently published Handbook of the Bees of the British Isles and am currently working on a similar work dealing with the wasps. An earlier volume, Field Guide to the Bumblebees of Great Britain and Ireland, written with Martin Jenner, has been consulted by many beekeepers as well as general naturalists. That said, I do think it important to have some understanding of honey bees, especially their behaviour and biology. Indeed, my main interest is in the behaviour and biology of this whole group of insects.

"Beyond honey bees – an introduction to the rest of the 600 plus species of aculeates present in the British Isles and Ireland"

The aculeate Hymenoptera include honeybees - but a great many other species as well, even in the British Isles, where there are over 600 species. The talk will give an outline to the major groupings, something of their evolutionary relationship, life-histories and behaviour, with an emphasis on relevance to the beekeeper called out to "a swarm of bees", to help them identify the "bees" and inform the public. Inevitably, this will deal mostly with the larger species - but there are small wasps less than 5mm long which catch plant-hoppers in the same way as preying mantids.

Norman Carreck



Norman has been keeping bees since the age of 15. He read Agricultural Science at Nottingham University and joined Rothamsted Research in 1987. Between 1991 and 2006 he was apiculturalist in the Plant and Invertebrate Ecology Division there, with responsibility for maintaining about 80 colonies of honey bees and was also fully involved in research on pollination ecology, bee behaviour, bee pathology and forage for bees. Since 2008 he has carried out research at the University of Sussex on bee breeding and pesticides and bees. He obtained the National Diploma in Beekeeping in 1996, was elected a Fellow of the Royal Entomological Society in 2004, and a Fellow of the Royal Society of Biology in 2011. He is a Trustee of the C B Dennis British Beekeepers Research Trust, Examinations Moderator for the Examinations Board for the UK National Diploma in Beekeeping, a member of the "Bee Health Advisory Forum" for the Defra "Healthy Bees Plan" and is the UK member of the Executive Committee of the international honey bee research network "COLOSS". He is a director of Carreck Consultancy Ltd and Bee Publishing Ltd and is an Associate Fellow of the University of Sussex.

"Global pandemics, bee imports and native bees..." "

The global Covid-19 pandemic has raised awareness of the problems caused by moving biological material around the world, and of the dangers posed by viruses. In the case of bees, several recent papers have drawn attention to the international movement of bee viruses associated with trade in honey bees. There is good evidence that certain exotic viruses - variants of viruses already found in the UK, have arrived here in recent decades. The large scale COLOSS genotype-environment interactions experiment demonstrated that "local" strains of bee consistently survive better than strains from elsewhere, yet growing numbers of queens and package bees have been imported into the UK in recent years. At the same time there is growing evidence that Britain and Ireland hold important populations of native or "near native" bees. In early 2021, Brexit brought further twists in the tale of imported bees, but it is clear that a long term aim must be the establishment of greater capacity for the sustainable rearing of local bees.

Northern Bee Books 2021

northernbeebooks.co.uk the home of beekeeping literature

Just some of this year's titles published by Northern Bee Books - the largest stockist of beekeeping literature



Visit northernbeebooks.co.uk to join our newsletter and get regular updates and information on all the very latest publications.

Visit the stand to find out more about:

- Honeybee Anatomy Brought to Life by Graham Rignham
- Good Nutrition, Good Bees by David Aston and Sally Bucknall
- Keeping Healthy Honeybees, The Beekeeping & Science by John McMullan
- Winter Beekeeping by Eric Oliver
- Swarm Management with Chickeringboarding by Wim Hunt and Illustration

Ask our dedicated team about:

- National and International magazines and journals
- Rare and hard to find second hand books
- The latest publications on all aspects of bee craft
- Publishing and advertising opportunities
- Special subscription deals on our magazines



Bucks County Beekeepers, are proud to support The National Honey Show and are Sponsors of Kirsten Traynor's Lecture

Media Mayhem: How the news media is pitting honey bees against native bees

The 26th BCBKA Annual Seminar will be held on Saturday 12th February 2022

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

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

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

2021 National Honey Show Lecture Programme for Newer Beekeepers Saturday 23rd October



Karl



Daisy



Lynfa



Roger

Karl Colyer has been keeping bees since 2003. He enjoys building his own hives from recycled wood where he can and is a very practical and hands-on bee breeder, bringing his engineering, quality and production experience to the fore. Karl has set up a not-for-profit social enterprise (www.beesinourcommunity.org.uk) which places hand-made hives and home-bred bees onto company properties, farmland as well as into individual's back gardens. This creates a growing curiosity for bees and catalyses people to want to support them and (hopefully) keep their own. He mentors a number of new beekeepers and has a growing number of hives in Cheshire and beyond.

"Things I wish I'd learnt earlier"

In those early years of beekeeping, I made lots of mistakes and took everything that another beekeeper told me as the gospel truth. It wasn't until I figured that the advice from different people started conflicting with each other and that the 'foolproof' solutions didn't always work that I had to go back to basics and make my own decisions.

This talk touches on some of the basics as well as ways to save money, get free bees and how to end up with a beekeeping plan that works for you.

Daisy Day started beekeeping in 2006 and completed her BBKA exams in 2012 when she became a Master Beekeeper. She and her partner Martin currently run 100 colonies throughout West Sussex and have recently joined the Bee Farmers' Association. For several years Daisy had a colony of bees located in the local primary school and gave over 60 children the opportunity to handle bees. Daisy is the Show Secretary for the Wisborough Green Beekeepers Association and also for the South of England Show. She has a degree in Field Biology, is a keen gardener and has recently been forced to move house because of all the beekeeping kit she has, a house which will take several years to renovate!

"Wintering Well"

The season starts here! With no forage about over the winter and temperatures too low for bees to fly, we look at how to prepare your bees for the months ahead. We will look at what the bees need for them to come through into the spring, healthy, strong and ready to build up into a productive colony. This talk is aimed at those that have had bees for 3 years or less.

Lynfa Davies lives in Aberystwyth and has kept bees with her husband, Rob, for 16 years. During this time she has worked her way through the BBKA assessments to become a Master Bee-keeper and in 2019 was awarded the National Diploma in Beekeeping. She is an active member of Aberystwyth and District BKA where she gets involved with training new beekeepers. Lynfa is also a member of the Welsh Beekeeper's Association Learning and Development Committee. She regularly gives talks and leads training sessions on practical aspects of beekeeping.

Lynfa currently has approximately 25 colonies which she manages for honey production and for the joy of looking after bees! In addition she raises her own queens and uses these to produce nucleus colonies and to replace her own stock.

"Nutrition in honey bees"

Just like us, honey bees need a healthy, nutritious diet. But what does that mean? In this talk we will look at what the bees need and when and whether they can meet these requirements themselves. Their requirements change throughout the year and depending on the sex and caste of the bee so how can we ensure the bees have what they need?

Roger Patterson started keeping bees in his native West Sussex in 1963. He is a practical bee-keeper 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 bee-keeping. He features in several of the BIBBA webinars that have been produced during COVID restrictions.

"Swarming and what swarm prevention and control methods are trying to achieve"

Many beekeepers panic when they see queen cells, probably because they don't understand what is happening in a colony when it is preparing to swarm, or when it has. Some blindly follow "the book" on what to do, without understanding what the selected method is trying to achieve. This presentation will discuss a little about the history of some swarm control theories and the process in a colony, but relevant to some of the more common methods of swarm control.

The lecture programme may change for a variety of reasons. Substitutions may have a different topic from that intended and with a different speaker.



National Honey Show 2021 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

The National Honey Show holds a number of workshops and demonstrations 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 2021. 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 a maximum of 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>

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.



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).



Making Beeswax Polish led by Dr Paul J Vagg

Dr Paul Vagg is well known for his charitable work and is a former LBKA committee member and author. Having begun beekeeping some years ago, and completely falling in love with everything involved, he established Bee Naturals, making natural products from beeswax shoe polish and candles, to soap and shampoo bars. Bee Naturals has currently been awarded two British Small business awards for its community/charitable work, and its natural product range.

This workshop will cover the simple basics, and ingredients required, to make a simple natural, non-chemical beeswax cream. Each participant will leave with their own beeswax crème they made during the workshop. The best part? You can use this simple product on everything from wood and leather to dry skin. In addition, the workshop will cover various beeswax recipes, covering items like making beeswax crayons or soap. A handout with the recipes shown will be provided to all participants.



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.



Swarms and Swarm Control, led by Megan Seymour

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.



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



Skep Making, led by Chris Park

Chris Park is 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. Chris aims 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.



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.

Showing Honey, led by John Goodwin

The Honey workshop will cover four show categories: heather, comb,creamed/granulated and runny honey. We will discuss and John will demonstrate: how to enter exhibits to win rather than just compete, which honey to show, preparation of the honey, correct packaging, hygiene, interpretation of the schedule

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

NBU Bee Disease and Pest Recognition led by Sandra Gray

Sandra is the Regional Bee Inspector for the South East Region and is in her twelfth year working for the National Bee Unit Inspectorate. Sandra worked as a Seasonal Bee Inspector in Suffolk from 2010 to 2017, and was appointed Regional Bee Inspector for the South East in 2017. From February 2019 to February 2021 Sandra was the temporary National Bee Inspector and has now returned to her role as Regional Bee Inspector. While a Seasonal Bee Inspector Sandra worked for the Plant Health Seeds Inspectorate and trained as an Imports Inspector at Stansted airport.

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.

Candlemaking, led by Celia and David Rudland

Celia and David own 'EastSurreyBees'. They provide honey, wax products and nucleus colonies for sale and run a number of courses throughout the year for beginners and beekeepers with all levels of experience.

Starting from collecting wax from your hive, through the initial cleaning processes, to the production of clean slab wax blocks and making rolled, moulded and dipped candles. We also look at, safety issues, the equipment needed, showing at the local division honey shows and briefly the history of beeswax candles



Making All Grain 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.zep tobrew.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 modern farming practices negatively impact both honeybees and the even more vulnerable wild bees. We need to look beyond our own gardens and into the wider community for constructive support in planting for all our bee species. And that does not mean sprinkling packets of wildflower seeds....

We'll be looking at what really counts in forage provision and how to make even small spaces highly productive. I'll share some case histories of community planting projects which my husband Dale Gibson and I have initiated and then open the workshop up. Pooling knowledge and personal experiences, we can look at 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 urban and rural settings and were named the UK's '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' is published in five languages by Quadrille.

Create Mixed Media Bee Art led by Claire Murthy

Claire Murthy paints, illustrates and writes about wildlife, farm animals, birds and pets who reside in and around the garden, local countryside and woods. Mixed media wildlife art, botanical and nature art workshops in and around Surrey, Kent, London and Sussex. Traditional fine art alongside contemporary wildlife and botanical art.

This mixed media 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 contemporary bee art painting to hang on the wall or give as a special gift to someone else who loves bees!

Hive Building led by Oliver St John

Oliver has been a beekeeper since 2010. He is a tutor at Plumpton College in Sussex where he holds beekeeping taster days, Basic and Honeybee Health courses and hive assembly courses.

Oliver will demonstrate the assembly of a Thorne's Bees on a Budget flat pack National hive and frames. Attendees will receive a comprehensive handout of full guidance on assembling National, WBC and Langstroth hives, plus many other top tips.



Encaustic Art led by Lorraine Priestley



Lorraine Priestley is from South West Scotland where she worked as an Occupational Therapist. She has kept bees in her own garden for 20 years and is a keen member of Carlisle BKA. Lorraine is leading this encaustic art workshop which involves painting with bees wax using travel iron and heated tools. The art of encaustic wax painting is at least 2,500 years old having been practiced by the Ancient Greeks, Romans and Egyptians. The literal translation of encaustic is to burn in, meaning the new layer must be fused with heat to the layer beneath. Learn from a master of this craft.

Queen rearing for the Small Scale Beekeeper, led by Anne Rowberry

After a career including instructing Outdoor Pursuits in Yorkshire, Head of Physical Education in Singapore, gaining an MEd at Bristol University and a Diploma in Counselling at Reading University, I moved from teaching to work for a charity involved in sustainable agriculture in Africa. It was then I got my first hive and with Ted Hooper's book in one hand investigated the boxes. I joined a club and increased my knowledge by working through the BBKA modules, microscopy and husbandry exams to gain the Master Beekeeper qualification. I now have around 20 hives, enjoy teaching beekeeping to pupils at a local school where I maintain an observation hive. I Chair Avon County BKA, and I am the current Chair of the BBKA.

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



Super Natural Cosmetics led by Dr Sara Robb

Learn to make Super Natural Cosmetics with Dr Sara Robb. In her workshop, Sara will introduce three new formulations containing honey and beeswax. Sugar Plum Soap, a favourite with all the fairies, is a beeswax sugar soap that you can make and used the same day (no waiting 8 weeks to cure). After-Sara demonstrates her Same-Day Soap method, participants will make two more cosmetics. The first, Rose Blush Honey Butter, is a petal-soft emollient designed to be used on the face, but you will probably want to use this lovely butter as an all-over moisturiser. The final product you will make is Cranberry Orange Lip Pomade. A festive lip balm containing real cranberry and orange that is a treat to use. CPSRs will be available for all three formulations if you would like to add them to your product line.



Reproductive Anatomy, led by Marin Anastasov, NDB

Marin started beekeeping in his teens and developed his initial beekeeping knowledge and skills while studying towards BSc in Animal Science in Bulgaria, where beekeeping was part of the syllabus. Marin is Trustee of Gloucestershire Beekeepers Association and serves on the BBKA Examinations Board. He is an assessor for the Basic, General Husbandry and Advanced Husbandry certificates and is currently responsible for running the General Husbandry and Advanced Husbandry training programmes for the BBKA.

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. **Participants are required to bring their own dissecting microscope and tools. Please arrange to have microscopes PAT tested prior to the workshop.**



Thursday 21st October Events

Gold Cup Suite

9:30	Opening Ceremony followed by Torben Schiffer	How modern beekeeping enhances nectar competition and contributes to species extinction of wild pollinators. (Sponsored by EH Thorne)
11:00	Mike Edwards	Beyond honey bees – an introduction to the rest of the 600 plus species of aculeates present in the British Isles and Ireland
12:30	Jo Widdicombe	NatBIP: Achieving a sustainable system of bee improvement (Sponsored by BIBBA)
14:30	Torben Schiffer	Man made breeding and selection vs natural reproduction and selection - why modern beekeeping will eventually send the species of honey bees into its demise.
16:00	Vince Gallo	How to build honey comb – a bricklayer's perspective (Sponsored by Reigate BKA)
17:45	National Honey Show AGM followed by the AGM of the National Council	

Surrey Hall

12:00	Trade Show Opens	
14:00*	Honey Show Opens	

*Timing approximate, show will open when judging has finished and prize cards displayed

Eclipse Pavilion

14:30 - 17:00

Room	Leader	Topic	Additional Cost
G 1-2	Lorraine Priestly	Encaustic Art	
G 3-4	Ron Hunter	Mead Making from Start to Drinking	
G 5-7	Sara Robb	Super Natural Cosmetics	£5
3 6-8	Megan Seymour	Swarms and Swarm Control	

Lower Green Community Centre in Farm Road, Esher KT10 8AU

18:30 for 19:30 talk.

CABK Social Evening - Details from the CABK stand or web site.

Friday 22nd October Events

Gold Cup Suite

9:30	Torben Schiffer	Natural conditions of bees living in tree cavities in comparison to modern hives. (Sponsored by BBKA)
11:00	Kirsten Traynor	Pesticides in pollen: what are the bees in America consuming? (Sponsored by Bee Equipment)
14:00	Norman Carreck	Global pandemics, bee imports and native bees (Sponsored by Surrey BKA)
16:00	Kirsten Traynor	Media Mayhem: How the news media is pitting honey bees against native bees (Sponsored by Bucks County BKA)

Surrey Hall

09:00	Trade Show Opens	
09:00	Honey Show Opens	

Eclipse Pavilion

09:30 - 12:00

Room	Leader	Topic	Additional Cost
G 1-2	Lorraine Priestley	Encaustic Art	£5
G 5-7	Paul Vagg	Making Beeswax Polish	£5
3 1-3	Andy Pedley	Food Safety for Beekeepers	
3 4-5	John Goodwin and Stuart Roberts	The BBKA Show Judge Certificate	
3 6-8	Sarah Wyndham Lewis	Sustainable Planting for Honeybees	
Brasserie	Chris Park	Skep Making All Day	£15

Friday 22nd October Events (Contd.)

Eclipse Pavilion

14:30 -17:00

Room	Leader	Topic	Additional Cost
G 1-2	Oliver St John	Hive Building	
G 3-4	Ron Hunter	Mead Making from Start to Drinking	
G 5-7	Celia and David Rudland	Candle Making	£5
3 1-3	Claire Murthy	Create Mixed Media Bee Art	£5
3 4-5	Sandra Gray	NBU Bee Disease and Pest Recognition	
3 6-8	John Goodwin	Showing Honey	
Brasserie	Chris Park	Skep Making All Day	£15

Solaro Suite

Bee Craft Lecture Programme

9:30-10:45	Alexandra Valentine	The treatment-free survey
11:00 -12:15	Dr. Beth Harris	The electric ecology of bees
12.30 – 13.45	Dr. Irill Ishak	Insects inspired nanotechnology: How to deter bacteria swiftly
14.00 – 15.15	Elena Cini	Boosting bee diversity can help stabilise crop production – new research

Cafeteria

18:00

Bees for Development Quiz with Bill Turnbull

Saturday 23rd October Events

Gold Cup Suite

9:30	Kirsten Traynor	A Comparison of Queen Rearing Techniques The Jean Blaxland Memorial Lecture
10:45	Paul Hurd	Honey bees are what they eat: how do differing diets result in queens or workers? (Sponsored by the Federation of Middlesex Beekeepers)
12:00	National Honey Show Awards and Prize Giving	
13:00	Kirsten Traynor	Reading a Hive (sponsored by Sussex BKA)
14:30	Lynfa Davies	Honeybee behaviour – a look at the mechanisms bees use to manage their lives (Sponsored by the Central Association of Beekeepers)

Surrey Hall

09:00 - 16:00	Trade Show Open	
09:00 - 14:00	Honey Show Open	

Eclipse Pavilion

09:00 - 11:30

Room	Leader	Topic	Additional Cost
G 1-2	Margaret Murdin	BBKA Exam Techniques	
G 5-7	Sara Robb	Super Natural Cosmetica	£5
3 1-3	Gwyn Marsh	Making Beeswax Wraps	£5
3 4-5	John Goodwin	Showing Wax	
3 6-8	Marin Anastasov	Reproductive Anatomy	
Brasserie	Chris Park	Skep Making All Day	£15

Saturday 23rd October Events (Contd.)

Eclipse Pavilion

13:00 - 15:30

Room	Leader	Topic	Additional Cost
G 5-7	Paul Vagg	Making Beeswax Polish	£5
3 1-3	Gwyn Marsh	Making Beeswax Wraps	£5
3 4-5	Chris Sweet	Making All-Grain Honey Beer at home (includes Beer Tasting)	
3 6-8	Anne Rowberry	Queen Rearing for the Small Scale Beekeeper	
Brasserie	Chris Park	Skep Making All Day	£15

Solario Suite

Lecture Programme for Newer Beekeepers

9:15	Lynfa Davies	Nutrition in Honey bees
11:15	Karl Colyer	Things I wish I'd learnt earlier
13:00	Roger Patterson	Swarming and what swarm prevention and control methods are trying to achieve
14.30	Daisy Day	Wintering Well



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BeeCraft
THE INDEPENDENT VOICE OF BRITISH BEEKEEPING

Research Lectures 2021



Irill



Beth



Alexandra



Elena

Irill Ishak

From chemistry to engineering, researchers have been taking inspiration from nature since the early ages. Nature has developed materials, objects, and processes that function in the macroscale to the nanoscale. Insects in particular, have developed many interesting nanomaterials which have exciting technological applications. Many insects like cicada, moth, planthopper, and dragon fly have nanostructures on their wings which scientists believe helps to increase their flying efficiency and to keep their wings clean from dust and bacteria. In our lab, we have been working to mimic the approach from nature to combat bacterial infection on medical implant by limiting bacterial interaction with the implant surfaces using nanostructures.

Beth Harris

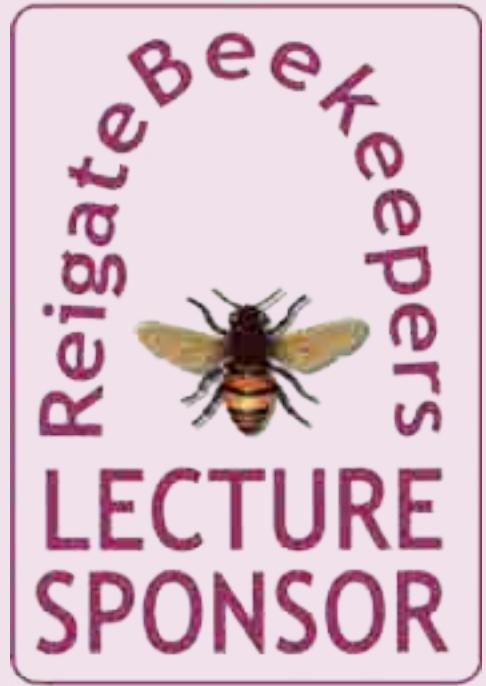
I am a PhD student in the School of Biological Sciences at the University of Bristol. My research is focussed on the mechanisms by which bees detect electric fields in their environment and how this may be important in ecological contexts such as pollination and intraspecific communication.

Alexandra Valentine

As part of my undergraduate research project for my Bachelor of Science in Zoology, I investigated the distribution and composition of both treatment-free and treating beekeepers across the UK. Whilst working closely with my supervisor, Prof Stephen Martin, we developed a nationally distributed survey to assess this. We had hopeful aims of estimating the number of treatment-free beekeepers across the UK as this has not been quantified at a national level. I am immensely grateful for the opportunities I have been given throughout this project and am delighted to finally be able to share my results with the community!

Elena Cini

Pollinators are facing a decline worldwide caused by multiple drivers, and understanding their effects and how they may interact with each other is a crucial step towards halting and reversing such declines. My PhD project aims to answer questions related to bee health and the impact of stressors including how agrochemicals, pests, and pathogens might interact with landscape characteristics impacting the health of bees. This is part of the 'PoshBee' EU Horizon 2020 project. My involvement focuses on two main parts: a large-scale fieldwork and a social science study. In my talk, I will illustrate the main aims of the PoshBee project and the preliminary results of the analyses I am directly involved in.



Reigate Beekeepers

are proud to Sponsor
the NHS lecture
by

Vince Gallo

How to Build Honey Comb – a Bricklayer's Perspective

4:00pm, Thursday 21st October

Sussex Beekeepers' Association

Sussex Beekeepers are pleased to sponsor
Kirsten Taynor's lecture
“Reading a Hive”
on Saturday 23rd October at 12:45.

Our own **Annual Convention** is on
Saturday 30th October 2021 at 9:00am.

For details and to book your place please
email: info@sbkaconvention.org.uk

***Our next Beemarket takes place
in Heathfield, May 2022***

For more information visit our website www.sussexbee.org.uk



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 2019	
Hamlin Cup Mrs BW Hamlin	1959	Malachy Matthews	1
Hender Cup Mr & Mrs AJ Read	1973	Pierre Sanders	3
Apis Club Commemoration Cup L Illingworth	1952	Alla Neal	4
Medal of Ukraine Brotherhood of Ukrainian Beekeepers	2009	Biljana Lowndes-Nikolova	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	John Summerville	17
Plender Cup § Lord Plender	1933	Sue Carter	Trophy Note 1
EH Thorne Trophy LL Thorne	1970	Alla Neal	26
Chomhnascadh Cumann Beachairí na h-Éireann Trophy FIBKA	2010	Peter Bashford	27
The John Sturdy Cup	1984	Mike Barringer	29
E Graham Burtt Cup § A Dodd	1953	Not Awarded	Trophy Note 1
Burnett Cup Sir David Burnett, Bt.	1935	Mark Gullick	36
The McCormick Cup Mr E McCormick	1998	Zoe Lally	37
Combings Cup Harry Allen Family and BBJ	1973	John Summerville	41
The Wax Bowl Mr & Mrs E Padmore	1963	John Roberts	45
The Candlestick Trophy Miss DV Burch	1974	Bill Fisher	49
The Liz and Mike Duffin Cup Liz and Mike Duffin	2018	Rebecca Day	54
Mead Makers' Mazer Mead Makers' Ltd	1949	Bill Fisher	60
Millennium Mead Coaster § Mr & Mrs PD Lishman	2000	Timothy Burke	Trophy Note 2
The Harry Riches Memorial Trophy The Riches Family	2014	Bill Fisher	62
Millennium Metheglin Coaster § Mr & Mrs PD Lishman	2000	Deborah Smith	Trophy Note 2

Jill Foster Memorial Trophy Sarah Foster	2011	Deborah Smith		80	Members Cup Revd & Mrs DL Bryce	1950	Joyce Nisbet	Trophy Note 10
National Cup § Mrs A Nicholson	1967	Helen Palmer	Trophy Note 1	81	Replaced by WJ Foubister		1988	
Moorcroft Bowl Re-presented by HG Hilder	1950	Alison Derrick		86	The Thistle Cup IG Rankin	1963	Margaret Forrest	Trophy Note 11
The HJ Wadey Trophy Mrs Jenny Wadey	1991	Norman Robins		90	Apis Club Cup (AZA) Apis Club	1924	Bill Fisher	Trophy Note 12
Anderson Memorial Cup Mrs & Dr John Anderson	1947	Not Awarded		118	The Windermere Cup Dr Susan Jones	1991	Mike Barringer	Trophy Note 13
Dewey Cake Cup § Mrs Dewey	1936	Geoff Cooper	Trophy Note 1	127	Tyrone Crystal Bowl	1992	John Summerville	Trophy Note 14
The Silver Goblet Mr M Badger MBE	2017	Meriel Spalding		138				
School Apiary Shield EH Taylor Ltd.	1959	St Paul's C of E Primary School Tower Hamlets		142	Smallholder County Challenge Shield The "Smallholder"	1948	Buckinghamshire BKA	Trophy Note 15
McKenna Cup Guilford Div SBKA	1962	Archie Cridland		143				
Tollington Shield JC Older	1967	Not Awarded		144				
BBKA Schools' Cup British Beekeepers' Association	1959	Not Awarded		145	JEAN BLAXLAND MEMORIAL AWARDS (£50 and Certificate)			
Rolt Trophy Mr & Mrs AC Rolt	1975	Not Awarded		146	Jean Blaxland Memorial Prize for Mead Mr R Blaxland	2006	Sharif Khan	Best Mead in the Show
The Jack Holt Trophy Mrs J Naylor	2012	Vivienne Cane-Honeysett		151	Jean Blaxland Memorial Prize Mr R Blaxland	2006	Joyce Nisbet	Best Exhibit by a Lady in the Open and NHS Members Classes, Honey, Wax and Mead
Chairman's Trophy FJ Crow	1983	John Summerville		160				
T Bradford Cup T Bradford	1963	Bill Fisher		164				
Millennium Punch Bowl Mr P Springall	2000	John Summerville		167				
The Ison Quaich Miss B Ison	1998	Sharif Khan		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	Sue Carter	Trophy Note 4					
The Harry Grainger Trophy Mrs Kathleen Grainger	1990	James Cooper	Trophy Note 5					
Mrs B W Hamlin Cup Mrs BW Hamlin	1963	Mike Barringer	Trophy Note 7					
Presented to mark the visit of H.R.H. The Princess Royal in 1962								
Two Georges Skep G Hawthorne & GW Knights	1993	Claire O'Brien	Trophy Note 9					



**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 Norman Carreck:
'Global pandemics, bee imports and native bees...'
at 14:00 on Friday 22nd October.**

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

BUCKINGHAMSHIRE CUPS

Lord Cadman Cup Lord Cadman	1947	Bill Fisher	Trophy Note 17
Lawrie Webb Shield Bucks County BKA	1995	Not Awarded	301
ESSEX CUPS			
Dodd Cup Mr and Mrs JR Dodd	1963	James McNeill	Trophy Note 18
Walter Gee Trophy Janet French	2019	Not Awarded	265
KENT CUPS			
Commemoration Cup	1922	Mark Woollard	Trophy Note 19
Coronation Cup Col HC Ralls	1953	Dithema Chiloane	202
Smith Cup Mrs J Smith	1923	Not Awarded	206
The Kent Wax Cup JW Holt	1972	Peter Bashford	207
Beeswax Cup	2009	Not Awarded	208
Coronation Mead Mazer Messrs Boots Ltd. & WC Davis	1953	John Chapman	Trophy Note 20
Bee Cup	1925	Not Awarded	213
Barnes Cup AE Barnes	1923	Mark Woollard	Trophy Note 21
Vincent Cup GJC Vincent	1931	Mark Woollard	Trophy Note 22
Previously won outright, re-presented by RJ Fitall in 1988			
The Frank Crow Trophy Mrs. JD Crow	1995	Mark Woollard	Trophy Note 23

MIDDLESEX CUPS

1938	Harrow	Trophy Note 24
1946	William Fitmaurice	Trophy Note 25
1986	Dale Gibson	Trophy Note 26
1982	Caroline Geheran	288
1950	Mary Hunter	289
1999	Gus Petais	Trophy Note 27
1999	Caroline Geheran	Trophy Note 28
2014	Caroline Geheran	294

SURREY CUPS

1967	Chris Peers	225
1947	Not Awarded	226
1986	Bob Barnes	228
1935	David Charnley	Trophy Note 29 230
1953	Bob Barnes	Trophy Note 30
1953	Clive Mence	Trophy Note 31
1958	Croydon	Trophy note 32
1968	Not Awarded	Trophy Note 33
1927	Meriel Spalding	Trophy Note 34

SUSSEX CUPS

1938	Sue Taylor	Trophy Note 35
1955	Lesley Francis	Trophy Note 36
1932	Rebecca Champion	Trophy Note 37
1959	Sue Taylor	251
1936	Graham Burgess	252

Notes relating to award of Challenge Cups and Trophies for 2021

- 1 Five wins in successive years to win outright
- 2 Three wins in successive years to win outright
- 3 Best entry in Honey bee Classes 76 and 77. (*The Leslie Thorne Trophy*)
- 4 Best 1st prize entry in Soft Set Honey Classes 30 and 155.
(*The Francis Capener Trophy*)
- 5 Best 1st prize frame, any size, from classes 39 and 159. (*The Harry Grainger Trophy*)
- 6 Most points in classes 95-98. (*The Adrian Waring Trophy*)
- 7 Best 1st prize entry in Gift Classes 110-115. (*The BW Hamlin Cup*)
- 8 Best first prize entry in classes 118-119. (*The Anderson Memorial Thropy*)
- 9 Most points gained in the Gift Classes 110-138. (*The Two Georges Skek*)
- 10 Most points in NHS Members' Classes 151-168. (*The Members Cup*)
- 11 Most points in NHS Members' Classes 151-168 gained by a Scottish Beekeeper with apiaries in Scotland. (*The Thistle Cup*)
- 12 Most points in Classes 1-4, 17, 25-65, 110-138. (*The Apis Club cup (AZA)*)
- 13 Most points in Classes 29, 35, 40, 42, 113, 156 and 158 for ling honey from apiaries in England. (*The Windermere Cup*)
- 14 Most points gained by an Irish Beekeeper in Open & NHS members' Classes.
(*The Tyrone Crystal Bowl*)
- 15 County Association (Including Channel Islands) gaining most points in Classes 15-150. (*The Smallholders County Challenge Shield*)
- 16 Restricted to an individual member under the age of 25 in the Open and Members', Honey Wax and Mead Classes. (*The Jean Blaxland Memorial Prize*)
- 17 Most points in Buckinghamshire Classes 301-315. (*The Lord Cadman Cup*)
- 18 Most points in Essex Classes 261-272. (*The Dodd Cup*)
- 19 Most points in Kent Classes 201-213. (*The Commemeration Cup*)
- 20 Best entry in Kent Classes 209 and 210. (*The Coronation Mead Mazer*)
- 21 Most points in Open and Kent Classes. (*The Barnes Cup*)
- 22 Most points in Kent Classes 201-204, 211-212. (*The Vincent Cup*)
- 23 Most points gained by member of Kent BKA in NHS Members' and Kent Classes.
(*The Frank Crow Trophy*)
- 24 Association gaining most points in Middlesex Classes 281-294. (*The Dr Gregg Cup*)
- 25 Member gaining most points in Middlesex Classes 281-294. (*The Robert Lee Cup*)
- 26 Best Honey in Middlesex Classes. (*The Carter Cup*)
- 27 Most points gained by a male novice in Middlesex classes, who has not previously won a Middlesex cup. (*The John Wilson Cup*)
- 28 Most points gained by a female novice in Middlesex classes, who has not previously won a Middlesex cup. (*The Alec Day Cup*)
- 29 Not to be held for more than 3 years. (*The Silver Jubilee Bowl*)
- 30 Croydon member with most points in Surrey Classes 221-237. (*The Hosegood Cup*)
- 31 Most points in Surrey Classes 221-237. (*The Coronation Cup*)
- 32 Most points in Classes 221-237 between Wimbledon and Croydon Divisions.
(*The Douglas Cup*)
- 33 Reigate member with most points in NHS Open Classes. (*WJ 1968 Cup*)
- 34 Surrey member with most points in NHS Open Classes. (*Mather Cup*)
- 35 Most points in Sussex Classes 241-250. (*The Lady Denman Cup*)
- 36 2nd Most points in Sussex Classes 241-250. (*The Crawley Cup*)
- 37 3rd Most points in Sussex Classes 241-250. (*Mrs Matthews Cup*)

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 88 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
Class 16 by Mrs J Beavington	Commenced 2020 for 6 years



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 Membership Secretary, Mr N Dickinson, 34 Abergavenny Road, Lewes, East Sussex, BN7 1SN. Tel: 07792 296422, email: memsec.honeyshow@outlook.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 Data Protection Act 2018 (DPA 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 Entrants' 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 there are exemptions stated in the appropriate classes. Wherever possible, these should be paid by BACS. Payments of less than £5 should be paid by BACS or by cash at the Show. Please use the reference 'ENTRY' when paying by BACS. See the Entry Form for full instructions. <https://www.honeyshow.co.uk/download-schedule.php>

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



Fill Line

Twist Jar



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 14)

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.

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 with 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 and returned in their boxes. 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 the 2019 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 £4.00 each or digital copies are £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 four or more add £4.00, applies to UK mainland only.

RULES AND REGULATIONS

Staging: Wednesday 20th October 2021 Collection: Saturday 23rd October 2021 after 3.00pm.
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 -108 inclusive and 315, i.e. essays, videos, microscopy slides and photographs - see below) must reach the Entries Secretary, Jill Tinsey; 1 Old School Cottages, Etling Green, Dereham, Norfolk, NR20 3EU by the 4th October 2021. No Late entries will be permitted for the 2021 Show.</p> <p>Completed entry forms for classes 95-108 inclusive and class 315, i.e. essays, videos, microscope slides and photographs must reach the Entries Secretary by 6th September 2021, as the entries for the classes need to be with the appropriate convenor by 20th September.</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, 32,107, 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) Exhibits for classes 95 -108 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) Exhibits in classes 1, 16-18, 54-57, 80-81, 86-92, 145-146 must be delivered on Wednesday 20th October between 2:00pm and 8:00pm.</p> <p>(c) All other exhibits. except classes in 3(a) above - Exhibitors delivering exhibits personally must unpack them and submit them for staging between 2.00pm and 8.00pm on Wednesday 20th October 2021 or Thursday 21st between 7.30am and 9.30am with permission from the Entries Secretary, provided you have indicated on the entry form your intention to do so, except for classes in 3(b). Cardboard containers must not be left on the premises as they are contrary to the fire regulations.</p> <p>(d) Staging of exhibits will be by the appointed stewards, except Classes 16-18, 54-56, 80-81, 86-92, 145-146, which may be staged by the exhibitor on Wednesday, 20th October by arrangement with the Show Supervisors. All staging on Wednesday 20th October to be completed by 8.00 pm and the premises vacated.</p> <p>(e) Collection on the Saturday at the close of the Show. The Honey Show Competition closes at 3.00pm and exhibits can be collected after this. (The Trade Hall and Lecture Halls will remain open until 5.00pm). Entry forms will be available for collection after 1.00pm on Saturday 23rd October. At the close of the Honey Show competition show everyone will be asked to vacate that part of the hall. Those collecting exhibits should queue outside the hall following appropriate social distancing rules. We will have to limit the number of people in the hall at any one time so you will need to be patient as we will make every effort to be as efficient as we can in returning exhibits.</p> <p>Please wait for specific instructions regarding collection of exhibits which we will issue closer to the time of the Show.</p> <p>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 5-11. 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 front 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>Cut comb honey must be shown in standard UK containers with transparent lids and must have a gross weight between 200g-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>Frames for extraction 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 54 and 55, must be the bona fide produce of the Exhibitor's bees, unless otherwise specified in the class description</p> <p>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 unpattered. 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, 10-15mm above the base, parallel to the bottom. For small candles and those with a relief decoration, place the labels on the base of the 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.</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	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.
10	► VINEGAR: shall be delivered in 2 matching bottles of minimum 100ml capacity. One bottle will be judged and the second is donated for sale by the Show.
11	DISPLAY and DESIGN CLASSES: One label will be provided which shall be affixed to the display base or item.
12	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.
13	► Awards: Exhibitors may make more than one entry in a Class, up to a maximum of three , except for classes 5-6 and 321-323 where only one entry is permitted. 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. Multiple owners, when exhibiting, will be considered as one person.
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	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
19	► Powers of Appeals Panel: The Appeals Panel is empowered to: 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 shall be final and conclusive



20

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:

	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



21

► **Challenge Cups and Trophies** won in 2019 should be returned **cleaned** and in their boxes, 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, 88 and 92, these will be placed by the exhibit **after** judging has taken place.

24

Labelling Regulations

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:

- a. The word HONEY which may be prefixed with the type of honey and/or area of origin. e.g. New Forest Heather Honey
- b. The metric weight must appear – figures to be at least 4mm high for jars from 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.
- c. Your name and traceable address must appear on the label
- 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
- 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. Where a lot number is used, it must be in the form of an 'L' followed by a number (eg. L1234)

For full labelling regulations, please refer to the Honey Regulations 2015.

25 No mains electricity will be available for any exhibit.

26 The National Honey Show cannot prevent the photographing of exhibits.

27 ► For classes 85-102 and 108. Exhibits previously entered at the Show, whether prize winners or not, may not be entered in the same class.

28 ► NHS judges are not permitted to enter classes 5 and 6.



SCHEDULE OF CLASSES

For Rules and Regulations see pages

For details of cups, trophies and other awards see page 33.

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

Open to The British Isles and the Republic of Ireland

Rule 5a does not apply to classes 1-6, but jars must be uniform. (**No entry fee**)

1.	Twenty four Jars of Honey. The exhibit may consist of honey of one, two, three or four kinds, in equal numbers. (Rule 3b applies). First: Hamlin Cup, 'Gold Medal' and £50; Second: 'Silver Medal' and £30, Third: 'Bronze Medal' and £20; Fourth: £10. (Endowed by Mr Bob Maurer).
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 one entry per exhibitor. (Rule 13 does not apply, rule 28 applies)
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 one entry per exhibitor. (Rule 13 does not apply, rule 28 applies)



CLASSES FROM 15 to 108 INCLUSIVE ARE OPEN TO ALL BEEKEEPERS IN THE BRITISH ISLES INCLUDING THE REPUBLIC OF IRELAND.

(NHS members free. Non members £1 per entry.)

15.	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)
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DISPLAY, Rule 5a does not apply, rules 3b and 11 applies
(NHS members free. Non members £1 each entry)

16.	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. Dimensions must be stated on the entry form. Exhibitors are responsible for unpacking, staging and repacking their exhibits. The Judges will taste the honey and mead. First: The Ross Rose Bowl and £50; Second: £30; Third: £20; Fourth: £10. (Endowed by Mrs J. Beavington)
17.	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. (Rules 24 applies). First: Badgerdell Cup and £20; Second: £10; Third: £5. (Sponsor: Cheshire BKA)
18.	A 'For Sale' Display of Honey (extracted & comb) and Beeswax Products labelled with the exhibitor's own labels. (Mead is not permitted). Display is not to exceed 600mm x 600mm. Dimensions must be stated on the entry form. To be judged for quality and sales appeal. (Rule 24 applies). First: £10; Second: £7; Third: £5.

EXTRACTED HONEY Rule 5 applies (NHS members free. Non members £1 each entry)

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. (Should contain approximately 50% cut comb). First: £10; Second: £7; Third: £5. (Sponsor: Bucks County BKA)
29.	Two Jars Ling Heather. First: The John Sturdy Cup and £10; Second: £7; Third: £5. (see Trophy Note 13). (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, (Rule 5a does not apply). First: £10; Second: £7; Third: £5. (Endowed by Surrey BKA)
33.	Three Jars, all different types of Honey any combination, from Light, Medium, Dark, Soft Set, Naturally Crystallised, Chunk or Heather. First: £20; Second: £14; Third: £10 (Endowed by Newhouse Apiary)

COMB HONEY Rule 6 applies. (**NHS members free. Non members £1 each entry**)

35.	Two Square Sections Ling Heather. First: E. Graham Burtt Cup and £10; Second: £7; Third: £5. (See Trophy Note 13) (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 Bournemouth and Dorset South BKA)
39.	One Frame of Honey any size, free from Ling Heather, suitable for extracting. First: £10; Second: £7; Third: £5. (See Trophy Note 5) (Sponsor: Stanley Jackson in memory of Oliver Field.)
40.	One Frame of Ling Heather, any size. First: £10; Second: £7; Third: £5. (See Trophy Note 13). (Sponsor: BIBBA)
41.	Container of Cut Comb, free from Ling Heather. First: Combing 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 13)



BEESWAX (NHS members free. Non members £1 each entry)

45.	One Piece, not patterned, at least 454g (1lb) weight and at least 25mm (1") 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") 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 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 Matching Beeswax Candles made by moulding, using a hand-made mould, not commercially available. First: £10, Second: £7, Third: £5.
53.	► Two Beeswax Models, each to be one piece, moulded and matching in all respects. Maximum size 450mm x 450mm. Dimensions must be stated on the entry form. First: £10; Second: £7; Third: £5.
54.	► A Beeswax Model/Display, not moulded. Colour and wire may be used if required, (Candles excluded). Maximum size 450mm x 450mm. Rule 3b applies. Dimensions must be stated on the entry form. First: £10; Second: £7; Third: £5.
55.	A 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.
56.	A Display of Beeswax, minimum six pieces, colouring permitted, displayed on a base maximum size 450mm x 450mm. Rule 3b applies Dimensions must be stated on the entry form. First: £10; Second: £7; Third: £5.
57.	Beeswax Wrap, two matching pieces. Each 300mm square. Made from Cloth and 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. Rule 3b applies. First: £10; Second: £7; Third: £5. (Sponsor: Guildford BKA)

MEAD. Rule 8 applies. (**NHS members free. Non members £1 each entry**)

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. (Sponsor: Guildford BKA)
62.	One bottle of Dry Mead and One bottle of Sweet Mead. First: The Harry Riches Memorial Trophy and £10; Second: £7; Third: £5. (Sponsor: The Northumberland Mead Company)
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 The Leslie Thorne Trophy will be awarded to the best entry in Classes 76 or 77

76.	Honey Beer, any style, 3 bottles or cans. (Entry Fee £5). 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 CLASSES, Rules 3b and 11 apply**(NHS members free. Non members £1 each entry)**

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. Dimensions must be stated on the entry form. All displays to be between 6 and 10 different items containing honey and/or beeswax as ingredients. All ingredients must be listed. All containers will be opened for judging. Decorative materials may be used. 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. (Candles, Honey, Mead and Wax are not permitted even as decorative material) First: The Jill Foster Memorial Trophy and £10; Second: £7; Third: £5.
81.	An attractive Model incorporating Honey for Sale. The Exhibitor's own labels including name and address must be used. Maximum size 600mm x 600mm. Dimensions must be stated on the entry form , Judges will taste the honey. (Rule 24 applies, rule 5a does not apply). First: National Cup and £20; Second: £10; Third: £5.

DESIGN CLASSES N.B. Where dimensions are required they must be stated on the entry form. Failure to do so may result in disqualification. Rules 11 and 27 apply
(NHS members free. Non members £1 each entry)

85.	► A Honey Label. A standard label of your own design, actual size, to fit on a standard 227g, 340g or 454g jar (8oz, 12oz or 1lb jar) produced in any medium to comply with current UK regulations, to be displayed on an empty honey jar. (Rule 24 applies). First: £10; Second: £7; Third: £5.
86.	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) The display area that is required must not exceed 600mm x 600mm for bench display or 1200mm x 1000mm of floor space. Dimensions must be stated on the entry form. Written explanation of exhibit is permitted. (Rule 3b applies). First: Moorcroft Bowl and £10; Second: £7; Third: £5.
87.	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.) The required display area must not exceed 600mm x 600mm. Dimensions must be stated on the entry form. A brief description of exhibit is permitted. (Rules 3b and 23 apply). First: £10; Second: £7; Third: £5. (Sponsor: Dorset BKA)
88.	► 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. Open to individuals only). Display area must not exceed 600mm x 600mm. Dimensions must be stated on the entry form. (Rules 3b and 23 apply). First: £10; Second: £7; Third: £5. (Endowed by Mrs C Wilkinson)
89.	► A Practical Invention by the Exhibitor directly related to bees or beekeeping (No live bees). Dimensions must be stated on the entry form. Written explanation of exhibit. The judges will be looking for genuine innovation rather than minor variations on old ideas. (Rule 3b applies). First: The HJ Wadey Trophy and £10; Second: £7; Third: £5.

EXHIBITION Class (no entry fee) Rules 3b, 11, 23 and 27 apply

92.	► 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. The required display area must not exceed 600mm x 600mm. Dimensions must be stated on the entry form. Brief description of exhibit is permitted. Exhibition class only, this will not be judged and no awards will be made
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SKEP Class (NHS members free. Non members £1 each entry). Rule 27 applies

94.	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.
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PHOTOGRAPHIC, MICROSCOPY, VIDEOS AND ESSAY CLASSES Rules 1, 3, 15 and 27 apply. **Classes 99-101 and 103-106 will be displayed on the NHS website.** The copyright remains with the exhibitor. Digital Images are permitted.

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

Classes 99 and 102 are sponsored by the BBKA, who will receive copies of the cash prize entries for 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. Winning entrants will be asked to provide the digital files to Bee Craft Ltd.

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 on all four sides. 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 as a group presentation
- ► The set must be accompanied by an appropriate commentary which can be either a written or typed/printed script and appropriate words may be included in the presentation.
- Power Point (or other) integrated presentations are permitted.

Video Class 100

- Videos shot in MP4 format can be sent to the convenor electronically

Classes 101-104 and 107 all need to be submitted electronically to the convenor.

Video Clip Class 101

- Suitable for viewing on a domestic computer system. The clip should be shot in landscape format.

Essay Class 102

- Not more than 2000 words, excluding references.

Short Article Class 103

- Maximum 1000 words
- Photographs may be incorporated

How To Guide Class 104

- Photographs may be incorporated

Classes 105 and 106

- can contain original artwork

Newsletter Class 107

- Newsletters should be submitted in pdf format.

Microscopy Class 108

- 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.

PHOTOGRAPHIC, MICROSCOPY, VIDEOS AND ESSAY CLASSES

(NHS members free. Non members £1 each entry).

The Adrian Waring Trophy will be awarded to the exhibitor with most points in Classes 95-98

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 "Siting an Apiary" in a form suitable for a lecture. First: £25; Second: £20; Third: £15. (Sponsor: The British Beekeepers' Association). The subject for 2022 is "Moving Bees"
100.	► Video on CD, DVD or MP4 format . illustrating "The Beekeeping Year". Duration 10 to 15 minutes . To be judged on its production quality and interest. First: £25, Second: £20; Third: £15. Subject for 2022 is "Mead Making"
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 Importance of Drones" . To be submitted in pdf format. First: £20; Second: £10; Third: £5. (Sponsor: The British Beekeepers' Association). The subject for 2022 is "The Life Cycle of the Varroa Mite"
103.	► A Short Article Not more than 1000 words, describing an aspect of honeybee life that would be of interest to the general public. to be submitted in pdf format. First: £10; Second: £7; Third: £5
104.	► Create a short "How to ... " guide to help other beekeepers. The topic for this year is "How to carry out an artificial swarm". Photographs can be incorporated. Please incorporate any relevant health and safety advice into your guide. To be submitted in pdf format. First: £10; Second: £7; Third: £5. The subject for 2022 is "How to Prepare Wax Blocks for a Honey Show."
105.	► Poem about bees or beekeeping . Can be submitted as a hard copy or electronic pdf format and can contain original artwork. First: £10; Second: £7; Third: £5.
106.	► Limerick about bees or beekeeping . Can be submitted as a hard copy or electronic pdf format and can contain original artwork. First: £10; Second: £7; Third: £5.
107.	Branch Newsletter . No entry fee. Three latest editions of a branch or association newsletter, to be submitted in pdf format. First: £10; Second: £7; Third: £5.
108.	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)

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

The Mrs BW Hamlin Cup will be awarded for the best first prize entry in Classes 110-115.

In addition, for Classes 110-119, Freeman & Harding Ltd. will donate vouchers for goods to the value of £10 (1st) and £5 (2nd) prize winners.

The Anderson Memorial Cup will be awarded to the best 1st prize entry in Classes 118 and 119.

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. (Sponsor: Wiltshire BKA) (See Trophy Note 13)
114. Two Jars Naturally Crystallised (not stirred). (Sponsor: Wiltshire BKA) First: £10; Second: £7; Third: £5.
115. Two Jars Soft Set. First: £10; Second: £7; Third: £5. (Sponsor: Mr SB Guest)
116. One Section, Square or Round. (Rule 8 applies). First: £10; Second: £7; Third: £5
117. Container of Cut Comb, labelled as for sale. (Rule 8 and 24 apply). First: £10; Second: £7; Third: £5.
118. ► Six 227g (½lb) Jars Dark. First: £10; Second: £7; Third: £5.
119. ► Six 227g (½lb) Jars Ling Heather. First: £10; Second: £7; Third: £5.

BEESWAX Rule 7 applies

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).

**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 SULTANA AND CHERRY CAKE 200g self raising flour, 175g honey, 110g butter, 2 medium eggs, 175g sultanas, 110g glace cherries. Preparation: Wash the sultanas and cherries to remove any syrup and dry them. Halve the cherries. Cream the butter with honey until light and fluffy. In a separate bowl, beat the eggs together and gradually add the beaten eggs to the butter mixture a little at a time, beating between each addition. Sieve the flour and mix the fruit with it to ensure the fruit is dry. Gradually fold in the flour and fruit. Add a little milk if necessary, to achieve a dropping consistency. Put the mixture into an 18 cm lined round cake tin. Bake at 160°C/ (140°C fan)/325°F/gas mark 3 for approximately 1hr 30mins until the cake is firm. Timing is for conventional ovens and is a guide only as appliances vary. First: Dewey Cake Cup and £10; Second: £8; Third: £5; Fourth: £2
128. Lemon Honey Cake. Exhibits must be made to this recipe. Ingredients: 170g, butter, 60g caster sugar, 140g honey, 3 large eggs, 225g 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 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 50mm square to be displayed. Recipe to be submitted. First: £10; Second: £7; Third: £5
130. Six Small Honey Biscuits or Cookies. Not in paper cases. Recipe to be submitted. First: £10; Second: £7; Third: £5.
131. Honey Sweets and/or Chocolates 454g box (Gross weight). Box should have transparent lid or covering. First: £10; Second: £8; Third: £5; Fourth: £2. (Endowed by CS Mence)

MARMALADE

135. Two Jars Honey Marmalade. 454g or 340g. Recipe to be submitted. One jar to be judged, the other to be sold. First: £10; Second: £7; Third: £5.

HONEY VINEGAR Rule 10 applies

138. ► Two Bottles of Honey Vinegar. One bottle to be judged, the other to be sold First: The Silver Goblet and £10; Second: £7; Third: £5.
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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 for 142 and 144-146.
(No entry fee)

140. ► Any Artistic, Decorative or Instructive Exhibit, relating to Bees and Beekeeping. (Open to individuals who are junior school age on the first day of the show). A written explanation of the exhibit is permitted. Dimensions not to exceed 600mm x 600mm. Dimensions to be stated on entry form. First £10; Second: £7; Third £5.
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Junior Classes contd.

141.	► Any Artistic, Decorative, Interesting or Instructive Exhibit, relating to Bees or Beekeeping (Open to individuals only who are senior school age on the first day of the show). A written explanation of the exhibit is permitted. 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. Exempt from Rule 5a but jars have to be uniform in size and shape. Entry forms must be accompanied by a list of the signatures of the students taking part in the apiary, and be made in the name of the school and signed by the Instructor. Judges comments will be made. 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.
143.	"An Illustrated Beekeeping Note Book for the Active Season" kept and entered by an individual under the age of 17 on the first day of the show (each entrant must state age on Note Book). First: McKenna Cup, Junior Medal and £10; Second: £7; Third: £5. (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 5 beeswax blocks each weighing between 25-30g. List of Signatures as for Class 142. First: Tollington Shield and £10; Second: £7; Third: £5. (Endowed by Bedfordshire BKA). Exempt from rule 5a. Rule 6 and 7 apply. 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 must be accompanied by a list of the signatures of the students taking part in the exhibit. 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 must be accompanied by a list of the signatures of the students taking part in the exhibit. 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.
147.	► One jar liquid honey PLUS one jar Naturally Crystallised or Soft Set honey. (Open to exhibitors under 17 years of age on the first day of the show.) Rule 5a applies. Judges' comments will be made. First: 'Gold Medal' and £10; Second: £7; Third: £5.
148.	► A photograph of bees or beekeeping, accompanied by a short explanation of the subject of the photograph. To be mounted on card with a minimum border of 25mm on all sides. Open to individuals only, under the age of 17 on the first day of the Show. (each entrant must state age on the label provided) First: £10; Second: £7; Third: £5.
149.	► A short essay about honeybees or your experience with beekeeping. Maximum number of words 750. Can be submitted as a hard copy or electronic format. Open to individuals only, under the age of 17 on the first day of the Show. First: £10; Second: £7; Third: £5.
150.	► A piece of artwork (any medium) with the theme of "Pollination". Open to individuals only, under the age of 17 on the first day of the Show. First: £10; Second: £7; Third: £5.

NATIONAL HONEY SHOW CLASSES

Only open to Members of the National Honey Show. No Entry Fee.

The Members Cup is awarded to the member attaining most points in classes 151-168
The Thistle Cup is awarded to the Scottish Beekeeper, with apiaries in Scotland, attaining most points in classes 151-168

HONEY

151.	Two Jars Light. First: Jack Holt Trophy and £10; Second: £7; Third: £5. (Sponsor: 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 13)
157.	One Section, Square or Round, Free from Ling Heather (Rule 6 applies) First: £10; Second: £7; Third: £5.
158.	One Section, Square or Round, Ling Heather (Rule 6 applies) First: £10; Second: £7; Third: £5. (See Trophy Note 13).
159.	One Frame of Honey, any source, any size, suitable for Extraction (if other than Ling). (Rule 6 applies), First: £10; Second: £7; Third: £5. (See Trophy note 5).
160.	Two Containers of Cut Comb, free from Ling Heather. (Rule 6 applies). First: Chairman's Trophy and £10; Second: £7; Third: £5
161.	Two Jars of Soft Set Ling Heather blend. First: £10; Second: £7; Third: £5

BEESWAX Rule 7 applies

164.	One piece, not patterned, weight between 200-255g and not less than 19mm thick. First: T. Bradford Cup and £10; Second: £7; Third: £5 (Sponsor: The Worshipful Company of Wax Chandlers)
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MEAD Rule 8 applies

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

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 Honey, 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). (Rule 6 applies.) First: £6; Second: £5; Third: £4
228.	One Frame of Honey, any size, suitable for extracting. (Rule 6 applies.) First: Hood Chalice and £6; Second: £5; Third: £4.

BEESWAX (£1 entry) Rule 7 applies

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 29), £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) Rule 8 applies

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. (Rule 6 applies.) First: £5; Second: £3; Third: £2
247.	One Frame of Honey of any size, suitable for extracting . (Rule 6 applies.) First: £5; Second: £3; Third: £2.

GIFT HONEY (no entry fee)

248.	One Jar Clear, any colour. First: £6; Second: £4; Third: £2
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BEESWAX (£1 entry) Rule 7 applies

249.	One plain moulded piece at least 25mm (1 in) thick, and weighing not less than 454g (1lb). 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) Rule 8 applies

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 Liquid Honey any Colour or Naturally Crystallised. 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 of Honey , suitable for extracting. (Rule 6 applies.) First: £6; Second: £4; Third: £2
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 from Light, Medium, Dark, or Soft Set, Naturally Crystallised. First: The Walter Gee Trophy and £6; 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). (Rule 6 applies.) First: £6; Second: £4; Third: £2.

GIFT HONEY (no entry fee)

269.	One Jar Liquid, any colour. First: £6; Second: £4; Third: £2
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BEESWAX (£1 entry). Rule 7 applies

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.
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.

MEAD (£1 entry) Rule 8 applies

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

Only Open 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 of Honey , suitable for extracting. (Rule 6 applies.) First: £6; Second: £4; Third: £2
287.	One container of Cut Comb. (Rule 6 applies.) First: £6; Second: £4; Third: £2.

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) Rule 7 applies

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) Rule 8 applies

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

CANDLES (£1 entry) Rule 7 applies

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 Lawrie 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 any size, suitable for extraction or suitable for cut comb. (Unwired for the latter) (Rule 6 applies.) First: £6; Second: £4; Third: £2

MEAD (£1 entry) Rule 8 applies

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

BEESWAX (£1 entry) Rule 7 applies

310.	One Piece between 200-255g (7oz- 9oz). First: £6; Second: £4; Third: £2
311.	Two Matching Beeswax Candles. One to be lit by the Judge. First: £6; Second: £4, Third: £2.

MICROSCOPY (£1 entry) Rule 3a applies

315.	One Microscope slide prepared by the Exhibitor, 3" x 1", subject pollen or honey bee anatomy. First: £6; 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) Rule 13 does not apply.

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 5a does not apply) First: £6; Second: £4; Third: £2.

National Trust Classes

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 5a does not apply but must be uniform in size and shape.

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

Suffolk Beekeepers' Association

Only Open to Members of Suffolk Beekeepers' Association

HONEY (£1 entry) Rule 5a applies

351.	Two Jars Light. First: £10; Second: £5
352.	Two Jars Medium. First: £10; Second: £5
353.	Two Jars Dark. First: £10; Second: £5.
354.	Two Jars Naturally Crystallised (not stirred). First: £10; Second: £5.
355.	Two Jars Soft Set. First: £10; Second: £5.

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This year brings
the 90th Annual
Honey Show,
which we are
proud to support!



COME & FIND
US IN THE
MAIN HALL!

We will have a full range of equipment for you to browse. We will also be displaying plenty of new pieces of equipment. As usual, you can order for collection from the show, including our sale items.



New to
beekeeping?
Come and speak
to one of our team
who will be happy
to help and
advise.

Make sure you render down your beeswax to bring to swap for fresh foundation - available from our lorry in the carpark!

