



# Mid Bucks Beekeepers Association September 2015 Newsletter



## Busy Time of year Autumn

Autumn is always a busy time of year for Beekeepers as we prepare our colonies for the winter. It is good to see the bees out flying in numbers when the warm sun breaks through, but all too soon they will be tightly clustered not venturing out and feeding on their winter stores. Gauging the level of stores within the hive is always hard to do, the ideal weight of stores should be 18-20Kgs and can be estimated through counting the number of sealed frames of honey. An approximate rule of thumb being 1Kg per super frame and 2.5 kg per brood frame. Throughout the winter, at intervals, the hive should be hefted to check there are still sufficient stores, it is a good idea to practice hefting at this time of year so that you can appreciate what a colony with full winter stores feels like. Hefting is lifting the hive on one side.

As well as feeding the colonies, by now they should be either treated or in the process of being treated for varroa. Remember the efficacy of most treatments is based upon the ambient temperature and as it gets colder they can be come less effective.

You will see from the programme of events, winter Beekeeping activities start this month with our first winter meeting on the "Best Use of Oxalic Acid". In October we have the Autumn Gathering, our Honey Show and then the National Honey Show where we can celebrate the produce of the season. Chalfont Beekeeper Association have also invited us to their meeting on 27th October where Dr Juliana Rangel, President of the American Association of Professional Apiculturists will be speaking on "factors that influence the reproductive health of honeybees, queens and drones", a flyer for the event can be found [here](#).

### National Honey Show

In 2015 Buckinghamshire won the Smallholder County Challenge Shield which is awarded to the county gaining the most points at the Show across the majority of classes. It would be good if we could retain the Shield and this can only be done through our members entering. Please take some time and look through the Schedule on the [Honey Show site](#), it is not all about honey, and see if there is something you feel comfortable with doing. We can organise the transport of the entries. If you would like to talk to someone further about entering please contact Helen Palmer at [honeyshow@mbbka.org.uk](mailto:honeyshow@mbbka.org.uk).

### Autumn Gathering

Each year along with the Bucks County Beekeepers Association AGM and Honey Show there are workshops and lectures organised and we call it the Autumn Gathering. This year the Workshops include woodworking, photography and a demonstration of [Encaustic Art](#). The talks will be on Solitary Bees and Beekeeping in America, Nepal and Saudi Arabia. The event is being held at John Colet School, Wendover on 10th October, please come along and support the County Association. I will distribute the full programme separately.

### Programme of Events

**16th September 2015**

**Association Meeting**

Best Use of Oxalic Acid

7:30pm

Church of the Good Shepherd

**10th October 2015**

**Autumn Gathering**

County AGM, Honey Show and more

9:00am

John Colet School, Wendover

**21st October 2015**

**Association Meeting**

AGM and Honey Show

7:30pm

Church of the Good Shepherd

**27th October 2015**

**Chalfonts BKA Association Meeting**

Factors that influence the reproductive health of honeybees, queens and

drones

7:30pm

St Joseph's, Austenwood Lane,  
Chalfont St Peter SL9 8RY

**29th-31st October 2015**

**National Honey Show**

St George's College, Weybridge Road,  
Addlestone, Surrey KT15 2QS

**18th November 2015**

**Association Meeting**

Eureka Moments—Ian Holmer

7:30pm

Church of the Good Shepherd

## The 2015 MBBKA Honey Show by Helen Palmer Honey Show Secretary

As the active beekeeping year starts to wind down and the bees are prepared for winter it's time to turn your attention to showing off the produce from your hives!. The honey show this year is on the 21st October at the Church of the Good Shepherd, starting at 19:30. We had over 100 entries last year and it would be lovely to see such good support this year as well.

If you have not entered before the prospect can be a little daunting but there are some classes ideally suited to beginners/new entrants. These are highlighted below so please do give some thought to entering this year. The full Schedule of Classes is attached. Summarised below are some hints, tips and comments on this year's show classes. For further information or to register an entry please contact: [honeyshow@mbbka.org.uk](mailto:honeyshow@mbbka.org.uk)

**Honey Classes;** [Here](#) is a link to an article detailing the 8 attributes a honey judge is looking for in honey. These mainly apply to Classes 1-3, liquid honey but uniformity, aroma and taste apply across all the 2 jar classes. For Class 8, Three jars of Honey as offered for retail sale the judge will be looking for 3 matching jars, correctly labelled, consistency in product, also taste/aroma. Classes 6 and 14 are good Classes to start with if it is your first Honey Show, Class 6 is judged irrespective of looks and class 14 is just for beginners.

**Honey cake;** Class 15 the Honey Cake is a another good entry for beginner beekeepers and novice show entrants. If you do not have your own honey it is possible to buy Association honey to qualify for entry in this Class. A key point about this Class is that you MUST follow the recipe and where it says 7 inch cake tin it has to be 7 inches, otherwise the entry is disqualified. For Association honey contact Andrew at: [apiary@mbbka.org.uk](mailto:apiary@mbbka.org.uk).

**Frame of Honey;** Again a good entry for beginners as new supers often produce frame of honey that is clean and evenly capped. The frame must be shown in a bee proof display case and the Association now has 3 of these available on first come first served basis for those wanting to give this class a try. Contact [honeyshow@mbbka.org.uk](mailto:honeyshow@mbbka.org.uk) if you would like to reserve one.

**Cake of Wax;** Class 12 is a one that provides a real sense of satisfaction when you have produced that beautiful disc of wax. It is the simplest of the wax Classes. To prepare a wax cake you will need patience (lots of patience), a smooth and unbranded mould and a means to filter the wax (steamer, baked bean can, nappy liners and paper towel). Capping wax is ideal as it is pale in colour and easier to clean. Ask any experienced beekeeper for tips.

**People's choice;** Classes 16-19 are more light hearted and again suitable for new members, as in Class 15 the honey for Class 16 can be Association honey. After the AGM and during coffee the attendees are all asked to vote on Classes 16-19 and the entry with the highest vote for each Class wins £5.

**Process to enter;** to enter the Honey Show please complete the entry form attached to this Newsletter. For Classes 1-3 do not worry too much about which Class as we can juggle things on the night. On the night the doors open at 7:00pm and all entries need to be in place by 7:30pm. Entrants will be given a unique number for each entry, which must be applied in accordance with the rules given in the schedule. This means judging is completed without the knowing who has entered.

If you have any questions please just contact Helen at [honeyshow@mbbka.org.uk](mailto:honeyshow@mbbka.org.uk)

### Notification of AGMs

The **Bucks County BKA AGM** will take place in John Colet School, Wendover, on Saturday 10th October at 13:15. As well as the AGM there will be the County Honey Show, workshops and lectures throughout the day.

The **Mid Bucks Beekeepers Association AGM** will take place on Wednesday 21st October at 19:30 in the Church of the Good Shepherd, Southcourt, Aylesbury. The judging of the Association Honey Show will be carried out at the same time.

### British Beekeepers Association (BBKA)

As a member of the MBBKA you are also a member of the BBKA, £18 of the Full Member Annual Subscription is paid to the BBKA through what is known as a Capitation Fee. With over 24,000 members the BBKA is a large organisation run by volunteers. Each year the Bucks County BKA Chairman attends the Annual Delegates Meeting (ADM) to principally vote on strategic motions directing the BBKA operation. The day to day running of the BBKA is through Trustees who are elected at the delegates meeting. This year there are 5 vacancies for Trustees, if you are interested in being proposed as a Trustee please contact [me](#). More information about how the BBKA is run can be found [here](#).



## MID BUCKS BEEKEEPING ASSOCIATION HONEY SHOW 2015

Show to be held at The Church of the Good Shepherd,  
Churchill Avenue, Southcourt, Aylesbury HP21 8NH

Wednesday 21<sup>st</sup> October 2015 at 7.30 pm

Honey Show Secretary – Helen Palmer – 01494 890314

### Judges: Sue Lang and Martin Buckle

Doors open at 6:45pm. Judging will start at 7:35 pm. All exhibits must be in place by 7:30pm.

### MBBKA TROPHIES

**Stuchberry Shield:** for the MBBKA member with the best exhibit in show (Classes 1 to 15).

**Laurie Webb Rosebowl:** for the MBBKA member gaining the most points in Classes 1 to 15.

**Laurie Webb Cup:** for the MBBKA member with the highest award for a frame of sealed honey (class 7)

**Peter Smith Cup:** for the MBBKA member with the highest award for a wax cake (class 12)

**W.E.Jones Cup:** for the MBBKA member with the highest award in the cake class (class 15)

**Apiary Cup:** for the MBBKA beginner with the best honey exhibit (Class 14)

**Pink Lady Plate:** for the MBBKA member with the most votes for Other Hive Product (Class 19)

### SCHEDULE OF CLASSES

The classes are as follows (SEE HONEY SHOW RULES FOR EXHIBITING REQUIREMENTS, JAR TYPES, etc.):

#### Classes 1 – 15 to be judged whilst the AGM is in progress

1. Two 1lb jars of light honey
2. Two 1lb jars of medium honey
3. Two 1lb jars of dark honey
4. Two 1lb jars of naturally crystallized (not stirred) honey
5. Two 1lb jars of soft-set honey
6. One jar of liquid honey judged solely on taste and aroma (to be shown in a transparent 1lb jar)
7. One frame of capped honey for extraction (may be granulated)
8. Three jars of Honey as offered for retail sale
9. One carton of (unwired) cut comb to be judged by appearance only
10. One bottle of sweet mead
11. One bottle of dry mead
12. One cake of beeswax 200-255g (7oz – 9oz)
13. Two matching beeswax candles in holders. (one may be lit by the judge)
14. Beginner's class: One 1lb jar of honey (a beginner is a person who has been bee-keeping for up to 2 seasons)
15. One honey cake – see recipe below. Members without honey of their own may buy from the Association Apiary – contact Andrew: [apiary@mbbka.org.uk](mailto:apiary@mbbka.org.uk) or [chairman@mbbka.org.uk](mailto:chairman@mbbka.org.uk)

#### Classes 16 – 19 to be judged in the hall by everybody.

The entry in each class with the highest number of votes will receive a £5 prize.

16. Home produced food item containing the exhibitor's own honey.
17. A bee related photograph.
18. Craft item made by the exhibitor with a clear bee related subject (could include needlework, woodwork, painting, pottery or wax-craft (but **not** candles)
19. Other hive product not covered in classes 1 to 14.



## Devonshire Honey Cake

250g clear honey, plus about 2 tbsp extra to glaze  
225g unsalted butter  
100g dark muscovado sugar  
3 large eggs, beaten  
300g self-raising flour

### Method

1. Preheat the oven to fan 140C/ conventional 160C/gas 3. Butter and line a 18cm/7" round loose bottomed cake tin. Cut the butter into pieces and drop into a medium pan with the honey and sugar. Melt slowly over a low heat. When the mixture looks quite liquid, increase the heat under the pan and boil for about one minute. Leave to cool for 15-20 minutes, to prevent the eggs cooking when they are mixed in.
2. Beat the eggs into the melted honey mixture using a wooden spoon. Sift the flour into a large bowl and pour in the egg and honey mixture, beating until you have a smooth, quite runny batter.
3. Pour the mixture into the tin and bake for 50 minutes-1 hour until the cake is well-risen, golden brown and springs back when pressed. A skewer pushed into the centre of the cake should come out clean.
4. Turn the cake out on a wire rack. Warm 2 tbsp honey in a small pan and brush over the top of the cake to give a sticky glaze, then leave to cool. Keeps for 4-5 days wrapped, in an airtight tin.

## Honey Show Rules 2015

Failure to follow the following rules may disqualify the respective entry or points be deducted.

- 1 All exhibits to classes 1-15 shall include / be the produce of the entrant's own hives.
- 2 An exhibitor may make multiple entries in each class but may receive only one award for that class.
- 3 Honey is to be exhibited in traditional 454g (1lb) BS 1777 squat jars with metal lacquered screw lids and flow-in seals. For classes 1,2 and 3, BS 1656 filters will be used to determine the colour of honey (available for use on day of show).
- 4 Where two jars of honey are required, they should be matching in colour and consistency.
- 5 Class 7: Each frame must be submitted in an **undecorated bee-proof showcase**. The full comb must be visible from both sides and the frame capable of being lifted out of the case.
- 6 Class 8: three identical jars of any size, labelled as for sale.
- 7 Class 9: Cut comb is to be exhibited in standard 8oz rectangular containers with transparent lids.
- 8 Class 12: Beeswax may be exhibited either polished or unpolished, in a suitable container with a transparent lid or on a plate in an unsealed plastic bag.
- 9 Class 13: Candles may be rolled, dipped or moulded. Candles must be displayed in stable candleholders.
- 10 Mead must be in clear colourless bottles without fluting or any decoration. The bottle should be between 20 and 30 fl. oz. (591-887 ml) and filled to within 1" 25.4mm) of the bottom of a cork stopper with **white plastic flange**.
- 11 Class 15: Cake to be displayed in a plastic bag which can be removed for judging.
- 12 Class 17: Maximum photo size A4.
- 13 Labels for each exhibit will be provided by show secretary immediately prior to the show and should be placed on each exhibit as follows:-

Jars (honey/mead) - label to be placed horizontally half an inch (12mm) up from base of jar.

Frame (x2) - label to be placed on top of frame and one on showcase, top right hand corner

Cut Comb (x2) - label to be placed at top right hand corner of lid and one on side of the container

Wax (x2) - label to be placed on plastic bag and one on plate

Cake (x2) - label to be placed on plastic bag and one on plate

Candle - label to be placed on card in front of exhibit



## Honey Show Entry Form 2015

To enter, please complete the entry form below and forward to the honey show secretary, Helen Palmer, 14 Rook Wood Way, Great Missenden, HP16 ODF or e-mail to: [honeyshow@mbbka.org.uk](mailto:honeyshow@mbbka.org.uk)

**Postal entries to arrive no later than 19th October 2015. Entries can also be made on the night.**

There is no charge for class entries.

Please enter me for the following classes, which I have ringed. If multiple entries please also enter number in box:-

Name:

Association:

Address:

Tel. Number

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13.	14.	15.	16.	17.	18.
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