

Cheshire Beekeepers' Association

AUTUMN & ANNUAL CONVENTION & HONEY SHOW

Sponsored by Hatton Lodge Apiary, H. J. Lea Oakes and Sydney Hollinshead

☞ Trade stand ★ Books ★ Grand Raffle ☞



Cranage Hall Hotel, Byley Lane, Holmes Chapel, CW4 8EW
on

Sunday 11th October 2026

Convention Ticket £35 to include hot and cold buffet lunch

Speakers:

Lesley Jacques NDB ★ Dr. Stephen Fleming

Prof. Robert Pickard

Tickets available on line at **www.cheshirebka.co.uk**

Honey Show to include members' and open classes.

Details from:

The show Manager, Sarah Johnson, Tel: 07753 301822 Email: scj318@gmail.com

Show Judges:

John Goodwin ★ Elaine Hargreaves ★ Terry Ashley

Exhibits to be staged between 8.30 am and 9.30 am (prompt) on the morning of the show

NO ENTRIES WILL BE ACCEPTED AFTER 9.30 am

The room must be cleared for judging at 9.30 am.

Autumn Convention Speakers

Lesley Jacques NDB became an accidental beekeeper after a swarm arrived in her garden in 2011. She very quickly became fascinated by the bees she was tending, and committed to learn more about them, working her way through the BBKA Module and Husbandry exams. She was awarded her Master Beekeeper qualification in 2022 and gained the NDB in 2024. Lesley is Vice Chair of Cheshire Beekeepers' Association as well as being a founder member of Mid Cheshire Beekeepers and is actively engaged with the Association's advanced and beginners' level teaching programmes, typically providing introductions for entry-level beekeepers, tuition and mentoring for the Basic examination and structured teaching for the Module exams. As a scientist by profession, she takes a particular interest in the biology and botanical aspects of beekeeping, and in conveying this to others.

Dr. Stephen Fleming is co-editor of BeeCraft and started keeping bees just as the varroa mite was beginning to take a toll on Britain's bees. With a lifelong interest in the environment, he enjoys the multi-faceted aspects of beekeeping and bees that take him into new, diverse and fascinating arenas. Among his specific honey bee interests are island beekeeping, drone congregation areas, *Vespa velutina* (the yellow-legged Asian hornet) and observation hives.

Professor Robert Pickard is Emeritus Professor of Neurobiology at the University of Cardiff. He has held too many posts to list here, but, in the beekeeping world, he is Patron of the Welsh Beekeepers Association, President of the Central Association of Beekeepers and Editor Emeritus of the Journal of Apicultural Research. His research concerns the interfacing of solid state microelectronics with brains and tumours and his team, at Cardiff, was the first to implant microchips into the heads of honeybees and cultivate human brain cancer cells on the surface of microchips. In 1985, the first computerised atlas of the honeybee brain was illustrated at The Royal Society, in London, and the World Beekeeping Congress, in Nagoya.

Formerly, Robert was Head of the Bee Research Unit in Cardiff for 25 years and his students kept bees in more than 50 different countries around the world. The slide-rule that he invented for beekeepers in 1978 is still in use. He is an Honorary Life Member of many organisations concerned with beekeeping and public health, including the WBKA and The British Dietetic Association. He was a founding member of the Association for Nutrition and an independent member of the Parliamentary and Scientific Committee.

The entry fee for entering any number of classes is £2.00 (payable on the day).

Please enter on line on the CBKA web site (www.cheshire-bka.co.uk), by email or by post by **Thursday 1st October 2026** to the Show Secretary:

Sarah Johnson, 2 Frandley Brow Cottage, Sandiway Lane, Antrobus, Northwich CW9 6LD
Tel: 07753 301822 Email: scj318@gmail.com

If you wish to receive your class stickers prior to the show please indicate on your entry.

There will be an extra charge (payable on the day) of £2.00 to cover 1st class postage.

Judging will be in accordance with BBKA Show Rules (2016) (Advisory leaflet No.22) which is available for consultation on the day. All jars of honey to be 454g (1lb) squat with metal or plastic lids unless stated.

Exhibitors may enter a maximum of two entries per class but only one entry will be eligible for a prize.

HONEY CLASSES

Comber Cup

- Class 1** Two jars of light honey
- Class 2** Two jars of medium honey
- Class 3** Two jars of dark honey
- Class 4** Two jars of naturally granulated honey
- Class 5** Two jars of soft set honey

Please note if you have any doubt about the colour of your honey, please check prior to staging with the Show Stewards or Show Manager.

HEATHER HONEY CLASSES

Pauline Turner Cup

- Class 6** Two jars of heather honey
- Class 7** One shallow frame of heather honey
- Class 8** One container of cut comb (*heather honey*) min wt. 180g

COMB HONEY CLASSES

Jubilee Cup

- Class 9** One shallow frame (*not heather honey*) suitable for rotary extraction
- Class 10** One section (*not heather*), (square or round)
- Class 11** One container of cut comb (*not heather honey*) min wt. 180g
- Class 12** Two jars of chunk honey

NOVICE CLASSES

- | | | |
|-----------------|--|---|
| Class 13 | One jar of liquid honey, any colour | Copy of Eva Crane's book 'Honey' donated by Mr JC Tucker to be held for one year |
| Class 14 | One jar of granulated or soft set honey | |
| Class 15 | One super frame fitted with new foundation (to be judged on appearance and assembly) | |
| Class 16 | One shallow frame of liquid honey suitable for rotary extraction | Copy of 'The Illustrated Encyclopaedia of Beekeeping' donated by Mr PL Rains to be held for one year |
| Class 17 | two matching beeswax blocks (28g each; any shape) | |

Novice entrants must not have won a first prize for honey at any County Honey Show. Open to members who have kept bees for 5 years or fewer and who have not won a prize in the above classes (13-17) in past years

THE GRIFFITHS PRIZE and HATTON LODGE APIARY TROPHY

This trophy and prize, in the form of 4 book tokens to the value of £40.00, will be awarded for the most points in classes 13-17. Previous winners are ineligible for the award.

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|-----------------|---|---------------------|
| Class 18 | Twelve jars of honey labelled as for sale
Exhibitors must enter two or more different kinds of honey (i.e. colours, creamed, granulated, heather). May be more than one jar size. Jar size 227g up to 454g | Blakeman Cup |
|-----------------|---|---------------------|

COMPOSITE CLASS

- | | | |
|-----------------|---|----------------------------------|
| Class 19 | One jar of light or medium honey
One shallow frame of liquid honey suitable for rotary extraction
One jar of granulated, soft set, dark or heather honey
One piece of beeswax (approx. 227g) | Sorby Challenge Rose Bowl |
|-----------------|---|----------------------------------|

GIFT CLASSES

- | | | |
|-----------------|---|------------------|
| Class 20 | Four jars of honey, any type or colour, marked as for sale, min jar size 227g (<i>please DO NOT ATTACH tamper-proof labels</i>) | Hinde Cup |
| Class 21 | One jar of light honey | |
| Class 22 | One jar of medium honey | |
| Class 23 | One jar of dark honey | |
| Class 24 | One jar of granulated or soft set honey | |

For St Luke's Hospice, entries may be bought back for £1.00 per jar. For Class 20 there will be prizes of: £12.00 (1st); £8.00 (2nd) and £6.00 (3rd) (kindly donated by Sydney Hollinshead).

For classes 21-24 please supply labels to the show manager if you wish to donate your honey to St. Luke's Hospice—do not attach them to the jars.

Please note if twist lids are used to exhibit in class 18 and 20 the jars must still be filled so that no light shows between the honey top fill and the bottom of the lid as per the first rule and guidance of the National Honey Show. If in doubt please check with the show manager.

CLASSES OTHER THAN HONEY

WAX CLASSES

**Franklin Memorial
Challenge Cup**

- Class 25** One piece of beeswax (approx. 454g)
- Class 26** Five matching beeswax blocks, 28g each (weight allowance between 28g and 31g); any shape
- Class 27** Two matching beeswax candles dipped or moulded (displayed upright, one to be lit by the judge)
- Class 28** One tin of beeswax polish made with turpentine (not furniture cream)

MEAD CLASSES

**Elliot Wallis
Memorial Trophy**

- Class 29** One bottle mead – DRY – in clear bottle
- Class 30** One bottle mead – SWEET – in clear bottle
- Class 31** One bottle melomel in clear bottle
- Class 32** One bottle metheglin in clear bottle

Please see BBKA Show rules for description of the types of bottle and stoppers which are allowed

PRESERVES AND CONFECTIONERY

Hancox Cup

- Class 33** One jar of chutney containing honey to own recipe (recipe to be submitted on a printed card)

- Class 34** Honey, Sultana and Cherry Cake

Ingredients

200g Self-raising flour

175g Honey

110g Butter

2 Medium eggs

175g Sultanas

110g Glace cherries

Preparation

- Wash the sultanas and cherries to remove syrup and dry them. Halve the cherries
- Cream the butter with honey until light and fluffy
- Beat the eggs and gradually add the eggs to the butter mixture.
- Sieve the flour and mix the fruit with it
- Gradually fold in the flour and fruit.
- Add a little milk if necessary to achieve a dropping consistency
- Put mixture in an 18cm round cake tin
- Bake at 160 °C (140°C fan or 325F) for approx. 1 hour 30mins until cake is firm.

Class 35 Lemon curd

Ingredients

340g (12 oz) clear honey
60g (2 oz) granulated sugar
115g (4 oz) unsalted butter
Grated rind and juice of 3 lemons
4 eggs (size 3) lightly beaten

Preparation

- Put the honey, sugar, butter, lemon rind and juice in the top of a double saucepan or a bowl placed over simmering water
- Stir until the sugar and butter are melted
- Beat the eggs into the mixture and continue until it begins to thicken and coat the back of a spoon
- Pour into a warmed 1lb jar
- When cold, cover with cellophane top or lid.

Class 36 Honey flapjacks

Ingredients

200g (7.25 oz) unsalted butter
200g (7.25 oz) honey
55g (1.75 oz) dried fruits and/or glace ginger or coconut
200g (7.25 oz) demerara sugar
400g (14.25 oz) porridge oats

Preparation

- Place the butter, sugar and honey together and heat gently, stirring until the butter has melted and the sugar has dissolved completely
- Add the oats and whatever combination of fruits you are using and mix well
- Transfer the mixture to a greased 20x30 cm (8"x12") cake tin
- Bake at 180°C (350°F) for 15-20 minutes until lightly golden round the edges but still slightly soft in the middle
- Allow to cool in the tin then turn out and cut into squares
- Please show the best 6 squares.

Class 37 Six honey biscuits—Mrs Goodwin's biscuits

Ingredients

454g (1 lb) self raising flour
227g (8 oz) butter
170g (6 oz) sugar
227g (8 oz) honey
Small teaspoon of bicarbonate of soda
2 teaspoons of ground ginger

Preparation

- Rub together the butter and flour
- Mix in the dry ingredients
- Add honey and mix
- Form into balls on a tray
- Bake at ~130°C for approx. 30 minutes
- Please show the best 6 biscuits.

Class 38 Honey gingerbread

Ingredients

115g (4 oz) margarine
140g (5 oz) plain flour
225g (8 oz) honey
115ml (4 floz) milk
2 eggs
55g (2 oz) sugar
2 level teaspoons bicarbonate of soda
85g (3 oz) wholemeal flour
3 level teaspoons ground ginger

Preparation

- Warm margarine and honey together, add milk and allow to cool
- Beat in the eggs
- Add to sieved dry ingredients and mix well
- Bake in a greased and lined cake tin (approx 7-8 inch square) at 150°C (140°C fan) or 300°F for about 60 mins or until a knife inserted in the centre comes out clean.

Class 39 Honey fudge

Ingredients

¼ pint single cream mixed with milk
1lb icing sugar
2 tbsp. clear honey
Small tin of sweetened condensed milk
4 oz butter
Pinch of cream of tartar

Preparation

- Mix all the ingredients in a heavy saucepan and bring slowly to the boil while stirring
- Boil fast at 240°F / 115°C, stirring occasionally for about 8 minutes until a small amount dropped into water forms a soft ball
- Remove from heat, cool slightly then beat mixture until thick
- Pour into a greased shallow tin and leave until nearly set
- Mark into squares and when quite set, separate pieces and leave to harden
- Please show 10-15 pieces.

PHOTOGRAPHY CLASSES

H J Lea Oakes

Class 40 One black and white photograph of a beekeeping subject

Trophy (awarded to the best entry overall)

Class 41 One colour photograph of a beekeeping subject

The most suitable winner out of these classes may appear on the Year Book cover.

All photographs to be mounted on a plain white or coloured card.

Exhibitor's No. and Class No. to be fixed to the bottom right hand corner of the mount.

Please add a short description of the photograph if desired.

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www.hattonlodgeapiary.co.uk

Email: hattonlodgeapiary@gmail.com

Please telephone before visiting

MICROSCOPY CLASS

Highfield Trophy

Prepared microscope slides of a beekeeping-related subject to be judged on presentation, technical interest and quality of mounting. The Highfield Trophy will be awarded for the best exhibit in classes 42-43

Class 42 Anatomy sample

Class 43 Pollen sample

OPEN CLASSES—open to all members of the BBKA

Bill Corbett
Memorial Shield

Class 44 Two jars of light honey

Class 45 Two jars of medium honey

Class 46 Two jars of dark honey

Class 47 Two jars of naturally granulated honey

Class 48 Two jars of soft set honey

Class 49 Two jars of heather honey

Class 50 Three beeswax candles (displayed upright, one to be lit by the judge)

Class 51 One piece of beeswax prepared for commercial purposes. Minimum weight of 454 grams. The block will be broken for judging, perfect moulding not necessary.

SPECIAL CLASSES

Class 52 Any exhibit of needlecraft, knitting or crochet on a beekeeping subject

Class 53 Beeswax craft e.g. wax flowers, wax luminaries or a moulded ornament or an ornamental candle. Colouring and wire etc. is permitted

Class 54 A limerick or poem about bees (may be illustrated)

Class 55 Children's Class - Open to any child (aged 17 and under) who is a member or the child or grandchild of a member
A painting or drawing of a beekeeping subject - up to size A4. May be mounted on card a little larger than A4. Please label with the age of the child and a short description of the artwork

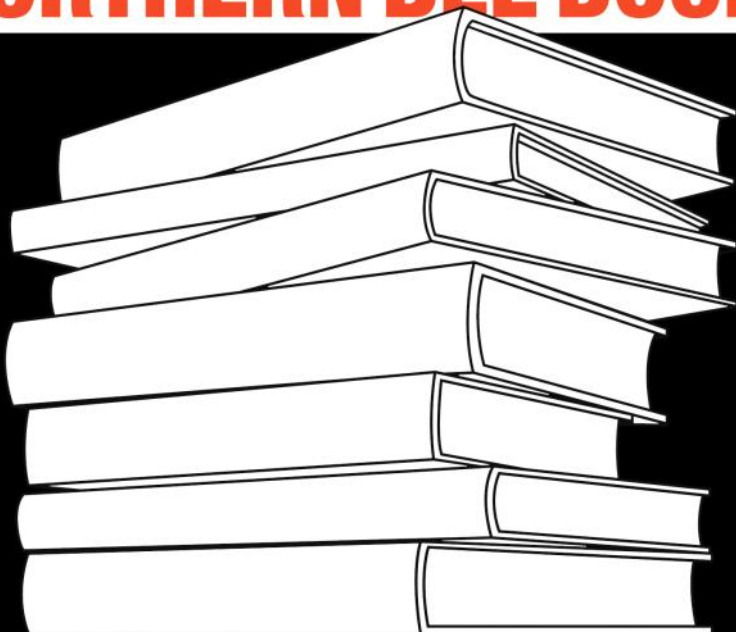
Class 56 Children's Class - Make/create or design any item of interest connected with beekeeping. Open to any child as above and labelled as above

For the best exhibit in all the classes the BBKA Blue Ribbon, Barbara Bryant Rose Bowl and J C Tucker Memorial Spoon will be awarded.

THE COUNTY CHALLENGE SHIELD will be awarded to the Branch gaining most points in Classes 1–56 based on the current Branch Capitation Registration List.
1st = 4 points, 2nd = 3 points, 3rd = 2 points, 4th = 1 point

After the presentation the trophies will be collected in for engraving and will be returned to the winners as soon as possible.

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Combined Convention and Honey Show Programme 2026

Sponsored by Hatton Lodge Apiary, H J Lea Oakes and
Sydney Hollinshead

- 8.30 am Staging of Honey Show exhibits.
- 9.30 am Honey entries closed—Judging commences
Reception with coffee and biscuits
- 10.00 am *The John Van Suchtelen Memorial Lecture:*
**Lesley Jacques NDB ~ Hive Hygiene—Clean Bees are
Happy Bees**
- 11.15 am Refreshments
- 11.45 am *The Bob Parsonage Memorial Lecture:*
**Dr Stephen Fleming ~ The Magic and Mystery of
Drone Congregation Areas**
- 1.00 pm Lunch
- 2.15 pm *The Sir Francis Graham Smith Memorial Lecture:*
**Professor Robert Pickard ~ Brains in Honey Bees
and Humans**
- 3.30 pm Refreshments and Raffle Draw
- 3.45 pm Presentation of Cups and Honey Judges' Comments

Visit Honey Exhibits
- 4.15 pm Removal of Exhibits

*Please Note: All past winners of trophies are requested to return them at
or prior to the show in a clean condition.*

Thank you.

Enjoy your day!