**Eastbourne Beekeepers Association**

**Annual General Meeting**

To be held on Tuesday 21st November 2023 at 7.30 pm

St George’s Church Hall, 110 Eastbourne Road, Polegate, BN26 5DF

**Agenda**

1. Apologies for absence
2. Approval of Minutes of AGM 15th November 2022 and matters arising
3. Chairman’s report
4. Treasurer’s report and Apiary report
5. Membership Secretary’s report
6. Election of President
7. Election of Chairman
8. Election of Honorary Secretary
9. Election of Honorary Treasurer
10. Elections of Committee Members
11. Plans and ideas for 2023.
12. AOB

 The AGM will be followed by EBKA Honey show.

 We’d like to encourage all members to take part.

 Cups will be awarded for classes 1,2, and 7.

Note:

All Candles Will Be Lit by The Judges

Honey should be entered in a clean unlabelled jar. Specific labels will be available on the night to use.

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| **Classes** |  |
| 1 | 2 Jars of Clear Honey - 454gm |
| 2 | 2 Jars of Naturally Set Honey 454gm |
| 3 | One Box of Cut Comb |
| 4 | Pure Beeswax Block- any size |
| 5 | One Pair of Beeswax Candles, moulded. |
| 6 | Two Dipped Candles |
| 7 | **Novice Class** - 1 Jar of Honey. Any clean unlabelled jar. For anyone beekeeping less than two years. |
| 8 | Any practical item used in beekeeping, handmade by exhibitor with explanation of its use. |
| 9 | Any other item made with products from the hive, polish, mead etc. |
| 10 | A piece of art or craft work bee themed. |
| 11 | Photographic print of an Asian Hornet taken by yourself. |
| 12 | 1 Official Honey Cake- recipe below. This will be shared at the end of judging |

**Lemon Honey Cake.**

Exhibits must be made to this recipe.

Recipe

170gms Butter

60gms Caster Sugar

140gms Honey

3 Large Eggs

225gms SR Flour

Grated zest of one lemon, and the juice of half a lemon

Method.

Cream the butter, sugar and honey until light and fluffy.

Add the eggs (one at a time) and lemon zest.

Fold in the flour and lemon juice

Bake for approximately I hour at Gas mark 3/ 160C./325F.