

BUZZ NEWSLETTER

SEPTEMBER 2021.

Diary Dates

Saturday October 2nd 11am - 1pm Honey Show

The first Honey Show that Taunton Division have held at the Apiary in the new clubhouse will be open for members to come and view. Please come over and have a look at how your fellow beekeepers have got on, and what they've won. Coffee and cake will be available.

Sunday October 10th Equipment Auction.

At Ruishton Village Hall, nr Taunton. Postcode TA3 5JD.

Items for sale will be accepted at the Village Hall from 10am.

Auction starts at 2.00pm

Have a good look through and decide if there is anything you would like to sell, or if there is anything you would like to buy.

Lyndsay will be running a Raffle on the day, and she would really appreciate donations of raffle prizes, please. Bring them with you on the day.

Thursday October 14th will be a Talk by Joyce Nesbitt .

Cleaning Beeswax and Preparing Beeswax for Christmas Gifts and to Show.

This talk will be via ZOOM. More details nearer the time.

Saturday 20th November 2pm at the Apiary AGM

The speaker is Ged Marshall

Autumn Improver Sessions this year.

Weds 20th Oct. Bee Keepers Question Time with a 'Panel' of Experienced Beekeepers.
Please put your questions to us in advance, if you can.

Weds. 27th Oct. 'Feeding Bees' with Eleanor Burgess, our Seasonal Bee Inspector and very experienced Beekeeper.

Weds. 10th Nov. 'How good is my Honey?' with Suzy Perkins, a very experienced Beekeepers and Honey Show Judge.

Weds. 17th Nov. 'Introducing Queens' with Simon Jones our Regional Bee Inspector and very experienced Beekeeper.

All of these sessions will be held, in person, at the Apiary, Heatherton Park, starting at 7.30pm .
We want our members to be safe, so will comply with safety guidelines in place at the time.

Apiary Tidy Up Day

by Ross Friend

This was held at the Apiary on 31st July after lockdown so we would be able to hold meetings at the apiary again.

Julie gets her smoker going



Don't stand still for too long! Anne took her role very seriously!



There was still time for a chat.

Marin Anastasov Gourmet Bee Recipes.

On September 9th Marin gave a talk at the apiary on 'Nutritional Requirements of Bees and Supplemental Feeding'. There was an accident on the M5 and Marin was delayed by an hour. This might have been frustrating for him but gave all of us an opportunity for a decent chat and catch up over a cup of tea.

His talk when he finally arrived was well worth the wait. He discussed nutritional requirements of honeybees and which flowers provided what. He went on to give his gourmet recipes to make at home. Not all of us had brought pen and paper to jot the recipes down so Marin has very kindly permitted us to include them with some highlights from his talk in the newsletter.



One of the striking illustrations he gave was of the sugar requirement of bees.

A man needs 2000 calories a day = 8 Mars Bars

If a bee was man sized it would need 67 Mars Bars per day.

If the man sized bee was flying it would need 915 Mars Bars per day.

A man can live 30-40 days without food. A bee can live 2-3 days without food.

Translated back into hive requirements for sugar this works out as:

- November till January – 21lb/month
- February – 4lb/month
- March – 8lb/month
- April – 16lb/month
- May onwards – 32lb/month

So ensuring your bees have sufficient food is essential for a healthy happy hive.

Cheats version of sugar syrup.

If you don't have any scales you can make a sugar solution by volume.

Heavy syrup: In a container mark the half way point and fill to that mark with hot (not boiling) water. Add granulated white sugar, stirring to dissolve it, until the container is full.

Light syrup: Fill your marked container to the half way mark with granulated white sugar. Quickly pour in water to the full mark and then stir to dissolve the sugar. The dissolved solution will fill the container about $\frac{3}{4}$ full.

To your syrup you can now add the extras:

Thymol to prevent syrup from going mouldy.

Dissolve 20g thymol crystals in 100ml ethanol. Add 1ml of this solution to every 3L syrup.

Brewers yeast or pollen to increase protein content of the syrup.

Dilute 50g yeast in 100ml water and boil (to kill the yeast and stop it fermenting the syrup). Add to 1L syrup.

Vitamin C to reduce winter mortality and increase protein content of emerging workers. Add 1.8mg per 1L syrup.

(Vitamin C and Brewer's yeast is available from wine making shops.)

Once the weather is too cold for syrup then beekeepers should swap to fondant.

Cooked fondant

4kg of white granulated sugar

1L of water

Boil till it reaches 112°C

Cool down to 93°C and beat with electric mixer

Raw fondant (no HMF)

4.5kg of white granulated sugar

236ml of water

Mix well, shape in a plastic bag and leave to harden over night

It results in a brick that you can feed to the bees

Dry Sugar

In cold weather you can use dry sugar instead of fondant so the bees do not have to evaporate off the water. Use granulated (not powdered) sugar. It will absorb water from the hive environment.

Check in a week to see how the bees are doing

Protein

Of course besides sugar bees need a minimum of 20% crude protein and all the essential amino acids. Marin gave some recipes for home-made pollen pate.

Using own pollen:

60% soya flour – ideally fat free

20% brewer's yeast

20% pollen from own colonies

Knead the above with 2:1 sugar syrup

Make it yourself (liquid)

- 80% 2:1 sugar syrup

- 20% pollen from own hives

Pollen substitutes

75% soya flour (ideally fat free)

25% brewer's yeast

Knead the above with 2:1 sugar syrup

Marin pointed out that if you make the pate too soft it can melt and ooze out the front of the hive – this he illustrated with photos of his own hives dripping yellow goo out of the entrances.

Taunton Flower Show.

By Barbara Drakeford

This was held on Castle Green on Friday 6th and Saturday 7th August 2021 and was a very different affair to what we are used to.

We had been invited to have a 3 metre square plot amongst the horticultural traders, so equipped ourselves with a bright yellow 3 metre square gazebo, with our name above the door – and bees landed on the roof!

As you walked up Castle Bow onto Castle Green we had a prominent place opposite the Castle Hotel car park, so had plenty of people walking past, when it wasn't raining.

The Observation hive, as always attracted children of all ages. So many knowledgeable questions!



And sales of Apiary honey were good which was welcome as we haven't had an opportunity to sell to the public for such a long time.

Obviously there wasn't any honey competition in such a restricted space.

The huge downside to the affair was that the whole stand had to be taken down on the Friday night, and put up again the following morning. The observation hive had to be removed and replaced too. We owe a huge THANK YOU to Andrew, David and Mike in particular for all their work in achieving this, but thank you too, to everyone who came and lent a hand. It gave us some experience in putting on a small display suitable for single day events. Now we wait to see what next year's show will look like.

Lemon topped Shortbread.

Barbara Drakeford was asked to judge the cooking competition at her local Fete. It was an unusual recipe so she made it and brought it to the club to see what the members thought of it. Many liked it so it is included for those who like to cook.

For the Shortbread

125g caster sugar
250g butter
375g Plain Flour

For the Topping

200g caster sugar
2 tablespoons Plain Flour
half a teaspoon Baking powder
Quarter teaspoon salt
2 eggs, lightly beaten.
Grated rind and juice of 2 lemons
Icing sugar to sprinkle to decorate.

Method.

Pre heat the oven to 170C / gas mark 3.

Grease and line a swiss roll tin, with parchment or greaseproof paper.

Gently combine the shortbread ingredients together, until the mixture forms a ball. Roll out, or press into the lined swiss roll tin until an even thickness.

Bake until pale golden (approx. 45 minutes)

Combine the topping ingredients until well mixed, and pour onto the shortbread .

Put back in the oven for a further 20-25 minutes until the topping is nearly set but still a 'bit wobbly' ! (a very culinary term !!)

Allow to cool on a cooling rack, using the paper to carefully remove from the tin.

Sprinkle with icing sugar.

I haven't embellished the recipe – that is what I had! good luck everyone who tries it.

For Sale

Ring Jenny on 01823 270465

Box to carry exhibition honey £25



Wax block show case £10



Projector Table £20



Tripod projector screen £20





Nuc Box £20



S/S settling tank. Capacity 60lbs. £100 o.n.o.

Veil Repairs ring Jenny on 01823 270465 / 07788407497