



Newsletter August 2022

Committee members:

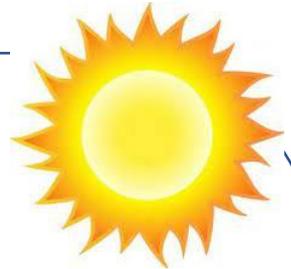
Tina Harley (President), Lionel Horler (Chair), Ken Jeanes (Vice Chair),
Richard Harris (Treasurer), Anne Collyer (Secretary), Jane Jeanes (SBKA Delegate),
Tony Johnstone (Programme Secretary), Jeremy Lee (Apiary Manager), Guy Clothier, Adam Morka,
Dennis White and John Wood

Welcome to our August Newsletter. We were delighted to open the Divisional Apiary last month. A huge thank you goes to Lionel, Jeremy and all the team who worked so hard over many months to get the project up and running. It truly is an excellent facility for the Division and has already been put to good use as a venue for two of our members to successfully take their Basic Beekeeping exam – many congratulations to Theresa Hallet and Jan Holley! Due to the hot weather the planned practical session with the beginners was postponed but a new date will be organised soon.

Anne Collyer, Divisional Secretary SESBKA

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Lionel's August Bee Notes



For further information please contact Lionel: email lhorer934@talktalk.net

The weather gets even hotter, thank goodness for some shade around the hives for both me and the bees!!

Ken tells me he took out a frame on one of these hot days and as he turned it over the wax fell away from the wire. In these conditions you just need to leave the hives alone.

I have never known so many queens just apparently disappearing and leaving no queen cell behind. Some explanations blame clumsy beekeepers or queens not returning from their mating flights or just not being mated properly. Well, I know I can be a bit clumsy, but not to this extent. And then swallows are usually blamed for taking queens in flight but there are a lot less swallows about nowadays. So, we are left with queens not being mated properly. Maybe the heat is affecting the drones and they, like me, don't want to move from my armchair in the middle of the day when the temperature is highest, and this is the time when the queen is looking for a mate or three. Of course, it could be the queen that doesn't want to fly, but it's usually the males that get the blame!

I think as we are so hot and the ground and vegetation is so dry, we should ask you all to be extra careful when using your smoker. A small spark can be the cause of a large fire. So, don't send sparks onto the grass, be careful where you rest your lighted smoker when not in use and when you empty it make sure all the sparks are extinguished.

Do you know about the Swarm App that we can use in our division? It was originally meant to alert everyone of a swarm in your area but can be used as a quick notice board for anyone to send a quick message to all members. I'm glad to see it successfully located some super frames for the Hook Valley Apiary last week. If you haven't connected to this app I suggest you contact our Hon. Secretary as I wouldn't know how, although I am connected to it.



Wasps – Gardeners' Friend or Beekeepers' Nightmare?

August is the time to be vigilant regarding wasp attacks on the hives. Set wasp traps near the hives and reduce the hive entrance to one bee space. You could also use a 'wasp gate' - lots of information on the internet.

Annual Bee Safari 2 July 2022 – Tony Johnstone



Despite, for the second year running, having to dodge showers we had a really interesting and informative day under the supervision of Leila Goss, a national bee inspector. I am sure that everybody, both novice and experienced, learned a great deal and went home with that feeling of a day well spent. Leila proved to be a very knowledgeable person not only in beekeeping but on the fauna and flora around us, methodically inspecting over a dozen brood boxes tactfully highlighting



errors, praising good points and sadly suggesting a colony be destroyed due to Chronic Bee Paralysis disease, which sadly, seems to be a growing threat to beekeepers.

Our thanks go to Dennis White and to Jane Grimes who accommodated us at lunchtime, and Brian Martin, for hosting us and having their apiaries taken apart. Thanks also to Margaret Martin for afternoon tea and cakes

For those of us who participated in last year's Safari it was interesting that different professionals had alternative views on some points proving the old saying that every beekeeper applies their knowledge differently to achieve the same goals.

SLICED BREAD BBC RADIO 4 30 June 2022

This is an informative series of programmes looking at the fact, fiction and science of different subjects In this case "Is Manuka Honey The Best Thing Since Sliced Bread?"

Notable scientists contributed to the argument and the conclusions are really interesting and possibly surprising, not least of the benefits of our own raw honey.

The programme can be listened to via bbc.co.uk/sounds then use the search box entering 'Sliced Bread', then scroll to Manuka Honey. The programme is 20 minutes long

News from the Apiary

Jeremy Lee, Apiary Manager

As a student I was often referred to as "Latelee' or Eventualee". These words are ringing in my ears as I quickly type something of use about the last month at the Apiary!! Well, we had a very jolly afternoon earlier in the month at the Grand Opening and the photos of our president cutting the ribbon with the solar panels in the back ground has gone down well with our landlords. They even want to fit a rainfall harvesting system on the new shed.



As most of you will have experienced, July's fine weather provided the best honey flow for years and many thanks to Richard and Simone who came to the rescue with supers before all the hives became honey bound. It amazes me how resilient the bees are in the heat we have had, making honey and having to cool the brood temperature to 34 degrees which must take some doing. The temperature on my external monitors peaked at 42 degrees on the hottest days. We will harvest the honey in time for Lionel's extraction day later in August.

Other news, two members carried out their basic assessments last weekend and the examiner was very impressed by the facility, which was nice to hear. The hard work of feeding and getting the ladies ready for winter will start at the end of the month and we hope to be able to offer lots more members Nucs of happy Somerset born bees for next season.

Southeast Somerset Beekeepers Association 2022 Events programme

Hello everybody,

As usual the August update contains some changes and additions so, please take the trouble to read it all as there is still a lot happening this year.

Wednesday 10th August @7.30pm At The Market House Castle Cary

A talk by Lynne Ingram on all you need to know about Varroa control.

The different methods available, the different medications and how to apply them and when.

Lynne is a very knowledgeable person and a nominated officer of the SBKA

Sunday 11th September

Yarlington Fair, Yarlington House, BA9 8DY 9.30am set up until 4.30pm

This a popular event in the grounds of a lovely house where again, we will be taking our gazebo along to promote beekeeping and to sell honey. Please let me know if you wish to sell honey.

Volunteers needed please, half or all day, beginners welcome. We can only attend these events with members help it takes 4 people to set up and to pack up. Please contact me on my email below.

Tuesday 13th September

7.30 pm At The Market House Castle Cary

A Talk And Demonstration by Suzy Perkins- National Honey Judge

All you need to know on how to handle, store and sell your honey and how to prepare and present honey for Honey Shows and what the judge will look for. So, lots of entries in our Honey Show please!!

Saturday 22nd October

Our Annual Honey Show At The Market House Castle Cary

Set-up on Friday 21st Details to follow

Our Division's AGM A Date in November Details and location to follow

For further Information or to Volunteer

Please Contact

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For details of Somerton and other division honey shows around the county please visit the Somerset Beekeepers Association website <https://www.somersetbeekeepers.org.uk/honey-shows.html>



Classic Honey Cake or Medovik



This month's recipe has been kindly supplied by our Ukrainian Guests. Although it does take a bit of time to make, it is well worth the effort and is delicious!

Ingredients:

Cake:

2 tbsp honey, 4 eggs, 50gm butter, 200gm granulated sugar, approximately 350gm plain flour and 2 teaspoons bicarbonate of soda.

Icing: 1.2 litres milk, 3 eggs, 200 gms of sugar, 1 teaspoon vanilla extract and 3 tablespoons of flour.

Method:

1 Melt the honey, butter, and sugar in a bowl over boiling water. Continuously stir for 5 mins until it is fully combined. Add the soda, and stir for one minute more.

2 Set aside the honey batter from the water bath and let it cool for 2-3 mins. Add 4 eggs, stir quickly with a whisk, and then add 350g of flour, stirring well. Knead the pastry well and then put in into the freezer.

3 Put the pastry out of the freezer; divide it into 8 parts of the same size. Shape every piece in a ball and put them into freezer one more time. Heat oven to 200C.

4 Put one ball out of the freezer, roll it out on the flat work surface dusted with flour. It should be shaped as a thin circle.

5 Use the bottom of the round plate of spring form pan to trace a circle of pastry. Remove the trimmings and set them aside.

6 Line the baking tray with baking parchment, put the pastry on it, and round it with pastry trimmings. Bake for 3-5 mins.

7 Meanwhile the one layer is in oven, you should make the second one and prepare it to be baked. Make the 8 more layers. Put them aside and cool.

Icing:

8 Combine 100ml milk, 1 egg, 200gm of sugar, and 30g of flour. Bring the remaining milk to the boil. Pour the warm milk into the egg batter, and stir it well. Cook the cream until it is dense.

9 Add the vanilla extract to the cream, stir and set aside from heat.

10 Poke the pastry layers with forks therefore they will soak in the cream better. Spread the cream (2-3 tablespoon for every layer) over the pastry layers, and put them one upon one. Generously coat the top and every side of the cake with cream.

11 Crumble the pastry trimmings up. Sprinkle the top and sides of the honey cake with them.

12 Put the honey cake in a cool place for a night (at least 8 hrs).



Message from BBKA

The delegates at the 2022 ADM overwhelmingly mandated the EC to take action to address the issues of adulterated/fake honey. One of the actions was to start a petition to ask the government to update and overhaul the labelling requirements for the sale of honey. The petition closes on the 7th August and, so far, has been signed by 7,500 people, which is only 25% of the Association's members. A further 2,500 signatures are required to force the government to respond. Please can I encourage you and your friends to sign up.

[Honey Labelling Petition | British Beekeepers Association \(bbka.org.uk\)](#)

Regards

Stephen Barnes, Chair of BBKA