



Newsletter

December 2021

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), Guy Clothier, Adam Morka,
Dennis White, John Wood and Jeremy Lee (Apiary Manager)

Welcome to our final newsletter of 2021. Wishing you all a very Merry Christmas and Happy
(and healthy) New Year. With best wishes, Anne Collyer, Divisional Secretary SESBKA
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Dear SE Division members,

There are a number of you I have not yet met particularly those who have joined in the last couple of years. Now that restrictions have eased and Tony has put together a varied programme for 2022 there will be ample opportunities for me to get to know you.

The division relies on the support of its members and it was encouraging to hear that this season's apiary meetings were well attended. There is no better way to learn good husbandry than to watch experienced beekeepers doing a hive inspection, listening to their commentary and asking questions. These gatherings are also invaluable for chatting to other beekeepers and exchanging ideas.

From time to time through the divisional newsletter there will be a request for volunteers to help man a stall, help with teas or provide a cake - please do support your committee.

With my best wishes for Christmas and a successful 2022 season.

Tina Harley President SE Division

Lionel's December Bee Notes

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

The main problems at this time of year are protecting the bees from pests and have they enough stores to last them until the spring?

The green woodpecker is usually no trouble unless the ground is frozen which is increasingly less likely in recent years.

Mice protection is achieved either from reducing the entrance to less than 7mm deep or by fitting a mouse guard.

Strap hives together and peg to the ground to try to deter badgers. This does not always work from previous experience.

If you think you need to treat again for varroa then oxalic acid can be used when you think the queen has greatly reduced or stopped laying, either dribbled between the frames or vaporised into the hive.

On that subject, there has been a study looking at bees that have never been treated against varroa where the bees seem to be fighting back and controlling the pest themselves, which is what you would expect to happen in nature but we never how long it will take. Perhaps we should be careful not to reach too quickly for the chemicals.

As usual I will be putting some fondant in all of the hives, normally above the feed hole in the crown board. I usually do this during the last week of the year as a Christmas present for the bees and they can take it if they need it or I can retrieve it later if they don't. It is best if a supply of water is available not too far from the hive.

SE Division Apiary – Hook Valley Farm

We finally finished the fencing and wiring on the divisional apiary at The Hook Valley Solar Farm near Wincanton in early September. Unfortunately, the early attempt of rescuing a colony from a chimney and hiving them failed, although the speed in which the hive was robbed out shows that bees are thriving in the environs. We now plan to site four donor colonies on the site in early January along with the three brand new hives we have bought. The plan is to make splits/nucs from the donor colonies to further populate the site in the spring, a process we hope all members will be interested in seeing. Prior to this the local bee inspector will cast his eyes over the colonies to make sure we start the process disease free.

The owner of the site, Wise Energy, are keen to engage with the association and are talking about installing cameras so they live stream the comings and goings of the bees to their website. They have been very generous to date funding the materials for the fencing and we are hoping they will contribute towards the shed we plan to install on the site. A 'Grand Opening' is planned for May when we hope our newly elected President will cut a ribbon for us. Here's hoping that all members will benefit in some way from the new apiary and it will also attract new beekeepers with the chance for some hands-on experience handling bees.

Jeremy Lee – Apiary Manager



Christmas Glow



Ingredients:

1 bottle of red wine	1 small glass cherry brandy
1 glass brandy	1 sliced lemon
1 cup granulated sugar	2 oz honey
Grated nutmeg to taste	About 1/3 pint boiling water

Method:

Heat wine, honey, lemon, nutmeg and sugar to bear boiling point: then add brandy, cherry brandy and lastly the water. Add cinnamon sticks and sliced oranges for that extra festive feeling.

Enjoy!

This has been a favourite family recipe for many years and taken from 'First Steps in Wine Making' 1960

Green Manure:

Green Manures for the garden D T Brown and Co www.dtbrownseeds.co.uk have collections of Green Manure seeds Crimson Clover Lucerne Caliente Mustard 199 Mustard (white) Phacelia tranacetifolia and Winter rye. £15.24 They also have individual packets from £2.29.

I went to Monkton Wyld Court Education Centre for Sustainable Living and they had the Phacelia growing in their veg patch it was so busy you could hear the bees working from several metres away.

Jane Grimes – Member

Beginners Course: We will be presenting a six-week theory course on Tuesday evenings, starting 11/01/2022 at 7pm. The venue will be Ansford Academy, Maggs Lane, Castle Cary BA77JJ and is aimed at those with no or little experience. If you would like to take part and have not yet let Lionel know then please contact him asap! Cost is £40 (or £32 if you have already paid your 2022 membership) and includes a Haynes manual plus Local membership of SESBKA

2022 Event Programme

Programme Secretary Tony Johnstone tmj67@hotmail.co.uk or 07973341557

All events subject to relevant COVID restrictions

Hello everybody,

I am pleased to publish our programme for 2022 which, as you can see, has something happening during every month. Dates/locations etc for the apiary visits will be announced nearer the time. I hope, in addition, to add events where we can take along our gazebo and promote not only beekeeping but our division and to attract new members. As ever, we will be looking for volunteers to man our stand.

We had great support for our events throughout 2021 and I hope you will all come along in 2022. The more support we get the stronger our division becomes.

Wednesday 19th January

Our Division's Annual Dinner - The Orchard Galhampton 6.30 for 7.00pm

We had a truly excellent dinner here last time in 2020 and they have given us a lovely menu from which to choose this year. Please see invite at the end of this newsletter - it is essential that you let me know your choices by **Friday 14th January**. We look forward to seeing you there.

Thursday 17th February -

7.30pm At The Market House, Castle Cary. A Presentation and Talk by Richard Rickett

Richard is co-editor of Beecraft Magazine and will talk about Beekeeping throughout the UK. One to come to.

Thursday 17th March

7.30pm At The Market House Castle Cary with Bridget Knutson

Bridget is a true artist when it comes to making items from hive products and will giving us an updated talk from two years ago, a practical demonstration and our participation in preparing beeswax and how to use it making a range of items from face cream to flowers

West of England Game Fair 26 – 27 March Showground Shepton Mallet

As usual we will be manning our stand at this really interesting event. Volunteers please.

Thursday 14th April

7.30 pm At The Market House Castle Cary with Maggie North of The Taunton Division

A hands-on talk and demonstration by a really interesting and knowledgeable person on what to look for and recognise in your hive in the coming months.

This will be particularly useful to beginners as well as to the more experienced

Saturday 30th April

EatCary Festival. An all-day event, back in Cary for the third time, where we take our gazebo and promote beekeeping. Volunteers needed, further details will follow nearer the date

A Date in May

An apiary visit to Jeremy Lee's Apiary. Jeremy has taken over the management of our new divisional apiary at Hook Valley and is an experienced beekeeper. The visit will be to his own apiary. Details to follow

Bath & West Show 2 - 4 June

Shepton Mallet Showground, As in previous years help will be needed in the SBKA marquee. Details to follow

A Date in June

A visit to the Shillington's Apiary at Quarr Farm Nr. Gillingham. Once again they have kindly agreed to host us on what is always an interesting and informative day. Details to follow

A Date in July

Our annual Safari starting with a visit to Jane Grimes apiary at Fifehead Magdalen followed by a visit to Richard Brain's apiary in Charlton Musgrove and concluding with a visit and for tea at Brian Martin's apiary in Bourton Details to follow.

A Date in August

An Apiary visit to our chairman Lionel Horler's Apiary. Details to follow

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 looks for. So, lots of entries please in our Honey Show!!

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



Southeast Somerset Division
Annual Dinner on 19th January 2022
At The Orchard Inn Galhampton
Sit Down at 7.00pm

Hello everybody,

Following an excellent meal here last time, in 2020, and where we were well looked after, I am pleased to present the menu for our 2022 dinner. All you have to do is decide whether you want 2 or 3 courses, make your choices and then email them to me **by Friday 14th January please**. Payment is individually on the night. Please let me know if you have any special dietary concerns or requirements.

This is a great opportunity to meet and chat to friends and other members in a warm and comfortable location which we take over for the evening.

Starters a choice of-

Cauliflower, Cheddar & Leek Soup (v) Served with crusty bread & Butter. (Gluten Free on request)

Smoked Haddock Pate Served with salad garnish and toasted flatbread. (Gluten Free on request)

Creamy Garlic & Spinach Mushrooms (v) Vegan on request) Served with ciabatta toast. (Gluten Free on request)

Breaded Chicken Goujons Served with blue cheese dip and salad

Mains a choice of-

Grilled Sea Bass fillet GF Served on roasted vegetables and sauté potatoes, topped with pesto and balsamic dressing

Chicken Breast GF Served on parmesan & chive mash and vegetables, topped with a bacon and leek sauce and fried serrano ham

Beef Bourguignon with dumplings, new potatoes and vegetables

Mushroom & Pepper Stroganoff (V) Vegan on request Served on a bed of rice

Desserts a choice of-

Lemon & Ginger Cheesecake Served with cream

Warm Apple & Plum Cake Served with custard

Sticky Toffee Pudding Served with ice cream

Malteser Caramel Crunch with cream

Tea & Coffee can be ordered separately over the bar

1 Course £18.95

2 Courses £23.95

Looking forward to seeing you there

Tony Johnstone

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