



# Newsletter February 2023

Committee members:

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

Welcome to our February Newsletter and a belated Happy New Year to you all. Tony Johnstone has been busy arranging an excellent programme of talks and visits. Please do take the time to look at the dates and come along. They are always interesting and there is always something to learn! If there is a topic that you would like to learn more about or somewhere that you think would be interesting to visit, then please let either Tony or myself know and we will do our best to include it in the programme.

As ever, if anyone needs more information or has a question to ask, please do not hesitate to contact me and I will put you in touch with someone who can help.

Anne Collyer, Divisional Secretary SESBKA

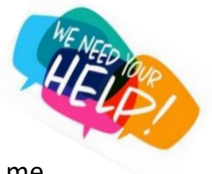
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## Lionel's February Bee Notes

For further information please contact Lionel: email [lhorer934@talktalk.net](mailto:lhorer934@talktalk.net)

I would like to wish you all a happy, healthy and prosperous new year.

This year we welcome fifteen new members to our beginners' class and we hope they will enjoy many years with us and their bees. We hope to include three visits for beginners through the summer to the Hook Valley apiary for hands-on beekeeping but we will require some helpers as we divide into groups to inspect the hives. We will be looking for some volunteers so please let me know if you are able to help.



We have now got a date for the SBKA Lecture Day, it's Saturday 11<sup>th</sup> February and it is live in the hall at Bridgwater. I can recommend this to be a very interesting and enjoyable day out. There is always a list of good speakers and this year some workshops where you can learn new things about beekeeping or brush up on things you may have let slip. The lectures this year range from some swarm control and queen rearing through food safety law to an update from Hollie Pufal on her research into the Somerset strain of EFB. There will also be trade stands to drool over. *(More details at end of Newsletter)*

Can I add a gentle reminder to anyone who has forgotten, your membership subs are now due for 2023 and could you please pay them before 11/02/23.

At our meeting on 19<sup>th</sup> January, Joe Bleasdale gave an interesting, though shortened, talk on how he manages his bees "Without Fuss or Chemicals". It didn't seem right to ask him to give us the full talk as we only numbered five members. I do wonder if we should bother arranging these evening talks if no one is interested. They do take a lot of organising to book the speaker and hire the hall etc. and this all costs our division money. What do members think?

# Southeast Somerset Beekeepers Association 2023 Events programme

**For further Information and to Volunteer Please Contact** Tony Johnstone [tjm67@hotmail.co.uk](mailto:tjm67@hotmail.co.uk), 07973341557

Please find below the February programme update. **PLEASE NOTE the date changes for February and March, apologies.** From a refreshment point of view, it would help if you can let me know that you will be coming to the meeting please. As ever, I am always looking for new ideas and hosts. All suggestions are welcome so please contact me. Additionally, there will be a number of practical sessions at our Apiary for beginners and others which will be publicised in advance.

## **Thursday 9th February @ 7.30pm (Please Note Change of Date from 7th February) At The Market House Castle Cary**

A demonstration and practical instruction on the making of wax products by Bridget Knutson.

Bridget will bring along wax and all the ingredients for us.

Part two of the really interesting meeting we had last year. Bridget is an expert on wax products and prize winner. She also a Honey Judge and active within the SBKA. The success of our Honey Show is not just about Honey but also about everything to do with Bees, Beekeeping and how we can use the products derived from their hard work, so please come along, learn, experiment and then enter in October.

## **Tuesday 28th February @ 7.30pm (Please Note Change of Date from 7th March) At The Market House Castle Cary**

A talk by Eleanor Burgess on how to prepare for the new season. Eleanor is a former National Bee Inspector who now lectures on hive management.

## **Tuesday 21st March @ 7.00pm At The Orchard Inn Galhampton** The SESBKA Annual Dinner Details and menu to follow

## **Tuesday 4th April @ 7.30pm At The Market House Castle Cary** A Talk by Catherine Fraser on Bee Pests and Diseases

Catherine is a member of the Somerton division and an expert on these subjects with a reputation for giving interesting and informative talks.

## **Saturday 13th May @ 2.30pm** An Apiary visit to Lionel Horler's apiary in North Barrow

Further details to follow

## **A Saturday in June** An Apiary Visit to Adam Morka's apiary in Bratton Seymour

Adam is a progressive beekeeper who has brought many interesting techniques with him from his native Poland. Further details to follow

## **A Saturday in July The SESBKA Annual Safari**

Geoff Blay has kindly agreed to facilitate our event which is planned to start at our own apiary at Hook Valley followed by a visit to James Butt's apiary in Milborne Wick where we can enjoy our picnic lunches and finally, to the Lattiford estate home of both John Wood and Brian Magor. Brenda Wood has kindly offered to serve tea and cakes.

Further details to follow

## **A Saturday in August @ 2.30pm** An Apiary Visit to Mat Phillips' apiary in Marston Magna

Mat currently has four colonies. Further details to follow

## **A Saturday in September @ 2.20pm** An Apiary visit to Pippa Shillington's apiary at Quarr Farm

Further details to follow

## **On A Date To Be Decided** A practical Honey Preparation Session

Geoff Blay has kindly offered to hold a practical session where members can learn the skills of preparing and bottling honey for our Honey Show with the aim of increasing both the number of entries and quality. Further details to follow

## **Saturday 14th October At The Market House Castle Cary** The SESBKA Honey Show

With set-up on Friday 13<sup>th</sup>

## **Thursday 16th November @ 7.00pm At The Market House Castle Cary** The SESBKA Annual General Meeting

## News from the Apiary

*Jeremy Lee, Apiary Manager*

After a couple of aborted attempts to get down to the bees earlier in the month (weather and frozen padlocks) Lionel and I finally managed a visit on 22<sup>nd</sup> January. Pleased to say that after 20 inches of rain since 1st November, 10 days of sub-freezing conditions in December for 10 days (-14 one night) followed by big storms and the latest freeze up, the only thing that had fallen over was the camera. We hefted the hives and all but one were pretty heavy, to which we added some fondant over the crown board to replace the stuff they had guzzled. Not a bad result but realise there is a lot of weather to come over the next few months!! At least the days are starting to lengthen.

Through Lionel's 'brokerage', we have been gifted a huge amount of kit from a retiring beekeeper at Carymore Environmental Centre along with a number of colonies. The last collection takes place on Saturday, weather permitting, and will be safely stored at The Apiary. When the weather warms up a bit, I am hoping we can get a working party one weekend to get it all cleaned up and fit for the forthcoming season. I have secured a gas Burco boiler (for outside use) so the tea should flow.

## Communication

In addition to our Division Newsletters, information about what's happening within the bee world at division, county and national levels can be found via the following BBKA websites (there is a wealth of information at other sites as well):

SESBKA Division Page [somesetbeekeepers.org.uk/south-east.html](http://somesetbeekeepers.org.uk/south-east.html)

Details of Beginners Course, past copies of newsletters and diary of events

Email: [amcollyer838@gmail.com](mailto:amcollyer838@gmail.com)

Somerset BKA [somesetbeekeepers.org.uk](http://somesetbeekeepers.org.uk)

Details of on-line lectures, courses, county events and full calendar of events within the county. (You can also access recordings of previous lectures [somesetbeekeepers.org.uk/lecture-recordings](http://somesetbeekeepers.org.uk/lecture-recordings))

British Beekeepers' Association [bbka.org.uk](http://bbka.org.uk)

National events, gift shop, exam modules, national conventions and lots more!



The SESBKA also has a WhatsApp Group: An ideal tool for members to get answers to questions quickly, pass on information etc. If you would like to join the group please email/text/WhatsApp ([amcollyer838@gmail.com](mailto:amcollyer838@gmail.com) or 07803 243643) with your permission to use your mobile number.



BBwear are currently offering 15% off their polycotton suits

Diane Sleigh 'The Bee Depot' (nr Frome) stocks BBwear full suits with fencing style hood and can match this offer on her current stock of polycotton suits - 41 suits in denim, biscuit, sage, stone and grey in sizes ranging from small - xxl.

Available sizes, colours and Deluxe/Basic suit choices are available to view on her website [www.thebeedepot.com](http://www.thebeedepot.com) or please give Diane a call for advice on 07879 811967.

Clean suits available for members to try on for size, all purchased suits are new, not tried on by anyone else.

## Walnut, Date & Honey Cake

(From BBC Good Food)



### Ingredients

225g self-raising flour	2 eggs, beaten
½ tsp ground cinnamon	3 tbsp clear honey
175g softened butter	100g light muscovado sugar
2 medium, ripe bananas, about 250g total weight in their skins	50g pack walnut pieces
100g stoned dates	



### Method

#### STEP 1

Preheat the oven to 160C/Gas 3/fan oven 140C. Line the base and long sides of a 900g/2lb loaf tin with greaseproof paper, buttering the tin and paper.

#### STEP 2

Tip the flour, cinnamon, butter, sugar, 2 tablespoons of the honey and the eggs into a large mixing bowl. Mash the bananas and chop the dates (kitchen scissors are easiest for this) and add to the bowl. Beat the mixture for 2-3 minutes, using a wooden spoon or hand-held mixer, until well blended.

#### STEP 3

Spoon into the prepared tin and level the top. Scatter the walnut pieces over. Bake for 1 hour, then lightly press the top – it will feel firm if cooked. If not, bake for a further 10 minutes.

#### STEP 4

Cool for 15 minutes, then lift out of the tin using the paper. When cold, drizzle the remaining honey over. Cut into thick slices.

# BOOK NOW!



Friday 21 - Saturday 22 – Sunday 23 April 2023

Harper Adams University, Shropshire, TF10 8NB

Lectures, Workshops and Seminars covering a wide range of practical and scientific topics, directed at all levels of experience, presented by leading experts

## Bumper Trade Show Saturday 22<sup>nd</sup>

**Speakers and Tutors include:** Randy Oliver (virtually), Samuel Ramsey (virtually), Marin Anastasov, Martin Bencsik, Shirley & Richard Bond, Giles Budge, Stephen Case-Green, Julie Coleman, Michael Collier, Lynfa Davies, Stephen Fleming, Mike Garratt, Fani Hatjina, John Hendrie, Luke & Suzie Hutchinson, Lynne Ingram, Angela Kirk, Stephen Martin, Jane Medwell, Jenny Morgan, Chris Park, Tom Pope, Sara Robb, Anne Rowberry, Debbie Smith, Victoria Soroker, Sean Stephenson, Oliver St. John, Jane Stout, Jim & Val Vivian-Griffiths, Alison Wakeman and more.....

For further information, **and to book** from 30<sup>th</sup> January

see the Spring Convention pages of [www.bbka.org.uk](http://www.bbka.org.uk)

# Somerset Beekeepers Association Lecture Day

[Saturday, 11 February at The Canalside Conference Centre, Marsh Lane, Bridgwater, TA6 6LQ.](#)

PhD candidate Hollie Pufal will talk about her research into the Somerset strain of European foul brood (EFB), which is a persistent threat to honey bees in the county. Hollie is partly sponsored by Somerset BKA and will outline how local beekeepers can get involved in this work.

**The Lecture Day programme includes speakers, workshops, and a trade hall in a modern conference centre with ample parking and refreshments.**

**[Tickets cost: £8.00 and include two teas/coffees. A general admission ticket is required to attend any of the workshops. Buy now on Eventbrite.](#)**

## Lectures:

- **Vertical Swarm Control & Simple Queen Raising:** *Dan Basterfield*
- **Food Safety Law and how it applies to beekeepers:** *Andy Pedley*
- **Research into the Somerset strain of European foul brood:** *Hollie Pufal*

**Workshops - places are going quickly: choose one morning and one afternoon workshop.**

- **Becoming a bee detective:** *Simon Jones*
- **Introduction to microscopy: The external anatomy of a bee:** *Bridget Knutson*
- **Towards treatment-free beekeeping:** *Alan and Tricia Nelson*
- **Honey ferments:** *Angie Kirk*

## Trade hall:

- **David Pearce beekeeping equipment** - *make sure you're ready for the coming season!*
- **Northern Bee Books** - *the largest beekeeper book stockist*
- **The Bee Shop** - *specialising in great value bee suits*
- **Ezeebeevac** - *catch those swarms with a portable bee vacuum!*
- **Asian hornet awareness with local AHATs**
- **Honey Authenticity Network UK (HAN UK)**

Plus, a great raffle with heaps of beekeeping prizes and there will be plenty of bee chat!

## Refreshments:

- **A selection of sandwich platters are available to pre-order** from the venue by 3 February. All options can be made to accommodate individual dietary requirement alternatives. Please advise when ordering [info@canalside.co.uk](mailto:info@canalside.co.uk)
- £6.30 Ham & Salad Sandwiches, Bag of Crisps, Fruit (individually packaged). Pay on arrival at desk.
- £6.30 Egg & Chive Sandwiches, Bag of Crisps, Fruit (individually packaged). Pay on arrival at desk.
- £6.30 Cheese & Pickle Sandwiches, Bag of Crisps, Fruit (individually packaged). Pay on arrival at desk.
- £6.30 Tuna & Sweetcorn Sandwiches, Bag of Crisps, Fruit (individually packaged). Pay on arrival at desk.
- £7 (VEGAN) Falafel Salad Wrap, Bag of Crisps, Fruit (individually packaged). Pay on arrival at front desk.
- Drinks, homemade soup and rolls and a selection of cakes will be available to purchase during lunch and breaktimes\*
- Bring your own pack lunch!

**The programme is subject to change.**

**Tickets cost: £8.00 and include two teas/coffees.**

**A general admission ticket is required to attend any of the workshops.**

**[Buy now on Eventbrite.](#)**

**We look forward to meeting beekeepers from near and far - beekeeping friends are very welcome!**

**Anne and Lynne, Somerset BKA co-events officers**

## BBKA News

The attached document features all the additional training courses being offered for 2023 which can now be purchased on the BBKA Web Shop by following this link:

<https://www.bbka.org.uk/pages/shop/department/training-courses>

Please direct any queries to: Sarah Snelson Deputy Manager/Examinations Officer at [sarah.snelson@bbka.org.uk](mailto:sarah.snelson@bbka.org.uk)