



# Newsletter June 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 June Newsletter. As ever, plenty of news and some changes to the previously advertised programme of events so please read carefully! We are delighted to welcome several new members this month and we wish them every success with their beekeeping and look forward to meeting everyone during the summer.

Anne Collyer, Divisional Secretary SESBKA

[amcollyer838@gmail.com](mailto:amcollyer838@gmail.com) 07803 243643 Presscombe, Shepton Montague, Wincanton, BA9 8JG

## Lionel's June Bee Notes

For further information please contact Lionel: email [lhorler934@talktalk.net](mailto:lhorler934@talktalk.net)

We must all thank Jeremy Lee for a very informative apiary meeting on May 14<sup>th</sup>.



17 members attended including many beginners who were invited to stand close to the action while Jeremy pointed out queen, eggs, larva etc.



We were able to look at some records he gets via his computer from the electronics wired up to the hives. This records temperature, humidity and weight of the hive and we could see, for instance, how much nectar has been brought in during a given period. There was also a spike in the graph when the bees swarmed.

I thought it was clever of Jeremy to organise a colony to swarm just before we all arrived but unfortunately the swarm left its' primary settling place before he had time to demonstrate collecting it!!. (Thank you also to Jane Grimes for providing photos.)

The Hook Valley apiary is now in full swing with several nucs being prepared for the members looking for bees. With luck the first nucs will be available in 2-3 weeks' time.

The Bath and West show is on 2<sup>nd</sup> 3<sup>rd</sup> and 4<sup>th</sup> June. As usual SBKA will have a stand in the Bee and Honey tent, so we hope to see lots of members. Thanks to all who have offered to help out for half a day in return for their free entry.

We have a new attraction on our stand this year, we have a brand-new binocular compound microscope, donated by Brunel Microscopes, which we intend to sell after the show to the highest bidder in a blind auction. Bids can be put in the box on the stand or sent to the SBKA secretary before 5<sup>th</sup> June when the winner will be announced.

# Southeast Somerset Beekeepers Association

## 2022 Events programme

For further information please contact Tony Johnstone [tmj67@hotmail.co.uk](mailto:tmj67@hotmail.co.uk), 07973341557

Hello everybody,

As usual the June update contains a large number of changes and additions including details of our Bee Safari together with details of additional events we are going to and where we will need volunteers to man our pitch, half or all day, so please let me know how you can help.

Our host members take a lot of trouble to ensure we have a worthwhile visit so please come along and support them.

### **Thursday 2<sup>nd</sup> to Saturday 4<sup>th</sup> June Bath & West Show Shepton Mallet Showground**

As in previous years help will be needed in the SBKA marquee. Would anybody who is willing to help, whole day or half day, please contact Suzy Perkins at [apicrepe.tengore@talktalk.net](mailto:apicrepe.tengore@talktalk.net)

### **Saturday 11<sup>th</sup> June @ 2.30pm A visit to James Butt's Apiary Brown's Farm Cottage, Milborne Wick, DT9 4PW**

It's only a small hamlet, however, James will put out signs for us. James is a relatively new member who has been keeping bees for some time and who, by not being afraid to experiment, has had great success. This promises to be a really interesting visit. Refreshments afterwards

## **SUNDAY 2<sup>ND</sup> JULY- OUR ANNUAL BEE SAFARI**

**Eleanor Burgess, a National Bee Inspector, has kindly agreed to be our facilitator for the day**

Set out below is the day's programme and location addresses. It is essential that you let me know that you are participating and whether it is for all day or for just part of the day.

Last year we had our lunch break at Teals Farm Shop, just off the A303 at South Cadbury where they provided excellent pre-ordered packed lunches. Although it would mean a detour this year it is an ideal and comfortable location for lunch. Again, please let me know if you are interested in doing this.

**10.00am Start With Richard & Celia Brain Glenbrook, Rectory Lane, Charlton Musgrove, BA9 8ET**  
**what3words location /// sped.condiment.uniform**

Richard's bungalow is on the corner of the Rectory Lane and the B3081 about 1 mile from the Hunters Lodge travelling towards Bruton. Park on Rectory Lane

**Followed By A Visit to Jane Grimes' Apiary The Chapel, Fifehead Magdalene, SP8 5SL**

**what3words location ///modest.activates.disengage**

From the A30 follow the road down towards Fifehead Magdalene after a righthand bend, there is a layby on the left, Jane's house is on the right. Parking is on the road.

### **Lunch Break**

Teals Menu- Pre-Ordered and paid for on the day (Please let Tony have your orders in good time!)

Cheddar & Gammon Ploughman's Box £10.00

Buddha Bowl £8.00- contents vary but comprising for example: beans, rice, humous, salad leaves, pickled vegetables and a dressing

Deli Salad Box £8.00- contents vary but comprising for example: roasted aubergine, chickpeas, red pepper, spinach, harissa yogurt dressing, almonds or egg noodle salad with broccoli, cavolo nero and spicy coriander dressing

Dahl Pasty £6.00

Lemonade or Ginger Beer £3.00

Or your choices from their self-service counter plus teas & coffee

**Finally, to Brian Martins Apiary Randalls Barn, Old Pound Court, Bourton, SP8 5ST**

**what3words Location ///irrigate.losses.wiring**

Travelling from the A303/B3081 junction, Old Pound Court is 100 metres on the left from the Church on the right. This is a cul-de-sac so please do not obstruct neighbouring gateways when parking

Brian and his wife have kindly invited us for tea so it is essential I know names and numbers please.

**Sunday 10<sup>th</sup> July at 2.30pm- The Grand Opening Of Our Divisional Apiary**

We are planning to hold an open day at our new Apiary which is now up and running thanks to the work Jeremy Lee has put in together with Lionel and many others  
Details to follow

**A Date In August to be confirmed at 7.30pm At The Market House Castle Cary**

A talk on Varroa Control the choices available and how to apply them  
Details to follow

**Monday 29<sup>th</sup> August Fun In The Field, Fairfield, Castle Cary- 12pm set-up to 6.00pm**

A repeat of last year's successful event for us to promote beekeeping and sell honey  
**Volunteers needed**, please contact me

**Sunday 11<sup>th</sup> September-**

**Yarlington Fair, Yarlington House, BA9 8DY**

Once again, we will be taking our gazebo along to promote beekeeping and to sell honey 9.30am set-up until 4.00pm

**Volunteers needed**, half or all day, please contact me

**Tuesday 13<sup>th</sup> 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 22<sup>nd</sup> October Our Annual Honey Show At The Market House Castle Cary**

Set-up on Friday 21<sup>st</sup> Details to follow

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



**Chocolate Honey Cake**

I came across this recipe in a folder kindly lent to me by Tony. It was sent in some years ago by Xandra Leslie who used to live at Charlton Musgrove and whom I am sure will be remembered by many of you.  
Instructions are brief!

**Ingredients:**

¼ lb margarine	1 ½ cups of flour
1 cup of milk	¾ cups sugar
1 tablespoon honey	1 heaped tablespoon cocoa
	1 level teaspoon each of baking powder and bicarb of soda

**Method:**

1. Melt margarine, milk and honey together and bring to the boil
2. Sift dry ingredients together and to the margarine, milk and honey.
3. Bake in a moderate oven for approx. ¾ hour.
4. Leave to cool in tin before turning out.

Enjoy!