



# Newsletter June 2023

Committee members:

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



Welcome to our June Newsletter and at last the sun is out (as I write this!). It was good to see so many of you, plus some new faces, at Lionel's apiary visit in May. He bravely handed over the hive inspections to us all to have a go and it was very interesting to compare the different hives and see how even within the same apiary each hive presents its own set of challenges! A very informative afternoon and many thanks to Lionel.



There have been several reports of swarms via the WhatsApp group and thank you to all those who have been out to help. I find it magical to watch the bees walk quietly up into the skep ready to be taken off to their new home. It is also an ideal opportunity to chat to members of the public about bees and the fascinating life they lead as well as the importance of all pollinators and the types of plants and habitats necessary for their survival. It's no good just keeping bees if there is not a good food supply for them!

Thank you also to those who helped at the Climate Fair in Wincanton. Tony reports that the stand attracted a lot of interest and would be worth doing again next year.

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 June Bee Notes

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

We are well into the swarming season. I think the cold and wet weather of a month ago held the bees inside and they were getting frustrated, and so as soon as the weather changed, they expanded quickly and hence all the swarming now.

I expect Jeremy Lee, our apiary manager, will report on things at Hook Valley but I am very relieved to report that some nucs have been started and hopefully there are more to come, so if the beginners can just wait a few weeks longer they should be able to collect their bees. I have a list of members who would like bees but if you think you may not be on the list just sent me a message.

I hope you are all watching your Asian Hornet traps and have downloaded the free Asian Hornet app. You can then send a photo to the NBU for confirmation and if confirmed it can be followed up.



We need six volunteers!! This is a new exercise organised by Hollie Pufal. Hollie is studying for her PhD at Newcastle University (she gave us an update at the February Lecture Day) and is looking into this strain of EFB which we have in Somerset and can't seem to eradicate. Hollie is part funded by that extra £2 which you all kindly add to your SBKA subscription. She is asking for six people who when they catch a swarm, take a sample of bees at three different times through the year and another two samples from a nearby colony so that she can work out if this is a way that disease is spread. All the equipment and instructions are supplied together with a large envelope to return the samples to her. All personal information is anonymised but individuals will get their own results.

As we asked Hollie to undertake this, I think we should fully support her. Each SBKA division has been invited to take part.

For more information about European Foulbrood please log in to BeeBase and follow the link [nationalbeeunit.com/diseases-and-pests/foulbroods-notifiable/how-to-spot-european-foul-brood/](https://nationalbeeunit.com/diseases-and-pests/foulbroods-notifiable/how-to-spot-european-foul-brood/)

# 2023 Programme Update

Tony Johnstone, Events Secretary [tmj67@hotmail.co.uk](mailto:tmj67@hotmail.co.uk) Tel: 07973341557

Hello Everybody,

Please find below the June programme update. As ever, I am always looking for new ideas and hosts and volunteers. All suggestions are welcome so please contact me.

## Saturday 17<sup>th</sup> June. Meet at 2.15 for a 2.30pm start

**An Apiary Visit to Adam Morka's apiary in Bratton Seymour.**

**Using the A371 turn right if travelling from Castle Cary, or left from Wincanton at the Bratton Seymour cross roads into Gibbet Road. Take first right into a private drive, signposted BEES. Carry on down keeping left at bottom to park.**

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

## Saturday 15<sup>th</sup> July Commencing @ 10.00am. 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. Simon a local resident former gamekeeper and conservationist has promised to give us a talk on his work. 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.

## Saturday 12<sup>th</sup> August @ 2.30pm An Apiary Visit to Mat Phillips' apiary in Marston Magna

Matt currently has four colonies. Further details to follow.

## Sunday 27<sup>th</sup> August. 12.00pm to 6.00pm (Set-up 11.00am) Fun-In-The-Field, Fairfield, Castle Cary

A fun day for all the family, organised by local organisations and charities, to raise funds for the benefit of local charities, including ourselves.

This is the third very successful event where again we can take our gazebo, and fulfil our obligation to promote beekeeping, and also sell our honey.

**Two teams of volunteers needed please.** One to set up and one to pack-up. Please contact me.

## 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 Honey Show Refresher Day 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 14<sup>th</sup> October At The Market House Castle Cary The SESBKA Honey Show With set-up on Friday 13<sup>th</sup>

## Thursday 16<sup>th</sup> November @ 7.00pm At The Market House Castle Cary The SESBKA Annual General Meeting

# SESBKA Honey Show Saturday 14<sup>th</sup> October 2023



The schedule and entry forms will be circulated soon but it is never too early to start preparing! There will be an additional novice class in the honey section as well as the traditional honey classes open to all. There are classes for jams, jellies, preserves and chutneys plus handicraft and wax product classes. The children's classes proved popular last year so once again we will be encouraging the younger generation to have a go at painting, cake making, handicraft and photography. Entry is free and everyone is welcome to come and have a go.



# News from the Apiary

Jeremy Lee, Apiary Manager

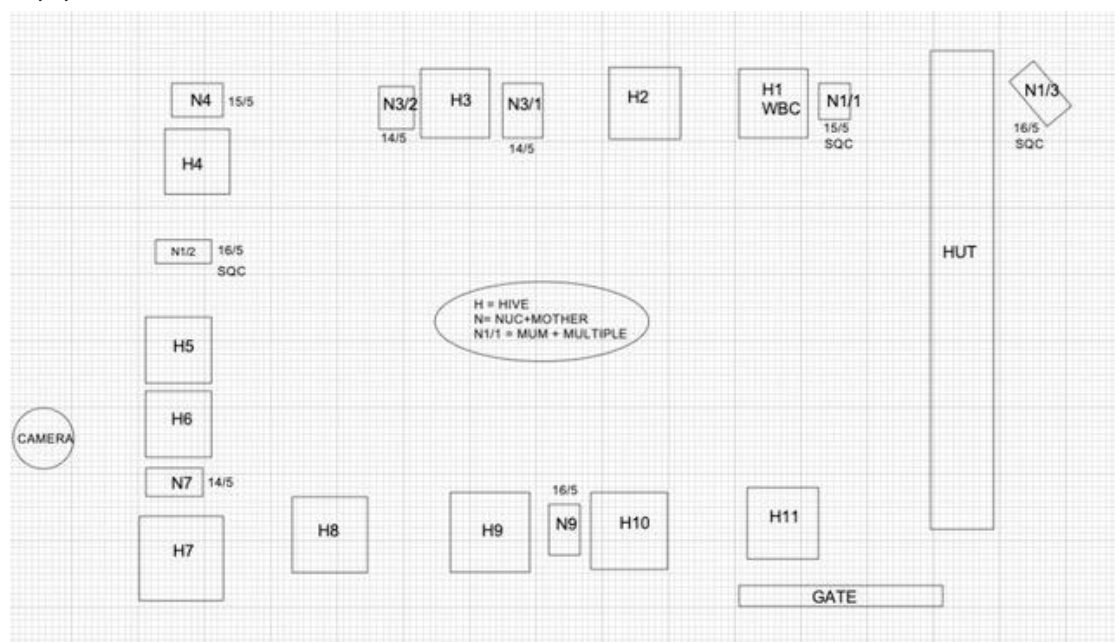
What a difference a month can make. I was pretty disheartened by what I saw in April but as usual the little darlings once again have taken us by surprise. Once the spring decided to take hold earlier in the month, it appeared that Mount Everest had appeared in Wincanton as the colonies quite literally exploded.



After a bit of panic and realisation that we were short on supers etc, Lionel, James Butt and Brian Magor rode to the rescue and we have managed to get on top of things. Jeremy and Anne Collyer also put their hands to the pump and knocked up eight supers plus frames and foundation. We should now be ready for whatever the girls throw at us! As of today, (22<sup>nd</sup> May), we have made 8 splits (two hives more than once) and have introduced virgin queens bred by Brian to three hives - one to replace a very grotty young lady and the other two replacing queens that just weren't 'doing'. It goes against

every instinct dispatching a big healthy queen from a thriving colony but keeping those genetics in the area does nobody any favours. If this weather stays fair and the girls get to mate properly, I would like to think that a good percentage of the aforementioned nucs will be available to newcomers/those that want by the back end of June. We will make further splits but we also have one eye on getting the best genetics into the stock to proliferate the following years.

Site plan as of 22/5/23



Now the evenings are warm, the pressure to get things done on weekends when the weather is favourable is off although we will need extra volunteers going forwards. We have agreed to sell some honey to our landlords which will generate welcome income for the project. Nothing is cheap anymore and we have to factor in the capital spent this season along with the cost of treatments and improving the gene pool. It is a really peaceful spot when the weather is nice and if re-queening the grotty hive is successful, those few bees that liked to give a more than enthusiastic welcome on arrival will soon be a thing of the past.

*If you can offer any help at the apiary at any time then please contact Jeremy at [jgwlee@me.com](mailto:jgwlee@me.com) or via the WhatsApp group*

## Pan Fried Turkey Escalopes

### Ingredients

4 small turkey breasts about 120 g each (chicken or duck also works well)  
2 tbsps flour,  
Salt and pepper



½ teaspoon of cumin (optional)  
1 egg  
Breadcrumbs for coating.  
2 tbsp margarine  
4 large shallots thinly sliced  
1 garlic clove crushed  
2 tbsp clear honey  
grated rind and juice of 1 orange  
grated rind and juice of 1 lemon  
pepper to taste

### Instructions

1. Place the turkey between sheets of plastic wrap and pound them to flatten to about 5 mm thickness. Coat in flour seasoned with salt and pepper and cumin, egg and breadcrumbs. Set aside.
2. Melt the margarine in a large frying pan, add the shallots and garlic, and cook, stirring, for 2–3 minutes or until softened but not brown. Remove the shallots and garlic from the pan with a slotted spoon and set aside.
3. Place the turkey escalopes in the pan, in a single layer, and fry them for 2–3 minutes on each side.
4. Mix the honey with the rind and juice of the orange and lemon. Remove the turkey escalopes from the pan and keep hot. Pour the honey mixture into the pan, return the shallots and garlic, and add pepper. Bring to a boil and cook for about 2 minutes, stirring constantly.
5. Place turkey escalopes on 4 plates and spoon over citrus honey sauce. New potatoes and French beans go well with these.

## BBKA News

Have you heard any beekeeping conversations this year about the high numbers of winter losses? We're curious to know if the 2022/3 winter really was worse than normal but need your help!

Could you please take a few minutes to complete this short, anonymous questionnaire. The questionnaire will remain open until Sunday June 18th

<https://forms.gle/rkCWaqb39fEnQzfM6>

We look forward to sharing the results with you

Best regards

Diane Drinkwater

Chair, BBKA