



Newsletter March 2021

Committee members: Ken Jeanes (President), Dennis White (Chair), Lionel Horler (Vice Chair), Richard Harris (Treasurer), Anne Collyer (Secretary), Jane Jeanes (SBKA Delegate), Tony Johnstone (Programme Secretary), Guy Clothier, Adam Morka, John Wood.

Welcome to the March newsletter. At last Spring is definitely in the air with bees buzzing and lambs gambling in the fields. If you have any ideas or items for inclusion in the next issue then please let me know. These can be bee keeping experiences (good or bad!), photos, items for sale or wanted, etc, etc. All ideas welcome!

With best wishes, Anne Collyer, Divisional Secretary SESBKA

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Lionel Horler has again been very busy and has put together the following requests. If you can help in any way then please contact him lorler934@talktalk.net

MENTORS



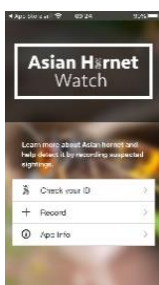
We need some volunteers to act as mentors for some of our beginners, the areas we need to cover are; Batcombe, North Cadbury, Castle Cary x 3 and Bruton. If you think you can help in any of these areas please contact Lionel for more details

ASIAN HORNET

Now is the time to put out your Asian Hornet traps to attract any queens which could be emerging about now. A type of trap which works well is the honey jar with a wick through the lid into the bait and the hornet sucks the wick. The wick can be something like kitchen roll, and the bait can be something sweet such as a jam solution, beer, white wine etc but **not** sugar solution or honey.



Somerset Beekeepers' Association



These are monitoring traps, so you put it somewhere it can be seen easily and you just watch to see if the Asian Hornet comes to take the bait, then you take a photo and send it via your AH phone app to the non-native secretariat.

QUEEN REARING

Is anyone interested in this? We now have a member who can teach us how to rear our own queens. Numbers may have to be restricted but if you are interested, get in touch.

BEES AND EQUIPMENT

We would like to make a list of members who have bees or equipment for sale and also a list of those who are looking to buy bees or equipment and then we can match the two. Again, if interested please get in touch.

FOR SALE:

Empty National Hive. One complete National Hive in Cedar, comprising: Stand, Mesh Floor, Brood Box, Queen Excluder, 3 Supers, Crown Board and Gable Roof. All fairly new (mainly 1 season only). For Sale at £125. Collection from Marston Magna. Contact ra.harris154@gmail.com

Lionel's March Bee Notes



Did you know among the other wonderful things our bees can do is that they can smell with their feet!! I often wondered why a bee has got no nose.

I had a quick look at my hives in February, [I only lift the roof] as this is just the time when the bees are flying but not able to collect stores, if their stores are getting low, they could starve. I found that most of the bees had taken the fondant I gave them in January so I was able to top them up again.

I look forward to the end of March or the beginning of April when the temperature should be about 15°C [shirt sleeve weather]. I can then really check through the hives and they should be bringing in lots of nectar and pollen

Lemon Cheesecake with Yoghurt and Honey

- 175g crushed digestive biscuits
- 75gm melted butter
- 25gm demerara sugar
- 200gm full fat soft cheese*
- 4 tbsp honey
- 150gm Greek Style plain yoghurt
- Juice and zest of 2 lemons
- 1 x 142ml pot of fresh double cream



Recipe
Corner

**Anne's note: Last time I made this I used 'La Fresca Margarita', an organic soft cheese made at Feltham's Farm, Horsington -scrumptious!*

1. Lightly grease the base of a 20cm round loose bottomed cake tin. Combine the biscuit crumbs, butter and sugar. Press mixture evenly over the base of the tin and leave in the fridge to chill while preparing the cheesecake topping.
2. Put the soft cheese, yoghurt and honey into a bowl and beat well until mixture is thoroughly combined. Stir in the lemon juice and zest.
3. Add the cream and continue whisking until the mixture becomes the consistency of whipped cream.
4. Pour the mixture over the biscuit base and leave in the fridge for at least 4 hours or overnight.
5. Transfer to serving plate and decorate with shavings of lemon zest or seasonal fruit.

2021 Event Programme

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

Dates for your diaries (all tbc and subject to Covid regulations in place at the time):
The planned event on **Tuesday 23rd March** has been cancelled and lockdown prevents us from doing anything in April

Saturday 1st May- All Day- Castle Cary Eat Festival.

From the details I have just received from the organisers it seems as if this will still take place. This was a really successful and enjoyable day in 2019 and volunteers are needed to man our gazebo.

Saturday 22nd May @2.30 pm

An Apiary Visit Hosted by Adam Morka at his Apiary in Bratton Seymour

Adam is relatively new member but with beekeeping experience and with lots to see. Full details and location address to follow.

Saturday 5th June @ 2.30pm

An Apiary Visit Hosted by Jeremy and Anne Collyer at their Apiary in Shepton Montague

Jeremy and Anne are also relatively new members (Anne is our Secretary) and novice beekeepers with 3 hives. Further details and location address to follow.

July- Date to be Agreed

This year's Safari will be led by Geoff Blay starting with Theresa Hallett's apiary in North Cadbury followed by a visit to one of Geoff's apiaries, ending at John Wood's apiary in Lattiford so this will be a really interesting day.

As we have been deprived of our annual dinner, we hope hold a BBQ or similar to round off the day.

August/September

Apiary visits are planned and I hope to find volunteers. Please let me know if you would be willing to host a visit.

Saturday 30 October- All Day- The SESBKA Honey Show at the Market House with set-up on Friday evening