



Newsletter November 2023

Committee members:

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

Dear All

Welcome to our November Newsletter. Thank you to everyone who came along and entered/helped and supported our Honey Show in October. It was a successful day and lots of interest generated. The full list of class winners is on page 3 of this newsletter.

With the bees preparing for the winter months now is the time to make sure that all maintenance needed, surplus frames/hives/equipment cleaned and stored away etc. is completed. Tony has started to put together a really interesting programme for next year so please make a note of the dates in your diaries. More details will be added as we go through the 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.

I look forward to seeing you at the AGM

Regards Anne Collyer, Divisional Secretary SESBKA

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Lionel's November Bee Notes

For further information please contact Lionel: email lhorler934@talktalk.net

This month we say goodbye to our President Tina Harley who is leaving us for pastures new. We wish her good luck for the future in her new abode which will be closer to her family. She has been a great encouragement to me as chairman and I know other members will have cause to be thankful for her help in the past. She has been a member of the South East Division for over twenty years and has served for some time as our Treasurer.

If you have decided your bees still need feed, you will now be feeding fondant which can be placed on top of the frames, you may need to use a shallow eke or you may get away with putting it over the hole in the crown board and use the space provided by the batten in the roof. Anyway, try to leave as little vain [unnecessary] space as possible. This will help the bees to keep the hive at the correct temperature.

The Asian Hornet situation seems to be calming down this week with fewer potential sightings being recorded. The total number of nests found this year to date is 70 in 50 different locations. Thank goodness no more have been found near us. During November any Asian Hornets will be hibernating mated queens so there is no point leaving your traps out, you need to start monitoring again in the spring when the queens start flying again. I now have a supply of suterra, the bait for your traps, and also a few more traps if anyone can use them. Also, I would like to expand our Asian Hornet team so if you would like to join us, please contact me at lhorler934@talktalk.net or phone 07894039933.

New Apiary Sites

The following have offered space on their land for anyone wishing to site hives. Please contact them direct for more details if you are interested

Tom Todd, Horsington, 07932 958533

Linda and Paul Brown, Lovington, 07961 445632

2023 Programme Update

Tony Johnstone, Events Secretary tmj67@hotmail.co.uk Tel: 07973341557

Hello Everybody,

I am starting to put together our Programme for 2024. In view of possible bad weather again interfering there will not be a meeting in January 2024. As usual I would appreciate any members who are willing to host an apiary visit to let me know please. We traditionally hold apiary visits on a Saturday, however, how about a mid-week visit?- please let me know if you are interested.

Thursday 16th November 2023 At the Market House Castle Cary @ 7.00pm

The Southeast Somerset Division AGM

Followed by a talk by Stewart Gould.

2024 Dates

Thursday 22 February 2024 At the Market House Castle Cary @ 7.30pm

A talk by Lynne Ingram on Honey Fraud and adulteration.

Lynne who is a member of the Taunton Division is a knowledgeable speaker who has visited us before. This is a really interesting and controversial subject which is of interest to us all.

Thursday 7th March 2024 At the Market House Castle Cary @ 7.00pm

A talk by Marin Anastasov

In addition to being a beekeeper Marin is an academic specialising in sustainable food production and welfare of bees. Google his name for further information about him. The subject of the talk will be announced nearer the date.

On a Date in March and location to be announced The SESBKA Annual Dinner.

Thursday 18th April 2024 At the Market House Castle Cary @ 7.00pm

A Talk by Stephen Fleming co-editor of BeeCraft Magazine. His co-editor Richard Rickett spoke to us last year. The subject of Richard's talk will be on Drone Congregation Areas.

Saturday 11th May An Apiary Visit to Jeremy and Anne Collyer Shepton Montague

Details to follow

On a Date in June An Apiary Visit to Brian Magor's Apiary in Lattiford.

Brian has so much to see that we ran out of time during the Safari in July! Brian would like to include Queen Rearing in the afternoon's programme.

On a Date in July Our Annual safari. Details to follow.

On a Date in August. An Apiary Visit. Location to be announced.

On A Date in September. A pre- honey show refresher session. Details to follow.

Either the 14th or 21st October. At the Market House Castle Cary. The SESBKA Honey Show.

Thursday 14th November. At The Market House Castle Cary. The SESBKA Annual General Meeting.



SESBKA Honey Show Results 2023

CLASS		1st (4 points)	2nd (3 Points)	3rd (2 Points)	Highly Commended (1 Point)
A	Two jars light clear run honey	K & J Jeanes	Guy Clothier		
B	Two jars medium clear run honey	James Butt	Jeremy Collyer	K & J Jeanes	Guy Clothier
C	Two jars dark clear run honey	K & J Jeanes			
D	Two jars naturally granulated honey	K & J Jeanes			
E	Two jars soft set (creamed) honey	James Butt	Richard Brain		Lionel Horler
F	Novice One jar clear run honey	James Butt			
G	Novice one jar soft set (creamed) honey	James Butt	Theresa Hallett		
H	One shallow frame suitable for extracting	K & J Jeanes	Guy Clothier		
I	Two cartons of cut comb	K & J Jeanes			
J	One piece of beeswax	K & J Jeanes	Guy Clothier	Theresa Hallett	Jeremy Collyer
K	Five 1 oz cakes beeswax	K & J Jeanes	Jeremy Collyer	Richard Brain	
L	Two molded beeswax candles	Jeremy Collyer	Pat Coleman	K & J Jeanes	James Butt
M	Honey Fruit Cake	Pat Coleman	K & J Jeanes	Richard Brain	
N	Honey Sponge	Anne Collyer	K & J Jeanes		
O	Six Honey cinnamon biscuits	Anne Collyer			
P	Six small cakes	Anne Collyer	Richard Brain		
Q	One jar jam, jelly or preseve	Jeremy Collyer	Anne Collyer		
R	One jar of chutmey	K & J Jeanes	Jeremy Collyer	Anne Collyer	
S	Six pieces of fudge	Jeremy Collyer			K & J Jeanes
T	One bottle of mead	Guy Clothier	Theresa Hallett		
U	Any handicraft item with beekeeping theme	Richard Brain			
V	Wax flowers	James Butt	Jan Holley	Nicky Bolton Lionel Horler	Robert Oram Sandra Oram
W	Any homemade item pertaining to beekeeping	Jeremy Collyer	Guy Clothier	K & J Jeanes	
X	Homemade item using hive products eg polishes	K & J Jeanes	Richard Brain	Lionel Horler	
Y	Homemade item using hive products eg cosmetics	K & J Jeanes	Jan Holley		
Z	Single photograph pertaing to beekeeping	Jeremy Collyer	Richard Brain		
ZZ	Skep	Jeremy Collyer	Guy Clothier		
Children's Classes					
aa	Drawing or painting pertaining to beekeeping				
bb	Craft item pertaining to beekeeping	Charlie Beasley	Connie Beasley		
cc	Photograph of a bee				
dd	4 small decorated cakes	Connie Beasley	Charlie Beasley		

News from the Apiary

Jeremy Lee, Apiary Manager

Jeremy will give a full report at the AGM but if you can offer any help at the apiary at any time then please contact Jeremy at igwlee@me.com or via the WhatsApp group

Beginners Course 2024



Lionel will once again be running a Beginners Course at Ansford Academy starting Tuesday 9th January 2024 at Ansford Academy 7pm - 9pm and then the following five Tuesdays. Cost will be approximately £40 per person to include a year's membership of the SESBKA, a Haynes manual of beekeeping plus the six week theory course. There will also be practical sessions once the weather is warmer - normally mid-April onwards. If you know of anyone who may be interested – or maybe you did the course before and would like a refresher – then please let me know and I will book a place for you.

Greek Honey Cakes with Orange and Pistachios

I adapted this recipe to make 12 small cakes but it also works well as a tray bake

Makes 12

Ingredients:

Cakes:

3 large eggs
30gm extra virgin olive oil
170gm Greek style yogurt
200gm castor sugar
40gm honey
30gm ground almonds
Zest of 1 lemon
Zest of 1 orange
70gm Self Raising flour
90gm semolina

Honey Pistachio Syrup:

60gm shelled
pistachios (roughly chopped)
90gm honey
Juice of 1 lemon
Juice of 1 orange
Handful of flaked almonds



Method:

Preheat oven to 170°C (150°C Fan). Use muffin size cake papers in muffin tin, Place all the cake ingredients in a bowl and mix well. Pour into cake papers.

Bake until golden, approximately 20 – 25 minutes. Remove from oven and leave cakes in the tin to cool.

Whilst cakes are cooling make the syrup topping. Toast the pistachios in a dry pan over a medium to low heat. Once they become fragrant, stir in the honey, orange and lemon juice. Bring to a boil and reduce until syrupy – approximately 8 – 10 minutes. Using a small skewer poke holes over the cakes and pour the syrup over the cakes as evenly as possible. Sprinkle on the flaked almonds.

For best results allow the cakes to soak for several hours.