



# Newsletter October 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 October Newsletter. We hope you and your bees are all keeping well and we are looking forward to meeting you at our Honey Show on 22<sup>nd</sup> October and at the Annual General Meeting on 17<sup>th</sup> November. 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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*All those involved in looking after the hives at the Hook Valley Apiary have done a fantastic job harvesting a huge quantity of honey – enough for the division to donate some to three local food banks (Bruton, Castle Cary and Wincanton)*

*I hope as many members as possible will produce entries for our honey show – there are plenty of classes, something for everyone. Encourage your friends to come along for a cup of tea or coffee and a piece of cake. Of course, there will be honey on sale too! GOOD LUCK on 22<sup>nd</sup> October.*

*Tina Harley, President*



SESBKA 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 me ([amcollyer838@gmail.com](mailto:amcollyer838@gmail.com) or 07803 243643) with your permission to use your mobile number. Those of you already in the group will notice that I have changed the name to reflect the wider use!

## Lionel's October Bee Notes

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

Some beekeepers have had problems with poorly mated queens and with queens disappearing with the bees and therefore losing the whole colony and the honey, but mostly it seems to have been a bumper year for honey. Certainly, I have heard of several people having honey to sell who have never had such a surplus before!

Our honey crop from the divisional apiary at Hook Valley came to 106lbs. Not bad for the first year as well as producing several nucs. We now have twelve colonies going into winter which bodes well to produce plenty of nucs for our beginners next year. Our thanks must go to Jeremy and Brian for managing the apiary.



With all this honey about, I hope you will all consider entering some in THE HONEY SHOW on the 22<sup>nd</sup> October and also some of the other classes e.g., Candle making, cooking etc.

The temperature has now dropped so low that the bees will start to cluster to keep the temperature up in the hive and the bees will not be able to dehydrate any sugar syrup so it will be better to replace this with fondant if you think they still need feeding. Although it is now October, I notice they are still foraging and bringing in pollen.

# Southeast Somerset Beekeepers Association

## 2022 Events programme

**For further information and to Volunteer Please Contact** Tony Johnstone [tmj67@hotmail.co.uk](mailto:tmj67@hotmail.co.uk), 07973341557

Hello everybody,

We have just one more event this year, the most important one, our Honey Show. After Suzy Perkins' talk on handling and showing honey and a bumper honey year I hope we have bumper entries in the honey classes for her to judge and don't forget all the other classes especially the Children's classes.

### **2022 SESBKA Honey Show- Market House Castle Cary**

**Friday 21<sup>st</sup> October- 17.00hrs to 20.00hrs Saturday 22<sup>nd</sup> October- 8.00hrs to 16.00hrs**

It's all hands to the pump on Friday evening especially at 5.00pm when we are setting up, so your help is needed. While many members have volunteered to work on Saturday, see attached schedule, more volunteers are wanted to allow everybody to have a break, so please come along if only for a few hours it's so important.

*Brenda Wood will be managing the Coffee Shop/Cake Stall and will need a team from whom she can organise a rota throughout the day, in addition to those who have already kindly volunteered. **Last year you kindly donated a whole range of cakes so please will you do so again this year.** The monies raised from this effort go a long way to covering the day's costs. **Please let me know if you can donate a cake and when and how you can help.***

### **Our Division's AGM Thursday 17<sup>th</sup> November @ 7.00pm At The Market House Castle Cary**

Agenda and last year's minutes will be published in due course

**Followed By-** A short talk by Geoff Blay on dealing with the problems of Rape foraging.

<b>Overall Show Steward</b>	<b>Tony Johnstone</b>	<b><a href="mailto:tmj67@hotmail.co.uk">tmj67@hotmail.co.uk</a></b>	<b>07973341557</b>
<b><u>Friday 21st October</u></b>			
<b><u>Task</u></b>	<b><u>Lead Person</u></b>	<b><u>Helper(s)</u></b>	<b><u>Notes</u></b>
Set Up	Tony Johnstone	<b>Volunteers Please</b>	17.00hrs to 20.00hrs
Registration	Carol Seymour	Simone Ash Barnard	
<b><u>Saturday 22nd October</u></b>			
Judges			
Honey Judge	Suzy Perkins		From 08.00hrs
Children's Classes	Tina Harley		
Cakes & Preserves	Chrissie Stone		
Judges Runner	Pat Coleman		
Results Compilation	Carol Seymour	Pat Coleman	
Coffee Bar/Cake Stall	Brenda Woods	Nicky Bolton, Sandra Oram, Jan Holly, Cathy Mclver	<b>More Volunteers Please</b>
Honey Sales	Jane Jeanes	Jeremy Collyer, Rob Oram	
Skep Making	Guy Clothier		
Beekeeping And Membership Information	Lionel Horler		
Stewards	John Wood	Dennis White, Paul Mclver	To answer questions and protect exhibits
<b>Clear Up</b>	<b>Everybody</b>		<b>From 15.00hrs</b>

## 2022 Honey Show Saturday 22<sup>nd</sup> October

Full details and entry form attached separately but here is a list of the classes. New for this year is a children's section so please encourage children, grandchildren, friends and neighbours to come along and have a go!

<b>Entries accepted between 6 and 7.30pm on Friday 21st October</b>			
1	Two jars of light, clear, run honey	19	One bottle of mead of any type.
2	Two jars of medium, clear, run honey	20	Any handicraft item with a beekeeping theme
3	Two jars of dark, clear, run honey	21	Wax flowers or other decorative item made from wax
4	Two jars of naturally granulated honey	22	Any homemade item pertaining to beekeeping
5	Two jars of soft set, (creamed) honey	23	Homemade item using hive products, e.g., polishes
6	Novice Class. One jar of honey of any type.	24	Homemade item using hive products, e.g., cosmetics
7	Two cartons of cut comb, 7-9oz	25	Single photograph pertaining to beekeeping. Mounted. Unframed. Maximum size mounted A4
8	One shallow frame of honey suitable for extracting	26	Skep
9	<i>Super Frame Competition suspended for 2022</i>	<b>Classes 27 – 30 Children (up to the age of 12 on day of show) Age to be declared</b>	
10	One piece of beeswax, not less than 6ozs.	27	Drawing or painting pertaining to beekeeping. Mounted. Maximum size A4
11	Five 1oz cakes of beeswax.	28	Craft Item pertaining to beekeeping
12	Two molded beeswax candles, of any type, one candle will be lit by the judge.	29	Photograph of a bee. Maximum size A4
13	Honey Fruit Cake, to recipe given.	30	4 small cakes to recipe of own choice and decorated with a 'bee theme'. Copy of recipe to be displayed with cakes
14	Honey Sponge, to recipe given.		
15	Six Honey Cinnamon Biscuits, from the recipe given.		
16	Six small cakes, one ingredient to be honey, recipe of own choice, copy to be displayed with cakes		
17	One jar of jam, jelly or preserve using honey as an ingredient.		
18	One jar of chutney using honey as an ingredient		

# News from the Apiary

Jeremy Lee, Apiary Manager

If Carlsberg did apiaries.....

The 10 colonies at Hook Valley have all been fed, treated and put to bed. The late Nucs have built up well despite the attention from the many European hornets that have been around late season - I have never seen so many. One day I watched 6 hornets around the nuc boxes and they took at least two returning bees - something I have never seen done. Perhaps it was strength in numbers but the girls seem to have had the measure of them.

Brian has been up today and done an alcohol wash on the peppermint green honey machine, returning a 2% mite count - he's determined that it will out-perform all the others next season. The varroa levels have varied throughout the colonies, some really quite high pre-treatment! Surprising as all of them have been queen less at one point over the season having been split/nursed back to health.

The camera supplied by Agrisound (and paid for by Wise Energy) is now live at Hook Valley. If you are interested try the below instructions although it's not for the 'tech averse'. It even works at night which is useful??

You can either download the Reolink app to your smart phone or install the same client browser on your laptop/pc/mac. The link below is for MAC/IOS - click the Windows link at the bottom of the webpage below for PC/Windows.

[https://reolink.com/my/software-and-manual/?gclid=Cj0KCQjw7KqZBhCBARIsAl-fTKIFBPYjlj3v9jstyUwuYSJSruXNa86TcnuXkN4CQIRMORTVdM7jKkaArLWEALw\\_wcB](https://reolink.com/my/software-and-manual/?gclid=Cj0KCQjw7KqZBhCBARIsAl-fTKIFBPYjlj3v9jstyUwuYSJSruXNa86TcnuXkN4CQIRMORTVdM7jKkaArLWEALw_wcB)

To add the camera to the client/desk top app press the plus sign where it says add camera

Device UID is 952700025317MWCT

username - admin

Password – wiseenergy

On the app scan the attached QR code and same login details.

Reolink Go  
UID: 952700025317MWCT



## Apricot Yoghurt Slice

### Ingredients



50 g desiccated coconut	100ml boiling water	
2 eggs	250gm digestive biscuits	500gm Greek yoghurt
2 tbsp brandy	125 gm melted butter	200g dried apricots
3 tbsp honey		



### Method

Toast the coconut under the grill until light golden brown

Crush the biscuits, add the melted butter and 40g of the coconut and mix well.

Line a round 20cm tin with cling film, Press the crumb mixture into the base and place in the fridge to chill for 30 minutes.

Cover the apricots with the boiling water and leave to stand for 30 minutes.

Put the apricots and liquid into a blender and blend until smooth, Add the honey, eggs and brandy and blend until smooth

Spread the mix over the base and bake in a 180°C (160°C Fan)/Gas Mark 4 oven for 30 minutes or until set. Leave to cool and then refrigerate for several hours.

Cut into finger slices, sprinkle with the remaining coconut and dust with a little icing sugar,

And Finally.....

Does anyone want to volunteer to collect this swarm?!

