

BOURNEMOUTH & DORSET SOUTH BEEKEEPERS ASSOCIATION



Newsletter

September 2022

Chairman's Report

So yet another interesting season has come to a conclusion. Here, in the middle of Bournemouth, the prolonged period of hot, dry weather caused an abrupt end to a good summer flow of nectar at the end of the first week of July. Off came the supers bar the last with open stores which were rapidly taken down by the bees. Then, in view of the dearth of nectar, on went the feeders. If you have taken all your bees' honey do generously feed syrup as there will probably be little nectar available through the autumn.

Please also bear in mind that as most colonies thrived through the spring and summer their plague the Varroa mite will also have done well! If you have not already treated your colonies you would be well advised to do so as quickly as possible.

Turning to a more pleasant subject, congratulations are due to our eight members who took their Basic Assessment. All passed, with two distinctions and credits galore!

Our first monthly meeting at West Parley takes place on 20th September. Lesley Morton has arranged an excellent array of speakers for this season of which the first, Andy Willis never fails to be interesting. Hope to see you there.

David Aldersey

TALKS and other EVENTS arranged for the Autumn/Winter meetings 2022-2023

Meetings are held in **West Parley Memorial Hall** BH22 8SL starting at 7.30pm. The hall is open from 7.00. All the talks will be given in person apart from Julia Hoggard as she lives in Cumbria. We have a new PC for the speakers to use and we look forward to seeing you at the meetings. Tea, coffee and biscuits are available.....

September 20th - Andy Willis

Bee's eye view of beekeeping

Looking at plants and beekeeping practices from a bee's perspective, using some macro photography.

October 18th - Julia Hoggard

The Honey Show

Preparing honey and wax for showing standards expected. Looking at the categories in the honey show.

Please bring Cups awarded at the previous Honey Show (polished up, as when presented to you).

12 Nov 22 - BADS BKA Honey Show (see Page 2)

November 15th - Kevin Pope

Whether the weather whither the Health of the Bees

Looking at the affects of the changing weather patterns on bees.

December 9th - Members

Xmas Plate Supper

3 short talks by our experienced members.

*January 17th - Members
AGM*

*February 21st - Clare Densley and Martin Hann
from Buckfast Abbey*

How to keep calm and carry on when things don't go as planned (with your bees)

The talk covers a range of scenarios when to intervene or leave alone and help with management having a plan ready.

March 21st - Andrew Gibb

Introduction to queen rearing methods

Please feel free to contact me if you have any questions or need any additional information.

Lesley Morton
Speakers secretary
speakers@bads-bka.org

12 Nov 22 - BADS BKA Honey Show
St Catherine's Hill Community Hall, Christchurch
17 Marlow Dr, Christchurch BH23 2RR

Hi all by now the honey show scheduled should be with you or it is going to be with you very soon!

This year we are back at St Catherine's hill hall and open to the public.

It is being held on Saturday 12th November so mark it down in your calendars.

I would like to encourage as many of you to enter. There really is a class for everyone even if you are new to the club and are yet to have bees. It would be great if we can reach the 100 mark and award the ultimate Blue Ribbon.

Look forward to hearing from you soon.

Fred Sedgeley
Show Secretary

The National Honey Monitoring Scheme

If you are interested in which plants your bees are visiting please see information below regarding the

National Honey Monitoring Scheme. (All that is needed is a sample of honey!)

Useful information:

Requesting a sample pack:

1. Create an online user account on the website <https://honey-monitoring.ac.uk>. This only needs to be done once and enables an account to be set up through which report your results are reported to you. You also need to supply your address so sample packs can be sent to you. No personal data is ever shared.

2. Log on and visit your 'Taking part' tab, click on 'request a sample pack' and follow the instructions to create a submission. Only a couple of questions are asked, importantly location, to enable a pack request. This needs to be done every time you desire a new sample pack. Currently they allow 2 samples/beekeeper a year and the 1st needs to be returned before the 2nd sample pack can be dispatched. This second sample could be from an alternative location if you wish. Details on how to collect a sample are included within each sample pack

(also, <https://honeymonitoring.ac.uk/news-and-events/news/nhms-2022-sample-pack>)

John Chudley

Update on the beginners bee keeping class 2022

On the 18th of June the beginners bee keeping class of 2022 were reunited for an extra session to learn how to clean frames and hives. We came face to face with wax moths and the damage they can do to a frame as well as learning some great hacks for cleaning a hive without taking too many chunks of wood out of it.

Thank you again David, Helga and Kelly for a really productive session enjoyed by all. It was an invaluable opportunity to learn about the less glamorous aspects of beekeeping. We hope the bees will enjoy their spick-and-span home in the near future.



Lizzy Wood on behalf of the Beginners Class

Dear Members – a reminder

The next Newsletter will be in December. I don't mind what you would like to send in so long as there is a bee theme...good or bad experiences, some ideas on how to do things better, anecdotes, interesting photos, honey based recipes...

Thank you

Adrian Rozkovec

newsletter@bads-bka.org

BADS Library – Duplicate Books for Sale at the September Meeting

The Library has benefitted recently by past BADS Chair Paul Mann generously donating his bee books. Any books we didn't have already have been added, but we decided that duplicates should be offered to members in anticipation that you will enjoy and learn from them as part of Mr Mann's gift to us.

Enjoy some Autumnal reading with books on sale at the first meeting of the season. Browse the list now in anticipation!

Many of these books are beekeeping classics and 'collectables'. To benefit members, the prices have been set at 50% of the price typical for the books if purchased online. Prices reflect rarity and condition. Any books unsold will be offered to specialist book dealers. The income from the sale will come to BADS and can then be used to purchase books members would like to see in our Library – suggestions welcome.

Author – Title - Publisher		
CP Abbott	Queen Breeding for Amateurs [£10]	Bee Craft Book, King & Hutchings Ltd
GJ Binding	About Pollen: health food and healing agent [£1]	Thorsons Publishers Ltd, Wellingborough
Margaret Briggs	Honey and its many health benefits [£3]	Abbeydale Press
Brother Adam	Bee-Keeping at Buckfast Abbey [£2]	British Bee Publications Ltd
Ron Brown	Beeswax [£5]	Butler & Tanner Ltd, Frome
Colin G Butler	The World of the Honey Bee [£11]	Collins, London
HA Dade	Anatomy and Dissection of the Honeybee [£12]	International Bee Research Association
HA Dade	The Laboratory Diagnosis of Honey-Bee Diseases (Monographs of the Quekett Microscopical Club) [£5]	Williams & Norgate, London
Tickner	The Lore of the Honey-Bee [£3]	Methuen, London
Edwardes	The Lore of the Honey-Bee [£3]	Methuen, London
AM Foster	Bee Boles and Bee Houses [£2]	Shire Books
H Malcolm Fraser	Anton Janscha on the Swarming of Bees - a critical survey [£6]	Appis Club
John B Free	The Social Organization of Honeybees [£15]	Northern Bee Books
Clara Furness	How to Make Beeswax Candles [£2]	British Bee Journal

Roy Grout (Edited by)	The Hive & the Honey Bee [£13]	Dadant & Sons, Hamilton, Illinois
W Herrod-Hempsall	The Anatomy, Physiology & Natural History of The Honey Bee [£10]	The British Bee Journal, London
Ray Hill	Propolis the Natural Antibiotic [£1]	Thorsons Publishers Ltd, Wellingborough
HMSO	Diseases of Bees (Bulletin 100) [£2]	HMSO
International Bee Research Association	Garden Plants Valuable to Bees [£3]	International Bee Research Association, London
Maurice Maeterlinck	The Life of the Bee (translated by Alfred Sutro) [£12]	George Allen & Unwin Ltd, London
Maurice Maeterlinck	The Life of the Bee (translated by Alfred Sutro) [£2]	George Allen & Unwin Ltd, London
Maurice Maeterlinck Bernhard Mobus & Clive de Bruyn	The Life of the Bee (translated by Alfred Sutro) [£5]	George Allen, Ballantyne Press
Roger A Morse	The New Varroa Handbook [£5]	Wicwas Press, New York
Gilbert Nixon	Rearing Queen Honey Bees [£15]	Arrow Books, Anchor Press Ltd, Essex.
Karl Showler	The World of Bees [£2]	Bee Books New & Old
W Sinclair	The Observation Hive [£4]	
LE Snelgrove	Life of the Honey-bee [£1]	Ladybird Books
LE Snelgrove	Queen Rearing [£10]	Miss I Snelgrove, Bleadon
FS Stuart	Swarming: Its Control & Prevention [£6]	Snelgrove & Smith, Avon
EH Taylor	Bee-Keeping Practice [£4]	Arthur Pearson, London
Frank Vernon	Bees for Beginners [£8]	EH Taylor Ltd, England
	Teach Yourself: Beekeeping [£1]	Hodder and Stroughton

Karl von Frisch	The Dancing Bees [£8]	Methuen & Co, London
Karl von Frisch	The Dancing Bees [£9]	Methuen & Co, London
	Swarm Prevention: A Procedure for	
Herman E Werner	Absolute Control of Swarming [£3]	Herman E Werner, USA

Joanna Bellis

Short of Honey?



Have you ever had a desperate need for honey just after the shops have shut?

Not a problem in El Perelio, Spain, where a 24 hour vending machine offers a wide variety of local honeys.

Adrian Dwyer

.....OR Too Much Honey?

Here are two pleasurable means to use up your honey....guesting John Chudley and Alla Neal....

My approach to making Mead: John Chudley

Mead is reputed to be one of the oldest alcoholic drinks. It is made using honey with the addition of water, yeast, and yeast nutrient. It is only as good as its ingredients and I consider that heather honey makes the best mead.

There are several varieties of mead. Metheglyn has the addition of spices such as cinnamon and cloves. Melomel has the addition of fruit juice. Cyster contains pure apple juice and Pymment uses grape juice.

I generally use the washings from honey cappings to provide the honey content, having removed any propolis. Raw honey maybe used instead. The water should ideally be soft, such as pure spring water, rainwater which has been boiled or water from a dehumidifier. Tap water or purified water may also be used.



Use a high alcohol yeast (see suppliers list). Wild yeast in the honey should be destroyed by heating the must (this is the name given to the honey and water mixture) or by using campden tablets. A small quantity of tannin should be added, either in the form of tannin powder or cold tea. Citric acid may be added, either in power form or as lemon juice.

It is very important to make sure that all containers and equipment is clean and sterile. Again, campden tablets are a convenient way of doing this. Other useful equipment includes a demijohn, wine bottles and stoppers and ideally a hygrometer to measure the sugar content of the must.

First, dissolve the honey to make the must. Then bring just to the boiling point but do not boil. Then skim off froth and cool.

The kind of mead produced depends on the amount of honey used. Three pounds of honey per gallon gives a dry mead, 3-4 pounds gives a sweet mead. The flavour will depend on the type of honey used.

Then check the specific gravity (SG) using the hydrometer. The starting SG should be in the region of 1.200. For dry mead it should be 1.080 and for sweet mead 1.130. Ron Brown (see reference) has an ingenious way of measuring the SG using an egg.

Having made and cooled the must add the yeast and yeast nutrient and start the fermentation at 18 centigrade. Many people make a starter bottle for the yeast, which is then added to the must. Usually there is a rapid fermentation for 2-3 days at first. After this put the demijohn in a cooler place for the fermentation to complete.



After fermentation the wine can be filtered and siphoned off the deposits. I generally keep my mead in the demijohn but some may prefer to bottle it. My beekeeper friend who taught me how to make mead recommended it should be kept for five before drinking. I have yet to manage to resist drinking it before that time.

Suppliers:

I have used The Hop Shop for mail order supplies. They have a good website
The Hop Shop
22 Dale Road
Plymouth
PL46PE
01752 660382

Reference:

Ron Brown Beekeeping A Seasonal Guide

John Chudley

"To beer or not to beer"?: Alla Neal



Until last National Honey Show I personally did not give any thought to Honey Beer at all but when I was stewarding with a mead judge I was next to 2 judges judging beer and I had a chance to try a few. I have to admit that I was very surprised how nice and drinkable these beers were. And the most attractive part for me personally was that, in difference to mead, you do not need to wait years for it to mature! The variety is vast too – dark/light, weak/strong and it can also be flavoured with spices and other flavours creating a rich experience.

I have also learnt a new word – **Braggot**. In short - Braggot is what happens when honey meets beer.

<<Braggot is an ancient drink popular in medieval Europe, traditionally without hops. Chaucer and others wrote about the merits of Braggot, though its origins are much earlier as both mead and malt based drinks date back to ancient times.>>

Then I have attended Honey Beer Making workshop ... and I am hooked completely now.

If anybody is interested too below is some information which might help you to get started:

- **The Home Brew Shop** - Good across the board. Good for starter kits. Free and quick shipping over £65 (<https://www.the-home-brew-shop.co.uk/>)
- **The Malt Miller** - Quick delivery and good for equipment and ingredients inc recipe kits. Lots of brewing calculators. Free shipping over £100. Also sell ready made All Grain Recipe Kits (<https://www.themaltmiller.co.uk/>)

As the starter I was recommended to use this book – Greg Hughes “**Home Brew Beer**” (available on Amazon).

And, of course, you are welcome to contact me if you wish to share experiences and I can give you my notes from the workshop.

Alla Neal (lapa11@hotmail.com)

Message from the BBKA

A list of BBKA leaflets is available on the website page: <https://www.bbka.org.uk/bbka-leaflets>

Many of the leaflets are now in a format that you can download and print off but there is still the option to purchase them if you need larger quantities. The order form is available on the same web page.

Bumble Bee calls 2022

Another reasonably busy call season.

Why is it that the phone rings just as you are sitting down to eat or have just stepped out of the shower? But thanks to Claire for passing on the calls.

It is always heartening that when people ring they usually say. “I don’t want to hurt the bees”. The public certainly has soft spot for bees, some people think that they are protected by law. Regrettably, they’re not, but as long as people think that they are, the protection is there.

A table is attached showing where the bees were when the call came in. Walls, pipes, vents and soffits are still the most popular. It shows that bees are opportunist in their selection of homes, in true Darwinian fashion using the best of choices to ensure their survival.

Two calls stand out:

A call from Sebastien, a French restaurateur, with a lovely garden who “had a swarm of bees in a tree”. When I visited there was no swarm and the trees were too small to hold a colony of either honey bees or bumble bees, but there was a very loud buzzing above. It transpired that bees, probably both honey and bumble, were visiting the tree to feed on honeydew. Honeydew is produced by aphids feeding on tree sap. Ants actually ‘farm’ the aphids to get a supply of this sticky, sugary liquid. Sebastien said that his lawn was often covered in black sticky stuff (old,

fungus stricken honey dew) and that he had to 'wash' the lawn to get rid of it. The tree was a grey poplar, *Salix cinerea*, and was producing a lot of honey dew which was the cause of the high number of visiting bees. When it was explained to him, he was happy to tolerate the minor inconvenience.

In some parts of the world 'Honeydew' honey is an accepted and sought after product, and from an Email to Prof. David Goulson, the leading bumble bee expert in the country, it seems the short-tongued bumble bees will feed on honey dew. (It is a real delight that an interested amateur can Email someone like Prof. Goulson and receive a considered reply with the closure 'Best wishes, Dave'. In the past I have Emailed Tom Seeley and Jurgen Tautz and received similar considered replies.

The other call was a really difficult one.

A family in Winton had honey bees under roof tiles which were getting into a young daughter's bedroom and causing distress. As the colony could not be accessed, the only solution was to cull it. Too high to be safely accessed by ladder, scaffolding was installed. Culling the colony was attempted by the use of pesticide and builder's expanding foam to block the entrance to the nest. However, every time that an entrance under the tiles was blocked, the bees found another way in. These were then blocked with more foam and the bees found yet another way in. We made seven attempts to seal access but to no avail, the gaps in the roof tiles and the bees determination defeated us. More scaffolding was installed and a roofer called in to lift the tiles until the colony was exposed and could be removed.

Come the day and the tiler turned up in a 'Hazmat' suit. That is one of those thin, white coveralls that you see on the TV when the police or forensic scientists are investigating some particularly gruesome incident.

"Is that the only ppe. that you have?"

"Yes, I'll be fine"

"But you've only got shorts on, let me lend you this face veil, being stung on the face is unpleasant".

"OK, but I'll be fine".

We ascend the scaffolding to the roof and remove some tiles. We cannot find the nest so remove some more.

"Ahhh, I've been stung..... Ahhh, I've been stung again".

"OK, go back down the ladder and I'll deal with it".

Roofers descend the ladder, rapidly.

I remove more tiles and find the nest tucked in against the house wall. A small nest and I remove it all. Four days later, the roofer returns and, with no problem, re-fixes the tiles.

However, the persistence of these bees is admirable. A week after, the house holder texts to say that there are still bees about. I explain that bees have a very strong attachment to their colony site and that those bees will either find another colony to join or perish.

To the non-bee person, a dozen bees sound like an invasion. I offer to visit site, but hear no more.

In all, this colony required eight visits, two cans of expanding foam, an inordinate amount of insecticide, scaffolding, and the attention of a roofer to relieve the householder of the stress of bees getting into the daughter's bedroom.

My sympathies are still with the bees: they have been around for 120 million years or so, whereas us recently arrived humans are just acquisitive, destructive, self-centred beings who will eventually destroy the planet, so how can you but be on the side of the bees?

The Tree bumblebee, *Bombus hypnorum*, is a recent addition to our bee fauna. It was first discovered in Wiltshire some twenty years ago. It has now spread as far north as Scotland and does not appear to have affected the population of our native bumblebees. If you have a bumblebee colony in a bird nest box it is 99.90% likely to be *B. hypnorum*. They will even drive out tits that are trying to nest there, and are the most feisty of our bumbles.

They also will build a nest underground, like the common buff-tailed bumblebee.

I had a call in June from a householder in Bournemouth who had bumbles in his garden at a place where he wanted to work, but was persuaded to keep them when told that the nest would die naturally in July/August. Originally, he sent a few pics. which enabled me to identify them as *B. hyp.* Then two days, later sent another pic. that showed that the bees had brought in grass and small piece of vegetation to provide a new 'roof' to the disturbed nest. This is something that I have not seen before, but is, perhaps, not unexpected.

I contacted Prof. Goulson (again!) at Sussex University, who kindly answers my amateur questions, to be told that he has not come across a *B hyp* underground nest before, so a first.



Disturbed nest



Roofed over nest

Peter Darley

Bee Hives in Tenerife



Honey Lovell

Recipe

Stinging Nettle and Honey Cake



Ingredients

- 150g / 5 1/2 oz self raising gluten free flour.
(Or flour of your choice if you prefer a wheat based flour)
- 1 pinch of salt
- 150g 5 1/2 oz caster sugar
- 6 tbsp milk or dairy free alternative
- 2 eggs
- 150g melted butter or dairy free spread
- 3 large handfuls of young stinging nettle leaves
- 2 large tbsp of honey
- icing sugar
- lemon juice

Method

Preheat the oven to 200 degrees C /400 degrees F/
Gas mark 6. Pre grease a cake baking tin or mold.

Boil the nettles in water for 10-15mins until they have the appearance of boiled spinach. Drain the water and let it cool. Using a hand blender blitz the nettles until they form a paste. NB - nettles should be foraged before they flower and it is best to pick the young top leaves.

Sift the flour and salt then stir in the sugar.

Whisk the milk, eggs and cool melted butter together. Slowly stir into the flour mixture without beating. Then fold in the cold nettles and honey!

Pour the mixture into the pre-greased cake tin/ mold and cook for between 40m - 60mins until the centre is cooked through. Test with a skewer that the centre is cooked. I sometimes rest foil on top of the cake if the centre is taking time to cook towards the end so the top of the cake doesn't overcook and stays golden brown.

To make the lemon drizzle icing mix the lemon juice and icing sugar together until it is a runny consistency which can be poured over the cake once the cake has cooled

Lizzy Wood

Bee Supplies – Mike and Liz Duffin

If you need bee equipment or supplies please be aware that the Duffins, are the local agents for Thornes (EH Thorne Beehives Ltd), a major national Beekeeper supplier. They are very helpful, keep a good stock and you don't have to pay for packaging and postage!

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