

BOURNEMOUTH & DORSET SOUTH BEEKEEPERS ASSOCIATION



Newsletter

December 2022

Chairman's Report

Almost it seems in the blink of an eye Xmas is upon us and our Association is half way through its off-season of talks and activities.

November alone saw two excellent meetings. The first was our Honey Show which attracted large numbers of the public. (See below for a full report) The event had been expertly prepared by Fred Sedgely, Lesley Morton, Adrian Rozkovec and, last but by no means least, Honey Lovell. My thanks to them for all their hard effort and to all the other members who helped around the hall on the day. The second was the talk given by Kevin Pope who has been our Seasonal Bee Inspector for many years. As usual his talk was an easy combination of information and wit. It appeared to have been much enjoyed by all.

This Friday we have our Christmas Platter Supper at West Parley Memorial Hall which will start with three short talks on three very different subjects. I hope a lot of you will brave the cold weather and come to what should be a very enjoyable evening.

David Aldersey

Christmas Meeting

7pm Friday 9th December

Please could you each bring along a cold plate of food with a Christmas theme, savoury or sweet, to share with other members.

Coffee and Tea will be served, and there will be some mead to taste!

We hope to see you there.

Members of the BADS BKA Committee

Christmas Present

What could be better than a free entry to the **Wannabee Day (April 15th)**. Several members have already bought tickets to give to friends or family. The Day earlier this year was a great success and we already have some who could not attend then and are signed up to come next April. The cost is £ 40 per person. The Day is held at Highmead. A series of talks are given by experienced beekeepers, followed by small question and answer groups, demonstrations of equipment and practical sessions in the apiary. You will be putting on a bee suit, looking inside the hives and handling the bees. Tea and coffee is available throughout the day.

To apply please contact **Anne Moran, Membership Secretary**, at membership@bads-bka.org

Membership Renewals

If you haven't renewed your membership yet, now is the time to do so. You should have received your online renewal invitation by email and you just need to complete and return the form, confirming which type of membership you want and number of colonies for BDI. Then make the payment by BACS. If you haven't received the invitation, need a reminder or you would prefer to renew via a paper application then please let me know.

Beginner's Course

I am also taking bookings for the Spring 2023 Beginner's course which starts on Saturday, 22 April and runs for 6 weeks. The cost is £50 for members and £70 for non-members and covers everything that a beginner needs to know with a mix of theory and practical beekeeping at every session, (subject to

weather). Let me know if you are interested or need further information.

Anne Moran, Membership Secretary, at
membership@bads-bka.org

Association Diary Dates 2023

West Parley Memorial Hall

Evening meetings from 7:00pm to 10pm

*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.
Thank you

Lesley Morton
Speakers secretary
speakers@bads-bka.org

Annual skittles match against East Dorset BKA



On Friday 14th October 2022 we had the annual Skittles match against East Dorset. It was held at the Hamworthy Club in Canford Magna. It's always a very good evening, meeting up with our members as well as theirs. Our "team" consisted of any of our members who wanted to play and each had two attempts.

Last year we won the trophy but sadly this year we had to concede to our opponents. This however was blamed on a couple of our members (not to be named) who did not do as well as in past years! I hold my hand up as being one of those! Maybe too much alcohol and not enough food? Our team did suffer from lack of food as our advance order "got lost" in the kitchen but in the end we were able to negotiate a substantial discount off the bill.

We take it in turns to run the raffle and the proceeds go to pay for the venue for the following year. Last year it was our turn and we produced a bumper collection of goodies. It was the first year that a profit was made over and above the cost of the hall. This year East Dorset ran the raffle, also achieving that status.

Next years event takes place on **Friday 13th October 2023** Let's hope that date brings us the luck and skill we need to bring the trophy home....

David Brooks
Secretary

Dear Members – a reminder

The next Newsletter will be in March. 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...

Adrian Rozkovec newsletter@bads-bka.org

The Honey Show Report 2022



This year saw us back at St Catherine's Hill and open again to the public after being away due to Covid and holding a closed show last year at West Parley.

The show was a massive success and was well attended by the public who all enjoyed themselves looking at the exhibits, tasting the honey and seeing all the goodies for sale.

This is without doubt down to the hard work from everyone that volunteered and helped out on the day, So I want to say a big thank you to you all. The Show is our day for every member of the association with family and friends to come together, and celebrate the year regardless of how fruitful it was.

We managed to get 82 entries received with 79 shown. A good effort from the 13 people that entered. The trophies will be handed out at the AGM and for what has to be a first for our Association, one of the trophies is being shared between 4 people (come to the meeting to discover more!).

I think as an association, we can definitely get more people to enter next year. Even if it is for one of the fun classes or equipment class, there should be no excuse why everyone can't enter something into at least one of the classes.

This is going to be my last year as Show Secretary after taking over in 2018. Now with two young kids, demand on my time is greatly contested. I will be leaving the Show in the good hands of Lesley Morton

who will be well supported by other on the committee. I will still be very much around.



Fred Sedgley

Wax Moth – a threat to counter

For beekeepers, the hazards are two-fold, to the colony and to stored wax-filled frames.

Most colonies can deal with this hazard. However, dying or dead colonies can become heavily infested. The greater wax moth is more of a hazard than the lesser, being more prolific and damaging to comb and the wood. The female moths lay eggs in crevices or unattended combs within the hive. When hatched into larvae these move onto the comb to feed, forming a tunnel of webbing and silk as they burrow and eat their way across. Preference is for comb containing brood and pollen. The direction of the travel can be seen on the comb.... 

Wax moths are attracted to stored wax frames, especially brood frames. To reduce the risk of infestation they should be stored in as cool an environment as possible and sealed in a well ventilated stack. The stack can be outside. Less conveniently, you can put the frames in a freezer, the time required dependent on the temperature set, and then bag them. The eggs are also in the supers and brood boxes. To avoid re-infection once the frames are returned, the boxes must also be made clean and free of eggs and any wax moth cocoons.

Once the cocoon is spun, the larvae enters the pupal stage and finally develops into an adult wax moth. Wax moths mainly fly at night and are able to fly between hives and cause new infestations.



Adrian Rozkovec

Two Christmas Recipes

HONEY GLAZED HAM

INGREDIENTS - serves 8–10

- 3kg unsmoked boneless gammon joint
- 4 medium carrots, peeled and roughly chopped^[SEP]
- 1 leek, cleaned and roughly chopped
- 1 onion, peeled and roughly chopped^[SEP]
- 1 tsp black peppercorns, lightly crushed
- 1 tsp coriander seeds, lightly crushed^[SEP]
- 1 cinnamon stick, broken in half^[SEP]
- 3 bay leaves^[SEP] handful of cloves

For the honey glaze:

- 100g demerara sugar
- 50ml Madeira
- 25ml sherry vinegar^[SEP]
- 125g honey

Method

Put the gammon into a large saucepan and pour on enough cold water to cover. Add the carrots, leek, onion, peppercorns, coriander seeds, cinnamon stick and bay leaves. Bring to the boil, turn down to a simmer and cook for 3 hours, topping up with more boiling water if necessary. Skim off the froth and any impurities that rise to the surface from time to time. If cooking in advance, leave the ham to cool in the stock overnight. Otherwise, allow it to cool a little, then remove from the pan. Strain the stock (and save for soups, sauces, etc.).

To make the glaze, put the sugar, Madeira, sherry vinegar and honey into a pan and stir over a low heat. Bring to the boil, lower the heat and simmer for 3–4 minutes, until you have a glossy dark syrup. Do not leave unattended, as it can easily boil over.

Preheat the oven to 190°C/Gas 5. Lift the ham onto a board. Snip and remove the string and then cut away the skin from the ham, leaving behind an even layer of fat. Lightly score the fat all over in a criss-cross, diamond pattern, taking care not to cut into the meat. Stud the centre of each diamond with a clove.^[SEP]

Put the ham into a roasting tin and pour half of the glaze over the surface. Roast for 15 minutes.^[SEP]

Pour on the rest of the glaze and return to the oven for another 25–35 minutes until the ham is golden brown, basting with the pan juices frequently. It also

helps to turn the pan as you baste to ensure that the joint colours evenly.

Remove from the oven and leave to rest for 15 minutes before carving and serving with the accompaniments.

CUMIN ROASTED CARROTS WITH HONEY-LEMON DRESSING AND GOAT'S CHEESE

Serves 4-6

750g carrots, cut diagonally into 2.5cm thick slices

Olive oil

1.5 heaped tablespoons cumin seeds

Sea salt flakes and freshly ground black pepper

Juice of 1 lemon

3 tablespoons clear honey

100g soft goat's cheese

Bunch of dill, leaves picked and roughly chopped

Good sprinkling of nigella seeds

Method

Pre-heat oven to 200c/fan180c/Gas mark 6. Line a large baking sheet with non-stick baking paper

Place carrots on to the baking sheet and drizzle with a good amount of olive oil. Sprinkle with the cumin seeds, season well with the salt and pepper and using your hands, mix well, ensuring carrots are well covered.

Roast for 25-30 mins until cooked through. Remove from oven.

Mix the honey and lemon juice, drizzle over the carrots and using utensils, toss them to ensure they are well covered with the dressing. Roast for a further 10 mins until the carrots are slightly sticky.

Remove from the oven and arrange on a flat plate to serve. Crumble the goat's cheeses over the carrots and sprinkle the chopped dill over, then the nigella seeds.

Hint: the carrots shrink a lot, so do more than you think.

Anne Moran

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!

Upper Hurst
Snails Lane
Blashford
Ringwood
BH24 3PG
01425 474552



**And then there is always time for knitting
!....and could be sold at next year's Honey Show.**

Honey Bee Finger Puppet

No. 10 Needles

Double Knit yarn, Yellow - Brown - White

Cast on 6 sts in yellow

1st row K

2nd row P

3rd row K! K1 inc K! inc K! inc K1 inc K1 should have 10 sts

4th row p

5th to 10th rows continue in stocking st

11th row change yarn to brown.

12th row stocking st

13th-14th rows stocking st in yellow

15th-16 rows stocking st in brown

17th-18th rows stocking st in yellow

19th-20th rows in stocking st in brown

21st K in yellow

22nd-23rd rows in RIB then cast off.

Wings in white yarn

Cast on 3 sts

1st-2nd rows in stocking st

3rd row K inc to 5 sts

4th row P



5th row K

6th row P2 tog P1 P2 tog should have 3 sts

7th row K2 tog K1

8th row P 2 tog Thread yarn through remaining sts and tie off

To Make Up

Stitch up long side while inside out to make tube.

Turn tube to right side and stuff the head with stuffing or spare wool.

Sew running stitch around base of head to form neck.

Embroider in eyes in brown, mouth in white.

Stitch on wings with white.

Sew 6 legs on in brown.



Bumblebee Pattern

Yarn A - Yellow, Yarn D - Black/Brown, Yarn E – White

Body

Using 4mm needles and yarn A, cast on ten sts

Rows 1-2: beg with a k row, work in st st

Row 3: k1, (kfb) eight times, k1. 18 sts

Row4:p

Join yarn D

Rows 5-6: rep Rows 1-2

Rows 7-8: using yarn A, rep Rows 1-2

Rows 9-10: using yarn D, rep Rows 1-2

Rows 11-14: using yarn A and beg with a k row, work in st st

Row 15: (k2tog) nine times. Nine sts

Row 16: p9

Cut yarn leaving a 30cm tail, thread tail through rem sts, pull tight and fasten off

Wings (make two) Using 4mm needles and yarn E, cast on five sts

Rows 1-2: beg with a k row, work in st st

Row 3: k1, (kfb) three times, k1. Eight sts

Rows 4-5: beg with a p row, work in st st

Row 6: (p2tog) four times.

Four sts

Row 7: (k2tog) twice. Two sts

Cut yarn leaving a 30cm tail, thread tail through rem sts, pull tight and fasten off

Legs

(make six) Using 4mm needles and yarn D, cast on four sts

Cast off

To make up

Stitch long edges of body together. Stuff using yarn A, then gather at bottom end. Sew wings to centre back, between black stripes. Sew three legs to each side of underbelly, placing first two in line with stripes.

Embroider eyes and mouth in yarn D, then add a short white stitch to centre of each eye LK

Tip: Strong Stripes

When working a sequence of stripes, be sure to carry unused yarn up the side of the work, twisting the threads together every two rows. Not only does this save you weaving in your ends, but it is also much more economical.