

# BOURNEMOUTH & DORSET SOUTH BEEKEEPERS ASSOCIATION



## Newsletter

## September 2023

### David Aldersey

And so summer is officially over! How peculiar it has been. The first half blazing hot with the bees frantically busy, either collecting lots of nectar or swarming. I hope for most of you the first! The second cool and very wet. Now having treated against the dreaded varroa mite it is time to feed generously as there is precious little out there for the bees.

Please do not forget that our autumn programme of meetings starts on 19th September with Leslie Gasson coming to talk to us about 'Wax collection and processing'. This talk will be full of useful tips which could help you enter wax products in our Honey Show which is on 18th November. We are hoping for as many as possible to enter at least one item in the show be it jars of honey, candles, a cake, a piece of artwork, cut comb or better still entries in all these categories!

Look forward to seeing you at the Winton Baptist Church on 19th September.

### Chairman

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#### Why not have a go at the Honey Show this year?

As a beginner bee-keeper who had never before had reason to enter a Honey Show, I didn't have any great expectations for my first attempt last year. However, it turned out to be good fun and, by going through the process, I learnt what's expected so it will be much more familiar next time. I was amazed to have won the Novice Class (simply enter a jar of any honey type), but this was helped by being the only entry! I won't be eligible for this again, so this year, it could be you...

So what did I learn? Well, it's not as daunting as the schedule might make it look at first glance. As long as

you are the proud possessor of some honey or wax there will be a class for you. And if you are artistic or like cooking, then there are classes for this too. I went in for a smattering of everything. My golden rule is 'If you don't know, ask', so anything I wasn't sure about, I asked fellow members with much more experience: when you are a beginner, there are no stupid questions. And on the day, the judge was kind enough to go around with me to look at my various entries and give me some Top Tips for Novices. Seasoned beekeepers and honey show aficionados will smile at my nativity, but this is some of what I learnt:

- > - clean your jars inside and out (even brand new ones) with hot water and detergent, rinse well and dry upside down in a warm oven as this will make a difference and help your honey to glow.
- > - you gently warm your honey to make it runny again (all my honey was set or semi-set, so I thought this was the only type I could enter). Turns out it isn't tampering, it's allowed.
- > - use round jars for shows, not hexagons. The faceted ones might be great for selling honey, but it is practically impossible to remove any tiny air bubbles from the corners for showing.
- > - for show wax, you use the nice white cappings removed prior to extraction and not the biscuity old stuff you have reclaimed from your brood frames!
- > - all wax colours are eligible, but the 'perfect' colour to aim for is a primrose yellow
- > - wax blocks in moulds shrink slightly, so don't be afraid to fill to the brim, ensuring the correct weight.
- >
- > I'll be entering the show again this year with newfound knowledge and looking forward to hearing more tips - what a great excuse to practise making honey fudge NOW ...

### Joanna Bellis

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## Honey Preparation for the Honey Show

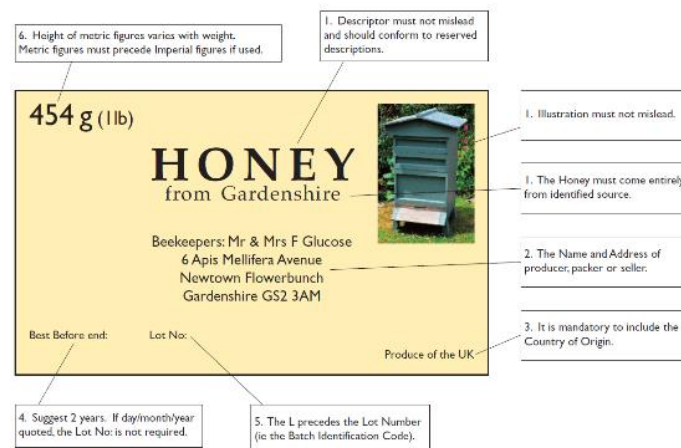
“Making” honey is what beekeepers should be able to achieve and we would ask all members of BADS BKA to support their Show with their contribution of honey. Showing may seem a bit daunting. This simple guide may serve to encourage. Don’t worry if this is your first time...

- Pour extracted honey via a coarse filter(s) into a plastic honey bucket and settle for a day or two in a warm room.
- Skim off bubbles/debris by applying and then peeling off greaseproof paper or cling film on the honey surface.
- Honey least likely to have bubbles is at the bottom of the bucket and can take off via a tap if present
- Filter bucket contents through fine gauze into competition jars whilst honey is warm (body temperature)
- If honey cold or set, then rewarm gently ...put honey container in a saucepan with a hot tap water jacket and on minimum heat so that water is below simmering. Alternatively use a warming cupboard.
- Jars should be overfilled so that some honey can be removed during final preparation (bubbles, excess honey lining the rim). This will ensure enough honey left so that can’t see an air gap once lid is added.
- Jars used should match if the class is for more than one jar. Use honey, not food, jars. Ideally, the jars should have no blemishes when held to the light over a white surface.
- Keep a jar or two in reserve beyond the number needed for the class
- Allow lidded jar to settle in a warm room and then skim off bubbles using cling film, and cleaning the honey edge so not sticky when a fresh final lid is

applied. To keep the aroma, don’t un-lid jar for the last 3 days before the competition.

- Labelling: Having received the Honey Show Schedule, request labels from the Honey Show Secretary according to the classes you want to enter. Further instructions in the schedule for honey and for all the other classes.
- Apply label to the jar(s) as instructed in the Schedule. For the “Exhibitors Own” label class (Class 6), you need to create an additional label according to the regulations as if you were going to sell the honey (see overleaf, Honey Labelling BADS BKA Honey Show).
- Bringing jars to the Show: There will be a drop off at the September or October meeting for those that don’t want to bring their jars on the day of the Show.

## HONEY LABELLING (CLASS 6 only) for the purposes of the BADS BKA Honey Show ....



UK Honey 2015 Labelling Regulations supersede those in the BBKA leaflet L010 ...for further information please see...

<https://www.businesscompanion.info/en/quick-guides/food-and-drink/labelling-of-honey><https://www.legislation.gov.uk/ukxi/2015/1348/made>

'Honey' means the natural sweet substance produced by bees from the nectar or secretions of plants, or the excretions of plant-sucking insects, and stored in honeycombs to ripen and mature.

You must label the product with the name 'honey'. If any additive or ingredient has been added to the product it cannot be called 'honey'.

Honey must be labelled with the country in which the honey was harvested, for example 'Origin: UK' etc. Adding the country to the end of your address is not acceptable.

If you are selling the honey, you must have your name and address on the label. It does not need to be complete but from the information you should be able to be found.

If there is any reference to a particular plant or blossom (pictures or words), the honey must have come wholly or mainly (more than 75%) from that blossom or plant, for example 'Heather Honey'

If reference is made to a location, the honey must come wholly from that place, for example, 'Hampshire Honey'.

The net weight must be on the label - Lettering must be 4 mm high and in metric. Imperial marking can be added after the metric but must be less prominent.

You must have a best before date on the jar (specify month and year). Usually 2-5 years. No lot number required if date specified.

**Adrian Rozkovec**

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### **Request from the Honey Show Committee**

Could those amongst you who can knit please make a few honey bees...!

**[www.bads-bka.org/wp-content/uploads/2023/02/2022-12-BADS-BKA-Newsletter-December-2022.pdf](http://www.bads-bka.org/wp-content/uploads/2023/02/2022-12-BADS-BKA-Newsletter-December-2022.pdf)**

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### **Association Diary Dates 2023**

***Evening Meetings: Winton Baptist Church  
15 Cardigan Rd, Bournemouth BH9 1BD***

Above location till further notice. 7:00pm to 10pm .....

**19 Sep 23** "Wax collection and processing ready for use" - Lesley Gasson

*Lesley is a master beekeeper and secretary of north Dorset beekeepers*

**01 Oct 23 - Membership Subscriptions due**

**13 Oct 23 - Skittles** - BADS vs East Dorset BKA at **Hamworthy Sports & Social Club, Magna Road, Canford Magna, BH21 3AP**

**17 Oct 23** "Foraging behaviour - how bees behave and communicate for efficient harvest to ensure winter survival" - Dan Basterfield

*Dan holds the national Diploma in beekeeping and has around 120 colonies commercially in Devon*

**18 Nov 23 - BADS BKA Honey Show**  
**St Catherine's Hill Community Hall, Christchurch**

**21 Nov 23** "What is warm to honey bees" - Derek Mitchell

*Derek is a beekeeper and researcher into honey bee colonies*

**12 Dec 23** - Christmas Plate Supper with 3 short talks by our experienced members

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](mailto:speakers@bads-bka.org)**

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**Brian Sherriff, born May 24 1928, died August 6 2022**

Brian Sherriff, inherited his father's corset business and went on to run a factory in Cornwall making military uniforms, lingerie, corsetry and swimwear, but the business was struggling by the mid-1960s. After a visit to the bee tent at the Royal Cornwall Show, and starting in a small way initially, he and his wife Pat went on to establish South Cornwall Honey Farm running 400 hives.

After Brian was badly stung on the neck, they created an entirely new kind of lightweight self-supporting beekeeping hood and veil using boning, net and fabric intended for bras. In 1968, this won a competition at the Royal Cornwall Show, and led to the development of full-length bee suits combining the hood and veil. The first garment they marketed was called the Commercial. They went on to found what is an internationally successful beekeeping clothing company: BJ Sherriff. Brian became an expert on bees, researching in particular how they responded to colour. He found that pale colours and certain shades of red seemed to have no effect on bee temperament and this led to suits being made in these colours.

Sadly, Pat Sherriff co-founder of the business, passed away in 1994. All BJ Sherriff garments are still produced in Cornwall. The company is now run and owned by their younger daughter, Angela.

#### *Royal involvement*

The Queen keeps bees at her private residence and there are also hives at Clarence House. The royal honey is sold at Fortnum and Mason. Princess of Wales wearing a Sherriff suit....

<https://news.sky.com/story/princess-of-wales-pictured-wearing-keepers-suit-to-tend-beehive-on-world-bee-day-12885045>

#### *BJ Sherriff – the Company website*

<https://www.bjsherriff.co.uk/about-bj-sherriff/>

*Brian Sherriff, an account of his life* "The Bras and the Bees", written by Felicity Notley, was published In 2019, with a foreword by the BBC presenter Bill Turnbull...

<https://www.northernbeebooks.co.uk/products/notley-the-bras-and-the-bees/>

#### *Brian Sherriff*

Telegraph Obituaries 16 September 2022

*Contribution from Mike Duffin who knew Brian personally...*

Outside of his beekeeping, Brian was for many years one of the first volunteers who manned the Coastwatch station at Bass Point on the Lizard peninsula, when the organisation took over duties from the Coastguard. He became very knowledgeable about the regular sea traffic which passed through the area, logging it daily, and also watching the people who walked the coastal paths during his watch, to ensure that if any accidents occurred, he could call for assistance if required.

*Contribution from Joanna Bellis who used to live close to the factory...*

At some point, the 'headquarters' moved to Mylor, a village between Falmouth and Truro. It is tucked away up a driveway off a Cornish lane and you would never guess that it was a 'factory'. Until you are outside the house and spot a decorative hive, you would not know that the house had anything to do with bees or beekeeping clothing. Surrounded by lush Cornish vegetation it is the antithesis of what a

'factory' looks like. Instead, it was very much a family home and I was told that Brian Sherriff, enjoyed watching the comings and goings - I think I saw him once checking who had turned up at the door.

Angela trained originally as a musical instrument technician, before moving to her father's business, so I know this will have helped her with attention to detail, patience and accuracy - nobody wants a slapdash beesuit!

A lovely touch about the suits, is that each machinist adds their name so that you feel it's really hand-made and personal (mine was made by Sue). Angela told me that during lockdown they were able to keep production going by arranging for the machinists to have the specialist sewing machines at home so they could carry on working. Apparently, moving these industrial bits of tech was quite an exercise!



**Adrian Rozkovec, Mike Duffin and Joanna Bellis**

## Recipe

### HONEY SOY BAKED CHICKEN THIGHS

#### INGREDIENTS

- 1/3 cup honey
- 1/4 cup low sodium soy sauce
- 1/4 cup finely chopped green onions
- 2 tablespoons cooking oil vegetable oil or canola oil
- 1 1/2 tablespoons garlic minced (or 4 large cloves garlic, minced)
- 1 tablespoon white vinegar (apple cider or rice wine vinegar -- OPTIONAL)

- 1 teaspoon sesame oil OPTIONAL
- 3/4 teaspoon fresh minced ginger
- 2 1/2 pounds (1.2 kg) chicken thighs (skinless, boneless)
- Salt and pepper to season
- Fresh chopped parsley to garnish

#### INSTRUCTIONS

1. In a shallow bowl, combine honey, soy sauce, green onions, cooking oil, garlic, vinegar, sesame oil and ginger. Mix well and set aside.

2. Pat chicken dry with paper towel. Trim off any excess fat. Season with salt and pepper then transfer chicken to the bowl with the marinade. Cover and marinate chicken for at least 30 minutes if time allows (or overnight).

3. Preheat the oven to 425°F (220°C).

4. Transfer chicken along with the marinade to a cast iron skillet or baking dish. Bake for 20-25 minutes, flipping twice while baking to ensure the chicken doesn't dry out on top.

5. Broil for 5 minutes at high heat until golden browned and slightly charred on the edges. Chicken should have an internal temp of 165°F (or 70°C).

6. Garnish with parsley and optional sesame seeds.

7. Serve chicken with pan juices over steamed rice, cauliflower rice, zucchini noodles, regular noodles or mashed potatoes.

**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

## **Dear Members – Your Contributions please**

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.

Also, I invite you to send me the story of one of your mistakes! I have made plenty over the years and in this newsletter I have authored number 1. Please contribute and don't feel embarrassed. If you want your piece to be anonymous it will still be acceptable!

Thank you

**Adrian Rozkovec** [newsletter@bads-bka.org](mailto:newsletter@bads-bka.org)

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