

BOURNEMOUTH & DORSET SOUTH BEEKEEPERS ASSOCIATION



Newsletter

December 2024

Chairman's Report

Are your hives securely fastened? The last week or so has once again seen strong winds ripping over Bournemouth. During the last year a hive in our front garden has been blown over not once but twice. On the second occasion we actually witnessed the hive being lifted into the air and flipped over 180degrees to land on its roof. Fortunately the hive had been strapped so did not come apart. (It is now also strapped to its stand with a heavy stone on its roof!). We rushed out to put it back on its stand. The colony, as you can imagine, was not best pleased! We were thankful that we had donned beesuits before going out as the bees, not recognising that we were there to help, came out en masse to greet us. More strong winds are forecast so keeping a hive strapped means that if it does blow over it is still in one piece and the colony is less likely to be harmed.

It has been great that so many of you have been coming to our monthly meetings at St. Andrews Church Hall. There are two reasons to come again on 10th Dec. One for you and one for your bees. Firstly for you our series of interesting talks is set to continue with our secretary Joanna Bellis's talk entitled "Bees in Music". I, for one, am intrigued as to where this talk will lead. Secondly for your bees as fondant will be available for their Xmas present. Look forward to seeing you David Aldersey

David Aldersey

Association Diary Dates 2024-5

*Evening Meetings are at 7pm:
St Andrews Church, Millhams Road,
Bournemouth BH10 7LN*

December 10th - Christmas gathering member Joanna Bellis will give a talk entitled "Bees in music "

January 21st 2025: AGM

February 18th - Peter Darby: "Plants for pollinators"

March 18th - Martin and Clare: from Buckfast Abbey: "Defensive Bees"

April 15th - Spring Social with refreshments. Talk on the Osprey Project in Poole Harbour by one of the staff working on the project

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

The Honey Show 2024

This year's show got off to a good start with 137 entries being submitted from 20 members. Thank you to all who entered including several new members. We hope you all enjoyed the day. You will see from the photos the wonderful displays of honey, wax and other exhibits; this is due to the hard work of the exhibitors and the lovely volunteers who helped on the day.

In the afternoon we opened the show to the club members and general public . It was great to catch up with friends and introduce the world of bees and beekeeping to the public who came. The candle rolling and honey tasting were a great success and much appreciated by the people who came, as were the refreshments including scones and honey. Several people showed an interest in joining the

Association and one person has already signed onto the beginners course next year.

Many thanks to our judges Mike Duffin and John Bunting for agreeing to do the judging this year. We do appreciate their expertise and commitment to the role and would like to acknowledge their hard work on the day. We were pleased to be able to award the Blue Ribbon to our chairman David Aldersey for his wax block and will be presenting the club's cups and trophies to the other winners at the AGM in January.

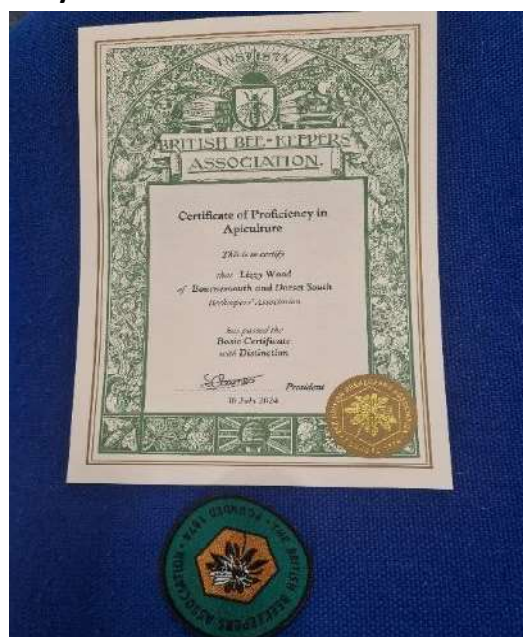
As you look at the photos you will see that some of the classes can be entered even if you do not have honey or wax. Mead, photos, artistic exhibits, homemade equipment etc can be prepared throughout the year so please think about exhibiting next year and making it as successful as this one has been.

Thank you everyone for making the show a great success and so enjoyable. Season's greetings to you all from the **Honey Show Committee**.

Judging before the public were admitted....



Lizzy Wood: Distinction for the Basic Certificate



..down, not just to Lizzy, but also to her excellent tutors!

Change in dates

Wannabee Day from 13th to 12th April

6 week courses to be every Saturday rather than Sunday starting 26th April

The BADS Library – How it Works

We have a splendid resource in the BADS Library which is made up of over 400 titles covering practically everything you might want to know about bees and beekeeping. New books – by donation or purchase – are added periodically and we have many of the ‘classic’ titles too.

As we don’t have a permanent library location, the books are housed by the Committee in crates at our homes. We bring in one or two crates for our monthly members’ meetings for you to browse and borrow.

The crates are numbered and grouped broadly in these categories:

- 1 Bee produce
- 2 Understanding how bees work
- 3 Beekeeping
- 4 Mostly practical beekeeping
- 5 Older books [mostly pre-1960]
- 6 Older books [mostly pre-1960]
- 7 Making equipment/Bee science/History & Biography/Topic guides/Children’s books
- 8 BBKA Newsletters (old)
- 9 Recent titles
- 10 New acquisitions
- 11 BBKA and similar booklets (old)
- 12 Rare books are kept with the Librarian – borrowable by prior booking

To browse at leisure, the full Library List is available on the BADS website under ‘Documents/Library’. If you don’t have access to the website but would like a copy of the list, please let me know and I will print you a copy.

How to borrow a book

- Books are borrowed and returned at the monthly meetings. You can either borrow from the crates brought to the meeting on the night or, if you contact me at least 10 days before the meeting, then any book on the full Library List can be brought to the meeting for you.
- When you have chosen your book(s), give me the library ticket inside and remind me of your name please so I can keep a note.
- There is no limit on how many books you can borrow. I’d politely suggest that you don’t keep anything for longer than six months. If you need it for longer than that, please bring it back and renew it. For books ‘in high demand’, I would suggest a maximum loan period of a month.
- ‘In demand’ books can be reserved if you let me know author and title.

Could you write a book review? If you borrow a book and think it is particularly good or thought-provoking – or even dreadful - please write this up and we can include it in the Newsletter.

Donations: Donated books are welcomed but, due to space, I may decline if it duplicates an existing copy (unless it is an ‘in demand’ book where having multiple copies is a bonus). It is our usual policy to offer duplicate books (at modest prices) to our membership.

Absent friends: There are still a number of books that have been on loan to members since 2016-23, so please check if you have anything that is a BADS book rather than your own. There are no fines!

Wish List: If there are bee books (old or new) we don’t have but you think BADS should have them, please tell me and I will add to our Wish List for consideration by the Committee.

Any Library and book questions, I am always happy to chat at our members’ meetings.

Joanna Bellis

Recipe

Honey Cake with dates and apple

Yields: 12 slender or 8 chunky slices

INGREDIENTS

75 grams finely chopped dates
325 - 350 grams Braeburn apples (chopped into small
– about 1cm / ½ inch - pieces)
1 large orange
125 millilitres regular olive oil plus 1 tablespoon more,
plus extra for greasing
150 grams honey plus 50g/ 3 tablespoons more for
glaze
100 grams dark muscovado sugar
2 large eggs
1 teaspoon orange blossom water
200 grams plain flour
50 grams ground almonds
1 teaspoon cocoa
¼ teaspoon salt
100 grams walnut halves
1½ teaspoons bicarbonate of soda
• 1½ teaspoons hot water

METHOD

1. Drop a paper liner into a 20cm/ 8 inch Springform tin, or line the base with parchment and lightly oil the sides. Get out a medium-small heavy based saucepan that comes with a tightly fitting lid. I use one 18cm in diameter, and I wouldn't advise going much wider.
2. Finely chop the dates, and set aside for now. Peel, quarter and core the apples, then cut them into small pieces, about 1cm/ ½ inch, and drop them into your saucepan. Finely grate the zest of the orange into the pan, add 3 tablespoons of juice, followed by the 1 tablespoon of olive oil. Cover the pan, and cook over medium-low heat (lifting the lid to give the occasional stir) for 7 minutes, by which time the apples should be almost cooked through. Add the chopped dates and a further tablespoon of orange juice, give a good stir, and then cook without the lid, stirring and pressing down on the apples, for 3 minutes or until you can mash the apples and dates to a rough puree with a fork.
3. Take the pan off the heat and leave for 10 minutes, during which time you can heat the oven to 180°C/160°C Fan/350°F and measure out all your other ingredients.
4. So, pour the oil in a wide-necked measuring jug, followed by the honey, dark muscovado sugar, eggs and orange blossom water. Whisk to mix just with a fork; you don't want to make this very aerated.
5. Measure the flour in a bowl, and stir in the ground almonds, cocoa and salt. With the walnuts in another bowl, use your fingers to break them up well. I find this better than chopping them as it's easier to end up with nubbly pieces rather than a lot of splinters and dust, too.
6. Pour the jug of liquid ingredients into the pan, and mix to combine with the fruit. Make sure you scrape out every last bit from the jug.
7. Now tip in the dry ingredients and just stir until you see no trace of flour — you don't have to beat madly; indeed, in a smallish pan, it wouldn't be wise — followed by the crumbled walnuts. Finally, spoon 1½ teaspoons bicarbonate of soda into a little cup, fill another little cup with hot water, then add 1½ teaspoons hot water to the bicarb — it will fizz up gently — then promptly tip and scrape the bicarbonate of soda paste into the bronzy-buff-coloured batter in the pan, and stir well to incorporate.
8. Scrape the batter into your prepared tin, and bake for 45-50 mins, or until the cake risen and a deep dark brown on top, and a cake tester will come out clean apart from a few damp crumbs. While the cake is still very good to eat (I actually prefer it) when the top is still slightly soft, it will sink a little on cooling, so make sure the top feels firm on the surface if you want to avoid this. But don't worry about any cracks, please!
9. Put the cake in its tin on a wire rack. Stir the 50g/ 3 tablespoons honey with 1 teaspoon orange juice just so it is a little more fluid, and brush about a half of it over the hot cake. Leave for 10 minutes and then brush on the rest, then leave the burnished cake there to cool in the tin.

Nigella Lawson

Dear Members – Your Contributions please

The next Newsletter will be in March 2025. 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. 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

Bee Supplies – Mike and Liz Duffin

Mike is selling off his stock and will no longer be a local agent for Thornes (EH Thorne Beehives Ltd) but has second equipment to sell off. Mike says come and have a look....

Upper Hurst
Snails Lane
Blashford
Ringwood
BH24 3PG
01425 474552

