

BOURNEMOUTH & DORSET SOUTH BEEKEEPERS ASSOCIATION

Newsletter



June 2025

Chairman's Report

Last time I wrote, in March, we were tentatively opening our hives for the first time, but now, with all the gloriously warm spring weather, we are in full swarming season. If you are in a residential street, as I am, then you will be very keen to avoid those swarms which could be frightening and annoying for your neighbours. The BBKA have produced a leaflet which you can download for free from their website or using this link

<https://www.bbka.org.uk/Handlers/Download.ashx?IDMF=79c8a58d-a078-45da-85a0-c587fcaedeb0>

There is also an article, April's edition of BBKA News p15, and in May's edition p18.

Swarm control is one of the most important skills for a new beekeeper to learn but even an experienced beekeeper can get caught out by not spotting a well-hidden queen cell.

If you have a swarm of bees and either don't have room for it, or are not confident in dealing with it yourself, please contact Clare Tilly, our Swarm Liaison Officer on 07926 202323

Courses

In April we held our Wannabee Day when we welcomed around 12 budding beekeepers including a 6-year-old child. A number of those are also attending the Beginners Course where 16 people are participating in their first steps of beekeeping. It is lovely to see their enthusiasm and wonder at these magnificent creatures we are privileged to care for. We are grateful to David and Helga for setting up the course and to those leading the sessions, Lizzy, Brian as well as me. We are indebted to Kelly, our apiary manager, for caring for the association bees with such dedication. It is very time consuming, especially at this time of year, and she has to fit it in around her paid work.



Library

We have recently bought three new books for the library ...

The Honey Bee around and about (3rd Edition) by Celia Davis

The Honey Bee inside out (3rd Edition) by Celia Davis

Using Apideas by Daniel Basterfield

I very much enjoy Celia's style of writing which is both accessible and informative. Daniel came to give one of our talks last year and promoted the use of apideas for rearing new queens from queen cells.

BADS BKA has an extensive library of over 400 bee related books which are free for members to borrow. At the moment they are being held in Committee members' houses, not having a permanent storage facility. You can access the list from the website under documents and from this link <https://www.bads-bka.org/library/>. If you would like to borrow a specific book please contact Joanna Bellis, our librarian on secretary@bads-bka.org and let her know. She will contact the relevant committee member who can bring it along to one of our summer socials.

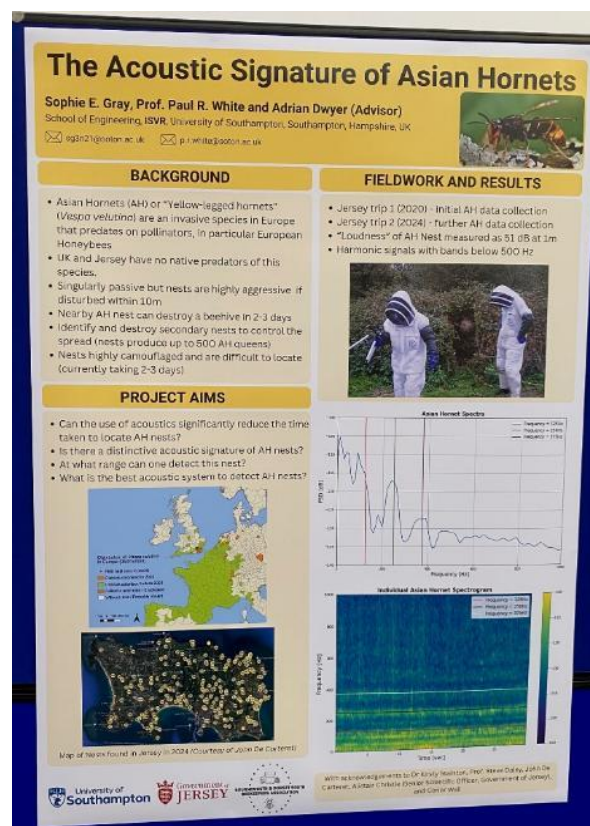
BBKA Spring Convention 2025

In April Andrew and I went to the BBKA Spring Convention at Harper Adams University near Telford, Shropshire. We thoroughly enjoyed meeting a whole variety of beekeepers from around the country and attended some fascinating lectures and workshops. You can watch past lectures on the BBKA YouTube channel, though they don't appear to have uploaded 2025 yet.

Next year's Convention dates are 17-19th April 2026.



A highlight was Sophie Gray winning the 2025 Research Poster Award on behalf of the team at Southampton University which included Prof. Paul R White and BADS member Adrian Dwyer. As an association we have contributed to their research by awarding a small grant.



Their ongoing research into the use of acoustics in detecting Asian Hornet nests will make a valuable contribution to the battle against this dangerous predator.

We are grateful to Conor for his ongoing work with the Asian Hornet Action Team

Save the dates ...

We have two summer socials planned

Date to be confirmed – likely to be end of June 2-4pm Afternoon Tea at the home of Natalie and David Sewell

Saturday 2nd August Barbeque at the home of Helga and David Aldersey

Many thanks to David and Natalie and David and Helga for their hospitality.

I look forward to seeing you at one or both of these.

Happy beekeeping

Anne Jablonski

New WhatsApp Group for Members

We have set up a BADS-BKA WhatsApp Community consisting of three Groups. The first will be for the Committee, the second for general chat, advice and questions and the third for buying and selling beekeeping equipment. If you wish to join the general chat, there are two ways:

1. Click on the link below and you will be added to the group. <https://chat.whatsapp.com/LHZSoxC5TSGFFm9WxpgZRo>

2. Send your name (first and last names) to Nick Earl @ 07921 406879 via WhatsApp and he will add you to the group.

Once you are in this general chat group you can ask to join the buying and selling chat from within the WhatsApp community if you so wish.

From a general etiquette point of view, please keep the chat friendly and constructive and if you enter into a one-to-one discussion with another member about a specific topic such as arrangements to buy or sell equipment, please transfer your chat to a private message strand.

Any questions or problems, you can contact Nick direct via WhatsApp.

Regards,

Nick Earl

Association Diary Dates 2025

The evening meetings will recommence in September at St Marks Church, Ferndown, BH22 8EW unless notified. An alternative larger venue would be preferred. If any members have any suggestions, do contact me.

Please also 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

Dear Members – Your Contributions please

The next Newsletter will be in September 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

Thank you Nick for your mistake...

Beekeeping cock up

This has been my first beekeeping winter and I had received lots of conflicting advice (surprised?!) about feeding. I chose to leave a super of honey on each hive and supplemented them with fondant and all seemed well. I had insulated my hives and they seemed strong and active in the early spring.

As soon as there was a warm enough day in late March, I conducted my first inspection and, in the hive in question, found an incredible 7 frames of well established brood. As it was so early, I had been planning to remove the winter super until they built up during the spring meaning that I didn't have a queen excluder with me! At this stage there was no sign of any eggs in the super but it was clear that they already needed the space of the super so I left it on and returned a few days later with a queen excluder.

I popped the queen excluder on and, despite there being no eggs in the super when I first inspected, you may have noticed that I did not mention finding the queen before putting the queen excluder on! You are probably ahead of me by now...

When I came to inspect a week later, I lifted the super off and was staggered by its weight causing me to stop and have a good look straight away. I was faced with an astonishing quantity of brood covering almost all the super frames. I then had the dilemma of wondering where the queen was as I had not inspected the super for any eggs when I put the queen excluder on. However, my beginners course knowledge kicked in and I remembered the brood cycle which meant that, having been a week since I put the queen excluder on, the presence of any eggs would confirm that the queen was in the super. That was indeed the case so I commenced the juggle of safely returning her to the brood box which she of course made as difficult as possible for me.



I've given the super brood frames extra space on top and will just let it hatch. The Queen is safely below decks now!

To add insult to injury I decided that my weakest hive was now ready for its first super at which point I realised I had forgotten to bring a queen excluder.....I remedied this and ensured the Queen was located below this time!!

Nick Earl

Honey Temperatures....

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| 150 | 65 | Honey will caramelize |
| 146 | 63 | Beeswax melts |
| 145 | 62 | 30 Min to sterilise honey |
| 130 | 54 | 24-48 hours melts granulated honey from cappings |
| 122 | 50 | Small granules melt in 8-16 hours |
| 90 | 32 | Pre heat Rape and Heather prior to Extracting; 36 hours plus |
| 80 | 26 | Pre heat Blossom honey prior to Extracting |
| 75 | 24 | Seed for granulated |
| 57 | 14 | Encourages granulation |
| 50 | 10 | Storage in bulk or jars |

This information was taken from a book produced by a Scottish college. Please note, the above figures are a good guide. Honey should not be heated more than necessary. Dorset honey stored in bulk will granulate; this will have to be heated before it can be strained and bottled. Honey is easier to bottle when it is warm.

Happy extracting, the late Paul Mann

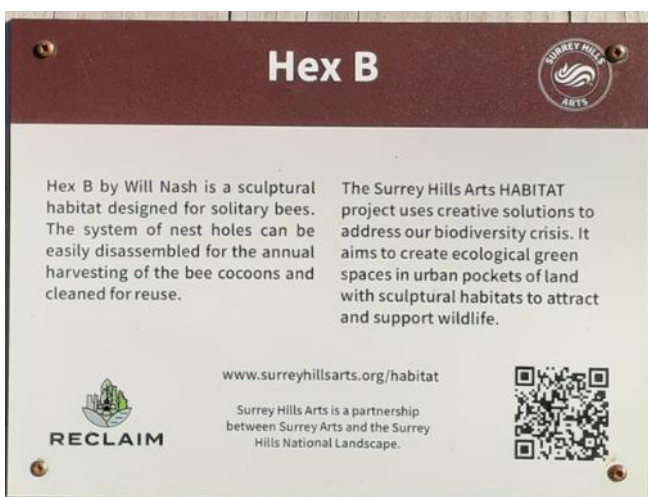
Bee Hotels

The 'Hex B - Bee hotel' is from an art installation at The Watts Gallery, Compton, Surrey. The system of nest holes can be easily disassembled for the annual harvesting of the bee cocoons and cleaned for reuse.

always 'theme' their roadside stand in an eye-catching way. I don't think I'd want to attempt honey extraction from this one!



Joanna Bellis



The rather intimidating bee and hive is from a small farm shop - Devichoys Farm, near Mylor, Cornwall. They sell honey alongside the veg and

For those with Beekeepers Back...

Two devices that might be of help....

For lifting, brood boxes +/- supers (Nationals only), the Hive Barrow



<https://www.thorne.co.uk/hardware-clothing/hive-hardware/moving/hive-barrow-national-hives-only.html>

For Supers.. the "Super Lifter"...



Designed to lift up to two deep boxes at a time, it attaches and detaches easily to Flow hives and conventional hives (Langstroth, UK National and Dadant and cracks the propolis seal for you. When you are ready to close the hive, you can easily align and replace the boxes gently

[Flow Super Lifter is here! - Flow Hive UK](#)

Adrian Dwyer and Adrian Rozkovec

HONEY PIE (from Simply Nigella)

Ingredients

For the pastry

- 225 grams plain flour
- ½ teaspoon fine sea salt
- 125 millilitres mild and light olive oil
- 60 millilitres full fat milk

For the pie filling

- 100 grams soft unsalted butter
- 150 grams caster sugar
- 1 x 15ml tablespoon fine polenta (not instant) or cornmeal
- 2 teaspoons Maldon salt
- 1 teaspoon vanilla paste or extract
- 175 millilitres good runny honey
- 3 large eggs
- 150 millilitres double cream
- 2 teaspoons cider vinegar

To sprinkle on top

- ¼ teaspoon Maldon salt

Method

You will need 1 x 23cm deep-sided (approx 5cm deep) / 1 x 10-inch deep-sided (approx 2 inches deep) loose-bottomed flan tin

1. First, mix the flour, salt, oil and milk to form a rough, slightly damp, dough. You can do this by hand or at low speed in a freestanding mixer.
2. Tip out into your flan tin, and press patiently over the base and a little up the sides of the tin. I find a mixture of fingers, knuckles and the back of a spoon the easiest way to go. Put into the freezer for at least 1 hour. I tend to do this the day before, but in any event, you bake from frozen.
3. Preheat the oven to 180°C/160°C Fan/gas mark 4/350°F and pop in a baking sheet at the same time.
4. Melt the butter in a medium saucepan. Take it off the heat and leave to stand for 5 minutes, then beat in the sugar, polenta or cornmeal, 2 teaspoons of Maldon salt and the vanilla paste or extract.

5. When all the above ingredients are incorporated, stir in the runny honey — oiling the bowl or jug you're measuring it in first — and beat in the eggs, followed by the cream and vinegar.
6. Take the pastry-lined flan tin out of the freezer and pour the runny honey mixture into the case, then place on the baking sheet in the oven to bake for 45-50 minutes, turning it around after 30, at which time it will still seem very uncooked. When it's ready, it will be a burnished bronze on top, puffy at the edges and set in a soft jellied way in the middle (and it carries on setting as it cools).
7. Remove to a wire rack, sprinkle with the $\frac{1}{4}$ teaspoonful of Maldon salt, and leave to cool — this will take about 2 hours. I like this best when properly cold.
8. To unmould easily, sit the flan tin on top of a large jar or tin and let the ring part fall away, then transfer the liberated pie to a plate or board. I manage to get the pie off the flan base easily, but if you feel safer leaving the metal base on, then do. Slice modestly — this is rich and sweet, and you will want leftovers for yourself — and serve with clotted cream or creme fraiche.

A late entry



Hen attending the Wannabee Day!

