

BOURNEMOUTH & DORSET SOUTH BEEKEEPERS ASSOCIATION



Newsletter

December 2025

Chairman's Report

Honey Show

First of all, I would like to thank all of you who contributed to make this year's honey show such a success. I know how much work goes on behind the scenes in planning, organising and advertising the event as well as on the day. Thank you, too, to all who submitted entries and all who came along and supported us on November 15th. St Catherine's Hall was literally buzzing with very enthusiastic members of the public excited to see what we did and buying up supplies of honey and candles. It was a very inspiring and encouraging afternoon, well worth all the effort.

Study group

This week we saw the start of our study group to look at the material for Module 2, Honey Bee Products and Forage. Seven of us gathered in David and Helga's dining room armed with the syllabus, a set of study notes and past papers, whilst three more were unable to attend the first session. We look forward to learning together and encouraging each other in our beekeeping knowledge and practice.

Yellow-Legged Asian Hornet

Since the first sighting of a Yellow-Legged Hornet in Tetbury, Gloucestershire in 2016, the beekeeping community has been aware of the dangers of it

becoming established in this country and a close watch has been kept on its incidence.

So far this year there have been 544 credible sightings of Yellow-Legged Hornet, and 162 nests have been found and destroyed. This compares with 71 sightings in 2024, and 24 nests found and destroyed.

The first sighting this year was in Oswestry, Shropshire on 23rd January in a delivery of shallots from France. Closer to home a primary nest was found in Verwood in June, a secondary nest also in Verwood in July, a secondary nest in Southampton in September, a secondary nest in Ringstead, Dorset in October and a secondary nest in Swyre Dorset in November.

These figures are a reminder to keep vigilant and to remind our families and friends to do the same. Our thanks go to Conor and his team for keeping us updated on this non-native invasive pest.

I am very much looking forward to our Christmas Plate Supper which is to be held on Tuesday 9th December at West Parley Community Hall. We shall enjoy sharing food together followed by a talk by Joanna Bellis entitled *Bees in Music*

Anne Jablonski

Honey Show November 15th

This year's honey show was a great success with a record number of entries and a packed hall in the afternoon. Nineteen people entered the show with 132 entries. This made a super display which you can see from the photographs.

We were very lucky to have our 2 judges, Mick Duffin and John Bunting, who worked hard through the morning judging such a large number of entries. They were very impressed at the high standard and had a difficult job awarding the certificates and who the winner of the blue ribbon for best in show should be. This went to David Aldersey for his dark honey. A list of the trophy and cup winners is included in this newsletter and they will be presented at the AGM in January 2026.

When we opened the doors to the members and the public in the afternoon we were amazed at the number of people waiting to come in. A big thank you to all the Honey Show Committee members for their hard work and publicizing the event.

Lesley Morton

The Ford Cup	Most Points in Show	Ian Warmer
The Tamplin Cake Dish	Runner-Up Most Points in Show	Anne Moran
The Hopgood Cup	Novice – Most Points in Show	Nick Earl
BADS Challenge Shield	Most Points Classes 1 – 9 (honey classes)	Ian Warmer
The Templeman Cup	Most Points in Classes 7, 8 & 9	Ian Warmer
The Challenge Trophy	Most Points in Classes 21, 22, 23 & 24 (cookery)	Anne Moran
The Robert Smith Cup	Most Points in Classes 12 – 16 (composite & wax)	Anne Moran
The Peter Norris Trophy	Winner of Class 10 (novice honey)	Nick Earl
The Margaret Davies Cup	Winner of Class 11 (artistic display)	Anne Moran
Paperweight Trophy	Winner of Class 12 (composite)	Ian Warmer
Wax Bowl	Winner of Class 13 (cake of beeswax)	Ian Warmer
Candlestick Trophy	Winner of Class 14 (beeswax candles)	Anne Moran
The Bill Needle Trophy	Winner of Class 16 (bottle of mead)	Adrian Rozkovec
The DM & SM Brown Trophy	Winner of Class 17 (interesting exhibit)	No entries
The Pall Mann Trophy	Winner of Class 18 (home-made equipment)	No entries
The Campbell Cup	Winner of Class 19 (artwork)	Gerda Johnston
The Irene Archard Cup	Winner of Class 20 photography)	Lizzy Wood
The Treasurers Cup	Best Exhibit in Show	David Aldersey

Our Judges, Assistants and the members of the Honey Show Sub-Committee....



Some of the Displays ...

Wax products

Own labelled honey

Cakes and biscuits

Composite of Three

The sale tables



Art displays - Junior Class



Nick Earl, best Novice, receiving the Hopgood Cup



Ian Warner being awarded the Challenge Shield



Thanks to Lizzy Wood for many of the photos

Skittle night, 17th October

BADS BKA vs East Dorset BKA

This was a fun occasion. Unfortunately we lost, but only by a small margin! We had a good turnout and in total there were around 40 members from the two Associations. Hopefully you can help us regain the Cup next year!



Association Diary Dates 2025/26

The Evening Meetings will be at St Marks Church, Ferndown, BH22 8EW unless notified. An alternative larger venue would be preferred. If any members have a suggestions do contact me.

Speakers

Tuesday 9th December

Christmas Plate Supper with a talk by Joanna Bellis entitled "Bees in Music"

Tuesday 20th January 2026

AGM

Tuesday February 17th

The journey to sustainability – importing bees
Roger Patterson

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



Notes from a new Member (written in September)..

Hi I joined the Bournemouth and Dorset South Beekeepers Association at the tail end of 2024, after I completed a Taster Day at the London Bee Company in September 24 given as a birthday gift. It was recommended I joined my local group.

My first meeting was the AGM. I went as I wanted to see how friendly the group would be to a newbie with No Bees.

Thanks to David, Brian and David/ Natalie who found time to chat to me. I was keeping my powder dry as I wanted to sign up for the Basic Beekeepers course at High Mead Farm. I am pleased to say I joined up that night and paid!

The monthly meetings over winter were a good way for me to meet members and stay in touch. The booked speakers were knowledgeable and informative.

I found the 6 week basic course was relaxed, friendly, and well attended. We were blessed with good weather. The practical sessions with the bees were brilliant despite being stung once on day one.

The knowledge from the group of Bee keepers running the sessions made it easy for us to ask questions, even if sometimes we did get multiple answers!

I have attended both the summer events at David and Natalie's and at David and Helga's homes meeting other members, some who also had No Bees and some I discovered did not actually liking Honey!

Anne and Andrew Jablonski have invited me on a couple of occasions to "help" with their Bees as I live relatively close, and also with honey collecting and spinning. I have found this to be of immense benefit and have been able to use my vented Bee suit, even if I do look a lot like Mr Blobby.

I am writing this at the start of September with the return of the winter monthly meetings. The prospect of new speakers, the events planned up to Christmas 25, Skittles, Honey Show and Christmas Plate Supper all sound amazing.

I am looking forward to these winter meetings and to see what next year brings, **Brian Hatchard**



Working with Anne Jablonski

Dear Members – Your Contributions please

The next Newsletter will be in March 2026. 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 described 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

Christmas Recipe

Honey Spice Gingerbread Cookies by Martha Stewart, TV host and who has kept bees since the 1970s...



Directions

1. Whisk together flour, salt, baking soda, and spices in a large bowl. Beat together butter and granulated sugar with a mixer until pale and fluffy. Beat in eggs, 1 at a time, then honey and molasses. Reduce speed to low, and gradually add flour mixture until well combined. Divide dough into thirds, and wrap each in plastic wrap. Refrigerate until firm but still pliable, about 1 hour.
2. Preheat oven to 350 degrees. Working with a third of dough at a time, roll dough out to 1/4-inch thickness on generously floured parchment. Brush off excess flour, transfer dough on parchment to a baking sheet, and freeze until firm, about 15 minutes. Cut into shapes with cookie cutters, rerolling scraps as needed. Transfer cookies to parchment-lined baking sheets, and freeze until firm, about 15 minutes. Bake until edges turn golden, about 15 minutes, rotating once and firmly rapping baking sheet halfway through baking to flatten any bubbles in cookies. Let cookies cool completely on baking sheets set on wire racks.
3. Place icing in a pastry bag fitted with a small plain round tip (Ateco #0, 1, or 2). Pipe outlines and details on cookies. Immediately sprinkle with sanding sugar, and tap off excess. Let set completely, uncovered, at room temperature, at least 4 hours or (ideally) overnight.

Ingredients

5 1/2 cups all-purpose flour, plus more for surface and parchment
 1/2 teaspoons salt
 1 teaspoon baking soda
 4 teaspoons ground ginger
 1 teaspoon ground cinnamon
 1 teaspoon freshly grated nutmeg
 1/2 teaspoon ground cloves
 2 sticks unsalted butter, softened
 1 cup granulated sugar
 2 large eggs
 1 cup honey
 1/2 cup unsulfured molasses
 Royal icing
 Fine sanding sugar

Prep Time: 1 hr 30 mins

Total Time: 6 hrs

Yield: 58 - 4-inch cookies

