



Warwick and Leamington Branch of Warwickshire Beekeepers

Strutting our Stuff this Summer



We have public displays over three consecutive weekends in June and are looking for volunteers to promote our craft at the following :-

Sunday 3rd June - Hatton Country Fayre and Dog Show

Saturday 9th June – Kenilworth Show

Saturday and Sunday 16th/17th June – Leamington Peace Festival

The Hatton show is a very "English" village affair held right next door to Hatton Country World where there are many attractions to behold. This year an additional attraction will be a fly past of a **Lancaster Bomber** from the Battle of Britain Memorial Flight and we are hoping to enter a bee keeping team in the "Egg throwing and catching Competition". Intrigued? Please complete the form at the following link to volunteer -

<https://docs.google.com/forms/d/e/1FAIpQLSdQpWPaPrNNAO4lpGnOTNc4SZMbzhiga4NaYFLLXDw4YxaxQ/viewform>

The show is open to the public from 11.00 a.m. to 4.00 p.m

For the **Kenilworth Show** we need help not only on the Show Day itself to man the stand for each of the three shifts:-

9.00a.m.- 12.00p.m.; 12.00p.m. – 2.30p.m.; 2.30p.m. – 5.00p.m.

but particularly could also do with some support on Friday 8th to help with the set up. We start loading up at our former Dalehouse Lane apiary at 2.00p.m. on the Friday afternoon and, as the showground is only a mile or so away, we should be done erecting the marquees etc by about 4.00p.m. So, if you can possibly spare a couple of hours on either the Friday or the Saturday, please let me know either by completing the form at the following link

<https://docs.google.com/forms/d/e/1FAIpQLScrID4K9RxYQUt0Vrvfdmh8X82XRpX8zKkHKP8y52GixINLA/viewform>

(preferred) or by e-mailing me at bernardnbrown@aol.com or by telephoning 01926843416

Leamington Peace Festival is a two day event held in the heart of the town in the Pump Room Gardens off the Parade and is aimed at people of all ages wanting to find out ways of living life in a more harmonious way with each other and the environment. It provides a mix of family friendly activities, including workshops, talks, free music and other entertainment, vegetarian food stalls, environmentally conscious stands and some "interesting sights and smells"

The link to volunteer for the Leamington Peace Festival is:-

<https://docs.google.com/forms/d/e/1FAIpQLScOMkK8JuOOJWS8piE8uRiISTrB38059GrqwZm7QyYr9KNNKA/viewform>

All these links can be found on our website.

Helping on the stand is great fun and involves sharing our knowledge and enthusiasm with the public whilst making sales of honey and wax products, demonstrating various aspects of beekeeping and answering queries from the public. This is well within the capabilities of anyone who has been on our introductory course. Volunteering for a couple of hours on our stand entitles you to free admission to the show and, as we arrange our stewarding in shifts, there is time to sample the wider delights of the event should you so wish.

Whether or not you can volunteer why not just pop along and chill out.....and, of course, swing by our stand for a chat.

Bernard Brown

Registration with Bee Base

As a Branch, we would encourage all members to register your apiaries with Bee Base as soon as possible, if you have not already done so. This will give you early warning of disease outbreaks in the area or, perish the thought, any enhancement of the risk from pests such as the asian hornet and small hive beetle.

To Register go to <http://www.nationalbeeunit.com/index.cfm> and follow the instructions. If you need grid references to identify the location of your apiary these are displayed if you hover your mouse over the location in Google Earth.

All Pumped Up For Summer

Saturday 12th May saw the first real test of our new inflatable rib marquee at the Mollington Village Fete. Weighing only 6.5kg (14lbs in old money) including the side sheets – the old one weighed in at 44kg - this marquee is capable of being put up by a single person with minimum effort due to the 12v pump that plugs into a car cigar lighter socket. Even the pump is programmed to switch off at the pre-determined pressure. (Mind you, it's a bit stressfull waiting to see that it actually does!!) So, will it spell the elimination of bee keeper's back? Probably not if supers fill at the current rate but it will certainly make it easy for two or three members to organise a beekeeping stand at their local show.....one to put it up and two to act as ballast!!



Branch BBQ 23RD JUNE

BRANCH BBQ will be held on the Saturday 23rd June at BBKA. We would love you all to come along, but please bring your own Meat/Fish/Veg. To cook on the BBQ. Crockery and Cutlery also Drinks need to be brought along by yourselves. Salads Potatoes Desserts will be provided. FIRE WILL BE LIT AT 4 p.m.
There is no cost involved to members and there families for this event.
We look forward to seeing as many of you as possible, let's hope for a lovely sunny day.

Many thanks Mary x

From Denis Mac Daid

I thought this was a very interesting article that you might want to share with others in Beetalk via a hyperlink.

Denis

https://geneticliteracyproject.org/2018/04/17/honeybee-population-isnt-crashing-and-seed-pesticides-are-not-driving-health-problems-and-heres-why/amp/?_twitter_impression=true

Lord Leycester Hospital Event



Hats off to Jane Richmond and Paul Day who entered into the spirit of the Mediaeval Courtyard Event in the Lord Leycester Hospital on Sun 28th day by dressing for the part of skep makers. They were not the only ones either on our stand with Gill Grimshaw and Rachel Dove also dressing up to embrace the theme of the event which was to celebrate Sir Guy of Warwick, a legendary knight who was thought to be a great warrior and a dragon-slayer who later becomes a pilgrim and, eventually, a hermit living in a cave at Guy's Cliffe. Joined in the Master's Garden by Falconry and Ferrets both of which along with honey bees would have been very familiar to Sir Guy, the event was blessed by good weather despite thunderstorms before and after. Thanks to all our team who supported the event.

Bees and Equipment for Sale

Due to relocation; 2 National Hives, each with a good, placid colony of bees, both have currently 2 supers on. £200 each hive.

2 National hives with 2 Supers each, some frames/ foundation. £100 each.

2 Nucleus Boxes, £30 each.

The above can be collected from my home address at Princethorpe , during June.

Please contact David Whitehouse , at; david-whitehouse1@live.co.

Colonies Available

I am downsizing my beekeeping at the end of the season and will have several colonies and some hive hardware available for purchase. If you are interested in acquiring some bees, including nucs, please contact me on gill@gillgrimshaw.com or 01926 497440 to discuss.

Gill Grimshaw

Hints and Tips

- When pushing frames back together, at the end of an inspection, it is a good idea to try to move them on blocks rather than individually. This should reduce the chance of bees being squashed between the frames.
- As I write this the sun is shining and the temperature is up in the 20s. Should this continue into June then it would be an ideal time to have a go at this sweet, refreshing and soothing drink.

Honey Mint Julep

2 Lemons
½ pt Water
Leaves from a bunch of mint
2 tbsp Liquid Honey
20 fl oz Ginger Ale



Squeeze the lemons and add the water

Mix in the mint leaves and leave to infuse for an hour in a cold place

Remove the mint and stir in the honey and Ginger Ale

Best served chilled

The Branch Honey Show is on 13th September and this year the recipe for the Honey Cake Class includes fruit.

Honey Cake Recipe

200g/7oz self raising flour, 175g(6oz) honey, 110g/4oz butter, 175g/6oz sultanas, 2 medium eggs, 110g/4oz glace cherries(halved), a little milk if needed

Preheat oven to 180°C, 350°F, gas 4. Cream butter and honey together. Beat eggs well and add them alternatively with sifted flour then fold in sultanas and cherries. A little milk may be added if necessary.

Bake in a buttered circular tin, 16.5-19.0cm (6½ -7½ inches) in diameter for approximately 1½ hours.

Timing is a guide as appliances may vary.

This sparked a discussion on how to stop the fruit sinking! Ideas so far have included washing and drying the cherries, dusting them in flour or poking the cherries in once the mixture has been poured !

..... additional ideas this month include;

Warm the fruit

Cut cherries up small so they are not so heavy

Sprinkle the fruit on the top then fold the fruit in extra carefully at the end

Make sure the fruit is separated, ie not in lumps

Don't open the oven door (until the end!)

Let me know how you get on.....

If you have any hints or tips that you would like to share, please send them to h.essex@virgin.net...

Thank you Helen Essex

Editor Roger Wilkes, email address is roger.wilkes@kenilworthhoney.co.uk or hard copy can be posted to him at:

12 Mercia Avenue, Kenilworth CV8 1EU. **Content to him for next month by June 27th latest.**

Please send in plain text, unformatted, using Microsoft Word or another common program.

BeeTalk is: Designed, produced, printed and distributed by Roger Wilkes

Warwick and Leamington Branch
of Warwickshire Beekeepers Association
Reg Charity No. 500276 www.warleambees.org.uk