



Warwick and Leamington Branch of Warwickshire Beekeepers

Tim Foden – Tribute

1945 - 2018



Tim Foden died on the 5th July after a truly heroic 21 month long battle against cancer

Tim played a pivotal role in the running of Warwick and Leamington Branch serving as Chairman in 2008/9 and then Hon Sec until 2016. He was also a Trustee on the County Exec for many years.

An engineer by training, he was apprenticed at Massey Ferguson, but after qualifying forsook production engineering for a career initially in training, moving on to personnel management and ultimately as a company secretary.

Tim took up bee keeping purely by chance. As a gift for Tim, his wife, Ann, had successfully bid at a village promises auction for a promise from a local beekeeper for some honey which included the opportunity to participate in its extraction. Tim went along and, as readers will readily understand, he succumbed to the fascination of these creatures. He soon began keeping bees joining Warwick and Leamington beekeepers back in the 1990's.

A multi-talented man, It was not long before he was making his own hive and hive parts using his engineering and practical woodworking skills not just to replicate established designs but tweaking them to make things work better. He moved on to more ambitious projects the most notable of which are the observation hives which we now use at our public shows. In fact he made not just one, but four - each a refinement over the last and to cabinet maker standards. The latter versions included rotating bases using marbles as ball bearings which were literally "revolutionary" both in concept and design enabling the public to get a better view of her majesty

But Tim's talents were not restricted to the practical. In the 1990's and early noughties Branch membership numbered around 35. Following a BBKA initiative funding Training at Branch level, that membership rocketed – a trajectory that has been maintained to this day with a membership of 262.

A rapidly expanding Branch membership presented a huge challenge to the Branch committee in how to provide the services and communications to sustain it. It was here that Tim's organisational, training and personal skills found expression. By giving the administration of the Branch activities structure and consistency, Tim fulfilled a supportive role to the initiatives of others as well as galvanising support from other members, But Tim was not just a team player. He pioneered many initiatives of his own, setting them up, trialling them and refining them before handing them on to others to develop further - Bee Safaris, Taster Days, "Towards the basic training", Equipment sales, and Swarmline support for BBKA to mention just a few. There are many members today who are still wondering how he managed to persuade them to do things for the Branch for he was very adept at this.

His interest in bees and beekeeping blossomed and with retirement he was able to devote more time to the hobby having at one time well over 20 hives providing over 500 lbs of honey a year in pursuit of his aim of a cost neutral hobby. All the time Tim was learning about bees and bee keeping not just by private study but also by organising study groups of like minded people and was successful in several of the BBKA modules en route to becoming a Master Bee keeper.

His thirst for knowledge was enviable. He specifically embraced developments in IT which were revolutionising management, administration and communication at the time and applied these to the management of the Branch developing our website from scratch and authoring much of the content.

Tim's involvement in beekeeping was not limited to just Branch level. He was a Trustee of the Warwickshire Beekeeping Association which was labouring under an outdated constitution and, along with others, Tim was instrumental in prompting, and subsequently contributing, to the reform of its governance and practices. He also toyed with the idea of involvement on the national stage but, much to their loss and to our gain, decided that he could be more effective locally.

As Hon Sec and "fount of all knowledge" about the Branch, Tim took successive chairmen under his wing, me included, and gently, ... well sometimes not so gently,.... nudged us in the right direction. Working closely with Tim, I came to appreciate just how competent and dedicated he was and how much he cared about the bees, beekeepers and the Branch. He had a prodigious capacity for work and an enviable ability to enthuse others. Like so many other beekeepers, he was very generous with his advice and support and influenced a whole generation of beekeepers as evidenced by the 60 plus beekeepers who attended the celebration of his life and by the many other members' tributes received.

A very sociable man, Tim recognised that something was missing from the charitable aims of the Warwickshire Beekeeping Association, which is why Warwick and Leamington added "The facilitation of friendship, networking and mutual support amongst members" to the Branch's objectives. This was very important to Tim and he was much encouraged when our efforts in this regard were so often recognised by new beekeepers.

Talking to him recently during his illness, it was clear that he was not just driven by some altruistic desire to contribute - although there was a strong element of this - but also that he got a tremendous "buzz" personally from his efforts - onerous and frustrating as things sometimes were. His eyes lit up at news of our activities and he certainly had no regrets about his involvement with beekeeping.

Tim's was a life which made a beneficial and lasting difference to Warwick and Leamington Bee Keepers and one certainly worth celebrating.

Bernard Brown

BEEWARE!!!!

Members will recall that two nucs with bees and a broodbox undergoing acetic acid treatment went missing from Dalehouse Lane Training Apiary a couple of weeks ago. Well apparently there has been a spate of thefts of Nucs and Hives all with good colonies reported by Coventry Branch. It is becoming increasingly obvious that these 'poachers' know where to look and may well be beekeepers themselves. Please be alert yourselves and ask out apiary landlords to be equally alert to any out of the ordinary activity and increase your security arrangements. Of course should you be offered bees with or without hives/nucs from an unfamiliar source, the Police would be very interested.

Members' Meeting – August 9th

August the 9th is the date of our next members' meeting which sees the second in the series leading up to the branch Honey Show. Following on from the spell-binding talk by Mike Townsend on honey processing, John Home, Bee Farmer, County Honey Show Judge and National Honey Show exhibitor will be sharing some of the skills, tricks and skulduggery needed to be successful at honey shows laced, no doubt, with some of his stories from a lifetime spent in beekeeping. This talk whilst primarily aimed at giving new members an insight into what is required to submit an entry to the honey show will be equally useful for those intent on offering good quality hive products for general sale.

We start at 7.30p.m at BBKA HQ. See you there.

Charlecote Mill – Sunday 12th July and Monday 27th August

We have been invited back to promote our craft at Charlecote Mill's open days on **12th August** (Sunday) and **27th August** (Bank Holiday Monday) and are looking for two or three members to steward our stand throughout the day. The first visitors arrive at 11.00 a.m. and the last at 4.00p.m. and we need to set up our stand from 10.00a.m.

Charlecote Mill is one of only a small handful of surviving commercial, working water-powered flour mills in the UK and retains all the atmosphere and charm of a mill run in Victorian times. Most of the processes used are as they would have been over 200 years ago and wherever possible grain is sourced from local farms keeping the food miles to almost zero! This truly is a place where time stands still and where quality and tradition blend perfectly to produce the unique Charlecote flours.



We will set up our small marquee to display information, leaflets, an observation hive and sell members' honey and hive products.

The first visitors arrive at 11.00a.m. with the last at 4.00p.m. and we need to set up our stand from 10.00a.m.

If you would like a relaxing time in beautiful surroundings and can spare the time for either the whole day or part, please e-mail bernardnbrown@aol.com. Detailing which day and times available.

Or follow this link:-

<https://docs.google.com/forms/d/e/1FAIpQLSf0PPkwbT7Jb7s1baPWfMnv5NOCBO3DIXZYlenl5ISpgesYzA/viewform>

September Taster Day

With 14 people already signed up for our September Taster Day on, **Sunday 2nd September**, if you have friends, family neighbours or work colleagues who might be interested, they had better sign up soon as we are limited in the numbers we can accommodate. Don't forget that we can provide a place on this popular event as a gift certificate if you are looking for an unusual gift for that special someone.

The cost is £25 and the venue is BBKA at Stoneleigh. After talks about bees, what beekeeping is all about and how to go about starting keeping Bees, we will, weather permitting, dress the participants up in bee suits and get up close and personal with live bees in our training apiary.

For more details go to our website or follow this link:-

<https://docs.google.com/forms/d/e/1FAIpQLSf2FeaN8JybokzLiW2CWbnCdgLzSu0E9HNj5ctkiG3US17iqw/viewform>

We are still looking for members to join our team to meet and greet, help with refreshments, supervise the honey tasting, conduct groups at the hive opening and generally interact with the delegates during the day to make them feel welcome, so, if this appeals, please contact Bernard Brown on bernardnbrown@aol.com, or tel 01926 843416.

Testing! Testing!

We are considering holding a sale/auction of bee keeping kit this autumn/spring and would like to gauge whether there are members who would like to take advantage of such an opportunity to dispose of surplus items. If interested please drop me an e-mail at messengerbee@aol.com

Whilst on the subject, if any member has themselves, or access to, auctioneering skills please get in touch.

Bernard Brown.

News from the Co-op Purchasing Committee

After a long, cold winter and a long, hot summer, our girls may well be short of forage during the autumn. Don't despair! The branch has supplies of ambrosia on tap – and still at the amazingly low price of £9.00 per 12.5kg. To order, visit the 'co-op purchasing' section of the website and click on the 'ambrosia and buckets' form.

Remember, if you're not bringing your own containers you need to purchase a honey bucket for each unit of ambrosia you purchase. The honey buckets cost £1.44 each.

You can place an order for ambrosia right away, but you won't be able to collect it until 7th August. To arrange collection please contact Clive Joyce on 07792 22251.

If you've ordered Apiguard or MAQS, remember that orders will be available for collection at the branch meeting on 9th August. If you can't get to the meeting, please ask a friendly local beekeeper to collect on your behalf.

The Great Bee Rescue 9th March 2016

Written by Miranda Aston, who along with her partner Ulli were housing some of Tim Foden's hives at their Village Farm, in Marton when it rained so badly that the village was under water.

- Maybe we could do with some rain right now..... but not this much!

I came home from work at dinner time – the Fosse way was shut by then, we managed to move the sheep off the bottom fields before they went completely under water, the A423 was closed by 4.30pm - it reached a depth of 4 feet at one point. The water was rising very rapidly, faster and higher than we have ever seen it before.

Then it was to the bees. When we saw the levels still coming up we ran and phoned about five Bee contacts - the only one who luckily answered was Cathy, who dashed to Marton like a knight in shining armour, and between the three of us we managed to move both hives - the lower hive was about 12 inches under water by then, and it was just getting dark! We moved them about 30m, up out of the flood water and into the top field, where we made an enclosure with sheep hurdles, that we took down there in the Landy and trailer. Ulli and I had waders on, but poor Cathy was in her thermals and wellies - the water was over our knees.

We used a rope to tie the hive sections together and managed to sort of hold them all in line as we lifted and moved them - bit nerve wracking - really did not want to be dropping them!

Anyway, hopefully all is well and they survived with their queens - they were certainly buzzing around in the hive when we put them down. The water has gone down now and the clean-up in Village Farm has started - we will need to clear all of the debris off our fences and in the river. Several houses were flooded in Marton - I spent the evening - still in my waders - checking on the people in the flooded houses and helping my fellow villagers trying to stop lorries driving through 4ft of water!

All the best from Miranda and Ulli. Village Farm



Can You Help?

The County Honey Show is on September 29th this year (not to be confused with our Branch Honey Show which is on 13th September!) Each year there is a class for a Branch Composite Display.

The THEME for the display this year is **100 years of women's suffrage**.

The exhibit must have a base not exceeding 600mm by 600mm and be of any reasonable height consistent with stability and safety. The display must include FIVE different items from the list of eight below, and be submitted by at least THREE members of the Branch. At least ONE of these members must be a NOVICE. The exhibit will be judged primarily on the quality of the items shown (as far as possible we could ask for our Branch Honey Show winners to help with these). Each item will be marked out of 10 points, and up to a further 20 points may be awarded for overall presentation.

The FIVE constituent exhibits are to be chosen from the list of eight below:

- (a) One container of liquid Honey containing at least 227g gross weight.
- (b) One container of soft set or granulated Honey containing at least 227g gross weight.
- (c) One container of Mead containing at least 50cl.
- (d) One Beeswax candle in a holder. This candle may be lit during judging.
- (e) One cut comb, round or section of at least 200g weight.
- (f) Six Beeswax blocks of any shape each having a minimum weight of 28g
- (g) One moulded block of Beeswax exceeding 150g weight.
- (h) One exhibit related to Beekeeping which is not listed above.

We are looking for volunteers to put a display together incorporating the theme. Judging by previous years it does not have to be extensive but more a minimalistic tasteful depiction of the theme that the 5 chosen items can then be incorporated into.

If you feel able to help in any way please contact Helen Essex h.essex@virgin.net

Thank you

Please register

The County Honey Show and Lecture Day takes place on **Saturday September 29th** and with the new format of 3 beekeeping lectures running alongside the honey show, we are anticipating a strong turn out from you, our members. We will be using one of the more spacious facilities on the Stoneleigh Park (not the BBKA HQ) but to help with our planning we need to know how many people to expect. Therefore I am asking everyone who intends to come to the lectures to please register as early as possible beforehand.

How do I register?

From 1st August there will be a registration area on the News section in the WBKA website ([URL from Pete here](#)). Please use this to let us know you intend to come and we will be able to plan parking, seating and catering.

The lectures are all very relevant to our quest to help Warwickshire Beekeepers become even better beekeepers. It is amazing how much better behaved my bees became the more I learned about the craft and bee behaviour. In summary the lectures are:-

'Varroa, the ghost in the hive', Professor Steve Martin, Salford University. Steve will be reporting on fascinating research into how bees recognise other bees within the hive, how the varroa mite can camouflage itself and the implications this has for reliance on hygienic behaviour to combat varroa.

'Viral infections in honeybees', Kirsty Stainton, National Bee Unit, York. In recent years many beekeepers in Warwickshire have suffered colony losses from Chronic Bee Paralysis virus (CBPV). We will be getting an update on the research that the NBU have been undertaking on CBPV and other viral infections which impact honey bee colonies (How many can you name?).

'How do I sort this out?', Gerry Collins, NDB & Master Beekeeper. In his own unique down-to-earth style Gerry will cover some of the head scratching situations we encounter in our hives and practical solutions to resolve them.

If that is not enough, at lunchtime Celia Davis will be hosting an open meeting for anyone looking to join or set up a study group this winter, plus there will be the opportunity to look at the range of honeys and other hive products on display at the Honey Show. I hope you will take the opportunity to enter some of your hive products at this year's show especially as the recent weather has apparently contributed to some very promising honey "best in living memory!" according to Bernard Diaper, whose memory goes back a long way!

All free to Warwickshire members.

(The County Honey Show Committee)

With the Branch Honey Show looming, I thought you would like this information.....

TYPES OF HONEY

LIQUID HONEY is the most . It is most convenient as a table honey or cooking/baking honey. It is extracted from the honeycomb by spinning in a centrifuge or by relying on gravity to drain. It can be pasteurised (heated to delay crystallization) or left in its natural raw state. Raw honey can be minimally heated or strained (50deg. C.) to remove extraneous matter (bee wings, legs, propolis or wax for instance), or it can simply be drained from the honeycomb. Raw honey contains natural pollen from the forage and some traces of minerals, and for those and other reasons it is preferred by many.

COMB HONEY is still in its original hexagonally shaped wax that has been produced by the Bees. It is cut into chunks and sold in packages. The wax is edible but not digestible.

CHUNK STYLE HONEY or cut comb honey is chunks of honeycomb suspended in a jar of liquid honey.

CREAMED or SET HONEY is honey that has been processed in its crystallized state so that at room temperature it will maintain its easy spreadable quality. This is a favourite on fresh bread.

FLAVOURED or INFUSED HONEY is usually a very mild (light in colour) honey, flavoured with interesting ingredients. I.e. Lavender, fresh Rosemary, Mint, Orange Zest, fresh Ginger, Cinnamon sticks or Vanilla Pods. It is good to experiment with your favourite herbs or spices.

Enjoy you extracting especially if this year is your first harvest – always exciting. AND LASTLY

Have a go in the branch Honey Show on SEPTEMBER 13th at BBKA

Good Luck

Mary x

Skep Making Workshop Saturday 6TH October



We are holding another skep-making day this year and are inviting you to join us.

The cost is £30 and this price is for the purchase of the tool and sufficient straw and binder to enable you to complete your skep. The day will be from 10am until 4pm during which time you will be able to get well into making your skep, which you can then continue at home.

We will have an informal lunch where everyone contributes and this will be arranged at a later date. Soft drinks will be provided.



We can also offer a gift certificate if you wish to give this experience to a friend.

If you are interested, please complete the Google form on the home page of our website

www.warleambees.org.uk and then make your payment as soon as possible.

Places are limited to 15 and there are always more people wanting to come along than there are places.

Mike Townsend
Mary Pemberton
Val Dillon

For Sale

2 National 14" x 12" Eke's

The eke is a simple extension that fits on top of a normal brood body, providing the extra depth to take 14"x12" frames.

Made from Cedar - Brand New - £10 each

Inspection Cloth - from Thornes

Heavy canvas with stainless steel rods sewn into the edges to weight the cloth down. The centre section can be folded over to close or folded back to allow a frame to be taken out. Slide across to expose other frames.

As New (in bag) £18

Contact: raysummers81@gmail.com

Hints and Tips

Mike Townsend gave a really excellent talk last week on how to prepare your honey. For those who missed it here are just a few of the gems that he shared with us.

- Honey absorbs aromas so give careful consideration to where you keep them prior to extraction. For example petrol and grass smells from a garage may end up being absorbed and remember to always keep your supers hygienically stored which may mean wrapping in pallet wrap, until extraction
- To deter robbing put an extra crown board on top of the supers when clearing and fit an entrance block. The guard bees only protect the entrance so check for any damage where bees may get in and repair.
- Carefully check the clearance in escapes. They should be set at a match sticks width. If the bees don't clear when using a porter bee escape then one possibility is that the colony is queenless.

Many thanks Mike

And now the honey has been prepared..... it's show time!

Don't forget our Branch Honey Show.... it will improve your honey presentation skills, it's the chance to see what others have done, you will learn a lot and have fun in the process!.....

DON'T DELAY ENTER TODAY!

Show cases will be provided to display frames for extraction at our Branch Honey Show.

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 July 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 Beekeepers

2018 Branch Honey Show

To be held at BBKA, Stoneleigh, 7.30pm on Thursday 13th September 2018

Show Judge: Michael Badger

Show Manager: Chris Cox

Secretary: Helen Essex Steward: Matei Bolborea Photographer: Barry Meatyard

The show is open to all **PAID UP** members of the branch and staging will take place between 6.30pm and 7.20pm with Judging starting at 7.30pm prompt. Whilst all possible care is taken with the exhibits the Branch Committee cannot accept responsibility for loss or damage. There is an entry fee of one jar of honey or cash equivalent of £4.50. Honey will be donated to Myton Hospice and cash to Bees Abroad. There are no cash prizes.

Schedule of Classes

1 1lb (454g) jar of light honey	11 One 75cl bottle of dry mead
2 1lb (454g) jar of medium honey	12 One 75cl bottle of sweet mead
3 1lb (454g) jar of dark honey	13 One honey cake (recipe below) - <i>Nancy Wilshire Rosebowl</i>
4 1lb (454g) jar of granulated honey	14 A beeswax candle of any type or size mounted in a non-combustible holder. The candle may be lit during judging.
5 1lb (454g) jar of soft set honey	15 Cottager Class for those with fewer than 5 hives - <i>Jack Taylor Plaque</i> 1lb (454g) jar of honey- liquid, granulated or soft set
6 1lb (454g) jar of heather or heather blend honey	16 Novice Class for those who have never won a first prize in any show- <i>Novice Mazer</i> 1lb (454g) jar of honey- liquid, granulated or soft set
7 1lb (454g) jar of honey to be judged on flavour only	17 One photographic print (colour or monochrome) mounted on card no larger than A4 of a subject related to bees or beekeeping. (<i>To be judged by members present at the Show.</i>)
8 One container of cut comb honey - 200g minimum	18 Gift Class- an item made from product or products of the hive suitable for a gift for a special occasion
9 One frame for extraction	19 One straw skep suitable for collecting swarms
10 One cake of beeswax- 150g min	20 Best in show- <i>The Bernard Collins Trophy</i> . Awarded to the member judged to have the best exhibit in the show from Classes 1-16

Notes:

Extracted honey must be exhibited in clear glass 454g standard squat plain jars with plain gold coloured lids.

Mead must be exhibited in clear glass bottles of round section without fluting or decoration of any kind and closed with a cork stopper with a white or cream coloured plastic flange. A paper plate and polythene bag will be provided for staging honey cakes.

Jars and bottles should be labelled with approx 20mm from the bottom of the jar to the bottom edge of the label.

No more than 2 entries are permitted per class per entrant. Entries to be the product of the entrant.

The Thorpe Cup will be presented to the exhibitor with the most points in the show excluding class 20. Points are awarded as follows;

1st =4pts, 2nd =3pts, 3rd =2pts, 4th =1pt.

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.

Entry forms are available at www.warleambees.org.uk or if you cannot use this method please contact Helen Essex on 07804666912. Closing date for entries Monday 10th September 2018.