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## Warwick and Leamington Branch of Warwickshire Beekeepers

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### Tim Foden Remembered

A bench, donated by Ann Foden in memory of husband Tim, is pictured with David Blower, "County" Chair and Peter Stanworth, Chair of WLBK at its unveiling last Thursday.



The Bench with Two Chairs

In his address at the ceremony, attended by Ann along with Tim's beekeeping friends and colleagues, Peter Stanworth remarked that the positioning of the bench outside our training apiary at Kings Hill Nurseries, was particularly *beefitting* given Tim's enthusiasm for training, not only in the practical skills of the craft but also in its academic aspects.

But Tim's contribution to WLBK extended much further than training.

As one-time chairman and honorary secretary for many years, Tim devoted his considerable administrative and organisational talents to meet the twin challenges of a burgeoning membership and of the application of digital technology to management of the branch. Indeed, it is in recognition of the breadth of Tim's contribution, that Peter went on to announce the Branch has established a "Tim Foden" trophy, pictured below. This is to be presented at the annual general meeting to that member who, within the first three years of membership, has made a significant contribution to the activities of the Branch.



The Tim Foden Trophy

In her response, Ann Foden recalled the pleasure that both she and Tim had derived from his Beekeeping and the many good friends it had spawned. She went on to reveal that the funds arising from the sale of his beekeeping equipment and other related items had raised £2000 which she was donating to Myton Hospice specifically to add flowering shrubs to their garden.....*bee-friendly* of course!. What else!

Bernard Brown

## **Nancy Wilshire Remembered**

Most of us will be aware of Nancy Wilshire, who has died aged 102, from the rose bowl she presented to the branch awarded for first place in the honey cake category of our honey show but there still are members who remember her in person as the following tributes attest:-



"I remember the warm-hearted greeting when I first met Nancy who made a point of seeking out new beekeepers and making them feel welcome; something we have all tried to follow in the branch.

Nancy rather broke the mould too. In those early days it seemed that the few female members and wives of beekeepers were rather kitchen and catering orientated and, whilst Nancy fulfilled this role very well, she was also an assertive, capable beekeeper too with a particular interest in doing well at the shows. Whilst in her later years she only made the occasional appearance at meetings, she always brought that warm-hearted smile with her."

### **Mike Townsend**

"Fond memories of Nancy and her husband in far off days.

She hosted, for many years, our first outdoor member's meeting, requesting that one of the members would demonstrate and, in her words, put her bees in order for the coming year. The real attraction which guaranteed full attendance was the wonderful spread of food she provided on those occasions."

### **John Home**

"As a young teenager I remember her well for several reasons including the beautiful cakes she always used to bake for the WLBK meetings.

A motherly Beekeeper who was always supportive of new Beekeepers from a time when equipment was limited but the craft knowledge was excellent."

### **Brian Donley**

So, this is where our cake addiction originated!!!!!!

## **September Taster Day**

There are still places left on our next Taster Day which is being held on Saturday 28<sup>th</sup> September at Kings Hill Nurseries, with the proceeds being donated to Kings Hill itself to enhance their bee-friendly planting so please promote this event amongst your friends, neighbours, colleagues and relatives. The cost is £30 and gift certificates are available should you want to treat that special person.

Enrolment is via our website.

## Working with Beeswax

Although honey is seen as the main product of beekeeping, beeswax is a hive product with many uses. Inevitably, as a beekeeper you will have some wax as a by-product and may wonder what to do with it other than exchange it for more foundation at Spring Convention.

As a branch we try to capture expertise and enthusiasm about beeswax around several activities:

- The branch will be offering a workshop on working with beeswax during the autumn. This will include some fundamentals such as cleaning and using wax safely. There will be an opportunity to discuss wicking and to try candle dipping and make moulded candle. The basics of making beeswax cosmetics, including labelling and selling regulations, will be covered. This will be a hands-on workshop with plenty of opportunity to handle hot beeswax.
- Arising from previous workshops the branch invested in a Wax Kit that includes some of the basic equipment such as saucepans, small melting pots, a candle dipping container, moulds and other bits and pieces needed to try out making beeswax products at home. You will need to provide the disposables like wax and wicks but the kit is designed to let you experiment before you buy for yourself.
- Also arising from previous workshops a small group of us get together occasionally to play with ideas, try new recipes for balms, creams and polishes and generally exchange ideas and enthusiasm. The branch generously gives this group a small budget for ingredients and disposables.

If you are interested in any of these activities or want to borrow the Wax Kit, please get in touch with Gill Grimshaw at [gill@iamabeekeeper.com](mailto:gill@iamabeekeeper.com).

## Workshop

### Working with beeswax

Christmas Gifts with Hive Products

This workshop will show you how to use your hive products for a variety of gifts or for home use with recipes and ideas to take home. There will be some hands on time and a chance to experiment and details of legislation with respect to product safety.

Balms and polishes, candles, beeswax wraps, soap and Christmas decorations, using beeswax can capture something of the splendid qualities and properties of the hive.

**When:** Saturday 26<sup>th</sup> October 2019      **Time:** 10.00 – 13.00      **Place:** Saltisford Canal Trust

**Cost:** £30

**Number of Participants:** 14

For further information see website: [www.warleambees.org.uk](http://www.warleambees.org.uk) or email [gill@iamabeekeeper.co.uk](mailto:gill@iamabeekeeper.co.uk)

## For Sale

Three National hives each with Bees. Complete with two supers.

One wooden with mesh floor      One wooden with solid floor      One poly with mesh floor

All have been recently re queened and all brood and super comb is no older than two years.

Autumn treatment hasn't happened just yet.

Price: **£250 each** or near offer

Hives currently at Stirchley.

Also 2 empty commercial hives available.

**Price on application**

Contact: Finn Bell 07908732918, [finnbell@me.com](mailto:finnbell@me.com)

## Autumn Feeding

For those new to beekeeping, Autumn feeding can be a bit of a mystery – Why feed? When to feed?, What to feed? How to feed? and How much? - so here is some guidance.

**Why Feed** – the aim of autumn feeding is to ensure that at the end of the foraging season your girls have at least 20 Kg of stores in each standard National hive to last them through the winter.

**When to Feed** - The timing of Autumn feeding of bees is one of the “judgement skills” of beekeeping. However, each colony and apiary is different and, once the honey we are stealing has been taken off, you need to inspect the hive to establish the remaining stores situation. This year, most colonies should contain some summer stores, so we would not expect to feed until September/early October. However, if your girls are light on summer stores, then early emergency feeding may be necessary. The risk with early feeding is that the colonies can conclude there is a strong nectar flow and turn too much of what you supply into producing brood rather than storing it but this is better than starved bees. This is the very situation I am in, having to feed two of my colonies who seem to have forgotten how to go shopping!.

**What To feed** – There are numerous products available. Some proprietary and some home manufactured.

Traditionally, **sugar syrup** was the staple feed for bees. This is made by dissolving white granulated sugar – NOT demerara or brown sugar – in water and, at this time of year, in the proportions of 2lbs of sugar to 1 pint of water (1kg to 630ml). Using warm water speeds up the process but allow it to cool before giving to the bees. Sugar syrup can ferment and thus has a limited shelf life.

**Ambrosia syrup** is a specially formulated product made from a base of beet sugar with added fructose and glucose which has been found to be an entirely satisfactory alternative to making one's own sugar syrup. It has the advantages that it is ready mixed, has good keeping qualities, requires less work for the bees to store and has a lower odour than sugar syrup making one's hives less attractive to robbers. Beekeeping suppliers charge £36+ for a 12.5 kg jerry can but, through bulk buying, the branch co-op can sell this at £9.00 for 12.5kg. 12.5 kg of ambrosia will fit easily into a standard 30lb honey bucket.

We now have stock of Ambrosia syrup and orders can be placed via the members section of the website [www.warleambees.org.uk](http://www.warleambees.org.uk) under “co-op purchasing”

**Fondant** (the stuff cakes are iced with) can be used as an Autumn feed. It can be made in the kitchen but is conveniently available as Baker's Fondant in 12.5kg blocks. Fondant has several advantages. It is simply added under the crown board. You don't need specialist feeders. There is no risk of spillages when putting on the hive which reduces the risk of robbing by other bees. The bees take fondant down more slowly which seems to avoid the brood box getting packed out with stores leaving the queen with nowhere to lay. Usually a once only application, fondant is a good option for an out apiary which cannot be visited frequently to top up syrup feed.

Fondant is also available through the branch co-op at £8.75 per 12.5kg block and can again be ordered via the members' section of the website [www.warleambees.org.uk](http://www.warleambees.org.uk) under “co-op purchasing”

If you intend to leave a **super of stores** over winter for your bees, you can adjust the amount of syrup feed to be given accordingly as long as the bees have access to the stores in the super i.e. remove the queen excluder or, better still, put the super under the brood-box without a queen excluder.

**How much to Feed.** How much to feed depends on how much honey is already available to the bees within the hive. Once this has been assessed it can be deducted from the 20KG target quantity to give the amount of feed to be given.

Beekeepers commonly continue to feed their bees until they will “take down” no more. They approximate how much to purchase but as a general guide, 1.5 units of 12.5 Kg of Ambrosia per hive should be sufficient if this approach is adopted. This is fed to the bees until they stop taking it from the feeder. Any Ambrosia remaining can be stored and used as a stimulative feed in the Spring (but be careful as this can encourage early swarming in prolific colonies)

Others assess existing stores levels by estimating the weight of stores in each brood frame before feeding, totting them up and making up the difference between the total and the target of 20Kg with feed. For this exercise a full national brood frame holds approx. 2.5 Kg of stores, hence the bees need the equivalent of 8 full frames. A full 14 x 12 National brood frame hold 3.75Kg of stores.

A further method is to weigh each hive using a luggage scale (it is accurate enough to weigh one side and double it) making an allowance for the weight of the hive and bees.

With years of practice, many beekeepers “heft” their hives in order to assess their weight of stores.

In your calculations you need to take account of the fact that sugar syrup and ambrosia contain 40% and 30% water respectively which needs to be evaporated off by the bees to 18%. Consequently 12.5kg of syrup does not lead to 12.5kg but 9.75kg and 12.5kg of ambrosia to 11kg of additional stores.

**Timing of Feeding** It is best to feed bees in the evening. This is partly because, when feed is discovered, bees will do the “round dance” in the hive indicating that food is available somewhere in the general vicinity of the hive and will tear about outside looking for it which they are less inclined to do at this time of day. They appear to be a bit slow at telling each other that the food source is actually in the hive.

All colonies in an apiary should be fed at the same time to discourage robbing which is also deterred by late evening feeding.

**How to Feed -** There are proprietary feeders such as Rapid and Contact feeders of various capacities for feeding syrup but equally successful and cheaper are washing up tubs or ice cream tubs, placed on top of the brood frames, with chopped straw spread on the syrup’s surface to provide a platform from which the bees can feed without drowning. Another method is to use “click and seal” polythene freezer bags (not the zip seal ones) filled with the feed which are then laid on top of the brood frames and the upper surface slit with a sharp (Stanley type) knife. The bees climb onto the top of the bag and suck up the feed through the slit. It sounds counterintuitive but the syrup does not flow out.

With fondant, cut the block of fondant in half lengthways and place the half block of fondant, cut face down, on the queen excluder. That’s it. Job done.

Nearly all methods of feeding require either an eke or an empty super to accommodate the feeder under the roof. Do not neglect autumn feeding. The sight of bees with their heads in the cells trying to get at the last drop of honey having starved to death is a pitiful one. It can be avoided.

## Getting Tanked Up

Whenever you see Clive Joyce and Mike Townsend with their heads together you can be certain that something is afoot.....and not just 12 inches, as the old joke goes!! More often than not, they are conspiring to bring even more benefit to the membership and such was the case when they were spotted in cahoots last Autumn.

Realising that, despite the loan by the branch of Burco boilers, one of the least inspiring and time consuming beekeeping tasks is the boiling of frames in soda to clean them following comb removal, they proposed that the branch acquire a larger, frame cleaning tank that could be located at the Hurst Farm Resource Centre. This was to accommodate a brood/super full of frames for cleaning in one operation. With endorsement by your committee, our dynamic duo set to, to make it happen.

Finding that there was no such equipment available commercially, at least not within budget, a bespoke tank had to be designed. The upshot is a large, stainless steel, insulated and lidded tank divided into two sections with one section heated by two heating elements for boiling the frames and the other section borrowing heat from the other in which to rinse the soda from the frames.

A purpose made cage has been designed in which to put up to 20 frames (with the comb previously removed) for bulk cleaning. It is estimated that a cage full would take approx. 5 minutes to be cleaned and then a minute or so to rinse and either left to dry or taken home

The plan is to heat the tank on designated days, usually at a weekend, and to advertise these days on the website. Members can then book an approximate time slot at which to bring their frames along. Trained members will supervise the sessions and full instructions and protective gear will be provided.

The tank has been commissioned and is available now. Watch your inbox and website for operating dates.

## My Experience of an Anaphylactic Response to a Bee Sting

A couple of weekends ago I was cutting the lawn by the bee hives. I have kept bees for a number of years.

On this occasion an over-protective bee stung me on the top of the head. I stopped mowing and just at that time two friends called round for tea. Within 20 minutes I was feeling very hot, sweating, with a vivid red rash on my face, neck, torso. Worst of all and almost beyond anything I have ever experienced was the pain in my hands, and to a lesser extent my feet. I learnt later that I was in a full anaphylactic reaction. I had an uncontrollable urge to wring my hands to cope with the hand pain, but of course that only made things worse in triggering histamine release, the cause of the pain. My chest started to feel tight, but when my vision became blurred I realised this was serious.

My partner drove me to Warwick A & E. They were fantastic! By this time I was wobbly on my legs – they took me straight in. In an anaphylactic response you get massive release of histamine from the mast cells in the blood stream – this causes vasodilation so a drop in blood pressure leading to vascular shock. At its worst it can be fatal if not correctable by intervention.

I was given fluids intravenously to bulk up blood volume, adrenaline and counteract the histamine, and corticosteroids to reduce the inflammation. Throughout this my blood pressure was monitored – at one reading before the adrenaline kicked in it was 85/53 – normally 120/80 for me, so the sting had had a marked effect on my body.

After 6 hours I was discharged with two epi-pens, anti-histamines and steroids, and strict instructions on how to deal with any future stings.

But had it been a bee sting, or something else?? A Doctor friend said that she wasn't convinced that I had been stung by a bee since I had been stung a number of times before without a reaction. Perhaps it was a horse fly?. The scientist in me wanted to know! I had arranged with my GP to go for sensitivity testing but that would take weeks! What if it wasn't a bee? I could then continue to pursue this hobby that had held my fascination.

So, a week later, I donned my APHA leather biosecurity jacket and trousers under my bee suit and had a look at them. Putting my kit away I got a sting to a finger on the right hand through the glove. All was OK for about 20 mins whilst I did something else. Then the hand pain developed, so an immediate double dose of antihistamines. Being a scrounge I didn't use the epi pens – but I monitored my BP and if it dropped I would use them.

I had an uncomfortable night – localised swelling in my hand and forearm but no systemic effects. That lasted for 36 hrs – an appointment with the Dr next day suggested I had a reaction but it was under control. He told me I should have used an epi-pen. I said it was localised...I would have used it if needed.

So, the outcome for me?

1. I have kept bees for a number of years, have had stings but they have been negligible.
2. A recent sting resulted in what was to all intents a full anaphylactic response.
3. A subsequent sting would suggest sensitisation.
4. Further tests are in hand re sensitivity to bee stings.
5. Sadly, the end of my bee keeping.

I hope you will never experience this, but if you get this sort of sting reaction it really is a must for you to go to A & E. On the day that I went in they said they had three that day. Two of them beekeepers.

So, the outcome for me?

6. I have kept bees for a number of years, have had stings but they have been negligible.
7. A recent sting resulted in what was to all intents a full anaphylactic response.
8. A subsequent sting would suggest sensitisation.
9. Further tests are in hand re sensitivity to bee stings.
10. Sadly, the end of my bee keeping.

I hope you will never experience this, but if you get this sort of sting reaction it really is a must for you to go to A & E. On the day that I went in they said they had had three that day. Two of them beekeepers.

Chris Williamson



## Wartime Beekeeping

The original "Application for a Permit to obtain Sugar", photographed below, came my way via a non-beekeeping friend whilst clearing out some family papers. It reflects the recognition of the importance of bees to the wartime effort and it was the sugar supplied under this permit which, to deter it ending up on the black market, was dyed green.....until, that is, the honey turned out green!

## Hints and Tips

Many thanks to Mary Pemberton for the following:-

**To get everyone in the right frame of mind and be able to put something into our Honey Show (which is not honey) I give you the following 'Recipes' for you all to have a go at – Courtesy of Sue Carter**

### LIP BALM

**27.5g Sunflower Oil**

**11.25g cocoa butter**

**11.25g beeswax**

**Melt everything together gently, add flavouring to taste, I use Peppermint. Pour into tubes for lip balm. This is a fairly firm mixture, for pots or tins, use slightly less beeswax, to give a softer mixture.**

### HAND BALM

**5 parts Beeswax**

**3 parts coconut oil (available online or Health food stores) Can use Almond oil.**

**Drop of chosen essential oil for smell.**

**Melt together wax and oil. Add a drop of essential oil (geranium. lavender, ylang ylang are all good)**

**Stir**

**Pour carefully into ice cube moulds, I use heart shapes, as they fit in the hand nicely.**

**Leave to set overnight.**

**The heat of the hands will melt a little of the wax onto them and leave them soft.**

**(If you find the mix too soft, re-melt gently and increase the beeswax content)**

**Have a go, it is fun for the children to do in the holidays, and nice presents. especially packaged with a small jar of honey.**

## LAST MINUTE TIPS FOR PREPARING FOR THE HONEY SHOW (SEPTEMBER 12TH)

\*Ensure the jar is full! There should be no daylight visible, when the jar is held up to eye level, between the surface of the honey and the lid when in place.

\*Wipe the rim of the jar to ensure the thread is free of honey so the lid unscrews readily. Replace the lid if it is sticky on the underside.

\*Aroma is important so don't take the lid off just prior to the show.

\*Give the jar a good last wipe before placing it in the class, to ensure it is clean and free from fingerprints.

If you have any hints or tips that you would like to share, please send them to [h.essex@virgin.net](mailto:h.essex@virgin.net)...

Thank you Helen Essex

### SHOW ME THE HONEY!



*The honey shows consists of a range of different categories, or classes, with something to challenge all levels of beekeeping skill.*

### SO GO ON ENTER TODAY!



## Warwick and Leamington Beekeepers

### 2019 Branch Honey Show

To be held at Kingshill Nursery, 7.30pm on Thursday 12<sup>th</sup> September 2019

**Show Judges:** Douglas Nethercleft, Amanda Cadge **Show Manager:** Chris Cox **Show Secretary:** Helen Essex  
**Show Steward:** Bev Oakley **Show Photographer:** Paul Stephenson

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 7.30 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

<b>1</b> 1lb (454g) jar of light honey	<b>11</b> Bottle of dry mead
<b>2</b> 1lb (454g) jar of medium honey	<b>12</b> Bottle of sweet mead
<b>3</b> 1lb (454g) jar of dark honey	<b>13</b> Novice Class for those who have never won a first prize for their honey in any honey show- <i>Novice Mazer</i> 1lb (454g) jar of honey- liquid, granulated or soft set
<b>4</b> 1lb (454g) jar of naturally granulated honey	<b>14</b> Cottager Class for those with fewer than 5 hives – <i>Jack Taylor Plaque</i> 1lb (454g) jar of honey- liquid, granulated or soft set
<b>5</b> 1lb (454g) jar of soft set honey	<b>15</b> Six small cakes, made or decorated with honey, with written recipe.
<b>6</b> 1lb (454g) jar of heather or heather blend honey	<b>16</b> One honey cake (recipe below) - <i>Nancy Wilshire Rosebowl</i>
<b>7</b> A beeswax candle of any type or size mounted in a non- combustible holder. The candle may be lit during judging	<b>17</b> 1lb (454g) jar of honey to be judged on flavour only
<b>8</b> One container of cut comb honey - 200g minimum	<b>18</b> 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> )
<b>9</b> One frame for extraction	<b>19</b> Gift Class- an item made from product or products of the hive suitable for a gift for a special occasion
<b>10</b> One cake of beeswax- 150g min	<b>20</b> Best in show- <i>The Bernard Collins Trophy</i> . Awarded to the member judged to have the best exhibit in the show from Classes 1-17



### **Notes:**

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

Mead (minimum one pint) 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 plastic flange.

A paper plate and polythene bag will be provided for staging honey cakes (classes 13 & 14).

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;

1<sup>st</sup> =4pts, 2<sup>nd</sup> =3pts, 3<sup>rd</sup> =2pts, 4<sup>th</sup> =1pt.

### **Honey Cake Recipe**

150g(5oz) butter, 175g(6oz) clear honey, 1 tablespoon water,  
110g (4oz) soft brown sugar, 2eggs, 200g (7oz) self raising flour

Put butter, honey, water and sugar into a saucepan and heat until fat melts, stirring all the time. Leave to cool to blood temperature. Gradually beat in the eggs. Add sieved flour and mix until smooth. Pour into a greased and lined 180mm (7inch) tin. Bake for approximately 1 hour until risen and firm to touch. 180°C, 350°F, gas 4. Timing is only a guide as appliances may vary.

**Entry forms are available on the branch web site [www.warleambees.org.uk](http://www.warleambees.org.uk), or if you cannot use this method please contact Helen Essex on 07804666912. Closing date for entries Monday 9th September 2019.**

**ENTER AND HELP TO MAKE OUR FIRST SHOW AT KINGSHILL A WELL SUPPORTED ONE!**

### **Following on from our Branch Honey Show on 12<sup>th</sup> September 2019**

there is the

Warwickshire County Honey Show September 28th 2019

Again at the Stoneleigh showground, the county Honey Show will be held alongside three interesting lectures

Staging from 08.00, full details are in the schedule which is attached to this article.

Online entry will be available from 1st September until 8.30pm Sunday 22nd September. Go to the booking page [HERE](#)

This year we have three nationally recognized speakers; we expect the day will appeal to all our members, whether they are taking part in the Honey Show or simply looking to improve their beekeeping knowledge by learning from others.

**10.00am “COLOSS survey and findings on winter losses from across Europe”. Dr Anthony Williams, COLOSS Survey Coordinator for England**

The talk will explain a background and aims of COLOSS an international network of honeybee researchers. I will give an overview of the organisations activities and then focus on the hive monitoring working group. I will discuss the recent results of winter hive loss surveys and present a comparison of results received around Europe. If I have time I may touch on some of my research plans building a network of remote sensors for honey bee health monitoring and bee colony simulations in the presence of varroa.

**11.30 am “Basic Honey Bee Genetics for Beekeepers”. John Chambers.**

To improve our national stock, we must collectively act in sympathy with the biological realities of honey bee genetics. This presentation starts by considering what a breed is, before revealing something astonishing about breeds of honey bee. Then, Gregor Mendel's failure to improve his honey bees is contrasted with his landmark work with the common pea. The rest of the lecture provides insight into why he failed. By the end of this presentation, it should be clear why it

is so damaging to import honey bee stock and how we can improve our local stock quickly, simply and optimally, using an augmented "bees know best" policy.

#### **14.00 "Bees for Oil Seed Rape and Heather". Joyce Nisbet.**

Fresh from judging at our Honey Show Joyce will cover the tips and tricks involved in getting your bees prepared to optimise the early season honey crop from OSR and the late season honey crop from heather. Her talk will include:- Preparing / stimulating colonies for OSR; Moving bees if out-apiary; Extracting OSR honey; Preparing for going to Ling; Ling honey, comb & Sections; Fitting Varroa treatment round going to the Ling; and more!

Also we will have a couple of stalls to buy equipment and books.

Jeremy from Northern Bee Books is bringing copious amount of bee related books so for those taking there modules over the winter, this is an opportunity not to be missed.

Simon the Beekeeper and his staff will be attending this year with 'End of season offers' including Suit and Jacket slight seconds, Tools and equipment, including Smokers, Hive tools, Polyhives, Frames and Foundation, Honey processing accessories, etc. \*Pre orders can also be collected on the day ( Order by 4pm Thursday 26th Sept ) Phone 01455 698242 Visit [simonthebeekeeper.co.uk](http://simonthebeekeeper.co.uk)

Please register for the lectures . The lectures are free to attend for members, but it is important that we can plan for the expected numbers of attendees.

We also want to help those entering the Novice Classes at the Honey Show to get individual feedback on their entries. In a change to previous shows, the entrants will be offered the opportunity to attend the judging process so that they can hear directly about their entries from the Judge.

To register for the lectures and enter the show please go to

<https://warwickshirebeekeepers.org.uk/warwickshire-county-honey-show-september-28th-2019/> (will open on 1<sup>st</sup> September)

## **And Finally**

After much deliberation I have decided to draw stumps as Editor of Bee Talk I have really enjoyed this position over the years and would like to thank those members that have contributed articles for the newsletter, I would also like to thank those many members who have taken the time to write and compliment me for the effort and newsy letters that have gone out often with very useful information.

I wish my successor all the best and hope they get as much enjoyment and pleasure as I have.

Best wishes to you all and successful Beekeeping

Roger

Editor Roger Wilkes, email address is [roger.wilkes@kenilworthhoney.co.uk](mailto: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 September 28<sup>th</sup> 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](http://www.warleambees.org.uk)