



Warwick and Leamington Branch of Warwickshire Beekeepers

Branch Web Site

Have you visited the Branch Web Site yet ? All the information about the Branch is on it we now have a Members Area to access this the password currently is: mandible.

You will need this for access to all Coop purchases



**2015 WBKA honey show
Saturday 26 September
At
Hatton Country World**



The theme for the WBKA honey show 2015 is: **“Novice and aspiring beekeepers”**

Now is the time to start preparation for entering the show on 26 September. We have endeavoured to make the day most interesting for members and the public alike.

There will be judging-of course- but we have also arranged for the judges to join in a question and answer session after the results have been awarded, so you can ask questions on aspects of your exhibit, and hear the views of the experts.

We also have a number of Branch displays, sale of produce and the opportunity of talking to demonstrators about their displays (and beekeeping no doubt).

Entry is easy by clicking on the WBKA website and follow the links, or by logging onto the honey show web site and entering class/classes of your choice.

www.ukhoneyshows.com

Please note entries close on 22 September.

The timetable for the day is as follows:

- 08.00 till 09.45: exhibitor entry
- 10.00 -13.00 judging
- 13.00 to 16.00 show open to the public
- 15.00 -16.00 Judges question and answer session
- 16.00 prize giving: by president Stan Dolphin
- 16.30 (after prize giving is complete) stewards to commence collect exhibits and hand to exhibitors

Hatton country world is open for your entertainment as well, so the family can have a great day out

Oxalic Acid

To make you aware and for you to make other arrangements I will NOT be mixing a large quantity of Oxalic Acid this year for members, over the years I have had to purchase more bottles as they have not been returned by some members despite asking for them to be returned with my address on the bottle, this year being the worst so far having issued some 90 portions in bottles to date I have only received 38 bottles back.

So I think it is time to call it a day if anyone would like to take the job on I can let you have the bottles that have been returned no doubt I will probably get some more returned now.

Roger

Shed Required

The branch is looking to acquire an 8ft by 10ft wooden shed to provide storage for our apiary equipment at the branch training Apiary – Dalehouse Lane. If you are aware of such a shed being available, I would be very pleased to hear from you

Tim Foden

Branch Honey Show

Please support our Branch Honey Show- it's survival depends on YOU!

To be held at BBKA, Stoneleigh, 7.30 on Thursday 15th October 2015

Show Manager: Stephen Bates

Show Secretary: Helen Essex

Show Judge: Julian Routh

Schedule of Classes

- | | | | |
|----|--|----|---|
| 1 | 1lb (454g) jar of light honey | 12 | Bottle of sweet mead |
| 2 | 1lb (454g) jar of medium honey | | |
| 3 | 1lb (454g) jar of dark honey | 13 | One honey cake (to recipe below) - <i>Nancy Wilshire Rose bowl</i> |
| 4 | 1lb (454g) jar of granulated honey | | A paper plate and polythene bag will be provided for staging |
| 5 | 1lb (454g) jar of soft set honey | 14 | Cottager Class for those with fewer than five hives - <i>Jack Taylor Plaque</i> |
| 6 | 1lb (454g) jar of heather or heather blend honey | | 1lb (454g) jar of honey – liquid, granulated or soft set |
| 7 | 1lb (454g) jar of any honey to be judged on flavour only | 15 | Novice Class for those who have never won a first prize in any show |
| | | | 1lb (454g) jar of honey – liquid, granulated or soft set |
| 8 | One container of cut comb honey – 200g min | 16 | One photographic print (colour or monochrome) mounted on a card no larger than A4 of a subject related to bees or beekeeping. |
| 9 | One frame for extraction | 17 | Junior Class for those Junior members of the branch – 1 lb (454g) honey jar label (exhibited on jar, designed for selling honey from Dalehouse Lane teaching apiary). |
| 10 | One cake of beeswax -150g min | 18 | Gift Class. A gift item made from a product or products of the hive. |
| 11 | Bottle of dry mead | 19 | Best in show – <i>The Bernard Collins Trophy</i> Awarded to the member judged to have the best exhibit in the show from Classes 1-15. |

Notes:

Extracted honey must be exhibited in clear glass 454g standard squat plain jars

Mead (approximately 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 or cream coloured plastic flange.

Jars and bottles should be labelled with approx 20mm from the bottom of the jar to the bottom edge of the label. Labels will be provided on the evening.

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

The Thorpe Cup will be presented to the exhibitor with the most points in the show excluding class 19. Points are awarded as follows:- 1st=4pts, 2nd=3pts, 3rd=2pts, 4th=1pt..

Honey Cake Recipe

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

Method 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 one hour until risen and firm to touch. 180°C, 350°F, gas 4

Entry forms are available on the branch web site, or if you cannot use this method please contact Helen Essex on 07804666912 by Friday 9th October 2015.

GO ON ENTER TODAY.....YOU'LL BE GLAD YOU DID!

Branch meeting

Date of first autumn/winter branch meeting is Thursday 17th September 7.30 p.m. at the BBKA, Stoneleigh.

Using Beeswax

The branch is running a workshop on handmade beeswax candles and cosmetics. There will be a chance to make all the products and go home with your own candles. Very much a hand-on session, will we will also cover some of the issues around safety, showing (as in our own Honey Show), labelling and selling.

Date: 3rd October 2015 Place: BBKA, Stoneleigh Time: 10.30 -15.30
Food: Bring your own lunch, tea and coffee provided.
Places: 16
Cost: £20
Enrolment: Via WLBK website

Workshop Leaders: Mary Pemberton and Gill Grimshaw

Skep Making Day 2015

Saturday 24th October held at BBKA Centre, Stoneleigh Park

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

The cost is £22 per head 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.

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 20 and there are always more people wanting to come along than there are places. So if you want to join us, please don't delay.

There are already 5 people who have expressed an interest in this year's Skep Making Day, 2 members from our branch, Sarah Thompson and Ben Heaf and 3 others from County who were unable to attend in 2014.

Val

A date to keep free

BRANCH ANNUAL DINNER FRIDAY 6TH NOVEMBER.

This will again be at Coventry Golf Club, Stoneleigh Road, Finham, Coventry

To make this another successful evening WE NEED YOU AS MEMBERS TO ATTEND IF POSSIBLE.

Please book via the Google form to which there is a link on the home page of our website

www.warleambees.org.uk

Menu

Starter Choice Smoked Salmon & Prawns OR Wexford Mushrooms in Stilton sauce

Main Carvery of Beef & Pork OR Butternut Squash (Vegetarian option)

Dessert Hot Fruit crumble with custard OR Eton mess

Coffee and mints

A glass of sparkling wine or fruit juice on arrival

Price £25.00 per head (Juniors £15.00 per head)

By the way, if you won a Trophy from the Branch Honey show, can you please make sure you return to Helen Essex or Steve Bates by the end of September.

This makes life easier for them to have on show at our Honey show and for presentation to this years 'winners' at the annual dinner.

Apiguard

Apiguard from the Co-op to treat their bees it will **not** be available for pick up between Sept 14 and Oct 3rd

Christine

Hints and Tips

Thanks to Bernard for the following tip:-The ice cream on sale outside the Apiary Cafe in the Jephson Gardens is really rather special and if you ask nicely, they may let you have a used, jolly useful, air tight, food quality plastic ice cream box for free. Mondays are the best day particularly after a sunny week.

TIPS FOR PREPARING FOR THE HONEY SHOW (OCTOBER 15TH)

- *Always overfill jars destined for the honey show so that you can skim off any debris without going underweight.
 - *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...
- Thank you Helen Essex

Many of you will know that in addition to our Branch Honey Show(to be held on 15th October) there is also a County Show where all 5 branches participate and assist to make it a success. This year the County Show is at Hatton Country World on Saturday 26th September.

If you could help with any of the following aspects please email me on h.essex@virgin.net
Organise the microscopy display with two stewards
Provide two further stewards
Help set it out and put it away afterwards-(may include Friday 25th)

Thank you, hopefully, Helen

Central Association of Beekeepers – Autumn Conference 20-23 November

I have been asked by Celia Davis to circulate some preliminary information about the Central Association of Beekeepers Conference which is being held at the Woodside Hotel in Kenilworth this Autumn.

Celia writes: "I have been going to this Conference for many years and always learn a tremendous amount about various aspects of bees. The emphasis is on the scientific aspects of bees not practical beekeeping. The lecturers generally stay all weekend and it is easy to talk to them and the many expert beekeepers who also attend the Conference. It is easy to attend just for Saturday when you get 4 lectures plus lunch and an evening dinner and coffee and tea between lectures. It is all very civilised!

There will be seven lectures spread at a leisurely pace from Friday evening to Sunday lunchtime. If you think you might be interested, please put the dates in your diary. I will circulate the programme for the event and booking details as soon as they are finalised

Tim Foden

2015 Midlands and South West Counties Beekeeping Convention 18-20 September

The 2015 Midlands and South West Counties Convention (MSWCC). The convention is taking place at the Royal Agricultural University in Cirencester from Friday 18th to Sunday 20th September. The Convention is an opportunity to expand beekeeping knowledge and skills and make new friends. All are welcome from beginners to experienced beekeepers. There is a fascinating range of lectures and workshops being run by national and local experts. There will also be a honey show with an inter-county competition. The Saturday night gala dinner promises to be a friendly, entertaining evening with the Grand Prize Draw taking place afterwards. Delegates can attend daily or stay at the University to make the most of socialising with other beekeepers.

Full details can be found on our website: www.mswcc.org.uk. Booking is easy and can be done online through a website or by post. For up to date information we also have a twitter account (@BeeConference).

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 September 27th, latest!**

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

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