



Warwick and Leamington Branch of Warwickshire Beekeepers

Ambrosia

It's that time of year when we need to be prepared to feed our girls to get them in the best shape before the weather turns cooler – and to ensure that the hives are well stocked with supplies for the winter. So we've taken delivery of a bulk supply of ambrosia bee food syrup!

It will be available for collection after 7th August. Just go to the members' section of the website, click on the link, order your ambrosia, pay for it and then phone Clive Joyce to arrange collection. Full details are on the form. Remember that if you don't have you own containers you'll need to order honey buckets to carry it home!! We're holding the cost at last year's price – just £9.00 for 12.5 kg (or a honey bucketful) – compared to Thorne's current price of £34.08 that's pretty amazing.

Beekeeping Taster Day

Wow! Our Beekeeping Taster Day on Sunday 10th September at BBHQ, aimed to give members of the public a flavour of the joys and challenges of Beekeeping and to help them decide whether or not to take things further, has been so popular that we have had to close the booking already and we are now seeking volunteers to join our team to help deliver the programme.

This event runs from about 0945 until 1600hrs with presentations in the morning followed, after a packed lunch, by the donning of bee suits and a visit to a nearby apiary to get up close and personal with some live bees. We usually mount a small static display in the lecture hall including posters, skeps, hives, beekeeping tools, with the more interactive observation hive, hive products and perhaps honey tasting to keep the whole thing light hearted.

There are several roles to be filled on the day itself including setting up, meeting and greeting, dispensing refreshments, chatting to delegates during the breaks and clearing away, as well as supervising groups at the hive opening sessions. Not all these require attendance for the whole day if you can only make part.

So if you fancy helping out in what, we hope, will be a relaxed and friendly atmosphere, please contact Bernard Brown at bernardnbrown@aol.com or call 01926843416

Bernard Brown

Skep Making Day 2017

Saturday 14th October Held Kings Hill Nurseries, Kingshill Lane, CV3 6PS.



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

The cost is £27 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 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.

Just a reminder about.....

Warwick and Leamington Beekeepers

2017 Thorpe Cup Diamond Anniversary Branch Honey Show

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2017

To be held at BBKA, Stoneleigh, 7.30pm on Thursday 14th September 2017 Show Judge: John Home

Show Manager: Chris Cox Show Secretary: Helen Essex Show Steward: Matei

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

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) - Nancy Wilshire Rosebowl			
4	11b (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 - Jack Taylor Plaque 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- Novice Mazer 11b (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. (To be judged by members present at the Show.)			
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		20 Best in show-The Bernard Collins Trophy. 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; 1^{st} =4pts, 2^{nd} =3pts, 3^{rd} =2pts, 4^{th} =1pt.

Honey Cake Recipe

150g(5oz)butter, 175g(6oz) clear honey, 1 tablespoon water, 110g (4oz) soft brown sugar, 2eggs, 200g (7oz) s.r.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. $180^{\circ}C$, $350^{\circ}F$, gas 4. Timing is only a guide as appliances may vary.

Entry forms are available on the branch web site, or if you cannot use this method please contact Helen Essex on 07804666912. Closing date for entries Monday 11th September 2017.

There is something for everybody to have a go at.

Many thanks to Tim Foden who has kindly offered to receive the entries

..... keep him busyenter now!

A place to keep bees

We have been offered a place for bees at Hampton on the Hill. It is in the private garden of a cottage on the Henley Road about 2 miles from the Longbridge roundabout.

I have visited the garden and agreed a quiet place for a couple of hives which can be increased during the season for swarm management.

The owner will make a wheel barrow available as the site is some distance down the garden. The site will always be accessible and you will be able to visit without making prior arrangements.

If you are interested please contact, by email only initially, at michaelatownsend@hotmail.com.

The site is listed on the 'Available apiaries' page on our website.

Mike Townsend

FOR SALE.

Two Thornes English Feeders. As new. Fits all standard hives 6 litre capacity £15 for both. ...Thornes price £10.50 each

Contact Ray Summers raysummers81@gmail.com 07538444481



Apiary Sites

We now also have offers of apiary sites at Beausale, and two in Priors Hardwick. All large private gardens with good access and security. See the "Available Apiaries" page of the website for details

Training Apiary Manager

An opportunity has arisen for a Training Apiary Manager for the 2018 season. Expressions of interest are invited from members with minimum of 2 years beekeeping experience. For further information please contact the branch secretary Chris Cox at: secretary@warleambees.org.uk

Warleam Bees Library.

New members may not be fully aware of the large collection of books that is the branch library. Books and DVDs are available for members to borrow and usually appear at branch meetings during the winter.

The "Librarian" was using out of date information when she booked her holiday, and so atypically the library will be at the September meeting which is the branch honey show. The books will probably be on display in the lobby of BBKA so as not to interrupt the proceedings of the honey show. However, as well as encouraging people to borrow books, could I urge those of you that have had books out for more than eight or nine months to return them at that meeting, or at least let me know that you are still using them and know they are safe. It is so easy to lose our stock because folk forget what is their book and what is the branch's, and especially so with DVDs.

The library will not be available at the October meeting because the "librarian" will be chilling out in Pembrokeshire, hopefully in the metaphorical sense rather than the physical - last year the weather was fabulous.

Jane Rigby (01926 651420) bettabats@btinternet.com

Hive of Activity

If there are any doubts about the continued fascination of the public with bees and beekeeping they were dispelled at the "Hive of Activity" event in the Jephson Gardens last Sunday where there were record crowds and busy stewards on a glorious summer's afternoon. Can life get much better than this?



Rare Beekeeping Opportunity

The Forest of Hearts is looking for an enthusiastic and experienced beekeeper to help us to manage an established apiary with 3 colonies in National, WBC and now, a Bee Globe hive. There is scope to increase the number of hives.

We have a secure shed and will pay for running costs, but the role is a volunteer opportunity. The honey will be shared with the Forest of Hearts and is used to raise funds for the charity. The role could also involve mentoring our apprentice beekeeper and giving talks to local groups.

The site is on private land near to Stratford Armouries, CV37 0JA.

Contact carolelongden@forestofhearts.com or 07774 424404.

Hints and Tips

TIPS FOR PREPARING FOR THE HONEY SHOW (SEPTEMBER 14TH)

- *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

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 October 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