



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

Warwick and Leamington Beekeepers 2015 Branch Honey Show

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

Show Judge: Julian Routh

Show Manager: Stephen Bates

Show Secretary: Helen Essex

The show is open to all **PAID UP** members of the branch and staging will take place between 7.00pm and 7.30pm. 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 Bottle of dry mead
2 1lb (454g) jar of medium honey	12 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 Cottager Class for those with fewer than 5 hives – <i>Jack Taylor Plaque</i> 1lb (454g) jar of honey- liquid, granulated or soft set
5 1lb (454g) jar of soft set honey	15 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
6 1lb (454g) jar of heather or heather blend honey	16 One photographic print (colour or monochrome) mounted on card no larger than A4 of a subject related to bees or beekeeping.
7 1lb (454g) jar of honey to be judged on flavour only	17 Junior Class for those Junior members of the branch- design a greetings card to be sold to raise funds, in branch, for Bees Abroad.
8 One container of cut comb honey - 200g minimum	18 Gift Class- a gift item made from product or products of the hive.
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 1-15

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. 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

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.

Introducing:- The Novice Mazer

The Novice Mazer is a new addition to the trophies available to be won at this year's Honey Show. Kindly donated by Mary Pemberton this prestigious beautiful award will be presented to the winner of the Novice Class, which is for anybody who has never won a first prize in any show. Refer to the Honey Show schedule class 15. Another great reason, if you needed it, to enter the show!

Help required please

Branch Honey Show 15th October at BBKA

Help is required re catering for this event in the form of 'homemade' cakes, biscuits etc.

Please liaise with Paul Kerr or Nicki Maritz and/or Nicola David.

Thank you.

Skep Making Day 2015

Due to cancellations we have 2 places still available

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.

Val

Unique Christmas Cards for Beekeepers

These delightful Christmas cards have been designed especially for WLBK for 2015 by Linda Clements, a local watercolour artist. All profits from the sales of these cards are used to support Linda's work with sick and orphaned hedgehogs and to give a contribution to Bees Abroad.

A pack of 10 cards will cost £5.50. Cards will be on sale at WLBK events over the autumn or contact Jane Brown at janebrown100@aol.com.



FINAL REMINDER

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.

Branch Library

Please could I ask ALL members to search their bookshelves, desks, boxes etc for any books that belong to the branch library and if you borrowed them before December 2014 could you either return them pdq or at least drop me an e-mail or speak to me at the next branch meeting to confirm that you still have them? I have issue dates going back to 2013 and feel rather out of touch with some of the books.

The following items have not been seen for some time, so in case they are hiding on a bookshelf somewhere (please have a look at yours) they are:

Bee Keeping for Beginners and Old Hands – John Furzey (DVD)

Branch Photos and Slides (DVD)

Managing Mini Nucs – Brown

The Complete and Easy Guide to Beekeeping – Kim Flottum

The Honeybee – Sentinella

The Haynes Bee Manual (Copy 1) – Adrian and Claire Waring,

Honey – Nature's Wonder Ingredient – Jenni Fleetwood

The Bee Movie – Jerry Seinfeld (DVD)

The Bee Keeper's Pupil – Sara George

Guide to Bees and Honey – Ted Hooper

DVDs are particularly easy to mislay because they get swept up into one's own stock of discs.

Some of our newer members may not be aware that the branch has a library of bee themed books available for use by members. There are more than 120 items, mostly books but some CDs, and we are always looking to improve the collection. I bring the library to each branch meeting and members are welcome to browse and then borrow the books if they wish. To facilitate this we write down your contact e-mail address against the title in the library list and then stamp the date of borrowing in the front of the book. This is simply to remind you when you took the book from the library and return it if you have had it for more than two or three months.

When anyone borrows a book please could I ask that you don't just pass it to another member without letting me know? It gets very complicated if books are passed from member to member with me still chasing the original borrower!

We are always looking for recommendations for new acquisitions so if anyone does find a particular book useful do let me know. Many of the titles needed for BBKA modules are already in the library. We have a budget from the branch so there is funding ready to expand the collection of books that spends a lot of its time sitting in our dining room. Many of the books would love to visit a new home for a few months so while the bees are quiet why not borrow a book or two and make your librarian very happy?

Jane Rigby
01926 651420
bettabats@btinternet.com

Bakers Fondant

You may now order fondant in 12.5 kg blocks via the Members' Area of our website www.warleambees.org.uk. (Password is mandible) The price is £8.00 per block (£9.00 in 2014 reflecting the reducing price of sugar.)

Fondant is purchased by the branch to order, so please place your order with us by Tuesday 6 October, when the order will be placed with our supplier. Blocks of fondant will only be provided if payment has been received.

Those relatively new to beekeeping may find the attached advice about the use of fondant helpful – although it is, of course, only my personal opinion!

Tim Foden

Use of “Bakers Fondant” for Feeding Bees

One of the skills of a beekeeper is to be prepared for all eventualities which usually means having options available.

An important common situation is to be able to feed bees when necessary. Seeing a starved colony is a very sad sight and is such a waste. The most common situations when feeding is required are:

1. Autumn for Winter preparation
2. During Winter if stores are getting short
3. Spring to give an early boost or if a late Spring and stores are getting short
4. When queen rearing or drawing our combs
5. During a period of dearth during the season

Fondant is also used in queen introduction cages as a “time fuse”

Fondant can be used for any of these purposes, but very importantly, **only** fondant (or other solid commercial feeds) can be used during colder weather as the bees cannot readily evaporate the water from syrup.

So in terms of being prepared, the majority of beekeepers have fondant in stock for use when syrup cannot be used.

Some beekeepers use fondant as their only method of feeding. The writer does not have experience of using fondant as the principal Autumn feed, but it is of note that at current prices, there is a lot more sugar in a 12.5 kg block of fondant than there is in 12.5 kg of Ambrosia or syrup, and by using our branch coop scheme the price of Ambrosia and fondant is very similar.

A common method of providing fondant for the bees is by placing it above a feed hole in a crown board. This is fine if the weather is not too cold and the bees are moving about. I prefer to leave a shallow eke (about 1.5 inches) between the crown board and brood-box throughout the Winter. That enables me to place fondant immediately above the cluster, which is effective when it is really cold. This shallow eke is the same one I use when treating with Apiguard and when I am doing a Bailey comb change

Many beekeepers wrap fondant in cling film and then puncture an access hole for the bees. This allegedly prevents the fondant drying out and becoming totally solid. I am yet to be convinced that this works as I think the bees suck the moisture from fondant as they are using it. I don't use cling film, but if fondant goes solid, I just give it a water spray.

In terms of purchasing fondant, it would be unusual to need more than one 12.5 kg block of fondant in a season for four hives or less. Fondant, if well wrapped in polythene to stop it drying out during storage will keep for several years. I find it convenient to store it with or without its cardboard box, but in its original polythene wrapping inside a polythene rubble bag. This gives it good protection from wasps, ants etc but doesn't stop it from being vulnerable to mice..

In summary, I recommend that one block of fondant be available per up to four hives. For those with say one or two hives, a block can be readily shared with another beekeeper.

Tim Foden

Winter Walk

The winter walk will take place on Sunday 22nd November. I have selected a 4.5 mile walk based on Corley Moor, the easy terrain is "dog friendly".

Lunch has been booked for 1.30pm at the Bull & Butcher which is located in the centre of Corley Moor. Assemble in the car park opposite the pub at 10.30am for an 11.00am start.

As I need to advise the pub of the numbers, would members requiring lunch kindly advise me no later than noon on Saturday 21st. I can be contacted on 02476-467356 or 02476-410011. Email michaelradburn28@gmail.com

Best Wishes

Mike Radburn

BE Warned

I had a very unfortunate experience when carrying a full tub of Ambrosia. Fortunately I was carrying it across a field to my apiary when all I was left with was the handle the rest watering the field, I was blessed really as it could have happened in my garage spilling over the floor or even in my car.



Needless to say I now check the tubs before lifting them and advise anyone to do the same.

Roger

Hints and Tips For the Honey Show

Our Branch Honey Show is on 15th October. Here are some tips to help with your preparation. Further help is available on the branch web site. It would be great if as many members as possible entered to make it a really good show of our achievements and provide the opportunity to learn more from each other.

Liquid honey will be judged on the aroma, flavour and viscosity. Ensure the absence of foreign bodies i.e wax particles, specks of dirt, hairs, parts of bees!

Soft set honey should have a buttery texture with no movement in the jar. Ideally there should be no air bubbles at the side of the jar.

For granulated honey there should be a clean dry surface with no signs of scum, undue shrinkage from the sides of the jar or heavy frosting.

Combs should be well filled with few empty or uncapped cells. There should be no granulation, fermentation, pollen, propolis or evidence of sugar syrup feeding.

In the dry mead class the Mead should be smooth with good alcoholic content with no trace of acetic acid. In the sweet class the Mead should have a mellow flavour and not be excessively sweet.

Beeswax should be pale primrose to orange in colour, preferably the former. The exhibit should be translucent when light from a torch is shone through.

Good Luck with your preparations!

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