



Warwick and Leamington Branch of Warwickshire Beekeepers

Branch Annual Honey Show



Our Branch honey show will take place in the evening of Thursday 20th October at the BBKA HQ. With entries accepted from 6.30pm -7.20pm and judging commencing at 7.30pm

It is very much a traditional feature of beekeeping to hold honey shows. Superficially, the objective of entering one or more show classes is to have your product judged to be the best in class. At branch level though, especially with such a high proportion of our members being relatively new to the craft, our show presents the ideal opportunity to get feed-back from an expert on the quality and presentation of your entries.

The judge is tasked to comment on all the entries so that we can all learn, but only the entrant will know whose product the judge is addressing.

We would like to see the novice class hotly contested, so if you have produced honey for the first time recently, we especially ask you to make an entry. We have two cake classes this year. We don't have Mary Berry or Paul Hollywood as judges, but we do have plenty of rivalry amongst our cake-makers.

This year the Photographic Class is to be judged by those attending. The opportunity to do this will be during the refreshment interval.

Please enter one or more items if you can, but if you can't it will be fun and educational to attend anyway.

The show schedule, cake recipe and on-line entry form are linked to the home page of our website: www.warleambees.org.uk

Langley Taster Day

Pictured are nine wannabees and members Sharon Smith, Ian Milton and Jane Brown at the Taster Day held at the beginning of September at Langley, en route to their first close up and personal encounter with a hive of bees. More importantly they were still smiling afterwards.



What's the Verdict?



Back in March at the Bee Tradex exhibition I spotted the cardboard nucs pictured above on the then Mann Lake stand. Having been frustrated in previous years by shortage of kit required only temporarily when doing splits, transferring bees and other manipulations, I decided that the investment of £5 in one of these was worth a punt. Despite comments on the theme of “about as much use as a chocolate fireguard” I actually bought two and, indeed, found several uses for them over the summer.

These nuc boxes are Langstroth size but with an internal spacer to suit national frames. They have an entrance hole and plastic bung, ventilation holes and a thick rubber band to hold the roof on. Although of cardboard, this is finished with plasticised coating but being folded origami-like there were a few cut edges which were unprotected and thus rendered it vulnerable to damp penetration. Still, I reckoned I could always put a weighted plastic bin liner on top to give some protection from the weather.

Of course, these nucs were extremely light and easy to handle and it wasn't long before they were pressed into service, not holding live bees, but for housing our virtual nuc frames – frames with photos of bees on comb – used at public shows and to illustrate talks. Then they were found to be ideal for carrying spare frames around when visiting out apiaries. Both these uses released the more robust, traditional kit used previously for the season's manipulations but the day came when I had to rely on a cardboard nuc to house some bees.

The girls seemed to take to their new temporary home and despite the odd shower the bin liner did its job in keeping the cardboard relatively dry. After a fortnight in residence, it was time to transfer the bees to a traditional hive whereupon it was discovered that the bees had started to eat the cardboard walls. It couldn't have been an escape attempt as they had an entrance but nevertheless had they eaten all the way through it could have made life a tad tricky.

So what's the verdict?. They have their limitations but I would definitely buy them again as they proved useful beyond their initial purpose. More to the point, I think I will get another year's use out of mine which, for a fiver, would. I think, gladden any beekeeper's heart.

Bernard Brown

For Sale

For Sale: MAQS strips . Enough for 5 colonies. Will sell individually.
£5.00 per colony dose

Contact Bernard Brown at bernardnbrown@aol.com or 01926843416

10x pack national 14x12 wired worker base £8 ono

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16 constructed super frames and foundation, made up this summer, £1.50 per item (or will consider an offer for the lot).

Contact Lucie Hill by text (better than a call as I have a demanding young baby and can't often answer!) on 07812906820. I live in Alcester, for collection, or my husband could drop off in the Leamington area if difficult to collect.

Warwick and Leamington Beekeepers

2016 Branch Honey Show

To be held at BBKA, Stoneleigh, 7.30 on Thursday 20th October 2016

Show Judge: Douglas Nethercleff

Show Manager: Paul Kerr

Show Secretary: Helen Essex

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 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 Six small cakes, made or decorated with honey, with written recipe.
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.

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 (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:

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

Honey Cake Recipe

Ingredients	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
Method	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 on the branch web site, or if you cannot use this method please contact Helen Essex on 07804666912. Closing date for entries Monday 17th October 2016.

Hints and Tips For the Honey Show

Our Branch Honey Show is on 20th 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 September 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 Branch
of Warwickshire Beekeepers Association
Reg Charity No. 500276 www.warleambees.org.uk