



Warwick and Leamington Branch of Warwickshire Beekeepers

Branch Annual Honey Show



Novice Mazer
awarded to Matei
Bolborea

Two of our prize winners



Nancy Wiltshire
Rose bowl awarded
to Rachel Dove

Other major prize winners were

Jack Taylor Plaque awarded to Gill Grimshaw

Thorpe Cup awarded to Helen Essex

Bernard Collins Trophy awarded to Matei Bolborea (novice class honey)

This year's show was well attended and entered by 20 members, who prepared and exhibited 78 items. All 19 classes attracted entries and as usual the Honey Cake competition was fiercely contested with 9 entries. Class 7 for honey, judged on flavour alone had the most entries with 10.

Bernard Brown was the Show manager and introduced our Judge for the evening, Douglas Nethercleft, and he was ably assisted by Julia Smith, as steward. Nicky Maritz and Jane Brown provided refreshments at half time and Ray Summers was our photographer. A Huge thanks go to them for their help and support in making it a very social, enjoyable and informative event.



The honey collected for the entry fee has been donated to Myton Hospice and the money alternative was presented to John Holm from Bees Abroad at the end of the evening. It will go towards supporting bee farming in Kenya. Douglas was impressed by the overall quality of the entries and commented that several would be welcome in the National Honey Show.

Full results

Class 1 Light Honey (5 entries)

1st Mick Smith
2nd Dalehouse Lane Training Apiary
3rd Helen Essex
4th Tim Foden

Class 2 Medium Honey (7 entries)

1st Ray Summers
2nd Helen Essex
3rd Matei Bolborea
4th Bernard Brown

Class 3 Dark Honey (2 entries)

1st Gill Grimshaw
2nd Mick Smith

Class 4 Granulated Honey (3 entries)

1st Ray Summers
4th Bernard Brown

Class 5 Soft Set Honey (6 entries)

1st John Home
2nd Ray Summers
3rd Bernard Brown

Class 6 Heather/Heather Blend (2 entries)

1st Mick Smith
2nd John Home

Class 7 Flavour (10 entries)

1st Bernard Brown
2nd Helen Essex
3rd Matei Bolborea
4th John Home

Class 8 Cut Comb (2 entries)

1st Bernard Brown
2nd Matei Bolborea

Class 9 Frame for extraction (3 entries)

1st Julia Smith
2nd Bernard Brown
3rd Tim Foden

Class 10 Bees wax (4 entries)

1st Helen Essex
2nd Ray Summers
3rd Gill Grimshaw

Class 11 Dry Mead (2 entries)

1st John Home
2nd Helen Essex

Class 12 Sweet Mead (2 entries)

1st John Home
2nd Helen Essex

Class 13 Honey Cake(9 entries)

1st Rachel Dove
2nd Helen Essex
3rd Ray Summers
4th Nicky Maritz

Class 14 Six Small Cakes(3 entries)

1st Ray Summers
2nd Bronwen Spraggett
3rd Helen Essex

Class 15 Cottager 4 entries)

1st Gill Grimshaw
2nd Matei Bolborea
3rd Steve Cox
4th Rachel Dove

Class 16 Novice(4 entries)

1st Matei Bolborea
2nd Colleen Abell
3rd Steve Cox
4th Nicky Maritz

Class 17 Photograph (5 entries)

1st Barry Meatyard
2nd Ray Summers
3rd Nicky Maritz
4th Bernard Brown

Class 18 Gift (3 entries)

1st Gill Grimshaw
2nd Helen Essex

Class 19 Skep (1 entry)

1st Ray Summers

Skep Making Workshop

On Saturday 8th October we once again held our annual Skep Making Workshop when 21 trainees began work on their skeps. These folks came not only from Warwick and Leamington Beekeepers, but from other branches of Warwickshire Beekeepers too. Also amongst us were some who we'd met at our shows who were basket makers wanting to extend their skills, a young man doing his Duke of Edinburgh Award and others who were just wanting to experience an interesting day .



By the end of the day everyone had made a good start to their skeps, but more importantly they had had great fun, shared lots of talk about beekeeping and other hobbies and enjoyed a wonderful communal lunch. We hope they enjoyed themselves as much as we did.

Mike, Mary and Val

CHRISTMAS CARDS



To order contact Jane Brown (01926 843416) or janebrown100@aol.com

Let your Christmas Cards reflect your hobby.

Linda Clements, local watercolour artist, has designed a delightful, unique Christmas card especially for us!

Just £5.50 for a pack of 10 cards with 50p going to Bees Abroad and the remaining profit to help sick hedgehogs.

Hints and Tips

After listening to the excellent County Lecture on Saturday 22nd October entitled Britain- the Island of Honey presented by Mr Chris Park, I felt I wanted to find out more about how to make METHEGLIN. I thought you may like to have a go too!

Metheglin is a honey based liquor, in other words a mead, in which spices or herbs are used. It's slightly more complicated to make than mead but not difficult as this recipe shows.



As with all recipes, you can vary it to suit your tastes, what you have growing in your herb bed or balancing the individual flavour of the honey used. Most meads in the past when it was the celebration drink for weddings etc. were technically metheglins.

The makers were more interested in the final flavour rather than the name! Most often they would be bee-keepers rather than brewers – an early example of 'added value' for a smallholder business.

Ingredients for Metheglin Recipe

- 4lbs Honey
- 1 Lemon
- Sprig of rosemary
- Sprig of balm
- ½oz of root ginger, chopped and bruised or grated
- Water
- Wine or Mead Yeast
- Yeast Nutrient

Method for Metheglin Recipe

1. Start the yeast 2 days ahead. Take a sterilised jar and add a tablespoon of honey. Pour on ½ pint of boiling water and stir to mix. When cooled to 20°C or below, add the yeast and yeast nutrient. Keep covered but not airtight, a muslin cover affixed with a rubber band or string is ideal.
2. Put the rosemary and balm into a large pan along with the ginger and zest of the lemon. Add about 4 pints of water. Bring to the boil and simmer for 20 minutes.
3. Put the honey into a fermenting bin or lidded wine bucket and strain the herb liquid through a jelly bag or muslin cloth onto it whilst still hot. Stir the honey until dissolved.
4. Add the juice of the lemon
5. Allow to cool to 20°C and then add the prepared yeast starter.
6. A fierce fermentation should begin quickly. After a few days to a week the rate will have slowed and the must can be poured into a demijohn and topped up to the gallon with cooled boiled water prior to fitting the air-lock.
7. Keep in a warm place until fermentation stops
8. Move the demijohn into a cool place and when ready to drink, rack off into bottles.

Metheglin Alternatives

You can use most any herbs and spices in metheglin you wish. Cloves, cinnamon, marjoram, lemon balm, rue and hops are commonly used in metheglin. As well as or instead of the lemon you could add orange zest and juice.

Mead improves with age and is best stored for at least a year prior to drinking. Some of the best meads mature for 7 years prior to drinking.

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

An ideal Christmas present

A complete Bee Hive all sterilised ready for the new season for only £120 (Just add foundation)

This includes:-

Hive floor choice of solid or open mesh with slide. Entrance block and mouse guard.

Brood Box complete with 12 Hoffman frames.

Queen extruder choice of metal or polythene.

2 Supers complete with 12 Hoffman frames in each

Crown board with 2 porta bee escapes

2 inch feeding eke.

Roof.

Would reduce the price to £100 less one super or £80 less second super.

Contact Roger 01926 85076 or roger.wilkes@kenilworthhoney.co.uk

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 November 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