





Warwick and Leamington Branch of Warwickshire Beekeepers





To all our members from the team Christine and myself

Nominations for Election to the Branch Executive Committee

We know there will be a "healthy" number of vacancies on our Executive Committee at the AGM in February 2015. Full or Partner Members are invited to put their names forward for election to these positions. The role on the Exec is to contribute to the determination of Branch policy and help establish and implement the annual programme of activities. We normally hold six Executive Committee meetings per annum. If you would like to put your name forward or talk about the possibility of doing so, please have a word with Mary Pemberton – Chair on 02476412801, or Tim Foden – Secretary on 01926632388

Staff change at BBKA

This is just to let you know that Jan Alcock, who was the BBKA Officer Manager, has now left as she wanted a part-time position. During her tenure, she is credited with getting the new ceilings and lighting installed, which has improved the building considerable, and she was exceptionally helpful to us generally. Jan would have been among those agitating for more storage space so that the conference room did not have to double as a store. This has now happened, and the facilities are much improved as a result.

After attending our ITB course early this year, Jan became an Associate Member of our Branch and she intends to keep in touch by remaining a Member. We wish her well in her new post.

We welcome Nicky Morris, who replaces Jan, and we very much look forward to working with her and the rest of the office team.

Tim Foden

Beekeeping Table Top Sale – 31 January 2015 – From 2pm

I announced the above sale in Beetalk last month and I am now able to give more detail. Sellers are now invited to send a list of items they wish to put on sale to me by 20 December – tim foden@hotmail.com. Items listed should have an indication of sale price on them, which may include "offers" or a guide price. Sellers will be allocated a table at the event, but this might be just floor space if demand is high. I will produce a sales catalogue for distribution in January without revealing the names of the sellers. There will be some bee colonies for sale, but I would image sellers will wish to bring a photo of what is on offer and arrange later collection from their homes.

All transactions will be a private matter between seller and buyer.

Novice buyers should not hesitate to seek the advice of experienced beekeepers and buyers are especially warned to disinfect all purchases before putting into use. There will be no charge for tables and no commission sought on sales.

Tim Foden

Oxalic Acid Bottles

Last year I issued out the oxalic acid in **72** small bottles, to date I have only received **38** back, for those members who have held onto them please let me have them ASAP.

Small Hive Beetle - Coming to an apiary near you ...



Small hive beetle (SHB; *Aethina tumida*) is a small, invasive beetle originally from Africa that infests colonies, eating brood, pollen and honey, destroying comb and causing honey to ferment. Without control, infestation leads to destruction of the colony. SHB is now present globally and, since the 1990's, has been distributed with bees and bee products (*e.g.* beeswax) resulting in infestations in the USA and Hawaii, Australia, Canada, Mexico, Jamaica and Cuba. SHB was introduced to Portugal in 2004 (in a consignment of queens from Texas) but very rapidly detected and eradicated. This was the first time SHB was present on mainland Europe ... it's now back. SHB has recently been detected in Southern Italy and appears to be well established. The UK imports large numbers of bee packages and queens from Italy. There is a very real threat to UK beekeeping ... the summary of an article by the National Bee Unit concluded that *"Its arrival in the United Kingdom would pose a significant threat to the long-term sustainability and economic prosperity of beekeeping and, as a consequence, to agriculture and the environment through disruption to pollination services" [1].*

The impact of SHB and its presence in Italy

In the USA, SHB was first detected in Florida in 1998. Within two years it had resulted in the destruction of 20,000 colonies in the USA. Like *Varroa*, once established, SHB will probably be impossible to eradicate. The National Bee Unit has produced an excellent (and recently updated) guide to SHB [1] which should be compulsory reading for all beekeepers. It describes the identification of the beetle, the consequences of infestation, the likely impact on UK beekeepers and beekeeping, methods of detection and control.

It appears as though the early infestation in the Calabria region of Southern Italy was overlooked, resulting in the beetle becoming guite widely distributed. The beetle was first detected on the 11th of September 2014, a protection zone (20km) and eradication zone (100km) were established with compulsory colony destruction of infested colonies in the former. Over 1500 colonies have been destroyed, but the protection zone has recently been extended to include much of eastern Sicily. SHB is clearly widespread in Southern Italy and COLOSS - the honeybee research organisation - have recently announced that SHB is in Europe to stay [2]. Southern Italy has a lot of migratory beekeeping meaning that the beetle is quite possibly even more widespread. Particularly worrying for UK beekeepers is that many bees and queens are imported from Italy, either directly or via a third country. In 2014 over 1200 packages of bees and 1750 batches of queens were imported from Italy, in 27 separate consignments. Only 8 of these consignments were inspected. The total imports from EU countries to the UK in 2014 was much larger, with 1400 packages of bees, 580 nucs and nearly 10,000 queens [3]. Many thousands of queens are exported from Italy to France each year, with some perhaps being used to head the increasing number of French-sourced nucs being imported to the UK each year. Many early-season nucs available in the UK are imported or headed by imported queens. Can you be sure where these bees originated? The BBKA have released a statement to the effect that beekeepers should be vigilant, but that the most likely route by which the beetle will be imported is with fruit, vegetables and plant material from the affected area (25th September statement; [4]). There was no suggestion that import of bees from Italy to the UK should be banned. There may be several reasons for this, not least that current EU legislation may not allow such a permanent ban to be imposed. I'm disappointed by failure of the BBKA to take a more defensive stance to protect UK beekeepers and beekeeping. Although SHB can be transmitted by at least 8 different routes (including flying up to 10km) a published analysis by DEFRA ("Development of an evidence based risk assessment for small hive beetle") on the threat from SHB to the UK includes the quote "The pathway likely to present the greatest risk of introduction was the movement and importation of honey bees" [5].

This situation is developing, but there are only a few months until the new season starts. There are active threads discussing it on the Beekeeping Forum [6] and the – often better informed – SBAi forum [7]. The SBAi forum contains links to a number of maps showing distribution of the beetle in Italy and translations of the pages from reports on Italian beekeeping websites.

What can UK beekeepers and associations do?

The purpose of this article is to encourage you as individual beekeepers to be aware of the potential problem and to consider what you and our association should do. Don't leave this until next season ... it may be too late by then. If SHB was to be introduced to the UK I would expect colony destruction to be used as a means of controlling spread, at least initially. Do you or the association want to risk this? Bee Diseases Insurance (BDI) will cover colony destruction necessitated by the presence of SHB, but the cover is limited to only £50,000 (nationally, not per beekeeper).

I think individuals or associations should consider the following, which may necessitate changes in local rules or operating procedures. These are my personal views – based upon a significant amount of reading and a career that has involved studying the epidemiology of diseases – you may have additional ideas that should be raised and discussed.

Do not import bees or queens. Ideally, don't import bees or queens at all but at the very least **don't import from Italy**.

Do not allow imported bees to be housed on association apiaries. These often have higher hive densities and so provide opportunity for spread. This may also encourage beekeepers to source local bees, rather than having to move from a shared association apiary.

Encourage active queen rearers in the association to make queens available to association members who would otherwise purchase imported queens. Provide lists of queen and nuc suppliers in the monthly newsletter.

Start a queen rearing group to encourage self-sufficiency. Locally bred queens are likely to be better suited to the local conditions, so this makes sense anyway.

Encourage beginners on winter beekeeping courses to source local bees from association members rather than purchasing them from an unknown source. They might have to wait a few extra weeks but they can get some experience with their mentor during this time and will be much better prepared when the nuc is ready.

Overwinter 5 frame nucs for use or sale in the spring. This is too late for this year but requires only a little preparation during the mid/late summer season. This could be done both at the individual and association level ... "guaranteeing" local bees for attendees on winter beginners courses.

Watch the excellent talk that Michael Palmer gave at the National Honey Show in 2013 on The Sustainable Apiary [8]. This is a good introduction – delivered at Michael's usual slow pace – to raising and using local stocks, rather than relying on imports.

Encourage your local, regional and national beekeeping association (BBKA, SBA, WBKA) to take a proactive stance to limit the chances of the beetle being imported. The evidence from the experts is already published [5]. The SBA have recently taken a much firmer stance, with the following text approved at their association meeting "The SBA urges that all possible measures are taken to prevent the introduction of small hive beetle into the UK. These should include a cessation of trade in live bees from the rest of Europe for 2015 until the true spread of the pest is better known".

Monitor colonies using Correx SHB traps on a regular basis.

Once here it is unlikely that we will be able to eradicate SHB. The USA failed, Hawaii failed, Australia failed, Canada failed and it looks almost certain that Italy has failed. Further reading

- 1. http://www.nationalbeeunit.com/downloadDocument.cfm?id=17
- 2. http://www.coloss.org/announcements/the-small-hive-beetle-is-in-europe-to-stay
- 3. http://www.nationalbeeunit.com/public/BeeDiseases/euImportReport.cfm
- 4. http://www.bbka.org.uk/files/pressreleases/small hive beetle 2 25 sep 2014 1411635086.pdf
- 5. http://randd.defra.gov.uk/Document.aspx?Document=PH0510 9177 FRP.pdf
- 6. http://www.beekeepingforum.co.uk/showthread.php?t=31497
- 7. http://www.sbai.org.uk/sbai forum/showthread.php?1831-Small-Hive-Beetle-in-mainland-Europe
- 8. https://www.youtube.com/watch?v=nznzpiWEI8A

David Evans

Wanted - Administrative Help

Our Beekeeping Taster Day will take place next year on Saturday 16 May at Bourton Hall, Nr Rugby. The course details are now well established and all bookings are taken electronically. We can take up to 25 delegates, so the bookings have to be monitored, queries dealt with and nearer the time, a list of delegates has to be prepared and joining instructions issued. I would be very interested to hear from any Member who might carry out this admin role. Whilst attendance on the day of the event isn't essential, it would be rewarding to meet the delegates and help in other ways. The role would provide an excellent opportunity to learn more about how the admin systems of our branch function. Course details and enrolment form are now on our website, so if you know anyone who may be interested possible as a Christmas present please feel free to point them towards www.warleambees.com

Enquiries to Tim Foden please tim foden@hotmail.com

BeeKeeper's Question Time Jan 15th 2015

Three experts, Karen Green, David Evans and John Home, will be available to answer queries and questions on bees and their welfare etc. etc. If you have any questions in advance please send them to Gordon Robbins at robbins 1@hotmail.com.

New editor

Please note we have a new editor details at the end of the news letter, I would like to thank Christine for very admirably sending me the content for each issue

2014 Honey Show Report

Entries (100) and entrants (23) were up this year, possibly reflecting the good honey crop that most beekeepers have seen this year. Douglas Nethercleft was our judge and he stated that the overall standard was really encouraging. While looking at each entry his underlying principle was to ask himself 'would I be happy to buy this if I saw it for sale?' It is a good criterion to work from and one that we should ask ourselves whether preparing honey for sale or show.

The judging took over 2 hours, meanwhile the exhibitors and visitors were treated to talks on subjects including working with the winter preparations by measuring hive weights and how we learn new skills. At the end of the evening Douglas delivered his verdicts along with some advice for exhibitors and future exhibitors. He did say he would like to see more wax classes in our show. Should we have a candle class next year? He also commented that with a little more care in preparing our exhibits we could have made his task much harder, as some potentially good honeys had been spoilt by debris left on the surface or honey on the jar threads.

This was David and my last year as honey Show Manager and Secretary. We would like to thank all who have helped and encouraged us and other beekeepers to show honey. Most importantly we need to thank all of you who entered – without you there wouldn't have been a show!

Gordon Robbins and John Stringer were awarded the Jack Taylor Plaque for winning the Cottager Class for those with fewer than 5 hives. Congratulations John and Gordonl Congratulations also go to Tim Foden who won the honey cake class, the class with the most entries, and he was rewarded with the Nancy Wiltshire Rosebowl. David and Margery Blower won the Thorpe Cup for most points overall with 24 pts followed by Helen Essex in second place with 20 pts, and Mick Smith and Stephen Bates in joint third place with 9 pts. Stephen Bates also collected the Bernard Collins Trophy for best entry in the show with his cake of beeswax. The Trophies were awarded at the Annual Dinner in October.

Margery Blower (Honey Show Secretary)

Results

Class 1 Jar of light honey	Class 2 Jar of medium honey	Class 3 Jar of dark honey
1st D & M Blower	1 st Helen Essex	1st D & M Blower
2 nd Mick Smith	2 nd D & M Blower	2 nd
3 rd David Evans	3 rd Mick Smith	3 rd
4 th Helen Essex	4th Gordon Robbins & John Stringer	4 th
Class 4 Jar of Granulated honey	Class 5 Jar of Soft set honey	Class 6 Jar of heather honey
1st Helen Essex	1st D & M Blower	1st Mick Smith
2 nd	2 nd David Evans	2 nd
3 rd	3 rd Stephen Bates	3 rd D & M Blower
Class 7 Jar of honey judged on flavour	Class 8 Cut comb	Class 9 frame for extraction
1st Helen Essex	1 st Julia Smith	1 st Julia Smith
2 nd D & M Blower	2 nd Jane & Bernard Brown	2 nd Ulyana Lalo
3 rd David Evans	3 rd	3 rd
4th Gordon Robbins & John Stringer	4 th	4 th
Class 10 Cake of beeswax	Class 11 Dry mead	Class 12 Sweet mead
1st Stephen Bates	1 st	1st D & M Blower
2 nd –	2 nd	2 nd
3 rd Helen Essex	3 rd	3 rd
4 th -	4 th	4 th
Class 13 Honey cake	Class 14 Cottager class (fewer	Class 15 Novice class (hasn't
1 st Tim Foden	than 5 hives)	won a 1 st prize)
2 nd Helen Essex	1st Gordon Robbins & John Stringer	1 st Gill Grimshaw
3 rd Bronwen Spraggett	2 nd	2 nd Andrew Longfield
4 th Elizabeth Bates	3 rd	3^{rd}
Class 16 Photographic class	Class 17Junior class, honey jar	Class 18 Gift
1st Elizabeth Bates	label	1st Gill Grimshaw
2 nd Ray Summers	1 st Daisy Carribine	2 nd Stephen Bates
3 rd Helen Essex	2 nd	3rd Mary Pemberton
4 th David Evans	3 rd	4 th Tim Foden

Trophies

Nancy Wiltshire Rose bowl (Honey Cake) Jack Taylor Plague (Cottager Class) Thorpe Cup (Most points)

Bernard Collins Trophy (Best Exhibit in Show)

- Tim Foden

- Gordon Robbins & John Stringer

- David & Margery Blower

- Stephen Bates (cake of beeswax)

Hive Weighing and Winter Feeding: Some observations

I love measuring things and trying to analyse trends. At the end of my first year of beekeeping the text book advice was to "heft" the hives to see if there is enough stores for winter. With no experience and certainly no feel for what was enough I jumped at the chance to weigh my hives during Autumn and into spring.

I now have two full years of data plus the build-up during Autumn 2014 which allows some observations on the amount of feed taken, the estimated weights of stores and the rate of consumption of stores.

The estimated weights of stores are made from weighing the hives on both sides with luggage scales and a suitable hook, adding the sum of the two weights and then deducting the weight of the hive components and an estimate for the weight of bees in the hive.

Amount of feed

As single national brood boxes my colonies in 2012 took in an average of 32 pints of Ambrosia syrup each. In 2013 as double brood boxes that went up to 36 pints but now having made the switch to 14 x 12 brood boxes this year the intake was 30 pints. For those who think in units of jerry cans (12.5kg) of Ambrosia this is between 1.75 and 2 jerry cans per hive. They were fed with rapid feeders on a cover board over the brood box.

Estimated weight of stores

But how much of that feed have they put into stores? Hooper in "Guide to Bees and Honey" states target winter stores weights of around 40-45lbs / 18-20kg for a single brood box where one full brood frame, both sides approx 5lb/2.2.kg and for larger brood boxes he quotes 50-60lbs / 23-27kg.

In practice this is what was recorded:

Year	Target	Range	Averae	Input
2012	18 kg	14 –21kg	17.7kg	2 cans
2013	23 kg	27 –32kg	29.7kg	2 cans
2014	23 kg	16 –22kg	20.0kg	1.75cans

Rate of Consumption

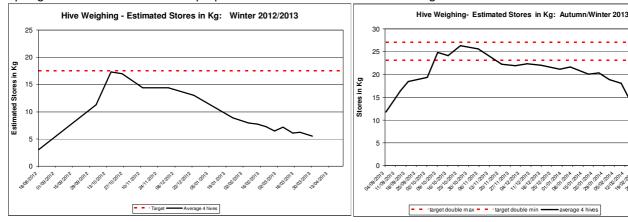
But was that enough stores for my bees or was it too much?

The results showed:

- · No winter colony losses to date
- Peak weight in 2012 and 2013 was mid to late October
- Weight reductions recorded up to late February and mid March i.e. stores consumed over a period of around 4 to 5 months, 15 to 20 weeks
- By March 2013 the single brood boxes were down to less than 5kg of stores, a bit too low for comfort and so they got a top up of a block of fondant
- By March 2014 the stores were still above 15kg and in fact I had to remove a number of brood frames covered in stores from each hive to give them laying space
- Winter 2012 weight loss of 450g to 950g per week, average 650g
- Winter 2013 weight loss of 600g to 860g per week, average 720g

The fascinating thing for me was weighing in early 2014. Liz's adjacent hives were busy for weeks before my bees showed their faces (faeces?) and I was only assured that all was well by the weekly weight loss in my hives of around 700gm or so.

There are a lot of issues that have an impact on bees welfare: weather, forage, health and so on but the results for me so far show that the target winter stores weight of 18kg is a good one: it is achievable with feeding and seems to me a reasonable minimum guide weight for the stores needed by the bees to survive a winter. The 2013 Spring data also shows that a top up of a block of fondant is no bad thing either!



Dalehouse Lane Apiary – The Way To Go!

For those amongst us for whom any sortie outwith the immediate curtilage involves careful consideration of the availability of 'Pit- Stop' facilities, the news of the award of a grant to WLBK from the Ecology Building Society to install a "sustainable" loo at DHL was greeted with much jubilation. With no water or drainage services on site, such a facility will be a great convenience to all members, as it will enable training and other activities of greater duration to be held on site. We did have to hold on for a bit before the news came through and for the funds to be deposited but it was worth the wait as it means that we can provide this desperately needed facility with only a small drain on our resources.

For some, the idea of environmentally sustainable facilities conjures up images of 'commando-style' sanitary facilities dating back to the days of campsite latrines but today, due to recent movements in technology, urged on by the demands from caravaners and canal boat owners, nothing could be further from the truth. This will be no sentry box type portaloo with strong smelling disinfectant. To start with, the cabin will be sufficiently large to accommodate the wheelchair bound and by happenstance for members to wriggle their way out of and into their bee suits. It will be fitted out with solar powered lighting and an extractor fan. There will be the now familiar grab rails etc. as well as a cleverly designed, moulded plastic "throne". A hand wash gel dispenser, a paper towel dispenser and hands free paper towel disposal bin are also included. It may not be the ideal solution but it should give us something to go on.

Over the next few months we shall be assembling the cabin and installing the kit in readiness for a grand opening in the spring at which we hope you will all pay us a visit. There is an element of self-help involved in this project so keep an eye out for requests to help out with the various jobs.

We know it's exciting but for those of you who can't wait, you will just have to!.

Flushed with this success, it appears that, yet again, WLBK is on a roll!!!

Hints and Tips

Honey Butter Brandy Sauce

Add a personal touch to you Christmas Pudding with this simple but yummy festive treat

4oz unsalted butter

4oz honey

1 teaspoonful brandy.....(or more to taste!)

Cream the butter and gradually beat in the honey. Add brandy slowly and blend until smooth. Don't add too much because it will not blend!

If you are thinking about having a change in the garden next season then why not consider planting to provide pollen and nectar. The BBKA publish leaflets that give ideas of suitable shrubs useful to bees (Information Leaflet L3) and one on Trees (Information Leaflet L2). You might even be inspired to request Garden Vouchers for Christmas!

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

Coming Up

11 Dec	Mead & Mince Pies - Quiz & Festivities	BBKA	7.30 pm
15 Jan	Members Meeting Bee Keeper's Questions	BBKA	7.30 pm
31 Jan	Sale of Bees & Equipment	BBKA	2 pm

Oxalic Acid

I will again be mixing a large quantity of Oxalic Acid for members also smaller quantities of fondant, please see order form attached.

Come along collect your acid and **enjoy a glass of mulled wine and a mince pie**, and discuss with other members the year gone by or your dreams and ambitions for 2015. If you're not collecting come along anyway it will be nice to see you.

Roger

Editor Roger Wilkes, email address is roger.wilkes@kenilworthhoney.co.uk or hard copy can be posted to her at: 12 Mercia Avenue, Kenilworth, CV8 1EU. **Content to her for next month by December 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

Oxalic Acid Demonstration Saturday 20th December 11.00 am onwards

The demonstration will be held at Dalehouse Lane Apiary on live hives weather permitting so bring your suit.

Collection of your order for Oxalic Acid and Fondant will also take place on this day, Oxalic Acid will be in small bottles enough for treatment of one hive, fondant will be in 500gm blocks this is the minimum to put on the hive when treatment takes place, most hives will take this down some will double this amount depending on reserves.

Oxalic	Acid	and	Fondant	Order	Form
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Name

Product	Size	Price	Number required	Total £
Oxalic Acid	60ml	20p		
Fondant	500gms	40p		

Please pay on collection

Total

£

It is advisable to use the acid as soon as possible after receipt, if it goes brown as HMF builds up this makes it toxic to bees so should be disposed of safely if this happens.

Treatment can be done on any clear day without wind, rain or snow as you will only be lifting the crown board for the treatment then quickness is the essence, so it's good to have a practice with clear water on an empty super with frames in prior to the acid. It can be done so much quicker if there are two of you.

Syringes available on the day.

Please return form to:- Roger Wilkes. 12 Mercia Avenue Kenilworth.CV8 1EU.

Or by E mail:

roger.wilkes@kenilworthhonev.co.uk

NO TELEPHONE ORDERS WILL BE ACCEPTED.

as recorded messages have a habit if disappearing.

I will only be mixing enough to meet the orders I receive, so please don't turn up expecting me to have spare.

Roger

REMINDER TO THOSE THAT STILL HAVE BOTTLES FROM LAST YEAR PLEASE RETURN TO ME ASAP