

BEEMASTER

Nottinghamshire Beekeepers' Association

Founded 30th April 1884
Registered Charity No. 508171

November 2019 No. 367

<http://www.nottsbees.org.uk>

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In this issue

Editorial & Hon. Sec. Report: p2 This month in your apiary: p3 Nottingham Region meeting notice & Newark Region report: p4 Autumn Honey Show Results and Feedback: p5 The Different Tastes of Honey: p6 Lowdham Honey Show review, Beeston Bee Club report & Bees Abroad Christmas Appeal notice: p7 Margaret Wilson's Positive Thinking: p8 The Differences between Winter and Summer Bees: p9 Beeswax wraps: food for thought: p9 Recipe of the month: p10 Beelines: membership renewal information: p11 Beecraft renewal information & new Treasurer required notice: p12 Basic assessment results & BBKA Modules exam study groups: p13 AHAT Team News: p13 & 14 And finally..... p15

The Editor would like to thank the following members for their contributions:

Janet Bates Griff Dixon Linda Harrison Alison Knox Bob Logan Anne & Rob Mason

Other BKAs through the Bee Editors Exchange scheme

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DIARY DATES

Monday 4 November **Nottingham Region**, Arnold Hill Community Centre, **Arnold** NG65 6NZ
If Heath Robinson were a beekeeper..... : Graham Royle 7.30 pm
Monday 18 November **Newark Region**, Ferry Inn, **North Muskham** NG23 6HB 8pm
Monday 25 November Copy date for **December** newsletter
Monday 2 December **Nottingham Region**, Arnold Hill Community Centre, **Arnold** NG5 6NZ
Brood diseases: Phil Khorassandjian 7.30pm
Monday 16 December **Newark Region**, Ferry Inn, **North Muskham** NG23 6HB 8pm
Thursday 19 December **Council meeting** Brackenhurst College, Southwell 7.30pm

www.nbkaeducation.weebly.com

From the editor

November is here and the leaves are falling, days are shortening and there's frost on the grass-precious little out there to attract bees or beekeepers after October's unremitting rain. As Halloween segues into Bonfire Night and the gaudy commercialisation of Christmas we hold a dignified space for Remembrance and give thanks for honour, courage and duty in tumultuous times. Meanwhile a nation weary of parliamentary pantomime trudges ever onwards towards an uncertain future. Bah, humbug! Yes indeed, Mr. Scrooge, we couldn't agree more.

The equipment sales and honey shows are behind us now with bargains and triumphs celebrated and some disappointments, one of which was the low level of attendance at the Autumn Honey Show, although entries were up on the Annual show at Brackenhurst by 6, giving a total of 14 entries and 45 individual exhibits but still a long way down on last year. The event was impeccably well organised with a distinguished judge, an impressively knowledgeable and entertaining speaker, a toothsome array of home-baked delights and a well-laden raffle table- we just needed a few more members. The future of our Honey Shows hangs in the balance.

In this month's issue Griff branches out and broadens his knowledge; Alison praises prize winners in her final report; honey judge Peter Lewis explores the different tastes of honey; Anne and Rob laud Lowdham; Beeston Bee Club talk winter prep and bee hotels; Anne promotes the Bees Abroad Christmas raffle; Margaret Wilson thinks positively about the role of the BBKA; we explore the differences between summer and winter bees, share a link to the regs on beeswax wraps and make honey toffee apples. In Beelines, Janet talks membership renewal; Linda invites us to renew our Beecraft subscriptions; Hon. Treasurer Chris announces his retirement and seeks a replacement; Janet reports success in the Basic Assessment; AHAT News gives updates and information. For further reading pleasure, BBKA News and Beecraft both cover Apimondia, have ideas for Christmas gift giving and provide valuable updates, insights and articles. Kettle on?

Hon. Sec. Report & Notes from Norwell November 2019

Griff Dixon

I have read from many social sources that most apiaries have been "boarded" for the winter now having been fully topped up and varroa treated. Alas I am not quite there yet mainly due to the incessant rain that whilst I got stores in, opening up for Apivar has been a bit delayed although my Cromwell and Caunton colonies have been given priority and are up to date.

The main two out apiaries have been fed at least 2 and a half feeds although 3 of the colonies were left out as I ran out of feeders so I secured some fondabee and managed to get that in as a temporary stop gap. Everyone talks about hefting but I find this to be a bit hit and miss especially with polyhives and WBC and prefer to see what they are doing (only when weather permits) without actually taking any combs out.

As mentioned in last month's issue I have been seeking out new and better apiary locations and have secured the British Horological Institute site in Upton as a 2020 location and am going through the site set up, health and safety and information gathering so this can be a model location. If you haven't been to Upton Hall before the grounds are amazing and well kept with apple trees and obviously within easy flying of many back gardens. The clocks they have are pretty incredible with many local clocks located here for posterity. They run training courses for clock and watch building – as I have built a couple clocks myself it was very interesting to be shown around. Alas the Clock House Café on site is neither a seller or user of honey – yet!

The Nottinghamshire Er2 system has been recently trawled through by the support team and many small corrections have been made to bring the system up to date although we are short of member archive information which will be added in due course as this is for historic BDI purposes. Yorkshire Association are putting on an Er2 training day on behalf of the BBKA/BDI on the 14th December 2019 which I hope to attend.

I won't dwell on honey shows as this will be debated at the next Council meeting on how we move forward with these in future and also how we encourage beginners to attend the apiary sessions! I did attend the National Honey Show, basically to collect the usual cheapies from Thornes (In the pouring rain) and to network with a few for future business-building. Talking about training and courses, The Bee Farmers Association are starting structured training courses to bridge the gap between the hobbyist and the commercial environment. You need to have had at least 2 years managing 20 hives to qualify. From my experience the leap from hobbyist to commercial is not a simple uplift and whilst basic techniques might be the same, the time management and dealing with volume (Bees, Hives, Supers, Extraction, Cleaning, Setting up, Transport etc etc etc) and not forgetting making a profitable and self-financing business can be very overwhelming without good planning. It's something that needs to be done slowly rather than taking a leap of faith that it will all come together.

The Bee Farmers Association annual trip abroad was not done this year due to a number of factors but will be going to France late March 2020.

I have now secured nbka.email as a domain name and I am using it as one of my email addresses as honsec@nbka.email. This can be set up for other Council members if it is a preference.

The next Council Meeting is on Thursday December 19th 2019 at 7:30pm in Pippin Cottage at Brackenhurst College.

Griff Dixon Hon Sec NBKA

honsec@nbka.email

This month in your apiary: November

Penny Forsyth

November is a quiet month in the apiary: the activity within the hive lessens as the days shorten for forage is scarce- a little pollen from late-flowering plants such as Michaelmas daisy and ivy and hardly any nectar. Because of this reduced activity the lifespan of the workers is dramatically increased and most of these autumn bees will survive until early spring, ready to take up their duties when the colony begins to expand. Since our bees do not hibernate but simply slow down their metabolism, they require food in order to survive and to provide the energy needed to regulate the temperature and airflow within and around the winter cluster. In mild weather the cluster expands and the bees fan their wings to cool and ventilate the hive: in cold weather the cluster contracts and the bees vibrate their powerful flight muscles to generate heat. All of this activity requires energy and this energy comes from the food stores that the colony has built up- it is therefore vital that each colony has sufficient stores to see it through the winter season and that these stores are close enough to the winter cluster for the bees to access if the weather becomes very cold. Keep hefting or weighing and regularly check the varroa floor inserts for signs of uncapping of stores, it will give you an impression of how quickly the colony is consuming them. After a prolonged cold spell it may be advisable to quickly open the hive to check that the bees have not become isolated from their stores and, if that is the case, to move combs of food right up against the cluster. If the bees are at the top of the frames with no food above them, place some fondant, candy or damp sugar bags directly on top of the frames- you will need an eke or empty super to give space, which can be filled with quilting or some other form of insulation such as bubble wrap. Running out of food shouldn't really happen in November/December if the bees have been properly fed but accidents can happen and a really quick check should do no harm.

Asian hornet queens will be looking for a good place to hibernate for the winter: check sheds, garages and leaf litter. Continue to look out for signs of old nests in trees and hedges, possibly but not always high up- ejected dead larvae or dead worker/drone adults on the ground below.

Jobs for November

- ~ continue to monitor varroa drop and plan further treatment if needed eg oxalic acid
- ~ check that your hives remain secure against predators, weather and flooding
- ~ check your hives for damage after strong winds and adverse weather
- ~ check that hive entrances are clear of debris, dead bees, snow etc
- ~ cut back grass and foliage under and around your hives to reduce dampness
- ~ keep varroa floor inserts clear of debris that may allow wax moth to breed
- ~ complete cleaning, repairing, sterilising and storing your equipment
- ~ de-coke your smoker, clean your hive tool, wash your beesuit
- ~ complete your colony records and your varroa treatment record card
- ~ continue to evaluate your beekeeping season and make plans for the new one
- ~ read or re-read those beekeeping books and maybe enrol on a course
- ~ melt down and clean all those bits of wax and make candles, hand cream, soap
- ~ check out any attractive hibernation places for Asian hornet queens and look out for old nests

Nottingham Region Meeting

Bob Logan

Our next meeting is **Monday 4th November 2019**

Our speaker is Graham Royle, his talk is entitled "If Heath Robinson was a beekeeper." Anyone who is into gadgets will have a great evening and the rest of us will marvel at his ingenuity! See you there!

Nottingham Region AGM & Alternative Honey Show Monday 7 October 2019

Karen Burrow

Full report next month.

Newark Region

Penny Forsyth

Only eight Newark group members attended our regular meeting at the Ferry Inn, N. Muskham on Monday 21 October, due mainly to the half term holidays. Our newest beekeeper had a list of questions for us, among them how long to feed and whether to put a super of stores over or under the broodbox. We gave the traditional multiple responses and the reasoning behind each one, an excellent way to encourage thought and learning. Most of us had attended Thorne's Open Day and spent more than intended, also traditional, and had also found the speaker quite interesting- no varroa treatment or conventional queen-rearing, no queen excluders. Coming up on the Thursday was the National Honey Show and our delegates were hoping for a stress-free journey by rail with no delays.

AUTUMN HONEY SHOW AT LOWDHAM 5th OCTOBER 2019 ~ RESULTS AND FEEDBACK

CAT	1st	2nd	3rd	Highly commended	TOTAL ENTRIES IN CLASS
1 Light honey	Karen Burrow	Alan Barton	Alec Thomson		6
2 Med Honey	Martin Bowker BIS	~	~	~	5
3 Dark Honey	~	~	~	~	0
4 Granulated	Martin Bowker	Diane Kidger	Bob Logan	~	4
5 Soft Set	Martin Bowker	~	~	~	~
6 Heather	~	~	~	~	0
7 Cut Comb	~	~	Alan Whitley	~	1
8 Frame	Alison Knox	Bob Logan	~	~	2
9 Wax blocks x 6	Mary Carey Allwood	Alec Thomson	~	~	2
9A wax block	Mary Carey Allwood	~	Alec Thomson	~	2
10 Mead	Karen Burrow	~	~	~	1
10A Beer	Karen Burrow	~	~	~	1
11 Honey cake	Mary Carey Allwood	Karen Burrow	Arlene Bull	~	5
12 Daintees	~	~	~	~	0
13 preserves	Penny Forsyth	Karen Burrow	Mary Carey Allwood	~	3
14 Display	Penny Forsyth	~	~	~	1
15 Photo	Diane Kidger	Anne Mason	Rob Mason	~	6
16 Novice	Alan Barton	~	~	~	2
TOTAL ENTRIES					45

It was great to see a few more Members enter this event, and we were up on Brackenhurst by 6 with a total of 14 entries and 45 individual exhibits. Sadly, this was still very down compared to last year when we had 27 entries and 69 individual exhibits.

Our Honey Judge, **Mr John Goodwin**, was thorough and direct, immediately looking for reasons why entries might be dismissed, *(and I myself fell quickly foul of his eagle eye with my submission of granulated honey entry which had black specks at the bottom of the jar. . . . earwig droppings apparently!!)*

There were some prompt dismissals due to rusting lids, and one set of lids that didn't match, one entry that had been short-filled and others that had scum or granulation in the honey. We have always been well warned of these criteria by our previous show Secretary Andrew Barber, who has written more than once (*to the best of my memory*) on the subject of preparing entries for a show in Beemaster.

Sadly, there were some classes -Dark Honey, Heather Honey, and Daintees -had no entries at all. I always have to keep a straight face and take a neutral stance when judging is in process, but I allowed myself a tiny inner bit of chuffedness when my Frame for Extraction pipped Bob Logan's taking a first, and Bob a Second. At Brackenhurst it had been the other way around! To be fair I had since tidied my scruffy edges up a bit this time, taking advice from the previous judge Alan Woodward as to how to do it. Bob's had developed a few drips since then.

Our Novice Beekeeper Alan Barton scooped a 2nd prize in the Light Honey category, and a 1st in the Novice category with a special certificate of merit which will allow him free entry into the National Show.

Karen Burrow was prolific in her entries and her prizes. Particularly impressive was her mead and honey beer. . . which greatly impressed our Judge, and I am told that Karen doesn't even drink alcohol so she had no idea what her entry tasted like! I can assure her it was pretty bloomin' lovely. Only time will improve it.

Mary Carey Allwood held her winning corner well with her wax blocks, honey cake and preserves.

A top tip from out judge regarding wax block entries. ~ 'use a gateau dome over the plate to retain the fragrance of the wax.' Apparently this is common practice at other honey shows.

We are strongly advised to invest in a new set of honey colour "standard" glasses, as the set we currently use is out of date. I will be looking into this before I hang up my white coat of Show Secretaryship and make sure that the big black case has the right kit in it.

So, my time in Office has run out, and it will just remain for me to attend to the prizes, polish up the silver cups at the AGM in February 2020 and hopefully hand over to someone else who will feel as passionate and enthusiastic about our Honey Shows as I did. **THANK YOU** to everyone who has supported the shows by your attendance and contribution, without you, there is nothing.

Alison Knox ~ Show Secretary

The Different Tastes of Honey: Peter Lewis

Our speaker at the Autumn Honey Show was Peter Lewis, Chief Hives and Honey Steward at the Great Yorkshire Show. Peter was our judge at this event last year and raised some hackles over a few of his decisions but on this occasion he raised nothing but interest and intrigue with his talk about his experience as a delegate on the first training course to be presented in English by the Italian pioneers of the systematic sensory analysis of honey, or *organoleptics*, in Bologna. Peter began his talk by asking us how we harvested our honey- in batches as the season progressed, processing as we went along and therefore respecting the differences of source and season, or in a single end of season harvest and processing all of the honey in one batch without differentiation. Through his own beekeeping Peter had become fascinated by the many factors that make honey so individual in flavour, odour and colour yet as a honey judge he found to his dismay that, with the exception of heather honeys, entries were judged far more on appearance and presentation than on the factors he felt to be equally, if not more, important. Peter was, therefore, the ideal candidate to attend the course in Bologna, at the centre of a renowned honey producing region. In view of the constant threat of cheap, often adulterated honeys being

imported and therefore damaging the domestic honey market the Italians have established certifiable honey 'types' by a triangulation of taste (gustatory appreciation), pollen content (melissopalynology) and chemical profiles. There have been appreciable benefits to beekeepers, hence the wider offering of this course of training, which Peter described with great enthusiasm and clarity: the education of the palate to distinguish five different flavour types; the importance of odour; the tasting process itself, akin to wine tasting; the often surprising results of the analysis of pollens in different honey types; the Pfund scale of whiteness; the Honey Wheel; and above all, the immense satisfaction to be gained in the recognition and appreciation of the different tastes of honey.

For more detail see Peter's article in the October 2018 issue of Beecraft or via the link below https://cdn.shopify.com/s/files/1/0201/1400/files/1810_Oct_honey_sensories_final_FINAL..pdf?8806474956549096114

Lowdham Honey Show

Anne and Rob Mason

Rob and I attended the Lowdham Honey Show on the afternoon of Saturday 5th October. Unfortunately we didn't have any suitable honey this year but we did manage to find a couple of bee related photos to try to swell the number of entrants.

While Alison Knox was busy fulfilling her role as Show Secretary with the judge the rest of us listened to Peter Lewis' interesting and thought provoking talk about enjoying all the sensory aspects of the golden wonder that is honey!

After the talk the results of the judging were revealed and there was time to buy raffle tickets and enjoy the refreshments provided including delicious home-made cakes.

A big thank you to Alison especially and the others who contributed to this Honey Show. We appreciated all the effort, often 'behind the scenes', that goes into making a beekeeping event such as this happen.

Beeston Bee Club

On Friday 24th October we met at the Canalside Heritage Centre, Beeston Lock to have a cuppa and discuss a variety of beekeeping related topics. With 15 members present there was plenty to talk about from preparing colonies for the winter to our thoughts on treating bees for varroa or leaving bees to develop their own resistance to this pesky parasite and its associated viruses. Ideas of books for Christmas about bees, beekeeping and the environment including a 'Haynes manual' about making bee hotels. Rob showed some of the equipment that is available to make a solitary bee home using cardboard or plastic tubes to reduce the risk of parasites and diseases. There are also changes to how the CHC apiary beekeeping is being managed and there were updates about the current situation with thanks to those hoping to help in the future.

We also discussed if there are any opportunities for us to work with a greater range of local community groups?

On Sunday 1st December local beekeepers will be helping CHC visitors roll their own candles. Come and join us, plenty to see and do including yummy refreshments in the tearoom!

2019 Bees Abroad Christmas Appeal

This year we will once again be holding a raffle in aid of a particular project chosen for a short term injection of money as the 'Bees Abroad Christmas Appeal'.

If you have an item you would like to donate towards the raffle please bring it to the next NBKA meeting on Monday 4th November or bring it on the evening of the raffle - Monday 2nd December. Thank you!

Margaret Wilson's Positive Thinking October 2019

September was the month of Apimondia, this time in Montreal, Canada, a lovely location. The city was clean, airy and the traffic so quiet it seemed a miracle, no speeding vehicles everything nice and calm, a pleasure to be there.

There were talks and lectures daily, in fact sometimes we were spoilt for choice. The best speaker was of course Tom Seeley, with the arena holding over 5000 seated members plus those standing at the back of hall. His talk was on the Darwinian Theory, which is leave the bees alone do not treat for Varroa, the bees will learn to cope with the pest. He did give statistics, a loss at first then a good recovery. I guess it is up to us, which way we go but nature is a wonderful thing and I am sure that evolution would prove this to be the case, long before mankind took an interest.

The countries who attended were well represented, we could taste honeys from all parts of the world and their taste was certainly unique- had I been blindfolded, I would not have guessed some were honey at all, their taste was so different. It was good to see that BB Wear won a prize for the most innovative item, their new bee suit which is impervious to stings from bees and Asian hornets and is ventilated so that the beekeeper does not get over heated on sunny days. It looks good and you can see the depth of the aero fabrics, it is ventilated so much that it would be easy to wear even on the hottest day.

Now, back to home territory: whilst we were in Canada we received verification that we are now a CIO (Charity Incorporated Organisation). This was timely, just before the end of our financial year which is great, but it also means that the accounts department are really pushed to get all the new bank accounts opened and all the stock transferred and the leases reassigned. I wish them luck with all they are having to face to get this in order before our year end.

The BBKA attends two major public shows each year and we know that there are other public shows across the country, some where they are organised by local associations and some where there is no representative from the BBKA. In those areas would any of the local associations wish to be involved in showing how important our bees are to the world? We would welcome any application for assistance, these have to be for public shows, not just honey shows, as they are already attended by mainly beekeepers. What we want to do is to get through to the public in general the importance of bees and the need to control pesticides which are killing our pollinators. Would your association want to get involved, perhaps with the Gardeners World events or similar shows? I know that Tatton Park is covered very well by Cheshire and they win prizes each year for their displays, they do a marvellous job on their own account. I believe that Bath have a similar show which they cover to a high level: would you like some help to do the same? I would welcome your call if this is something you would like to get involved in, please use my email address margaret.wilson@bbka.org.uk and let me have your details.

I am sure that I do not need to remind members to make sure that their bees have enough stores for the winter, I leave mine with their own honey and this year it has been a good harvest but in other parts of the country I know this has not been the case, so please make sure that your little darlings have enough to get through the winter. The next time I will go into mine will be for the Varroa Treatment in December/January, but meanwhile I will of course check the weight of the hives to make sure that they still have stores. We have not had as many sightings of the Asian Hornet this year, just four to date and we are all hoping that we are at least keeping the creature at bay, Jersey of course has been inundated but their volunteer searchers have managed to discover very many nests and they have all been destroyed. Last year they destroyed 55 nests, this year I believe the number is over 70 and with all the strong winds at the moment, it would not take much for others to drift across to our shores. We must continue to be vigilant to make sure that we do not get an influx of the hornets.

Margaret Wilson is the Chairman of BBKA

The Differences between Winter and Summer Bees

In the late summer and autumn the queen continues to lay, although at a reduced rate. The bees that develop from these eggs at this time will have a lower metabolic rate and little work to do as there are fewer larvae to feed and the available forage is meagre. As a result of this they remain physiologically 'young' and do not follow the normal pattern of development and aging which we see throughout the summer; when at approximately 3 week old the bees graduate from in-hive duties to foraging and, as a result, age and die in about 2–3 weeks. It is important to realise that the aging process in a bee switches when that bee becomes a forager. At that point in its life, a number of changes take place: its protein levels drop, its Juvenile Hormone (JH) levels rise and it is then on the slippery slope to death. Our winter bees however, do not make this transition at 3 weeks, but continue in their physiologically young state until the spring, when they kick-start the massive colony growth which precedes the swarming season.

So, how do they prepare for this lifestyle? All newly-hatched workers eat nectar/ honey and large quantities of bee bread, which is stored fermented pollen. The honey provides the carbohydrate in the diet but the pollen contains large amounts of protein plus some fat, minerals and vitamins, and is used by the summer bees to manufacture brood food in the mandibular and hypopharyngeal glands of these young bees so that they can feed larvae. Young winter bees also consume large quantities of bee bread but they do not use it immediately. Instead, much of it is stored in their fat bodies as substances including enzymes and other proteins.

Two characteristics that differentiate the winter bees are their level of fat body and their amount of egg yolk precursor vitellogenin (vg). Fat bodies are spread throughout the body of the bee, principally in the roof and the floor of the abdomen, where they appear as masses of white cells. The bees from colonies that survive the winter most successfully have higher levels of vg and also, interestingly but perhaps not surprisingly, lower levels of varroa. Well fed winter bees have abundant fat bodies. One of their principal stored proteins is vitellogenin (vg), and quantities of this are also stored in the hypopharyngeal glands, which remain plump. In the spring, as new larvae need food, all this stored protein is converted into brood food. With their protein reserves depleted, our winter bees become foragers, the aging process starts for them and they die.

So the differences between winter and summer bees include body fatness, protein amounts and types of hormone levels, which control their lifespan and enable them to fulfil their different roles in the life cycle of the colony.

adapted from an article courtesy of Celia Davis,

Beeswax Wraps: food for thought

Beeswax wraps have become extremely popular as an alternative food wrapping material and command quite high prices. They can be made reasonably cheaply at home -I have made some for my own use. However, if you are tempted to make wraps to sell, because such items come into contact with food there is a very stringent set of guidelines, requirements and procedures you will have to follow that may make you think again. You will find excellent information and links to all the relevant regulatory bodies on the Somerset Beekeepers' website. <https://www.somersetbeekeepers.org.uk/beeswax-wraps.html>

Recipe of the month

A great British treat in the Autumn time, traditionally served on [Halloween](#) and Bonfire night. The practice of coating fruit in honey and sugar, which acts as preserving agents, goes back thousands of years. The preparation of Toffee Apples on sticks, however, dates back to around the mid 19th century.



Ingredients

- 10 firm eating apples
- 10 wooden sticks
- 450 grams (1 lb) granulated sugar
- 4 tablespoons clear honey (or golden syrup)
- 1 teaspoon white vinegar

Making Toffee Apples

1. Place apples in a large bowl, and pour boiling water over them to remove the wax coating.
2. Place apples on a large greased tin or a sheet of greased paper near to the stove to dry and cool (ensure the apples are totally dry before you dip them or the toffee will slide off).
3. Remove stalks and push a wooden stick through the core of each apple.
4. Add all the toffee ingredients to a large pan and stir over a low heat until the sugar has dissolved.
5. Bring to the boil and boil briskly without stirring to 130°C (265°F), then reduce the heat slightly and continue boiling until the mixture reaches 155 °C (310°F) or the 'hard crack' stage.
6. If you don't have sugar thermometer to measure the exact temperature, you can simply test for the 'hard crack' stage by spooning a little of the mixture into a bowl of cold water. It should harden quickly and become brittle and easy to snap. If it is still soft and squishy, continue to boil it.
7. When the mixture is ready, dip and rotate the apples into the toffee to coat them.
8. Place the coated apples (stick upwards) back on to the greased tin/paper, allow to set.

Allow the toffee to cool completely before eating!

Beelines: notices, news and views

From Janet Bates, MB, Membership Secretary Membership Renewal for 2020

You may be aware that our membership records are now held on a GDPR compliant database, eR2. Bee Diseases Insurance (BDI) was asked by the BBKA to co-ordinate the implementation of a new membership system on their behalf. Data ownership remains with the local associations. The system was launched in 2018. NBKA has started using it this year.

Our autumn capitation was done on the system but with lots of juggling about to get it right- or as right as we could make it. There may still be some missing members- if you think you may be one, then please contact me on janet.bates@ntlworld.com

Our membership year ends on December 31st 2019. In due course you will receive (if the system works for us) an email asking you to renew your membership. Do make sure you update your details when you receive your email.

Payment by **standing order** (on or near to January 1st) has been our preferred method, next is **bank transfer**, then cheque, lastly cash. Make sure that when paying by SO or bank transfer that you identify the payment with the reference "**SUBS:SURNAME&FULL INITIALS**".

When you have responded to the email and we have received your payment your database status will be updated to "approved" and you will receive BBKA News and Beemaster. You will also be covered by BBKA insurance and BDI insurance subject to the 40 day rule, if applicable.

Full membership is £25.00. This includes BBKA membership- £19.00, NBKA membership-£4.00 and BDI insurance up to 3 colonies- £2.00.

Classes of membership-

Full registered member BBKA + NBKA + BDI up to 3 colonies- £25.00

Junior member (under 16) NBKA + BBKA- £9.50

Partner member (2nd BBKA member @ same address) + NBKA- £14.50 (*this is new for us*)

Associate member NBKA only- includes Beemaster)- £12.50

Family member Additional NBKA member same address, no Beemaster- £6.25

There will be more or the same information in December- by which time I hope to have worked out how the on-line renewals work. Failing that it will be membership forms again!

Fingers crossed.

From Linda Harrison: Beecraft renewals

It is that time of year again, when the Beecraft renewals are due for 2020!

The cost is being held at the same price as last year.

For a printed copy (with digital included) the subscription is £29.75.

A digital only copy will be £19.75 inc. VAT.

If you would like to continue, or cancel your subscription please let me know as soon as possible so I can arrange to collect the subscription payment. I am hoping to be at the November meeting.

linda.harrison@ntlworld.com

From Chris Hutter, NBKA Treasurer:

New Treasurer for the Association.

I have been in this job for 35+ years and would now like to hand over to someone else. No special experience is required and you get to know all that is going on in the association. My books are totally manual and I actually write the accounts on real paper. Now however is probably the time to use computers etc etc but it is not essential.

I use the standard and well established technique of Double Entry Bookkeeping, which suits the activities of the association.

The BBKA has changed the system so that the membership secretary will now take full responsibility for the list of members and the members paying extra bee disease insurance. This will now significantly reduce the work of the treasurer so there should be less to discourage anyone from applying.

I am very willing to talk to anyone who is Interested , and I shall await the rush of applications with eager anticipation.

Chris Hutter, Treasurer
0115 9830038

From Janet Bates MB, Education Secretary

Have a look at the website nottsbees.org.uk There are:

- Items for sale items on the Website
- Apiary sites available on the Website
- Bees for sale

Basic Certificate in Bee Husbandry- Success!

Seven of our members took the Basic assessment in the summer and all have passed with credit.

Well done to:

Glenis Swift
Gill Dodd
Glynis Storer
Shirley Wragg
Phil Rawson
Steve Barton
Brian Parton

Certificates and badges will be presented at the Nottinghamshire AGM in February 2020.

If you will have kept bees for one year by next summer then you are eligible to come along to the practical sessions and take the certificate in spring/summer 2020.

BBKA Module Exam Study Groups

If you would like to improve your beekeeping knowledge with a friendly group of beekeepers, then contact Janet Bates, Education Secretary. Email address is at the top of your Beemaster. I promise you will learn more about bees and beekeeping and it is more fun than slogging through the books on your own! There will be an opportunity to take the Module exams but this isn't compulsory.

Think about it

Janet Bates

Education Secretary NBKA

Contact Janet Bates- janet.bates@ntlworld.com or 07973 412101

NBKA Asian Hornet Action Team News

Current UK situation

A fourth Asian hornet sighting has been confirmed in England this year, this time in Christchurch, Dorset, on 2 October. Local AHAT teams sighted additional hornets and two nests were destroyed. This latest find is approximately six miles from the sighting in New Milton, Hampshire, in July this year. This brings the total of confirmed Asian hornet sightings this year to five: single adults were found in New Milton, Hampshire, in July and Ashford, Kent, in September. Three nests have been destroyed- one in Tamworth, Staffordshire, in September and the two in Christchurch. These nests were smaller than their counterparts in Jersey, which has had the pest for several seasons: this is possibly due to the late arrival of queens or to conditions on the mainland. Only one insect was thought to be a queen and in the last two incidents nests were quickly found and destroyed. Beekeepers need to maintain high alertness and continue to educate the public about Asian hornets: so far it has been non-beekeepers who have reported this year's sightings- often the insect was seen feeding on rotting fruit.

In the Channel islands over seventy Asian hornet nests have been found on Jersey, two nests on Guernsey and one on Alderney.

Asian hornet queens will be looking for hibernation sites: check sheds, garages and leaf litter. We need to be looking upwards now: as the leaves fall there is a better chance of spotting nests in trees, often high up in the leaf canopy. On the ground you may see dead larvae which have been ejected and dead worker and drone adults- so..... **See it, Snap it, Send it!**

Non-Native Species Secretariat (NNSS) <http://www.nonnativespecies.org>

If you see an Asian hornet, the key is to get evidence so that you can report it. The easiest way is to take a photo or video, then email it with details to: alertnonnative@ceh.ac.uk or use the Asian Hornet Watch app. and please let me know pennyforsyth16@gmail.com If you have any queries about identification please send me a photo; the smart phone app has useful pictures and a means of reporting. If seen the sooner the nest can be found and destroyed the less likely it will be for the nest to release queens.

Download the identification pdfs, laminate them and put them up in your apiary, on your allotment information board or local notice board.

<http://www.nonnativespecies.org/home/index.cfm>

Somerset BKA has produced some excellent information pdf's available to all: you can access them via the link on the AHAT website <https://ahat.org.uk>

Get the Asian Hornet Watch app for smart phone and tablet

Read up about traps and baits and use them appropriately- visit <https://ahat.org.uk>

If you have not already registered your apiary on Beebase then please do so now. If there is an Asian Hornet incursion in your area it is vital that every beekeeper can be located and contacted. When you register and record your apiary information you can also report whether or not you have AH traps in place. Follow the link below:

<https://secure.fera.defra.gov.uk/beebase/login.cfm>

The NBKA Asian Hornet Action Team is now registered on the AHAT website and with the BBKA. I am currently registered as Coordinator with Pete Bull as North Notts contact and Alec Thomson the City and South Notts contact. We have a further 12 team members and between us we cover several postcodes but the aim is to provide a county-wide contact network ready to react to reports of possible Asian Hornet incursions into our region and to coordinate with the National Bee Unit, the Non-Native Species Secretariat (NNSS) and other BKA's **so we need more!** There is no limit to the number of members an AHAT may have so if you would like to be involved please contact me at pennyforsyth16@mail.com for information or if you wish to join the contacts register. There is excellent information and a set of guidelines on the AHAT website

<https://ahat.org.uk>

And finally.....lest we forget



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The Editor retains the right to amend submitted articles or to reject articles which appear, in her opinion, to be unsuitable. Items which do appear may not reflect the opinions of the Council of the NBKA.

EXTRACTORS

Members may borrow the NBKA extractors - 4-frame, hand driven kept at Brackenhurst and hired from Maurice Jordan. An electric one (with settling tank) is held by Glenis Swift 0115 9538617. The EasyBee extractor which is useful for extracting frames that hold honey that has granulated is held by Frank Chambers in Calverton (0115 965 2128).

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