

BEEMASTER

**Nottinghamshire
Beekeepers' Association**
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<http://www.nottsbees.org.uk>

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

Monday 2 September **Nottingham Region**, Arnold Hill Community Centre, **Arnold** NG65 6NZ
Cider Making: Ray Blockley, Torkard Cider 7.30 pm
Sunday 15 September **Annual Honey Show, Brackenhurst College, Southwell** NG25 0QF 11am
Monday 16 September **Newark Region**, Ferry Inn, **North Muskham** NG23 6HB 8pm
Thursday 19 September **Council Meeting**, Brackenhurst College, **Southwell** NG25 0QF 7.30PM
Wednesday 25 September Copy date for **October** newsletter
Saturday 5 October **Autumn Honey Show, Village Hall, Lowdham** NG14 7BD 2pm
Monday 7 October **Nottingham Region**, Arnold Hill Community Centre, **Arnold** NG5 6NZ
Nottingham Region AGM & Alternative Honey Show 7.30pm
Monday 21 October **Newark Region**, Ferry Inn, **North Muskham** NG23 6HB 8pm

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From the editor

September is here and as we head into autumn and all is safely gathered in from field and farm it's time to reflect on the season past and look ahead to the one to come. So far it's been a very trying year of extreme and unpredictable weather with rainfall and temperature records broken in many parts of the country so a quiet and settled spell would be welcomed by beekeepers and bees alike, as would a proper cold winter to somehow reset the clock for the natural world. Wasps have been much more of a problem in my apiary than in recent years, doing their utmost to get into the hives to steal their precious stores and attacking bees on the landing boards, something I've never witnessed before. I have also had a real problem with robbing this year and the combined onslaughts of wasps and robber bees has resulted in two colonies lost. I have deliberately kept watch for the robbers early and late and they are coming from outside my apiary so it is difficult to take effective measures against them- at least my remaining colonies are strong enough to repel these opportunistic honey thieves.

September also brings with it the first of our Honey Shows, the Annual Honey Show. This year it will be held at Brackenhurst College, Southwell, which has a long association with NBKA, and coincides with their Heritage Day, a very appropriate setting for our craft and endeavours. Get involved and show off your skills or just come along to admire the skills of others. If you can't make this show don't worry, like the fabled London bus there's another one right behind: the Autumn Honey Show on 5 October at Lowdham Village Hall. You'll find full details of both events plus the Schedule, Rules and entry forms for both shows in this issue. Come on, have a go! In this issue Griff muses on dodgy hive straps and mysterious disappearances; Alison gives us the lowdown on our two Honey Shows; Andrew tells us how to prepare our entries; Anne and Rob wax lyrical about steaming and take us on a trip to a BKA centre in Manchester; Linda gingers us up with a seasonal pudding; Mike has hive parts to sell. BBKA News tells us how to make lip balm and mead; talks of bee space, wax moth and alarming residues in beeswax foundation and tells us about Asian Hornet Week 9-15 September. Beecraft helps us with the honey harvest, heather honey too, and with autumn feeding; discusses Himalayan Balsam; takes us to meet an urban beekeeper in Vietnam and gives food for thought on artificial swarming. Kettle on?

Hon. Sec. Report & Notes from Norwell September 2019

Griff Dixon

Drat and Double Drat – I missed the Heather migration!!! Having carefully set up eight hives with new drawn supers, unwired comb and colonies that were bursting to be there I had a major failure of my rather poor quality hive straps. Last year I took 4 lightweight poly hives on the pull-through straps and got away with it easily – BUT – they are not suited to the wooden Nationals that have the extra weight and the ability to slide about on the box joins due to poor strap grip. I had also invested in a barrow which also was not ideally suited and will require further modification. Plus moving wooden hives is really a two person job!

So I set off early in the morning on my own full of anticipation of a journey to Chesterfield and getting a bumper heather crop. Two hours later I was still trying to return the first hive back to its original position with several thousand irate bees having escaped from the floor that moved out of position. I did nip over to Thornes and invested in a box of the folding hive straps and thought I might be able to get some up to the heather at some time. But, alas, this did not happen.

I did have to move a single "swarm bait" hive (now bursting with bees that had also had been split too) from the corner of a field that was to be ploughed and did use this as a double folding strap try-out and this worked a treat. I successfully moved it to my newer apiary position with no slip ups this time.

Many thanks to Maurice for offering to help do the heather run when I thought I may have another go – but the days and weeks just drained away with my day job being too demanding and I could not spare the time before it was just too late and not worth making the trip. In the meantime the selected hives that were going to do the journey have been filling up with more local stuff although not as prolific as they might have been on the heather itself. I checked over all the hives in my varied out-apiary locations last week and I have two with wax moth(!), 2 poly hives with no bees in at all and a further “swarm bait hive” that filled itself up in May and was a very vigorous colony that was now totally dead with many thousands of bees lying in the bottom of the hive. The last comb had the queen still walking around with the last few bees in attendance. I secured her quickly so I could use her somewhere else and put her into mini nuc for safe keeping. I added some fondant and a few bees for company so that I could bide my time to plan for her next location. Needless to say she had already disappeared when I had a quick peek to see what was going on. How honeybees do things you least expect. Having checked over the combs from the dead hive there was no sign of abandoned or decaying brood. It was either starvation or robbing (which I doubt as they always had stores and it was a big colony for defence) or they were decimated by predators unknown. I have not seen any hornets this year so can't put my finger on it. I am taking off the filled summer supers now and hoping that the multitude of local ivy at my farm location might just produce a late crop on the wet ones I put back. With regard to NBKA matters we still await HSBC for the final instalment of internet banking and Martin Bencsik has agreed to do the “hear the buzz” at the Brackenhurst Honey Show. **Great Job Alison for getting this show organised at a fantastic venue.** The Next Council meeting is September 19th 2019 and has been confirmed by our new booking Clerk Martin Bencsik.

This month in your apiary: September

Penny Forsyth

September is the month when the beekeeping year really begins – the honey crop has been removed and our actions now will determine how well our colonies will fare in the winter months ahead. This month our inspections need to focus on the amount of stores in the hives and whether our colonies are big enough and healthy enough to overwinter successfully: it's time to complete varroa treatments and to start autumn feeding. Whichever varroa treatment you decide on- and there's plenty of choice and advice out there- you must keep records for at least five years- download a record card from BeeBase. Here in the north of the county my bees are still bringing in stores of nectar and pollen from rosebay willowherb, bramble and Himalayan balsam and these they will keep for the winter, although there is less about than is usual for the time of year, no doubt due to the extreme heat. Where feeding is required in autumn we use a ratio of 2:1- that is 2 pounds of sugar dissolved in 1 pint of hot water (1 kg in 625 ml for the metrically-minded). Use white granulated sugar dissolved into hot water and allow it to cool before putting it on the hive- never heat the syrup. Use contact feeders (bucket feeders), rapid feeders (these have a central, covered, cone-shaped access) or large capacity feeders such as Miller or Ashworth. Feed early in the month to give the bees time to process the syrup sufficiently- too dilute and the syrup will ferment, causing dysentery. When feeding take care not to excite robbing in your apiary: ensure you don't spill any syrup, check that the box surrounding the feeder has no gaps which could allow wasps or robber bees to enter, and feed only in the evenings. If you haven't already done so, reduce entrances and set up wasp traps- I've had wasp traps out for at least a month now. Each full-sized colony will need around 20kg (44lbs) of stores as a minimum, more if the winter is mild. How do we measure the weight of a hive? Various scales and spring balances can be used

but an easier, if less scientific way, is to lift one corner of the hive about half an inch (hefting)- if it feels so heavy you can scarcely lift it (feels as if it's nailed down), then the stores are likely to be adequate.

Small colonies- 5 frames of brood or fewer- have difficulty maintaining an adequate temperature in the cluster during the colder months and so have a lower chance of survival than larger ones. If you do decide to overwinter them you will need to give them extra protection, perhaps in a polystyrene nucleus box- I've successfully used polystyrene blocks around the brood nest in a standard National brood box. You may also wish to consider uniting small colonies; this provides an opportunity to select for your best queens. You will find instructions on how to unite colonies in beekeeping books and magazines, online and by asking more experienced beekeepers. Asian Hornet queens will be constructing secondary nests and the number of workers will be increasing: look out for them hawking around your hives or feeding on fallen fruit in orchards and gardens and if you are unlucky enough to spot one, report it immediately (see p14).

Jobs for September

- ~ estimate winter food stores by hefting hives and/or inspecting each frame
- ~ top up the stores to +- 20kg by feeding heavy syrup
- ~ continue with varroa treatment and monitor the mite drop to ensure it has been successful
- ~ remove the queen excluder towards the end of the month if you are leaving a super of honey on the hive. Clean it and store it under the roof ready for use
- ~ change from protein-based to sweet baits for Asian hornets and monitor traps closely

Nottingham Region meeting report Monday 1 July 2019

Karen Burrow

This month's meeting was a social evening, with tables of four playing the Bee(tle) game. Dice were thrown with much vigour, some people seemingly able to get a six (to start) with ease.

The ones with the highest and lowest score in each game moved to different table, giving a chance to chat to many different people during the evening.

The winner on the night, with the highest score over all the games was Anne Mason.

The entrance money for the night was donated to Bees Abroad.

Bee-tle Drive and yummy cream tea!

A big thank you to Bob for providing the entertainment and to Jan and her team for the refreshments at August's Nottingham NBKA meeting. This social evening was well organised by Bob and good fun as well as being a great way of meeting people and putting a beekeeper's name to his or her face! The donations for the evening's refreshments totalled £31 and I would like to thank the committee for deciding to give the monies to Bees Abroad: I have allocated it to the Zambia Women's project in particular.

Anne Mason

Our monthly gathering at the Ferry Inn was well attended and convivial with a good mix of newbies seeking enlightenment and old hands seeking to provide it in the time honoured tradition of 'two beekeepers, three opinions' (and sometimes more!) Many members reported problems with drone-laying queens, wax moth and wasps, all of which was put down to the very challenging weather conditions this season, particularly in June when conditions for queen mating were particularly poor and colonies were put under stress from lack of forage. Despite the challenges, honey yields have been good, particularly from the lime, and those of our number who had invested in Ged Marshall's pure Buckfast queens had nothing but praise for the high productivity of their offspring. Some 50 hives had been taken to the heather with mixed expectations- the north York moors have been badly affected by heather beetle and there had been reports of colonies found to be starving. We await reports from Derbyshire.

ANNUAL HONEY SHOW ARRANGEMENTS
SUNDAY 15th SEPTEMBER 2019 (11.00~4.00)
AT BRACKENHURST CAMPUS (BRAMLEY BUILDING)

I am delighted to confirm to Members that our Annual Honey Show will be hosted this year by **NTU** at **BRACKENHURST CAMPUS** in **SOUTHWELL NG25 0QF**. As many of you know, this is where NBKA has kept a teaching apiary for many years and our relationship with NTU is linked through **Dr Martin Bencsik** who is an avid advocate of NBKA and has helped enormously to ensure we were allowed this accommodation.

Our event conveniently coincides with NTU's own "**Heritage Day**" which will be open to the public to enjoy the history of a fascinating and still evolving University campus. We trust this will bring us a curious and interested public to find out more about bees.

The final arrangements for showing are as follows ~

- **LOCATION** ~ Bramley Building which is clearly accessible to the right as you enter the campus. We will have large flying NBKA banners outside to help you locate the entrance.
- **FREE PARKING** ~ On-site parking will be clearly designated and split between NBKA and NTU Heritage, there will be Stewards on hand to help out.
- **ACCESS** ~ We have access to the "**Student Commonroom**" from 09.30. If all those who have display exhibits such as virtual hive, honey sales, wax products, info boards etc could arrive early to make the most of the "set up" time that would be appreciated. We open to the public at **11.00**.
- **REGISTRATION** ~ from **10.00**. Please pre list your exhibits using the **ENTRY FORM** in this issue of **BEEMASTER**. Registration will be in the reception area just **BEFORE** you go through to the exhibition room. Tables will be clearly designated for exhibits with the yellow cards indicating the category.
- **JUDGING** ~ will begin at **11.00** and our judge is **Mr Alan Woodward**. Please note that Mr Woodward needs to leave prompt at 4.00 so if you have any questions relating to the awards, please don't leave it too late to speak with him.
- **REFRESHMENTS** ~ The Student Common Room has a kitchen with basic facilities to make a cuppa so please feel free to bring your own lunch or you can use the lovely **Orangery Café**

which serves light refreshments.

- **PUBLIC** ~ We would like to encourage the public to come and visit us, so please PRINT OFF the flyer which is in this issue of BEEMASTER and share it with your own circles in whatever way you can.
- **THANK YOU** to all those Members who are contributing with display and information material. . . and GOOD LUCK to all entrants of the Honey Show.



AUTUMN HONEY SHOW...

LOWDHAM VILLAGE HALL Main St, Lowdham NG14 7BD

SATURDAY 5th OCTOBER 2019

REGISTRATION FROM 1.30

JUDGING STARTS @ 2.00

Yes folks . . . before you know it we will be polishing up our 1lb jars for the next round of friendly competitiveness in the "*honey arena*".

- Please refer to the official show schedule for rules and regs.
- Please use the "Entry Form" to list your exhibits.
- Our honey judge for the day will be an "new face" to NBKA, **Mr John Goodwin** who hails from Cheshire. We look forward to welcoming him to our show and finding out what he looks for in a prize exhibit!
- Our speaker will be **Mr Peter Lewis** who will be inspiring and educating us on "**The Different Tastes of Honey**" Peter lives in the Yorkshire Pennines, where he has kept honey bees for about 12 years. Currently he is the Chief Hives & Honey Steward at the Great Yorkshire Show, as invited and appointed by the Yorkshire Agricultural Society. Those of you with good memories will recall an excellent article in the October 2018 edition of Beecraft which reported on Peters 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.

So it just remains for me, at my last Honey Show in my official capacity, to THANK YOU for participating in whatever way you can, and to wish all entrants GOOD LUCK ~

Alison Knox ~ Show Secretary

Preparing Exhibits for a Show

Andrew Barber

As a steward and sometimes judge of our various Honey Shows, I thought I would share with you a few tips about preparing exhibits for shows.

The paramount principle for all entries is to pay strict attention to the Show Schedule, which can be found on page 17 of this issue. Study it. That in itself is pretty obvious, but you would be surprised how many people only give it scant attention. If the Schedule states "standard 1lb jars with metal lids", don't enter 12oz hexagonal jars because you think they look better (so do I!) but if you enter any of these, the judge will reject them, even if they have the finest honey in the show in them.

The judge has a difficult job to do, especially if there are a lot of entries, so he is judging from the basis of what can he get rid of. Rather negative but true, but that's how judging works. The schedule will state two matching jars, so it stands to reason that they must match. If the honey in one jar is slightly darker than in the other then they don't match. At a National level when the judge is left with two sets of jars and they are both equally good, then he is looking to get rid of one. It might come down to something as petty as the jars being from different batches. We are not so pedantic at our shows.

The product must be clean, fairly obviously: a dirty jar or a bees leg floating in the honey is a sure fire way of getting your entry rejected. Wash your jars before bottling, a dishwasher is a good way of doing this and either air-dry them or polish with a lint-free cloth. Your honey needs to be finely filtered and left in the ripener for between 12 and 24 hours for any air bubbles or scum to float to the top. A powerful torch shone from behind the jar will show up any small particles which still manage to get through. Sometimes the honey starts to granulate. If this is the case then gentle warming will clarify this. When you fill your jars make sure that there is no daylight between the top of the honey and the bottom of the lid. Judges hate to see this, even if you have the correct amount of honey in by weight.

Lids Make sure that they are clean, rust sometimes gathers in the threads, and make sure that they have no scratches on them. This happens on new ones as well, so be careful. If you get bubbles on the top, these can be removed with cling film placed over the top and then removed of course.

Obviously taste will have a big impact. Not much you can do about that, but those of you from the city and the suburbs get some superb tasting honey from the parks and gardens.

Naturally set or granulated honey Note the word "set". It's no good entering honey into this Class if it moves when tilted. It should have no gradation or streaks in it and the texture should be smooth. Again a good taste will win. Frosting does occur on the sides of some granulated honey, but this in itself would not disqualify it. At least it shows that it hasn't been meddled with.

Soft set or creamed honey Well, this has obviously been touched by you in order to achieve the aim- quite difficult to do successfully. The best I can describe as to what it should be like is soft spreadable butter ready from the fridge. So when it is tipped up it shouldn't slosh about.

Wax blocks The wax should be clean, the edges and writing on them clean cut, good aroma, the correct weight (the judge will probably weigh them). Give them a polish with a soft lint free cloth to remove any bloom. With the large block of wax, look at the specifications in the schedule and stick to them.

Mead Again look at the Schedule. Stick to the rules. The mead should look good and also, most importantly, taste good. In the past some of it has tasted like nail varnish remover (not that I would know what that tastes like!)

Honey beer Again the above applies.

Honey cake If you are an experienced baker your own judgement will come into play here. You know your own oven. I don't think that honey is the easiest thing to bake with, so be careful, but do put honey in. When cut open, the judge will be able to tell, because he will see the gradation getting darker further down the cake.

Honey dainties and Honey preserves These are good Classes to go for as few people have a try at these. The same again in respect of the "Display relating to bees or beekeeping": some years we only have one or two entries in this Class. Make a note of the size of the base.

Photograph Pretty obvious: it must be the correct size; it must be something that will catch the judge's eye.

And lastly **the beginners or Novice Class** All the other parameters apply and if you have not been beekeeping long then it's worth a go.

Remember you can enter in more than one Class. The prizewinners usually do! You could enter in them all, if you have enough exhibits. You can make multiple entries in a Class and as long as you have enough matching entries you can enter as many as you like. You will only win one prize though. The judge through elimination will pick your best matching pair. He won't thank you for it, but that is quite acceptable.

To sum up Stick like glue to the Schedule. Follow my tips - there are many more on the Internet. I don't agree with all of them though. Remember that the judge is looking for a reason not to pick your entry, don't give him a chance to do so. Don't think that your entry won't be good enough. In the past we have thought that many of your entries, especially from beginners, were as good as those seen at the National Honey Show.

Points are awarded as follows: 1st - 5 points 2nd - 4 points 3rd - 3 points Highly commended - 2 points. Commended - 1 point. Good luck!!!

Using the Easi-steam for melting wax

Anne & Rob Mason

Rob and I seem to have amassed a mountain of wax from old brood comb collected as bees have been moved on to fresh foundation. We had super frames from former colonies and bits and bobs of brace comb collected over several years, with every intention to deal with it **this year!** We have enough beekeeping equipment in the garage so we decided to borrow one of the two Easi-steams (from Thornes) that NBKA has available for its members.

Having been warned that using this equipment is rather a messy business we took on board any advice given and had a go after consulting the internet as well. Thornes have a short video which makes the process look very *easy peasy!*

Having been advised to work outside because of the mess involved we decided it would probably be best to do it away from the bees in our garden and so instead de-camped to my Mums where she has an area of hardstanding next to her garage. It was a warm but quite windy August day and late afternoon when we started and with the Easi-steam instruction booklet to refer to we set up the equipment.

The Easi-steam comes as a steaming unit with a long hose that attaches to a modified hive roof that is provided. There is also a deep eke and a solid metal floor and mesh above it with a lip from which the melted material will pour from. The beekeeper needs to provide their own hive stand, a brood box to house the frames and other wax that need to be melted down, a container to collect the wax *etc* and a method of raising the hive high enough to pour into the collecting tub with the front legs lower than the back ones to encourage drainage. Duct tape was used to seal the brood box to the eke and prevent steam escaping. See the equipment in the photo below – we used honey buckets to collect the wax *etc* and bricks under the hive legs.



We filled the brood box with a mix of brood and super frames melting the cleaner ones first. The steam generator unit was filled with a maximum 3 litres of boiling water to make the process quicker and when the steamer was switched on came to the boil quickly. A hive tool was used to keep the exit point clear of melted material to prevent any blockage. After about 20 minutes the wax had fully melted and the machine was switched off and allowed to cool a little before lifting the roof off and putting the frames into a clean plastic box. The next batch of frames was placed into the brood box, the hot water topped up and the Easi-steam switched on again to begin the process all over again. After all the frames were cleaned the brood box was removed and the lid placed directly on to the eke and floor for a further 10 minutes steaming to melt as much of the residual wax as possible.

As time progressed unfortunately more and more bees became interested and despite covering the equipment with an old sheet they got everywhere with at least 50 bees perishing by getting into the wax container! We had read on the internet that this was a job for autumn and/or winter, maybe that was why!

And so with still more frames to clean . . . a couple of days later on a rainy cooler evening we repeated the process **inside** my Mum's garage this time. A folded plastic sheet covered with newspapers protected the garage floor and otherwise the equipment was set up as before with the exception of putting cold rainwater (5cm deep) in the collecting bucket to solidify the melted wax better. A careful eye needs keeping on the steam generator unit to prevent it running dry and while melting a further 3 brood boxes of frames we only needed to re-fill it once. After each box of frames we cleared away any accumulated material around the exit and underneath the metal mesh to keep the equipment working efficiently.

Afterwards we used a metal sieve to filter off the wax from the rest of the material which was poured down our outdoor drain plus lots of water from a hose to prevent any blockage occurring. The wax was stored in a lidded plastic bucket for us to filter later.

This second attempt was more successful and with it being a cool evening and rainy at times no bees came to join us and we were able to open the garage door to dissipate the wax/honey smell and steam from the generator. Any frames that had patches of wax moth activity were removed before melting as we found the 'cobwebby' nature of the melted material tended to block the exit point. Afterwards the metal mesh floor was cleaned using a heat gun to remove any remaining wax and letting it drip on to newspaper. The cleaning of the equipment is definitely the messiest and rather time consuming aspect of this process.

Despite the problems we experienced we would definitely borrow the Easi-steam again, perhaps not leaving it so long next time and maybe leaving it till autumn/winter when working outside in cooler temperatures would decrease the likelihood of bees being attracted. Wax is a valuable

hive product and when we finally have our beautiful cleaned filtered wax we will have even more respect for it!
We hope this article encourages others to borrow this useful piece of NBKA kit.

Another popular way of extracting wax from old comb is the solar wax extractor.

Solar beeswax rendering

Malcolm Stanford. University of Florida

When it comes to rendering beeswax, nothing works like a solar wax extractor or melter. The melter can be made from almost any materials found around the beekeeper's establishment and adapted to any size apiary.

The principles of wax extractor design are always the same, although the details of each specific apparatus may differ. Bits of wax, old comb and other scrapings from the hive are placed on a slanted (usually metal) tray inside a box. The box is then covered tightly with a glass top and oriented toward the sun. As the temperature rises inside the box, the wax melts and drips off the tray into the collector pan. This pan usually has slanted sides, facilitating removal of the wax block once it hardens.

Usually, the inside of the box is painted black to absorb as much radiation as possible, facilitating heat build-up inside the melter. The melter should always be bee tight; honey bees are usually attracted to the odour of melting wax (often there is honey adhered to the wax) and this may promote robbing during nectar dearths.

It is generally agreed the best way to put up good beeswax for show and other events is to use a solar wax extractor. Wax is judged on several criteria including: colour, cleanliness and freedom from honey, propolis and other adulterants; uniformity of appearance; and freedom from cracking and shrinking. The best-coloured (light yellow) beeswax comes from that rendered from cappings; wax from old combs is often quite dark. Bleaching in the sun will often lighten the colour of rendered wax. Generally, wax from a melter is extremely clean. The longer it stays liquid with the resultant settling of foreign materials, the cleaner it will become. This can be accomplished in the wax extractor or in a warm turned-off oven.

Once a cake of wax has hardened, detritus can be scraped off the bottom and if necessary, the cleaning process repeated. Uniformity and absence of cracks in a wax block because of shrinkage is minimized by allowing beeswax to cool very slowly. The preferred mould is a bread pan with slanted sides. Once a cake is ready for submitting to a judge, do not touch it (fingerprints will cause points to be subtracted), but wrap it in plastic. Good luck!



Visit to the Dower House apiary, Heaton Park Manchester

Rob and I were interested to see what a Beekeepers' Association Centre could actually look like and a couple of weeks ago we visited Manchester District & Beekeepers' Association apiary set in the Dower House at Heaton Park, north of Manchester.

The apiary promotes the art of beekeeping and conservation and is open to the public every Sunday from 12pm with its observation hive, displays of different hives and hive equipment, posters and a gift shop selling a variety of bee related items. A couple of local beekeepers, presumably on a rota, were on hand to answer questions and give explanations.



To the rear of the Dower House there were 30+ (mostly national) hives arranged in order around a lawn surrounded by trees. This garden area included some hexagonal raised beds containing a wide variety of well labelled flowering plants that attract bees and other pollinating insects throughout the year.

The Association beekeepers also provide training courses for beginners, lectures and bee clinics and I have it on good authority that not only local beekeepers but visiting beekeepers have really benefited from what this centre offers. Perhaps we could arrange an NBKA visit to Heaton Park at some time in the future?



Recipe of the month

Linda Jordan

Apple and Ginger Upside Down Pudding

Apple Topping

50g (2oz) margarine or Butter

50g (2oz) honey

A little ground cinnamon or mixed spice

3 medium or 2 large cooking apples

Gingerbread

150g (6oz) plain flour

2.5ml (½ tsp) baking powder

2.5ml (½ tsp) ground ginger

25g (1oz) soft brown sugar

20ml (1tbs) golden syrup or honey

35g (1½ oz) butter or margarine

125ml (¼ pint) milk

Topping

Melt the margarine and honey and put in the bottom of a 18cm (7in) square tin. Chop the apples finely and sprinkle with the spice. Pack them on top of the margarine and honey and press down firmly.

Pudding

Put the dry ingredients in a bowl, put the milk and syrup or honey in a pan to warm. Beat the egg. Rub the fat into the dry ingredients, add the milk and syrup/honey mixture and egg and mix together to a heavy pouring consistency. Pour over the apple and cook at 180 degrees C (350 degrees F, gas mark 4) for about 40 minutes. Allow to cool a little before turning out onto a dish, then serve with cream, yogurt or custard

Beelines: notices, news and views

Equipment for sale

Mike Webster (Cotgrave) has a quantity of Modified Commercial hive parts for sale: 30 brood boxes in Western red cedar and 25 supers in European redwood (treated). All are compatible with National boxes. Prices negotiable, please contact Mike direct on 0115 989 3164

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

From Alison Knox, NBKA: New anti-varroa product development project

I have received this request from **Abi Spicer at NTU** and would like to invite you to contribute your thoughts to the project. **DO NOT** copy me into your reply, just send it directly to Abi Spicer. They are interested in the requirements of beekeepers of all levels of operation, from hobbyists with one or two hives to commercial. I'll leave it with you and I am sure Abi will be delighted to hear from anyone who responds to her request.

Your contact details have been passed to us by Martin Bencsik of Nottingham Trent University as someone who is actively involved in beekeeping. We are developing a **new product to kill varroa mites** by heating a hive through an Innovate UK funded project – ITCHEbee. We are about to commence the design phase of the product and would like to get an idea from end users of the things which matter the most. If you could find a few minutes to answer the 9 questions below in a reply email, that would be incredibly helpful and will allow us to create a new product which best fits the requirements. Thank you very much in advance for taking the time to complete this. You may write your answers beside the original questions and simply forward to abi.spicer02@ntu.ac.uk

Questions: Please rank these features in order of importance to you (e.g. BCDA)

A. Ease of use B. Portability between hives C. Purchase price D. Running price

NBKA Asian Hornet Action Team News

Current UK situation

There have been no new sightings since 3 July this year when an Asian Hornet queen was found in [New Milton, Hampshire](#). It was spotted by a member of the public and reported via the Asian Hornet Watch App and was the first confirmed sighting since October 2018. Monitoring is still underway to detect any other Asian hornets in the vicinity and local beekeepers remain vigilant. On the Channel Isles, where the Asian Hornet has been present for several years, secondary nests from which next season's queens may be emerging have already been spotted.

Any Asian hornet queens that may have arrived unnoticed will be developing secondary nests and more workers will be spotted as the nests grow in size, it is therefore vital to locate nests before the new queens are produced. Hornet workers and queens will be feeding on carbohydrate-rich foods such as ivy, apples, pears, grapes, therefore baits should be changed back to sugar-rich sweet bait and changed frequently.

The risk of an active Asian hornet nest being found in the UK is negligible during the colder winter months, but higher during the summer. Asian hornets have already been spotted this year in countries close to the UK (France and Jersey) and a risk remains at all times of year of accidentally transporting an Asian hornet when returning to the UK from abroad.

Asian Hornet Week 9-15 September 2019

We are asking everyone to be really vigilant to look for this alien species, the Asian hornet, *Vespa velutina*. This hornet could decimate all our pollinators including our honey bees so it is important to have everyone actively looking for it. Now is the time for trapping and spending a little more time watching to see if Asian Hornets are hawking the hives in your apiary. Put an hour aside to watch each day for hornets during Asian Hornet Week.

See it, Snap it, Send it! Asian hornets are rather like large black wasps with a thin yellow line around the top of the abdomen, orange face and yellow-tipped legs. If you see it report it to the Non-Native Species Secretariat (NNS) <http://www.nonnativespecies.org>

Anne Rowberry, BBKA ViceChairman

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. I hope that none are seen this year but 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>

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 11 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>

This season's foulbrood

By the end of July, the National Bee Unit had information about 42 cases of American foulbrood (AFB). Devon, Dyfed, Gwent and Perthshire were especially badly hit.

Cases of European foulbrood (EFB) are already showing an increase over the previous three years. A total of 463 had been or were being dealt with by the end of July. The south-east, eastern England and Scotland had over 100 cases each.

It is thought that only about half of the country's beekeepers have registered on Beebase. If you haven't, please do so as everyone benefits. Information you supply will be held in confidence.

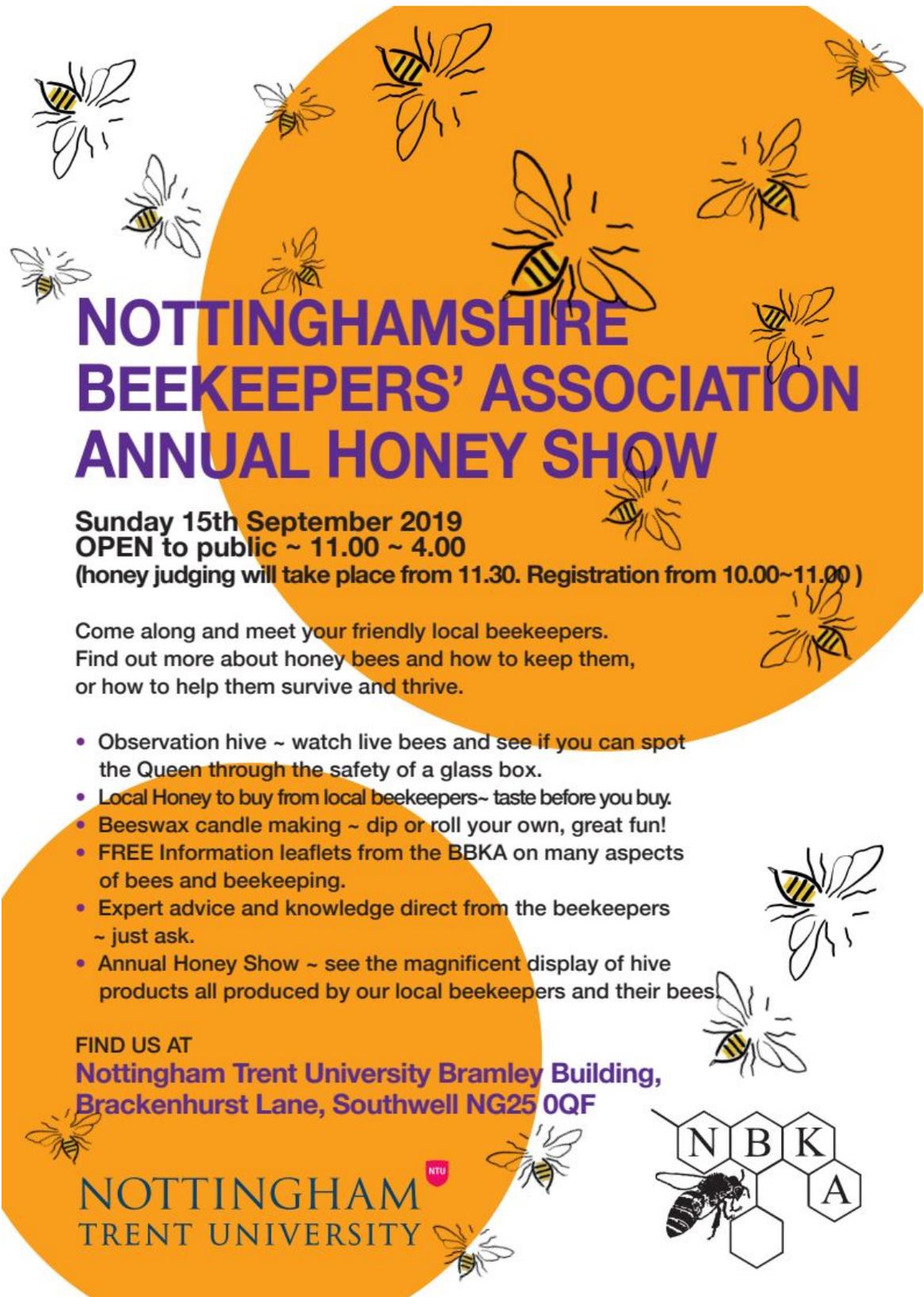
www.nationalbeeunit.com

Russia alarmed by large fall in bee populations

Large areas of central and southern Russia have seen a major decline in their bee populations in recent months. The head of the Russian beekeepers' union, Arnold Butov, said 20 regions had reported mass bee deaths. The affected regions include Bryansk and Kursk, south of Moscow, and Saratov and Ulyanovsk on the Volga River. Mr Butov, quoted by Russian media, said the crisis might mean 20% less honey being harvested. Some officials blamed poorly regulated pesticide use. Yulia Melano, at the rural inspection service Rosselkhozadzor, complained that her agency had lost most of its powers to control pesticide use since 2011. Russia produces about 100,000 tonnes of honey annually. Mr Butov said the union's members were collecting data on bee losses, so that by 1 August a detailed report could be submitted to the Russian government.

And finally..... **See, Snap, Send!**





NOTTINGHAMSHIRE BEEKEEPERS' ASSOCIATION ANNUAL HONEY SHOW

Sunday 15th September 2019
OPEN to public ~ 11.00 ~ 4.00
(honey judging will take place from 11.30. Registration from 10.00~11.00)

Come along and meet your friendly local beekeepers.
Find out more about honey bees and how to keep them,
or how to help them survive and thrive.

- Observation hive ~ watch live bees and see if you can spot the Queen through the safety of a glass box.
- Local Honey to buy from local beekeepers~ taste before you buy.
- Beeswax candle making ~ dip or roll your own, great fun!
- FREE Information leaflets from the BBKA on many aspects of bees and beekeeping.
- Expert advice and knowledge direct from the beekeepers ~ just ask.
- Annual Honey Show ~ see the magnificent display of hive products all produced by our local beekeepers and their bees.

FIND US AT
Nottingham Trent University Bramley Building,
Brackenhurst Lane, Southwell NG25 0QF

NOTTINGHAM
TRENT UNIVERSITY



Nottinghamshire Beekeepers' Association

Schedule for all shows (from 2017)

Show secretary: Alison Knox, 18 Grange Road, Woodthorpe, Nottingham, NG5 4FW

Tel. 07768 153526

Exhibits to be staged by **11:00am** – for the **Annual Honey** show and by **1:30pm** for the **Autumn Honey Show**. Entries to be completed at the time of entry.

Classes

- Two 454g (1lb) jars of light honey.
- Two 454 (1lb) jars of medium honey.
- Two 454 (1lb) jars of dark honey.
- Two 454 (1lb) jars of granulated honey.
- Two 454 (1lb) jars of soft-set honey.
- Two 454 (1lb) jars of heather or heather blend honey.
- Two containers of cut comb approximately 227g (8oz).
- One deep or shallow frame for extraction. Must not be granulated.
- Six 28g (1oz) blocks of wax
 - 9a. One block of wax, not patterned, at least 454g (1 lb.) weight and at least 2.5cm. (1 in) thick.
- One bottle of mead, any type, in a standard clear 737g (26 oz.) glass bottle with a flanged stopper of cork or plastic material.
 - 10a. Honey beer, any style, although must have honey as an ingredient ,2 bottles, minimum 330ml, not commercially available.
- Honey cake. Exhibits must be made from this recipe: - 227g (8oz) self raising flour, 170g (6oz) honey, 113g (4oz) butter or margarine, 170g (6oz) sultanas, 2 medium sized eggs, pinch of salt.`

Method: Cream the butter and honey together well. Beat the eggs well and add them alternately with sifted flour and salt (save a little flour to add with the sultanas). Beat all well and lightly. A little milk may be added if necessary. Fold in the sultanas and stir well. Pre-heat the oven to 180C / 325F / gas mark 4. **To Cook** Bake in a buttered circular tin, 16.5 - 19cm (6 1/2 - 7 1/2 inches) in diameter for approximately 1 and half hours. Timing is for conventional ovens and is a guide only as appliances vary.

- Honey dainties not exceeding 227g (8 oz) judged on novelty.

- Honey preserves. 1 jar of jam or fruit preserved with honey. Jar to be labelled with contents.
- Display relating to bees or beekeeping. Base not exceeding 46cm x 33cm (18 x 13).
- Photograph connected with bees or beekeeping. Only one print per entry – minimum size of print 15cm x 10cm. (6" x 4").
- Beginners or novice class, 2 matching jars of honey. Only open to beekeepers with not more than 2 years' experience of keeping bees.

Rules

- No two persons may exhibit the product of the same apiary in any class. Other than in a partnership, exhibits must be the produce of the exhibitors own bees.
- More than one exhibit may be entered in the same class by the same exhibitor but only one prize may be awarded to any exhibitor in any one class.
- All extracted honey must be in the Ministry of Agriculture squat 454g. 1 lb. jars with matching lacquered top. The stewards are empowered to transfer any exhibit considered wrongly graded to the proper class before judging commences.
- Cut comb must be in cut comb cases as for marketing. Frames must be in protective cases; no fancy edging; both sides to be visible. Wax must be cast by the exhibitor. Mead must be in clear glass and corks must be removable without the use of a corkscrew.
- Cakes and confectionary must be covered in plain cellophane, easily removable by the judge.
- Entries must be marked solely with labels supplied by the show steward. For jars and bottle labels they must be placed 2.5 cm (1 in) from the bottom; sections and frames in the top right hand corner, cakes and confections on the doily.
- The judges' decision is final.
- All reasonable care will be taken of the exhibits but the show committee will not be responsible for the loss or damage sustained either to the exhibits, exhibitors or their property.
- No exhibit may be removed interfered with by the exhibitor or any other person during the show, without the stewards' permission.
- No entry fees are payable. Places will be rewarded by place cards. For members of the Association points will be awarded thus. 1st – 5 points; 2nd - 4 pts; 3rd – 3pts; Highly Commended – 2 pts; Commended 1 pt
- Nominated shows are those where the NBKA holds a honey show. They are namely The Annual Honey Show and The Autumn Honey Show. Points are gained towards awards, by taking points gained in both shows. The only exception being the Marshall Cup which is awarded for the most points gained in the naturally granulated class at the Autumn Honey Show.

HONEY SHOW ENTRY FORM

In order to help your Show Secretary book everyone in more efficiently and with minimal errors, it would be appreciated if you could fill in this simple "entry form" to hand over with your submissions. Just print it off, cut it out and hand it in . . . simples! (if you have more entries than space, just extend the sheet a bit.) ~ **THANK YOU**

- ~ **ENTRANT'S NAME**

- ~ **Category Number and type (list below)**

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- ~ **ENTRANT'S NAME**

- ~ **Category Number and type (list below)**

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BEEMASTER is published monthly. Contributions by 25th of previous month please to the Editor. Copy received after this date may have to be held over to the next **BEEMASTER**.

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).

ADVERTISEMENTS

NBKA accepts no responsibility for advertisements appearing in this newsletter. Please mention **BEEMASTER** when replying to advertisements.

ADVERTISEMENT RATES

Advertisements free to paid-up members but 10p per word – minimum charge £1 to non-members. Circulation approx 300 throughout the UK and abroad. Short adverts may be paid for in First and Second Class postage stamps which should be sent directly to the Editor. Cheques should be made out to NBKA and sent to the Treasurer.

This advertising space is available now ~ see above right for rates and terms

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See our website (Products/Cash and Carry)

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