

# BEE NEWS



## Diary Dates

Saturday 29 November 3 - 6PM

**KBKA AGM**

The Angel, Thames Ditton

Tuesday 2 December 7 - 9PM

**Honey Bee Management**

Esher College

Wednesday 3 December 7:30 PM

**Christmas Social, see page 5**

The Greyhound, Weston Green

Saturday 6 December 2 PM

**SBKA AGM**

The meeting will be followed by tea

and a talk by the secretary of the

Bee Farmers Association

Margaret Ginman

At Mickleham Village Hall

Dorking, Surrey, RH5 6EE

3 January 2015 7 - 9PM

**Honey Bee Management**

Esher College

## KBKA at the markets and fairs

### Surbiton Festival on 28 September

What a great event we took part in on Sunday 28 September ..... expertly orchestrated by Keith McMahon. This year our stall was centre stage on the main shopping drag where we had opportunity to tempt lots of potential customers. Keith was part of the dawn chorus – arriving way ahead of the support team, he'd set up by the time they arrived – with everything including the kitchen sink in reserve.

The weather was kind – warm and sunny the whole day and shoppers just kept on coming – once they showed an interest in our stall and tasted some fabulous local honey and talked with the beekeepers – it was like Auntie Wainwright's shop in Last of the Summer Wine, few left without buying!! With more choice than most could cope with, 14 different varieties available they were hooked.

We were undoubtedly one of the most interesting and exciting stalls of the day – with a team of beekeepers on tap our customers had plenty of opportunity to ask questions about the honey, the bees, plants, biodiversity and more. The festival organisers were complimentary and keen to encourage our continued involvement with Surbiton. It was a real pleasure to be part of the Surbiton Festival and the beekeepers who helped on the day had a fantastic time meeting the customers and talking about one of our very favourite subjects, our wonderful bees. Same time next year it's already in the diary.

If this wasn't enough Keith confirmed (the same day – very impressive) that gross sales were £1165.50.



The 2014 Committee

**Derek Jones**

Chairman

& SBKA Divisional Representative

**Avis Marshall**

Apiary manager

& training coordinator

**Anne Jones**

Treasurer

**John Legate**

Trustee/Surrey Beekeepers

Association

**Lynda Mortimer**

Membership

**Graham Mortimer**

Membership

**Chris Reid**

**Joanna Wyatt**

**Mike Axford**

Art director

**Julie Hogarth**

Acting Secretary and Editor

Record Honey  
Harvest 2014

As far back as the records show - 10 years. The 2014 KBKA crop is by far the biggest recorded at 402 lbs 182.4 Kilograms



Amazing Barry at  
Surbiton High school

**Alex Vaughan**

“Can I just say how fantastic I thought your assembly was. You are a natural in front of the girls and you had them eating out of your hand. I have had so many girls come and talk to me about the honey bees and how we can help attract them into our school grounds! The teachers have also been singing your praises. I cannot thank you enough you it all”



Barry the Bee Keeper came in to tell us the story of the honey bee.



## The Beekeepers BBQ

Saturday 6 September

The chef of the day was brilliant – a declaration, he's my son. When asked if he could do the Summer BBQ for the club (I'm vegetarian and cooking meat is not a strength it's either raw or burnt), we knew his Dad (Mike), was going to be out of the country he didn't hesitate and stepped up to the challenge. The charcoal was gifted by John Liversidge of Charcoal Chaps – its from windfall taken from a 100 acre woodland in Hampshire. Traditionally made in kilns – no chemicals, no preservatives, just wood. If you would like to order your own charcoal we can provide you with John's contact details.

The salads and puddings brought by picnic-ers to compliment the BBQ were delicious and before we all tucked in the display was amazing, and was topped only by a spectacular cake provided by Angela Horne that was simply the bees knees. No doubt if entered into the Surrey County Show it would have taken 1st prize!

Our thanks to the chef, Theo Axford and everyone who joined us for a lovely afternoon picnic BBQ in the wonderful allotment setting loaned for the afternoon by the Hampton Court Way Allotment Society.



## Rotary Club Market Sandown Race Course

We try to find new markets for our Hampton Court Honey (if you have any ideas please contact one of the committee members) – especially this year with our bumper crop of 402lb honey. With this in mind we took our first pitch at Sandown Race Course on Sunday 19 October – a very early morning market organised by the Rotary Club. Intrepid beekeepers Graham Mortimer and Mike Axford made an early start to man the small but perfect stall. With only one other food stall present – selling continental breakfast pastries our food offer was definitely in a minority but after a couple of hours takings were nearly £100. It was an experiment, it wasn't a disaster and if you don't try things you never know. We are always willing to give things a go – maybe that's a beekeepers trait!



## London Honey Show

Lancaster Hotel on 6 October

This annual event held at the Lancaster Hotel in Bayswater now in its fourth year and going from strength to strength. Jo Hemesley, head beekeeper at the Lancaster Hotel is the driving force behind the event and along with colleagues at the hotel they nurture 10 beehives on the roof of the hotel. The wonderful honey from these bees is gifted to hotel guests for breakfast and afternoon tea and at least once a year if you attend the Honey Show you also have the opportunity to try the honey as a glaze on their home smoked salmon or added to one of their imaginative yummy cocktails, this year based on gin and whisky spirits. Every year the entries into the various show categories - rooftop, home, small business, packaging and north/south divide seem to increase and the standards improve.

The speakers for the evening are engaging and topics varied and never fail to interest and provoke extensive Q&A sessions. This year urban beekeeper Judy Earl provided new ideas for old ingredients: honey, propolis and beeswax.

Author of 'A Sting in the Tale' and 'A Buzz in the Meadow', by Professor Dave Goulson, widened our world of the honey bee - "there are around 26 species of bumble bees in the UK, the numbers keep changing, and around 220 species worldwide". Fascinating fact about bumble bees is that these furry insects are like us - warm blooded. Being big furry insects adapted to live in colder climates, bumble bees have enormous energy requirements.

Bumble bees face a lot of challenges, perhaps more so than our beloved honey bees. Prof Goulson outlined an action plan:

- Make people aware about the plight of bumble bees, not just honeybees
- Working with children - kids love beasties so keep them engaged and interested about insects
- Join a citizen science scheme, there are lots in the UK finding out how bees are doing
- Promote wildlife friendly gardens using traditional cottage plants not intensively bred flowers -  
*'You may as well have plastic plants than hideous bedding'* said Dave
- Badger councils to stop mowing verges of roads and roundabouts to leave them for wild flowers, bees, hoverflies and butterflies.

Further information available from the Bumblebee Conservation Trust including how to identify them, Dave Goulson on Twitter @DaveGoulson.

The final presentation was delivered by Hattie Ellis - author of 'Spoonfuls of Honey'. *'Honey's best friends are things the bees like, like apricots with thyme, and elderflowers fritters .... cheese and honey are a marriage made in heaven ... ..like dipping walnut bread and honey in baked Camembert.'*

Our very own Alison Derrick of Bee Inspired has supported this show from inauguration with her enticing range of products which made for an eye-catching and effective display. She was joined by others who provided delicious cakes made with honey, gorgeous jewelry, mead tasting plus much more to make it really worth a visit. Kingston Beekeepers Julie Hogarth and Mike Axford had a small celebration after winning the prize for best packaging!



# KBKA Christmas Supper

We are looking forward to a Christmas Social with friends at The Greyhound Weston Green on Wednesday 3 December from 7.30pm. We have a fantastic menu - all food is made on the premises by the Chef & Landlord and he tries to source his ingredients from local suppliers. We know it will be a great chance to catch up with everyone before Christmas and celebrate the end of a great beekeeping season and look forward to 2015.

This is a popular event, if anyone would like to join please let me know by Friday 31 October. For those who are selecting their menu choices can you return them to me by Friday 14 November - many thanks.

[julie.hogarth@rsmanagementdirect.com](mailto:julie.hogarth@rsmanagementdirect.com)



## Christmas Supper

### MATING FLIGHT



#### QUEEN BEE TURKEY

Christmas turkey with stuffing and all the trimmings

#### WBC CHICKEN

Chicken tarragon with mashed potato and seasonal vegetables

#### WORKER BEE PIE

Seasonal fish pie with forreaged vegetables

#### DRONE LAMB

Lamb Croquettes with smoked potato mash and seasonal vegetables

#### BEEKEEPER'S PIE

Spicy Lentil Pie with celeriac slaw

### ROYAL JELLY



Sticky Toffee Pudding

Chocolate Brownies and vanilla ice cream

Lemon Tart with berry coulis



£15 per person for 2 courses.  
Buy your own nectar at the bar

7.30 Wednesday 3 December  
THE GREYHOUND, WESTON GREEN, KT7 0JP



## Bee Improvement for All

As we know bees need flowers whenever they are active, and we should not forget that they may be out foraging during the next few months. There are very few winter-flowering plants in the wild in Britain, so without our gardens bees would starve.

A whole days learning how to improve your bees.

Bee Improvement should be of interest to all beekeepers and for a number of reasons including temper, quietness on the combs and suitability to the locality.

The queen is an important factor in the characteristics of a colony, so colony assessment and queen selection need more attention than many beekeepers give them. This does mean queen rearing, but the bees give us many opportunities during the summer to raise queens with little effort needed by us.

"Bee Improvement for all" is a one day course that is designed to help beekeepers use these opportunities to improve their bees, as well as giving information to those who wish to raise more queens. Some speakers and books don't serve the beekeeper with a few colonies very well, as they often use methods that are beyond the needs of the ordinary beekeeper. This course is organised to help and encourage beekeepers of all abilities to improve their bees, using simple techniques without the need for specialist equipment.

Amongst the topics covered will be:

- Setting the criteria you want in your bees.
- How to assess your own and other people's colonies.
- Recording assessments using simple methods.
- Rearing queens from local bees to avoid relying on buying them.
- Deciding which colonies to use queen cells from and which queens to cull.
- Using natural queen cells the bees build.
- "Artificial" queen rearing for those who want more queens.
- Changing queens in colonies.
- Making up mating nuclei.
- Getting queens mated.
- Working with other beekeepers and the local BKA.

There will be plenty of information on colony management, with emphasis on understanding what is happening inside colonies and keeping things simple.

This course will help beekeepers to rear their own queens from local stock and not rely on imports.

"Bee Improvement for all" courses are organised by the Bee Improvement and Bee Breeders Association (BIBBA) on a nationwide basis, sometimes in conjunction with local BKAs or bee breeding groups. They are all day events, but the timings and cost will depend on local arrangements.

Further details can be found on [www.bibba.com](http://www.bibba.com) or [www.davecushman.net/bee/beeimprovementforallday.html](http://www.davecushman.net/bee/beeimprovementforallday.html)