



N O V E M B E R 2 0 1 8

An Hes

'The Swarm'

Newsletter of West Cornwall Beekeepers Association

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From the Chair...

On Monday 12th November, after our AGM, we have a talk about personal experiences of dealing with the Asian Hornet in France and Jersey. It will also be an opportunity for members to put forward their views on what more we as an Association can do to contain this now very real threat to honeybees and other pollinators in Cornwall.

Sometimes we need to remind ourselves that beekeeping can be a fun and sociable past time. Bruce Henderson Smith warmed us up with his great talk on honey preparation last month – and on the 3rd December we have our own Honey Show, which – as you can see from this edition, we are trying to encourage even more entries this year. John Roberts (National Honey Show winner for wax cakes 2018) will be judging this year – so lets give him something memorable to judge! This event also doubles up as our Christmas Party – to which you and your families are also invited. Festive refreshments will be available – so bring along yourselves and of course your show entries!

Kate Bowyer



“The happiness of the bee and the dolphin is to exist. For man, it is to know that and wonder at it.”

- Jacques Cousteau

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Save the Date!

Mon 12th November
WCBKA's AGM+ Asian
Hornets-Personal Experiences

Mon 3rd December
Christmas Party & Honey
Show

Mon 17th December
Better Beekeeping



News in Brief

Library News

Excitingly, we have been adding to our 350 strong library recently. The new additions include:

'The Goodness of Honey' by Hannah Coughlin

Part of *The Goodness Of* series of healthy ingredient-led cookery books, offering vibrant recipes packed full of goodness. From "Baked Energy Bars" to "Honeyed Carrot Cupcakes", and from "Foolproof Root Vegetables" to a "Fig, Nectarine, Burrata & Prosciutto Salad", delicious recipes that allow you to embrace your love for honey.

'Beeswax Alchemy' by Petra Ahnert

Create natural beeswax products – candles, soap, balms, salves and home decor for health and home. 'This is the book I've been waiting thirty years for. Excellent instructions. Bountiful information. Beautifully done'. – Kim Flotsam, Editor Bee Culture Magazine

Wally Shaw's three books:-

'An Apiary Guide to Swarm Control', 'Simple Methods of Making Increase' and 'There are Queen Cells in my Hive'

You may know Wally from his articles in BBKA news. His books are aimed at the small scale beekeeper with only a couple of hives.

'Pollen Grain Drawings' by Dorothy Hodges

Taken from the book the 'Pollen Loads of the Honeybee'. The original book is now a collectors item and very rare but her drawings of pollen grains are now available in this extract from the original book. Still as relevant today as it was in the 1950's.

In addition to these wonderful books & in order to support those studying queen rearing this winter, we have a number of books about Queen biology, rearing and breeding have been added to our collection. Come browse in our library in its new location in the Marazion Community Centre, when we have meetings there! Please remember to return any books you borrow in good time so others can enjoy them!

Finally, we seem to have mislaid a few books so if you could look to see if you have any of the following titles on your bookshelves with the borrowing card still inside! 'How to make Beeswax Candles' by Clara Furness, 'Beekeeping Study Notes' by Yates & 'Mead Making' by H Riches.

Barbara Barnes

WCBKA's Annual General Meeting 2018

WCKBA's AGM will begin promptly at 7.30pm (please turn up by 7:15pm) on **Monday 12th November** at the Marazion Community Centre (TR17 0HW). All members are welcome.

The AGM will be followed by a presentation on the Asian Hornet by Steve Bright, and Keren & Phil Green.

Monday 3rd December 2018

Honey, Mince Pies, Honey, Mulled Wine, Honey, Seasonally Flavoured Raffle, Honey... Why! It must be the **WCBKA Annual Honey Show and Christmas Party!**

This is always a fun event, so enter some competitions, show off your wares and have a good old natter with fellow members! John Roberts will be this year's judge, and don't worry all the rules are

National Hive Count 2018

The National Bee Unit (NBU) has asked beekeepers to take part in the National Hive Count by updating BeeBase with their current colony numbers. The annual survey was launched on 1st November. Follow this link for more details about the survey and to update with your hive numbers:

<http://www.nationalbeeunit.com/index.cfm?pageid=362>

Showing Honey – Top Ten Tips

Bruce Henderson Smith (right) came to the first of our Winter Meetings and his message about Showing Honey was that it is “Simples!” Bruce has been a beekeeper for over 30 years and has many years experience of showing honey and super-frames. Not only that but he’s a winner! Some articles are too advanced for those of us that are just considering showing our honey at local honey shows. There are really just a few simple things to do to make sure your honey has the best chance of getting to the final stage which is the judge tasting it. You can’t control the judge’s taste but you can control how your honey looks:



1. Read the schedule carefully to check what classes there are and any requirements about sizes of jars and lids, are two matching jars and lids required? Know when to get your entries in by. Start preparing your entries a few weeks before the show
2. There should be no specks in the honey, which should be crystal clear. If it has started to granulate this process can be reversed by gentle heating. Set the jar on a piece of wood in a saucepan having slackened the lid and bring the water to a bubble, about 60 degrees (this takes about 10 minutes). Don't overheat or you could damage the colour and taste.
3. Check the top surface of the honey, which should look like a mirror. If you have slightly overfilled the jar you can easily remove any specks or bubbles with the back of a spoon.
4. If there are specks or bubbles in the jar it is possible to remove specks with a straw but it is best to avoid getting any bubbles.
5. The judge should not be able to see an air space between the top of the honey and the lid. If the jar has a fill line, then fill to this level.
6. The lids must be clean and not sticky, with no marks, rust or dents.
7. Polish the jars and make a little sleeve to go round the bottom at the right height for the label.
8. TIP: extract super by super, tasting each batch and labelling the buckets so that you know which contain your best honey for flavour and colour.
9. There are no colour rules for granulated honey but a lighter colour is often preferred. Some frosting is usually acceptable. Leave your honey in a dark place to encourage granulating.
10. Good extraction and filtering. Before the final filter leave the buckets in a slightly warm location as the honey will go through more easily.

Just have a go and at most local shows the judge will not be too strict about colour and will give you useful comments for the future. It is a great way of making sure you have the best presentation of your honey for selling.

Our Honey Show and Christmas Party will be held on Monday 3rd December, at 7:30pm as Marazion Community Centre.

WCBKA Honey Show Rules 2018

1. Entries:

No exhibit may be entered in more than one class

Exhibitors are permitted to make a maximum of two entries in a class, but shall not take more than one award in that class

Ownership and preparation of all entries must be by the exhibitor

Classes may be amalgamated or cancelled at the discretion of the Show Secretary

The Show Secretary has the power to refuse an entry or exhibit without giving reason

2. Disqualifications:

All honey and wax must be the natural produce of bees owned by the exhibitor. If any one wishes to challenge an entry, a £1 non-refundable fee must be paid to the show secretary, who will investigate the allegation on the night

3. Labels:

Labels for the classes will be issued by the Show secretary at registration. Only these labels should be adhered to the jar or exhibit

Labels to jars and bottles to be affixed approx. 2cm between the label and base of the vessel

For other exhibits, the labels should be adhered to the display plate

4. Extracted honey:

Classes 1- 5: Jars of honey must be exhibited in clear 1lbs (454g) squat glass jars with lacquered metal screw twist off lids and in pairs, both should match

Classes 8 – 12 (Novice): Single jars can be 1lb, 12oz. or 8oz.

Colour will be judged in accordance with the BBKA grading glasses (available on the night)

5. Cut comb:

Sections must be enclosed in white sections or plain commercial containers with window

6. Frame for extraction:

Displayed in bee proof protective cases, with the comb visible from both sides.

7. Mead:

Mead must be exhibited in clear colourless glass 75cl bottles with rounded not fluted shoulders. No labelling other than the show labels issued by the show secretary.

Bottle to be stoppered with a cork of white or clear plastic flange, removable by hand.

8. Food and drink (classes 19 - 24):

All exhibits must be made by the exhibitor. Exhibitors must conform to set recipes and size of container where specified. Exhibits may be sampled by the judge during the competition.

Honey Show Fruit Cake Recipe

227g (8oz) mixed dried fruit (no cherries)	142g (5oz) S/R flour
85g (3oz) plain flour	28g (1oz) ground almonds
170g (6oz) margarine	113g (4oz) clear honey
113g (4oz) brown sugar	3 eggs

Grease and line base of 18cm (7in) round tin. Cream together margarine and sugar. Gradually add beaten eggs. Beat in the honey. Fold in mixed flours, ground almonds and fruit. Turn into prepared tin and sprinkle with a little demerara sugar. Bake at gas mark 4 or 350degrees F or 180degrees C for one and a quarter hours, until well risen and evenly brown!

Rules Cont.

9. Retail Label for a honey jar (class 28):

The design needs to comply labelling regulations (Honey Regulations 2015).

This includes: the word HONEY which may be prefixed with the type of honey and/or area of origin. The metric weight (figures should be at least 4mm high for jars 200g to 1kg weights)

Your name and residential address, the country of origin, a 'best before' date and lot number

10. Awards:

In the event of a tie for a cup or prize awarded on a point basis, the award shall be made to the exhibitor who has secured the most first prizes, failing this first and second prizes and so on.

11. Protests:

All protests must be made to the Show Secretary before the end of the show, while exhibits are still available.

All protests should be accompanied with a non-refundable £1 fee.

12. Show secretary:

The Show secretary is empowered to decide any question as to the interpretation of the foregoing rules and the show schedule and to retain all or any part of an exhibit upon which a protest has been raised.

The Show Secretary will not be responsible for loss or damage sustained in any way by exhibitors either to their property or person.

Notes:

- Entry fee to be set at 50p per entry.
- A novice is classed as having kept bees for less than 3 years or having never exhibited at any honey show.
- Classes 8 - 12. Individual classes, unless numbers are too small as advised by the Show Secretary (in agreement with the Judge).
- Classes 8 - 12 should be judged as a show "master class" with the aim of encouraging participants, with constructive criticism.

The WCBKA Show Rules are based on the BBKA Show Rules (1994)

Awards:

- An award certificate for each 1st / 2nd / 3rd prize and highly commended (where appropriate).
- Rejarne Cup (most points in the honey classes 1 - 7)
- Honey Show cup for the most points in classes (1 - 18)
- Alf Gibbs Memorial Cup for overall best exhibit.
- Patricia Reeve Memorial Cup (Novice's cup) for classes (8 - 12)
- Beginner's Honey Award (book token) for the best honey from a first time honey exhibitor, classes 1 - 12.
- A new award for the Food and Drink section - classes 19 -24.

Please find the Entry Booking Forms for this year's Honey Show attached with this edition of An Hes. Please follow the instructions on the Booking Forms and adhere to the WCBKA Show Rules above.

What's On?

Winter Meetings and Better Bee-Keeping Meetings - Mondays at 7:30pm
Marazion Community Centre, Gwallon Lane, Marazion, TR17 0HW

Monday 12th November 2018 – Annual General Meeting (AGM)

The AGM will begin promptly at 7:30pm so please arrive by 7:15pm. Following the AGM, there will be a talk from Steve Bright, Keren Green and Phil Green about their experiences with Asian Hornets on Jersey.

Monday 19th November 2018 - Better Beekeeping

How the Colony passes the winter/Basic biology & behaviour/Life cycle

Monday 3rd December 2018 - Honey Show and Christmas Party

A fun event! Enter every class, win an award, show off your honey!

Monday 17th December 2018 - Better Beekeeping

Nectar, pollen, propolis, water, their collection and uses/Conversion of nectar into honey/Wax, how it's made by bees, its uses by bees and man/Feeding, robbing

Monday 7th January 2019 – Winter Meeting

Monday 21st January 2019 - Better Beekeeping

Pests & Diseases/Varroa/Integrated Pest Management (IPM)/Apiary Hygiene/Importance of Changing Frames

Monday 4th February 2019 – Winter Meeting

Guest Speaker: Tamsin Harris.

Monday 18th February 2019 - Better Beekeeping

Bee Improvement/Queen Selection/Basic Queen Rearing/Where to source bees/Nucs, their uses and how to make one up

Monday 4th March 2019 - Winter Meeting

Monday 18th March 2019 - Better Beekeeping

Swarming, its prevention and management/Collecting a Swarm/Supercedure/Queenlessness/Drone Laying Queens (DLQs)/Laying Workers

Monday 1st April 2019 - Winter Meeting

Monday 15th April 2019 - Better Beekeeping

Everything else – local flora/forage through the season/the beekeeper's year/siting hives/avoiding nuisance/stings/the importance of bee space top & bottom/equipment needed for starting out/Nosema testing workshop