

EBKA – Colchester Division

May 2022 Members newsletter

World Bee Day 20th May

World Bee Day began in 2018 and its aim is simply to raise awareness of the importance of our planet's pollinating bees and the threat all humans have on the bees' survival, which of course as we know, our own survival would be affected without them. Around 75% of the world's produce relies on pollinators but yet too many people still have no real knowledge of the vital work our bees do nor what they should be doing (or not doing) to help them. Click on the link to see ideas on how to celebrate the dav from Bees Abroad: http://beesabroad.org.uk/worldbeeday/



Of course,
us
beekeepers
already
know the
importance
of our bees
but there
will always
be
something
new to
learn.
Why not

celebrate the day by discovering something new about our honeybees and sharing it with your family or fellow beekeepers? Or you could spend some extra time in your apiary just simply enjoying and watching your foraging bees going about their daily work. Or cook some of the honey recipes and invite some friends round. If you would like to share your day's events with us, we would love to hear from you. Send in photos or new facts you've learnt that we can share in the next newsletter.



Swarm methods – our club meeting 28th April

On Thursday 28th April we held our monthly club meeting in the large hall at Langham Community Centre. After a brief discussion about oil seed rape and importance of removing supers as soon as the honey has been capped (or the honey doesn't drip when the frame is tapped) and spinning straight away. Honey collected from OSR can granulate very quickly and so should be kept warm and spun quickly to avoid having crystallised honey left in the comb that won't spin out. If you have oil seed rape growing near you check the colour of the pollen being brought into your hives and if it's a khaki yellowish colour then it's likely to be OSR.

The meeting then focused on why honeybees swarm and what to do if you spot queen cells. Barbara demonstrated a few swarm control methods to use either to 'trick' the bees into thinking they have swarmed or to make a split and create an artificial swarm. Like all parts of beekeeping, we all have our own methods and techniques

developed over time, experience, and experiments. It's good to learn one swarm control method and practice it to be prepared. You need to work out what you want to achieve in order to then decide which swarm method you want to use. Are you only trying to prevent potentially losing half of your colony or do you actively want to try to expand how many colonies you have? This will determine which method to learn. The BBKA guide to beekeeping by Ivor Davis and Roger Cullum-Kenyon has some clear diagrams and descriptions on a couple of methods.



Matt Payne, our technical secretary, then gave a demonstration on a bailey comb change and a shook swarm. This was then followed by a quick chat about the importance of replacing old dark comb.



Cut outs and Swarm collections

Whilst on the subject of swarm control methods, and in case you missed the emails:

A fellow member and beekeeper, Daniel Thomas, has kindly offered to demonstrate how he goes about cutting out and collecting an established swarm or colony.

I am doing some more cut-outs this year, I have 2 scheduled within the next 6 weeks in an old tractor barn, if any member is interested to see how this is done and



wants to attend to either just watch or assist then I'm happy to show them how I remove the colony and set them up in a hive. Regards, Daniel at Dedham Vale Honey.

daniel@dedhamvalehoney.co.uk

There is quite a list of members willing to be on the division's swarm collection list. This is coordinated by the club and each swarm is allocated to the member who lives closest to it and is available to take a look and see if the swarm is safe to collect. There are occasions, thankfully not very often, when the beekeepers can't collect the swarm. Sometimes they are too high up or on an unstable and dangerous site or an agreement could not be made between the beekeeper and the owner of the property. The role of the swarm collector is vitally important as not only does it mean that the public don't need to worry about a swarm taking up residence in their home or garden shed, but also it means that the colony can be taken away and checked over for any disease before being rehomed either at one of the club's teaching apiaries or to another member who has either yet to get bees or has lost all their colonies over a bad winter.

If you are in need of bees, please ensure we are aware of it and we will do our very best to help.

For those members who do collect swarms please take note of the recent email sent out with the club's swarm collection risk assessment which also highlights what you are insured for as part of your membership fee.



Welcome to some new members

A very warm welcome to a few new members:

- Jacqueline Heath
- Brian Sanders
- Carolyn Dobner
- Hugo and Lauren Boyce
- Sarah Bays
- Steve Morcombe
- Victor Hawes
- Paul and Ruth Metcalfe
- Trevor and Leanne Proctor



Honey jars

For a number of years fellow member Kim Hardy has very kindly offered one of her outbuildings to store honey jars ordered via Essex Beekeepers' Association for our members. Kim took delivery of all the boxes, organised them and helped members load up their orders during an allocated collection date. Many thanks Kim.

It is now someone else's turn to take on this role and I have volunteered (that's Sarah Curtis, your club Treasurer).

Please look out for an email that will outline this year's discounted prices for honey jars. Once ordered then a date will be organised for you to collect them from my house in Great Bromley. It's a great opportunity to purchase a bulk load of good quality honey jars at a good price without having to pay large costs for postage and delivery.

Please note that this scheme is organised by Essex Beekeepers' Association rather than Colchester Division but feel free to contact us if you need to ask any questions about it.



Sourdough toast

INGREDIENTS Sourdough bread, olive oil, honey, chopped walnuts, rocket leaves, sprigs of thyme, goats cheese or other cheese of your choice.

METHOD Slice the bread and brush with the olive oil. Place in a gridle pan, frying pan or sandwich toaster and grindle/toast until a nice golden colour. Place onto a serving dish and break the goats cheese over each slice. Add the remaining ingredients including a good drizzle of honey over the top. Serve warm.

Honey and yuzu salad dressing

INGREDIENTS 8 parts walnut oil, 4 parts cider vinegar, 1 part honey, squeeze of yuzu.

METHOD Place all the ingredients into a clean jam jar. Put the lid on tightly and give a good shake to mix everything together. This dressing will keep in the fridge for 2 weeks and can be used to drizzle over any salad of your choice. It's also good over roasted vegetable or hot new potatoes.

Honey glazed marinated chicken

INGREDIENTS 4 chicken breasts, 4 spring onions, 1 red pepper, 1 clove of garlic, 1 tablespoon of olive oil, salt and pepper, fresh basil, 1 lemon, 2 tablespoons honey. Serves 4 people.

METHOD Place the chicken breasts into a clean clear freezer style bag. Finely slice the spring onion, chop the red pepper and garlic, and add to the chicken. Add the olive oil, a good pinch of salt and pepper and the juice of the lemon. Finally, pour in the honey. Tie up or seal the bag and ensure the chicken has been coated with the ingredients. Place the bag in the fridge and leave overnight. Take out of the fridge when ready to use and place the entire contents in an ovenproof dish and cook in a pre-heated oven at 180 degrees for around 30-40 minutes

depending on the size of the chicken breasts. Remember that the lemon will mean that the chicken will take slightly longer to cook than you are used to. Ensure the chicken is piping hot and a knife runs clear when you cut into it before serving. Best served hot with new potatoes.

If you wish to do this dish for more people than marinate the chicken in a plastic box with a lid instead of a bag. You can also slice the chicken first and use the marinated ingredients in a stir fry with noodles instead or use as a pasta dish.f



If you would like to comment or respond to anything mentioned in any of the newsletters, please get in touch. You can either send an email to Sarah at hazelsfarm2015@gmail.com or phone on 07867 640650 or post to Mrs Sarah Curtis, Hazels, Carringtons Road, Great Bromley, Colchester, CO7 7XA.



Our club's website is colchesterbeekeepers.org.uk.

To use the members area found on the Learn Zone and Loan Zone pages:

Username: CBKAMember

Password: BeeKeeper1

