

Croydon Beekeepers Assoc. Newsletter

A division of Surrey
Beekeepers Association

Founded 1879

August, 2014

The sweetness of summer

While many of us may have been on a well-earned holiday recently, the bees certainly haven't. Not for the first time have I realized the meaning of the phrase 'hive of industry'! It's been such a fantastic summer and they are squeezing every last drop from it!

While it seems mad to talk about autumn while it's 21 degrees outside, the main flow where my hives are will soon be tapering off so I'm getting ready to give them some extra TLC to see them into winter in strong condition. I have varroa treatments at the ready and I'll also be carrying out nosema testing on my colonies prior to winter – more on this next month. Once the feeding, uniting and any necessary re-queening is done, it

will soon be time to close the hives for the last time in 2014. I'll miss working with them but will rest easier knowing they are well-prepared for whatever the winter weather may throw at them.

I hope that you and your bees have also been prospering. We hope to see you at the Croydon Honey Show on 20 September to share the fruits of your (and your bees') labours. The show Schedule is available now and there are some new classes to consider. It's also time to start planning 'winter learning' – the entry deadlines for the BBKA microscopy and module exams is coming up.

Tracey

Association news

August apiary meetings

Please note that we now have three meetings scheduled for August:

Sunday August 10th

Garden Meeting, South Nutfield

2.00 p.m. for a 2.30 p.m. start at The Pastures, Brays Farm, Bower Hill Lane, South Nutfield RH1 4EH

Chairman: Mark Stott

Secretary: Joyce Atkinson

Treasurer: Tamar Devane

Editor: Tracey Carter



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Dates for your diary



25 August (Bank Holiday Monday): Kent Festival of Bees – volunteer stewards needed, see below

20 September: Croydon Honey Show

6 October: London Honey Show, London Lancaster Hotel, Bayswater

30 Oct – 1 Nov: National Honey Show, Weybridge

Apiary meetings on August 10, 24 and 31 (see below)

Please inform John Collett if you are attending: 01737 822 394.

Sunday August 24th

Apiary meeting at Hartley Down

2.00 p.m. for a 2.30 p.m. start

Sunday August 31st

Extraction Meeting at South Nutfield

2.00 p.m. for a 2.30 p.m. start

The Pastures, Brays Farm, Bower Hill Lane, South Nutfield RH1 4EH

Please inform John Collett if you are attending: 01737 822 394.

A map for the meetings at South Nutfield will be circulated closer to the time.

Forthcoming events

Kent Festival of bees, 10.00 a.m. to 4.00 p.m., Bank Holiday Monday 25 August

As mentioned in last month's newsletter, this free of charge event is held every August near Canterbury, Kent and is aimed at encouraging people to find out more about the world of bees and beekeeping.

As well as a fun family festival, there is also a bee produce and honey show, where members are welcome to exhibit. Throughout the

day there will be seminars, beekeeping demonstrations and many unique show offers from MannLake UK who are sponsoring the day. There will also be hands-on craft activities, refreshments and stalls selling bee-related products.

More information about the classes and how to enter can be found on the website:

www.kent-festival-of-bees.co.uk/

The festival is also recruiting volunteer stewards for the day, all stewards are given lunch and a £30 Mann Lake equipment voucher. Call or email Angela Standen at Mann Lake UK for more details: Tel - 01227 833807 or email angelas@mannlake.co.uk.

Talk on "Bee Behaviour" by Dan Basterfield, 4 October, East Horsley, Surrey

Bee behavior is not only a fascinating subject but also the key to effective beekeeping.

Dan Basterfield is a bee farmer, Master Beekeeper, and holds the National Diploma in Beekeeping.

Dan is an excellent speaker and this talk is likely to be over-subscribed so early booking is essential.

The cost is £15 per person to include lunch and refreshments.

The venue is East Horsley, Surrey, on 4 October from 11.00 a.m. to 4.00 p.m.

Please email Sandra to reserve your place:
rickwoodsaka@googlemail.com

BBKA Exams

Although the autumn might seem a long time away, the deadlines for applications for the microscopy exam and the November BBKA modules are fast approaching.

The microscopy exam will be held in the autumn and the closing date for applications is the 26th August.

The BBKA Exam Modules 1-3 and 5-8 will be held on 8 November and the closing date for these is the 23rd September.

The Modules are:

Module 1 - Honey bee

Management

Module 2 - Honey bee Products and Forage

Module 3 - Honey bee Pests, Diseases and Poisoning

Module 5 - Honey bee Biology

Module 6 - Honey bee Behaviour

Module 7 - Selection & Breeding of Honey bees

Module 8 - Honey bee Management, Health and History

Please make sure that you download the latest application form from the BBKA website – you can find it under the tab ‘Learn’ or via this link: http://www.bbka.org.uk/files/library/appform_13c_1381739800.pdf

You can pay the fee either by cheque payable to BBKA or, if you want to pay by credit card, ring BBKA headquarters on 02476 696679, tell them you want to pay for an exam and which one, they will take your card details and give you a receipt number which you must write on the application form.

Please make sure you complete the form fully and that you have the Certificate of Entry Qualification on the form signed by someone from Croydon

Division to confirm you comply with the Conditions of Entry.

The fee for the microscopy exam is currently £40 but this will increase to £45 in 2015. The fee for each module in November 2014 is £20 but this will rise by £5 in 2015. **Save money, book now!!**

All completed forms and any cheques payable to ‘BBKA’ (if you are using that method of payment) should be posted to:-

Celia Perry
White Gables
68 Broadhurst
Ashtead
Surrey KT21 1QF

If you have any queries you can contact Celia by phone on 0790 3991120 or by email at beeexams@hotmail.co.uk

Celia Perry
County Exam Secretary

Local agent for E H Thorne Beehives Ltd:

Richard Palmer tel 020 8679 0401 or email palmersbees@hotmail.co.uk

Croydon Honey Show, 20 September 2014, The Selsdon Centre

The schedule for the 2014 Croydon Honey Show is now available.

This year there are new classes including a class for handicrafts,

including artwork. The biscuit class has been changed to flapjacks, any honey-based wine is now included and there is a class in which to enter a jar of

your lightest and darkest honey, judged on contrast only.

Full information will be shortly be mailed to members – watch this space!

Thymol

Useful when preparing and storing syrup for autumn feeding

Having been annoyed for many years with the rapidity with which mould starts to grow in syrup prepared for feeding I decided this year to try one of the suggested Thymol preparations – **adding thymol solution to the feed.**

Thymol (also known as 2-isopropyl-5-methylphenol, IPMP) is found in oil of thyme and extracted from common thyme (*Thymus vulgaris*) which is a culinary herb and an important nectar producer.

Its use as a treatment for *Varroa* sp. is well known: its use as an **antimicrobial and anti-fungal agent** can be traced back to the time of the ancient Egyptians (check out 'Wikipedia').

Thymol is insoluble in water therefore needs to be dissolved in alcohol before adding to the prepared syrup. For a source of alcohol I used **iso propyl (propan-2-ol)** which can be obtained from office equipment suppliers (inexpensive).

Methylated Spirits (methanol) and surgical spirits (ethanol) are also alcohol sources but the use of both of these introduce an element of toxicity (from additives or the chemical itself) even though the quantities used are small: **the use of iso propyl alcohol is less problematic.**

The recipes suggested vary but I used:

- **12.5g Thymol** (measured with kitchen scales)
- **88ml of iso propyl** (measured with small

plastic syringe or 8 tablespoons approx.)

To use, add 2ml to 5 litres of syrup (about a teaspoonful).

Thymol is available from beekeeping suppliers e.g. 500g - £16.67 from C. Wynne-Jones - shop around.

Iso propanol is available online or from office supply companies e.g. 500 ml for £4.99 from amazon.

It certainly works and the amounts purchased will last for years.

David Shepherd

If you have stories, notices, photos or other contributions for CBKA newsletters please get in touch: Tracey Carter tel 020 8686 5629 or email traceycarter07@aol.com