

Surrey Beekeepers Association

CROYDON DIVISION

Chairman Mark Stott 0208 684 1098
Treasurer Tamar Cavett 0208 406 9258
Secretary Joyce Atkinson 0208 657 2817

www.croydonbeekeepers.co.uk



JUNE 2011

Packing them in

People per sq kilometre, 2005

1	Malta	1,274
2	Holland	393
3	England	387
4	Belgium	341
5	Germany	232
6	Italy	195
7	Luxembourg	177
8	Czech Republic	129
9	Denmark	126
10	Poland	118
11	Portugal	114
12	France	111

EVENTS THIS MONTH

APIARY MEETINGS

SUNDAYS 12th. and 26 th. June
As usual at 2-30 p.m.

SURREY BKA TRAINING DAY

FRIDAY 3 rd. June

Contact Serena Fraser on 01372 464885 for details of this whole day event or see Beecraft's calendar page; rather late now but there may still be vacancies.

ARDINGLY SHOW

9 th. - 10 th. and 11 th. June

Too late now to enter the honey classes at this show but worth a visit as it is one of the major ones in the South East.

BASIC BEEKEEPING EXAM

David Shepherd is giving instruction for this at 2 p.m. before our apiary meetings, so if you wish to take this test come early and find out more. There is a fee to pay for the exam.

OUT APIARY SITE

Quite a few of our members are un-able to keep their bees at home and we are nearly out of space for them at Hartley Down but have now found a suitable site near Selhurst Railway Station so if this is of interest to you contact Mark Stott

COUNTY ARCHIVIST

Peter Ashley, who has held this post for many years wishes to retire and to date Surrey BKA has not found a replacement so an appeal again for someone to take over the task, if you think you might be able to help contact our county secretary, Sandra Rickwood - -01932 244326 who can explain what is involved to keep the archive up to date.

COMMITTEE MEMBERS

Continuing an introduction for those who are not familiar with them following last month's about our 'trustee' here is one for Mark Stott, our chairman:

Why Beekeeping?

I am sometimes asked why I took up beekeeping. Partly it seemed like a natural extension of my interest in gardening. I enjoy the challenge as each year the bees respond to the differing conditions. We as beekeepers are left trying to understand what the bees are planning to do next and how we should respond. Also, in a world where everyone seems to be in a hurry. Beekeeping is one area where we are forced slow down and to follow the nature's timetable. At the same time the routine of inspections can be accommodated into working life.

I joined the Croydon Division in Spring 2007, attending the meetings, which that at the time were held on a Thursday evening. In June of that year I acquired my first swarm of bees. As I live Thornton Heath, and our garden is relatively small I decided to keep my bees on my allotment. Starting with one hive the next year I split this hive into two and then in into four. Realising that things could soon get out of hand, I took the decision to limit myself to around four hives.

In 2008 I attended David Rudland's winter course in Purley and during the summer of 2008 I was able to take the BBKA basic exam at the Hartley Down Apiary. The following winter I was part of a small study group preparing for the BBKA theory modules and took two modules in the spring of 2009. Taking a gap in 2010 I then took two more modules this spring.

In 2009 John Collett indicated that after several years service he felt it was time to stand down as Chairman of the Division. It was suggested that I might like to take over the role. While I had some reservations about a beginner like me taking on such a role, I have been able to rely on the support of the rest of the committee.



Borat-style Britain

SIR - I have news for the Kazakh director Erkin Rakishev (report, December 9).

People in England *do* drink donkey's urine. It's pumped full of carbon dioxide, chilled to tooth-numbingly cold temperatures and served in pubs under the name *lager*.

John Brandon
Tonbridge, Kent

HONEY JARS

Members who wish to order some soon may find it best to let us know so we can make a bulk order and get the best price possible. Richard Snelling has done this in the past for a few of us so contact him.

GARDEN MEETINGS

So far no volunteers for any of these always pleasant afternoons, if you can host one please let Joyce Atkinson know 0208 657 2817

There will be an extraction meeting, date yet to be fixed.
Also a barbecue at the apiary, date yet to be fixed.

CROYDON HONEY SHOW

SATURDAY 1 st. October

If you are new to beekeeping or have never entered our honey show before have a go this YEAR. You do not need bees or your own honey to enter the cake or biscuit classes so start with these:-

HONEY CAKE RECIPE

7 oz. self raising flour, 6oz. honey, 4 oz. butter, 2 eggs, 6 oz. sultanas, 4 oz. glace cherries.
Method : Cream butter and honey, beat eggs and add flour, then fold in cherries and sultanas. A little milk can be added if necessary. Bake in a buttered tin 6-5 to 7-5 ins. diameter for approximately 1-25 hours in a moderate oven.

TIP

Do not add any extras i.e. sugar on top - keep to the recipe and size of tin; the stronger the honey tastes the better.

HONEY CRUNCH BISCUITS, 6 OF

2 oz. butter, 2 oz. plain flour, 1 tbsp. honey, 2 oz. granulated sugar, 3 oz. rolled oats, 1 tsp. bicarbonate of soda. Melt honey and butter together. Remove from heat and add bicarbonate of soda. In a bowl put flour, oats and sugar, mix in the liquid mixture and allow to cool slightly. Put knobs of mixture onto a greased baking sheet and flatten slightly. Bake at gas mark 4 350 'F' 190 'C' for approximately 15 minutes.

TIP

Make sure the biscuits are crisp and snap when bent, they must taste of honey.

TIPS - courtesy of Frank Castrique.

Now is the time to practise and give your family a treat or take some to an apiary meeting for another opinion when we have tea at the end of the afternoons there.

NATIONAL HONEY SHOW

OCTOBER 27 th. to 29 th.

Not very far away, Weybridge, so another opportunity to try your skills against country wide beekeepers perhaps, but there are classes for just Surrey where you can help Croydon to win some cups.

DID YOU KNOW?

That marmalade, undisputed king of millions of breakfast-tables, got its name from marmelo or quince? It was the food loving Romans who first invented the original preserve, making it from ripe quinces, honey and sweet white wine boiled for up to three or four hours. This confection, with only slight variations remained popular for centuries, with oranges coming into the picture during the late seventeenth century.

Only then were the rather bitter quinces dropped in favour of pippin apples (to provide the jelly), with orange rind 'boiled tender and cut into narrow slices'. This cut rind technique remains the basis of marmalade to this day, but it took about another hundred years, until about 1790, before orange and sugar marmalade, varied only occasionally with lemons, became popular and widespread.

The world's first marmalade factory was not in fact opened until the year 1797, in Dundee, Scotland, still the home of good marmalade. Adults who find jam or syrup too sweet on rice or other milk puddings should try a spoonful of marmalade instead.

MORE ABOUT HONEY SHOWS IN CROYDON

As you may see from this copy of an early beekeeping journal there is long history of honey shows held by our division, some 100 years although I believe there was a break most likely due to the 1939 war which I believe lasted until the 1970's when our secretary of that time, Michael Coward, revived it. Since then we have an unbroken record of annual shows often with over 100 entries, when a Blue Ribbon is awarded which entitles its winner to free entry to the National Honey Show and adds to the satisfaction of our show secretary, so please help this to happen this year. Also during this period we have added three silver cups to the existing N.T. Haines cup, it would interesting to know more about Mr. Haines, so if you can please let me know.

Dec., 1910.

THE BEE-KEEPERS' RECORD.

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CRAYFORD B.K.A.

ANNUAL MEETING.

The annual meeting of the Crayford and District Bee-keepers' Association was held on November 11 in the Girls' School, Mr. E. R. Stoneham presiding. The report and balance-sheet, which were adopted, showed that the receipts for the past year totalled £27 15s. 7d., and the expenditure £25 17s. 1½d., leaving a balance of £1 18s. 5½d. Mr. E. R. Stoneham was unanimously re-elected president, and Mr. J. M. Bates secretary. Messrs. G. P. Baker, A. M. Fleet, A. Dewey, H. Lane, and J. Roper were elected vice-presidents, while Mr. G. Judge and Mr. J. E. Smiles were appointed representatives on the B.B.K.A. Council. Several changes in the personnel of the council were made, and the following were elected: Mrs. Simms, Miss Smiles, Messrs. J. E. Smiles, G. Bryden, F. C. Firmin, W. Ashdown, Upton, Barnes, and W. Abrahams. Mr. J. E. Smiles read an instructive paper on "Hive-Construction," and an interesting discussion ensued.—(Communicated.)

CROYDON B.K.A.

On Sept. 7 the Horniman Hall, Croydon, presented an animated appearance on the occasion of the honey show. The tiered stands used for the first time, the varied arrangements of the tables, and the splendid assortment of plants and flowers, provided by Mr. T. Brown, all combined to enhance the general attractiveness. Mrs. Seadon, of Bromley, had a fine display of hives and appliances, and Messrs. Gamage also put in a first appearance with sample goods.

Among the "not for competition" exhibits was a collection of apicultural photos by Mr. A. D. Horn; wax-extractor and other items by Mr. A. Wakerell; an imposing display of honey by Mrs. Seadon; and a queen, who accidentally hung herself, by Mr. Silver.

Mr. W. Herrod acted as judge, and made the following awards:

MEMBERS' CLASSES.

Trophy or Display of Honey.—E. R. Seadon, Bromley.

Four Sections of Comb Honey, from hives located within three miles of Croydon Town Hall.—1st, G. T. Horn, Croydon; 2nd, A. E. Barnes, Anerley; 3rd, J. Dotteridge, Croydon.

Six Sections of Comb Honey, located outside the three-mile radius.—F. W. Watts, E. Courtenay Wells, and A. Wood exhibited some excellent sections, but the judge disqualified the whole class as over-laced.

Four 1-lb. Jars of Extracted Honey, from hives within three miles of Croydon Town Hall.—1st, J. F. L. White, Elmers End; 2nd, G. F. Webb, Croydon; 3rd, A. E. Barnes, Anerley; h.c., Rev. C. H. Buxton, Thornton Heath.

Six 1-lb. Jars of Light-coloured Extracted Honey.—1st, A. Wood, Mitcham Junction; 2nd, J. F. L. White; 3rd, W. G. F. Webb; h.c., A. E. Barnes.

Six 1-lb. Jars of Medium-coloured Extracted Honey.—1st, W. G. F. Webb; 2nd, H. Tobutt, Wallington; 3rd, A. E. Barnes.

Four 1-lb. Jars Dark-coloured Extracted Honey.—1st, A. Wood; 2nd, A. E. Barnes.

Six 1-lb. Jars of Granulated Honey.—1st, A. Wood; 2nd, A. E. Barnes.

Two Shallow Frames of Honey (within three miles of Town Hall).—1st, H. Tobutt.

Wax, in small cakes.—1st, W. G. F. Webb; 2nd, A. E. Barnes; 3rd, J. F. L. White.

Three 1-lb. Jars of Honey, any colour.—1st, H. Fountain, Penge.

Three Sections of Comb Honey.—3rd, G. Diamond, Wallington.

One Section of Comb Honey.—1st, A. E. Barnes.

1-lb. Jar of Honey, any colour.—1st, A. Wood; 2nd, W. G. F. Webb; 3rd, A. E. Barnes; c., J. F. L. White.

Best Home-made Hive.—1st, A. Wood; 2nd, Rev. C. H. Buxton.

Best Exhibit of Articles of Food in which honey is the principal ingredient.—1st, A. Wood.

Objects of Interest connected with Bee-keeping.—1st, F. W. Watts, Dulwich, patent queen-cage; h.c., J. Silver, Croydon, collection of honey-yielding flowers; A. Wood, winter entrance.

Challenge Cup for the greatest number of points.—A. Wood, Mitcham Junction.

OPEN CLASSES.

Six Sections of Comb Honey.—1st, C. W. Dyer, Newbury; 2nd, E. R. Nash, Smarden.

Six 1-lb. Jars of Light-coloured Extracted Honey.—1st, H. W. Saunders, Thetford; 2nd, Dr. T. S. Elliot, Southwell; 3rd, A. J. Harris, Moreton-in-Marsh; v.h.c., C. W. Dyer; h.c., A. Wood.

Shallow Frame for Extracting.—1st, Miss E. H. Smiles, Dartford; 2nd, H. R. Clifton, Croydon.

Beeswax (not less than 1 lb.).—1st, G. W. Bullamore, Albury, Herts; 2nd, H. W. Saunders; 3rd, C. W. Dyer; v.h.c., Miss C. H. Smiles, and W. G. F. Webb, Croydon.—A. WAKERELL, Hon. Sec.