Subscriptions 2017

Subscriptions are due on 1st January 2017 and you will get your form with the December papers. Please pay promptly to help the Secretary and to avoid a break in papers and insurance. You will be delighted, I'm sure, to know that subscriptions will remain at the same level as 2016.

Don't forget to indicate how you wish to receive your papers, and that there is a £6 charge if you want them posted to you. Please also ensure your email address is legible.



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November 2016 DIVISION

EBKA Charity Number: 1031419

DATES FOR THE DIARY

Committee Meeting: THURSDAY 17th November 7.30, Jim's Place, Collier Row

December meeting: Thursday 1st at 8pm, Chadwick Hall, Gidea Park
Event: Pre-Christmas Social - everyone welcome
***Please bring some goodies to share; what you want to drink and glasses; plus a
small wrapped gift for the free raffle.***



Photographs of the Romford Honey Show & Supper taken by Michael Speakman-Bell

MORE THAN HONEY - 6th October 2016— written by JILLY SPEAKMAN-BELL

We had a film showing different bee keepers and how they treated/mistreated their bees. The first beekeepers were from the Alpines. One of these was a third generation of beekeepers in the family. His grandfather had started bee keeping, but unfortunately became bankrupt because he would not change his ways. He did not want to become a mass producer of bees/honey; he was more interested in the bees' welfare than simply keeping bees for profit. The bees were so good natured that the beekeepers did not wear any protective clothing. They used a lighted cigar to smoke the bees rather than the conventional smoker!

The next beekeeper was a bee farmer in the USA and the contrast with the way he treated his bees was shocking. They transport their bees thousands of miles all over the USA in trucks to pollinate almond orchards, and once they are pollinated the bees are transported to another type of orchard to pollinate whatever is growing there. The whole transportation and harvesting process showed the bees getting squashed and killed in their hundreds by mechanisation. The USA bee farmer used antibiotics in the sugar syrup feed.

In China there are no bees to pollinate the crops as they have killed all their bees with insecticides. Therefore, people have to pollinate crops by hand.

Seeing the USA farmer was like watching a horror film, in fact I had to turn away and not look at the screen several times.

Although in parts the film was very upsetting, it was worth seeing how different bees are kept.

November beekeeping notes ~ written by Pat Allen

Your bees should be well settled for winter by now. Guards against green woodpeckers and mice should be in place.

If you have **open mesh floors**, the **floor inserts should be out**. If you are using **solid floors**, have the hive tipped forwards ever so slightly so that any condensation will run down and out of the entrance. In either case, position the hives off the ground, to allow good air circulation below to keep the hive dry.

Close off the holes in the crownboard so that there is **ventilation at the bottom only**. If you put a layer of insulation over the crownboard under the roof, this will also help to keep the bee cluster dry and cosy.

BULK BUY— November meeting!

There will be a list where you can put your name down if you want to take part in the bulk buy for **Api-Bioxal**. Also to indicate if you are willing to be a group leader, i.e. to make up the solution and arrange group treatment of hives. The price will be £1.50 per hive this time (less for group leaders who will have to supply sugar for the syrup solution).

Romford Division 2016 Honey Show

This year as our usual venue was double booked, the show was exhibited in Ascension Church. Which in fact turned out to be rather fitting for such a natural product as our 'hive harvest', especially at harvest festival time of year. As our resplendent honey and candles, cakes and beeswax mingled among the marrow and pumpkins.

Year on year the honey show has grown. Not just in the number of entrants – 25 - but enthusiasm too. The judges – Sue Carter and Bill Fisher - quickly saw how much work they would be doing working their way through 116 exhibits. There were 8 photographs to study, 28 cakes and fudge to sample, 3 pairs of candles to light, 4 beeswax to illuminate, 7 sips of mead to ponder, 2 frames to consider, 2 cut comb to weigh, and 152 jars of honey to sniff, taste, viscosity to measure and make a decision on.

The judges congratulated Nick on his beeswax. They wished the cakes tasted more of honey. The photography fascinated them. They were delighted that the winner of class 1 - Elisaveta - was a new bee keeper. Not only that, they proved themselves more than useful helping us move the buffet food from the Church into the hall for the supper. Later the splendid supper put on by Liz and Pauline was tucked into hungrily by everyone.

Many participants commented on how enjoyable the whole day was. So did you miss out? Make 2017 the year you take part. If you haven't entered the show before take heart from the fact that a new beekeeper can win, a long standing member can enhance their skills by experiencing the show, an enthusiastic beekeeper will enjoy seeing the produce that others have brought to the show.

Well done everyone who took part!

See you at the Conference 5th November 2016

Helen Kingsford Show Sec