Photographs from the Essex Show ~ taken by Tony Andrews



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October 2016 October 2016 October 2016

EBKA Charity Number: 1031419

DATES FOR THE DIARY

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

November meeting: Thursday 3rd at **8pm,** Chadwick Hall, Gidea Park

Topic: 'Mead Making'

Speaker: Mike Barke, Harlow Division

October meetings

Romford Honey Show & Supper— Saturday 15th

National Honey Show— 27th-29th October, Sandown Park Racecourse

Romford Beekeepers is hosting this year's

EBKA - 2016 CONFERENCE

TICKETS ON SALE NOW!

Don't miss out on a special event

ON

5th November, Barking & Dagenham College, 9:30-4:30

Trade stands....Raffle prizes....Choice of lunch....3 Exceptional Guest Speakers

To book your place email:

h.kingsford@btinernet.com

edwin.manning@virginmedia.com

Or to book online go to: romfordbeekeepers.wordpress.com

Phone: 01277 810075

On club night 6th October:

See Helen or Alan or Bob

"Support your club."

ANNUAL HONEY SHOW 2016: Saturday 15th October

Please support this year's honey show by entering as many categories as you can. If you are a new member there are two classes that you may find of particular interest: Beekeeping less than 5 years, showing Clear or Set honey any colour – and – Novice, showing any colour Clear honey (i.e. not won a first place before).

No honey to show? You can use honey from another beekeeper to use in the bakery classes. Trawl the internet, there are plenty of recipes for the Honey Bakery section. OR have a go at the given recipes in the schedule — Carrot and Fruit cake, Fudge or Honey cake.

Photography is another class that attracts entries from new and not so new beekeepers. Photos of honey bees, hives, or beekeepers, are judged on the subject, not just quality.

For the more experienced beekeeper, is this the year we will see new prize winners? Made any mead, candles or beeswax? Will you be showing dark honey? Who can produce a frame for extraction?

Remember though, winning isn't what Romford honey show is about. Seeing the exhibits, the variety our members produce, the work bees have done for us, that's the best reward.

**I will be taking entries at the October meeting. I will give out labels on the night for your exhibits.

***You can email me with you entries too. h.kingsford@btinternet.com

The labels will be handed to you on arrival at the venue.

Venue: The Ascension Church Collier Row Road, Collier Row

RM5 2BA

Oh, and don't forget the supper afterwards. Yummy buffet, wine and if you are a winner, a trophy to take home.

So come on guys, sign up for this year's show.

Helen Kingsford - Show Sec

September meeting ~ Pat Allen

The September meeting was billed as a film night. We wanted to show the film called 'More than honey'. Unfortunately the technology let us down and the dvd just would not run. This is a very good film and should be seen by all beekeepers and I hope that we will be running it at the October meeting instead.

Upcoming Courses

Mead Making Day; Sunday 30th October 2016 Candle Making; Sunday 27th November 2016 If interested contact
Celia and David Rudland,
East Surrey Bees, <u>www.eastsurreybees.co.uk</u>
Office 01883 622788
Mobile 07798 915480

October beekeeping notes ~ written by Pat Allen

We have been so lucky with the weather during September but there is no doubt that winter is coming so you need to have completed all the winter preparations. Bees need warmth to process the syrup so cold nights can lead to unripe stores which may ferment in the winter. Any feeding (if you must do it) from now on until spring should be with fondant.

Once all your varroa treatment is finished, remove the floor insert to leave the mesh floor open for the winter. Close the holes in the crownboard so that the bees have ventilation at the bottom (OMF) and none at the top. A layer of insulation under the roof (e.g. wall insulation covered in foil), surrounded by your eke, will keep condensation at the top of the hive to a minimum.

Have you recorded your varroa treatments? Remember it is a legal requirement to do so and keep the records for six years.

If wintering on brood + super, swap the boxes now so the super is below the brood (scrape off brace comb below the brood frames) and remove the queen excluder.

Woodpecker and mouse protection will need to be on by the end of October.

Bulk Buys: Oxalic Acid

I'm sure members have noticed that the rules have changed with regard to the use of oxalic acid to treat bees against varroa. The only approved treatment is now **Api-Bioxal**. This comes in sachets and must first be made up into syrup solution and then trickled on the bees as we used to do before. The most convenient size would seem to be the 35g sachet which treats 10 hives.

Previously we have grouped our beekeepers with a group 'leader' who organised the dosing of all the hives in his/her group. To do a similar thing this time we need our group leaders to volunteer to make up the solution for all in the group and then to arrange to treat as before.

At the **October and November meetings** there will be a list where you can put your name down if you want to take part in such a bulk buy, and 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).

Note that this product can also be used in vapourisers, in which case it is used as it comes. However, we do not have these vapourisers and there are hazards in their use so we will not be using the oxalic acid in this way, at least not this year.

Pat Allen