



Bath BEEkeepers NEWSLETTER

ISSUE 7
JULY 2024



HELLO AND WELCOME



Beekeeping can be a very rewarding hobby, not only does it give us the satisfaction of helping with the health of the environment but it also provides us with the sweetness of honey. For beginners, it's essential to start with understanding the basics of your beehive and July it is a good month to take stock of all your beekeeping equipment as most of it is probably in use. But take note of anything you are short of, so you can be ready for next year. Your colonies should be well populated and no longer require feeding but July gives the opportunity to sort out any issues to prepare them for winter. *Alison*

ACTIVITIES – CLEARING SUPERS FOR HONEY HARVEST

Clearing Supers:



Before you can remove the honey from your hives you will need to remove the bees from the super combs causing the least stress and disturbance to the bees as possible.

If only a single super is involved, clearing can be achieved by shaking and/or brushing the bees from the frame back into the main hive box. However, this is not entirely stress and disturbance free and not practical to use if more than one super is concerned.

The more usual method of clearing bees from supers is by the use of a clearing board.

There are several types available:

Porter Bee Escape:



This is where the bees push their way between springs which close behind them. When using Porter Bee Escapes careful attention should

be paid to the springs before use, for if the gap between the springs is too large, the bees will of course get back in.

Cone Escapes:



This is where the bees have wide exit points but a narrow re-entry point.

Rhomboid Type:

This is where the bees are directed through channels to the periphery of the hive, and fail to find their way back.

Clearing Boards: The clearing board should be placed between the supers and the brood chamber.

If the colony is particularly strong, or there is still nectar coming in, you may wish to put another super above the queen excluder to allow the bees more space to clear into.

Once the clearing board has been inserted and the hive rebuilt it is important to ensure that the bees cannot gain access to the supers from the outside and any small gaps in the supers should be sealed. The feed holes in the top crown board should be covered to ensure that bees can't find a way up under the roof.

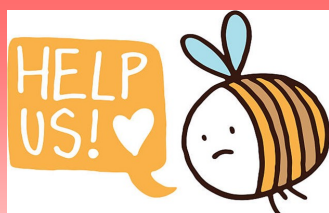
The hive can then be left alone for a couple of days, depending upon the number of supers to be cleared. During this time, the bees will find their way down through the escapes to join the queen and brood below.

Once bees are cleared you can remove the Super from the hive to a bee proof area to await extraction. Invariably a few bees will be left in the supers, if released they will fly back to home. This is best done in the evening, otherwise these bees will return to their hive with the news that there is free honey available close by and the area where your supers are will be greeted with lots of foraging bees intent on getting their honey back.



CLUB VACANCIES –WE NEED YOU!

Your Club Needs Help!!



The club needs someone to take over the treasurer role.

It can be one person or you could job share the role but

Jason who as done the job for some years needs to step down and we need a replacement.

You'll get a good handover plus the support from the committee members. If you can undertake or what to find out what's involved please drop a line to Charlotte or Shaun at bathbka.sec@gmail.com

Dates for Diaries:

6 July	Hinton Charterhouse Show
13 July	Frenchay Flower Show
13 July	Bee Diseases talk
26 July	ABW Open Day (volunteers/employees only)
2 Aug	ABW Open Day(as above)
17 Aug	Bird of Prey Convention
26 Aug	Newton Farm open Day

ACTIVITIES — HONEY HARVEST PREPARATIONS

When dealing with honey, hygiene should come high on the list of priorities. An overall or apron should be worn to protect you from the honey, and the honey from you. All utensils should be made from stainless steel, or food grade polythene, and water should be on hand to wash constantly sticky fingers. An upturned hive roof or tray is useful to stand the supers in, to catch any drips. Plus a spare super can be used to place the extracted frames in.

An uncapping utensil is required and this can be an uncapping knife, or an uncapping fork.



The super frame is uncapped by holding one of the lugs,

while the other one is rested in a non-slip position on an uncapping tray or normal household plastic tray.

The uncapping process involves running the knife or fork just under the capping's. Remove as little wax as possible, in order that there are not masses of capping's to deal with later.



Have as few uncapped cells as possible on the frames being extracted because the bees have not had sufficient time to reduce the moisture content adequately in the uncapped cells. If too many uncapped cells are included in the extracted honey, there is a risk of fermentation in any stored honey.

Generally, if the frame is seventy five per cent capped and no honey shakes out from the unsealed cells, it is ok to extract. Otherwise return to the hive for the bees.

Load the extractor so it is evenly balanced. The usual procedure is to run one way then the reverse, watching how the honey is being spun out and being careful not to overdo and burst the comb out of the frame.

The extracted honey can be run from the extractor into honey buckets.

Place a double strainer on top of the bucket straining through the course sieve followed by a fine sieve which will remove any pieces of wax.



Any air bubbles obtained during the process will rise to the surface where they can be skimmed off later.

There is usually a substantial quantity of honey left in cappings that you remove before extraction which can be strained through the sieves.

The wax itself is valuable and can be cleaned for use at a later stage or placed back into the hive for the bees to utilise.



THIS MONTH IN THE HIVE—JULY 2024

The month of July is a good month to take stock of all your beekeeping.

It is a good month to sort out any issues you may have within your colonies and gives the bees time to help prepare successfully for the winter months.

Your colonies should be populous and weather permitting they should not require feeding. Bees could still be swarming, so you should continue with weekly inspections as they are still required.

Nectar should be coming in but may well be reducing to-

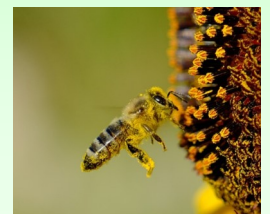
wards the end of this or next month, again weather dependent. Your bees should hopefully be at their maximum strength to take full advantage of the summer flowers and if the weather is good the main nectar flow will be occurring. We are now past the longest day and the queen will be reducing her rate of laying eggs but you still need to ensure that the queen has space to lay and your colonies have enough space to store nectar and pollen.

During July

- ◆ Continue your hive inspections to ensure the health of your colony.
- ◆ Continue to check for queen cells.
- ◆ Add more honey supers as necessary. Keep your fingers crossed in anticipation of a great honey harvest.
- ◆ Remove supers when fully capped.
- ◆ Watch out for any robbing of your hives (wasps). Reduc-

ing the hive entrances if required.

- ◆ Make sure the queen still has enough room to lay and there is enough room for nectar and pollen.
- ◆ Check your varroa count
- ◆ Remember to practice good apiary hygiene. Clean all equipment after use between each hive.





NEWSLETTER NOTICE BOARD

ISSUE 7

Safe Guarding TA Policy:



Look out for the TA's new and updated Safe Guarding

Policy.

This is being drawn up and once completed will be posted on the TA Notice board soon. The TA Safeguarding POC is Oosman Tegally and you can chat to him at any time should you have any questions.

The Bath Magazine:

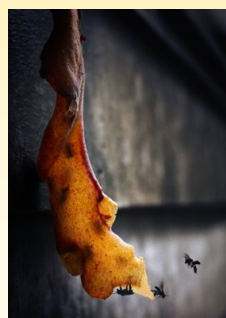


Look out for the July 2024 edition of the Bath Magazine.

There is an article about the TA and Beekeeping in this months edition (well done Charlette & Shaun—see page 72). Can't find a copy see at this link: [Bath Magazine link](#)

Stingless Bees:

The honeybee that sweetens our tea isn't the only kind of bee that makes honey. More than 600 bee species across Mexico, Central and South America, and other



tropical regions worldwide, also make the sweet stuff. But they

don't have stingers to defend their precious product. So, how do they keep thieves away? [Watch this interesting clip on YouTube](#)



QUESTION & ANSWERS FROM THE CLUB

Q: Can Rhubarb be used as a natural varroa control?

A: Yes, lots of beekeepers grow rhubarb in pots near their hives as a natural control. Rhubarb leaves contain a natural low dose of oxalic acid which can be used to control varroa without harming the bees or honey. By placing the leaves and crushed stalks between the brood box and su-

per, the worker bees will work to remove the rhubarb. Because of the conditions inside the hive, the leaves don't dry out but slowly releases oxalic acid in a gaseous form which circulates around the hive. [See Beespace link](#)

Q: Is it ok to use golden granulated organic cane sugar for syrup?

A: No, you should use refined white sugar. For more info

please see [BBKA Feeding Bees](#)

Q: How do I clean my hive and sterilise it after a colony has died?

A: Remember destroy all the combs and flame all main parts of a wooden hive, especially the crevices to make sure there is no residual disease spores or bacteria to grow. If you have poly hives you must scrub with washing soda then soak in a weak bleach solution for 20 minutes.

[For full details please see the BBKA Hive cleaning and sterilization information](#)



RECIPE OF THE MONTH — HALLOUMI WITH APRICOTS AND HONEY



Ingredients:

1 x 250g piece of Halloumi
Olive Oil, for rubbing and drizzling
4 Apricots
2 x tbsp Honey
A few sprigs of Oregano or thyme

Method:

1. Preheat grill to medium-high heat
2. Score the top of the halloumi in a crisscross pattern (don't cut too deep)

3. Rub halloumi with olive oil, in between the cuts as well

4. Halve the apricots to remove the stones then cut into quarters

5. Place halloumi into a snug oven proof dish and nestle the apricots around the halloumi

6. Drizzle all with olive oil and season with black pepper

7. Pop under grill for 8 –10 minutes so the fruit starts to caramelise and the halloumi is

tender and charred on top, check every few minutes into cooking as you might need to adjust your grill temperature or lower the grill rack

8. When halloumi is ready drizzle with the honey and scatter over the oregano or thyme.

9. Serve immediately with some nice bread and/or a salad

If you have any stories, photos, info that you'd like included please email to:

alison.hillman@btinternet.com

By 20th each month