

BOURNEMOUTH & DORSET SOUTH BEEKEEPERS ASSOCIATION



Newsletter

May 2021

Honey Show

We are hoping to hold our Honey Show this year and provisionally booking for 6th November, probably in West Parley Hall. Please put the date in your diary. We will update you.

Fred Sedgeley

New Members and Beekeepers

Membership numbers are increasing and I would like to welcome our new members and beekeepers, several who have attended the Beginner's Course run by David Aldersey. We wish you every success on your new beekeeping venture:

Alan Pope, Nick Holmes, Ed Gentle, James Gentle, Barry Conway, Sue Rogers, Elsa Hatton, Mark Hatton, Bradley Mole, Agnes Hunter, Richard Smith, Stuart Cook, Vaughan Bradbury, Janine Foy, Wendy Robinson and Georgia Robinson.

Anne Moran – Membership Secretary

Wannabee Day 2021

Your committee is pleased to announce that we shall be holding a further Wannabee Day at High Mead Farm. Later than usual because of Covid restrictions, it will be on 12th June starting at 9.30am.

Following a short introduction there will be a PowerPoint talk on "Bees and Beekeeping". After a short break for teas and coffee, the participants will break into small groups, each led by an experienced beekeeping member to allow questions to be answered. Providing the weather is clement, the groups will be dressed up in our training suits and colonies will be opened. It may be that queens will be seen!

If you know anyone who has expressed an interest in beekeeping, please do encourage them to go to our website and enrol.

David Aldersey – Organiser of the Day

Speakers Secretary: Meetings at West Parley

We are looking for a Speakers Secretary. Could I have a volunteer to work with me? I have a bank of speakers and need to have some help in setting up future speakers meetings. We plan to hold our meetings back in the West Parley Memorial Hall soon. Watch this space! We will be emailing once we know where we stand with the Covid guidelines.

Natalie Sewell Natalie/David

Apiary update

It has been a pleasure to welcome the beginners' course to the practical sessions at High Mead, this spring. The weather is rather challenging and some colonies do need careful monitoring to ensure they have adequate stores whilst others are starting to cap supers.

I have spotted one or two bees displaying the symptom of Chronic bee paralysis virus and large colonies with restricted access to the outside world are believed to be particularly susceptible. Wafting a gentle puff of smoke across the top bars will often reveal bees that are shaking and don't disappear into the brood box.

Swarm season is well underway so keep checking. If we wait for the magical figure of 15 degrees before an inspection it might be far too late!

Kelly Smith

Bee Gardens and Beekeeping in the New Forest An Historical Perspective

Beekeeping has been a part of life in the New Forest for many centuries. The monks of Beaulieu Abbey kept many colonies of bees particularly for the production of wax for monastic candles, but also for the production of honey and mead. Manorial court records in the 17th Century show that many forest people were prosecuted for placing skeps on the open forest, which was the Kings property.

We can find many documented examples of bees being kept not only in the villages of the Forest, but also in the open forest in areas which have been called bee gardens. In some cases, these would have been semi-permanent sites, but in many instances bees would have been brought to the Forest during the summer and early autumn months to obtain heather honey.

Many hundreds of bee skeps were transported by cart overnight from areas such as Ringwood. Records show that the small scale cottager beekeeper, with only a few skeps, would have put the skeps on the Forest. They would be producing not only honey as a sweetener, but also wax for their candles and mead as a cheaper alternative to beer. Further, the heather honey harvest would produce store honey to feed the colonies throughout the long winter months when nectar was unavailable.

In the Holmsley area, especially on the Holmsley Ridge, these bee gardens were rectangular and many appear to be near old trackways leading from Burley or from areas to the south. The New Forest Archaeological and History Society and others, have done considerable work in identifying the sites of bee gardens using ground research, lidar photography and aerial photography.



In some of the bee gardens, local forest keepers would have looked after the skeps but it is also possible that skeps were left on the forest in some secluded place. A typical bee garden site is a low mounded area a few square metres in size, surrounded by a ditch and bank on which a temporary

hurdle or brushwood fence was placed to deter the Forest animals. In other areas of the forest, these features are circular. It has been suggested that some of the mounded areas used for skeps may have originally been other forms of archaeological sites.

Many sites have been investigated by the Archaeologists and, although given the name of bee garden, proof of this activity has been difficult to find. Some New Forest properties have the mention of bee gardens in their House Deeds and quite possibly the availability of a bee garden was one of the other Commoners rights.

There are a few historical records of the activities of placing bees on the heather although there is a body of folklore descriptions. Eva Crane records her visits to bee gardens in the forest and describes memories from families of Forest Keepers on the use of bee gardens. Her records also describe the activity of honey gathering where small doors were made in tree trunks to give access to the honeycomb of wild bees. More recently, there has been an increase in interest of honey hunting, i.e. locating the nests of wild honeybees by tracking and observation of behaviour.

For Ibsley, near Fordingbridge, we have oral history from the area where Heywood Sumner lived and for where he recorded the existence of bee gardens. I have been fortunate to have been given a tour of this area by one of the local Commoners.

In the early days of beekeeping in the Forest, and up to the late 19th century, maybe also the early 20th century, bees would have been kept in skeps. The skeps used in the Forest were made from sedges, not the usual straw, and their crafting and selling was generally done by the gypsy population of the Forest. There is evidence of this activity still being followed in the 1960`s.

To obtain the honey from skeps the beekeeper often would kill the bees in selected skeps using a sulphur pit. However, the ancient skill of driving the bees into a new skep was encouraged locally by Major E H Bellairs of Bransgore. Driving the bees into a new skep preserved the bees and enabled honey to be harvested. I have had practical experience of driving bees with **Master Beekeeper Laurie Webb in Lee Common, Buckinghamshire (pictured 2003)**...



It does appear that Burley has been historically a good beekeeping area. There are records of an area, Honey Lane, where traders would visit to purchase honey in skeps from local beekeepers. Burley has areas with the names related to bees and honey, and evidence of many bee gardens on the surrounding heather and ling areas. In addition, there are records of a well-known local toy manufacturing business in the village, producing prize-winning beehives exhibited at the New Forest Show.

In modern times, bees are still placed in the Forest for heather honey in areas rented from the Forestry Commission. These areas were selected as being good heather honey producing areas, having easy access and away from public disturbance. The area of Burley is still a good honey producing area, not only in the heather flowering months but also throughout the year. I am fortunate in being able to keep my bees in Burley and near Honey Lane.

Further Reading

Eva Crane 1983 Forest Beekeeping in "The Archaeology of Beekeeping", Duckworth

Stephen Fleming 2019 Historic apiaries revealed in "BeeCraft" June 2019

Heywood Sumner 1987 "Cuckoo Hill: Book of Gorley" J M Dent & Sons Ltd

Frank Vernon 1981 "Hogs at the Honey-pot: The Story of Hampshire Beekeepers" Bee Books Old and New

John Chudley

Make you Own Eke ...

I just thought I would pass on a tip to our members. My neighbour was throwing out bed slats from a single bed. I could see another use for them, and I made 5 Ekes from the wood, ready planed, an ideal depth and I only needed 12 screws. So easy.....



Sheila Orr (ex-secretary of BADS-BKA)

Bee Supplies – Mike and Liz Duffin

If you need bee equipment or supplies please be aware that the Duffins, are the local agents for Thornes (EH Thorne Beehives Ltd), a major national Beekeeper supplier. They are very helpful, keep a good stock and you don't have to pay for packaging and postage!

Upper Hurst
Snails Lane
Blashford
Ringwood
BH24 3PG
01425 474552

Please support them!

Risk of Small Hive Beetle Importation....

Some of us signed this petition ..You're receiving this email because you signed this petition: "Stop the importation of honey bees into GB from the EU via Northern Ireland".

The Government has responded to the petition you signed – "[Stop the importation of honey bees into GB from the EU via Northern Ireland](#)".

Government responded:

We recognise the serious threat posed by small hive beetle. EU areas affected by this pest are not permitted to export to the UK. Strict controls apply to imports into the UK from other areas.

The Government recognises that some beekeepers are concerned about the new trading arrangements and the risks of exotic pests entering Great Britain, in particular small hive beetle.

Small hive beetle would present a serious threat to our honey bees if it were to arrive in the UK. This invasive pest has only been detected in one part of Europe, namely southern Italy, and exports of bees from the affected region into either Great Britain or Northern Ireland are not permitted.

Imports of honey bees into Northern Ireland and any other part of the UK are only accepted from approved countries and are subject to rules relating to notification and health certification to ensure that imports are free of key pests and diseases.

Movements of honey bee queens, packages and colonies from Northern Ireland to Great Britain remain permitted. There is, and will remain, unfettered access for Northern

Ireland goods, including honey bees, to the rest of the UK market.

We continue to work with colleagues in the Devolved Administrations as part of our monitoring of the new trading arrangements.

We recognise the important role played by beekeepers and bee farmers in sustaining honey bee health. We appreciate the level of interest in this issue, and we continue to listen to beekeepers and associations as part of our ongoing work to maintain suitable trading arrangements and effective biosecurity for the UK beekeeping sector.

Department for Environment, Food and Rural Affairs

Click this link to view the response online:

https://petition.parliament.uk/petitions/577603?reveal_response=yes

The Petitions Committee will take a look at this petition and its response. They can press the government for action and gather evidence. If this petition reaches 100,000 signatures, the Committee will consider it for a debate.

The Committee is made up of 11 MPs, from political parties in government and in opposition. It is entirely independent of the Government. Find out more about the Committee: <https://petition.parliament.uk/help#petitions-committee>

Thanks,
The Petitions team
UK Government and Parliament

Adrian Rozkovec

Granola

2 tbsp	vegetable oil or coconut oil
80 - 100 ml	maple syrup
2 tbsp	honey
1 tsp	vanilla extract
300g	rolled oats
50g	sunflower seeds
50g	pumpkin seeds
25g	sesame seeds or linseeds
100g	flaked almonds

100g	dried berries (cranberries)
50g	coconut flakes or desiccated coconut

Melt the oil with the maple syrup, honey and vanilla in the microwave.

Add all dry ingredients except the cranberries and mix thoroughly.

Lightly oil two baking sheets, and spread mixture over them.

Bake in oven at 140 deg C for about 20 to 25 minutes, turning once half way through.

Leave to cool, add cranberries.

NB I have tried changing the ratio of honey and maple syrup and 60 ml honey & 60 ml maple syrup seems to work well.

Anne Moran – Membership Secretary

This is YOUR Association Newsletter. Please feel free to share your beekeeping experiences – good or bad – along with photos, honey recipes, hints and tips, anecdotes and links to any interesting articles.

In response to the members, please note that we have agreed to provide a 2 monthly, rather than quarterly Newsletter, so all the more reason why we are requesting contributors.

Please email Adrian Rozkovec: newsletter@bads-bka.org

Like us on Facebook:  Follow us on Twitter: 

