

NORTHERN LIGHTS

THE NEWSLETTER OF THE NORTH DEVON BRANCH
OF THE DEVON BEEKEEPERS ASSOCIATION

March 2015

www.northdevonbees.org



Chair Chat

The new committee has continued to meet every month as there has been much to consider. We have decided to have three teams with a committee member as the 'leader'. This is to improve communication which was a problem last year. There will be a Beginners Team led by Cathy and supported by Julie, plus two Improvers Teams. One Improvers team will focus on nuc production and associated queen rearing led by Mave supported by Sylvie, and the other promoting honey production led by Barbara and supported by Alan Barrow..

We have appointed two Apiary Managers. Sylvie Barber and Peter Auger have agreed to take on the role and have been making changes. They will guide the team leaders with the emphasis being on continuing beekeeping education.

We have 18/19 colonies which have been moved around. Generally they are placed in pairs to enable weak ones to be united thus giving the Beginners three strong colonies and the Improvers four hives each (You may be questioning my maths? We do not know how many colonies will survive the winter and by uniting we will reduce the number of hives).

We plan to hold team-leader meetings with the Apiary Managers at 12.00 on Tuesdays to plan the afternoon beekeeping. This will be followed by lunch at 12.30 during which an informal 'Question and Answer' session will be held. Written questions are to be welcomed. This will give everyone a chance to bring their queries/problems, which others may also be experiencing, to the group rather than separate beekeeping advice being given around the sink etc.

None of the above is 'set in stone' but we can but try, with everyone's support, to keep healthy strong colonies, develop our skill and, perhaps, make a profit from honey and nuc sales.

Mave

Events 2015

2 Mar onwards		Beginners' Course starts at Horestone
10 Mar	10:30 onwards	Horestone Apiary Workday
17 Mar	10:30 (gardening) 12:30 (lunch)	Horestone reopens for the new season
26 Mar	19:30	Talk: 'Beekeeping in Turkey'; by Chris Utting; Castle Centre, Barnstaple

Horestone Re-opens!

After the WORKDAY on 10 March, the apiary will open for business on 17 March.

Cleaning, gardening and repair work will be on going, but now we can do some beekeeping again.

Peter Auger and Sylvia Barber, as joint apiary managers, have reorganised the site and the bee hives.

The working day will be:

12 noon The three section leaders will meet Peter and Sylvia to sort out problems and set out the day's work

12.30 to 1.30 Lunch/coffee & tea /question time

Gardening will be done from 10.30am to 12 noon

PARK IN THE FIELD we have lost more than half our parking space; we must always give way to the opposite neighbours who have right of way. Never double park or block their drive through.

See you all at the apiary.

The Committee

Bee Quotes

'Tart words make no friends; a spoonful or honey will catch more flies than a gallon of vinegar.'

Benjamin Franklin

Committee News

A new wood burning stove is being sourced. Alan Barrow and Derek Hunter have offered to install it.

The beginners' course starts on the 2nd March with 14 paid-up participants (there may be more than this).

Nosema testing was discussed again. The apiary managers do not want to hold it at Horestone. The Castle Centre may have a room for hire between mid-March and mid-April. Information to follow. The colonies continue to be assessed. The varroa drop is falling following the application of Oxalic Acid in January but there is an evidence of Nosema in a few hives.

There will be a new Record Sheet in use this summer and the hives will be numbered.

New hedging has been planted in the gap between the hives and the cottages which may help to discourage the bees from swarming into the chimneys.

A workday is planned for the 10th March and the apiary is re-opening on the 17th March.

There has been a low level of Membership applications submitted this year so far but we plan for a busy, educational and productive beekeeping season.

Mave Dowling

'BEEKEEPING IN TURKEY'



AN ILLUSTRATED TALK BY CHRIS UTTING

AT THE CASTLE CENTRE

ON THURSDAY 26 MARCH 2015

STARTING AT 7.30 pm

£2.00 DONATION TO APIARY EXPENSES

(Note: Winter Programme changes)

This talk was planned for January but had to be cancelled. It is in place of the talk by Glyn Davies on 'NOSEMA' that has been rescheduled for March 2016)

Granola and Honey

For my 60th birthday present our son and his partner took my wife and I to New York, we ate out for breakfast several times to experience the American way, forget the eggs over easy and fried potatoes with onions, go for the healthier option of yogurt topped with a ring of granola with added fresh fruit such as blue berries and strawberries or pears in the centre, plus the extra ingredient, some runny honey drizzled either around the yogurt or over the fruit.

Inspired by this meal I returned home and looked up several recipes for granola, so after several very pleasant trials, I came up with a proven recipe that we all liked.

300g plain muesli base or porridge oats

2 tablespoons sunflower oil

2 tablespoons runny honey

125 ml maple syrup

50 g sunflower seeds

50 g linseed or sesame seeds

1 teaspoon vanilla essence

1 teaspoon finely crushed cardamom seeds

1 teaspoon ginger powder

1 teaspoon nutmeg

½ teaspoon cinnamon

100 g dried coconut

Generous pinch of salt

100g dried fruit: sultanas, raisins and cranberries or your chose.

Mix together the oil, honey and maple syrup, stir then add the seeds, salt and spices, mix well then add the muesli, stir to make sure that the cereal grains are covered then transfer into a shallow baking tray spreading evenly.

Bake in an oven at 150°C electric, 130°C fan oven or gas mark 3 for 15 minutes, remove from the oven and stir in the fruit and coconut returning to the oven for about 5 minutes then stir, return to the oven for about another 5-10 minutes, stirring if needed, checking it has become dry and slightly coloured, this depends on the depth of mix.

Allow to cool then store in an air tight container, it will keep for up to 3 months.

Graham Kingham

Edited by Jeff Orr, e-mail jeffjorr@aol.com. The views expressed in the articles are the author's and not necessarily those of the North Devon Branch of the Devon Beekeepers' Association.

Member's contributions are extremely welcome: by 23rd of the month prior to publication please