



SEHBKA Newsletter



August 2015

WWW.SEHBKA.CO.UK

August in the apiary

The summers fast moving away it seems, so watch out for wasps raiding the hives at this time of year. It's a good idea to put entrances on now so that the bees can defend themselves a little. We seem to have hundreds of hungry wasps attempting to get into the hives for the honey stores in Stanstead Abbots and have put out wasp traps around the area.

The main summer honey crop will be gathered now so, if you haven't already placed clearer boards on to clear down bees before removing any remaining full capped supers, do so soon. Remember to leave enough stores for the bees through the long cold winter months and feed syrup after varroa treatment at a strength of 2lbs sugar dissolved into one pint water.

When treating for varroa those with mesh floors can place the sliding bottom boards back on under the mesh and do a varroa count – any more than 10 varroa per day means a heavy population of these mites has built up in the colony, and it will require immediate treatment before settling the much diminished population of worker bees with their queen down for the autumn/winter.

Those using MAQS strips for varroa treatment can be put on anytime (not just after removing your honey stores). Always follow the instructions carefully on any approved chemical treatments and keep a record of their use.

The colony size will have peaked now and this is a good time to check for disease and start preparing for winter.

Apiary visits

July 26th All Nations College, Stanstead Abbots - was cancelled due to the cold and wet!!

August 23rd 2.30 p.m. Association Apiary Meeting - Bayford

Meet at front of Bayford church at 2.30 p.m. as a limited number of cars can enter the gardens where the apiary is located – see website for map and details www.sehbka.co.uk

Northaw Community Orchard Open Day 28th June 2015

music. Visitors were shown the top bar hive as the apiary and honey bees are very much integral to the orchard habitat. Please follow this link to find out more or speak to Jane
CommunityOrchard@northawvillage.co.uk

On the 28th June this year SEHBKA were kindly invited to this event by Gary and Jane Brook members of our association. We sold some honey produce and also recruited possible candidates for the beginner's course next year. It was a happy event and the culmination of months of hard work from Jane, Gary and all the local volunteers involved in the planting and setting up of this amazing community project in Northaw. There were family activities, tours of the orchard, refreshments, 'adopt a tree' and



Broxbourne Community Open Day 4th July

Thank you to all those who kindly helped out to set up and serve and speak with the public at our stall at this annual event. It was a perfect summer's day

with great attendance and a lovely family atmosphere with members selling their honey

produce, candle rolling and a good interest in the observation hive. We could not attend these events without members showing up and fully participating as they all did so well on this day -
THANKYOU!

Hertford Heath Village Fete 12th July

Another great family day, well attended and again a huge THANKYOU to all who helped to make this event go well!



RECIPE FOR AUGUST



Honey Madeira Cake

175g (6oz.) butter
100g (4oz.) set honey
75g (3oz.) caster sugar
Grated rind of 1 lemon
3 eggs (lightly beaten)
250g (9oz.) self-raising flour

For the glaze – optional

1 tbsp. chopped blanched almonds, toasted
1 tbsp. clear honey

Cream the butter with the honey and sugar until soft, pale and light. Mix in the lemon rind and gradually beat in the eggs, adding a little of the flour to prevent the mixture curdling. Sift the flour over the mix and fold it in gently. Transfer the cake mixture to a greased and base-lined 1kg/2lb loaf tin. Bake in a moderate oven (160 degrees C, 325 degrees F, Gas Mark 3) for about 1 hour 10 minutes/ 1 hour 15 minutes. Cool the cake on a wire rack. If you would like to glaze the cake, warm the clear honey in a small saucepan and brush it over the cooled cake.

Sprinkle with the toasted almonds and leave for 5 minutes before serving.

THEN ...BRING ALONG TO NEXT APIARY MEETING....on the 23rd August - we can eat it with the teas!!



Forage plants for honey bees in

August/September

Rosebay Willow Herb - Very pale almost water-white honey. Requires a big stand/area, usually after a fire

Himalayan Balsam - Garden escape waterside plant. Bees get white stripe of pollen down their backs. Yields best when its roots are in/touching water.

Purple Loosetrife - Waterside wildflower, giving a useful supply of pollen and nectar in water meadows.

Mint - Water mint and other mints worked freely for nectar.

Heather - Requires rain in the growing season and good weather for the bees when in flower. Very thick/thixotropic strong flavoured bittersweet honey with hints of almonds when fresh (or possibly dark chocolate notes).

Sunflower - Nectar secreted most in heatwave conditions, 27°C and above. Requires good weather. Not a reliable honey crop in the UK at the moment.

