



The London Beekeepers' Association

LBKA News

October, 2015

Welcome to the October edition of the newsletter! Mark reports on our popular and informative stall at the Harvest Stomp in the Olympic Park and Colin reports on the short course we ran last month. We hear from Esben's encounter with from log hives whilst on holiday and Sally's honey analysis results. Simon gives us a historical perspective on honey prices. And Emily's been finding out about bumble bees.

From our Chair	1
Announcements	2
September's Monthly Meeting	5
A taste of Beekeeping	6
Unexpected Encounter	8
Honey analysis in N16	9
Harvest Stomp	10
October in the Apiary	12
October in the Forage Patch	12
LBKA as a Charity	14
The Bulgarian Beekeeper	14
Musings of a Beekeeper: The Price of Honey	16
September's Facebook (In)digest(ion)	17
Adventures in Beeland: The Bees' Knees	18
Members selling to members	21
Honey for sale	21
Upcoming events	21
Committee	22

A big thank you to all this month's (record number of) contributors: Richard Glassborow, Sally Haywill, Esben Hesketh, Colin Hills, Howard Nichols, Mark Patterson, Emily Scott, Vesko Starchikov, Laura Jean Sargent, Tristram Sutton and Simon Wilks. Martin Hudson once again did his proofreading magic.

We're always looking for new and interesting contributions (like Sally's and Esben's) – please contact me if you're interested.

Aidan Slingsby
Editor
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From our Chair

Richard Glassborow
chair@lbka.org.uk

It is autumn and I am going to return to the theme started last month – honey analysis.

This year I tried a little experiment at our teaching apiary in Clapham. We had two productive hives out of the four and I extracted them separately to see if there was any difference. The two hives are not much more than one metre apart and one of them was harvested twice, three weeks apart. So we had 3 extractions from two hives in the same apiary: all three extractions are unmistakably different in flavour. In fact, the three of us carrying out the extraction thought there was more difference between the two samples from the same colony but three weeks apart than the two different colonies. This would seem to confirm the obvious – a difference in forage being behind the flavour.

So now I wonder, what is the difference in forage for two colonies so close together? Inspired by one of our



Bees working ivy blooms. Photo: Mark Patterson

members (Sally; see page 9) who sent off samples for analysis, I thought I'd do the same.

This also connects with a question often raised by members of the non-beekeeping but honey consuming public – is urban honey polluted? I suspect not as my understanding is that air pollution (mostly from diesel traffic) is quite local to main roads. So if your bees are foraging on Cromwell Road, perhaps it is. If they are foraging on Clapham or Tooting Commons or London gardens away from main roads, maybe not. But why not find out.

I would like to treat this as a pilot for a follow up test of honey samples across London. Apart from the pollution question, this would give us more understanding of what our bees are foraging on in different areas. And this would give us a stronger argument to lobby for planting more and better forage where it is most needed.

I would welcome feedback from members on this. Just an indication of whether you consider this of interest and whether you support us trying to improve forage on behalf of all our beekeepers. If you want to go further and indicate whether you might be prepared to take part in a London-wide survey please let me know that too.

And now, just a quick heads-up that our AGM is approaching. It will be at Roots & Shoots on November 11th. A formal announcement will be issued later this month but please put that date in your diaries now. This year we have the important issue of voting over Charitable Status for the LBKA so a good turn out would be welcome.

Lastly, a quick reminder: Our monthly meeting on Sunday 11 October is going to be held at the Lancaster London Hotel, venue of the London Honey Show, (<http://www.londonbees.com/>). Entry will cost you £1 for charity and you get to visit the show after our meeting. Your LBKA have a stall at the show. It will be fun. Please come along.

And a final reminder, the National Honey Show – <http://www.honeyshow.co.uk/> – is October 29th to 31st. Enter your honey now!

Announcements

October Monthly Meeting

Our next monthly meeting will be on **Sunday, 11th October** at **11:00**, on the subject of **preparations for the winter**. However, instead of our usual venue, the meeting will be at the **Lancaster London Hotel**, Lancaster Terrace, W2 2TY, in **Forest Suite** in **Oak 3** on the first floor. We will signpost it!

The reason for the change of venue is so that we can support the **London Honey Show** which is on a Sunday for the first time.

London Honey Show

The London Honey Show will be **11:00-16:00** on **Sunday** at the **Lancaster London Hotel**. It's £1 for entry.

There will be a honey competition with categories including **Best Home Honey, Best Rooftop Honey, South versus North of the Thames, Best Business Honey, Best Honey Packaging** and the **London Beekeeper of the Year 2015**. We're encouraging members to enter. Enter your honey at <http://www.londonbees.com/the-london-honey-show-2013-2/honey-competition/>.

We will also have a stall there at which members can sell their honey and volunteer to man the stall. Please contact Mark on forage@lbka.org.uk if you're interested.

2016 BBKA Basic Assessment – Register your interest

Both the BBKA and London Beekeepers Association encourage members to take the BBKA basic assessment where possible. The BBKA requirement for entry is that the applicant has been keeping bees for a minimum period of 1 year. The assessment is fairly straightforward and the syllabus can be downloaded free of charge from the BBKA website. Follow the dropdown menu for "Members" then "examinations and assessments". The cost is £15 but this is not payable until next spring. **We'll even refund your £15 entry fee (if you pass)!**

Thank you to LBKA mentors

Mentoring is a key part of our training programme for new beekeepers. As you can imagine, finding enough mentors for all our 60 course participants who live all over London is quite a big a logistical challenge. **But it would be impossible without LBKA members willing to be mentors** and we are **hugely grateful** to those who give up their time for this cause.

So the committee would like to give a **big thank you** to all the mentors this year: **Tsieske van den Broek, Richard Glassborow, Jon Harris, Cerys Harrow, Petros Hahladakis, Barbara Linder, Howard Nichols, Emily Scott, Aidan Slingsby, Paul Vagg** and **Roger Wharf**. We really appreciate your help.

If you've kept bees for a few years, please consider being a mentor next year. It can be a hugely rewarding experience and you'll be surprised at how much you can learn from the experience. The committee will give you the support you need and you'll be helping us ensure

that our course attendees become good beekeepers that are both competent and confident.

Any comments or questions about our mentoring programme should be directed to Tristram (mentoring@lbka.org.uk) who deals with the logistical challenges. Thanks Tristram for your hard work!

LBKA's Annual General Meeting

This year's AGM will be held at Roots and Shoots (Walnut Tree Walk, SE11 6DN), on Wednesday 11th November from 6:30pm for a 7:00pm start.

All members are welcome to attend, to elect a committee for the new year and discuss the Association's activities over the last 12 months. Additionally, the outgoing committee will be asking members on the night to vote on the proposal that the Association become a Charitable Incorporated Organisation. This will have significant impact on our Association, so it is important that members are aware of the implications. Please do look at the details in the article (we've reprinted Tristram's explanation from the July issue of the newsletter on page 14).

London Beekeepers Association will run a revision course in the spring for members wishing to take the examination. This is likely to last for 3 evenings (2 hours per evening) in early April. The assessment itself is both practical and simple oral questions. It lasts about 1 hour and will take place in May. We cover the theory on the revision nights and, for those wanting it, also offer a practical session at an apiary beforehand.

The assessment is not difficult, is within the capabilities of anyone who has been handling bees for 12 months and who is willing to download the syllabus and undertake some background reading during winter and attend the revision sessions. We also supply free course notes in electronic format.

Any LBKA member who has been keeping bees for a minimum of 12 months and wishes to take this assessment please confirm by email to education@lbka.org.uk. We will then be able to let you have some electronic course notes to read at your leisure over the winter months. The BBKA website should be sufficient to deal with any queries regarding the assessment. Alternatively, ask another LBKA member who has taken it. Preparation for the Basic is an interesting way of continuing your beekeeping activities through the winter months. There is no commitment at this stage. Several members have already registered at this stage and the winter reading material will be sent out some time in November.

Membership renewal

It's renewal time...but unfortunately, we're not quite ready to offer renewals yet. We'll be sending personalised emails out to members in the coming couple of weeks with details of how to renew your membership.

We thank you for being members and hope that you wish to continue. We'll ask for some of your feedback and ideas on the renewal form, but feel free to contact any of the committee if you have any comments or ideas.

National Honey Show

Looking beyond Sunday's local show, **The National Honey Show** (<http://www.honeyshow.co.uk/>) is in Addlestone (Surrey) on 29th-31st October. Amongst the exhibits and talks are the competitive classes. Please consider entering your honey to the show, particularly for the London classes that we sponsor:

- 241. Two jars of Light or Medium honey.
- 242. Two jars Naturally Crystallised or Soft Set honey.
- 243. One jar of liquid honey judged solely on taste, aroma and viscosity, to be shown in a transparent container.

More details are at <http://www.honeyshow.co.uk/competitive-classes.php>. We will assist members by taking entries on their behalf and our chair Richard (chair@lbka.org.uk) will act as a collection point. Please ensure that your entries conform to the regulations, are properly labelled and their entry paid for.

Selling honey?

We often get queries about where to buy local honey. Aidan maintains a list of members with honey to sell, which he sends out to anyone who asks. They'll be able to contact you directly. **If you'd like to be included on this list, please send apiary location (plus first part of postcode), name, contact numbers/emails and sizes/prices to services@lbka.org.uk.** We'll put the list on our website (<http://lbka.org.uk/honey.html>) and in the newsletter every month (page21).

Beekeepers of the future

Ian Homer from BBKA is asking for help to find the beekeepers of the future – see the flyer on page 4.

Bulk honey to sell?

Do you have any honey or honeycomb to sell? LBKA member Laura Jean is looking for local honey to use over her bee-friendly not-for-profit pop-up dining events. Please get in touch: laurajean@beekindanddine.co.uk or 07590 831666.

And finally... don't be fooled by hornet mimics!

Sally Haywill sent in the picture of a Sun Fly (*Voucella Zonaria*) in page 5 which she found outside one of her hives (see page 9) pretending to be a hornet. Some



Are YOU somebody who is qualified to represent England at IMYB 2016?

If not, do YOU know somebody who is qualified?

This could be a once in a lifetime opportunity – imagine the interesting conversation that could follow when you turn up for a job interview and the interviewer asks you to talk about the time you represented England! Without exception, all of our team members over the last six years have found it to be a stimulating and thoroughly enjoyable event.

Although the date and location of IMYB 2016 are yet to be confirmed we will soon be holding selection meetings to find the team to represent England. There are just two qualifications required – one is that team members should be aged between 12 and 15 on January 31st 2016 and the other is that they hold the BBKA Basic Assessment. We welcome applicants from all areas and, if we have sufficient applicants, we will try to hold selection meetings at Regional locations. Contact me if you want to know more.



The English Team receiving their medals and certificates at the 2015 event in Slovakia



Young Beekeepers are our future

Tell us about beekeeping clubs in schools – we may not be aware of them

Ask your association to contact local schools to set up clubs ready for next year

Make schools aware that bees are not dangerous – they are our lifeline!

Ask your link Trustee to help you – they may be able to visit your local school

Look, beekeeping is **FUN**

Ian Homer

BBKA Trustee and IMYB coordinator for the BBKA

ian.homer@bbka.org.uk

October 2015



A Sun Fly (*Voucella Zonaria*) pretending to be a hornet.

people may mistake this hornet mimic for a hornet, and kill her. But Sun Flies predate wasps, and, given the really aggressive way the wasps are dive bombing bees entering and exiting the hive, she rather welcomes this pretty Sun Fly. Her plea is that we take a good look at 'hornets' before we kill them!

Old announcements from September

Check previous newsletters at <http://lbka.org.uk/newsletters.html> or contact services@lbka.org.uk for more details.

Stepney City Farm: Stepney City Farm are keen to stock members' honey in their farm shop. Contact info@stepneycityfarm.org for more information.

A Clapham delicatessen: A Clapham delicatessen would like to sell local honey – please contact Jon Harris jon1harris@hotmail.com for details and arrangements.

Old announcements from August

Young beekeepers. If you're interested in running events for young beekeepers Ian (ian.homer@bbka.org.uk) from BBKA would like to hear from you.

Pearly Queen Honey is a Beekeeping Co-operative interested in buying honey from members – contact meetal_patel@hotmail.com.

Old announcements from July

Wax for artist: East London based artist, Claire, is looking for beeswax for her paintings – hamillclaire@yahoo.co.uk.

Wax for cosmetics: Gabby is looking for 570g–1.5kg of clean wax for making cosmetics and is offering cosmetics, a guided tour and medicinal plant leaves in return! gabrielle.boraston@groundwork.org.uk.

Craft bakery wants honey: A recently opened bakery near Half Moon Lane between Dulwich and Herne Hill is looking for London honey that's as local as possible. Call Stefan on 0770 100 9145 for more details.

Old announcements from June

Can you recommend online beekeeping resources and suppliers? We want to expand these parts of the website. Please email suggestions to Aidan on services@lbka.org.uk.

Old announcements from May

Do you have old honey in bulk? Emily Abbott (07971 453330 or emilyabbott@virginmedia.com) will buy it off you!

Do you have any announcements?

If you've any announcements for the next issue of LBKA News, please send them to Aidan at services@lbka.org.uk.

September's Monthly Meeting

What happened at last month's meeting.

Howard Nichols
education@lbka.org.uk

Attendance at the meeting was about 20, fewer than usual which may have been due to the anticipated congestion warnings in central London.

The subject was heat treatment and storage temperatures of honey. We also had refractometers so that members could measure the water content of their own honey to ensure it was legal.

Attendees at the meeting ranged from new beekeepers who had only just had their first honey harvest to older, more established beekeepers who had entered exhibits in the National Honey Show. We concentrated our discussion and sharing of experience on the handling and storage of honey over the coming months.

It was explained that the Honey regulations make no reference to temperatures for handling honey. These are found in "Guide to Honey and Bees" by Ted Hooper and also research undertaken and published by Eva Crane. The only reference to the Honey Regulations was that new legislation had been passed in June 2015 and we were awaiting clarification from the BBKA later this year as to how these will affect beekeepers. The BBKA leaflet L010 has now been withdrawn. A brief summary of the meeting contents is as follows:

- Honey is a super saturated solution and so will naturally crystallise. When crystallised it will continue to harden unless subsequently treated.
- Standard method of treating honey is to rewarm in a warming cabinet then to seed with a smooth setting crystal. This was also covered by Powerpoint slides.
- Method of rewarming and stirring, with and without seeding.
- Sucrose, glucose and fructose matters. Howard had brought along a jar of Tristram's honey which was over 2 years old but still not fully crystallised. General opinion was that this had been well strained to remove particles and that it probably had a higher than average fructose content.
- Reasons for "frosting" of honey.
- Best temperatures for extracting, handling, crystallising and subsequent storage of honey and the reasons why.

It is hoped we will be able to have a practical demonstration of seeding honey at a monthly meeting next year.

Many members had brought along samples of their honey and the rest of the meeting was spent sampling these and checking the water contents. All honeys were found to be well under the legal limit for sale. It was also surprising that the tastes varied so considerably, even from apiaries close together.

To any new members who have not been to our Sunday monthly meetings please do come along and give it a try. You will find a friendly atmosphere and informative and passionate discussion about many beekeeping aspects. If you have not been before please introduce yourself to a committee member so that we know you are new. The monthly meetings are all included within your membership and are free to all. Even the tea, coffee and cake are free! The topic of discussion is only one element of the meeting. It is also an informal and sociable event where members meet with each other to discuss bees and beekeeping and secure support with managing their colonies.

The Committee tries its best to reflect members' wishes

and aspirations on beekeeping matters. If you would like a particular beekeeping subject to be the topic for discussion at a monthly meeting please ask a committee member.

A taste of Beekeeping

We ran a taster course at the end of September. Colin attended and kindly offered to give us his perspective on the session.

Colin Hills
Course attendee

Care for the environment and means to produce our food has obviously touched a note for the 29 attendees of the LBKA introductory bee course. It was held on a conveniently sunny day in the Rectory Hall of St Paul's Church, Clapham. I presume that others like me had seen the advert on Facebook in the Bee Group section proving that Social Media does have many positive uses apart from videos of ditsy animal tricks and the innumerable selfies!

I have long had an interest in the amazing life of bees and my desire when I retired was to fulfil that interest by keeping a hive. My wife and I live in Stuttgart, Germany and now that I have retired we will be moving to Spain in December. We will be looking for a property with a large garden area for my bees amongst the other things I'm planning. There is plenty of space in that vast land so I do not expect a problem.

On the course we learned that starting with one hive could expand quite dramatically to 60! I have yet to tell my wife this little snippet! She won't be reading this so let's keep that little secret to ourselves!

Richard Glassborow (chair) introduced the lecture with additional support from Howard Nichols (education). I think we were all envious of the experience and knowledge from these two members as we learnt of the history of bees and man's position in their world. Yes, we are late starters in the general scheme of world history where bees' beginnings started 35 million years earlier. The video presentation was an excellent tool in presenting and supporting the lecture.

It was fascinating to learn about the increasing number of hives in the London urban region and on rooftops and also the problem of the decreasing green spaces and gardens. Parking spaces are prime and so many gardens have been given over to hard standing for cars. This aspect means the bees' food sources are decreasing.



The most exciting part of the afternoon, which we were all waiting for, was when we all donned bee protection smocks with hoods! These were the first steps towards feeling like the real thing, proudly taking selfies and photos of one another! We were split into two groups and big Alan led our group. I suppose the neighbours are used to seeing beekeepers in the area but we felt like we were aliens peering gingerly through our gauze masks as we stumbled along!

I hadn't realised that the garden allotments at the back of the houses were also the province of bee hives and in fact where Alan kept his hives. It was a very satisfactory solution where the bees had the freedom to buzz around gathering pollen and nectar to their heart's content while helping the gardener with the propagation of the plant life.

Due to members' numbers we were again split into two groups taking turns to squeeze into the enclosure where the hives were installed and for a close up view of the hive construction with the bees at work.

In the balmy, late afternoon sunshine, the bees were rudely disturbed by our intrusion, helped by a little smoke while Alan dismantled the hive describing the various processes and parts. We eventually discovered the Queen moving around her domain with her attendants climbing over each other. It was absolutely fascinating to see these hundreds of bees all busy working the hive.

The afternoon finished back at the rectory hall with a closing statement and question and answer session. The question of the FlowHive was brought up but since



A log hive

it was so new it was felt the jury was still out on its regular use: https://www.youtube.com/watch?v=0_pj4cz2VJM.

Other questions from the floor; about how should we treat and protect the hives in extreme hot and wet weather, were dealt deftly by Howard, who was happy to explain that the bees have been dealing with these problems for 35 million years! So the message is, don't get warm and fuzzy the bees can take care of themselves!

Thanks go to the following LBKA members who made the afternoon so successful. Julie Bourguignon provided the welcoming refreshment of coffee, tea and biscuits and some of us experimented with the addition of bee pollen grains rather than sugar in our coffee! Nice touch Julie! Thanks also to Alan Bezzant, Tsieske van den Broek, Steve Newins, and of course Richard Glassborow and Howard Nichols.

Unexpected Encounter

Have you seen anything interesting or unusual? Write a paragraph about it for the newsletter! Esben did! It doesn't have to be long – see his brief notes on this unexpected encounter whilst on holiday in Indonesia.

Esben Hesketh
LBKA member

During my recent holiday to Indonesia, I visited the Agung Rai Museum of Art in Ubud (South West Bali). The museum has extensive gardens and while walking around I spotted an unusual bee hive. The hive was made of a hollowed out tree trunk with half a coconut sealing each end. A small hole was drilled in one of the coconut ends to provide an entrance to the hive. After getting home I did a little research and discovered that there is a hive type called a 'log hive' which closely resembles the hive I saw in Bali. Here are some of the characteristics of this hive type:



As I left, I made sure I gave the bees my very best LBKA wishes.

Honey analysis in N16

Sally Haywill
LBKA member

Sally has also found out something interesting and has written a short piece about it. Has anyone else had their honey analysed? If so, do tell!

This year I finally got round to having my honey analysed, and was more than a little surprised at the result. I asked for it to be tested for pollen, and of the heavy metals, Lead (wondering if the local legacy of Victorian building and industry might have left at least his in the soil, and if this was taken up). There are a great many other things the honey could be tested for, but then it gets prohibitively expensive.

My sample was tested by Minerva Scientific, and in total the analysis cost £150.

My hive is situated in the beautiful garden of the London Wildlife Trust, at Woodberry Wetlands (formerly East Reservoir) in North West Hackney.

To my surprise the biggest constituent of the pollen, 44%, was from **Tree of Heaven**. I could only think of one smallish tree locally, about half a mile away. But then I looked at the trees near the hive site again, and realised that what I had puzzled over for many years, and finally concluded must be Ash, was in fact two massive splendid specimens of Tree of Heaven, not more than 100 metres from the hive.

After Tree of Heaven came Bramble, 20%, Lime,

Positives:

- They are inexpensive to make, can be produced locally and require little knowledge of carpentry.
- Produce large quantities of wax.
- When occupied, these hives are very hard to steal due to many cracks and openings that bees utilize to protect their colony.

Negatives:

- Hive inspections are very difficult.
- Due to large gaps and cracks, log hives allow more pests (large and small hive beetles, wax moths) into the hive body.
- All the comb is often removed during harvest thus losing the hard work the bees have put into producing the honey and wax.



Woodberry Wetlands



Tree of Heaven (*Ailanthus Altissima*) leaves



Tree of Heaven seeds

10%, closely followed by **Buddleia**, 9%, **Privet**, 6%, **Pyrus/Sorbus**, 3%, **Nettle**, 2%, **Poaceae (grasses?)** 2%, **Amelanchier**, 2%, **Meadowsweet**, 1% and then pollen in proportions less than 1%: **Aesculus hippocastanum**, **Papaver**, **Plantago** and **Prunus**, **Eucalyptus**.

I had to ask David Hoyland at the lab to explain the Lead result to me, and this too was an eye opener. Apparently there is a new legal limit to the amount of Lead in Honey, which is 100 parts per billion. The result of my test showed my honey is 20% of the legal limit, so it is there (albeit – thankfully – in very small quantities), and I would guess is also there in any urban honey. I wonder what else is there in our golden liquid that we are unaware of?

The results did confirm my hunch that an urban honey bees' forage could largely consist of forage from trees and shrubs, as well as the wonderfully rampant bramble (that my tidy neighbour calls 'a forest of weeds'!)

Harvest Stomp

Mark Patterson
services@lbka.org.uk

On Saturday, 16th September, LBKA members John Mead and Julie Bourgoignon join committee members Mark and Aidan to man an informative stall at the Harvest stomp, Queen Elizabeth Olympic Park. The harvest stomp is a new yearly harvest festival celebrating London's thriving local food producers, and community gardening groups.

On the stand we sold members' honeys, LBKA pollinator mix flower seeds and BBKA pocket guides. As usual we had an observation hive, model hive and other beekeeping props. New to the stand was a laptop with digital microscope attached so that people could look at bees up close under 400x magnification. This proved



At Queen Elizabeth Olympic Park





Beekeeper scarecrow



Buff-tailed bumble bee queen feeding from our display flowers

very popular and the 4 of us were kept very busy with a stream of punters from 11am to 6pm. The event was not due to open until mid day. But no sooner had we set up the stall, that the first passers by began to drift our way to investigate what was on offer. During the course of the day around 3500 people attended the event which culminated in a giant salad toss. There was also live music from the London vegetable orchestra and numerous live cooking demonstrations.

All involved had a thoroughly enjoyable time and I think this is an event to add to our schedule for future years.

One of the highlights of the day was a very large queen buff tailed bumble bee which visited the stand every 50

minutes like clockwork to nectar on a *caryopteris* plant decorating the display. She looked very confused at the end of the day when she returned to find the plant had been moved!

October in the Apiary

Where we should be with our colonies at this time of year.

Howard Nichols
education@lbka.org.uk

Feeding syrup to the bees should have been completed by the end of September as the colony will now find it difficult to process and cap the syrup due to the colder temperature. If left uncapped then there is the risk of fermentation leading to dysentery over the winter months. A colony should go into winter with at least 15kg (35lb) of stores if possible. This will avoid the possibility of the bees dying of starvation in a cold spring. The last colony inspection of the year needs to be made and the quantity of stores detailed in the colony records. A full brood frame can hold up to 5lb of honey and a super frame up to 3lb.

The bees will now start to cluster as temperatures fall. Clustering starts at about 18° and the cluster becomes smaller and more compact as temperatures continue to fall. They form a complete cluster at 13°C. Other than this the colony will continue to operate as usual but on a much smaller scale. The queen will still be laying a few eggs, nurse bees nurturing a small amount of brood and bees should still be flying in the day throughout October. Bees should start to forage on Ivy, which is the last flowering plant of the year. This leaves the beekeeper to make final preparations for winter. The objective is to put the bees in the best position to deal with winter by trying to do small things to tip the scales in their favour.

Check that hives are secure, straight and stable. If using a wooden floor then the colony should be slightly tilted slightly forward. Bees have evolved over millions of years to deal with cold temperatures and do this with relative ease. They cannot deal with damp and condensation. During winter they need to uncap and metabolise honey to keep warm. As a result of this, water vapour is produced. If the hive is not adequately ventilated then dampness will build up leading to fungi growth. It is essential that the hive interior remains dry throughout the winter. This is another advantage of using an open mesh floor.

Mouseguards. Once the night frosts commence then

mice will look for a dark, warm place to hibernate. The smell and disturbance will upset the bees and, in more extreme instances, the colony can die out. Use of a mouseguard is extremely effective but there must be no way the mice can bypass it.

Gardening measures. Check there are no branches grown up over summer and now overhanging the hive. If so then prune to remove. Also check that grass and weeds have not grown up around the hive and these will both reduce ventilation and promote damp. A quick trim with a strimmer or garden shears should be sufficient for the winter.

Other jobs. Make sure that spare brood and super boxes are cleaned and put away in a cold place for the winter to deter wax moth. Placing combs in a deep freeze for 24 hours if possible kills all 4 stages of wax-moth. The bees put a lot of work and resources into making the comb. The beekeeper, as custodian over the winter months, has a duty of care to look after this valuable resource until returned to its rightful owners in the spring! Other equipment such as queen excluders, crownboards, entrance blocks, etc should also be cleaned and stored the same way.

Finally, October is the month for the National Honey Show. This is the 84th year of this event and will be held at St George's College, Weybridge Road, Addlestone, Surrey KT15 2GS at the end of the month. If you have not been before then team up with 2 or 3 others and visit as a group.

October in the Forage Patch

Mark's regular update on what is in flower that bees like.

Mark Patterson
forage@lbka.org.uk

October signals the end of the active foraging season for our bees. By the end of the month our colonies must ensure they have sufficient stores of honey and pollen to last them through until spring. Pollen becomes available again when the crocus and snow drops bloom but the weather is often too cool for the bees to fly to take advantage of it. Nectar is an even longer wait. It's usually April when the first substantial nectar sources begin to flow so October really is a "make-or-break" month for our bees if they still need to pack away winter stores.

This year the **ivy** flow appears to be good and if the current warm daytime temperatures and calm weather



Autumn crocus



Golden rod



Ivy blooms



Sedum Autumn joy

persist the bees may well find sufficient forage to provision themselves. Many beekeepers this season though are having to feed heavily with 2:1 syrup.

Apart from ivy substantial blooms of any particular plant are becoming rare this month. In gardens **Dahlias**, **Echinacea**, **Rudbeckia** and **Cosmos** persist but they will soon begin to keel over as the first frosts hit.

Winter flowering shrubs like **Viburnum tinus** are however starting to bloom and will peak at around New Year. These offer the bees pollen and sometimes nectar when winter days are mild enough for them to fly.

In about a month's time we should see the first **Mahonias** begin to bloom. These are frequented by honey and buff tailed bumble bees on mild winter days.

Jobs to do in the garden this month include propagating semi ripe cuttings from your favourite flowering shrubs. Lavender, rosemary, hebe, flowering currants are all easy to propagate in this way. Push 6" cuttings into gritty compost and keep cool and moist over winter.

If you're planting bulbs for bees, October is the best time to do this.

As leaves start to drop from trees, collect and bag to make leaf mould to mulch plants with next year. Mulching helps prevent plants drying out in dry weather and helps to keep them flowering and your bees well fed.

As perennials begin to die back you may want to begin clearing the old stems. Some plants benefit from having

their core exposed to the cold over the winter whilst others benefit from the insulating properties of their dead stems and leaves.

LBKA as a Charity

We've reprinted Tristram's article about LBKA becoming a charity. This question will be put to members in a vote at the AGM in November.

Tristram Sutton
mentoring@lbka.org.uk

Following approval in principle for the LBKA to become a charity at last year's AGM we have been investigating the details and our progress is summarised here. **We provide a link to our draft application documents below and ask all members to have a look and provide feedback to Tristram**, particularly as our constitution was recently amended and will need to be amended again.

Approval

At the next AGM we intend to seek LBKA members' approval to our making an application to register the LBKA as a charity. Based on the experience of other people who have applied to register charities we can expect the Charity Commission to require us to amend details of our application so LBKA members' approval will allow the LBKA Committee to discuss and agree these details with the Charity Commission on behalf of its members as part of the registration process.

Type of Charity

Having looked at the different types of charity it seems that the most appropriate type for the LBKA would be the Charitable Incorporated Organisation (CIO). CIOs are incorporated entities which means that they can enter contracts such as rental agreements without their trustees having to do so on their behalf, yet are not required to register as companies and so would not have to report to Companies House in addition to having to report to the Charity Commission.

Changes

Given that the LBKA's objects are already charitable (ie and we expect that they will be allowed to remain unchanged by the Charity Commission), the main changes to the LBKA's Constitution would be: to introduce a board of trustees (i.e. instead of a committee) and to set out what would happen in circumstances not anticipated by the current LBKA constitution. The Charity

Commission provides applicants with a model constitution. We have marked up this model constitution to incorporate provisions from the current LBKA constitution. Although the charity commission can be expected to require some amendment, the draft proposed constitution will be made available for LBKA members to review.

We will propose that the LBKA Committee approved at the next AGM will become the first Trustees of the LBKA CIO.

Timing

Once the proposal for the LBKA to register as a charity is approved by its members, say at this year's AGM in November, we will then seek Charity Commission approval which we would expect to obtain by early 2016.

Information

Working papers written as part of this exercise (including the briefing document approved by LBKA Members at the last AGM and a draft constitution for the LBKA CIO) are available at http://lbka.org.uk/lbkaCharityDocs_draft-07-2015.zip

Questions, comments and suggestions are welcomed – please contact Tristram on mentoring@lbka.org.uk. Please note that these are draft documents which we hope you can help us improve.

The Bulgarian Beekeeper

Vesko continues his month-by-month series writing about his beekeeping back in his native Bulgaria.

Vesko Starchikov
LBKA member

In October, the temperature decreases significantly, with normal average monthly temperatures in high mountain areas between 2°C to 6°C. Temperature will dip below freezing all over the country from -2°C to -15°C in the high mountains. Rainfall increases considerably and winds in are stronger.

Queens stop laying. The last remaining brood hatches. Bees prepare the nest for winter by moving stores to cells vacated by the recently hatched brood and form their winter cluster.

In October, bees go into a dormant state because it is



Woodpeckers are also dangerous for bees in winter - they make holes in hives and eat the bees that come out.



This is the place where the bees drink fresh water.



This is Kalofer, my hometown.



The Grey Bear is very dangerous to bees. It can destroy the apiary.

cold and they cannot find sources of nectar and pollen. October is typically a transitional month and bees move from active to passive life. In October, sharp frosts often occur and bees form a cluster not only at night, but for a longer periods of time. I narrow the colony entrances and reduce the hive by removing unnecessary frames and placing them behind the dummy board. On warm winter days, bees can carry honey from these to the nest. I use the rest for next spring's feeding.

I provide a minimum of 8-10kg of honey for the colony. The honey should be to be high quality and capped. I distribute honey stocks properly in the hive, with frames located at the edges completely filled with honey, these in the middle are two-thirds filled with honey and one-third filled with empty cells. I also straighten entrances of the hives and apply mouse protectors.

I check and sort the frames taken from colonies. I will reuse some next year and melt the rest down. Until the end of October I have to protect all hives from wind and animals during the winter period.

Musings of a Beekeeper: The Price of Honey

Simon's musing turn to the price of honey.

Simon Wilks
LBKA member

At this time of year, on the darkening cusp of autumn, beekeepers tend to ponder what they have achieved during the year, totting up the benefits that nature has so generously provided and wondering what they'll be able to get for them.

Pricing is a a thorny issue. No beekeeper wants to think of themselves quite as mercenary as the next, but neither do they want to undercut their neighbours. We all want to charge a fair price. And that, or so we've been told by the captains of the retail economy, is whatever the market will bear.

There are, however, markets and markets and it's difficult to work out what a fair price is. At the bottom end are the 'farm gate' sales, direct to individuals who may well know the state of your kitchen, artisanship and expertise, and who won't be deceived by a fancy label suggestive of rustic industry. At the top are the Sunday markets, where the well-heeled happily totter from stall to stall, spraying cash like dogs at lampposts, lavishly rewarding anyone with the gall to wear a smock.

And thus a pound of London honey, locally fetched and harvested, can be had in this fair metropolis, for anywhere between £4 and £30, depending on what size the jars are and where it's being sold. That's a wide range for what is, in essence, all the same stuff, and probably unrivalled in terms of commodities. You might find similar variance in the suburban staples of wine and cheese, but with those there's usually some difference in taste, as well as provenance, that might conceivably justify the range. For honey, however, there is no obvious relationship between the product and its price.

Perhaps, I thought, that's always been the case. So I went looking.

Sadly, nobody seems to have kept much of a record of honey prices in London. The surviving ledgers of grand households rarely list honey in their grocery books, presumably because they kept their own bees, and advertisements rarely list the prices of commodities. I wondered if Kimpton's, the venerable honey trading company whose Managing Director used to give us entertaining talks, could help. But sadly, they are no more. Unlike the Old Bailey, which does have records online [1].

Between 1689 and 1847 there were 21 cases involving the theft of honey for which both quantity and value are listed. The largest haul was acquired by Robert Wheelhouse in 1818, who managed, with some assistance, to stagger off with 53 lbs of honey (plus 250 lbs of butter, 26 hams and four casks) from a grocer's in Prescott Street. In those days 53 lbs of honey was worth £2, or about ninepence a pound, equivalent (in cost-of-living terms¹) to around £2.20 per pound in today's money. It was an audaciously convenient raid from his house in the next street, but though he seems to have taken advantage of the short, dark alley that now separates the Royal College of Physicians from a curry house, it wasn't dark or short enough. Better prices could be had, it seems. John Arnold, in 1830 stole a hive from a Henry Catling. The hive was valued at 15s (which was very steep for the time) and 10lb of honey in it at 15s also. That's about £5.83 per pound in today's money, and double the average for the time.

The price of the hive will have been higher than usual on account of it having the bees in it. When Richard Norris was done, in 1807, for filching a couple of hives from Joseph Weedon, the victim told the court "we sell them at a shilling a pound, the bees and hives altogether". In that case, the court valued the hives at £3 the pair, nearly £100 each in today's money.

Without the bees, even fancy hives weren't worth much, as John Brockbank found when he had two hives stolen from Enfield. "One of the hives", he told the court, "was made of a China tea-chest, with glass doors of our own putting in, that we might see them at work". Despite that added value, they were given at 4s the pair (£12.48 today). The other hive, however, was just a "common straw hive", and those weren't worth more than a shilling or two - £4 at most in today's money.

In the case of Richard Morton, who I mentioned earlier, the two hives he stole in 1815 were worth 3 shillings the pair, which seems to be the average for the time. He also stole a saucer, which sheds a little light on the mechanics of the thievery. He claimed, on oath, that the saucer was used for feeding sugar to the bees, but the Bow-Street patrol, which had visited his garden, were sure the bees had been 'stifled with brimstone' and, indeed, found some brimstone on Morton's person. I don't know what Morton was like, as a person, but the 10lb of honey in the hives were valued at a whole £1 (£5.89 per lb today), which makes it the most expensive honey to be stolen in the history of the Old Bailey.

If Morton had followed the example of Harrow's Thomas Hedges, he might have done better. Hedges was accused of stuffing hives he'd stolen above his kitchen ceiling. When questioned, he said the bees had been destroyed by mice. Even though his victim, a John Fauch, said he could identify one hive by a chalk-line

¹Today's' prices are got by converting old prices (in pounds, shillings and old pence) to decimal and then dividing by the cost of living index from [2].

on it, the jury bought the mice story and Hedges went free.

Some thieves weren't so brutal as to kill the bees or, at least, understood their value. John Arnold, when caught with the hives he'd stolen by a constable in Kilburn, had it wrapped in a sack with the bees alive within. Compassionate or otherwise, he still ended up, like Morton, sentenced to 7 years exile in Australia. Carelessness was, sadly, common. When John Blythe and George Wilson pinched two hives (value 4s) from John Skinner, and put them in Thomas Blythe's garden, they failed to take a basic precaution. When Skinner pitched up with Officer Camp the following evening, he found his hives in one of the two bee-houses, ten or twelve yards from the house, and instantly "knew them by the sticks I had put for them to swarm on", which work got both Blythes and Wilson six months each in prison.

The big money back then wasn't in bees or honey or even hives. It was in wax. In the shady days of the late eighteenth century, when it was possible for piratical outfits to blossom into monopolistic, exploitative, tax-dodging multinationals with fingers in every part of government, the East India Company was, among many other things, a large trader in beeswax. In 1791 one of their employees, a William Abbot, tried to develop a sideline, calculating that the Company wouldn't miss any wax if it disappeared before it had been weighed and stamped. So he lowered a sack of wax from the garret of the warehouse to the ground, failing to realise that this might be noticed. Jethro Shipley noticed exactly that and, being a responsible employee, snitched to William Isles, a valiant clerk of the Company, who trotted up the stairs to the attic, found Mr Abbot hiding on top of a beam and got him down by hitting his legs with a stick. The prisoner's defence was that he thought the wax was cheese and, in any case, had been paid by a man in a smock to take it to Bishopsgate. Which tells us something of the mind of William Abbot, if nothing about men in smocks.

Happily for Abbott, the wholesale price of beeswax was fairly low, and the 114 lbs he'd tried to pinch was valued at only £10 (about £112 today), a price that hadn't been beaten in the Old Bailey since 1728, the average being nearer a shilling (about £10 today) a pound. Abbott still got a public whipping, but that was presumably better than prison or transportation.

The price of beeswax varied more than almost anything. William and George Field, merchants, who had just 8 lbs stolen in 1797, reckoned it was worth £6 - about £80 per pound in today's money, suggesting the Fields weren't strangers to the mark-up. In 1728, in contrast, the 7 lbs of beeswax stolen by James Picket was only worth 10d (about 85p per lb today). Picket got transported for that but, as was the tradition at that time, only to America.

Fun though this digressing might be, it is all beside the point. My aim, after all, was to work out a fair price for

things. So instead of gawping at criminality, I should be putting all this data together, working out the price per pound (or hive) and adjusting for changes in the cost of living. If I do that, I get this:

	Honey (/lb)	Wax (/lb)	Hives (each)
Average	£3.42	£13.09	£22.33
Median	£2.97	£9.52	£6.87

The median price is, more or less, what most of it sold for - the supermarket price if you like - and, at least for honey, that's not far off the mark. The average price will always be higher than the median, same as average salaries are higher than what most people earn. That's because the floor is zero, and the ceiling is limited only by the rapacity of mercantile imaginations.

Some will, no doubt, point out that there's not much evidence to go on (67 cases in all) that they cover a span of over 150 years (1689 - 1847), and they weren't, in any sense of the word, prices actually paid. But there's not much I can do about historical bee-related crime (though plenty are trying to redress the balance now). And, perhaps surprisingly, the cost of living didn't really change much in all that time. It went up a bit, now and again, but it sometimes went down a bit as well. Gregory Clark, an economic historian at the University of California at Davis, has spent about a decade working through the economic history of the past seven centuries and, in a picture, this is what he finds [2]:



However reasonable my calculations, it doesn't really help. In short, all I've found is that there isn't a fair price for anything, a conclusion that leaves me dissatisfied. But perhaps that's just as it should be. At least it might soothe a few consciences.

[1] <http://www.oldbaileyonline.org>

[2] Gregory Clark (2011) : Average Earnings and Retail Prices, UK, 1209-2010

September's Facebook (In)digest(ion)

This month, we're bringing you what happened on our Facebook sister site – LBKA-forum – our members-only Facebook page.

Laura Jean Sargent
LBKA member

Small spillage

September kicked off with a five-kilo honey spillage in Paul's kitchen! We imagine he's still discovering remnant of this sticky disaster a whole month on.

Events

Mark calls out for help and donations from fellow LBKA members, as he prepare the LBKA's exhibit for the National Honey Show. Hoping to impress, the display has to incorporate at least 16lb of honey and will represent London's beekeepers.

Mark also called for volunteers to help man a stand at The Harvest Stomp in Queen Elizabeth Olympic Park. The stall got plenty of interest, not surprisingly given the excellent props on hand; a camera/microscope, bee specimens, observation hives, honey for sale and information on bees and pollinators.

Under the microscope

Sally Haywill shared the findings from the pollen and lead tests that she carried out on her honey this year. She was surprised to find that the results indicated that the trees she thought were Ash were actually Trees of Heaven and the findings supported the notion that urban honeybees glean a lot of their diet from tree sources (see page 9).

London Honey Show

October's monthly meet will be located in the Lancaster London Hotel, on the same day as the London Honey Show so, after the meeting, we can attend the show.

Oxalic for sale?

Karen reported a big varroa drop thanks to their their Apiguard treatment this year and asks if Oxalic will be for sale at the November meeting. Aidan confirms that Oxalic should hopefully be available at the November meeting.

Adventures in Beeland: The Bees' Knees

Emily's regular guest article from her excellent blog: <http://adventuresinbeeland.com/>. This month, reports on a talk by Bumblebee expert Dave Goulson.

I went to see bumble bee expert Dave Goulson speak recently at a London Zoo "lates" talk. Security guards escorted the audience through the darkening zoo to the BUGS (Biodiversity Underpinning Global Survival) House, giving us glimpses of graceful pink flamingoes on the way.

With half an hour before the event began, we were able to walk round BUGS. It celebrates biodiversity rather than just containing insects, so I could see tunnelling naked mole rats, waving jellyfish and enormous piranhas. But it was at the honey bees that I had a chance encounter with Dave.

There was a flat two-sided observation hive protruding from the wall. I think it had about three or four vertically arranged combs which I could see both sides of. I was spending some time watching them because (a) they're bees and (b) they looked a bit unhealthy. The combs were very dark and large patches of brood had not hatched out – you could see the heads of the larvae but they were clearly dead. Perhaps chilled brood or bald brood.

"They don't look too happy, do they?" Dave said, and we had a short conversation about how bees in observation hives never seem to do that well as the set-up is quite unnatural, but they are a great educational tool. Then he heard his name being called so went to see who needed him. I carried on round the exhibition until I reached the new free-range 'In With The Spiders' installation, which it turned out Dave was being given a tour of.

In this new room of spiders there is no barrier between you and the spiders. Huge tropical spiders hang high up above in trees, watchfully looking down at their human prey, which they could pounce on and devour at any moment. No... in reality the keeper said the spiders hardly ever move, unless she dangles a tasty fat mealworm beneath them. However the spiders have already been embroiled in controversy, as a woman has claimed she was bitten on the hip and needed hospital treatment after going through their enclosure.

Onto the talk... I know a number of people following this blog are bumblebee fans and have read Dave's two books, **A Sting in the Tale** and **A Buzz in the Meadow**. Dave has been studying bumbles for about 20 years and is on a mission to educate the public about the diversity of bees out there. To many people, bees means honey bees, but in reality we have one species of honey bee in the UK, around 26 bumblebees and a whopping 220-ish species of solitary bees. We just don't notice the solitary bees!

Dave Goulson books

Worldwide, there are around 250 known species of bumbles. They are large, hairy and mostly found in cold regions. They're also warm blooded – an exception to most insects, which are usually cold blooded. The highest density of species – 60 – is found in the east-



The pretty front covers of Dave's books.



Map of bumble bee distribution.

ern Himalayas, where bumbles are believed to have first originated. One species, *Bombus polaris*, even lives in the Arctic circle. Bees in general are of course descendants of wasps. Wasps first became bees (which are basically wasps turned plant-eating vegetarians) back in the time of the dinosaurs.

In the spring bumblebee queens set up new nests after hibernating over winter. Being able to flap their wings 200 times a second produces lots of heat, enabling queens to fly in February/March when temperatures are just above freezing. The queen will stock her nest with a ball of pollen from the first spring flowers, then lay eggs and incubate them like a bird, shivering her flight muscles to generate heat. She can only survive one reproductive year, so will never leave her nest again. The new queens she produces will mate only once, then go into hibernation from as early as June.

Being warm blooded means bumbles have high energy requirements – they need a LOT of flowers, in a world where humans are reducing flowers. Some scientists have estimated that if you were a man-sized bumble bee (what a fantastic creature that would be), you'd

burn the energy provided by a Mars Bar in 30 seconds of flight – whereas that takes a human runner an hour. If bumbles can't find enough nectar, they sometimes struggle to generate enough heat to take off – then they're in trouble. Don't do what Dave did as a child and gently cook them on a hob to warm them up!

Causes of decline

Dave says there is a simple answer – we've lost most of the flower-rich grasslands we used to have. We lost 97% of these during the twentieth century, as farmers switched to grass silage production for their animals rather than hay meadows. Silage is usually sown with one or two species of grass and lots of fertilisers. Fine for cows but rubbish for bees.

The soil in our natural old hay meadows is really low in nitrogen – so grass can't grow – the meadows were full of beautiful flowers with their own source of nitrogen. Peas, vetches, clovers, legumes. These flowers put lots of protein in their pollen. Chucking fertiliser on a field ruins the balance, so that grass starts up and smothers the flowers.

Diseases

Wild bees are now exposed to many new diseases and parasites. Diseases are spread by the movement of honey bees and commercially farmed bumblebees. Farmers used to employ people to pollinate tomatoes, using vibrating wands. But that changed when a Dutch man figured out how to breed them for commercial purposes. Every tomato you've ever eaten since about 1988 was most probably pollinated by a bumble bee.

Trouble was, no-one was checking that the nests provided to farmers for their growing tunnels were clean. It turns out that the majority of nests farmers buy in have one or more parasites. Escapees from the commercial nests then spread these parasites to the wild populations. In Chile European bumbles were deliberately released to help with pollination, but (in an echo of what happened when European humans first arrived in South America) their diseases are wiping out Chilean bumbles.

Pesticides

Despite the two year EU moratorium on using neonicotinoids, Dave said their use actually increased in 2014. DDT has a deserved reputation as a wildlife killing bad-die pesticide. Well, here's a comparison of the LD50 (dosage which kills 50% of a test population) in honey bees for the neonicotinoid insecticide Imidaclopid and DDT:

Imidaclopid 4 ng/bee
DDT 27,000 ng/bee



Bees are warm-blooded – they need lots of flowers!



Orchards being pollinated by hand in China, after pesticides destroyed native pollinators.

Yep, it actually takes a much lower dosage of Imidaclopid to kill bees. Imidaclopid is one of the most widely used insecticides in the world.

How we can help

The great news is, we can all do plenty to help. At the top end, if you happen to own a meadow or farm, try to restore/recreate a flower-rich meadow.

But you don't have to have land to help! You can also:

- **Raise awareness.** Tell people there are lots of species of bee, they're in trouble and need our help.
- **Engage children.** Most love bugs as young children but want to squash them by the time they're teenagers. Stop them growing out of the loving bugs phase!
- **Citizen science.** A project called the Buzz Club – <http://thebuzzclub.uk> just launched. Dave said this is hopefully a long-term citizen science project



Vipers Bugloss at Kew Gardens

which aims to gather useful data on pollinators. The data will be collected by volunteers and analysed by University of Sussex scientists.

- **Bumblebee Conservation Trust bee walks.** Help the Trust (which Dave founded) by doing a regular walk once a month between March to October and recording how many bumble bees you see.
- **Wildlife friendly gardening,** even if it's just a window box. The University of Sussex website has a long list of bee-friendly plants.

Don't plant: Begonias, Petunias, Busy Lizzies, Pan-sies. Most of these don't have nectar or pollen and have been treated with pesticides before being sold at garden centres.

Do plant: Cottage garden perennials, Wildflowers.

If you have a little bit of sunny space and want to grow just one plant, make it... Vipers Bugloss

Bumble bee nest boxes

They don't work! Even home-made ones. But solitary bee nests work really well. You can just get a block



of wood and drill 8mm diameter holes in it. Dave did this by drilling holes in a fence post and was rewarded within 20 minutes of putting it up by a mason bee moving in.

What does work to attract bumbles is old undisturbed compost heaps – these are warm and have tunnels made by small mammals. Dave said there's about a 50% chance of getting a nest in these each year.

So there's plenty of ideas here – do something for bees tomorrow! Or even today!

Members selling to members

This section is for members selling things or selling services to others. This could include nucs and wax. Email services@lbka.org.uk for more details.

No one is selling anything this month.

Honey for sale

Here's a list of members with honey to sell. Please email services@lbka.org.uk for their contact details or if you have honey you'd like to sell.

Clapham Junction

Jonathan Dale:

- 227g/8oz: £6.00 (or 2 for £10.00).

Dulwich (SE21) and Tooting/Streatham (SW16)

Sue Parminter:

- 8oz/227g: £5.00.
- 1lb/454g: £8.50.

Stoke Newington (N16)

Aidan Slingsby:

- 8oz/227g: £5.00.
- 12oz/227g: £7.50.

Upcoming events

Sunday 11th October: Monthly meeting: Preparations for winter

11:00-12:00 at Oak 3, Forest Suite, Lancaster London, Lancaster Terrace, London, W2 2TY (note venue change!)

Making sure our colonies are ready for the long winter months... followed by the London Honey Show! Non-members are welcome to come and find out more about LBKA.

Sunday 11th October: London Honey Show

11:00-16:00 at Lancaster London, Lancaster Terrace, London, W2 2TY.

The Annual Honey Show is hosted by the Lancaster London hotel. It's £1 entry and more details are available on their website including details about how to enter your honey into the competition. Come and see our stall!

Thursday 29th October - Saturday 31st October: National Honey Show

at St George's College, Weybridge Rd, Addlestone KT15 2QS.

The 84th National Honey Show, promoting the highest quality honey and wax products with international classes, beekeeping lecture convention, workshops and beekeeping equipment trade show. See their website for more details.

Sunday 8th November: Monthly meeting: Oxalic Acid treatment

11:00-12:00 at Fairley House Junior School, 220 Lambeth Rd, London SE1 7JY.

Winter treatment to keep varroa at bay. Non-members are welcome to come and find out more about LBKA.

Committee

Please do not hesitate to get in touch with a member of the committee if you have any questions, requests, suggestions (and offers of help)! We are:

- **Chair:** Richard Glassborow, chair@lbka.org.uk
- **Treasurer:** David Hankins, treasurer@lbka.org.uk
- **Secretary:** Emma Nye, admin@lbka.org.uk
- **Education:** Howard Nichols education@lbka.org.uk
- **Membership services:** Aidan Slingsby, services@lbka.org.uk
- **Forage:** Mark Patterson, forage@lbka.org.uk
- **Resources:** Paul Vagg, resources@lbka.org.uk
- **Events:** Emily Abbott, events@lbka.org.uk
- **Mentoring:** Tristram Sutton, mentoring@lbka.org.uk

Our website is <http://www.lbka.org.uk/>.

