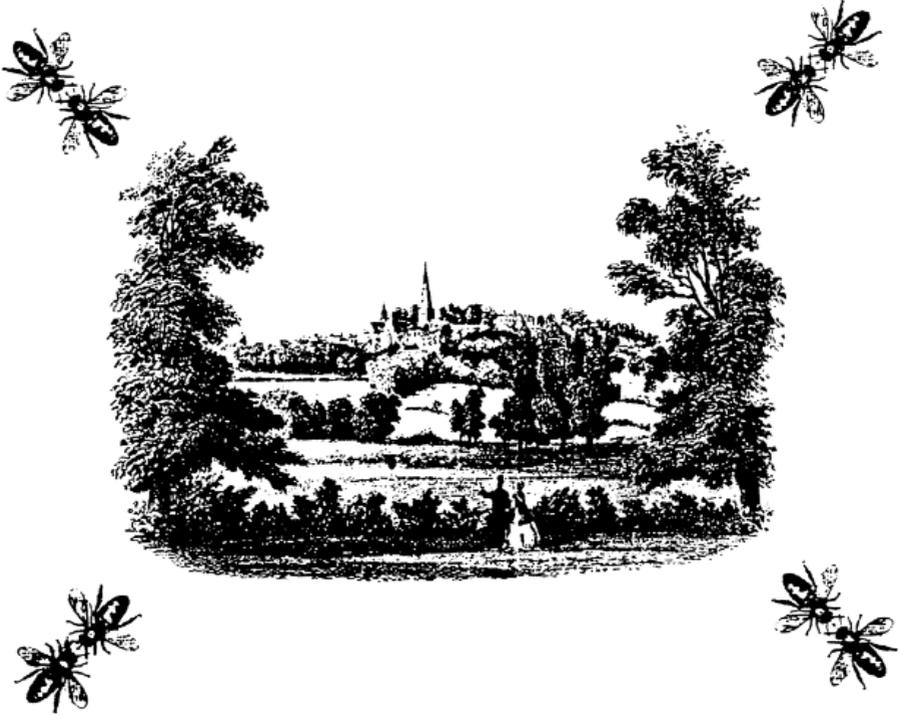


Vol 69 Summer 2014

Forager



The Magazine for the Bee-Keeping Association of Harrow

www.harrowbeekeepers.co.uk

Forager

**Published by the Harrow Bee-Keepers Association
by whom this magazine was founded in 1946**

Editor

Anna Surgenor

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All events at Hatch End Apiary unless otherwise stated. For an updated diary and more details please see our website at:

<http://www.harrowbeekeepers.co.uk>

Saturday, 12 July, 2014 - 10:00 to 16:00

Wax Workshop

Doreen, Moira, Judy and Bill will be running another Wax Workshop in July. A [printable programme is now available](#).

If you'd like to learn to make and take away with you soap, polish, hand cream, dipped, rolled and moulded candles, [drop Bill an e-mail](#) to book a place - only £25 for HBKA members.

Saturday, 12 July, 2014 - 13:00 to 17:00

LASI Open Day

Laboratory of Apiculture and Social Insects at Sussex University is opening its doors to the general public on Saturday 12th July 2014 between 1-5 pm.

Sunday, 13 July, 2014 - 11:00

Apiary Training Event

TBC possibly 'Question and Answer'

Saturday, 19 July, 2014 - 11:00 to 16:30

Harrow Arts Centre Event

Jo has accepted on behalf of HBKA to run a stand at the Harrow Art Centre on Saturday July 19th. It will be in the main hall from 11am to about 4.30pm. Jo would very much like some offers of help to do this. It will be rolling candles and talking to the general public. We will not be selling. Please do let Jo now if you are willing to come along and help on the day.

Sunday, 10 August, 2014 - 11:00

Apiary Training Event

Extraction of honey and prep for show

Sunday, 24 August, 2014 - 12:00 to Monday, 25 August, 2014 - 17:00

HBKA Honey Show 2014

HBKA Annual Honey Show, part of the [Harrow in Leaf Show](#). Set up Saturday 23rd, open to the public 12:00 to 17:00 Sunday 24th and Monday 25th of the August Bank holiday. At the Harrow Museum & Heritage Centre, Headstone Manor, Pinner View, HA2 6PX

Whilst care is taken to verify the material published, the Editors do not accept responsibility for the accuracy of all statement made by the contributors, nor do they necessarily share the views expressed.

Editorial

Welcome to the Summer edition of the Forager.

Thanks should go to Stephen Cameron for his sterling efforts in producing the previous couple of editions of the Forager and for creating the new HBKA website. Unfortunately he can no longer look after both, so will be concentrating on keeping the website up and running with David Wheatley.

In a moment of madness I accepted, following a persuasive plea from Jude and Danuta, to take on the editorial role whilst 8 months pregnant!



scaling tall trees!

I think putting my hand up for the role as sub-editor over 12 months ago has been somewhat 'hands-off'. So I thought it was about time I rolled up my sleeves and put in a bit of elbow grease. It was, in retrospect, in competition with another new job on my hands: a new born arriving in early April. A very different spring addition. This is why we have the Summer edition.

It seems to have been a bumper Spring for swarms, for the first time in my beekeeping life the swarm I received last summer made it through a mild winter. They were so strong they swarmed not once but twice! And both times with my little one resting in her Moses basket (of course bees choose the nicest days to swarm) which resulted in bee extrament all over her basket and our picnic table. Luckily my husband is a dab hand at

But not only have we had lovely sunshine but also cold and wet days which has sent hives into a frenzy and hence we need to ensure our bees have plenty of food. Something some of us are learning at our Basic Beekeeping course. Which I must add is like a driving lesson – so much to take in and remember but am told it is just common sense – sure it is, once you’ve put it into practice many times and it becomes second nature.

This edition has an eclectic mix of articles from Sue Horrex following the wax workshop this winter which I can also say is highly recommended. My father in law provides a view of beekeeping in rural and developing countries with references to the UN Food and Agricultural Organisations website for useful information on beekeeping and bee related food products. And we have a couple of articles around London and Middlesex based swarms that made the press. Hopefully it hasn’t deterred the public’s interest in and support of bees.

So with a new born, 3 hives, a basic beekeeping assessment to revise for and next quarters Forager to get started on it’s going to ‘bee a buzzy’ Summer. Wish me luck – and do email me any articles for the next edition, I look forward to hearing from you!

Anna Surgenor
Editor

Please note that all contributions intended for inclusion in the Autumn issue of Forager must be with the editorial office by 10 th September at the latest.	IN THIS ISSUE	
	7	Reflections from the HBKA Wax Workshop
	9	Livelihoods from adding Value to Bee Products
	11	In the News

Reflections from the HBKA Wax Workshop

Saturday 25th January, 4 lady beekeepers from Suffolk set off early for a day's tuition on cosmetic and candle making hosted by Harrow Beekeepers. The course was held at their apiary containing approximately 20 hives belonging to members of HBKA. Facilities were excellent in a large teaching room with electrical supply and a new compostable toilet recently installed for our use. We joined 16 others and once the obligatory 'elf and safety' briefing was given we were divided into 4 groups, and we decided to split up with one of us in each group to maximise our take up of information.

Group One started on rolled candles, where Doreen Tylden-Patterson had lots of tips on embellishing the candles once rolled, we were amazed at the variety of colours available and the clever use of pastry/ sugar cutters.

Group Two was with Bill Fitzmaurice dipping candles, skills about getting these up to scratch for showing were shared. Bill also got the group to make beeswax polish which we were able to pour into tins to bring home once cooled.

Group Three joined Moira Spires for moulded candles. Harrow Association has many Thorne's TS moulds so lots to choose from and Moira explained the importance of having the right sized wick for the candle being made.

Group Four started soap and hand cream with Judy Earl, who had goggles and gloves for those brave enough to handle the caustic soda. She explained that to sell these products required special licensing of the product recipe so those we made were for our own immediate use thus needing fewer preservatives.

Each group moved around to the next station after about 1.5 hrs with breaks for drinks and lunch. Handouts on each process were

given so we didn't need to take notes and could get on with the practical bits.

By 4pm all of us had 6 candles, a tin of polish, tin of hand cream and a bar of soap we had made to bring home, although the soap needs at least 6 weeks to cure before we can use it as we made it using the cold process method.

All 4 of us came away full of enthusiasm and new found skills and decided to get together at the end of February to start making things ourselves; as I write we are now fully kitted out , many thanks to e-bay and donations from a couple of elder beekeepers. Of course if anyone has more candle moulds they no longer want we would love to hear from you.

Watch out for our new creations at this Summer's honey shows.

Sue Horrex



Candle moulds



Dipped candles



Soap

Livelihoods from adding Value to Bee Products

Beekeeping is found in rural communities across the world with people enjoying the food and income that results from bees foraging on their behalf. There is much, however, that can be done to boost income and improve livelihoods from adding value to basic products. This can be challenging, however, for resource-poor people. Technologies, information and more require investment.

There are many interesting cottage/kitchen industries (even small- and medium-scale enterprises) with the potential to provide additional income to the family. And current focus upon mead production in the Beekeeping Exchange Group of the FAO/TECA web pages – available at: <http://teca.fao.org/comment/1804#comment-1804> is a case in point. You're not certain about mead? No issue – check out your Google search engine and you'll find it's one of the original sources of social alcohol – made from fermented honey and water – and dates back 2,000 years BC and earlier.

There are many variations available most of which come from the addition of fruits, hops and/or spices in the fermented mix. The importance of mead to the small-scale producer, however, is not simply the end-product in itself, but the added value to be gained from selling into markets that typically boost the commercial value of the original honey 10-20 times per unit. A 700 ml bottle of mead (containing around 250 g honey), for example, can be bought on Amazon for £7 (plus £5 postage).

Nothing adds value like quality, packaging and targeting markets and following trends where you live. Equally, there are all those additional bee-products that can be developed. This is a message that is regularly shared across the small-scale rural communities in which the majority of people in the developing world continue to live.

Beekeeping is the most benign of rural activities - get the kids interested by familiarizing them with the hives kept at school - but, it's a sad reflection on current developments that many of these traditional skills are becoming lost in many rural communities as the honey hunters and/or beekeepers reach their mature years and there is no one to follow on.

And, for those of you who would like to know more check out the technical manual produced by FAO - Agricultural Services Bulletin #124 *'Value Added Products from Beekeeping'*. All the well-known products are covered by the author Rainer Krell and his text, descriptions, processes and recipes including those for mead are available at: <http://www.fao.org/docrep/w0076e/w0076e00.htm>.

If you are already producing mead, for example, why not consider a parallel line in vinegar. And if not mead, why not try the more popular honey beer and/or honey liqueurs - all described under *'Products of honey fermentation'*.

All this may seem rather a long way from a suburban garden and couple of hives over-wintering in Harrow, but *'happy foraging'* everyone.



Peter Steele, Rome, Italy

Lavender. Not the most prolific source of honey/pollen, but important for an essential natural oil and, moreover, reputed to assist honeybees in control of varroa mite. Local grower counting his bees.

In The News (using QR reader on your phone)

<p>Moira Spiers, HBKA mention: <u>Bee keeper called to rescue traders after insects occupy their stall on hottest day of the year</u></p>	
<p><u>Swarm of bees in Oxford Street</u></p>	
<p><u>Sightings of an invasive bee species in Britain have reached a record high, the Bumblebee Conservation Trust says.</u></p>	
<p><u>Emergency powers to tackle invasion of killer Asian Hornet which is blamed for six deaths in France</u></p>	

<p><u>Bees build mental maps to get home. Study suggests the insects do not rely solely on the Sun as a compass.</u></p>	
<p><u>Outcome of the peer review of bee study protocols submitted by Bayer CropScience AG to assess the effects of clothianidin on bees</u></p>	
<p><u>President Barack Obama creates a task force comprising various agencies to address the issue of rapidly diminishing honey bees and other pollinators.</u></p>	
<p><u>Honey bees's foraging preferences can provide valuable information for governments about how to better manage rural landscapes, according to new research.</u></p>	

<p><u>This is what happens when 20 million bees escape from an overturned truck</u></p>	
<p><u>Room for bees at Göteborg Landvetter Airport</u></p>	
<p><u>City bees are building their nests with plastic trash</u></p>	
<p><u>Report Says Fewer Bees Perished Over the Winter, but the Reason Is a Mystery</u></p>	