



# Mid Bucks Beekeepers Association August 2016 Newsletter



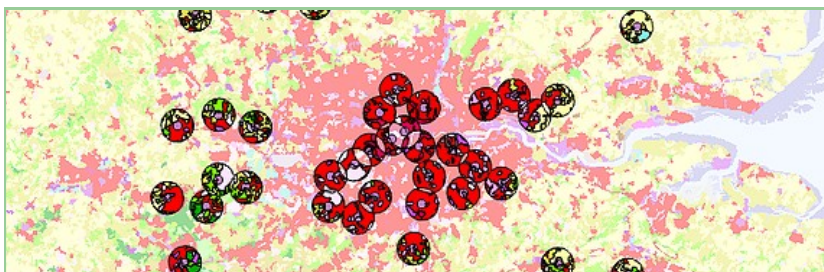
Honeybee on  
Globe Artichoke

## Bees in the City:

### foraging behaviour, disease pressures and pesticide exposure in a modern world

At our first winter meeting on 21st September, Elizabeth Samuelson a PHD Research Student from Royal Holloway University will present preliminary results from the Bees in the City study. The ongoing study is looking at the effects of urbanisation on honeybee health and behaviour using data collected from apiaries across the South East.

Urban areas are predicted to expand in the coming decades, bringing both domesticated and wild bees into increasing contact with anthropogenic habitats. In honeybees, the recent rise in popularity of urban beekeeping makes understanding pressures on bees in cities particularly important. Further information about the Bees in the City project and other research projects that Elizabeth has been involved in can be found [here](#).



Map of the sites used in the research, including our own Sarah Turner's apiary.

## August Meeting

The next Association meeting will be held on 17th August at 19:00 at the Association Apiary. The theme of the meeting will be preparing for winter. We have another busy evening planned which will include demonstrations of varroa treatments, uniting and a queen introduction. Hope to see you there.

## Honey Extraction Evening

There are several supers on the colonies at the Association apiary that require extracting. We will be extracting the honey on 25th August starting at 19:00.

The evening is open to all members, numbers will be limited to 12 and priority given to new members who have not been to an extraction session before. Attendees will get the opportunity to uncap comb, spin, filter and jar honey from the Association hives.

During the evening we will be using both of the Association extractors that are available to members to use.

If you would like to attend the evening please contact [chairman@mbbka.org.uk](mailto:chairman@mbbka.org.uk).

## Bucks County Show

The Bucks County Show will be held this year on 1st September. The Bucks County Beekeepers Association will be running a stand with each area Association providing support. We are still looking for additional helpers, if you can spare a couple of hours on the day please contact [chairman@mbbka.org.uk](mailto:chairman@mbbka.org.uk). All helpers will gain free admission to the event.

## Programme of Events

**17th August 2016**

**Association Meeting**

Preparing for Winter

7:00pm

Association Apiary

**25th August 2016**

**Honey Extraction**

7:00pm

Drywick

**1st September 2016**

**Bucks County Show**

10:00am

Weedon Park

**21st September 2016**

**Association Meeting**

Bees in the City

7:30pm

Church of the Good Shepherd

**25th September 2016**

**Bucks County BKA Honey Show**

Organiser [Andrew Beer](#)

9:00am

Buckingham Garden Centre

**19th October 2016**

**MBBKA AGM and Honey Show**

7:30pm

Church of the Good Shepherd

## Honey Processing and Temperature

Now is the time of year when hopefully we are all taking honey from our colonies. When processing honey, temperature is a key factor that affects the quality of the final product in the jar. The key thing to remember when processing honey is that it should be exposed to the minimum amount of heat possible. This is particularly the case when preparing honey for sale or show.

More and more customers are asking for Raw honey. Raw honey is honey that has not been pasturised, generally this means that it has never been heated to more than **40°C**. The brood within the hive is maintained at approximately **35°C**, this provides a good heat source for supers stored above the brood nest. It is always a good idea if storing supers before extracting to store them in a warm place, this is particularly true for spring harvest where forage was on Oil Seed Rape. In an ideal world supers would go straight from the hive to the warm extraction room.

Most honey will granulate over time whilst in storage, if stored above **30°C** it should not granulate however long term exposure to heat degrades the honey, resulting in it not being fit for sale. If honey is stored below **10°C** granulation slows and it stops altogether below **4.5°C**. Granulation of stored honey is not a bad thing, in fact some people like to buy granulated honey so allowing the honey to granulate gives an indication of the smoothness of the granulated honey that could be produced in the jar.

The downside of storing granulated honey is that water pockets can build up within the honey, raising the risk of fermentation. All honey contains osmophilic yeasts, yeast is most active between **18** and **21°C**. Ensuring the water content of the honey is less than 19% and storing it at below **13°C** helps prevent fermentation. Heating the honey once jarred to **62°C** for 45 minutes then cooling rapidly pasturises the honey by killing the yeasts. An added benefit of pasturising honey is that the shelf life of liquid honey can be increased as the onset of granulation is delayed.

Not everyone likes liquid honey so beekeepers can produce both creamed and seeded honey.

**Creamed honey** can be produced by storing the honey in a tub until it is fully granulated. Heat the crystallised honey to **32°C** until it has a porridge like texture. Stir the honey with a creamer tool such as the one pictured which attaches to an electric hand drill. Care must be taken not to introduce air into the honey which will take on a creamy texture. Jar directly into warm honey jars. The honey will be ready in one or two days and should spread like butter.

Honey that has **naturally crystallised or granulated** as mentioned above can be heated to **32°C** until it becomes manageable and poured directly into jars, taking care not to introduce air bubbles. Store initially at **14°C** for best results.



If the granulated honey is not of a satisfactory texture, too coarse or too hard, it can be heated to **52°C** until liquid and once cooled can be seeded by a honey that is of a preferable consistency. The **seeded honey** comprises 1 part seed to 9 parts bulk honey. Heat the seed honey to **32°C** until it is porridge like and stir in to the cooled bulk honey, again being careful not to introduce air bubbles. A different style of paddle attached to an electric hand drill is required. Great results for small volumes of seeded honey can be achieved using the battery operated auto stirrer shown in the picture, available from B&M @ £9.99. Ted Hooper's book, Guide to Bees and Honey, gives an excellent description of processing honey.



### Clearing Wet Supers

After extracting honey from supers a beekeeper might be left with "wet supers" that they may not wish to remain with the hive. A simple way to clear the remnants of honey from the super is to place the super above the crownboard. First cover up the holes in the crownboard leaving a small gap for the bees to get through. The colony will view the wet super as not part of the hive and rob it dry, usually within a week.

### MBBKA Committee

We are starting to prepare for our AGM in October. Part of the AGM is the election of committee members. If you are interested in being part of our Association's committee or would like to find out more about what is involved please contact one of our existing members. Details can be found on our [web-site](#) or email [secretary@mbbka.org.uk](mailto:secretary@mbbka.org.uk).

### Bucks County BKA Honey Show

The Bucks County BKA Honey Show will be held on 25th September at the Buckingham Garden Centre. This year the Honey Show is being organised by North Bucks Beekeepers. As well the Honey Show there will be Beekeeping related activities as well as speakers. Full details can be found [here](#).