

# Herefordshire Beekeepers' Association

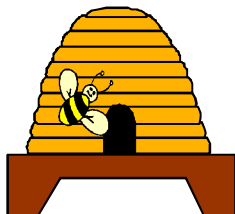
Established 1882

Affiliated to the BBKA, the National Honey Show and the Midlands & South-Western Counties Convention  
(Registered Charity No. 510732)

## HONORARY SECRETARY

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## SEPTEMBER 2008 NEWSLETTER

### FORTHCOMING EVENTS

#### September

Thurs 18th  
7. 30pm,

**Food Safety and you.** Margaret  
Hughes.

See comment below. We meet back in the WRVS Centre,  
Vicarage Road, Hereford.

#### October

25th & 26th

**Annual Honey Show**

Please see articles and other information on pages 3 to 6.

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### LOOKING FORWARD

Where do you sell your honey? Or do you give it away to friends and family, or simply eat it all yourself (a definition of gluttony?). Whichever, cleanliness is essential. We are dealing with a highly valued food substance, and at all stages of its harvesting, preparation and marketing care needs to be taken, a fact we must never forget. English (or Welsh) honey relies on its high quality reputation, which we all should be protecting with the utmost care. A failure to ensure proper food hygiene that results in someone finding fault with a single jar of honey bearing the treasured label 'Product of Herefordshire' (or wherever) could spell disaster far more widely than it warrants.

If you want to find out how to guard against this happening to your honey (and possible associated legal

implications), make sure you come along to the September meeting at which our speaker, Margaret Hughes will be talking about Food Safety and You.

Margaret runs courses on the Food Safety Act, and is an examiner for Food Safety Level 2.

We will be meeting back at the WRVS Centre, Vicarage Road, Hereford. Please bear in mind that parking space is both restricted and quite difficult in places. Would early comers please try to park down the narrow end of the car park beside the building, so that more people can get their cars in. Manoeuvring into this narrow area is virtually impossible if its access is blocked by someone parking further up. Thanks.

**Len Dixon**

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### LAN REPORTS

**North Herefordshire LAN.** Three LAN members joined hosts Debbie & David Smith and daughter Helen on a hot, steamy afternoon.

**HIVE A** - This was overwintered as a nucleus supplied by Len. The super contains some partially built-out comb. The queen was not seen on this occasion, but there were larvae and some eggs. Two or three queen cells were removed. A couple of frames of foundation were moved to be 't'wixt brood and food'. (*Foundation is best inserted between brood areas and stores. It should never be placed in the centre of the brood - except for special reasons. It can be put at the outer edges of the brood frames, but results are quicker and more certain if the bees need to pass them to get at some stores*) It was suggested that this hive could be raised

higher so that it is less back-breaking to work on. An open mesh varroa floor was also put in place.

**HIVE B** - This was formed in May this year from a swarm out of hive A, and which settled in a plum tree in the garden. It was bravely recovered by husband David. The queen had been found and marked (yellow for 2007 queen). Brood in all stages (BIAS) was seen.

After peeling off sweaty gloves and hot bee suits we were revived with tea and cakes.

**Debbie Smith**

(Debbie and her family are new to beekeeping; although there is probably little honey to gain this year, they have managed to learn a lot this season.)

## MY WIFE HAS ACQUIRED AN OBSERVATION HIVE!

This naturally requires someone to observe and on two weekends this 'summer' we went out looking for people to do just that.

On Sunday July 27<sup>th</sup>, actually one of the hottest days of the year, we joined Nick Maxted Jones at the Wiggly garden near Blakemere, part of 'Wiggly Wigglers', an outfit dedicated to (and selling) all things 'green', including worms (presumably not green), hence the name. We were assisted by Hannah, who looks after the bees in the garden, open for the afternoon as part of the National Gardens Scheme. Hannah has kept bees of her own for a number of years. She is also responsible for the upkeep of the garden and helps with the business as required.

This was very much a family event (with pond dipping, tractor rides etc.) and throughout the afternoon there was a constantly changing group of children, mainly of primary school age and younger, surrounding the hive. They were particularly pleased with themselves if they were able to find the queen. Some of the parents were impressed - as I might have been before Mary started keeping bees - that the queen was, it seemed, helpfully born with a large red spot on her back. Others - like me - were surprised how little was the difference in size between the queen and the workers. The observation hive proved a great asset in attracting viewers in safety, particularly the young, thus giving us an excellent opportunity to give practical advice and to extol the 'virtues' of beekeeping.

Mary and Nick were kept busy throughout, answering questions. One young lad of about seven, a possible bee-keeper of the future perhaps, was particularly fascinated and produced a stream of challenging questions which Nick dealt with expertly (as far as I could tell).

On the following Sunday we went to a much bigger affair: the Herefordshire Country Fair, held at an idyllic (during the rest of the year) site on the banks of the Wye close to the village of Sellack. Here we attempted to persuade the county that bee-keepin' should be added to huntin', shootin' and fishin' as a country pursuit. I say 'we', but this was a much more adult affair with more experts on hand so I was able, literally, to take a back seat.

Mary and I arrived at 8.30 but the early birds were Anthea Keller Smyth and Jeff White who had already found our pitch and erected the gazebo. In keeping with the event, the display was much larger than for the previous week, showing much of the equipment used in

bee keeping both at present and in earlier times (there was an old skep on view). Throughout the eight hours that the fair was open, the visitors ebbed and flowed but there was always someone to talk to and Mary, Anthea and Jeff remained on duty throughout, with occasional breaks to look round the fair and view the pig racing (disappointing). Later, relief was provided by Wendy Cummins, John Harley and Frazer Smith. The interest was substantial: 10 pages of signatures were obtained for the petition and no less than 20 people indicated their wish to obtain more information about becoming a beekeeper.

One of the earlier visitors was a friend of ours who was in fact no lover of bees. This dislike originated in an incident some time earlier when a bee had stung a donkey he was leading. This itself was not the problem - but the donkey responded by administering a sharp and very painful kick. Coincidentally, this same gentleman had been telling us a few days earlier that he had recently opened a little-used outdoor table umbrella only to find that a colony of bees had taken up residence. The beekeeper called in to cope with this was, it turned out, Jeff, who had dealt with them in front of an audience who had sat down (unprotected but not totally unscathed) to watch the show.

Two visitors to the gazebo were particularly welcome: Mike Harris, the BBKA General Secretary, dropped in to see us during the morning and spent some time talking to Wendy. As he lives close by, we hope to be able to persuade him to join us at some of our future events. Later, Bill Wiggin, MP for Leominster and the Shadow Minister for Agriculture and Fisheries, discussed with John the urgent need for further beekeeping research and spoke of his efforts on behalf of British Beekeepers to get the £2 million Government funding that is required. He is a great supporter of beekeeping and was pleased to see the excellent response that we were getting during the day from the public for more signatures to the BBKA petition, which we now believe stands at something like 36,000.

Mary had an interesting conversation with a bee inspector from British Columbia who was surprised how little use of antibiotics was made in this country to control infections in our hives; this, it seems, is common practice in Canada.

Both events were highly successful and quite fun - but I hope we won't be travelling the country in search of observers every weekend between now and Christmas.

**Steve Walter**

## OBSERVATION

**Does history repeat itself?** Well, maybe not exactly, but this year the weather is certainly having a try in mimicking last season recently. Here we are in late August, and it's still raining! All seemed to be going well earlier in the season. I didn't get much to rape harvest, although there were rape fields all around my apiaries. Mind you, I don't (well, didn't then) mind all that much. The big problem with a poor rape flow is that the bees don't bother to seal over what they might have gathered, probably in the Macawber like hope that something will turn up eventually. The problem for us beekeepers is that there's too little to make it worth while extracting, but if left

in the comb there's sufficient to spoil the good stuff when that something does indeed turn up.

My most productive apiary is set in the centre of an organic farm; under normal circumstances, field beans are planted each year in different fields which all circle my apiary. Thus, in theory at least, I should get a good crop of bean honey each year. So far I've never had a bean (pardon the pun).

The year I set this apiary up the colonies were just too small to gain much benefit (for me, that is - they did all right). Last year, just as a the crop began to flower beautifully, down came the rain - result nix! The rain was

Herefordshire BKA Newsletter - 2

so bad, and the ground so soft and soggy, that my bees' host was unable to prepare the ground for this year's proposed crop of beans, so he planted potatoes instead. But there's lots of wild flowers in the area, and the season began well, if a little late; nectar began flowing in very satisfactorily.

If I had harvested at the beginning of the month, I might have done quite well. Unfortunately (relatively speaking, as it were), the grandchildren came to stay. Honey harvesting and extracting in the back kitchen with young grandchildren observing (possibly 'assisting') in the task doesn't bode well either for tempers or clean floors etc., so I delayed removing the homey until relief arrived in the form of their parents to take them home again. By that time, it had been pelting for at least a good week (grandchildren staying with the rain isn't to be recommended either). Once they had departed, the task of honey removal could begin.

Oh dear! Brood rearing in the most productive hives had been continuing strongly - the result being that they needed stores. The only stores available was 'my' honey up in the supers. So whilst they hadn't used all of it, certainly they had made quite an impression on the harvestable quantity.

Moral - bees collect honey for themselves, not me. How can I begrudge them? (Well, yes I can!)

All this suggests that the reported shortage of English Honey (and Welsh too for that matter) is no simple rumour. Those of us who have regular customers have probably been struggling to meet commitments already. This is now becoming even more uncertain and difficult, and brings us to a dilemma. In theory, the price of honey needs to rise to meet the shortfall. In most outlets

During our inspection visits over the last week my Inspectors and I are coming across many, many colonies, indeed whole apiaries, where the bees are on the point of complete starvation. Some of the best and really strong colonies have already collapsed into a carpet of dead bees on the floor which even spills outside the hive, often the beekeeper being completely unaware. A sad sight. There is absolutely no food at all in the combs which are as 'dry as a chip' and in most districts many colonies are struggling to find sufficient nectar to keep themselves going. Neglected and abandoned brood is evident everywhere. Queens have stopped laying - therefore no winter bees or bees for brood rearing next spring - and

I've seen, it's selling at a little over £4.00 a lb jar. So far, it seems still to be selling at that price - but for how long? I certainly have been running at a substantial loss this last couple of years. Luckily, the previous two years were super, with sufficiently good crops to tide me over into the leaner years. That's now coming to an end however. So, whilst we can't really overcharge, we shouldn't under value our honey either. The £4.00 a pound jar of honey looks to have arrived.

How have your queens been fairing? Last year we had problems, with either infertile queens, or queens only partly mated. The latter seemed to start off well, only to fail the following spring. Several Members had a go at different forms of queen rearing this season. As a result, many Members who found themselves bee-less were able to be set up once again. That's what being members of an Association like ours is all about. I was quite astounded when I discovered the cost of nuclei and of new queens. My principle objective for any season is not to get as much honey as I can, but to ensure that I go into winter with strong, healthy queen-right colonies. Yes, OK, having honey to sell certainly helps! But we need to make sure colonies prosper - poor colonies in the autumn means either very weak colonies the following spring, or more likely, none at all.

We're in to September now (how the season flies when you're frustrated!). Concentrate on ensuring you have good colonies for next spring too. Make sure they're fed sufficiently and in good time. Get it completed before it begins to get cold. I've said it before and I'll say it again - bees need both time and warmth to ripen honey properly. If you don't let them down, neither will they you.

## ARE YOUR BEES STARVING?

stressed and lethargic colonies are already showing signs of viral conditions and the impact of varroa, to which they will surely succumb. We are already recording 'winter losses'!

Do have a look at your own colonies as a matter of urgency to make sure they are OK for food particularly, and feed immediately if you have any concerns at all, and if you have not yet started your winter feeding and varroa management programme then do so just as soon as ever you can - remember that the success of your beekeeping and the prosperity of your colonies next season will depend on what you do now - 'the beekeeper's year starts in late summer'

**Dave Sutton, RBI**

## PREPARING FOR THE SHOW

*John Harley has provided the following abridged and edited version of an article by Martin Bucle, extracted from the North Bucks Beekeepers' website, for which we offer our grateful thanks.*

It's Show Time again – so now is the moment for you to decide what you can enter in this year's Honey Show. The first and most important piece of advice is – read the Schedule, then read it again. Have it beside you when preparing your exhibits to ensure that they are 'to schedule' and in the correct Class.

### Honey

#### **Preparing liquid honey**

• **selection** – choose the best for :- clarity, taste, scent, colour, and have enough for 3 jars minimum.

- **grading** – use a grading glass to be sure which class to enter. The two grading glasses show the boundaries between light and medium and between medium and dark.
- **filtering** can improve chances. There are many methods, but lint from filters can destroy your chances.
- **jar selection.** jars must be truly matching (same maker and type – look on the bottom), though the mould numbers on the bases no longer matter, and must be the correct type as specified in the schedule (usually standard 1lb squat with gold lacquered lids).

- **lids** – must be clean, rust free, honey free, matching. It's surprising how often this is badly done. Do not use second hand lids in a show (if ever). If it says gold lacquered don't use plastic lids!
- **pollen** - in honey is not a fault, but it can easily be mistaken for granulation by a judge so it's best to put in really clear looking jars for showing.
- **removing specks**: - using a tube or straw they can be sucked out, but it's better they were not there at all. Many specks come from putting perfect honey into dusty jars. It's easy to wash tea cloths so use good ones and wipe all jars with care.
- **bubble problems** – filling with the jars pre-heated helps stop air sticking to the sides. Allowing time for bubbles to escape whilst in the settling tank is the best, so prepare in good time, let the honey settle and fill jars slowly. Bubbles under the shoulder of a jar can easily be dislodged using a clean bent wire, then skimmed off later.
- **correct weight** – Many people fill to just below the 'filling line' which gives short measure and eliminates them from the prize list. As a rough guide, no air space should be visible below the edge of the closed lid.

### Set honey

- **What is the difference** between **naturally granulated** (NC - naturally crystallised) and **soft set** (creamed) honey?

This is often not clear, but in general NC has set from clear liquid in the jar and has a grainier texture, whilst soft set has been seeded and stirred in bulk until just before it sets, then poured into jars. It has a smoother texture and often a flatter plainer top surface. Some soft set shows streaks up the side of the jar because the crystals were lined up by ascending bubbles just before it set. All set honey must be SET, i.e. it is not mobile and would not run out of a jar left lying on its side. The idea that 'creamed' honey should be a creamy liquid is wrong. Don't use a whisk! Judges tend to prefer small crystals with a smooth feel on the tongue, so avoid long slow crystallisation that produces sandy hard grains

### **Chunk Honey.**

Good chunk honey has:-

- half and half liquid to cut comb (the biggest bit of comb that will fit in the jar)
- same honey in comb as in liquid
- no crystallisation at all.
- no floating debris or bits of broken wax anywhere.
- very clean clear honey so the comb can be seen well
- comb cut the right way up - it's a fault to put it in sideways or inverted.

### **Faults which will eliminate**

- underweight – check weigh your empty jars, weigh your full ones and subtract.
- dirt / hair in honey / rusty lids / specks in bottom of set jars. Judges often use a high power lens so as to be able to identify objects in the bottom of jars. Try it yourself.
- not matching – includes jars, lids and honey, all must match as a pair or group.
- not in correct class – colour check (the show section normally has colour grading glasses available)
- dirt or crystals on inside of lid – honey in the threads (honey + tin = black goo).

- scum of bubbles on surface of liquid. Skim carefully a day or so before the show. Jar should be over-filled enough to allow skimming to leave correct weight in jar.
- pollen in cut combs and sections, too much pollen in whole combs for extraction.
- crystals in clear honey – includes incipient cloudiness. Some judges take pollen cloudiness to be crystals, so don't take this chance. Only enter truly clear honey.
- Wrong viscosity, usually too runny because water content above about 20%, which can lead to fermentation. A smell of fermentation will be a total eliminator.

### Comb for Extraction

The judge wants:- absence of pollen, no crystallisation whatever, uniformity of honey (combs often have two or more colours in them), good taste and scent.

The judge will use a strong torch so check with your own torch, shining it through the comb from behind. The judge is looking for ease of extraction, therefore for:- evenness, cleanness, flatness, comb proud of wood for easy decapping, fullness, no travel staining or propolis, woodwork clean and sound, Judge will take comb out of the show case to examine it. Clean the frame. This takes care and time, but is well worth the effort. Dirty frames seldom win. Make sure that there is no propolis on the frame lugs. Use a small sharp scraper or knife. Leave no dust on the honey

### Cut comb

Matching pairs must truly match, weights must be as schedule (gross, or nett, within limits stated, and matching). There should be no liquid honey in the box, so drain the cut block well before putting in. Cut it to fit and drain it on a cake rack overnight. Types of container should be standard – don't try fancy alternatives.

A cut comb is inspected much as whole comb, for crystals (none) pollen, colour, taste and aroma. The judge always tips the comb out to see the other side, so does not want any loose liquid in the box.

### Wax.

First thing the judge looks for is a good colour and clearness of the wax. The judge may shine a torch through it to check for cloudiness due to water content. Blocks - should be correct weight; good colour; nice aroma when rubbed; flat topped, well cast with no moulding faults such as adhesions or lines; with no inclusions that show on the base, such as dust, which is easily seen, or water drops which leave little voids in the surface. Watery wax often has a creamy or milky look and may have colour differences in layers. Gently rub off any sharp edges using the palm of your (very clean) hand. Try to present it well – find a dish or attractive base so that your wax looks good – even though this is not supposed to influence the result

Try for :-

- selecting your brightest (not necessarily the palest) colour wax but do not overheat it or it will go browner.
- good filtering, although sedimentation over water can be very nearly as good with far less hassle.
- only take wax for the mould from the top layer in the melting pot. Try not to disturb any sediment.
- pre-heat the mould so no lines form on the sides of the wax.
- very slow cooling as it sets, in particular cover the mould so that the wax does not cool from the top surface.

There are all sorts of 'tricks of the trade' about wax blocks, mostly to do with very slow even cooling to get a really flat topped block rather than the wavy surface that open-air cooling gives.

### **Small Blocks**

The same rules apply but these must also be well-matched in colour and size. If you make two pourings from the same saucepan, the later one may well be a different colour, so have the full number of moulds. Better still, make too many all at the same time and pick the best.

### **Candles**

The wax must be good quality and colour just as for blocks, and well cast or made.

Present your candles upright in firm fireproof candlesticks unless otherwise instructed as at The National.

The candlesticks should not influence the judge – it's the candle and its performance that count.

The wick must be correct thickness for the size of candle (this puts tapered and fancy shaped candles at a disadvantage).

Wick should be waxed so that it stands well and is easy to light.

Wicks central (look at the base)

One candle is always lit by the judge, so make an extra one and check this yourself. You are looking for a clear light, no tall smoky flames (the wick should self-trim correctly) no deposits collecting on the wick, silence because of no water drops hissing as they boil, no smouldering beyond about 20 seconds when blown out, and ease of re-lighting.

Fancy shape candles often have serious faults when it comes to burning, such as bits falling off or tapers, meaning the wick is never the right thickness, Simple candles, well made from clean wax, usually win.

### **Other Classes**

#### **Collections or compound classes**

These are classes where you must put a range of items as a group, say two kinds of honey and one wax item.

The items in these are generally judged in just the same way as if they were in separate classes, but usually the judge awards points to each and adds them up for an overall score. This means you can get away with one poor entry carried by the other good ones, but two poor items is hard to compensate for.

#### **Honey Cookery**

The usual class is a cake, and this can be easily over or under cooked, split topped or sunk in the centre. There is no excuse for using a different recipe or other size of tin from what the schedule demands, but cakes from the same recipe can vary enormously.

The commonest faults are:

Outside cooked too much whilst centre undercooked

Try slower/ longer cooking at lower temperature.

Cracked top – the 'big smile' cake

As above – expand contents before top makes a crust that has to split under pressure from below.

Lack of honey flavour or smell

Always use a good honey with a flavour that shows.

Burnt top

Cover the top of the cake with paper whilst cooking. This also helps with the cracking problem

Poor crumb structure – puddingy

Use only the best ingredients, flour in particular.

### **Mead**

There are 2 classes:- sweet mead and dry mead.

- make sure your entry is in the right class – often the boundary is set by use of a hydrometer and at about 1,125

- Keep the air out of your preparations so that no acetic acid (vinegar flavour/smell) is formed.

- be prepared to wait a long time for your wines to mature – some take years, so do sample tastings before you pick the ones for the show. I keep mine in plastic bottles (coke, lemonade etc) which do not impart any taste or smell and can have all the air squeezed out before sealing. They are also safer to store as they do not explode or break when dropped. Also, you can fill a 75 cl wine bottle from a 2 l plastic without disturbing the sediment.

- For the show have correct bottles – 750 ml clear glass wine bottles with shoulders, Bordeaux style, and a good punt in the base. You may have to buy some wine and drink it just to get the right bottles !

- Fill to within about 1cm of the cork, which nearly always has to have a white plastic top so that the judge can remove it easily and replace it. Use the correct flanged cork. Don't put normal wine corks into a show.

- Filter your mead just before the show, with minimum exposure to air, so there is no sediment and not floaters. Wash the outside of the filter paper first in case there is fluff stuck to it. Coffee filter papers do a good job.

### **Displays**

Displays are the hardest classes and demand a high level of preparation. Not for the beginner usually, as great care is required. Read the schedule as there is a restriction on the overall size of exhibit. An imaginative and artistic display is an advantage but there are traditional styles, like the use of glass pillars and stacks of glass shelves on a mirror, which always go down well.

### **Photographs**

-photos should be well displayed – usually in a properly cut card mount, and correctly labelled – again, read the schedule.

-a crisply focussed shot of a single interesting subject will always win over a general view of some people standing round a beehive. There are separate classes for Black & White prints, Colour prints and Colour slides – even one for a group of photos and these can be the most rewarding to enter as the competition is usually few.

### **Novice Classes**

Every novice should enter these as it is a sure way to improve your preparation and presentation of honey. You usually remain a novice so long as you have not won a first prize, so check the rules and keep trying. There are never many entries in a novice class so your chances are good.

### **Children's classes**

The only advice here is to make sure entries match the rules for the show. Try to persuade any children you know to enter this Class as their entries can be accepted even if they not beekeepers or children of Members. Maybe talk to you local Primary School about bees and get a whole class to send in posters, drawings, stories, etc., taking care that they comply with the rules of the schedule. For example, talk to a primary school about bees and get the whole class to send in posters, drawings, stories, or whatever the rules require, to your own association show.

## THE 2008 HONEY SHOW

The Honey Show has changed venues - this year we will be exhibiting at the Flavours of Hereford Food Fair at the racecourse on October 25th and 26th. The Show organisers have given us a large space under the grandstand area so I hope everyone who can will try to support our Honey Show, not only by submitting entries, but also by coming along to help steward the event and explain the intricacies of bees and beekeeping. If you can help steward the Show, setting up on Friday afternoon or breaking down on Sunday, please contact a member of the Committee (or if necessary, simply come along). The Food Fair attracted a good public last year, so we hope that it will generate considerable interest for your Association.

We will have access to the site on Friday 24th, so if you can help to set up the stand please come along between 3.00 and 5.00pm. Entries will be accepted at this time as well as first thing on Saturday morning. All entries must be staged before 9.30am on the Saturday to allow time for judging. The show will officially close at 4.00pm on Sunday 26th October, after which you will be able to collect your exhibits. The site must be cleared by 6.30pm

Please bring as many entries as you can; it has been another poor year for the bees, but we can all do some cooking or photography. We need 100 entries in order to be eligible to present the coveted BBKA Blue Ribbon award.

We will be having our Honey Show Shop where you will be able to sell honey and any other items relating to beekeeping. Everything must conform to required standards - honey must be correctly labeled, and have safety seals, a 'best before' date and a lot number. If you are bringing quantities of honey it helps to have a taster jar. We will be selling honey for £4.50 per 1lb jar, 10% of the sale price will go towards the Association funds. Wax products, such as candles, polish, creams etc., can also be offered for sale but must be priced and correctly labeled by the vendor. Please bring a list of items you are offering for sale, and bring them along to the Show on Friday afternoon or during Saturday or Sunday.

We will also be doing candle rolling with the children, which is always a popular attraction and great fun - why not come along for a hour or so to help?

*Mary Walter*

## A TAIL PIECE

Here's a story that puts all our problems into a different perspective. The Ogiek people arrived in the Mau forest in the Kenyan Rift valley as a punishment. according to a report recently in 'The Times'. They were banished there by their god for killing an elephant. He told them they could only eat food from the forest. Since

then they have eked out a living gathering honey from hollow trees and home made hives. Now, they say, it is no longer a punishment, they love it there and will never leave.

Unfortunately, their way of life is threatened by the tribal violence in Kenya after the disputed elections, and vast tracts of their forest were set alight by rival communities and a deal hatched between political rivals has failed to ease ethnic tensions, leaving small tribes like the Ogiek, among Africa's last hunter-gatherers, living in fear. Homes have been burnt and the people have received no help at all.

But that's not their only problem. Much of the forest has been destroyed and is now a wasteland, a legacy of Daniel arap Moi, the former President, who parceled out plots to his friends. Each day the forest shrinks as lorries take out loads of trees. Without the trees the Ogiek would lose their bees and Africa would lose a unique people whose entire way of life is centred on honey.

Thanks to 'The Times' for this report.

**If foul brood is suspected,  
contact our RBI,  
Dave Sutton, immediately  
on**

**01885 482673**

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### **New !**

#### **Association polo & sweat shirts.**

Polo shirts Khaki green , £12.50;  
Sweat Shirts Bottle green, £16.50,  
both with gold HBKA logo.  
Sizes S to XL, quality material.

#### ***Selling fast!***

Contact Mary Walter at  
[sandmwalter@btinternet.com](mailto:sandmwalter@btinternet.com) or on  
01568 614577

Anthea Keller Smyth at  
[granandpuri@waitrose.com](mailto:granandpuri@waitrose.com)  
or on 01989 770075

Inputs to the Newsletter should be sent to the editor - Len Dixon, The Square, Titley, Kington Herefordshire HR5 3RG Telephone: 01544 230884 (answerphone), e-mail [beeline2ljd@yahoo.co.uk](mailto:beeline2ljd@yahoo.co.uk). The deadline for inclusion of material in the following month's newsletter is the 24th of the month unless notified otherwise. While care is taken to verify the material published, the editor does not accept responsibility for the accuracy of statements made by contributors or necessarily share the views expressed (even if they're his!).