

# The Auricle

## Moray Beekeepers Association Newsletter

Issue No: 3/14  
August 2014

Established 1919  
Scottish Charity Number SCO42185

Chairman & Editor:  
Tony Harris  
Cowiemuir,  
Fochabers  
IV32 7PS  
M. 07884496246  
[tony@moraybeekeepers.co.uk](mailto:tony@moraybeekeepers.co.uk)

Secretary  
Anne Black  
Four Winds, Prospect Tce,  
Lossiemouth, IV31 6JS  
Tel: 01343 810899  
[secretary@moraybeekeepers.co.uk](mailto:secretary@moraybeekeepers.co.uk)

Treasurer:  
Donna Clark  
Primrose Cottage,  
23 St Andrews Road,  
Lhanbryde  
IV30 8NZ  
Tel. 01343 843072

### Contents:

[Queen Rearing Course](#) 1

[Extracting Honey](#) 2

[Resuscitate a Bumblebee  
Hives for the Heather](#) 3

[Preparing Honey for the  
Show Bench](#) 4

[Autumn & Winter  
Treatment for Varroa](#) 5

[Notice Board](#) 6

## QUEEN REARING COURSE



*Trainers and students with their stocked Apidea mating hives*

Birnie apiary was again the venue for a Queen Rearing and Nucleus Creation workshop in June. Fifteen beekeepers from the length and breadth of Scotland enjoyed a 'hands on' practical day of activity from grafting larvae into plastic cells, to creating nucleus colonies and stocking mini mating hives with queen cells and bees.

The weather was glorious, refreshments provided by MBA Secretary, Anne Black, was the usual high standard and a good day was enjoyed by all.

A couple of weeks later a Honeybee Health & Diseases Day was held at the apiary. Fourteen MBA members attended and were taught basic apiary hygiene rules, how to keep their bees healthy and how to recognise and treat any problems that arise.

Birnie apiary is the envy of many Local Associations in Scotland and the courses run by our Training Team are second to none. Your support is needed to maintain this high standard so please get involved!

### AUGUST MEETING & MEAL

OUR NEXT MEETING IS A TRIP TO THE HEATHER AT GLENRINNES ON **SUNDAY 24<sup>TH</sup> AUGUST.**

WE WILL BE ENJOYING A MEAL AT THE MASH TUN, ABERLOUR, AT 12.30 PM WHICH **MUST BE PRE-BOOKED** WITH DONNA CLARK AS NUMBERS ARE LIMITED.

THOSE NOT ATTENDING THE MEAL SHOULD MEET IN THE ALICE LITTLER CAR PARK BEHIND THE MASH TUN AT **2.00 PM.**

WE WILL THEN TRAVEL IN CONVOY TO THE HEATHER STANCE. TONY HARRIS WILL GIVE A TALK ON PREPARING HIVES FOR THE HEATHER. WE WILL ALSO BE LOOKING AT THE SET UP IN THE HIVES AND TASTING SCOTTISH HEATHER HONEY (YUM YUM!)

# EXTRACTING HONEY

By Tony Harris

If you are fortunate enough to have a super or two of honey on your hive mid to late August is a good time to extract it!



*crown board with porter bee escapes*

To remove the bees from the super, place a crown board with porter bee escapes in the feed hole(s) between the brood area and the supers and a day or so later you will be able to simply pick the supers up and carry to the house with only the odd bee inside.

It is important that the honey is ripe, i.e. with a water content between 17 and 20% and it will be if it is all sealed. But if you have partly sealed frames, the way to check water content is to shake the frames over the hive and nectar will fly out of the cells if it is not ready for extraction. If no nectar flies out then carry on with the extraction but bear in mind to use this honey as soon as possible because a slightly higher water content can lead to fermentation.

Honey is easier to extract and strain when it is warm so do it immediately or leave it in a warm place until you can. Now, if your honey is just for your own use you can strain it through your granny's old tights and store it in the coal bucket if you want but if you are selling it, cleanliness and hygiene are most important. Your extraction room must be clean, equipment of stainless steel or food grade plastic, a washbasin with hot and cold water must be provided and first aid material available.

The aim is to extract the honey from the comb, strain it so it is free from debris, e.g. bees' legs, pollen, and present it in clean jars so that is sparklingly clear, with no loss of aroma, flavour or colour due to overheating! It can be a messy and sticky business so have plenty of hot and cold water available in bowls to wash your hands, towels to dry them, and clean as you go otherwise your kitchen could look like a bomb blast area at the end of the day!



*using an uncapping knife*

I extract honey in the kitchen and place supers on a tidy tray. This is invaluable and has kept me out of the wife's bad books for a few years now as the honey doesn't drip everywhere! Get all your equipment ready. Uncapping knife, cappings bowl, extractor, strainers, conical straining bag and settling tank. I uncap the frames with a bread knife over a plastic bowl. I cut through the wax cappings and they fall into the bowl. Each frame is then placed in the extractor (honey gate closed) being careful to balance the weight evenly.



*large radial extractor*

I use a 9 frame manual extractor. After uncapping both sides of the frame I place them in the extractor, close the lid and then, starting slowly at first, turn the handle, speeding up smoothly, and then spinning for about 5 minutes. You should hear the honey splashing onto the sides of the extractor, a rather sweet sound and one to be savoured.

Empty combs are very valuable to the beekeeper so take care of them and you can use them year after year. Remember that it takes between 6 and 8lb of honey to make 1lb of beeswax so using drawn comb in your super will help the bees out and give you a greater honey harvest.



*stainless steel strainers*

The honey now needs to be strained and again it is best to do this whilst it is still warm. Buy stainless steel strainers if you can afford them as the cheaper plastic ones are false economy, not lasting more than a couple of seasons whereas stainless steel should last a lifetime. I strain the honey from the extractor through coarse and then fine stainless steel strainer into a settling tank that is basically a large plastic bucket with a lid and a honey gate at the bottom.

If the honey is to be sold or entered in a show, or if it is oilseed rape honey to be stored, it needs to be fine strained and I do that through a 200 micron conical straining bag into another bucket (ensure the honey is warm or it will not pass through the fine cloth). I plan to jar the honey the next day so I leave the bucket



*conical straining bag*

with the lid on in a warm room to allow bubbles to rise and debris to settle on the bottom. I then jar the honey the next day into clean, sterilised jars that have been washed in the dishwasher or by hand, rinsed and then placed in a hot oven for 20-30 minutes.

The wax cappings you have removed make the very best beeswax exhibits and should be used if entering any honey shows. The wet supers can be placed back on the hive at dusk and the bees will clean up the frames till they are dry and free from honey. Cleaning up is easier if you do it straight away. I take the extractor outside and rinse thoroughly with cold water via the hose pipe and then a few times with hot water.

Before sale, heating the jars of honey in a pan of hot water for 45 minutes delays granulation and gives an attractive bright sparkle in the jar. Labels can be bought from suppliers and are also governed by rules and regulations.

Finally, **what can go wrong?** Well, **RUNNING HONEY**, unlike water makes no sound so if you leave the honey gate open or overfill a bucket the first you will notice will be honey all over the kitchen floor.

If the honey is not warm enough when **STRAINING** it can take an age and can clog up strainers, so heat first if necessary –up to 95F (35C). Honey is degraded if heated above 95F – 104F (35C – 40C) so be very careful as this will destroy the taste, aroma and will darken it!

Water content higher than 20%, i.e. unripe honey, can cause **FERMENTATION** evidenced by a sour flavour, unpleasant aroma, bubbles on the surface caused by CO2 and a heaving surface. So best to get it right first time and enjoy your honey just as the bees do!



*the finished product  
YUM, YUM!*

THE SCOTTISH BEEKEEPERS ASSOCIATION

**AUTUMN CONVENTION**  
**Saturday 27th September 2014**  
**8.45am to 5.10pm**  
in SRUC Barony Campus,  
Parkgate, Dumfries,  
DG1 3NE

**Ian Molyneux** – Regional Bee Inspector, North of  
England

Long Range Beekeeping – Management of my bees in  
Ireland

The development of the Manchester BKA's centre of  
beekeeping excellence

**Simon Rees** – FIBKA, Dublin

How Bees Fly

Langstroth and His Breakthrough

(The development of the moveable frame hive)

**Alan Riach** SBA

Polymerase Chain reaction in the SBA

**Tickets £30 inc coffee, lunch and tea (students half  
price)**

TRADE STANDS

BeeCraft, Bee Books New and Old, SBA, Brunel  
information, Solway Bee Supplies, Scottish Govt Bee  
Inspectorate, Abelo, British Bee Feeds, Beehivemaker

**Bookings for Convention to Mike Thornley**

Glenarn, Glenarn Road, Rhu, Helensburgh, G84 8LL  
Tel. 01436 820493 Email: masthome@dsl.pipex.com

There will also be two 90 minute Brunel Microscopy  
Workshops on 'Set up and Camera work' at a cost of £5.  
(numbers are limited)

To book contact: Peter Mathews on 01461 205525

## HIVES FOR THE HEATHER

The first week in August is the time to take your bees to the heather, and if you prepare the hive right, and there is a couple of weeks of warm, sunny weather, you should earn a reward of at least a super of heather honey.

Hives for the heather should be absolutely packed full with bees and you can supplement this by adding up to 2 frames of emerging brood from another disease free hive a couple of weeks before the move.

If you have your hives in pairs, as long as there is a honey flow on you can move one to another part of the apiary, allowing the flying bees to safely enter the remaining hive going to the heather - this will give you a very large number of foraging bees.

Young queens are also essential for heather going hives as they tend to continue laying longer, again meaning less space in the brood frame for the bees to store the precious honey - Remember, we want the honey in the supers!

Other tips include moving frames of eggs and brood to the outside of the brood frame and frames of honey to the centre. As the bees usually like to store honey in the outside frames, leaving the centre frames for the queen to lay in, they usually move this honey to a super, and this should be done a couple of weeks before and then again a couple of days before the move.

The day before the move, remove these supers and place a super of drawn comb, or thin unwired foundation for cut comb on top. Secure your hives with ratchet straps or the like, and move to the heather at dawn. It is easy to block the hive entrance with a strip of foam rubber and it is always a good idea to add a travelling screen on top to allow greater ventilation during the move. Hives can be brought home from the heather in the 1<sup>st</sup> or 2<sup>nd</sup> week in September and you then have to get your hands on the honey - more on that next issue!

## DO A GOOD DEED- RESUSCITATE A BUMBLEBEE

(courtesy of Harrogate and Ripon Beekeepers Website)

It is not unusual to find a bumblebee flaked out on a windowsill, barely able to move, only able to raise one leg in self defence. It probably entered through an open window looking for food or a nesting site and has flown against the glass until exhaustion supervened. If the Bumble is particularly large, she is probably a queen, so her loss means the loss of a whole colony. Fear not, all is not lost. She has probably simply run out of fuel, like a little aeroplane, and it is well worth trying to resuscitate her.



You will need a drop of honey, syrup or jam (in that order of preference) and a card and glass or jar so that you can move her outdoors without the risk of Her Majesty stinging you.

Place a small drop of honey in front of her head and watch out for the following sequence of events; firstly, the antennae move around, noting the scent of sugary salvation. Then the tongue comes out and sucks up the droplet. If she finishes one drop, give her another. After several minutes she will start to walk about and then suddenly fly, usually straight back to the window! This is the time to put the jar over her then slide the card between the jar and window pane. Then you will have her safely contained and though she won't thank you for it, you can now take her outdoors and release her. Now you can bask in the warm glow, having done your good deed for the day.

Bumblebees are in decline and we owe it to these useful and beautiful creatures to help, particularly as we unwittingly set traps for them, e.g. windows and greenhouses, which must kill many thousands every year. You can do the same for trapped and exhausted honeybees too!

# PREPARING HONEY FOR THE SHOW BENCH

The Honey Show season is upon us with shows coming up thick and fast in August so now is the time to prepare your exhibits. There are many different classes for you to enter but this article is concentrating on the easiest and that is liquid honey, usually referred to as 'blossom honey' in the show schedule. There are three classes for liquid honey and they are light, medium and dark, and this refers to the colour of the honey. You must enter two identical jars in whatever class you are entering. If you are unsure as to the right class for your honey seek advice when you attend the show to set up your exhibits, this usually being the evening before or morning of the show.



*Light, medium and dark honeys*

With the lid on the judge will consider both jars for: **COLOUR**, which must be uniform throughout the exhibit,

**BRIGHTNESS**, a dull appearance may be due to what is called insipient (the start of) granulation or fermentation,

**CLEANLINESS**, exhibits will be examined for foreign material such as black specks, hair and parts of bees, and

**JARS AND LIDS**, your exhibit may be rejected if the jars and lids are not identical, if the jar is not filled to the correct level, if there is rust on the lid or if the jar shows signs of old labels.

When the jar is opened the judge will test for **AROMA**, **VISCOSITY**, and **FLAVOUR**, while also examining the surface of the honey for contaminants such as dust and bubbles at the edges.



*Judging taking place*

Here are a few tips in preparing liquid honey for the show. After you have extracted your honey strain it through a fine straining cloth into the settling tank or large bucket and leave to stand for about 24 hours - this will allow any air bubbles etc to rise to the surface.

Meanwhile, wash your jars in washing up liquid, plunge into hot water and leave to drain, or you can wash them in the dishwasher and sterilise them in the oven. Use identical jars and make sure they are from the same manufacturer by looking at the base of the jar for their mark.

Choose lids carefully discarding any that are dirty or scratched. Fill the jars to the correct level, almost the top of the jar, put the lid on and leave to stand overnight. Then remove any air bubbles that may be on the surface by pricking with a needle. Clean the top of the jar with a damp sponge, replace the cap and do not take it off again. The next person to do so will be the judge.

Keep your jars in a warm place with a temperature of 75F. If the honey does become cloudy it has started to granulate and you can clear it by putting it in a warming cabinet at about 100-110F or in a saucepan of hot water with a trivet in the bottom for about 30 minutes (don't overheat it!).

Make sure that the temperature does not exceed 110F or it will ruin the flavour.



*light honey*

When taking your jars to the show, handle them only by the lid with a cloth. Give them a final polish and place on the display stand. Don't forget to register your entries with the officials and then come back after the judging to reap your due rewards!

## UPCOMING FLOWER SHOWS INCLUDING HONEY SHOWS

There are local shows throughout Moray and further afield that include a Honey Section and you are encouraged to submit an entry.

The Keith Show is held on Sunday 10th, Monday 11th August.

Other shows are held at Buckie, Cornhill and Dufftown amongst others (see local press for dates and details)

Entrants are usually allowed to stage (leave at the show) their exhibits for a couple of hours on the evening before, or on the morning of the show but you will have to check for yourself if entering (again check local press).

Moray Beekeepers will be holding our Honey Show at Birnie apiary (in the classroom) on 18<sup>th</sup> October. (full details to follow). **PLEASE SUBMIT SOME EXHIBITS AND SUPPORT THE SHOW.**

Honey shows are good fun and although competitive, everyone is friendly, and you will gain useful experience that will benefit your beekeeping enjoyment!

# AUTUMN AND WINTER TREATMENTS FOR VARROA



*varroa mite on adult bee*

As the season comes to a close and the honey harvest is removed from the hives, it is an ideal time to treat your bees for varroa. Even if you have been removing drone brood and sugar dusting your bees in the summer it is important that you treat again in the autumn or winter when brood rearing diminishes or stops altogether and that you don't just leave it to chance that your bees will survive.

With so many differing treatments available, however, new beekeepers can be confused about what to use so this article will mention just a few of the options available. Whatever method you choose, it is very important to follow the manufacturer's instructions to the letter.

'Apistan'. Strips impregnated with pyrethroids are inserted into the hive in late August or early September after the honey harvest has been removed for at least 6 but no more than 8 weeks. It is a highly effective treatment but pyrethroid resistant mites are now present in the U.K. including Scotland (and Moray) so Apistan may not work if you have resistant mites.



*inserting Apistan strips*

'Apiguard' is a thymol based gel, very easy to apply, safe to handle and environmentally friendly. It comes in shallow trays that are placed on the top bars of the brood chamber until the gel has disappeared. It is also a high efficacy treatment (90%) although an outside minimum temperature of 15C is required for it to work so it is not always viable in Scotland if using later in the season.



*Apiguard trays and eke*

'Oxalic Acid' is now used by many beekeepers and one of the simplest ways of applying it is known as the 'trickle' method. 35gm of oxalic acid and 200g of sugar are dissolved in 3/4 litre of water and then more water is added to make up to 1 litre in total. 5 ml of this solution is trickled into every bee-way of occupied comb in the brood box using a syringe (for 10 combs use 50ml of solution in total). As oxalic acid doesn't affect varroa in the sealed brood it should only be applied when no brood is present, about late December, and it should only be used once every year. The treatment is well tolerated by the bees, there are no queen losses and it has a 95% efficacy rate when applied to a broodless colony. You can buy the oxalic acid solution ready to use from equipment suppliers or you can measure it out yourself to make the final mixture. Storing the mixture is not recommended so any left over should be disposed of.



*oxalic acid being trickled*

'Formic Acid' (60%) is the only treatment for varroa that penetrates the wax cappings of sealed brood to kill the mites. There are various commercial applicators available but it is also simple to make your own by inserting a flat kitchen sponge inside a freezer bag and punching holes in the bag to give 35 sq.cm of evaporating surface. The bag is placed on a couple of wooden slats, on top of the top bars with the holes facing downwards and a 20mm eke is put on top to give extra space between the top bars and the crown board. 2ml of the acid per occupied frame is squirted onto the sponge and this is repeated twice more on day 4 and 7, removing the sponge on day 10. **Total amount is 60ml over the 10 days for a full hive!** You normally have to dilute the acid from 85% to 60% as 85% will damage queens. The acid also damages the brood and causes some bee mortality but both effects are negligible. It has an efficacy of between 85 and 98% depending on the evaporation rate and temperature. Needless to say that these acids are corrosive and harmful to humans. Full protective clothing, i.e. gloves and goggles should be worn as well as a gas mask! Avoid skin and eye contact and do not inhale vapour.



If you do suspect resistant mites you can use another varroacide, **Apivar** (RECOMMENDED) that is only available from a vet under prescription, and they have to import it under a licence from abroad.

Vet Robert Thurlow of Bridge Veterinary Clinic in Dumfries will supply it, but it has to be on an individual basis, and after a 'consultation' to cover the legal aspects of supplying Apivar. His website has a consultation form you can download and fill in and once he is happy that Varroa appears to be showing signs of resistance he can prescribe Apivar.

Apivar uses the chemical Amitraz to combat the mite, and it is impregnated on strips hung in the hive in a similar way to the use of Apistan. The cost of Apivar is approx. £30 for 5 hives, which at £6 a hive is still relatively cheap.

If you have previously treated with Apistan and then had a high mite drop after oxalic acid trickle treatment in December that will be enough to convince Mr Thurlow that you have resistant mites. He can be contacted on 01387 259111 or his practise website is at: [www.bridgevets.com](http://www.bridgevets.com).

You can also have a go at making your own 'Emulsified thymol pre mix' and here's one recipe and method.

Place 30g thymol crystals in a honey jar; add 5ml of isopropyl alcohol, place jar into a water bath of boiling water to speed up the dissolving process. In another jar pour in 140 ml of boiling water and add 1 teaspoon of lecithin granules (available from health food shops). Stir well and place this jar into a water bath of boiling water, stirring often for about ten minutes or so until most of the lecithin granules have dissolved. You can then strain this mixture through a tea strainer or similar to remove any granules that have not dissolved fully. Then simply add the dissolved thymol to this mix and shake well. It will look just like a jar of milk.

To use, add 5ml to each gallon of syrup and stir well – it will go milky. If the mixture forms any crystals at a later date, tip into old small pan and reheat - do this outdoors.

There are also organic treatments available such as Beevital Hiveclean, and new products are coming onto the market all the time. MAQS-Mite Away Quick Strips, a new formic acid delivery treatment is new but I haven't used them so can't make any recommendations about their use.

Use only UK authorised treatments and always follow the manufacturers instructions, making sure that you have reliable up to date information on the legal status of treatments you use. Keep accurate records of what treatments you use, this is a legal requirement, because you could be requested to provide a sample of your honey for analysis.

# NOTICE BOARD

## 2014 SUBSCRIPTIONS

This is a final reminder that your membership ceases if you haven't renewed by the end of August and to re-join you will have to pay a £5 re-joining fee.

So, if you want to continue membership with all the benefits that brings please pay Donna Clark before the end of the month. You can download a membership renewal form from the Moray Beekeepers website.

## SUMMER & AUTUMN PROGRAMME 2014

Sunday 24th August.

Those not having a meal meet in the Alice Littler car park behind the Mash Tun at 2.00pm. Turn right off main road

Sunday 21<sup>st</sup> September

Saturday 27<sup>th</sup> September

Saturday 18<sup>th</sup> October

Tuesday 28<sup>th</sup> October

Trip to the Heather, Glenrinn & meal at the Mash Tun, Aberlour, meal must be pre-booked.

Talk & Demonstration, 'Extracting Honey'

Birnie Apiary, 1.00pm

SBA Autumn Convention, Dumfries

MBA Honey Show, Birnie Apiary

Talk by Dr Stephen Palmer, Elgin Library, 7pm

## M.B.A. SHOP SALES AND RULES

MBA members can benefit from discounted prices on beekeeping equipment and also save on postage by buying from the MBA shop. The prices are shown below along with the shop rules.

Deep wired foundation, pack of 10	£ 9.00
Shallow wired foundation, pack of 10	£ 5.50
DN4 Unassembled Hoffman frames, pack of 10	£10.00
SN4 Unassembled Hoffman frames, pack of 10,	£10.00
1lb Honey jars and lids, pack of 54	£20.00

You must have paid your subs for the current year and **produce your membership card** at the time of purchase! (if you haven't received a membership card or have lost it please contact Donna Clark).

Equipment will only be on sale at advertised Apiary Sessions or Monthly meetings (see website or membership card) and **credit is not allowed.**

Pre-ordering to Andy Watson by phone, Tel 07786247327 is recommended, as your journey will be wasted if your item is not in stock.

**A maximum purchase of 30 frames and 40 sheets of foundation only will be allowed.** If you have more than one hive and require more then you should order direct from the equipment suppliers at the start of the season.

## ASSOCIATION HONEY EXTRACTORS



If you don't have your own honey extractor you can borrow one of the Associations. The one on the left is a heather honey press and the one on the right is a manual radial extractor for liquid honey and we have 2 of both



You can borrow them for free by contacting either

Anne Black, Tel. 01343 810899, or  
Andy Watson, 07786247327

## SCOTTISH BEEKEEPERS ASSOCIATION (SBA)

Moray Beekeepers Association is affiliated to the SBA and you are encouraged to join. Membership of £30 a year will give you a monthly magazine, £2 million Public and Product liability insurance, a compensation scheme if you lose your bees and access to beekeepers throughout Scotland,

Contact membership convener: Mr. Phil McAnespie, 12 Monument Road, Ayr, KA7 2RL

SBA web site: [www.scottishbeekeepers.org.uk](http://www.scottishbeekeepers.org.uk)

### BEE SUITS/GLOVES /SMOCKS

Quality bee suits and clothing from BB Wear, for MBA members who receive a 15% discount (please order via the MBA Secretary)

BB1 Full suit £84.00

[www.bbwear.co.uk/](http://www.bbwear.co.uk/)

### FOR SALE

LOCALLY BRED 2014 QUEENS £20  
5 FRAME NUCS, HEADED BY LOCALLY BRED  
2014 QUEENS £170  
CONTACT TONY HARRIS Tel. 07884 496246  
(last few remaining)

The Association website is packed with lots of useful information on beekeeping and bees and has an interesting blog that you are encouraged to contribute to. It is well worth a visit - the address is

[www.moraybeekeepers.co.uk](http://www.moraybeekeepers.co.uk)

Items for inclusion in the Newsletter to be sent to the Editor: Tony Harris, Cowiemuir, Fochabers, Moray, IV32 7PS or you can e mail: [tonvharris316@btinternet.com](mailto:tonvharris316@btinternet.com) or phone 07884 496246