

The Auricle

Moray Beekeepers Association Newsletter
Hot off the 'press'

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THIS ISSUE SPONSORED BY MBA MEMBER GORDON RITCHIE – THANK YOU!!

THE VIEW FROM THE HILL(S)

from Viv Hill's Blog at www.moraybeekeepers.co.uk

After days of looking at a distinctly unoptimistic weather forecast you will not need to use your imagination to know how happy we were when the day of our July meeting dawned bright and sunny and, more to the point, stayed that way. Graham and Viv Hill were pleased to welcome the 40 or more members that turned up and, having worried about the parking facilities, drew a huge sigh of relief that there was no problem at all.

The hives were opened by Andrew Tassell and Tony Harris, who was ably assisted by Stephen Palmer. Tony was able to demonstrate the nucleus method of swarm control and Andrew went into a further two hives where, in the first, he found Queen cells but no apparent Queen and so one open Queen cell was left. In the other he both found and marked the Queen. As Andrew was working with many of our newer members who have yet to have a hive of their own, and some who have, this proved to be very instructional and those with Andrew were pleased that they had the opportunity to see some very interesting hive work. Those with Tony had his expert instruction on swarm management and that too was felt to be most useful.

Graham moved between the two groups assisting as and when and Viv was the 'Tea Lady', and quite frankly couldn't have been more pleased as the temperature was soaring and shade was undoubtedly the best place to be!! Two of the younger members had to be 'rescued' as they were far too hot in their bee suits.

The raffle was a success with many and differing prizes. A good time was had by all and 'the tea lady' served out tea for well over an hour.

Needless to say all of the biscuits and cakes disappeared. A big thank you to William Hill, at whose home the apiary is situated, and Graham & Viv for making the afternoon a huge success!

OUR NEXT MEETING IS ON SUNDAY 21ST AUGUST WHEN THOSE WHO HAVE BOOKED WILL BE ENJOYING A MEAL (meet at 12 noon) AT THE DELNASHAUGH HOTEL, BALLINDALLOCH, FOLLOWED BY A MEETING AT OUR HEATHER STANCE NEARBY, 2.30PM START. (directions to follow)

Full details of all Monthly Meetings, Open Apiary Sessions and Courses are at
www.moraybeekeepers.co.uk

HEATHER STANCE MOVE

A number of members will be moving hives to the M.B.A. heather stance at Ballindalloch early in the morning of Thursday 11th August and leaving them there for about 4 weeks. If you would like to join in the move please contact any Committee member.

MEAL AT THE DELNASHAUGH HOTEL 12 NOON SUNDAY 21ST AUGUST

As part of our August meeting we will be enjoying a meal at the Delnashaugh Hotel, Ballindalloch, before heading off to our heather stance nearby. It is a 3 course meal and the cost is £14.95. Obviously we have to give the hotel the final numbers attending so if you want to join us (there are quite a few places still available) please contact Tony Harris a.s.a.p. and no later than Sunday 14th August.

AUTUMN & WINTER TREATMENTS FOR VARROA

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.



mite on adult bee



pack of Apistan



Apistan strip



Apiguard



Apiguard trays and eke



oxalic acid being trickled



oxalic acid safety kit



Liebig formic acid dispenser

'**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 so Apistan may not work if you have resistant mites. (see below for a simple way of testing)

'**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..

'**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.

'**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 the

DO YOU HAVE PYRETHROID RESISTANT VARROA MITES?

1. Cut a 9mm x 25mm piece from an Apistan® strip and staple it to the centre of a piece of thin card about 75mm x 125mm in size.
2. Place the card in a 1lb. honey jar, with the strip facing inwards.
3. Prepare a 2-3mm mesh cover to close the jar. Plastic green house shading mesh is ideal. Cut a piece larger than the opening so that it can be folded back over the open end of the jar and secured using a strong elastic band.
4. **Find the Queen and cage her!** Shake adult bees from 1 or 2 brood combs into a container such as an upturned roof or washing up bowl. Gently scoop up bees with the jar until it is half full.
5. Place a sugar cube in the jar and seal off using the mesh. Store in the dark at room temperature with the mesh uppermost.
6. After 24 hours hit the upturned jar with the palm of your hand over white paper Repeat two more times to dislodge any mites. Count the mites knocked out.
7. Immerse the bees in the jar into a solution of water and washing up liquid (strong washing up strength).
8. Wash the dead bees to remove any remaining mites. Place the bees in a coarse kitchen sieve that will hold bees but let varroa mites through. Secure a honey straining cloth or jelly bag under the sieve to retain mites. Place under a fast running tap or tap with a shower fitting to wash any remaining mites off the bees. Count the number of mites washed off. Dispose of the dead bees and mites in a suitable way, such as composting.
9. If the total number of mites is less than 5 discard the results.
10. Calculate the efficacy as a percentage. Multiply the number of mites knocked down by 100 and divide by the total number of mites i.e. the number knocked down plus those washed off. If the answer is less than 50% it indicates that a resistance problem is likely and you should therefore use a pyrethroid free product to tackle varroa.

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! 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 in storage.

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!



crown board with porter bee escapes



tidy tray



uncapping knife



large radial extractor



conical straining bag



stainless steel strainers



ready for jarring



the finished product!

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.

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.

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 a 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 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!

PREPARING BEES FOR THE WINTER

The best conditions for a colony going into winter is to have a young queen and plenty of bees, sufficient stores to last until the spring flowers arrive, disease free bees and protection from pests and predators. The bees should be in a sound, waterproof hive so that they are dry, preferably on stands with good air circulation around them, situated in a dry, warm, unexposed apiary.

A **YOUNG QUEEN** is likely to continue laying later in the season which means more bees that don't have to live as long under winter conditions and it is the bees emerging from August onwards that will resume foraging and house bees duties in the spring. You should assess your colonies to see if they are strong enough to get through the winter and if not, for example there are only 3 frames of brood or bees, consider uniting with another colony. Unite using the newspaper method. Remove one of the queens first and then at dusk, dismantle one hive, place a sheet of newspaper over the brood box and place the queenless colony on top. You may want to make a few small holes in the newspaper with your hive tool. The bees will chew through the paper and as they are doing so, the colony odours will combine, resulting in a peaceful uniting process. Late August and into September, after the main flow has stopped is also a safe time of the year to re-queen those colonies where the queen is old or of undesirable qualities, e.g. bad tempered.



SUFFICIENT STORES. Towards the end of August and into September, after any honey harvest has been removed is the time to feed your bees for the winter, and you should aim to complete it as quickly as possible. I did hear one MBA member say that they leave the syrup on the hives until November but that can be a big mistake and can cause problems for the bees later in the winter. Honey or sugar syrup that has not had the moisture content reduced to an acceptable level for the bees is likely to ferment and this can lead to digestive problems for the bees and dysentery. This will be evidenced by brown streaks of bee excrement on the combs and around the hive entrance and it can lead to the demise of a colony. So, get the bees fed as quickly as possible, before the cold nights draw in, and you can do this by using a rapid, Miller or Ashworth feeder. It is very important to pour a small amount of syrup down the feed-hole in the crown board so that the bees know it is there, as sugar syrup has no smell that the bees can recognise.

How much syrup do we have to feed? Well, this will be different for each colony so first of all open up each hive and assess its stores by eye and then decide. If you bear in mind that 1 B.S. brood frame, full on both sides, has about 5lb of honey, and that Ted Hooper recommends 40-45lb of stores, you should be able to work out how much syrup is needed. And if you are still not sure you can do what I do - feed syrup until they stop taking it down as long as it is finished by mid September. It is best to feed the bees in the evening, so that darkness will help quell the excitement, feed all your colonies at the same time, and don't spill any in the apiary as these steps will help to reduce the likelihood of robbing. We feed our bees only white granulated sugar, either from cane or beet sources, i.e. refined sucrose. Brown or unrefined sugar should not be used! For winter feeding it should be a thick syrup. i.e. 2lb of sugar to 1 pint of water.

Lift your hive and get to know its weight when stores are plentiful so that you can take action if it you feel it weighing a lot less during winter. If it does, DON'T feed with more syrup! Instead, place a block of candy or bakers fondant (available in supermarkets) over the feed-hole or on the top bars directly over the cluster of bees with an eke to house it. To prevent isolation starvation, when the bees starve even with plenty of stores in the hive, you can quickly look in the hive every 3 weeks and move the fondant so it remains over the cluster.

DISEASE FREE AND PROTECTED FROM PESTS AND PREDATORS Varroa is endemic in Moray and you will not get away with ignoring it. Various techniques have been described in past Auricles to combat varroa during the season and it is also advisable to treat the bees for varroa once the honey harvest has been removed. There are various treatments available, e.g. apiguard, apistan or trickling oxalic acid to name just three and these can all be bought from the beekeeping suppliers. Whatever you do use, it is important to follow the instructions to the letter, as for example, if using a varroacide such as apistan, and you leave it in the hive for too long, the bees can build up a resistance to it. Read the article on page 2 and if you are unsure what to do make sure you ask an experienced beekeeper in plenty of time.

MICE are a problem in the winter. If they get into your hive while the bees are clustering, the bees will leave them alone, and they will eat and remove comb, and can lead to the demise of a colony. So fit mouse guards over the entrance and leave in place till the spring.

Other predators include **BADGERS** and the way to keep them out of your apiary is to erect a strong wire fence, sunk at least 2 feet into the ground. **WASPS** can also be a problem as they try and get into the hive to rob the honey. An easy way to deal with this is to make a wasp trap or sink a jam jar filled with sugar syrup or runny jam into the ground – you will catch lots more wasps than it does honey bees.

SOUND WATERPROOF HIVES, GOOD AIR CIRCULATION, IN A DRY, WARM UNEXPOSED APIARY Make sure your hives are waterproof and there are no holes in them. Although bees do not freeze to death due to low temperatures, they can die due to cold winds, so it is especially important to protect the hives from northerly and easterly winds – if necessary build a wind-break!

VENTILATION is a dilemma for beekeepers, because if the bees proplise any cracks to reduce draughts, what degree of ventilation should we provide in the hive over the winter? The experts can't agree! Ventilation is always necessary in order to expel CO2 and this is true also in winter. Here are some of the options for ventilating your hive - experiment and take your pick!

1. Open mesh Floor with or without floor insert,
2. Raising the crown board by inserting a matchstick under each corner.
3. Crown board completely removed,
4. Feed hole in crown board left open, and
5. having differing sizes of roof ventilation holes

Something else to consider is **INSULATION**. Many beekeepers place additional insulation under the hive roof for winter, e.g. expanded polystyrene, loft insulation roll, but others do not – again experiment and do what suits you.

SNOW can be a problem because if it settles around the hive it can give the bees a false sense of brightness that can cause them to leave the hive on a cleansing flight, and this can prove fatal at low temperatures. If snow does settle around your hive then simply place a piece of wood over the entrance so that it is kept in the dark and that should prevent the bees from flying. Leave the snow where it is!

If your bees are in more than one box and you have a queen excluder between them, please remember to **REMOVE THE QUEEN EXCLUDER**, otherwise the queen can get left in the lower box if the cluster moves above, and that will be the end of her and your bees!

And **FINALLY**, tie down the hive or place a large brick on the roof so it won't blow off. It won't be long before the first sunny day in February, when your heart will be gladdened as you see the bees bringing in the first of the season's pollen – a sure sign that the queen is present and has resumed laying.

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.

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.



Entries at Forres Show



Light, medium and dark honeys



Judging taking place



light honey

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.

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

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!

Moray Beekeepers Honey Show, as part of the Forres Flower Show, takes place in September so there is plenty of time to get your exhibits ready. For further information, contact the Organiser Viv Hill, telephone 01343 542919 .

DECANTING HONEY FROM THE SETTLING TANK

Once you have extracted and filtered your honey and left it overnight in a settling tank or more simply a bucket with a honey tap you need to decant it into jars. This is quite an easy job to do but when you get to the last few pounds of honey there is always the problem of the surface scum in the bucket mixing with the clear honey going into the jars. Well, here's a really useful tip to stop this happening!

Cut a length of cling film about the same diameter as your bucket plus an extra 6-8 inches. Starting at the gate side of the bucket lay the cling film on the surface of the honey scum but don't allow any film to stick to the inside of the bucket yet. If your bucket diameter is greater than the width of the cling film you may have to use 2 lengths of film side by side. Try to lay it so as to trap as little air as possible and then when done stick the extra 6-8 inches of film to the inside of the bucket.



Lay the cling film on top of the surface scum



The scum ends up stuck to the cling film

Continue decanting as normal. As the level goes down the film should stay anchored to the side where it has been stuck and the film on the surface should now be pulled across the top, dragging the scum with it. Even if you don't get it exactly right (like my effort in the right hand photo) you will still get clear honey right to the last jar. And as the saying goes, 'Practice makes perfect', so give it a go and let us know how you get on.

BASIC BEEMASTERS SUCCESS

Congratulations are due to the MBA 'Basic Beemaster Class of 2011' as after attending a course run by Tony Harris and Viv Hill, and spending much of their spare time 'swotting up', they all achieved a 'pass with distinction' in their recent assessments.



From the left: Graham Hill, John Baillie, Andy Watson, Pamela Nairn, SBA Education Convener Ian Craig, Donna Clark, Instructor Tony Harris & Wendy Jamieson. (unfortunately Gerry Thompson missed the photo)

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 (although you may wish to make a small donation to club funds) by contacting either:

Andrew Tassell (Keith area) Tel 01466 771243
or

Gerry Thompson (Aberlour area) Tel 01340 810229

COMMITTEE VACANCIES

Due to a growing membership and busy programme of events we are looking to co-opt 3 or 4 members onto our volunteer team on the MBA Committee. If you would like to be involved in some exciting projects, and increase your beekeeping knowledge and enjoyment, please contact Tony Harris who will fill you in on what is required. We meet every 2 months during the season and help out at Monthly Apiary Visits and Inspections. Experience is not necessary, just enthusiasm and some spare time!

WELCOME TO RON CLARK, husband of MBA Treasurer, Donna, who has been co-opted onto the Committee!

OXALIC ACID TREATMENT FOR MBA MEMBERS' BEES

As part of the ongoing service to members and to the bees, MBA are offering an oxalic acid trickle treatment in December for £5 per hive.

This is an extremely safe and effective way to tackle varroa and even if you treat with Apistan or Apiguard in late summer it is advisable to use the oxalic acid in winter when there is no brood present.

If excessive travelling is required to get to the hives this price will be re-negotiated. You must be a paid up member for 2011.

To book, please contact Tony Harris or Andrew Tassell.

VOLUNTEER NEEDED TO INSPECT ACCOUNTS – PAYMENT A COUPLE OF JARS OF HONEY

As a charity, a person independent of the Association, who is experienced in accounting, must verify our end of year income/expenditure accounts. So if you have a friend, associate or family member who would be willing to check the accounts once a year, please contact the Treasurer, Donna Clark.

SCOTTISH BEEKEEPERS ASSOCIATION (SBA)

Moray Beekeepers Association is affiliated to the SBA and you are encouraged to join. Membership of £25 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

BEESUITS/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/

A WARM WELCOME TO THE FOLLOWING NEW MEMBERS

Liz Stewart, Simon Williams, Torquil Gordon-Duff, Dave & Yvonne Stuart, Sonja Seiler, Neil Matheson

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

Items for inclusion in the Newsletter to be sent to the Editor: Tony Harris, Cowiemuir, Fochabers, Moray, IV32 7PS or you can e mail: tonyharris316@btinternet.com or phone 07884 496246

IF YOU HAVEN'T PAID YOUR SUBS BY 31ST AUGUST, YOUR MEMBERSHIP CEASES!