

West Wilts BKA News



News, the planned activities and some advice for members of
West Wiltshire Beekeepers Association



In this issue

Diary of events page 2

**Good to know – interesting items, news,
and reports** page 3 to 27

On the left – Honeybee foraging on mint
flowers.

How did it get to be September so quickly! At last, we have had some rain – though not enough to soak the ground properly yet.

How are you progressing with your entries for the club show? Don't forget that the **digital entry link is now open** and **WWBKA members can make their entries through this** - the same link is available on the WhatsApp members group for those using WhatsApp. **The deadline for entry is noon on Thursday 17th September.**

Don't forget, entries for the WWBKA Show are likely to fit some of the categories for the County Show in Devizes in October, so put them away carefully after the club show, you might need them again!

DIARY OF EVENTS



SEPTEMBER

September 12th Apiary meeting (last one for this season).

September 19th West Wiltshire Beekeepers Association Show, Southwick Village Hall.

OCTOBER

October 10th 10am to 4pm Wiltshire Bee & Honey Day, The Devizes Corn Exchange, Market Place, Devizes SN10 1HS.

October 20th : 'Planning & Reflection' with Kathy Lovegrove. Zoom link:

<https://us06web.zoom.us/j/81233819992?pwd=DYMZxTlmJjpRCLJjYjvblxgybQQdSZ.1>

Meeting ID: 812 3381 9992 Passcode: 527929

October 22nd - 24th The National Honey Show, Sandown Park, Esher, Surrey, UK.

NOVEMBER

November 17th BBKA lecture - website currently offers Adam Leitch 7pm

November 23rd WWBKA Annual General Meeting at 7pm at Heywood and Hawkeridge Village Hall, Heywood. BA13 4LP

DECEMBER

December 15th BBKA lecture – website currently advertises 7pm 'Food Safety Legislation and How It Applies to the Beekeeper' with Andy Pedley



Good to Know

WEST WILTSHIRE BEEKEEPERS ASSOCIATION HELD A SPECIAL GENERAL MEETING...

on Wednesday 5th August 2026 via Zoom.

Under the terms of the Wiltshire BKA Constitution, our Branch is entitled to elect two of the Wiltshire BKA's Branch Trustees.

Members of West Wiltshire BKA elected Alan Hepper as a new trustee:

"to serve as a Charity Trustee on the Board of Wiltshire Beekeepers Association"

the elected trustee will fill the post of West Wiltshire BKA Branch Trustee for a period of three years.



Need a beekeeping supply “top up”?

Diane Sleigh of “Bee Depot” will be at our **12th September** apiary meet. You can contact Diane to check stock and availability and arrange to collect from the apiary when she is there. Take a look at the notice at the end of the newsletter for more details — Diane cannot bring all supplies with her, but if you alert her to your beekeeping requirements she will try to help you out.



Wiltshire Bee & Honey Day 2026

Saturday, 10th October – 10am to 4pm

The Devizes Corn Exchange, Market Place, Devizes SN10 1HS.

Entries close at noon on 5th October



ANOTHER REMINDER TO JOIN BEEBASE

The National Bee Unit is vital in the control of infection and sharing of resources. Registration with the National Bee unit means if there is an outbreak of disease in your area you will be alerted.

The National Bee Unit runs an apiary inspection programme; the NBU inspectorate is made up of a network of fully trained Bee Inspectors.

BeeBase is full of useful information on many topics of bee husbandry including how to manage pests and diseases and the best practices that should be observed for successful beekeeping.

The NBU is a recognised centre of excellence in the provision of advice and research in bee health.

Follow the link to the National Bee Unit to find out more <https://www.nationalbeeunit.com/#>

Apiary meet dates...

The usual message about members apiary meetings follows below...

Apiary sessions start at 2pm - please arrive slightly earlier so that you can be kitted up and ready to go for the start time.

Please be aware of the following:

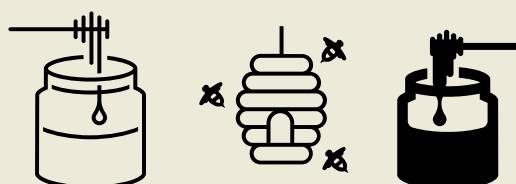
1. Apiary sessions are subject to the weather conditions and how the bees are on the day - Apiary Manager Den has the final say on whether or not a session can go ahead. If a session should have to be cancelled, we'll send an email to let you know, so if the weather is looking iffy on the day of a scheduled session, please check your emails and WhatsApp to see if the session is still going ahead.
2. Please park in the lane outside the apiary, not on site.
3. Please remember to bring all your protective kit: suit, wellies, and rubber gloves - no leather gloves - and a mug for the post-inspection cuppa and catch-up.

The dates below are the dates of the club apiary sessions; these are also listed on the club website <http://westwiltsbka.org/> - these are the corrected apiary dates from Geoff Cross. For the avoidance of doubt, all apiary sessions are on a Saturday.

12th September



Apiary club honey is available for sale in **15lb** and **30lb buckets at £6 per lb**



Sighting of Yellow Legged Asian Hornet

If you are a member of "Facebook" you may have noticed that recently a nest of Yellow Legged Asian Hornets was found in Ashcott, Somerset. The report by Lynne Ingram explained that in addition to using traditional track and trace methods Bee inspectors used RoborNatur where an electronic tag is attached to a hornet and enabled tracking back to the nest that was hidden in brambles. The NBU are keen that you put monitoring stations in and around your apiaries, regularly checking them and keeping them topped up with "Trappit".

Another plug from me for the Asian Hornet Watch App. Boringly repetitious I know – but very important. If you are having difficulty downloading the app, I feel sure if you approach a committee member they will be able to help you. Beekeepers and the general public need to remain vigilant – if you can share your knowledge of the Yellow Legged Asian Hornet (YLAH) and educate others that will be a job well done!



and another repeat reminder... Tom Kenyon will be happy to help with a YLAH Awareness presentation, if you know of a gardening club, school, or an area of local government who would benefit please pass on Tom's contact details –

Tom Kenyon ahat@wiltshirebeekeepers.co.uk **07967 552025**





Have you put the date in your diary?



West Wiltshire Beekeepers Association Show 2026



Southwick Village Hall.

Saturday 19th September

Doors open at **0900**, judging starts promptly at **1000**

Please read the schedule on the following pages 8,9,10.....

entries can be made via the following link.....

<https://form.jotform.com/261752432529055>

Entries close at noon on Thursday 17th September 2026



Details for the West Wiltshire Beekeepers Association Show 2026

CLASSES - see notes on detail at end of the class list (page 9 of this newsletter)

1. Beginner's class one 454g (1lb) jar of honey, any type, colour, the entrant having no more than two years beekeeping.
2. Young member: one jar of honey any type (see note 2).
3. One 454g (1lb) jar: light run honey.
4. One 454g (1lb) jar: medium run honey.
5. One 454g (1lb) jar: dark run honey.
6. Two (matched) 454g (1 lb) jars of one of the following: light, medium, dark, granulated, or soft set honey.
7. One 454g (1lb) jar: soft set honey.
8. One 454g (1lb) jar: chunk honey.
9. "Black jar": one jar of honey to be judged on taste and aroma alone, (see note 3).
10. One section in case, (round or square).
11. Cut comb: minimum 227g (8ozs), (see note 4).
12. Frame of honey for extraction, shown in bee-proof display case.
13. Bottle of dry mead, (see note 5).
14. Bottle of sweet mead, (see note 5).
15. Bottle of melomel (see note 5).
16. Bottle of metheglin (see note 5).
17. Bottle of cyser (see note 5).
18. Beeswax furniture polish, (see note 6).
19. Beeswax cake, minimum 227g (8oz).
20. Three beeswax blocks, 27g to 30g (1oz) each.
21. Pair of beeswax candles, dipped or moulded one to be lit by the judge, (see note 7).
22. Pair of hand rolled and decorated beeswax candles one to be lit by the judge, (see note 7 and 8).

(Details for the West Wiltshire Beekeepers Association Show 2026 contd...)

23. Display of beeswax flowers, colouring allowed, (see note 9).
24. 1-5 Stems of beeswax flowers. Container will not be judged, (see notes 9 and 10).
25. Two beeswax wraps (300mm x 300mm) square, (see note 11).
26. Display of six bee products on a tray, all different.
27. Any decorative or artistic exhibit, to include needlework this may include lace, knitting or crochet relating to bees or beekeeping, not to exceed 600mm x 600mm (see note 12).
28. Any beeswax model, no colouring permitted.
29. Honey cake (see recipe – NO changes to recipe permitted).
30. Six honey biscuits, recipe to be provided by the exhibitor.
Photograph Classes, (see note 13).
31. Honey bee/s and flower/s.
32. Aspects of beekeeping.

NOTES FOR GUIDANCE OF EXHIBITORS.

Entries open to members of WWBKA only.

Each exhibitor may enter a maximum of two exhibits in a class. However, only one exhibit per exhibitor may receive an award in that class.

All honey and wax exhibited (except classes 22, 23, 24, 29 and 30) must be bona fide produce of bees kept by the exhibitor. All honey to be exhibited in clear glass 454g (1lb) squat jars, labelled 1.25cm (1/2 in) from the bottom of the jar.

1. Gold coloured metal or plastic, screw on lids only. Chrome plated or coloured lids will be disqualified.
2. Young member under 16 years of age on the day of the show.
3. Sleeves will be provided on the day. Labels for this class are to be placed on the lid, sleeve and jar.
4. Cut comb to be shown in a white or clear plastic container with a clear lid.

(Notes for the guidance of exhibitors contd...)

5. Mead to be exhibited in standard punted bottles with white plastic topped flanged corks, containing approx. 75cl. Melomel and metheglin to have flavour label on the bottle. Class labels to be placed 1.25cm (1/2 inch) from the bottom.
6. Wax polish to be in a standard round container, metal or plastic, warning labels not required.
7. Candles must stand upright in candle holders. Candle holders to be provided by the exhibitor and be appropriate for purpose.
8. This class is open to any age. All decoration must be beeswax, colouring is permitted.
9. Colouring, wire and florist's tape may be used, but no plant material.
10. Open to anyone who has not won the beeswax flower section at the National Honey Show.
11. Pure beeswax only, no other oils or resins to be added.
12. Work exhibited must be completed by the exhibitor.
13. Photographs may not be entered into both classes 32 and 33. Size between 10cm x 15cm (4in x 6in), unframed but may be mounted.

Honey cake recipe

150g butter or margarine	100g light brown sugar
175g clear honey	15ml water
200g self-raising flour	2 eggs (size 2)

Method:

Grease and line a round cake tin 15-20 cm (6-8 inch).

Place sugar, butter, honey and water in a pan and heat gently, stirring until the sugar has dissolved.

Sift the flour over the surface and stir in. Beat well with a wooden spoon to remove lumps.

Beat the eggs lightly then add to the mixture, distributing evenly.

Turn the mixture into the prepared tin.

Bake for 40 minutes at 180 c, fan 160 c, gas mark 4.

Leave to cool in the tin for 5 minutes and then turn out onto a wire rack until cool.

To be displayed on a plain white paper plate, with a doily and a clear polythene bag.

Flower of the month, August: Spear Thistle (*Cirsium vulgare*)

(<https://www.nhbs.com/blog/the-nhbs-guide-to-thistles>)



(credit - Spear Thistle by Andreas Rockstein via Flickr)

ID Notes: This thistle is particularly attractive to pollinators, who are often seen feasting on the deep pink flowers. The large flowerheads (up to three may be present per stem) sit on a bulbous, spiked base with long, spreading phyllaries. The leaves of a Spear Thistle have long, lanceolate segments tipped with spines, and the upper surface is bristly. The stem is covered with light hair and sporadic spiny wings.

Found from July to October on disturbed ground such as roadside verges, field edges and pastures, widespread distribution of this plant means that it is common throughout Britain and Ireland.



I really enjoy receiving photos to use in the newsletter! How about this one...



After all those hot dry days, this happens – but absolutely nothing stops an assessment!
Many thanks to Den Pictor for submitting the photo.



TAKE NOTE....

Available at the Apiary

12.5kg Fondant; £14 each box.

1 kg Hive Alive; £4 each

Please get in touch with Den (apiary-wwbka@outlook.com)

&

Gloria (treasurer-wwbka@outlook.com)



If you've got room in your freezer you can freeze your frames for a minimum of 72 hrs to kill wax moth eggs before stacking them for overwinter storage.

(Sending thanks to Ruth Watt for this reminder and the photo)



Flavours of the Mediterranean.

I was privileged to have recently enjoyed a short holiday, stopping off in the Greek Islands of Cephalonia and Crete, and then Taranto in mainland Italy and Catania on the island of Sicily. I found shops specialising in the sale of honey and bee products. After a lengthy chat and some tasting with the young lady serving in Cephalonia, (knowledgeable but not a beekeeper herself) I was tempted to buy two different jars of honey (Red Fir and Oak), from the range of honey which included Thyme, Orange Blossom, Wildflower, Pine and Heather. In Catania, Sicily I caved in and bought two more jars - Eucalyptus and Chestnut, though I did not have time to taste those before buying.

Since returning from my holiday I wanted to learn more about the honeys I bought and using internet search engines, I read about them. I found out that two thirds of the Greek honey produced is honeydew honey (pine 55% – 60%, fir 5 – 10%) and one third is flower honey (thyme 10%, orange 25%). I discovered that honeydew honey is harvested by the bees from scale insects – I am assuming this is done in much the same way that ants collect sweet secretions from aphids, but as yet have not been able to find more detailed facts.

Information regarding **Chestnut honey** suggests that it originates from the chestnut trees growing in mountainous regions of Greece and is known for the excellent quality of its pollen and the high nutritional value of its nectar. The taste is described as strong and slightly bitter with an “intense aromatic profile”. Its colour ranges from light brown to dark brown and sometimes has a reddish tinge. Apparently chestnut honey is particularly rich in trace elements and amino acids, boasting beneficial properties such as stimulating sweating and improving blood circulation, though on my current search I have not found credible research supporting this claim.

(Flavours of the mediterranean contd...)

(<https://www.greeceindex.com/food/greek-honey-and-apiculture-in-greece/#chestnut-honey> accessed 29/08/26).



Red Fir honey - raw Greek Red Fir honey is one of the honeydew honeys, made by bees foraging on the secretions of insects that live off the sap of the trees. They contain a large percentage of long chain sugar molecules called Oligosaccharides. Fructose is a shorter chain molecule which crystallizes quicker and Glucose is the smallest sugar molecule and crystallizes quickest. Nectar honeys are usually characterised by the presence of Glucose and Fructose in varying proportions.

(<https://www.wildabout-honey.co.uk/products/greek-red-fir-honey-by-wild-about-honey> accessed 29/08/26)



(Flavours of the Mediterranean contd...)

Honeydew Honey is derived from tree secretions, very often darker in colour, less sweet, it might be thicker than nectar honey and slower to crystallise. With this knowledge “under your belt” it may help you to understand why fir honey tastes different from many other honey types. (<https://hivetohoney.com/fir-honey/> accessed 29/08/26)

Reading more on the internet about honeydew and honey from pine and fir in Greece, honeydew or forest honey, found mostly in Turkey and Greece, comes, indirectly, from the sap of conifers.

“The magic of this honey starts when a scaly insect known scientifically as *Marchalina hellenica* embeds her eggs in the bark of fir or pine trees. As the eggs become nymphs, they probe the trees, suck out sap, and excrete some from their hind ends. This material, essentially insect poo, is called honeydew.”

(<https://craftsmanship.net/greeces-secret-to-perfect-honey/#tree> accessed 29/08/26)



Oak honey: Some oak species lose their leaves (deciduous), others are evergreen and are found in the Mediterranean Basin. from one oak species to another the honey can differ. In Romania and temperate Europe, the so-called English (pedunculate) oak

(Flavours of the Mediterranean contd...)

(*Quercus robur*), whose leaves fall in winter, is the most common species.

Information on one website I read explained

“Oak honey is one of the most mineralised honey types: it contains a multitude of elements: potassium, phosphorus, sodium, magnesium, iron, sodium, magnesium, and iron. Just like all other types of honeydew honey, oak honey contains fewer sugars than floral (nectar) honey, hence it is less sweet.” (<https://terra-mellis.org/oak-honey/> accessed 29/08/26)

Eucalyptus honey has an amber colour which takes on lighter shades and a smooth consistency as it crystallizes. It was suggested that the jar of eucalyptus honey I bought encapsulates the “intense aromas of the imposing eucalyptus trees scattered across the sunny Sicilian countryside and along its coastal areas”, very convincing!

One website says...

“On the nose and palate, it offers a unique and persistent aromatic profile, characterized by woody notes, balsamic hints of liquorice, and a light caramel finish that makes it less cloying than other varieties”. (<https://bottegamanagotaormina.com/en/products/miele-di-eucalipto> accessed 29/08/26).



My palate was confused by the few jars I tasted, I am always in awe of the judges at “honey” competitions, I’m not sure how they cope. I chose what I thought were most likely to be unusual flavours to bring home. In conclusion, I am looking forward to breaking the seals on the jars I bought, and savouring the contents.

Elaine Mairis

Honey and Cheeses – a match made in heaven?

Indulge me further please as I explore how best to enjoy the honeys I just discussed! I have been surprised at how well honey pairs with cheese. So much so that I thought it would be interesting to find out about which cheeses would pair best with the different honeys I had bought. Not unnaturally, it seems that the best cheeses to pair with the red fir honey I bought from Kefalonia are aged, salty hard cheeses or sharp blues said to work with the honey's "robust, resinous flavours". Kefalonian Kefalotyri, is said to be the best pairing. It is a hard sheep and goat's milk cheese, described as exceptionally salty, sharp, and slightly spicy. I read that drizzling the thick fir honey over raw chunks or pan-fried saganaki (an appetiser of fried cheese) creates a balanced contrast. Alternatively, an aged Greek Graviera or a mature Swiss Gruyère is recommended as a good match for red fir honey, offering "nutty, earthy base notes" complementing the honey's woody forest aromas. Sharp Blue Cheeses - pungent blues such as Roquefort, Stilton, or Gorgonzola Piccante, are said to embrace the complexity of dark, dense honeys, the tree sap and caramel notes in fir honey are said to cut right through the heavy salt and creaminess of the blue veins, (definitely worth a try). How about a Kefalonian Feta? If you can get high-quality feta from Kefalonia, it has a tangy, briny bite. The mild fruity tang of the red fir honey balances the sharp brine. I have not tried a "Manouri" or fresh "Anthotyro", but these are said to provide a milder flavour, these creamy, milky cheeses are reputed to allow the distinct, resinous flavour of the endemic *Abies cephalonica* fir trees to fully shine through.



(Honey and Cheeses – a match made in heaven? Contd...)

The oak honey from Kefalonia is a rare, dark honeydew honey known for its low sweetness, thick texture, and complex, savoury flavour profile filled with notes of dark caramel, malt, and woody undertones. Because of its bold, robust character and natural mineral bitterness, it pairs best with aged hard cheeses, sharp sheep's milk cheeses, and intense blue cheeses that can stand up to its deep flavour. Not surprisingly the best cheeses to pair with oak honey are traditional Greek cheeses - Kefalotyri or Ladotyri if you can source them... It seems that these hard, salty, and sharp sheep/goat cheeses perfectly contrast with the woody, malty depth of the oak honey – (sounds delicious). You could also try an aged Graviera with it – apparently a mature, nutty Greek cheese that echoes the toasted caramel notes found in honeydew honey (at least that is what I have found out).

I have not looked for Kasseri before, but I have read that when melted on sourdough or served as a warm saganaki, its mild pungency and rich fat are brilliantly cut by the honey's mineral finish, (with a recommendation like that it seems worth the effort to look for it at a cheese specialist shop). Pecorino Romano or aged Manchego are said to work well. It seems that the sharp, salty crystallization of a good sheep's milk cheese acts as a beautiful



(Honey and Cheeses – a match made in heaven? Contd...)

bridge to the earthy undertones of oak honey, and aged sharp Cheddar matches the strength of the honey without being overwhelmed. How about trying a Gruyère or Comté, easily found in supermarkets, I have read they have savoury, nutty, and slightly sweet profiles harmonising with the molasses-like finish of the dark honey. The strong salty bite of Gorgonzola Piccante, Roquefort, or Stilton are said to hold up well against the robust, deep character of oak honey, rounding out the palate whilst lighter honeys do not hold up as well against blue cheeses.

Chestnut honey from Crete was said to pair best with mature, hard Cretan Graviera (a local hard sheep or goat milk cheese with a rich, nutty flavour that I am told matches the deep, woody, and slightly bitter profile of chestnut honey), and either a sharp Pecorino, or a salty blue cheese like Roquefort, I might be able to find some of those. It seems that a Manouri or fresh Mizithra, (a mild, creamy whey cheeses that balance out the bold, tannic edge of dark chestnut honey), would also be suitable - maybe not easily sourced in Wiltshire. Blue Cheeses were recommended – it seems as though sharp, salty blue cheeses like Gorgonzola or Roquefort will cut right through the intense sweetness and rich minerals of the honey, and those should be easy enough to find, as would the recommended Parmigiano-Reggiano, apparently this will provide an umami background to contrast the honey's bitterness.

It seems as though Eucalyptus honey pairs best with strong blue cheeses or aged, savoury hard cheeses which will balance its bold, woody, and slightly medicinal profile. Cheeses similar to those recommended for the chestnut honey appear to match well with eucalyptus honey. Blue cheeses such as Roquefort, Gorgonzola, or Fourme d'Ambert are reported to cut through the rich, robust sweetness of eucalyptus honey.

(Honey and Cheeses – a match made in heaven? Contd....)

Aged Grana Padano, Parmigiano Reggiano, or mature Pecorino are said to match the complex, deep herbal notes of the honey without getting lost, and if you can get it in Wiltshire we should try a mature, hard Cretan Graviera, which offers a “rich, nutty flavour” that complements Greek honey.



To get the maximum benefit from your cheese and honey experience, serve the honey in a small dish on the side instead of pouring it directly over the cheese so there is control over the sweetness. Additionally, it is useful to note that cheese should sit at room temperature for 30 to 45 minutes before serving to appreciate the full benefit of the flavours. If you are a cheese lover as much as a honey lover why not enhance your cheese and honey experience by adding a few walnuts, dried figs, and a loaf of rustic sourdough bread alongside the cheeses and honey?

Well, thank you for bearing with me as I explored the potential of pairing my newly acquired jars of honey brought back from my holiday. Writing this has certainly given me an appetite, I am looking forward to a visit to a local cheese specialist so I can buy some cheeses to complement my “holiday honeys” – and while I am shopping there I might look for a particular cheese to marry with wildflower honey from my own hives.

Elaine Mairis

September honey recipe: Citrus Baked Figs in Honey



Ingredients and Method

4 whole fresh figs – cut down two thirds of the way and placed in a buttered ovenproof dish.

1 tablespoon fresh lemon juice + 25g butter + grated orange peel + 2 tablespoons of honey – place in a saucepan and warm until melted – then pour over prepared figs.

Place ovenproof dish into preheated oven (190° C fan assisted) for 15 minutes until soft.

Remove from oven and serve warm or cold with thick yoghurt or ice cream.



ANOTHER REMINDER!

HAVE YOU JOINED BEEBASE YET?

The National Bee Unit is vital in the control of infection and sharing of resources. Registration with the National Bee unit means if there is an outbreak of disease in your area you will be alerted.

The National Bee Unit runs an apiary inspection programme; the NBU inspectorate is made up of a network of fully trained Bee Inspectors.

BeeBase is full of useful information on many topics of bee husbandry including how to manage pests and diseases and the best practices that should be observed for successful beekeeping.

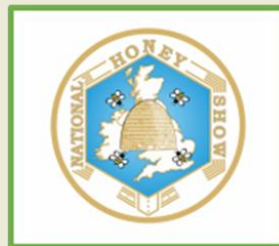
The NBU is a recognised centre of excellence in the provision of advice and research in bee health.

I urge you to follow the link to the National Bee Unit to find out more

<https://www.nationalbeeunit.com/#>



Save the date!

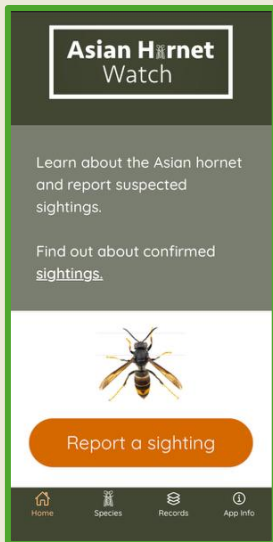


THE NATIONAL HONEY SHOW 2026

THURSDAY 22ND TO SATURDAY 24TH OCTOBER

SANDOWN PARK, ESHER, SURREY

If you have any interesting photos and captions to accompany them please send them in, I'm sure members would like to see them – send them to newsletter-WWBKA@outlook.com



DON'T FORGET TO

DOWNLOAD

THE ASIAN HORNET WATCH APP

TO YOUR PHONE



YLAH Week 7th - 13th September 2026

Save our Pollinators

You are making a difference!

Reports from the public are the cornerstone of work to eradicate Yellow-legged Asian Hornet (YLAH).

So far in 2026, there have been 145 credible Yellow-legged Asian Hornet sightings across the UK, leading to the identification of 41 nests.

<https://www.bbka.org.uk/News/yellow-legged-asian-hornet-week>

Are you ready?

A month-by-month outline of the beekeeping year, can be found by following this link, <https://www.bbka.org.uk/the-beekeeping-year> - here's what you will find on the BBKA web page for September....

September: A turning point, it is time to slow down after a busy season and an opportunity to take stock and make those final winter preparations.

This is the month to take a well-earned break.

Harvest any remaining honey but leave enough for the bees.

Reduce inspection frequency but do check for signs of pests and disease.

Check that colonies are queenright and unite any that are too weak to overwinter.

Check stores and consider feeding as necessary.

Strap and weigh down hives to protect from storms.

It has been a strange year for both beekeepers and the bees – I am not sure that we are all in the same place at the same time with our colonies of bees – but the BBKA always gives sage advice to bear in mind doesn't it.



August Pollinator of the month: Common Blue Butterfly

I see many of these butterflies around my garden, in the hedgerow and in the meadow where my hives are located – I expect you have noticed them too?



Common Blue butterfly left, pictured on the flowers of my mint plant and right, on Perovskia

The Common Blue butterfly can be found on summer footpaths and open grassland in Britain and Ireland. It is the most widespread blue butterfly, often found in sunny grassy places where its foodplants are growing. It is a small but attractive species, (*Polyommatus icarus*). Not to be confused with the Holly Blue, the Common Blue female sports orange spots. They can be spotted most often from April to October. Whilst gathering nectar they gather pollen on the hairs on their legs, they have less hair on their legs than honeybees. <https://butterfly-conservation.org/butterflies/common-blue>



Beekeeping supplies.



For Your Beekeeping Supplies

Your local supplier providing a service for:

- All Thorne's supplies
- BBWear suits – try before you buy
- Second hand kit bought and sold
- Available to attend your association, apiary meetings
 - Supporting Trainers, Improvers, Newbies
 - Payment by BACS, card, cash, cheque
 - Deliveries – subject to distance, order size

Please email your order or phone so we can arrange an appointment for you to visit to discuss what you need.

sales@thebeedepot.com

07879 811967

01373 430458

Diane Sleigh

The Apple Garden, Buckland Dinham, Frome, Somerset, BA11 2QP

[what3words poetry.unto.driveway](http://what3words.poetry.unto.driveway)

Contact details for committee and officers

WWBKA President: President-WWBKA@outlook.com

WWBKA Chair: Chair-WWBKA@outlook.com

WWBKA Treasurer: Treasurer-WWBKA@outlook.com

WWBKA Secretary: Secretary-WWBKA@outlook.com

WWBKA Apiary Manager: Apiary-WWBKA@outlook.com

WWBKA Honey Show Secretary: HoneyShow-WWBKA@outlook.com

WWBKA Membership Secretary: Membership-WWBKA@outlook.com

WWBKA Asian Hornet Action Team Coordinator: AHAT-WWBKA@outlook.com

WWBKA Newsletter Editor: Newsletter-WWBKA@outlook.com

WWBKA Social Secretary: Social-wwbka@outlook.com

Services available to members

The following services are provided by West Wilts BKA to members:

Bee Bank (for sale or purchase of queens, nucs and colonies). Contact the Branch Secretary at Secretary-WWBKA@outlook.com

Equipment loan (microscopes, extractors, etc.): Contact the Branch Secretary at Secretary-WWBKA@outlook.com

Swarm Collection Register: Contact Branch Swarm Coordinator (David Raines 07711 018440 1373-825560 or David.Raines@hna.uk.com)

Find us on  :West Wiltshire Beekeepers Association