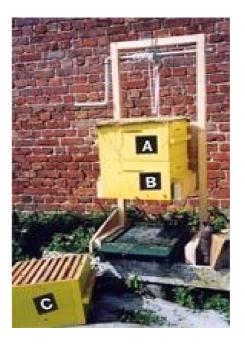


PHOTO GALLERY



Above Paul Key Bee Inspector looking through one of my Commercial hives. The same day our Welsh Black bull knocked over four hives in the apiary.

 $\label{eq:Right} \textbf{Right} \ \ \textbf{Gatineau lift with a Warr\'e hive body} \ . \ \ \textbf{For further web information on Warre hives see page four}.$



FUTURE EVENTS

Dear Beekeeper. Here are details of the forthcoming meetings.

ANNUAL QUIZ To be held on Monday 10th November at 7.30 p.m. at the Cothi Bridge Hotel. Pontarcothi. Carmarthenshire.

Teams from CBKA, East CBKA and Lampeter have been invited. Question master John Verran Regional Bee Officer. John makes it a very educational and entertaining evening. Free buffet for everyone attending.

HONEY SHOW To be held on 1st December at 7.30 p.m. at The New Stags Head, Red Street, Carmarthen. Similar to last year as it was such good fun. Everyone is a judge. See enclosed for the Honey Show Schedule.

ANNUAL DINNER To be held on Sunday 7th December at 12.30 p.m. for 1.00 p.m. at The New Stags Head, Red Street, Carmarthen. Approx cost £14.95 for a full three course meal. Drinks extra. Vegetarian menu available phone Karl the manager on 01267 236711 for details of the vegetarian meal. See enclosed for details of the menu.

If you are attending the dinner could you let me know so I can inform The New Stags Head.

ANNUAL GENERAL MEET-ING to be held on Monday 5th January 2009 at 7.30 p.m. at The New Stags Head, Red Street, Carmarthen.

If you are unable to attend any of the next meetings have a great Christmas and a bumper honey crop in 2009

Brian Jones Hon. Sec. CBKA

CARMARTHENSHIRE BEEKEEPERS ASSOCIATION HONEY SHOW 2008 SAMPLE JUDGING SHEET SHOWING THE CLASSES FOR YEAR 2008

JUDGING SHEET Name of Judge.....

CLASS COMPETITOR 1 2 3 4 5 6 7 8 9 10

LIQUID HONEY DARK MED OR LIGHT
1st3rd3rd
ANY GRANULATED HONEY
1st3rd3rd
HONEY CAKE AS RECIPE
1st3rd3rd
ANY ITEM FROM BEESWAX
1st3rd3rd
BOTTLE WINE RED, WHITE OR MEAD
1st3rd3rd
PHOTOGRAPH Beekeeping Theme
1st3rd3rd
CRAFT ITEM Beekeeping Theme
1st2nd3rd



A honey show just for fun. Everyone will be a judge. Give each entry a mark out of TEN Then work out who came first, second or third in each class.

Judge the honey on presentation, clarity taste etc. Any container will be allowed. Honey can be Dark, Medium or Light. There is a separate class for Granulated Honey.

Wines can be Red or White sweet or dry Mead can also be sweet or dry.

Any item from beeswax such as blocks, candles models etc.

Any photograph so long as it is connected with beekeeping. Craft item anything as long as it has a connection with beekeeping.

Please hand in your judging sheet as soon as possible for the adjudicators to add up the marks.

There will also be a collection of foreign honey. For tasting. If you have any left over from holidays or find something unusual in the supermarket bring it along.

RECIPE FOR THE HONEY CAKE

6 Ounces Self Raising Flour 6 ounces Butter or Margarine 6 Ounces Sultanas 6 Ounces Liquid Honey 3 Eggs Small pinch of Salt

METHOD

Cream the butter and honey well. Beat the eggs well and add them alternatively with sifted flour and salt.

(Save a little flour to add with the sultanas) Beat well and lightly. A little milk can be added if necessary.

Turn in the sultanas and stir well. Bake in a grease lined tin 6 1/2 ins—7 1/2 ins diameter for one and a half hours at 350 degrees Fahrenheit or 180 degrees Centigrade. Allow to cool before removing from the tin.

GOOD LUCK! Brian.

Possible New Home for CBKA Hives

The Association has had the offer of a site close to Carmarthen to locate its hives or hive. This will most useful as the present site at Carmarthen Museum is regularly being vandalized. The new site will require fencing and there will be a call for volunteers to do this in the future. It is hoped to establish more colonies with new equipment this depends on association funds and applications for grants are being researched. Picture on right shows Keith Thomas searching the points of the compass with Mrs Reynolds owner of the site.



Mississippi Beekeepers Recipes

Honey Pumpkin Pie

1 can (16 ounces) solid packed pumpkin
1 cup evaporated low-fat

nilk

3/4 cup honey
3 eggs, slightly beaten
2 tbs. All-purpose flour
1 tsp. ground cinnamon,
½ tsp. ground ginger, ½
tsp. rum extract.
Pastry for single 9-inch
pie crust.

Combine all ingredients except pastry in large

bowl; beat until well blended. Pour into pastry lined 9-inch pie plate. Bake 400 degrees for 45 minutes or until knife inserted in centre comes out clean.

Nita's Crunchy Cereal

3 c. rolled oats 1 c. wheat germ (may be toasted)

1 c. shredded coconut 1/4 c. cooking oil. (more if too dry)

3/4 c. honey

1 tsp. vanilla Dash salt

Raisins & nuts, optional Mix together and spread on cookie sheet. Bake at 250 degrees until tan or brown or to your taste. Make sure it is the texture your like before removing to cool.

Submitted by: Mary Ann Strickler, Hurley, MS.



Chinese Killer Bees

Reuters - Thursday, September 11 05:35 am

BEIJING (Reuters) Three people were stung
to death after a truck
carrying dozens of bee
hives overturned in
northeast China and
three more were killed
on the road as they tried
to steer clear of the
swarm

The bee-hive truck col-

lided with a farm vehicle on Wednesday and overturned near Changchun, the capital of Jilin province, the China Daily said.

Pictures showed thousands of bees swarming around the accident site as workers, wearing protective clothing, cleared the debris.

The East Asia Economy

and Trade News said three more people were killed hours later when two trucks collided as they tried to avoid the swarm.

There had been seven deadly accidents on the same section of road in three months.

(Reporting by Yu Le; Editing by Nick Macfie)



A Load of honey supers being transported in the USA

From Wikipedia

We are on the web http://www.carmarthenshirebeekeepers.org.uk

OTHER USEFUL WEBSITES

http://www.mygarden.ws/ModifiedAbbeWarreHive.htm

http://warre.biobees.com

