



## 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.

Right Gatineau lift with a Warré hive body . 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 MEETING** 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



## 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 milk  
 ¾ 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

bow; 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](http://www.carmarthenshirebeekeepers.org.uk)

OTHER USEFUL WEBSITES

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

<http://warre.biobees.com>

**THE NEW STAGS**  
Red Street, Carmarthen, SA31 1QL. Tel: 01267236711

## Christmas menu

**Starters**

- ~ Fiery smoked mackerel pate with melba toast
- ~ Poached pear & blue cheese salad drizzled with a walnut dressing
- ~ Homemade vegetable soup with croutons

**Main**

- ~ Traditional turkey with all the trimmings
- ~ Ham hock in a scrumpy cider sauce
- ~ Dorne of Salmon on a bed of asparagus & hollandaise sauce

**Puddings**

- ~ Profiteroles rolls covered with a hot chocolate sauce
- ~ Traditional Christmas pudding with a brandy sauce and homemade brandy butter
- ~ White chocolate mincemeat gateau with pouring cream

**£14.95**