

FEBRUARY 2012

Surrey Beekeepers Association

CROYDON DIVISION

Chairman Mark Stott 0208 684 1098
Treasurer Tamar Cavett 0208 406 9258
Secretary Joyce Atkinson 0208 657 2817

www.croydonbeekeepers.co.uk



DATES TO REMEMBER

SATURDAY 18 th. FEBRUARY

SURREY BEE DAY

AT EWELL CASTLE SCHOOL, EWELL

To book for this contact Sandra Rickwood - 01932 244326

LECTURES

SWARMING by Bob Smith

STOCK IMPROVEMENT by Dan Buskerfield

FORENSICS and POLLEN by Michael Keith - Lucas

COMMUNICATION in the COLONY by Ivor Davis

A meal is included in the cost of this whole day event
and since there is a new kitchen there it should be good.

SATURDAY 3 rd. MARCH

SURREY BKA TRAINING DAY

This event is being held at Addiscombe, not far to go!
A whole page of details in this issue with booking form

FRIDAY 23 rd. MARCH

TIPS and ADVICE on PREPARATION for HONEY SHOWING

By peter Bashford

7-30 p.m. at Warlingham Methodist Church Hall CR6 9HA

SATURDAY 25 th, FEBRUARY

WEST SUSSEX BKA ANNUAL CONVENTION

At Pulborough, Sussex - a full day of lectures; Swarming; Winter preparation,
Guarding the hive entrance - seminars: Pollen examination in honey, Responsibilities for
honey, hive to jar; Husbandry certificate; Pheromones; Bee health; Cooking.

Details in full + booking - £25-00p - www.bbka.org.uk/local/westsussex or
email wsbkaconvention@gmail.com or phone: 01243 533559

APRIL 20 th. 21 st. and 22 nd.

BBKA SPRING CONVENTION

Full details on page 23 of January Beecraft

GARDEN MEETINGS

Please let a committee member know if you feel able to host one this season.

SURREY BKA TRAINING DAY



BEEKEEPING



Spring Management and More...



By Alan Byham Regional Bee Inspector



...and other speakers to be announced

Topics will include:

Spring management... Queen rearing... Managing nucs... Swarm control...

and ending the day with a Quiz!

This event welcomes all SBKA members

(Croydon, Epsom, Farnham, Guildford, Kingston, Reigate, Weybridge and Wimbledon)

Plus our neighbouring associations, London, Kent etc.

Saturday March 3rd 2011,

9.45-4 pm Trinity School, Shirley Park, Croydon. CR9 7AT,

No tickets will be issued, but confirmation will be sent out by email/phone. If you have any queries concerning the course please contact Serena, preferably by email, otherwise phone.

croydonbeekeepers@gmail.com or phone Mark Stott on 0792 1234 916

We have a limited number of places to offer so please contact me as soon as you are able. This is a **county** event so profits go into providing us with **further training events/speakers**.

A light lunch (sandwiches etc) along with tea/coffee will be provided.

To secure your place, please fill in your details below along with a cheque for £8 (payable to Surrey Beekeepers Assoc.) and send to:

Croydon Beekeepers, c/o 37 Penshurst Road, Thornton Heath, Surrey, CR7 7EE



Name:

Division:

Email;

Tel;

Address;

BROTHER ADAM

Many beekeepers know about this man and whilst looking at some old cuttings I keep the following turned up, it is from the Daily Telegraph of 1 st. September 1996. The first two of his three books I have copies of but not *Breeding the Honeybee*.

Brother Adam Kehrle

BROTHER ADAM KEHRLE, the Benedictine monk who has died aged 98, was the greatest breeder of bees this century.

He arrived at Buckfast, Devon, in 1910, and became a full member of the community in 1919. That year, on Sept 1, he took charge of the abbey's bees, and remained in charge, working 10-hour days at the apiary, until 1994.

His devotion to his hives resulted in the development of the so-called "Buckfast Superbee", regarded by many apiarists as the healthiest and most prolific honey producer ever bred. It was also one of the most reluctant to swarm or sting.

Karl Kehrle was born on Aug 3 1898 in Mittelbiberach midway between Ulm and Friedrichshaven in the kingdom of Württemberg. He was always proud of his Swabian origins, never lost his accent and always spoke German better than English.

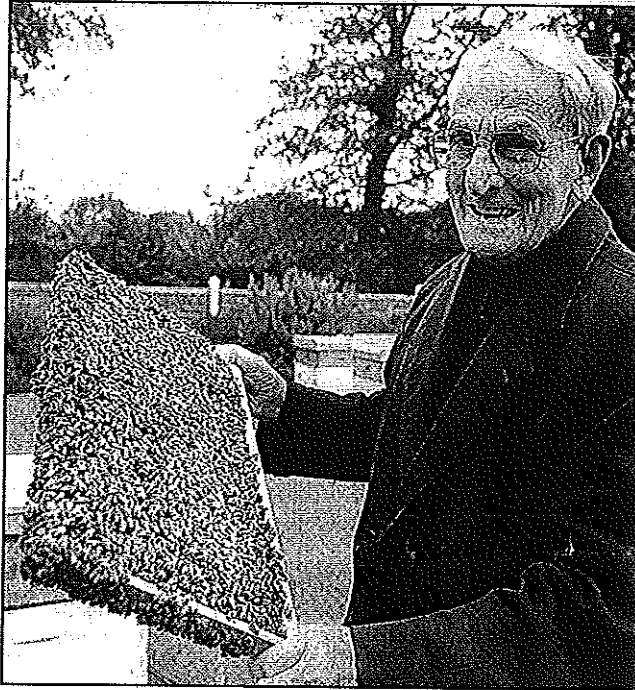
At the age of 12 he returned from school to be met by a suggestion from his mother that he go to England to become a monk and help to build a monastery there. Karl agreed to the suggestion and arrived at Buckfast on March 18 1910.

The call for more food production in the country during the First World War was answered at Buckfast by increasing the number of hives from 45 to 100.

Young Karl became a novice in 1914 and the following year, because of his poor health, was released from heaving stones for the reconstruction of the abbey and sent to assist Brother Columban with the bees.

In 1919, now named Brother Adam, he took charge of the bees. Two factors determined his work with them. One was the lesson he had learned from his master in beekeeping, Brother Columban, that first-class queens were the basis of any successful beekeeping.

Secondly, he was con-



Brother Adam inspects his breed of Buckfast bees

fronted with the scourge of acarine, the malady caused by a parasite which devastated apiaries in Britain from the time of its first outbreak on the Isle of Wight in 1904. By 1919 the British native bee was virtually extinct.

The greatest influence on Brother Adam's subsequent career was Professor Ludwig Armbruster, head of the Bee Research Institute of Berlin-Dahlem until forced to resign by the Nazis.

In 1920 Armbruster set out the principles of applying the laws of genetics to bees in a paper entitled *Bienenzüchtungskunde*. Brother Adam put Armbruster's ideas into practice.

To make up for the loss of British bees he obtained a number of queens of Ligurian strain from Italy. These were crossed with the surviving British bees; Brother Adam noticed that certain lines of this cross showed a resistance to acarine.

His reading of Armbruster's pamphlet, combined

with his appreciation of the existence of resistant factors, confirmed his conviction that the future of successful beekeeping lay in breeding better bees. Heredity not medicine was always his answer. The establishment of an isolation apiary on Dartmoor set him on his life's work as a bee breeder.

In 1932 he suffered a physical breakdown and was told by doctors that he would never work again. But he was back among his bees after three months off.

By the end of the Second World War it was clear that new blood was required for the Buckfast strain of bees. This need was met by a series of journeys between 1950 and 1981, to Europe, the Middle East and Africa. Brother Adam collected as many different races and strains of bees as possible for cross-breeding.

The aim was to develop a bee which would give the maximum yield of honey with the minimum expendi-

ture of time and money. A rigid programme of selection and experiment extending over a period of years was devised to exclude random results.

Brother Adam thus acquired a vast knowledge of the different races of bees. He came to realise the pitfalls in breeding creatures subject to the problems imposed by parthenogenesis and multiple mating on the wing. The results of Brother Adam's hard-won experience have been passed on to centres throughout the world where work continues to preserve and develop the Buckfast strain.

Brother Adam's work was recognised by honorary degrees from Uppsala and Exeter universities.

He was appointed OBE in 1974 and was awarded the Verdienstkreuz by Germany in 1975.

His life's work is best summed up in his three books: *Beekeeping at Buckfast Abbey* (1974), *In Search of the Best Strains of Bees* (1983) and *Breeding the Honeybee* (1987).

In April 1982 two irreplaceable queen bees were stolen from the apiary. The police issued a description of them as, "three-quarters of an inch in length, with dark brown and dark grey stripes."

When a similar incident occurred in 1980, Brother Adam had said: "It is a terrible thing to reach my age and realise just how frail the human species is. Bees would not behave like this, you know."

Brother Adam considered that the most perfect honey he ever tasted came from a dwarf rhododendron found only in the Swiss Alps.

His position in the history of beekeeping is secure. "Never since Aristotle," declared Jim Holland, chairman of the Ulster Beekeepers' Association, "has there been a commentator on the habits of the honey bee like Brother Adam."



HONEY



Facts & Recipes

Pure natural honey is one of nature's best foods. It is made up mostly from the sugars glucose and fructose in varying amounts depending on the plant that originally provided the nectar. Both these sugars can be absorbed immediately by the body without inversion and so provide a very tasty source of instant energy.

What's the difference between 'set' and 'runny' honey? Depending on the proportion of glucose to fructose fresh honey will 'granulate' (set) sometimes in days, sometimes months! All pure honey will solidify eventually; in fact this granulation is the best proof of its quality. Gentle heating will bring set honey back to its liquid state. Loosen the cap and heat the jar in a pan of hot water. Take care not to boil the water!

Spicy Honey Cake

Cream together 4oz Butter, 3oz soft brown sugar & 3 tablespoons of clear honey. Add 2 eggs (size 3) 6oz flour, 1 tsp mixed spice, 1/2 tsp ground ginger & 2 tsp lemon juice. Beat for approximately 4 mins. Place in a buttered tin & bake for 40-45 mins in an oven pre-heated to 160°C/325°F/Gas No.3

Chocolate Honey Fudge

7oz granulated or demerara sugar, 2 1/2oz chocolate, 2 1/2 fl.oz. milk, 2 oz Honey and 2 1/2 oz butter. Heat until dissolved. Boil to 116°C (soft ball). Remove from heat and stand for 5 mins. Beat until thick & creamy and beginning to 'grain'. Pour into buttered tin and mark into squares.

