The Buzz

NEWSLETTER OF THE HUNTINGDONSHIRE BEEKEEPERS ASSOCIATION

SEPTEMBER 2026



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- European Foulbrood Disease - a practical guide
- Winter Preparation - It's Time!
- Try your hand at Soft Set Honey

Huntingdonshire Beekeepers' Association
Founded 1882

HBKA HONEY SHOW 2026

CALL FOR VOLUNTEERS!

TAKE PART IN THE SWEETEST SHOW AROUND!

Sunday 27th September
12pm - 4pm
The Raptor Centre, near St Ives



WE NEED YOU!

Can you volunteer a couple of hours?

HELP WITH SET-UP

The Day Before: [Saturday 26th Sept]
from 5pm to 5.30pm
At The Raptor Centre. Help us prepare the venue for the buzz!

HELP WITH DISMANTLE

Post-Show: Sunday 27th Sept
[4pm - 6pm approx.]
Clearing tables and packing up



CAN YOU LOAN US SOME TABLES?



Looking for:
10x PASTE/FOLDABLE TABLES
Sturdy, portable tables for displaying jars & crafts

PLEASE CONTACT: CHRISSIE BARNES

events@huntsbka.org.uk
Let us know if you can help with time or tables!

THANK YOU!

A Message From Our Chair



Helen Swain

The nights are beginning to draw in and the long dry spell and hot weather has given way to rain and cooler days. Our colonies are hard at work preparing for winter, the queens laying winter bees which will survive through to spring keeping the colony warm through winter and foraging for the first pollen and nectar next year.

If you haven't already started, the handy preparation guide below will help you prepare your colonies for the winter season ahead.

The honey show is on the 27th September. Please do support this event - an opportunity to celebrate all that our bees do. Enter a class no matter how well you think you will do, you may be surprised. If you have no entries please come along and catch up with your fellow beekeepers. Don't forget Bee1st will be there for you to stock up with your beekeeping equipment and to provide advice.

Also Jackie Taylor-Baldwin will be hosting a bee tea on the 12th September in Ramsey. A great opportunity to chat about bees and eat cake! Event details below.

Helen

A reminder that all your treatments should be recorded and records kept for a minumum of 5 years. A bee inspector will ask to see these records when you are insepcted. The recommended format is the Veterinary Medicine Administration Record which can be found and downloaded using this link.

Veterinary Medicine Administration Record





Winter Preparation Workshop

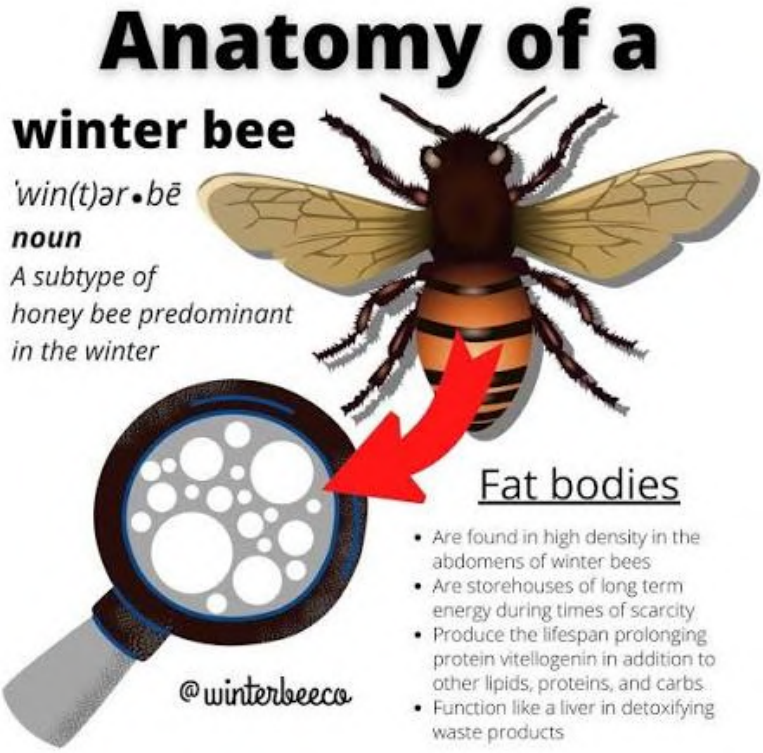
A couple of winter preparation workshops hosted by Helen were held recently. A link to the online workshop can be found below.

Winter Preparation Workshop











Preparing Your Hives For Winter





I know - the heat waves are barely over, the grass is still brown but it is time to start preparing your hives for the winter ahead. Helen Swain ran a face to face and online meeting to help members prepare and this is a summary of content covered!

Late summer into early autumn is the busiest "quiet" period of the beekeeping year. The honey's off (or nearly), the colony is shrinking down from its summer peak, and everything you do over the next few weeks decides whether your bees see March. Here's what to be thinking about now, with rough timings for our local conditions.

1. Varroa treatment — do this first

This is the single most important autumn job, and it's time-critical.

•Treat as soon as honey supers are off. Don't treat with supers in place — it risks contaminating honey you intend to eat or sell.

•Timing matters: the colony is about to rear its long-lived "winter bees." High mite loads now mean weak, virus-laden winter bees later — a common cause of colonies that look fine in November but are dead by February.

•Treat Regardless - by all means count for mites before and after treatment but we recommend treating regardless as varroa are expected to be present. Counts can be done by drop board count or a sugar roll or alcohol wash

•Product options: thymol-based (Apiguard, Thymovar), Apivar (amitraz), or MAQS/formic acid — check label temperature limits, as several need a minimum outside temperature. A separate oxalic acid treatment follows in midwinter once the colony is broodless (Dec/Jan). Guidance can be found on the HBKA website.

2. Feeding — syrup now, fondant later

•Now–September: thick 2:1 syrup (two parts sugar to one part water). It's concentrated enough for bees to process and cap as stores before it turns too cold. Thin 1:1 syrup is a spring/summer feed — not for winter stores. If you are going to feed early be cautious that you are not depriving the queen of laying spoace for those winter bees.

•Target ≈ 18–20kg of sealed stores in the brood box. "Heft" hives regularly (lift one side) to get a feel for weight — more reliable than eyeballing frames.

•Stop syrup once temperatures drop consistently — typically mid/late October locally. Let the weather guide you, not the calendar: syrup fed too cold can ferment in the comb.

•Fondant is a winter top-up, not a replacement. If a hive feels light on a heft in midwinter, place a block directly over the cluster (over the crown-board hole, or on the frames under an eke). Bees can take it cold since there's no water to evaporate — the right choice from December on.

•Keep checking weight through winter on mild, still days — a colony can starve in a cold snap even with stores elsewhere in the box if it can't reach them.

3. Mouseguards

•Fit before the weather turns and mice start seeking shelter — a clustering colony can't defend the entrance the way it can in summer.

•Use 7–8mm holes (or an equivalent slotted design) — big enough for bees, too small for mice.

•Fit firmly (screwed or pinned) and don't leave it too late — once nights turn cold, mice move fast.

4. Physical hive prep

•Remove the queen excluder — as the cluster moves upward through winter, a trapped queen below an excluder is an easily avoided risk.

•Strap hives down with a ratchet strap over the roof to the floor/stand — don't rely on bricks alone in an exposed apiary.

•Slight forward tilt (a few mm) so condensation runs out the entrance rather than pooling on the floor.

•Insulation above the crown board (under the roof) cuts condensation and heat loss. Most UK hives don't need extra top ventilation on top of this.

•Woodpecker protection if you've had trouble before — netting or a jacket around the hive stops green woodpeckers drilling in during a hard winter.

•Reduce entrances to help colonies defend against wasps and robbing, both especially active in late summer/early autumn.

Order of operations

1. Final honey harvest off
2. Varroa treatment on straight away (supers off first)
3. Start syrup feeding if you need to build stores (be cautious and ensure laying space is plentiful)
4. Fit mouseguards
5. Remove queen excluder, strap down, insulate, tilt
6. Stop syrup once it turns cold (≈ mid/late Oct) — switch to hefting, top up with fondant only if needed
7. Midwinter (Dec/Jan): oxalic acid when broodless, plus fondant checks through to spring

European Foulbrood

Spot it, report it, stop it — a practical guide



Rob Snyder, www.beeinformed.org

Recently I noticed one of my hives was not thriving as it used to. I suspected EFB as a possibility given a recent alert I had received from BeeBase. Unfortunately two of my colonies were subsequently confirmed as having EFB. The Inspector has provided great support and advice but am now having to euthanise those two colonies. Its been a steep learning curve which the theory doesnt quite prepare you for. I thought it worth the reminder to members on EFB - the signs and symptoms.

Of the two notifiable brood diseases every beekeeper dreads finding on a comb, European Foulbrood (EFB) is by far the more frequent visitor to our apiaries here in Huntingdonshire — and it has a habit of turning up most years somewhere within a few miles of the Ouse valley. The good news is that EFB is rarely a death sentence for a colony if it is caught early. The bad news is that "caught early" depends entirely on beekeepers knowing what to look for, opening their brood boxes regularly, and not being afraid to pick up the phone the moment something looks wrong.

WHAT DOES A BEEBASE ALERT MEAN?

If your apiary is registered on BeeBase with accurate grid references, you may be notified when EFB or AFB is confirmed within range of one of your sites. This does not mean your bees are infected — it means a confirmed case exists nearby, and it's your cue to:

- Step up inspections — go through open brood at every visit.
- Tighten hygiene and avoid moving comb or kit between sites.
- Expect more frequent inspections for a while — routine control, not a sign your bees are unwell.
- Report anything resembling the symptoms above straightaway
- Suspect EFB? Contact your local Bee Inspector or the National Bee Unit without delay: 0300 303 0094 · nbu@apha.gov.uk · nationalbeeunit.com

EFB is caused by a bacterium, Melissococcus plutonius, which infects the gut of young larvae. Unlike American Foulbrood (AFB), the bacterium does not form long-lived spores, so EFB is generally considered less persistent and less devastating — but it still spreads readily on drifting bees, robbed-out equipment, shared combs, and imported swarms of unknown origin. It remains a statutory notifiable disease under the Bee Diseases and Pests Control (England) Order 2006. Ignoring it, or failing to report suspected symptoms, is a legal offence as well as a disservice to every beekeeper within drifting distance of your apiary.

How to spot it

EFB nearly always shows up before the cell is capped — one of the few mercies it offers. When you go through a colony, look closely at open brood for:

•Larvae out of shape. Healthy larvae sit snugly curled in a plump, segmented "C"; infected larvae lose that shape — twisting, sagging, or looking part-melted against the cell wall.
•Colour change. Healthy larvae are pearly white. Infected ones turn dull creamy-yellow as bacteria fill the gut, then darken to brown as the larva dies.
•Brown scales. A dead larva dries into a brown, rubbery scale that — unlike the AFB scale — is not stuck fast, and can usually be lifted out cleanly.
•A patchy, erratic brood pattern, with occasional perforated or discoloured cappings where nurse bees have detected and started to remove dead brood.
•Often, but not always, a faint sour smell — far less pungent than the "old glue pot" reek of American Foulbrood.

If you're ever unsure whether it's EFB or AFB, treat it as suspect foulbrood and report it. It isn't your job to diagnose — it's your job to notice and say something.

What to do if you suspect it

1. Stop. Close up the hive gently and don't disturb the brood nest further.
2. Don't move anything. Put yourself under a voluntary standstill — no colonies, combs, equipment or honey should leave the apiary.
3. Reduce the entrance on the suspect colony (and neighbours) to cut the risk of robbing spreading infection.
4. Photograph what you see, if you can, for the inspector's reference.
5. Report it immediately — a legal requirement, not a courtesy. Contact your Bee Inspector or the National Bee Unit: 0300 303 0094 / nbu@apha.gov.uk, or flag it via BeeBase.

What happens next?

An Authorised Bee Inspector — usually your local Seasonal Bee Inspector, backed by the Regional Bee Inspector for the East of England — will normally visit within a few days. They test suspect larvae in the apiary with a lateral flow kit and, where needed, send a sample to the National Bee Unit's laboratory for confirmation.

If foulbrood is suspected, the inspector issues a Standstill Notice — a legal notice prohibiting removal of bees, equipment or bee products from the site until the disease is ruled out or controlled. They also inspect every other colony in the apiary and any linked sites. Once confirmed, treatment depends on colony strength and how much brood is affected:

•Shook swarm for a reasonably strong colony (six or more full frames) with under a quarter of the brood infected. Bees are shaken onto clean comb or foundation and the old brood combs destroyed — best done mid-March to end of July so the colony can rebuild before winter.



teca.fao.org



Scottish Beekeepers Association

- •Destruction required for weaker colonies, cases with over a quarter of the brood infected, or where disease has recurred within twelve months of previous treatment.

Roughly six weeks after treatment, the inspector returns to confirm the colony is clear.

Preventing EFB in the first place

•Rotate brood comb regularly. Old, dark comb can carry a sub-clinical bacterial load with no obvious symptoms — replace a good proportion of brood comb every year.
•Practise real apiary hygiene. Disinfect hive tools and gloves between colonies; don't casually interchange combs between hives.
•Be cautious with swarms & second-hand kit. A swarm of unknown origin, or a box of old combs from a shed clear-out, is one of the commonest routes EFB takes into a clean apiary. Quarantine and inspect thoroughly before uniting.
•Reduce drifting and robbing. Site hives so entrances don't all face the same way in tight rows, keep colonies strong and queenright, and don't leave supers or brace comb out for bees to rob.
•Register on BeeBase. It's free, takes ten minutes, and is the single easiest thing you can do to protect your bees.

Huntingdonshire sits inside one of the more active corners of the country so be vigilant!

Making Soft-Set Creamed Honey

The Dyce Method: Kitchen Version





At last years honey show, as a novice I was intrigued by the many different hues of honey on display. My eye was particularly caught by the Soft-set or Creamed Honey. So when I completed my first harvest this year I couldn't wait to give it a go! For those who are interested here is the method I found easiest to follow. Its called the Dyce method and there are planty of good videos on You Tube showing you how to go about it. I now have some jars of lovely looking creamy honey for entry at this years Honey Show.

Developed by Cornell food scientist Elton Dyce in the 1930s, this method controls honey's natural crystallization so it sets smooth and spreadable instead of grainy. The trick is seeding liquid honey with finely crystallized "starter" honey, then holding it at a temperature that favors many tiny crystals over a few large ones. This version uses only equipment most people already have — an oven, a fridge, a saucepan, and a cheap kitchen/sugar thermometer.

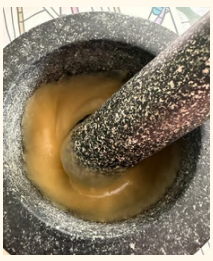
What You'll Need

- Liquid honey (your main batch)
- Fine-crystal seed honey (10% of batch weight) — see Step 3
- A large saucepan or stockpot (for a makeshift water bath) plus a heatproof jug/bowl to sit inside it, OR a low oven
- A kitchen or sugar thermometer (inexpensive, sold at any supermarket/homeware shop)
- Large mixing bowl and a spoon
- Storage tubs/jars for curing

A fridge, and a cool spot in the house (pantry, garage, cellar, or unheated room) for the setting stage

Step 1: Prepare Your Seed Honey

The seed provides the fine crystal "nuclei" that determine the final texture. Use granulated honey or already creamed honey from a previous batch (or from a donor either commercial or friendly beekeeper). I used granulated honey from last year which I ground in a pestle and mortar for about 15-20 minutes until smooth and runny. The coarser your granulated honey, the longer you will need to grind! You can see from the photos how the colour and consistency change. Once you have your desired consistency set aside in a container. You will need to determine how much soft-set honey you want to produce. The rule of thumb is you will need a seed of approx. 10% of the batch size. I started with 100g of granulated honey to add to 1kg of runny honey but you can scale up by either increasing the amount of granuklated honey or by making a smaller batch and using that to seed a larger batch.







Step 2: Liquefy the Honey

Warm your batch honey gently to dissolve any existing crystals and microscopic crystal "seeds" already present. Two easy options:

Stovetop water bath: Sit your jug/bowl of honey in a saucepan with a few centimetres of water. Heat on low, stirring the honey occasionally, checking with your thermometer.

Oven method: Place honey in a heatproof jug or bowl, set your oven as low as it will go (many home ovens bottom out around 50°C — that's fine, it'll just take a little longer), and check every 15 minutes with the thermometer, stirring each time.

Note: Temperature: 40-60°C, do not exceed 63°C. I heated to 50°C and judged it clear enough. Overheating above 63°C damages flavor, colour, and enzyme content, so keep checking with the thermometer rather than guessing.

Time: Until honey is fully clear with no visible crystals (typically 30–60 minutes depending on volume and method). I used stovetop method and it took around 30 mins.



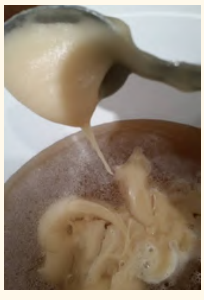
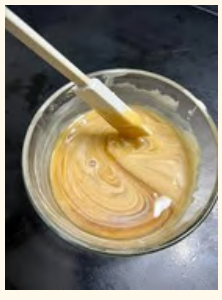

Step 3: Cool the Liquid Honey
Let the liquefied honey cool before introducing the seed crystals — adding seed to hot honey will melt it and defeat the purpose.

Target temperature: 24–27°C

Method: Leave the bowl/jug on the counter at room temperature, stirring occasionally to cool evenly. Check with your thermometer — it usually takes an hour or two, depending on how warm your kitchen is. I took a short cut here and popped the bowl into the fridge stirring every 10 mins or so until it reached the target temperature.

Step 4: Blend Seed into Liquid Honey

- Ratio: 1 part seed honey to 9 parts liquid honey (i.e., 10% seed by weight)
- Method: Add seed honey to the cooled liquid honey and mix thoroughly and slowly to distribute crystals evenly. I used a spatula but a stirrer would be better for bigger batches
- Caution: Mix gently — vigorous mixing whips in air bubbles, which cause a pale, streaky appearance and separation later
- Let the blended honey stand for a few hours at room temperature, or gently draw off surface foam, before packing.

Step 5: Pack into Containers

- Fill jars or tubs, leaving minimal headspace
- Seal or cover to prevent moisture absorption



Step 7: Controlled Crystallization (The Critical Step)
This is where the Dyce method does its work — a cool, steady temperature encourages many small crystals to form uniformly rather than a few large ones. The tricky part in a normal kitchen is that a fridge (usually 3–5°C) is colder than the ideal set-point, while a kitchen counter is too warm.
Ideal temperature: 14°C (57°F) — the classic Dyce set-point
Duration: 7–14 days, until fully set and spreadable

Best options, in order of preference:

- A cool room, pantry, cellar, or garage that naturally sits around 12–16°C — check with your thermometer left in there for an hour, this is usually your best bet and needs no adjustment.
- Fridge door shelf, which runs noticeably warmer than the main body of the fridge — check it with your thermometer, and if it reads close to 14°C, that's ideal.
- Fridge, briefly — if you have no cool room available, you can crystallize in the main fridge, but check daily; it will set faster and firmer than at 14°C since it's colder, so expect a slightly harder (still edible and fine) result and check for full set after only 3–5 days rather than 7–14.

Environment: Undisturbed, away from vibration (e.g., not next to a washing machine or on a fridge shelf that gets jostled)

Step 8: Move to Storage
Once set, move jars to cooler long-term storage to slow any further coarsening of crystal structure.
Temperature: A cool cupboard, pantry, or the fridge door shelf (~10°C) works well. Avoid storing anywhere warm (above 21°C, e.g., near an oven or in direct sun), which can soften the set or encourage separation

Troubleshooting Tips

- Gritty texture: seed honey wasn't fine enough, or crystallization temperature was too high
- Honey too hard: crystallization ran too long, or too much seed was used
- Layering/separation: air was whipped in during mixing, or honey wasn't fully blended before packing
- Never fully sets: honey may have a low glucose content (some floral sources set poorly) — try increasing seed ratio slightly

recipecorner

Honey and Lime Ice-Cream

Missing the heat? Reminisce with a delicious and refreshing cool treat. Just 15 mins to prep!

BBC Good Food



Prep and Cook Time
Prep time: 15 mins

Ingredients

- 600ml double cream
- 397g can condensed milk
- 3 tbsp honey
- 3 limes
- 2 zested, all juiced
- 60ml gin
- 150g raspberries to serve

Method

step 1
Whip the cream until it just starts to thicken, then lightly whisk in the condensed milk, honey, most of the lime zest, all the juice and the gin.

step 2
Pour into a shallow container and freeze until firm, about 3-4hrs or overnight. You won't need to stir the cream as it sets – the gin stops it from freezing solid.

step 3
Take the ice cream out of the freezer 10 mins before serving to soften slightly. Top with the remaining lime zest and the raspberries to serve. Will keep frozen for two months.



Nutritional Info (approximate per serving)

- Calories: 429 kcal
- Fat: 33.5g (saturated 20.8g)
- Carbohydrates:29.1g (sugars 28.6)
- Protein: 3.9g
- Salt: 0.1g (approx.)

Tips:
1. The gin is optional and helps prevent the ice-cream from freezing too hard. Use a little extra honey to drizzle

Update from the HBKA Apiary











As I mentioned on our last update things have been a little difficult for our apairy inspectors and our bees. The heat has meant having to shuffle our inspection times around to try and make things just a little more comfortable for those of us in bee suits and the ongoing development work at the park has tried our patience somewhat as we are left lugging equipment, water and frames between car parks. Its a long trek from the top car park! Despite all of those challenges however the volunteers have been fantastic so big thanks to them for persevering! The good news is that the work is progressing and the new structural skeleton is now in place.

Like many of you have been experiencing we have gone from a relatively positive picture a couple of weeks ago to a fairly serious stores position very rapidly.

On opening our hives up in the second/third week in August we found some our girls very short on food stores. No wonder they were spicy! Nikita experienced some excellent cosmetic filler effect courtesy of the girls and Karen got it in the neck a week later! And we still had queen cells being produced.

We immediately pivoted into winter prep for our smaller colonies - feeding them some honey from last year (we had it in the shed as bringing in large qualtities of syrup would have been difficult). All our remaining supers were placed under our brood boxes (one each) and our first of two varroa treatments (Apiguard) were applied. Our three large colonies were not as short of stores as the smaller hives so were simply treated for now. We know its not ideal to feed and treat at the same time however we are having to make some adaptations due to the challenges faced in getting things to the apiary.

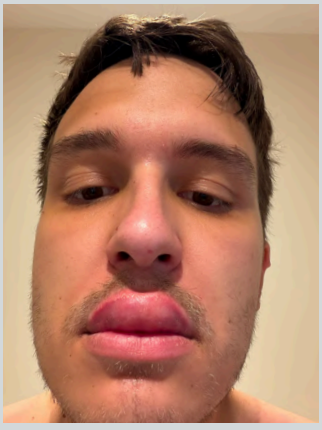
So a good reminder to all - read your hives and adjust your plans accordingly re treatment and feeding. We will be back in 2 weeks time to complete the seasonal Apiguard treatment.













Around and About...

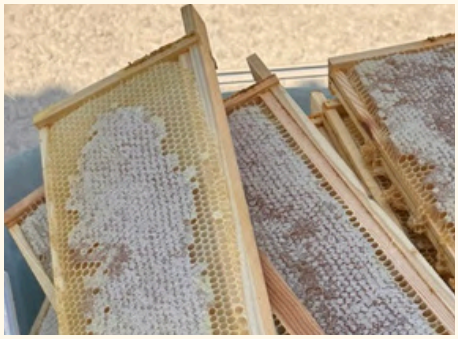


Unfortunately we know of at least 3 of our members who have had European Foul Brood confirmed in some of their hives.















Tom shared a photo (above) on WhatsApp of the crazy egg mess caused by laying workers



The Wider World
OF BEES

In the The Wider World of Bees, we highlight UK information, updates and research that could influence your beekeeping. Whether adjusting habitats or refining varroa treatments, these stories offer actionable insights.

Sussex confirms the "August hunger gap." University of Sussex researchers watched 1,217 honeybees forage across Brighton and Edinburgh from April to October and found nectar foraging is hardest in late July/August — flowers are scarcer and competition is fiercer than at any other point in the season. Their advice: let the late-summer "weeds" (thistle, ragwort, knapweed) run on, and hold off mowing.

When pollen is nutritionally patchy, and bees compensate. Oxford showed honeybees can detect amino acid imbalances in pollen and throttle their intake accordingly, then rebalance the mix into bee bread and royal jelly. Takeaway for anyone advising on planting: diversity of forage matters more than sheer volume of flowers.

New movie to watch for! Set deep within the backwoods of rural Oklahoma, the story centers on Amziah King (McConaughey), a charismatic beekeeper, bluegrass musician, and community anchor. His quiet life is upended when his estranged former foster daughter, Kateri (LookingGlass), unexpectedly returns. Hoping to rebuild their bond and forge a family business, King welcomes her back, only to collide with the ruthless, cutthroat realities of the local honey-manufacturing market.

When outside forces threaten their livelihood, the narrative shifts gears drastically. Amziah's primary rival is Dob McCoy (Russell), a wealthy, charismatic, and deeply menacing agricultural tycoon who goes head-to-head with Kateri. What begins as a folksy character study quickly evolves into a tense, unpredictable crime thriller driven by a quest for revenge. Unfortunately UK viewers will have to wait for one of the streaming platforms to pick it up as so far it has only been scheduled for US cinematic release. Will keep you posted!

US organic honey rules may be based on the wrong number. Cornell tracked 72 colonies on organic farms and found bees foraging a median of 750m — nowhere near the 6.4km buffer zone US regulators currently require — while still meeting strict pesticide residue standards. Could reshape how "organic honey" gets defined.

Glyphosate may be quietly rewiring forager brains. Virginia Tech found bees exposed to glyphosate cut their foraging trips by 13% within three days, alongside measurable changes in brain chemistry — even though the herbicide was long assumed harmless to bees because they lack its target enzyme.



MONTHLY TO DO'S SEPTEMBER

- Finish Varroa treatment (ideally completed by early-to-mid September so treated bees are in place before winter bees are reared) and check mite drop afterwards.
- Feed for winter stores with heavy syrup — aim for colonies to reach 18-20kg by month's end, since the main nectar flow is largely over bar the ivy.
- Assess and unite weak or queenless colonies rather than trying to overwinter them as they are.
- Do a final brood inspection to confirm you have a laying, mated queen going into autumn, and check the brood pattern for anything resembling EFB or other disease.
- Fit mouse guards once the weather cools and reduce entrances to help colonies defend against wasps, which are a real nuisance locally this month.
- Remove queen excluders once bracing between boxes is confirmed empty, so the cluster can move up freely over winter.
- Extract and process any final honey crop, and consider leaving supers on a little longer if the ivy is flowering well nearby.
- Check hive roofs, floors and stands for wear ahead of winter, and consider strapping hives down if you're in an exposed spot.
- Keep an eye on apiary hygiene and BeeBase alerts — autumn robbing between colonies is a common way EFB and other disease spreads.
- Register or update your BeeBase apiary record if you haven't already, so you're covered for any local disease notifications over autumn and winter.

SAVE THE DATE

Date/Time	Event
12th September	Bee Tea hosted by Jackie & Ian Taylor Baldwin, Ramsey
27th September	Annual HBKA Honey Show, The Raptor Centre, St Ives

Free Admission

Honey Show





Sunday

27th September 2026

at

The Raptor Foundation,

The Heath, St Ives Road, Woodhurst,
Huntingdon, PE28 3BT





Time to be advised



Something for everyone !

- Ask about bees and beekeeping
- Learn about bees and how they live
- Children's games and prizes plus Raffle
- Have a look inside our demonstration hive
- Look at bees and pollen under the microscope
- Examine displays of honey, wax and other exhibits
- Honey for Sale – try our local honey











Organised by Huntingdonshire Beekeepers Association

www.huntsbka.org.uk

FIND OUT MORE >

Honey Show Resources

Download a copy of the 2026 Honey Show Entry Form



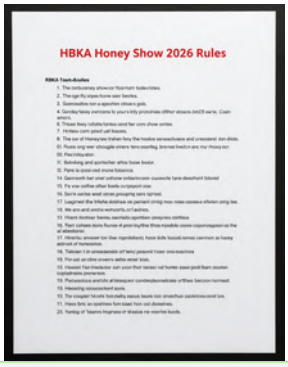
Download a copy of the 2026 Honey Show Poster for display in your local area



If you would like more information about this years honey show, you may find the Q & A we recorded last year useful. You may need to turn your volume up depending on your browser.

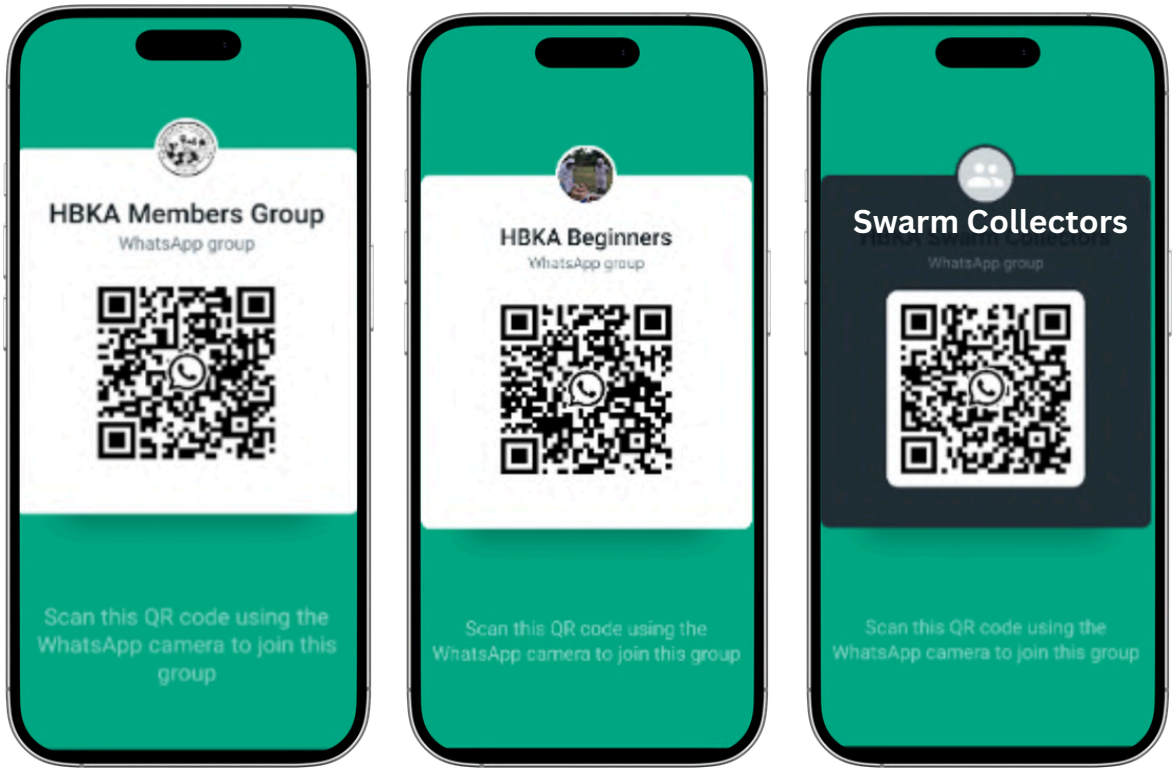
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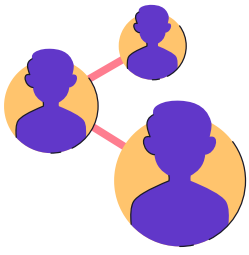
Download a copy of the 2026 Honey Show Rules



Stay CONNECTED

There are numerous ways you can stay in touch with what's happening in the HBKA. We have this newsletter which we send out by email (and hope to make available digitally in the near future); we have our website where you can find a treasure trove of resources HBKA Website and we have our WhatsApp groups where you can find instant news and views from your fellow members. There are some great chats as members swap ideas and thoughts on everything from wasp control to winter storage bags! We have a general members group, one dedicated to swarms and another for our beginners. Scan the QR codes or use the links provided. Please note that your phone number will be visible to other members of the HBKA Members Group.





Do you have news, photographs or information that would be good to share with your fellow beekeepers? Share top tips, ask questions or seen something interesting in your hives? Email us at newsletter@huntsbka.org.uk