



# CARLISLE BEEKEEPERS ASSOCIATION

Newsletter December 2014



## Chairman's muses

### Chairman's Muses

Well, that's it folks – another year over (all bar the cleaning and repairs of course).

It's been a very mixed year with some getting oodles and oodles of honey and some (dammit) not quite so much!

As I said at the AGM, I love the way we come up with almost contradictory excuses. Last year apparently it was too wet, this year too dry! I take comfort from the expert research which says that the north-west is the worst area for bee keeping/honey collecting in the country. I suspect however that the statistics were only recorded after I took up the art.

Our AGM went well with very good attendance and a lot of excellent suggestions and observations put forward. We had excellent suggestions for speakers and agreed on the ideal way

to get and keep our website up to date.

The apiary itself is, we hope, going into a new phase with all the old equipment replaced, a thorough cleansing job carried out (many thanks to our apiary stalwarts) and new plans afoot for managing the apiary next year to steer it back to its teaching roots.

All great stuff and exciting prospects for the new season. Next year's programme will be issued shortly once the speakers have confirmed their dates.

A Merry Christmas and New Year to you all ... oh and, of course, don't forget our annual dinner with magical entertainment on Friday 23<sup>rd</sup> January 2015 at the Eden Golf Club, Crosby-on-Eden.

Robin MacLeod

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### PICTURES FROM DALSTON 2014



A  
Merry Christmas  
and  
Happy New Year  
to  
everyone

CARLISLE BKA  
Honey Show 2014  
Results

Sixteen members entered twelve classes and the judge was Christine Matthews.

The quality of the honey, cake and biscuits were excellent and some members brought along sections, but unfortunately there was not a class for them. They were of a high quality such that if entered into the National Honey Show they would have been in the running for an award.

The member with the most points was Walter Mcphee a grand total of 16, second was Peter Harris with 8 pts, third Joe Glaister with 7pts.

The Confectionery Trophy was won by Peter Nanson. Best exhibit in the show was the Granulated/Soft Set entered by Joe Glaister. It was good to see some of the new beekeepers taking awards in classes other than novice.

Class	1st	2nd	3rd
1	Joe Glaister	Peter Harris	Agnes Harding
2	P Harris	Walter Mcphee	J Glaister
3	J Glaister	W Mcphee	
4	W Mcphee	G Hepplewhite	
5	P Harris	G Hepplewhite	Agnes Harding
6	W Mcphee	S Bowron	J Calvert
7	W Mcphee		
8	Anne Noblett	P Nanson	J Langley
9	P Nanson	Louise Smith	Trish Brown
10	No entries		
11	F Young	J Langley	A Harding
12	W Mcphee	A Harding	

Well done to all the participants, and many thanks to Christine and Peter Matthews for organising the event, and presenting the judging in a manner that was informative to all those who attended.

**FOR SALE**

Thornes 4 frame tangential extractor, similar to Thornes E1800. which sells at £224 new. Accept £100.

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## ANNUAL DINNER

This years dinner will be held at the EDEN GOLF CLUB on Friday 23rd January 2015 at 7.30pm.

The Golf Club has an excellent reputation for food, and last years dinner was a great event.

The evening is kindly being organised by Peter Nanson, and entertainment this year will be by Stuart Bowie.

### MENU

#### ***Starter***

Homemade soup of the day  
Smoked Salmon and Prawn Parfait  
Duo of melon with spicy Berry Compote.

#### ***Main***

Pan Fried Fillet of Salmon on a bed of Mash with Wilted Cherry Tomatoes and Pesto.  
Traditional Roasted Turkey with all the Trimmings  
Pork Fillet Stuffed with Apple Farce and Calvados Sauce.  
Roasted Butternut Squash Filled with Vegetable Cobbler (v)

#### ***Dessert***

Double Chocolate Brownie Served Warm with Fresh Cream  
Lemon Mousse with Sable Biscuits  
Homemade Christmas Pudding with Rum Sauce

Coffee and mints

2 courses £22.00, 3 Courses £27.50  
(this includes a gratuity for the staff)

Please try to attend what promises to be an excellent night.

Peter requires to have numbers, an indication of the 2 or 3 course menu, and a deposit paid by 24th December.

If you wish to attend please contact him;

Telephone 01228 522147 .

4 Moorville Way,

Kingstown Rd,

CARLISLE

## SUBSCRIPTIONS ARE DUE

Subscriptions are due for 1st January 2015.

A subscription renewal form is attached.

Please help out our hardworking treasurer by renewing your membership ASAP.

For anyone wishing to pay direct our bank details are:

BARCLAYS BANK PLC

CUMBERLAND BEEKEEPERS ASSOCIATION  
CARLISLE BRANCH

20-18-47 60047686.

Any queries please contact Dieter .  
d.grinicho@phonecoop.coop 01228 513743

\*\*A subscription form will still be required to update membership details\*\*

As agreed at last years AGM , receipts and membership cards will be sent out by E-Mail only. Any member who wishes to receive these items by mail should include a STAMPED ADDRESSED ENVELOPE with their membership form.

We are also still proposing to circulate a list of all members so local beekeepers, particularly new members, are aware who may be nearby to assist them. There will be an OPT-OUT box on the subs form for anyone who does not wish their details included

