

Workshops & Courses at a Glance

Book	Fee	Title	Room	Time
		Friday 20 April		
§	£43	Microscopy for Beekeepers	S20	09.45 – 16.00
		Changing Combs – Principles & Practice	TF4	12.00 – 13.30
§	£140	Build Your Hive	TG8	12.00 – 17.30
§	£5	Botany for Beekeepers	TF3	12.30 – 14.30
		Bee Space: 8mm of nothing, nothing at all...	TF4	14.00 – 15.00
§	£10	Bumble Bee Conservation & Identification	TF3	15.30 – 17.30
		Making Beekeeping Easier	TF4	15.30 – 17.00
		Pointers to Buying Microscopes	S20	17.00 – 18.00
		Saturday 21 April		
§	£10	Bumble Bee Conservation & Identification	TF3	10.00 – 12.00
		Changing Combs – Principles & Practice	TF4	10.00 – 11.30
§	£10	Soap Making	TG5	10.00 – 12.00
§	£90	Honey Beer Brewing	RFA	10.00 – 17.00
§	£20	Patchwork & Quilting Workshop & Exhibition	GS1	10.00 – 16.00
§		Taste & Poetry - Creative Poetry Workshop	TG3	10.30 – 12.30
		First Steps in Beekeeping	TF4	12.00 – 14.00
		Navigating the BBKA Web-site	FOYER	12.00 – 14.00
§	£5	Photomicrography	TF3	12.30 – 14.30
§	£5	Cup-cake Workshop	TG3	13.30 – 15.00
		Honey appreciation	TF4	14.30 – 15.30
§	£5	Botany for Beekeepers	TG3	15.30 – 17.30
		Speakers Corner	TF3	15.30 – 17.00
		Bee Space: 8mm of nothing, nothing at all...	TF4	16.00 – 17.00
		Tour of Harper Adams 10.30 / 12.00 / 14.00 / 15.30	QMH	1 hour each
		Sunday 22 April		
§	£55	Food Safety Certificate (inc. lunch & certificate)	RFA	09.30 – 17.30
§	£50	Anatomy & Dissection microscopy (inc. lunch)	S20	09.45 – 16.00
§	£10	NBU Disease Recognition Workshop (inc. lunch)	TF3	10.00 – 13.00
§	£18	Soap Making (inc. lunch)	TG3	10.00 – 12.00
§	£20	How to Pass the Basic (inc. lunch and voucher)	TF4	10.00 – 13.00
§	£55	Introduction to General Husbandry (inc. lunch)	TG8	10.00 – 16.00
§	£4	Visit to Shropshire Lavender (inc. tea & cake)		13.30 – 16.30
		The Case for Education	TF3	14.00 – 16.00
§	£10	Introduction to Advanced Husbandry (inc. lunch)	TF4	14.00 – 16.00
		Saturday 21 & Sunday 22 April		
§	£70	Queen Rearing EventDay 1	TG5	13.30 – 17.30
§		Queen Rearing EventDay 2	TG5	10.00 – 16.00

Workshops & Courses

A number of new courses are offered this year to include Honey Beer Brewing and the Food Safety Certificate. Details of the courses and course leaders are given in the following pages. There are limited places on a number of the workshops and courses, particularly those which require pre-booking; § indicates that pre-booking is required and that a course fee may be payable. Please book as soon as you are able to avoid disappointment.

Bookings & Further Information:

Queen Rearing Event only: Please contact Diane Wakeling, 9 Tudor Avenue, Maidstone, Kent ME14 5HH Tel: 01622 687938 e-mail: dianewakeling@blueyonder.co.uk

All other Workshops & Courses: Please contact Workshop Convenor, Ruth Homer, 5 Malters Cottages, Litton Cheney, Dorchester, Dorset, DT2 9AE Tel: 01308 482483 e-mail: workshopconvenor@live.co.uk



Queen Rearing Event - Terry Clare

Saturday 21st 13.30 - 17.30 & Sunday 22nd April 10.00 - 16.00

§ Pre-bookable £70 (includes Sunday lunch)

The Queen Rearing Event: now in its fifth year, is a very popular and important course will this year be able to use ideal indoor facilities with an adjacent apiary. The emphasis will be on practical participation including grafting. Guidance will be given on how to conserve the honeybee within a selection and breeding programme. At the end of the course participants will be able to return to their own apiaries and apply their newly acquired knowledge and skills. The Course is ideal for anyone intending to take the husbandry examinations or Module seven. The Course fee includes a grafting tool, folder, handouts, refreshments and lunch on Sunday. All colonies are provided by the Ludlow Bee Breeding and Improvement Group.

Terry Clare: Currently, Terry is the President of the Bee Improvement and Bee Breeders' Association (BIBBA), Convenor of a Bee Breeding Group and Training Officer of his local Association. He is the Project Co-Ordinator of a major research project into the morphometry and DNA of the native bee of the British Isles. He has run many queen rearing workshops throughout England, Scotland, Jersey, and Ireland and has lectured widely in all these countries. Terry is keen that beekeepers should produce their own quality queens as part of their normal husbandry and avoid the dangers of importing from abroad.



Microscopy for Beekeepers - Alan Kime & Dennis Fullwood

Friday 20th 09.45 - 16.00 § Pre-bookable £43

Sponsor: Bee Diseases Insurance (BDI)

This course seeks to enable beekeepers to set-up and use microscopes to look at honeybees effectively and to learn the basics of slide making for disease identification and pollen analysis which, given the current emphasis on disease detection, makes this course a must. Bring your own microscopes or use loaned equipment. As this ever popular course is always quick to recruit, early booking is advisable.



Alan Kime is an experienced beekeeper holding the BBKA Advanced Theory Certificate and is a former member of the BBKA Examinations Board. He runs regular bee health diagnostic clinics. **Dennis Fullwood** is a past Vice-President of the prestigious Quekett Microscopical Club, and is currently their Meetings Secretary. He has experience in a wide variety of aspects of microscopy, including insects in amber, micropalaeontology, bryophytes, pathology, and of course bees. He organises and participates in many events throughout the year to introduce people, especially youngsters, to microscopy and natural history. At present he is working on a long term

project to remount deteriorating slides in the Entomology Department of the Natural History Museum.



Botany for Beekeepers - Bridget Beattie NDB

Friday 20th 12.30 - 14.30 § Pre-bookable £5 (to include all materials for the course)
Saturday 21st 15.30 - 17.30 § Pre-bookable £5 (to include all materials for the course)

This workshop will take participants through basic botany with a brief introduction to plant classification. Flower structure and diversification are examined with practical exercises and pollination mechanisms explained with emphasis on common bee forage plants, both agricultural crops and wild flowers and trees. Participants will examine examples of plants, draw flower parts and learn to use a floral key for identifying specimens. Qualities and characteristics of honey from common bee forage will be discussed together with an introduction to pollen features and their use in identification of honey sources.

Bridget Beattie PhD holds the National Diploma in Beekeeping as well as the Wax Chandlers' and Ian Hammond awards for performance in the BBKA examinations. She first began keeping bees in Kenya Top Bar hives while working in the Caribbean island of Montserrat in the late 1970s. Although she now lives in southwest France she is a member of Blackburn and East Lancs. Beekeepers' Association and is a past Education Officer for Lancashire Beekeepers. She keeps 10 hives for teaching beekeeping in France and is passionate about the natural world and beekeeping education. She has a large collection of exotic orchid species and studies wild flowers.



Bumble Bee Conservation and Identification - Nikki Gammans

Friday 20th 15.30 - 17.30 § Pre-bookable £10 (to include hand lens and ID guide)
Saturday 21st 10.00 - 12.00 § Pre-bookable £10 (to include hand lens and ID guide)

This workshop will look at the lifecycle and ecology of the bumblebee, the reason for their decline and what we can do to help. Information will be given on nesting location and moving bumblebee nests. An introduction will then be given on the identification of true and cuckoo bumblebees. Specimens can be viewed and identification guided through with experts. Please bring along any photographs or specimens you would like identified.

Dr. Nikki Gammans was an undergraduate at the University of Edinburgh where she studied biological sciences with honours in Ecology. She then went on to do a PhD at the University of Southampton studying ant behaviour, a post doc then followed in America investigating invasive ant species. On her return she worked on an ant reintroduction project. Over the last three years she had worked on the reintroduction of one of our extinct bumblebee species, the short-haired bumblebee, *Bombus subterraneus*. To date the project has recreated over 550 hectares of bumblebee friendly habitat and the first reintroduction will be in May 2012



Pointers to Buying Microscopes - Graham Royle NDB

Friday 20th 17.00 - 18.00
Sponsor: *Brunel Microscopes Ltd*

This workshop is intended to provide members with an opportunity to learn about the different types of microscope available and their beekeeping related uses. There will be an opportunity to try different types of microscope and discuss the pros and cons of each. The aim is to help members who are planning to buy a microscope to make the right choice based on what they plan to use the microscope for.

Graham Royle has been beekeeping since 1988 and started to study for the BBKA examinations in 1995 when he decided he wanted to know more about the bees he was keeping. His studies resulted in achieving the BBKA Master Beekeeper certificate in 2002 and the National Diploma in Beekeeping in 2004. He was also awarded the Wax Chandler's prize in 2002. Since 2005, Graham has been teaching microscopy and anatomy at the NDB Advanced Beekeeping course held each year at the NBU in York. In 2009 he gave an anatomy lecture at the Spring Convention which provided a close up look at the external and internal structures of the honeybee featuring many photographs taken through the microscope.



Changing Combs – Principles and Practice – Ian Homer & Jo Schup

Friday 20th 12.00 - 13.30

Saturday 21st 10.00 - 11.30

How many beekeepers does it take to change a comb? It is now generally recognised that regular comb changing can make a major contribution towards maintaining good hygiene within the hive. This workshop will look at the benefits of changing combs regularly (and the disadvantages of not doing so). The tutors will then demonstrate some of the commonly used methods (shook swarming, comb replacement and Bailey comb change) as well as discuss the advantages and disadvantages of each. Lastly, we will discuss how best to deal with the combs which have been removed from the colony, how the wax can be recovered and how to cleanse and re-use the frames.



Ian Homer has kept bees for over 30 years. His major interests are encouraging beekeepers to practice good bee husbandry and attempting to present beekeeping issues in a practical and straightforward way. He has worked for the National Bee Unit as a Seasonal and then Regional Bee Inspector and also as an Extension and Learning Officer. He holds the Advanced Theory Certificate and the General Husbandry Certificate and will be taking the Advanced Husbandry Assessment in 2012. During the last 12 years Ian has provided around 300 talks and apiary demonstrations to local association meetings. He has spoken at a number of conventions around the country and was the speaker on the Scottish Beekeepers Association Autumn Lecture Tour in 2011.

Jo Schup has been a beekeeper since 2001 managing approx. 25 of her own colonies; she also manages another 15 colonies at the North Shropshire BKA apiary. For two years Jo was a Seasonal Bee Inspector covering most of Shropshire, giving her a passion for honeybee management and health. Jo became a Master Beekeeper and recipient of the Wax Chandler's Award in 2011. For the last 5 years she has organised/run; Beginners, Basic, Microscopy, General Husbandry courses and Module study groups. As a Bee Inspector she experienced many different styles of honeybee management and believes that many colony losses seen in recent years could have been prevented if the beekeepers had been better informed/trained.

Making Beekeeping Easier - Ian Homer

Friday 20th 15.30 - 17.00

In this workshop, Ian will discuss some of the practices and equipment he has come across during over 30 years of beekeeping and which can help to simplify what, for many, can be a succession of complexities. Attendees are encouraged to bring along with them any gadgets or ideas that they have found helped them in order to share their ideas with others. The intention of the workshop is that everyone will be able to go home with at least one new idea to try and which, having made things easier for other beekeepers, could do the same for them! See above entry for Ian's biography



Bee Space: 8 mm of nothing; nothing at all... - Bob Smith NDB

Friday 20th 14.00 - 15.00

Saturday 21st 16.00 - 17.00

One of the most far-reaching observations in beekeeping was the “discovery” of bee space, credited to the Rev. Lorenzo Langstroth and patented in 1852. Beekeepers had kept their bees in skeps and hollow logs but the moveable frame hive, made possible by incorporating bee space, revolutionised their keeping of bees. Various designs emerged and eventually, some standardisation leading to mass-manufacture. Beekeepers no longer had to concern themselves with bee space and these vital few millimetres have become rather taken for granted? This workshop re-examines bee space and its implications for the equipment that we use. Selection and home assembly of “in-the-flat” woodwork does require some care and we will explore some of the pitfalls!

Bob Smith has kept bees since the mid-70's. He spent 6 years as a Seasonal Bee Inspector in Kent and became involved in giving demonstrations and talks to local associations. During that period, he became interested in the challenge offered by the National Diploma in Beekeeping (NDB) through their Advanced Course and successfully undertook the examination in 2008. More recently, Bob has become involved in the Government's “Healthy Bees Plan” as a member of the Project Management Board. Perhaps arising from his scientific training (a Chartered Chemist), there has always been a desire to understand how things work, to experiment and to record findings. Current interests within beekeeping centre on pollen analysis and on varroa control techniques.



Build Your Hive - John Hamer & Alastair Welch

Friday 20th 12.00 - 17.30 § Pre-bookable £140 (to include all materials)

The workshop is a practical session during which delegates, under expert guidance, will make up their own flat packed National Hive kit provided for them. John and Alastair will demonstrate assembly of the roof, brood box super and frames (the varroa floor comes pre-assembled). The workshop will cater for all abilities and students will take home an assembled, quality hive and sound knowledge for any future hive assembly work. Comments following the 2011 course included “*it was fun, informative and productive – every beginner should have a chance to do it*”.



John Hamer is an aero-space engineer and has extensive practical skills. On retirement he took over the running of the beekeeping course at Merrist Wood College from 1992-2000. He is the proprietor of Blackhorse Apiaries, an independent operation dedicated to teaching beekeeping.

Alastair Welch is a Master Beekeeper and originally worked in the Joinery and Shop-fitting Industry prior to early retirement, when he took up beekeeping. He is an examiner for the BBKA Basic Assessment and also for the General Husbandry Certificate as well as being a member of The Bee Farmers Association. He has taught at Blackhorse Apiaries, Working for many years and currently runs beekeeping courses for Farnham BKA which is his local association.



Taste and Poetry - Annie Cavill & Gilly Wells

Saturday 21st 10.30 - 12.30 § Pre-bookable - no charge

Sponsor: Northern Bee Books

This creative poetry workshop will be a practical session during which delegates will use all of their senses and feelings and, under guidance, will write a poem after devouring delicious delights. Copies of recipes will be available for delegates to try at home. To discover how wonderful your taste can capture other feelings and expressions make sure you are first in the line. Although there is no charge, advance booking is essential in order that the tutors can prepare for this session

Annie Cavill from the Forest of Dean, a 'True Forester', having been born within the hundred of St. Briavels, a definition by Royal Charter. Annie has written poetry for many years, commissioned works in Queen's English and humorous and historical pieces reflecting local industry and characters in her native Forest dialect. She was elected Forest Bard for 2009 with her piece 'Miners Memories' and has had many works published.

Recently retired from the legal profession, **Gilly Wells** is a beekeeper, cook, gardener and fundraiser. Gilly has cooked professionally for many years and publishes a monthly honey based recipe under the pseudonym 'Honeybun' on Dean Forest Beekeepers website. DFBKA have recently published a book of her recipes.



Cupcake Workshop - Nicole Barnes

Saturday 21st 13.30 - 15.00 § Pre-bookable £5 (to include all materials)

A fun workshop; explore your creative side by decorating a honey cupcake. Absolutely no experience needed - just a willing attitude and an hour to spare is all that's required. In this workshop you will learn:

- how to make mini-roses and a bee out of sugar paste
- how to ice your cupcake with buttercream frosting using your choice of a selection of piping techniques
- honey cupcake and buttercream recipes
- general baking and decorating tips to help you with future cupcake decorating dramas.

So why not come and spend some time exploring your inner cake decorator? You may surprise yourself (and at the very least, you get to eat a cupcake!)

Nicole Barnes is a 40-something, technical author turned stay-at-home mother with a passion for cake decorating. Having only ever attended one workshop in royal icing, Nicole is pretty much a self-taught cake decorator who has been exploring the world of baking and sugarcraft for the last seven years. Like many people who develop an interest in baking and sugarcraft, her first creations were for family and friends. She always enjoys sharing her love of cake with anyone who will spare her the time.



Soap Making - Dr. Sara Robb

Saturday 21st 10.00 - 12.00 § Pre-bookable £10 (to include all materials)

Sunday 22nd 10.00 - 12.00 § Pre-bookable £18 (to include all materials and lunch)

Learn to make a selection of toiletries using honey and beeswax as ingredients. Sara will begin the workshop with a demonstration of how to make her best-selling palm-free soap. You will learn to make soap without any special equipment. What's more, with this method, you will be able to use the soap on the same day (no time to cure). Following the demonstration, participants will learn to make a few of Sara's recipes, including; champagne & honey glycerine soap, beeswax cerate and a chamomile

beeswax moisture cream. Each participant will leave with a luxurious selection of toiletries made with beeswax and honey.

Sara Robb has a PhD in neuroscience from Hershey Medical School, Pennsylvania, USA. The focus of her research was oxidative stress and how antioxidants can prevent aging and disease. Sara came to the United Kingdom to continue her scientific research. After the birth of her daughter, in 2003, she started her company Bath Potions which specialises in cosmetics containing honey and beeswax. Her first book “Dr Sara’s Honey Potions” contains a number of recipes for value added products, including honey soap and beeswax lip balm. Sara’s new book “Bee Healthy, Bee Beautiful” examines how eating honey and using cosmetics made with bee products can help decrease oxidative stress and the process of aging. Sara has a continued interest in antioxidants and value added products for beekeepers.



Photomicrography - Graham Royle NDB

Saturday 21st 12.30 - 14.30 § Pre-bookable £5

Sponsored by Brunel Microscopes Ltd

Do you have a microscope and a camera and want to take photos through the microscope but don't know how? Then this workshop is for you. Learn about the different ways to attach a camera to a microscope, how to mount the specimen, the different lighting options and how to achieve pin sharp focus. Post processing of images using photo editing software will also be discussed. Finally we will look at how to use video cameras and LCD projectors with a microscope to project images from the microscope onto a large screen for teaching/demonstration purposes.

Graham Royle has been beekeeping since 1988 and started to study for the BBKA examinations in 1995 when he decided he wanted to know more about the bees he was keeping. His studies resulted in achieving the BBKA Master Beekeeper certificate in 2002 and the National Diploma in Beekeeping in 2004. He was also awarded the Wax Chandler’s prize in 2002. Since 2005, Graham has been teaching microscopy and anatomy at the NDB Advanced Beekeeping course held each year at the NBU in York. In 2009 he gave an anatomy lecture at the Spring Convention which provided a close up look at the external and internal structures of the honeybee featuring many photographs taken through the microscope.



Patchwork and Quilting Fun Day (including exhibition of work) - Carol James

Saturday 21st 10.00 - 16.00 § Pre-bookable £20 (to include a sample kit)

Come and enjoy a variety of choice of projects. Fabric postcards, mini wall hangings, placemat and more. No need to carry any equipment. All projects can be hand sewn. All you need to do is book in for the day and enjoy. Whether it’s your first time on this workshop or you are an old hand, you are assured of a warm welcome. The kits will include everything you will need to complete a project. Kits for extra items will be available for a small extra fee. Just come along and have a go. Students from last year said; “*great fun, great company, excellent value, brilliant, this is a must for 2012*”.

Carol James is a member of the Quilters’ Guild of Great Britain. She teaches regularly over a wide area in the south-east running introductory and advanced level courses. She is back by popular demand for another year with a whole day to allow for projects to be completed or more than one undertaken.



First Steps in Beekeeping - Margaret Holland

Saturday 21st 12.00 - 14.00

Sponsor: by BB Wear

A new workshop designed for potential beekeepers (or their mentors) to prepare them for starting to keep bees. It will cover topics such as ways to obtain the bees themselves and what questions to ask; hives and what to be aware of; other equipment needed and the opportunity to try out different types of clothing, hive tools and smokers; beekeeping suppliers; how to choose apiary sites; and what beekeeping associations offer with their continued support of beekeepers. It will be a practical session and a hammer will be useful to bring for making up a frame.

Margaret Holland is a hobbyist beekeeper who has worked for the National Bee Unit as a Seasonal Bee Inspector for the Southern Region for the last 7 years. She first learnt beekeeping in the Forest of Dean in 1977, where the Dean Forest beekeepers were very helpful and encouraging. Now living in Northamptonshire, she has been a member of the NBKA for over 23 years, achieving the intermediate certificate in 2004. Having been given many tips from other beekeepers over the years Margaret is keen to pass on useful information to others, especially to help beginners get started and keep going.



Honey Appreciation - Chris Broad

Saturday 21st 14.30 - 15.30

The Honey Appreciation Workshop aims to broaden your honey horizons, whether you are already a honey fanatic or still wondering what to do with all that surplus from last year's crop. We'll sample some classic British honeys, and also one or two a bit more unusual. Then we'll experiment with honey as a complement to different food and see if we can promote our honey from breakfast table to high table. Please feel free to bring along some of your own honey, either for sampling or for a "swap shop" at the end of the session. Attendees at this workshop last year reported that it was "*a really original concept and very enjoyable with Chris being a great ambassador for British Honey*".

Chris Broad's interest in bees began aged 12 on holiday in Lincolnshire, when the Broad family's hosts harvested the honey from their hives. One gifted container of cut comb was enough to persuade him there was nothing more delicious than honey and one day he would keep his own bees. Now living in Worcestershire with wife Susan and 8 children, Chris is doing his best to make his living from 300 hives, having finally burned his bridges with his previous career in IT in 2008. His honey is sold to local farm shops, to the Co-op (by the ton), and also exported to California under the label of possibly our best-loved celebrity chefs. Chris is a member of the Bee Farmers Association and also currently serving as secretary to Worcestershire BKA.



Navigating the BBKA Web site - Doug Brown

Saturday 21st 12.00 - 14.00

The BBKA website was specifically designed to have a logical navigation structure to make it as easy as possible to find your way around the vast amount of information available on it. The aim is for it to become the "Number One" port of call for all those interested in the honey bee. A principal design aim was to make the site open and welcoming to all and not just dedicated beekeepers. The website also seeks to provide tools to help members of the general public identify if their "swarms" are indeed honeybees or some other 'flying insect' and to offer advice to them. If they are actually

honey bees, the site offers to find somebody to help them 'at their time of need'. To fulfil all of the roles demanded of the site means that finding specific information is never going to be easy. Doug will demonstrate how to navigate the site and find information stored there and looks forward to feedback and suggestions to the continuing development of the website.

After retiring early from the Electricity Supply Industry, **Doug Brown** realised a long held ambition when he took up beekeeping. He has been Newsletter Editor and also Chairman of Cambridgeshire Beekeepers Association. At the 2010 ADM the BBKA was tasked with updating its website and Doug found himself on the BBKA Website Working Group. After many months of hard work and not a little frustration, the website was launched in May 2011. At the time of writing these notes it has had 170,000 "hits" since its launch. The "Web Shop" was launched in November and further development is underway. Doug was elected as a Trustee of the BBKA at the ADM 2011 and soon became the Web Editor - by November 2011 he had viewed some 7,000 pages on the website so knows his way around it.



Honey Beer Brewing - Martin Anderson

Saturday 21st 10.00 - 17.00 \$ £90 Pre-bookable

A day of practical brewing experience with a brewer looking at production of traditional real ales and at how honey can be included in the process. The day will consist of a series of discrete activities from the brewing process allowing delegates time to also take in lectures and the trade stands. We will start with the mashing process and this will be followed by sparge, boiling, cooling and transfer to the fermentation vessel, followed by the addition of the yeast. Honey will be used as one of the ingredients in the brewing process. The wort will be crash cooled a few days later and the finished brew will be put into barrels for later consumption. Course members will be involved in measuring and monitoring specific gravity and acidity, measuring out sugars and, under supervision, operating the brewing equipment. Delegates can remain in the brewing room throughout the day if they wish in order to discuss aspects of the brewing process with the staff. A detailed timetable of the day's activities will be included on the booking form.

Martin Anderson is the Manager of the Regional Food Academy at Harper Adams University College. He has a background in food education delivery and technical and operational management and has specific interests in meat & poultry, food safety, quality, environmental and safety systems management, food sector skills shortages and course development.



1 hour Tour of Harper Adams

Saturday 21st 10.30, 12.00, 14.00, 15.30

Here is an opportunity for visitors to find out a little more of what goes on at Harper Adams – a tour by tractor and trailer of selected locations on the site. The tour will start at the car park outside the Queen Mother Hall. It will take in the Natural England plots where the Natural England project will be discussed, before moving on to the lucerne fields where cropping policy and the need for alternative crops plus issues regarding home grown protein sources / energy crops will be discussed. It will then continue on to stop next to the Anaerobic Digester plant where again environmental issues regarding capturing energy from waste will be discussed before returning to the Queen Mother Hall. For safety reasons the maximum number which can be accommodated on each tour is 24 persons so turn up in good time to have the best chance of taking the tour.



Anatomy & Dissection Microscopy - Graham Royle NDB & Bob Smith NDB

Sunday 22nd 09.45 - 16.00 § Pre-bookable £50 (to include lunch)

Sponsored by Bee Diseases Insurance Ltd.

Intended to help anyone who wants to learn to use microscopes to know more about honeybee anatomy, the workshop will cover both external and internal anatomy. There will be the opportunity to learn and practice the techniques necessary to dissect the abdomen, thorax and the head of a bee. This will allow study of the internal organs including the heart, digestive system, sting, flight muscles and the brain. The workshop will also provide some guidance on the using a digital camera with your microscope. Students on last year's course reported that the course was "good value, excellent programme, one of the best workshops I have attended"

Please see previous entries above for biographies of Graham and Bob



Introduction to the General Husbandry Assessment - Margaret Thomas NDB & Tom Salter MBE

Sunday 22nd 10.00 - 16.00 § Pre-bookable £55 (to include lunch)

The workshop will consist of a two hour morning session in the classroom and a three hour practical session in the afternoon handling colonies in groups of 4 or 5 students. The aim is to take the mystery out of preparing the for the General Husbandry Assessment, explain the purpose, requirements and standards expected of beekeepers taking the assessment and will be an excellent primer for anyone considering taking the assessment. The workshop has been designed for those beekeepers who meet the following criteria: who have at least 3 years but preferably 5 years beekeeping experience (the minimum experience is better expressed as 20 'hive years'), who extract their own honey to sell to the public and who undertake a method of queen rearing from their own stocks.

In 1973, **Margaret Thomas** and her husband started keeping bees, in a hive donated by an elderly gentleman. Some years later, after active participation in beekeeping classes run by Ted Hooper at Writtle Agricultural College, Margaret gained the National Diploma in Beekeeping in 1982. A long-serving member of the BBKA Examinations Board, she held the post of Moderator during the period of transition from the old examinations system to the new Modular System. After a sabbatical period has rejoined the Examinations Board and is currently Moderator. She tutors for the BBKA Correspondence Course.

Tom Salter was introduced to bees and beekeeping in the 1950s by a close relative living in Devon. Since 1983 his bees have travelled with him on tours of duty to Wiltshire, Yorkshire, Warwickshire, Birmingham and finally to North Somerset in 1997. He currently manages 15 to 20 colonies on three apiary sites. Tom became a Master Beekeeper in 1998 and was awarded the Wax Chandler's prize, is a BBKA Senior Honey Judge, an experienced Senior Assessor for the Examinations Board and past Chairman of the Examinations Board





How to Pass the Basic - Val Francis

Sunday 22nd 10.00 - 13.00 § Pre-bookable £20 (includes lunch and a £5 voucher which can be used towards to cost of the assessment)

The aim of this course is to help prepare you for the Basic Assessment. It will include an overview of the syllabus and a step by step narrative of the assessment itself with typical questions asked by assessors. Participants must have had a full season's beekeeping experience prior to undertaking this course.

Val Francis is best known as the BBKA Examinations Board Secretary, a post she has held for the last 6 years. She started keeping bees in 1987 and, until recently, was secretary in her local association. Val has also spent 30 years as a lecturer and manager in Post 16 Education.



Introduction to the Advanced Husbandry Assessment - John Hendrie

Sunday 22nd 14.00 - 16.00 § Pre-bookable £10 (includes lunch)

The workshop will cover the key elements and the process of the assessment and will discuss the standards the assessors expect from the candidates. The workshop has been designed for those beekeepers who have passed the General Husbandry Assessment.

John Hendrie has managed up to 35 colonies of bees producing honey crops of up to one ton, but more recently has only run 2 hives due to work commitments. He is a well-known lecturer at all levels of beekeeping. He has held many posts in the BBKA and his local Associations (Kent & Medway) as well as being company secretary for BeeCraft. He is currently deputy moderator for the BBKA Examinations Board.



NBU Disease Recognition Workshop - Frank Gellatly

Sunday 22nd 10.00 - 13.00 § Pre-bookable £10 (to include lunch)

Revised and updated, this workshop on disease recognition will help participants to develop their knowledge, understanding and diagnosis of the key disease threats to their bees. A formal presentation will explore the characteristics of notifiable diseases, European Foul Brood and American Foul Brood, and non-notifiable diseases including varroa, nosema, acarine and viruses. The emphasis will then become practical, allowing participants to examine diseased comb and microscope samples, including their own. A concluding discussion will encourage participants to consider how best to apply both the theory and practice of disease recognition, as well as prevention techniques, in the coming season. (Participants should have passed the BBKA Basic Assessment.)

Born and brought up near Guildford in rural Surrey, **Frank Gellatly** has lived and farmed in Carmarthenshire, West Wales since 1982. He has kept bees on a semi-commercial basis for the past 28 years and has a senior certificate in Apiculture. He became a Seasonal Bee Inspector in 2002 and, in 2010, was appointed Regional Bee Inspector for Wales. He is a member of East Carmarthenshire Beekeeper's Association and the Bee Farmers Association, Chair of the WBKA Exam Committee and a regular contributor to Welsh Beekeeper, the WBKA's quarterly magazine.



The Case for Education – Dr. Ivor Davis NDB

Sunday 22nd 14.00 - 16.00

This workshop is aimed at those who will be responsible for training beekeepers using the BBKA's Course in a Case® materials. Ivor will describe how the series of courses fit together and how they will help all beekeepers learn more about our craft. More importantly he will explain how to use the materials for the best benefit of the students and how they can be used to prepare for the BBKA assessments and examinations. This is an opportunity to meet one of the authors and discuss your teaching techniques and how they can be developed.

Ivor Davis is a past president of the BBKA and a master beekeeper having won the Wax Chandlers' Prize in 2004. He gained the NDB qualification in 2008. He is committed to improving the quality of beekeeping in this country and providing every opportunity to beekeepers at all levels to learn more about this craft.

Food Safety Certificate - Martin Anderson

Sunday 22nd 09.30 - 17.30 Pre-bookable £55 (to include lunch and certificate)

This course, which will result in a level 2 Award in Food Safety for Manufacturing (appropriate for honey producers), following successful completion of a multiple choice examination. The tutor will aim to relate the course to honey, where appropriate, and will cover food premises and equipment, food safety and legal issues, food safety hazards, processing and temperature control, food handling, safe storage and cleaning.

Please see previous entry above for Martin's biography



A visit to Shropshire Lavender

Sunday 22nd 13.30 - 16.30 § Pre-bookable £4 (to include tea and cake)

Shropshire Lavender is located about 3 miles from Newport, on gently rolling open countryside. Run by Robin and Joanna Spencer, Shropshire Lavender first opened in 2006 with just a few hundred plants. Over 10,000 are now growing in the field in about 2- 3 acres. About 7,000 plants are harvested for essential oil and the remainder cut for fresh and dried flowers. These are harvested during July and hung in the barn to dry naturally. There is a small lavender display garden with about 30 different varieties that flower at different periods during the lavender season between late June and mid August.

There is also a small shop in the field selling a range of lavender products including Shropshire Lavender Essential Oil and various bath and beauty products and a range of home produced jams and jellies. There are also lavender plants for sale – at present about 14 different varieties. Although the lavender will only just be beginning to show early developing flower buds in late April, the beekeepers visit will start with a short tour around the field with a brief discussion on how the field was started and the problems and successes experienced. Visitors will then have a talk for about 30 minutes on the different types of lavender grown at Shropshire Lavender, the history and cultivation and an introduction to the collection of species lavenders from around the world. An outline of the history of distillation from ancient times to modern commercial distilleries will be given with examples of a medieval alembic and a small scale copper alembic and, if possible, a demonstration of a distilling using dried lavender.

Visitors will be offered a Homemade Tea featuring cakes and/or biscuits made using Shropshire Lavender's own culinary lavender

