

## YOUR COMMITTEE

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newsletter



**Your next meeting is on the 3rd September**

**Time: 7:30pm**

**location : Hanchurch Village Hall Newcastle under Lyme ST4 5DG**



**Speaker: Julian Routh**

**Topic: How to Spot Diseases  
and what to do**

<http://binged.it/1pYLJBr>

CLICK ON THE ABOVE LINK FOR MAPS

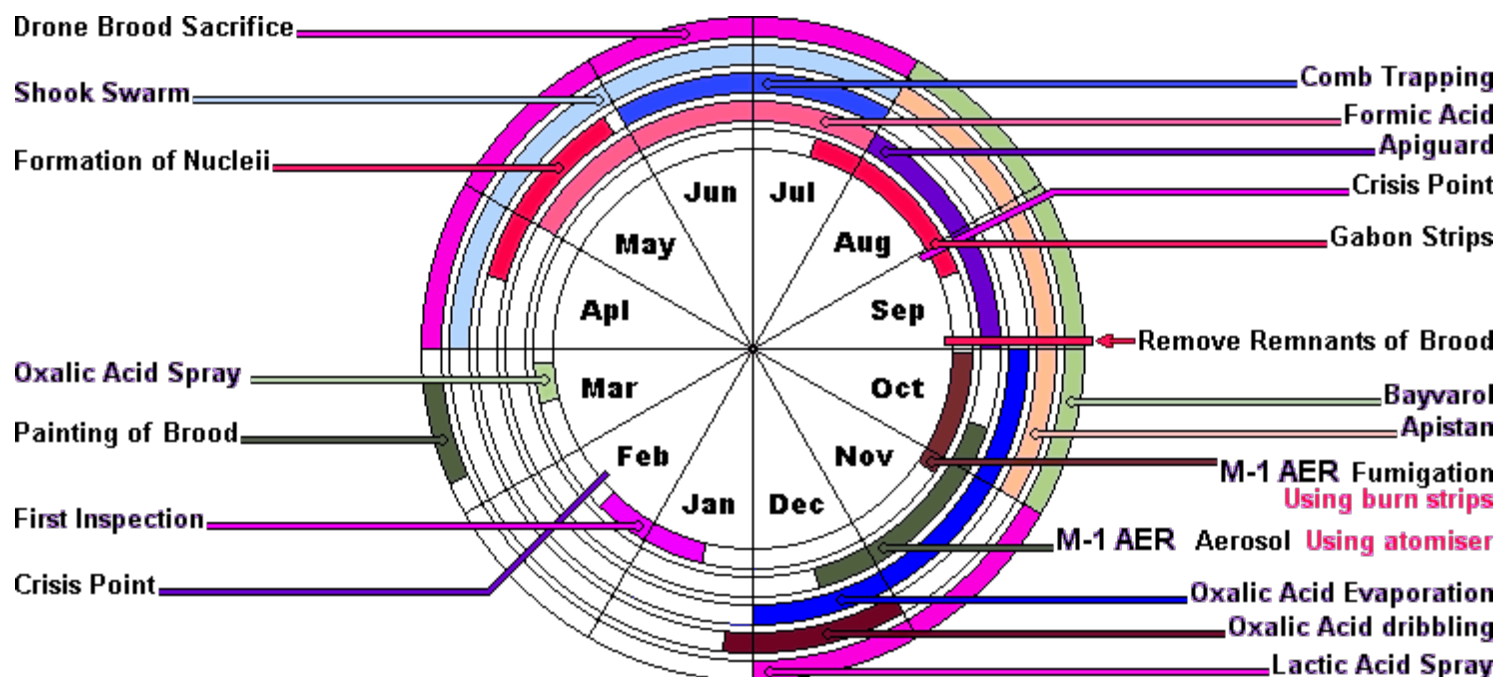
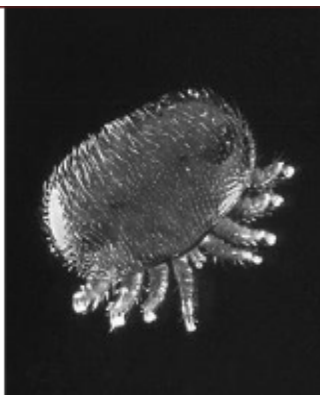
Julian Routh an engineer by profession up until his retirement in 2008 started to keep bees in the mid 1970s. At this time with his interest in general bee husbandry growing he began to take a special interest in bee related diseases and in the mid 1990s having completed a number of disease related courses at Keele University he became involved in training on varroa control.

He continued to study through the BBKA until eventually attaining the level of Master Beekeeper.

It was on his retirement he decided to further expand his knowledge and experience by becoming a Seasonal Bee Inspector, a post that he still holds today. His lectures place an emphasis on education and disease and he has a great interest in the control of diseases. He advocates the use of IPM (Integrated Pest Management) proposing that it is becoming the only viable method for control of all bee related diseases and needs to become a routine part of bee husbandry.

**Varroa Treatment:** Autumn treatment for varroa is one of the most important treatments to enable you to get your varroa under control before we move into the winter. It is still not too late to treat using a treatment such as Apiguard.

Be aware because of the over use of pyrethroid based treatments the varroa mite has built up a resistance to these in certain areas. Hence the need to alternate the use of the other treatments available.



<http://www.dave-cushman.net/bee/newhome.html> "Credit Dave Cushman web site for the treatment diagram"

**Have you noted the Honey Show date...  
Saturday 18th October**

**PROGRAMME:** Afternoon tea, Honey show, National Speaker, Book auction

**VENUE:** Minton Community Center Hartshill  
ST4 7NL

**Start to plan your exhibits-have a look at the schedule by following the link below.**

**More details to follow.**



### HONEY FOR SALE LIST

The association had enquiries for local honey that was for sale. In response to this we are thinking of compiling a list of names and contact details which will be added to the web site. If you would like to be added to this list please contact me.

<http://www.bbka.org.uk/local/northstaffordshire/meetings/honeyshow/index.shtml>

**Thanks to NSBKA Member...Melanie Bishop for sharing this recipe**



### **Baked Chicken with Honey and Tarragon**

This is an all-in-one dish you can prepare ahead and pop in the oven about 1 hour before you eat.

**Serves 2**

**4 chicken thighs-bone in**  
**New potatoes-enough for 2 people**  
**Runny honey**

**For the sauce**

**Approx, half a small tub of half-fat creme fraiche**  
**three quarters of a pint of chicken stock**  
**two tabs mustard-I use Dijon but grainy mustard is nice too**  
**two crushed cloves of garlic (optional)**  
**four-six sprigs of tarragon-leaves roughly cut up or chopped**  
**ground pepper**  
**extra tarragon leaves**

**Method**

**Cut the potatoes in half and part-boil about 15mins. Drain and set aside.**

**Make the Sauce:**

**Mix together the creme fraiche, chicken stock, mustard and garlic- I use a small hand whisk.**

**If the mixture looks too runny, add some more creme fraiche. Stir in the tarragon.**

**Pour the sauce into an open oven dish.**

**Trim the chicken pieces but leave most of the skin on. Brush with a little oil and season with salt and ground black pepper.**

**Place,skin side up, in the sauce-try not to get sauce on the chicken skin**

**Add the potatoes in between the chicken pieces, cut side down.**

**At this point, if you are not going to cook the chicken until later, cover with cling film and keep cool/chilled.**

**To Cook**

**Pre-heat the oven to gas 4/180 degrees C**

**Place the dish in the centre of the oven and cook for thirty mins**

**At the end of this time drizzle honey over the chicken skin and then cook for a further thirty mins.**

**After one hour the chicken should be cooked through and the skin should be crisp and brown.**

**Scatter the tarragon leaves over the chicken. I like to serve with french or runner beans.**

**Tip: I've struggled at times to find tarragon in the supermarkets so now I have a plant that I bought at a garden centre and keep in a pot so that I can cut stems/ leaves when I need them.**