

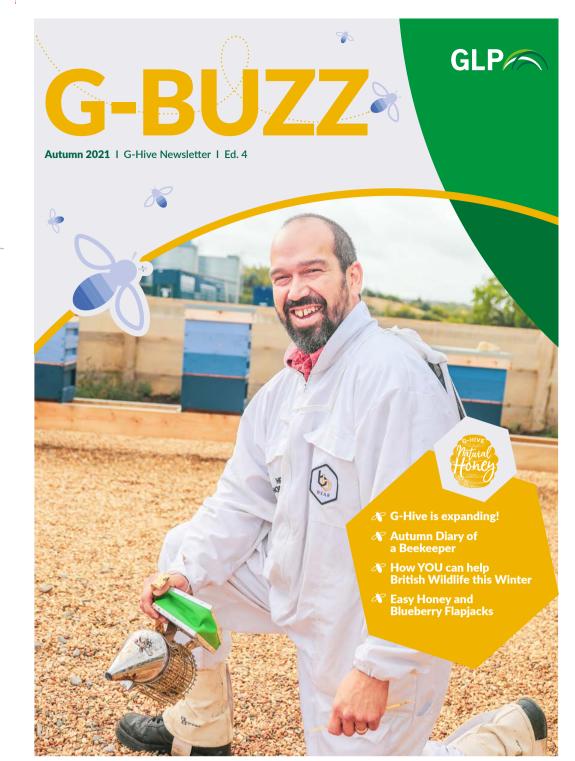


# **News from Europe**

Did you know that the G-Hive initiative extends to France, Germany and Poland? GLP Germany now has 4 apiary locations in total – one in Hamburg, two in Berlin and one in Mönchengladbach.

They are also busy preparing for the colder Winter months ahead after a busy Summer. Most importantly by supplementing their hives with nutrient feed to ensure the colonies have enough energy to generate a temperature of up to 35 degrees inside the hive. This means the hive is sufficiently warm for the Queen Bee to continue laying eggs throughout the Winter. Honeybees will continue with limited foraging trips until the temperature drops to below 10 degrees outside, after that they will remain inside to keep each other warm.





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## Welcome to the Autumn edition of G-Buzz,

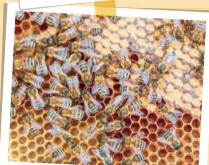
our quarterly newsletter bringing you all the latest developments from GLP's UK network of honeybee apiaries.



Autumn Diary of a Beekeeper

After a wetter than usual Summer we managed a late honey harvest in early Autumn and are now stocked up with delicious, golden G-Hive honey. The yield was smaller than we've come to expect with the extensive rainfall affecting how much pollen and nectar was available for the honeybees to forage on.





Now that we're into Autumn it is time for us to prepare the apiaries and hives for the colder Winter months ahead. We will treat each hive for potential Varroa mite and supplement their feed so each colony is as fit and healthy as possible as they prepare to spend Winter in the hive. The bees will stay in the hive for the duration of the season apart from quick foraging flights in between cold spells to late Autumn flowering species such as ivy and 'cleansing flights' (toilet breaks!).

We will also get busy sterilising and cleaning all our equipment as well as doing any repairs or hive maintenance needed so we're all ready for a fresh start in Spring 2022.



**Bees have five eyes!** Each bee has two large compound eyes and 3 smaller ocelli eyes in the centre of its head.

Honeybees don't hibernate!
They cluster together to generate heat, taking turns on the cold, exterior of the cluster.



# DIDYOU KNOW?



**Bees actually have four wings!** The two wings each side hook together to form one larger pair when flying and unhook when they're not flying.

**Bees don't only make honey.** They also create **propolis**, **royal jelly** and **beeswax!** 





**Bees are great navigators!** They use the position of the sun to know where they are and where they need to go back to to find their hive.

## **TOP TIPS**

## How YOU can help British Wildlife this Winter



Just as our honeybees need a warm, safe place to wait out the cold months ahead, so does our native British Wildlife, here are some top tips on helping our wild creatures through the Winter months.



- Help insects find safe spaces to hibernate. Create dry nooks and crannies for insects to safely see out the colder months. Leave sections of grass unmown and create insect hotels using tied up bamboo lengths.
- Help young hedgehogs. Provide shelter for hedgehogs experiencing their first Winter. Make a leaf pile, or build a hedgehog house with access to fresh water.
- Check your bonfire pile. Lots of small, native animals shelter in piles of leaves and wood so it's very important to check your bonfire piles before setting alight, preferably building your bonfires the day you intend to light them.
- Break the ice. If you have a pond in your garden ensure you make a hole in the ice.

  Toxic gases can build up in the water of a frozen pond and affect fish and toads hibernating. Do this by carefully placing a pan of hot water on the surface do not pour hot water over the surface or break the ice with force as this may affect the wildlife inside.



### **Method:**

### STEP 1

Heat oven to 200°C/180°C fan/gas 6 and line a 20 x 20cm baking tray with parchment. Melt the butter, sugar, honey and a pinch of salt in a pan. Once the mixture is bubbling and combined, stir in the oats.

### STEP 2

Tip the oat mixture into the lined baking tin and press down with the back of a spoon. Scatter over the blueberries, then lightly press them into the oat mixture. Bake for 25-30 mins until golden brown. Leave to cool, then cut into 9 or 12 flapjacks.



