

G-BUZZ

GLP 

Summer 2022 | G-Hive Newsletter | Ed. 5

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G-HIVE
Natural
Honey

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-  Summer Diary of a Beekeeper
-  How YOU can help pollinators
-  Sign up to GLP newsletters and receive a FREE GLP beeswax wrap!



**Welcome to the Summer
edition of G-Buzz,** our quarterly
newsletter bringing you all the
latest developments from GLP's
UK and European network of
honeybee apiaries.



G-Hive moves into G-Park Bedford & CLEAR at Magna Park Lutterworth!

It has been a busy Summer at the G-Hive apiary network, not only have the honeybees been busy foraging in the sunshine, we have also been busy installing new apiaries at both G-Park Bedford and CLEAR at Magna Park, Lutterworth.

The UK G-Hive network is growing with 24 hives based at 5 locations around the UK. That's over 1.4 million honeybees!

CLEAR

CENTRE FOR LOGISTICS, EDUCATION AND RESEARCH





Plant Winter flowering plants

— Bees and other pollinators will appreciate a good source of pollen and nectar as the months get cooler. Try Winter flowering heathers, Echinacea, Verbena or Abelia.



Planting spring-flowering bulbs in Autumn will ensure you have a good supply of pollen and nectar for queen bumblebees emerging from hibernation. Crocus, snake's head fritillary, alliums and grape hyacinth are all a great spring source of food for bees when they need it the most.



TOP TIPS

HOW YOU CAN HELP YOUR LOCAL POLLINATORS!

You don't need to be a beekeeper to help boost the population of your local pollinators. Here are our tips on how YOU can help as we move into the cooler months...



Install a Bee Hotel — A perfect home for solitary bees; they can lay eggs in the tubes, fill the tubes with food, and seal them. Foraging bees will also thank you for shelters in which they can hide from the rain.

Or you could build a log pile for foraging bees to take shelter during rain, or use as a nesting site for a wide range of solitary bees and bumblebees. Loosely fill spaces between with twigs, moss and leaves.



Summer Diary of a Beekeeper

Our apiaries are certainly a hive of activity over the Summer months. With the arrival of the new season our honeybees prepare their hives for the influx of pollen and nectar.

They build out wax onto the frames ready to store their honey and increase the size of their colonies in order to maximise their honey yields.



It was certainly a much warmer and sunnier Summer than the year before, meaning the honeybees had ample opportunities early in the season to forage for that all important pollen and nectar. Zipping up into a protective bee-suit through two heat waves for weekly hive inspections was definitely an experience!

Although the continued dry spell has caused flowers to produce less nectar later in the Summer, the GLP apiaries have managed to bring in an impressive yield of delicious raw honey which we're looking forward to sharing with you all!



EDUCATION

School Visits



We love sharing our knowledge about honeybees and pollinators and teaching the next generation why they are such an integral part of most ecosystems.

Did you know we need bees to pollinate the food we need to survive and many of the trees and flowers that provide habitats for lots of other wildlife?

We'll be hitting the road this Autumn visiting schools local to GLP sites to spread the word about the importance of bees and how we should all be creating and maintaining thriving habitats for our precious pollinators.

We can't wait to get started!

Sign up to the GLP newsletter here and we'll send you a free GLP Beeswax wrap!



These are made using wax direct from the G-Hive apiary and are a perfect plastic free alternative for packed lunches.



SCAN ME!

Honey Madeleines

Add a subtle sweetness using delicious GLP raw honey to this French classic

Ingredients:

100g caster sugar

1 whole egg, separated, plus 1 egg white

100g melted butter

100g plain flour, plus extra for dusting

1 tbsp clear, raw honey

1 tsp vanilla extract

icing sugar for dusting

Method:

STEP 1

Heat oven to 190°C/170°C fan/gas 5. Butter a 12-hole madeleine mould (use a tiny amount of the melted butter) and dust lightly with flour.

STEP 2

Mix the flour and sugar in a bowl. Put the butter, egg yolk, honey and vanilla into a separate bowl and whisk with a fork to mix. Whisk the two egg whites until stiff. Fold the butter mixture into the dry ingredients until evenly mixed, then fold in the egg whites in two batches using a spatula or large spoon.

STEP 3

Divide between the prepared moulds and bake for 10-12 mins until golden brown and firm to the touch. Leave to cool in the moulds for a few mins, then turn out and cool on a wire rack. Dust with icing sugar before serving.



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Catch up with the G-Buzz from GLP France!

Our neighbours in France now have a total of 32 hives across their sites. That makes over 2 million honeybees in residence — sweet!

This Autumn the GLP beekeepers will be touring local schools and GLP sites to educate on the importance of honeybees and the crucial role they play in our ecosystem. GLP teams will also get the chance to visit the honeybees on site.

The team are also preparing to distribute the honey harvested this Summer to site employees, local schools and clients, what a delightful, sweet treat!

