

Buzzword

December 2022
The Newsletter of the
Norfolk Beekeepers' Association

Chairman's Buzzwords

Trevor	N	[as]	h
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As we have now ended 2022, I hope most of you have had
a successful beekeeping year, although I know some have
had a mixed result as far as honey production is con-
cerned. As I write this article, we are in the middle of a
cold snap but hopefully the bees are all keeping warm in
their clusters. In many ways, as long as the bees have plenty
of stored food, it is better for them to have some cold periods
over the winter than prolonged mild weather.

We are still looking to find a replacement Treasurer and Librarian. If you think that this is something you could help with, please get in contact with me.

In the 2023 Yearbook you will find the events we have planned. Some of this is still work-in-progress so we will keep you posted on some of these nearer the time. 2023 is also our centenary year and special events will soon be advertised.

It has been lovely to meet up with some of you over this last year as now we are getting back to a more normal social environment. We will continue to use live streaming at our events but it is good to chat face-to-face whenever this is possible.

We are currently in talks with the Royal Norfolk Showground Committee about the arrangements for next year's show. As you are aware, last year we had to move away from our permanent site into a new site that required us to hire a marquee. We are hoping to acquire another permanent site in a different location on the showground. Negotiations are at an early stage at the moment but are looking promising. We will keep you posted with progress on this.

I hope that you and your families had a lovely Christmas and would like to take this opportunity to wish you a Happy New Year. Best wishes to you all,

Trevor (chair@norfolkbeekeepers.org.uk)

Bees on film

Propolis tincture to 'inoculate' plasic frames: if you use plastic frames this might interest you. Laurence from Black Mountain Honey in Wales has found that use of a propolis tincture really helps the bees get waxing. https://bit.ly/3i9AudH

Is honey vegan? For those of you who doubt it or have never thought about it, this video may be for you. https://bit.ly/3Gw2HoH

And in the pursuit of balance, this may get you mildly annoyed: Earthling Ed, a YouTuber with around 450,000 subscribers, argues that because beekeepers have several dubious practices (including killing bees) and focus on just *A. mellifera* they are bad for the environment. He also makes some fair observations but I hope you enjoy the discussions that arise! https://bit.ly/3GrLeO2

Dadant 150th anniversary: this video from 2013 shows the long commercial history of this family of beekeepers, presented by a 6th-generation family member. Although the first two minutes are a commercial for the business it then becomes interesting. https://bit.ly/3VCvX1h

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Happy New Year!

Next issue in February

All articles, events and things of interest to the beekeeping world should be sent to the Editor by February 15th at:

<u>buzzword@</u> norfolkbeekeepers.org.uk

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The Indolent Beekeeper

B.S. Wingit, the tale of a reluctant beekeeper

"A radical ap-

summed up in a

totally 'hands-

off' approach."

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could be

neglect. A

This tale of semi-incompetence was recently submitted to the Editor. It is, I'm sorry to say, a true story.

The name of the woeful apiarist in question was appended to the manuscript,

but to protect the poor goof from institutional eyerolling, vigorous finger-wagging and vicious playground -style name calling, his or her true identity has been supressed, to make it hard (if not impossible) to identify me. I mean him. Or her. Or they. Anyway, the beekeeper in question admits that he (or she, or they) may have some unconventional ways but despite this (or perhaps because of it) they still wanted to share their thoughts with the readership of Buzzword and to cock a snook – or even two snooks – at any carping critics (or, indeed, any critical carp). Now read on...

'It all started with my grandfather. A small, wiry Cornishman of the type that you usually see in Victorian photographs – thin, the way they were before the First World War, and sporting an equally emaciated mous-

tache as was the fashion of the time. He kept bees and only ever smiled in photographs – which may be a case of cause and effect. My father, on the other hand, was always smiling, not only in photographs, but also in real life. He had absolutely no interest in bees or, indeed, in anything else his father was keen on. It wasn't that the two of single word: them were indifferent to one another - their antipathy went far beyond such lukewarm feelings. It would be fair to say that they were keenly and openly hostile until the very day my grandfather died - and quite possibly beyond. Only Doris Stokes would

have known for sure - and now it's too late to ask her.

When I was a boy, I would often help my grandfather with his bees. He dressed in a short-sleeved shirt (which he wore with a tie, naturally) but he never bothered with gloves or a veil. And he never got stung. I, meanwhile, was kitted out in full beekeeping regalia, from top to toe, and rarely escaped without at least one sting through my suit. The little sods really seemed to have it in for me. Grandfather never used a smoker, believing a cigarette dangling from the corner of his mouth that he could waggle up and down occasionally as he talked to himself (and to the bees) was sufficient. I suppose it was. It certainly made things simple: a quick puff on his Woodbine at the entrance to the hive and then he'd be in. I don't know whether bees like tobacco smoke - I suspect they don't - and I doubt there have been many scientific studies on the subject. What's certain is that, even if they do, the impecunious insects could never afford them these days, given that a packet of 20 costs £17.00.

Anyway, back to my grandfather's death (sorry – I should probably have said 'spoilers!' at this point). He lived with us (or we lived with him, I was never quite sure) and, while it wasn't a huge shock when he

died, it was more than a simple inconvenience. Of course, being a selfish old bugger (as my father would probably have phrased it) he had the gall to pop off in the height of summer - and so it fell to me to tell the bees that he'd gone, carrying on that ancient, superstitious tradition. I think they already knew – although they were polite enough not to say. Having informed the bees of his passing, the task of looking after them also fell to me. After all, I was the only one who had expressed an interest. Ever. The bees he had cared for so diligently were going to be tended by the least capable beekeeper known to man. Oh well, I mused aloud (as the reckless, soon-to-die-horribly characters tend to do in the opening scenes of disaster movies) what could possibly go wrong?

Almost forty years have passed, and I still have 'his' bees. In all that time I've only ever tried requeening once and it wasn't what you would describe as an unalloyed success: without exception, each of the hives rejected the new queens. That was annoying, given the expense and the trouble we'd taken to bring the new monarch home. Quite apart from anything else, we'd had to tell the postman that live bees were coming in a

> small parcel. "Bees by post", as it said on the label. He thought we were joking until they actually came and when they did, he (rather sensibly) handled them very carefully and with the utmost respect. There's a sweet - and doubtless apocryphal – story about a Station Master at a rural halt (in the days when we used to have trains to everywhere) receiving a telegram that read: "Queen expected this afternoon." He got very excited, swept the station, put out bunting, buffed his whistle (look away, children) and eventually...was handed a very small parcel by the guard on

the 3.07 from Barnstaple. Imagine his disappointment. Sorry – I've got distracted. Where were we? Ah yes!

So, there I was, lumbered with lots of largely unwanted bees. This presented a conundrum: how best to go about managing these hives? What scientific advances in bee keeping should I make use of? What special perhaps visionary – technique should I employ in husbanding these creatures? And then it came to me. A radical approach that could be summed up in a single word: neglect. A totally 'hands-off' approach. Yes. That was the way forward. And that 'can't do' attitude has guided me ever since - for forty years. I let the bees get on with their lives and I get on with mine.

Unsurprisingly, despite my best lack-of-efforts, there have been times when I've needed to put my extreme indolence to one side and actually engage with the little blighters. That has generally been when they decide to swarm, something they seem to do every other year. I've no idea why. I suspect I've just got swarmy bees. I usually catch the swarms when they alight on my land (if I can reach them and if it's not raining). I use any container that comes to hand to put them in and, when they have settled and it has got dark, I pop them straight back in (Continued on p3)

The long road to charitable status

David King, Membership Secretary

The AGM seems a while ago at this point, but your Committee, and especially the Charitable Status subcommittee, have been very busy with putting together the required paperwork for submission to the Charity Commission.

Thanks to valuable feedback from Alan Chapman, it was agreed that the best organisational structure for the association was that of a Charitable Incorporated Organisation, much like the BBKA. As a sample constitution for a membership association such as NBKA is provided by the Charity Commission, Garry Bowler and myself sat down together for a caffeine-filled afternoon to meld the current rules of the association and the template into a constitution that was discussed in great depth, and approved at the next Committee meeting. This, along with other supporting paperwork, was submitted to the Charity Commission on the evening of the 12th of July, and swiftly followed by a request to clarify the charitable objectives on the 15th of July. The committee approved this by the evening of the 19th of July, and the grant of charitable status was sent to us on the morning of the 20th of July.

While it would be nice to think that the process (even though it was remarkably speedy in the end) finished there, registration with HMRC and Gift Aid was still required, as well as notifying all the companies that the association deals with of the new status, in order to benefit from preferential deals and rates. The majority of this process is now complete, with HMRC notifying us of their acceptance of charitable status for tax and Gift Aid purposes on the 28th of September.

In terms of how this will affect members, the first change that most of you will notice is a new checkbox for Gift Aid on the renewal form this year. If you are a taxpayer, please tick this box, so that the association can benefit from 25p extra for every £1 that you pay for your membership. Note that if you are not a taxpayer, you should not tick the box (this is explained alongside the form, after correspondence with the membership system developers). This tickbox must be selected every year, which is down to how the renewal system works, and currently

outside of our control. If you wish to file a perpetual declaration, please contact the Membership Secretary directly.

There will be several other changes to look out for in the future, including new email addresses for committee members (see box), elections of trustees at the AGM, etc. However, the association will broadly continue as it has done for nearly 100 years, and aside from the extra funding due to Gift Aid, the average member

should not see much difference in how things are run.

In closing, the path to charitable status for the association has been a personal goal of mine for several years, and I have relentlessly pursued it at the committee level, as I am sure that my fellow trustees can attest. Their encouragement, support and insight throughout the process have ensured that the association is now well placed to provide greater benefit to members and the wider public with its status as a registered charity. My thanks go out to them, and all those who have helped along the way.

The change to a charity means that all the trustees (formerly officers) of the NBKA have now got new email addresses, although the old ones will still be active for a few more weeks:

president@norfolkbeekeepers.org.uk
chair@norfolkbeekeepers.org.uk
vicechair@norfolkbeekeepers.org.uk
treasurer@norfolkbeekeepers.org.uk
secretary@norfolkbeekeepers.org.uk
membership@norfolkbeekeepers.org.uk
examsecretary@norfolkbeekeepers.org.uk
buzzword@norfolkbeekeepers.org.uk
trainingmanager@norfolkbeekeepers.org.uk
apiarymanager@norfolkbeekeepers.org.uk
showsecretary@norfolkbeekeepers.org.uk
library@norfolkbeekeepers.org.uk

The Indolent Beekeeper (cont. from p2)

the apiary, attempting to guess the hive from which I think they came, over an additional super with queen excluder. I don't know what happens after that, but it seems to work for me. I suspect the queens fight to the death (although the queen excluder should stop that) or perhaps the bees swarm again but without making the same fuss as before... Anyway, I don't seem to have any more issues from them. And that's good. I just want an easy time of it.

Apart from treating them once a year (not by taking them to Blackpool Pleasure Beach, you understand, but for disease) and extracting a small amount of honey, I do nothing else. I hardly inspect and I don't feed. I think that the bees make enough honey for me and them, and I leave most of it on the hives. I only extract enough for my personal use and to give as Christmas presents to unfortunate friends. While talking about disease, the invention of MAQS was a

godsend as it's pretty much slap it on, leave it and forget it. You don't even have to remove it if you don't want to and, let's face it, I don't. The bees always seem to have disposed of it by the New Year anyway.

Effectively, the principle by which I keep my bees is 'anything for a quiet life' and, on the whole, I get it. I have only had the occasional chalk-brood and a few cases of CBPV and DWV and about average losses during winter, but over 40 years that's not too bad a record. I know I've been lucky not to have got a brood disease (although whether I'd have noticed is another matter) but there may be something to simply leaving well alone to let the bees get on with things. After all, they used to manage just fine in the wild before varroa and without the interference (and disease-spreading) of the beekeeper.

Discuss? (Please email the Editor with your complaints.)

Autumn Honey Show

Pat Marshall, Show Secretary

We've just come out of a very cold snap but at the end of October we still had unseasonably mild weather and we were lucky enough to hold our Autumn Honey Show on a day when we could go

outdoors and have tea and masses of cake without wrapping up.

I wanted to say very many thanks to all who helped organise, bake for, set up and take down the honey show and a really big thank you to Fiona Dickson who was our judge this year.

The details of who won this year are shown in the table and the prizes were presented at the first President's Evening after Covid (report in next issue).

Being the autumn, we hadn't got as many entries as in the summer show where we had 22 entries in the light liquid class alone but for this show there were only five. For the medium or dark classes usually we tend to put them all together as Norfolk doesn't get much medium or dark honey. But this year we were wrong as we had lots and that is probably because we had a drought during the season. You're always going to get more medium honeys at this time of year anyway, from things such as bramble and willow herb or lime and sea lavender (on the coast) but we had more than we would normally have.

Pats tips for excellence

Creamed classes

We group creamed and naturally granulated together and creamed honey is really difficult to produce. The size of the granulation depends on the plant

that the creamed honey comes from. So, if you have a creamed or granulated honey that comes from a brassica you tend to have bigger bits of granulate honey in it. It looks a bit like demerara sugar dropped in honey until it's really hard.

A creamed honey or a granulated honey (the "seed honey") is mixed together with a liquid honey to produce a creamed honey. It has more of a buttery feel to it rather than natural granulation and I prefer it any day — I'd rather not have naturally granulated honey.

Honey judges have always said to me over the years, you cannot make the honey any better, it's the bees that produce the honey, but you can ruin the honey by not straining it properly, by overheating it, by not putting matching lids on for the honey show or not matching jars or not making sure the jars are clean so that the honey is clean in the jars. You're always going to get specks — I call them the bees' knees. The thing with granulated

honey is if you turn them upside down quite often you'll find there's a speck at the bottom and if the judge picks it up they'll mark you down.

Mead

Interestingly good mead can be made out of the worst honeys that you've got. Even honey that has started to ferment will be good for mead. Don't throw it away even if you think it's rubbish and if you don't make mead or wine, give it to somebody who does. The gentleman who took first prize in both classes produces his own wine and mead and has taken first in more than one national show in both sweet and dry. The person who took second was very close but he's never shown his in a national and I hope he will try it, as it was lovely, quality mead. When I first used to run the honey show, I was lucky if I had three or four entries of mead as people weren't producing it. Now we have some quite nice producers of mead within the NBKA, so I would like to think we can have even more.

Retail class

A very, very good standard of retail class. Any honey that I sell is the same honey that I am going to put in the show; I don't treat it any differently. The only thing I do is clean any residue off the top such as air bubbles, "bees' knees" that might be floating in there and make sure there are no air bubbles under the collar. Make sure the jars are full enough – if the judge can see any gap under the shoulder of the jar, that honey is too low. I tend to fill mine ¾ up the collar to make sure there's enough honey to remove some before I put it on the show bench.

What is the judge looking for? Nice clear honey, no muck and rubbish in it, nothing on the bottom. They also look at the label – is it going to sell honey in the shop? Second, they'll take the lid off and smell it for a good aroma.

Third, they're going to taste it. The Norfolk Honey labels produced by Thorns and a lot of other companies are absolutely beautiful. There's nothing wrong with any of these but if you want to have something that stands out it should be local to where you're selling it then people can take it home as a gift as it relates to where they've been.

Composite class

Because we take honey off at different times of the year and they are all going to be different that's all you need for a composite class, which needs three types of

honey, all different. Don't mix them, keep them separate, or keep some from last year or this year keep some for next to put in the shows.

Wax

Don't even ask me about wax! I've never tried it other than commercial blocks for sale — it's hard work. I remember my father (Jeff Rounce), used to spend day after day trying to get 1lb or ½lb that was clean, not

Results of the Autumn Honey Show (October 22 nd 2022)				
	First	Second	Third	Very highly commended
	Members classes			
Light liquid honey	Mr & Mrs A Marshall			
Medium or dark honey	Trevor Nash	Mr & Mrs A Marshall	Graham Ford	Garry Bowler
Creamed or Granulated	Trevor Nash			
Novice class	No Award			
Retail class	Mr & Mrs A Marshall	Graham Ford	Garry Bowler	Nigel Bowden
Composite	Mr & Mrs A Marshall			
One shallow frame	Ian Watkinson	Garry Bowler		
8oz cake of wax	Nigel Bowden			
Honey cake made to recipe	Lynda Hunt	George Male	Ady Marshall	Pat Marshall
Sweet Mead	John Watts	Nigel Bowden		
	Open Classes			
Cut comb	No Award			
1lb block of wax	Nigel Bowden			
Six 1oz blocks of wax	Nigel Bowden			
Any beeswax candle	Nigel Bowden			
4oz sweets made with honey				
Honey cake	George Male	Chris Woollam		
1 Bottle dry mead	John Watts	Nigel Bowden		
Craft item relating to bees	Nigel Bowden			

too dark and that would lift out of the mould when you want it to. I've seen him cry over a ½lb of wax that he couldn't get out of the mould! He used to put the oven on warm enough for the wax to melt, put it in a baked bean tin suspended inside a clean oven with lint and have his mould underneath. He would gently lift his mould out when he got what he thought was enough wax in it and he would put it in a washing-up bowl on top of the Aga with hot water in it. He would then wrap it up in towels so that it would cool slowly so that you got no ripples over it. I've not got the time for all that! Basically, read a good wax book; Ron Brown's book (Beeswax) is really good, the NBKA library has a copy if you'd like to borrow it.

Commercial wax

This is how you would sell it to the public. Just strain it, don't overheat it and it's as simple as that.

Cakes

The judge said that she's been to a lot of shows this year and people have gone overboard with producing honey cakes. This cake recipe is rubbish and I put it together! Next year we will have a better recipe. The judge didn't give a first as the cakes don't deserve it because of the poor recipe rather than the person who made it. General tips are not to overbake the cake and if you have fruit in it make sure it's evenly distributed. Whenever I make a honey cake, I tend to let the crust harden on the top and cover the cake when baking with a circle of greaseproof paper as 9 times out of 10 the cake will burn because of the amount of sugar in the honey.

Craft item

Please take a look at the pictures below of the wonderful clock that has taken the best in show. The craftsmanship and time that has gone into producing this is absolutely amazing and it's beautiful. Nigel is open to offers!



The clock that won first prize for Nigel Bowden in the Craft section. The photos do not do justice to the craftsmanship and the complex time-keeping mechanism that involves a bee being whizzed around various rods (very blurred in the photo). Below, the unusual weights of the mechanism. Nigel is open to sensible offers (but the £50 the Editor offered him was met with suitable disdain).



The Secretary Matters

Garry Bowler

In the last few issues, I have started with comments on the weather. That seemed to be developing into a habit, so I won't mention it this time. Cold though, isn't it?

Bees in strange places. I guess many of us can come up with a story about finding bees in odd places but recently I was asked to see if I could remove bees that were in a garden statue in the middle of Mile Cross in Norwich – phone engineers refused to install a cable unless they were moved. When I arrived, I found the bees in the garden under a hedge in the pictured ornament, they were entering via the hole underneath. Easy job to wrap it up, stick it in the car and take it home. Not much weight to it so it is a small colony and I don't have high hopes for it. To give it some chance of making it through the winter I have made up the box in the pictures which means I can put some food inside.

Any more stories you would like to share? I'm sure Chris would be happy to print in future issues of *Buzzword*.

BPV success?

You may remember from past issues of Buzzword that, over the past couple of years, one of my colonies has BPV (Bee Paralysis Virus). This only becomes apparent later in the summer when I find shiny bees standing around quivering or on the ground outside the hive. As the colony was otherwise pretty healthy and strong, I kept resisting the advice to get rid of it. Although the hive is in the same apiary as 6 or more hives no other hive has shown any symptoms at all so I wanted to see if they could either tolerate it or suppress it completely.

In 2020 I was advised to shake the hive out 3 successive weeks and I repeated this in 2021 when the symptoms reappeared. In 2020 and 2021 when this hive requeened it was with the daughter of the existing queen and I also didn't risk any transfer of frames or bees between the BPV hive and my other hives. This year, I requeened using eggs from one of my other hives. This year, I am pleased to report that there has been no sign of virus-affected bees so I am hoping that they may have beaten it, but only time will tell.

Committee member to trustee

Now NBKA has converted to a charity, the Executive Committee is still getting used to being referred to as Trustees. We decided that the most appropriate setup for us would be for the majority of the Committee to become Trustees. The alternative would have been to have a separate Board of Trustees to oversee the running of the charity. We are working through the administrative changes such as opening new bank accounts, working out what benefits we are entitled to, dealing with gift aid etc. Nothing too onerous but it needs to be done. We are able to use many services for free, Google Workspace for example. We will

also be changing email addresses to match with the Association domain name

(www.norfolkbeekeepers.org.uk). So, for example, mine will be changing to secretary@norfolkbeekeepers.org.uk. A list of all new addresses will be in the 2023 Yearbook which I will be sending out from the end of December as everyone renews but Chris has also provided the list in this issue (page 3).

Let's have a competition!

Finally, let's have a bit of a competition (prize to be decided).

It is expected that there will be honey production from the Association Apiary next year and we are looking for a new label design. Some of the nicest labels (in my opinion) use a photo in the design and we are sure that many of you will have pictures that we could use. The picture could obviously be of a bee or flowers but not necessarily, something to suggest and celebrate Norfolk perhaps. We are open to any suggestions and look forward to receiving entries. You can either send to me or to Chris.

I very much hope you had a Merry Christmas and can I wish you all a Happy New Year. I hope to see you at next year's events and gatherings.

Garry



Pig in a poke (or a box?). The "unusual" garden ornament that Garry describes.

Bottom two pictures show the ingenious solution to feeding the swarm – lucky it wasn't a huge statue.

(Garry hasn't mentioned whether he intends to give the ornament back...)





Things 'For Sale' & Wanted

For sale:

Acetic Acid Supply: NBKA has a supply of 80% acetic acid available to members at cost. 1 litre bottles at £6.30; 5 litres at £26. These can be collected from Alvan in Reepham. For details contact 01603 873383.

Nucs and queens for sale

Queens and overwintered **6-frame nucs** available BS National 8 x 12" frames, £200 Collection or installation by arrangement

Contact: Venetia Rist, 07710 753307

Local suppliers listing

Applebee Apiary, Rockland St Mary

John Everett, Master Beekeeper

Large range of beekeeping equipment from Thorne and other suppliers. We breed and sell honey bees. 01508 538231 everettapplebee@hotmail.co.uk http://applebeeorchard.co.uk/

Closed Sundays

Don Cooper, Roughton NR11 8QP; 01263 761517

5/6-Frame BS nucs available from £160;

Other sizes of nuc available to suit customer;

30lb Buckets of honey;

Advice on "all things bees"

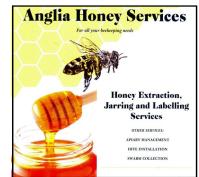
Glebelands Apiary, Rocklands St Mary NR14 7BX

Peter Beckley, Thorne agent (reportedly the longest serving in the UK). 01508 480262; orns@btconnect.com

Anglia Honey Services

Honey extraction, jarring and labelling services and hive management:

Hill House, Framingham Earl Road, Yelverton, Norfolk NR14 7PD Tel 01508 491115 or 07711 517896



3.

angliahoneyservices@yahoo.com

2.

Christmas/New Year 'Fun' (some really bad cracker-style jokes, groans optional)

Why was the snowman looking through carrots? He was picking his nose.

What happens to elves when they are naughty? Santa gives them the sack.

What would you call an elf who has just won the lottery? Welfy.

Why did Rudolph go to Amazon when his tail fell off? Because they're the biggest online re-tailers.

Finally: The three unwritten rules of beekeeping: 1.

Forthcoming Events

Date	Time	Event	Venue	Contact
Januai				
5	7pm	NBKA Trustees' Meeting	TBC/Zoom meeting	Secretary
14	10am	Annual Delegates' Meeting (ADM)	BBKA	BBKA
24	7.30	Talk: Round-up from the Bee inspector	WNKLBA (held on Zoom)	Pete Davies
28	2pm	Talk: Cooking with Honey Pat & Ady Marshall	Dereham Salvation Army Hall	Secretary
Februa	ary			
TBC	2pm	Talk: (TBC)	NBKA (TBC)	Secretary
16	7pm	NBKA Trustees' Meeting	TBC/Zoom meeting	Secretary
March)			
11	2pm	AGM and Padmore lecture	Venue and speaker TBC	Secretary
April				
ТВС	TBC	Talk: (TBC)	Venue and topic TBC	Secretary
18	7.30	Talk: Preparing for swarms	WNKLBA (held on Zoom)	Exam Secretary
20	7pm	NBKA Trustees' Meeting	TBC/Zoom meeting	Secretary
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