Gravesend Branch

Now's the time to…

Make sure colonies are checked for enough stores as they have been flying up until Xmas and now, we are in a cold spell, will be using these up.

Here's to a wondrous beekeeping 2025!

Don't forget..

The Branch has a warming cabinet for hire as well as extractors if you need to liquefy any buckets of solid honey.

Newsletter

January 2025

Crispy Honey Sweet Roast Potatoes

Ingredients

2 tsp of your finest Kenish honey
1.5kg potatoes, peeled and cut in half
Olive oil
1 whole garlic cut in half
Salt and pepper
Handful of fresh parsley
1 lemon, zest and juice
Fresh thyme
200g feta

Dressing:
1 tsp dried tarragon
Olive oil
Your finest Kentish honey
Lemon
1 tsp Dijon mustard

1. First, put all the potatoes into a pot of salted boiling water and simmer for 5-7 minutes until they are slightly soft on the outside; drain and leave to steam for 5 minutes.
2. Pour a good glug of olive into a baking tray and place into a hot 200 degrees oven for 5 minutes, then tip the potatoes into the hot oil.
3. Season generously with salt and pepper, and add half a lemon and the garlic.
4. Put four sprigs of thyme and three sprigs of tarragon into the pan with the potatoes and pop into the oven for 45 minutes.
5. Turn the potatoes every so often to get them crispy all over. Once nicely golden, take it out of the oven and leave it to one side while you make the dressing.
6. Squeeze the last half of the lemon into a bowl, add a teaspoon of Dijon mustard, honey, salt and pepper, and a good glug of olive oil, give it a mix and drizzle over the potatoes.
7. Crumble the feta over the top and add fresh parsley. Serve straight away.

Dates for your diaries…

Our next Branch meeting will be on Saturday, 18th January when Julie Coleman from Whitstable Branch will be Talking to us about bee diseases -Needed for the Basic Practical exam. 2pm, Venue NT Visitor Centre Lodge Lane Cobham DA12 3BS. Please park in the Farmyard opposite keeping clear of the Barn Doors.

Saturday, 8th February, a joint meeting with Sidcup on ‘A solution to Varroa’, – more details to follow soon.

Taster course will run this year on Saturday April 27th if you know anyone who would like to attend -details on website.

Saturday, March 1st Branch lunch at Bartellas, Meopham, sample menu in due course. Request for Members who would like to attend to let Lesley know please so the restaurant can be advised (we would like as many as possible).