

## **Monthly Newsletter**

Issue 210 August 2022

## **Upcoming Events and Notices**

This Club Day: 6<sup>th</sup> August

**Next Club Day: 3rd September** 

#### Whareora Hall 10.00am

#### What to bring:

- Your **Membership card** to show at the door
- Cash for the produce table, produce for the produce table
- Library books you have borrowed
- Bee suit (Club has some for members to use also)

Directions: From SH1, turn off to *Kensington*. Turn left onto *Mill Road*, then right at *Whareora Road*. Keep on this road until it joins *Pataua North Road* and continue for a few more minutes.

The hall is on the right. Please **do not** park on the road, use the paddock adjacent to the Hall when the car park is full.

#### **August Club Day**

Spring jobs (as we will be doing the Honey Comp at September Club Day)

The Honey competition information

We have our information pack from MPI/Biosecurity for Small Hive Beetle

Also, some informative Pest and Disease ID Cards for members provided by Biosecurity

Hive time - We will be putting the Small Hive Beetle traps in.

## September Club Day: Honey Competition & Open Day

Remember to get your entries in between 9 am and 9.30 am as judging starts promptly at 9.30 am.





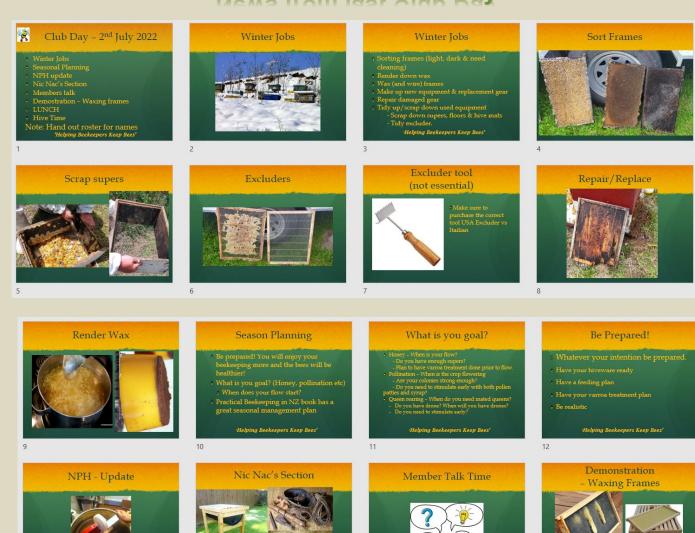
#### **Club Day Duty Roster**

Set Up Hall From 9am	Muriel George; Robyn & K Verryt
Set up Kitchen 9am & Set up Lunch	Melva & Hilton Ward, Sue Young
Pack up after Lunch	Raewyn Edgecombe; Muriel George
Pack up / Clean Hall From 12.30 pm	Maree Maddock & Marion Blake

All these jobs are easy and require very little time and effort, please sign up on the roster at Club Day. A big "THANK YOU" for your help.

A reminder that WBC has a Facebook page open to all members. If you click on this LINK, you will need to put in your membership number and we will approve your request. A great forum to ask questions and see what is going on in other people's hives.

## **News from last Club Day**



#### September Club Day - combined honey competition and Open Day

We are having a combined honey competition and Open Day for the September club day. The idea is that all those coming along to the Open Day would be able to sample our competition honey and then vote for the 'People's Choice Award'.

Remember there is serious prize money from our sponsors for the winners of the various honey classes as well as a variety of gifted beekeeper apparel and hardware as additional prizes (over \$1000 worth of prizes)

Also we will have our international honey judge Maureen Conquer, together with Heather, to do the judging.

Activities run throughout the day:

- "Pin the wings on the bee" Lollypop giveaway
- Candle making (make your own candle)- Gold coin per candle
- Membership sign-up information stand
- Members stalls members can show off or sell their bee products e.g. Beeswax wraps
- Spot prizes to be given out

Non-members are welcome for the open day so please encourage people you know to come along.

#### Warre Hive keeping #4

In this month's Warre blog, I'd like to cover a common question that I've been asked at club days regarding Warre hive keeping.



This is what the ideal top bar frame should look like when removed. Never guaranteed

to be the case though!

So, here in NZ, to run a Warre, the best bet is what's known as a "modified Warre."

The modifications can be up to you to decide what suits your personal needs but, in my opinion, the simplest solution is to run a Warre hive with boxes that will fit half or <sup>3</sup>/<sub>4</sub> depth Langstroth frames.

A classic/traditional Warre box with dimensions.

#### **Apiculture Courses Starting Soon!**

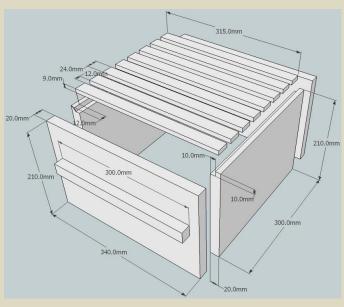
It's that time of year again! We are excited to be able to not only announce that our course will still be FEES FREE\* start dates for our midyear part time Apiculture course in Whangarei 8th Oct 2022. Click on title to find out more

The main question I get is, what exactly is the difference between a Warre hive and a Langstroth?...

Now this is a bit of a trick question! Because in NZ, we cannot safely or within the NZ beekeeping laws, run a traditional Warre hive. This is entirely due to the fact that there are not always easily removable frames for hive checks.

← although this box has no frames at all, if the bees do not recognise the top bars typically used in a Warre (i.e. no wax added to them) they can just ignore the bars and build all sorts!





Here are some bullet points on Langstroth and Warre differences credit of Dustin Bajer. I've highlighted key points he makes and also highly recommend checking out his <u>website</u> which details his journey in Warre hive keeping.

- At 12'x12'x8' the smaller Warre boxes are easy to handle. However, Warre's real insight was to base his hive's dimensions on the natural size of the brood nest. Sizing the hive to the bees makes it easier for the bees to heat and assess honey stores.
- Warre hives are foundation less. The bees draw natural honeycomb on top-bars. It's also believed that natural cells are smaller and may decreases mite infestations. Extracting honey by crushing the comb means that it can't be reused and won't become a vector for disease. As a bonus, clean comb renders excellent beeswax.
- Warres hives are classically nadired (expanded by adding empty boxes to the bottom). Made possible by smaller boxes, Warre hives take advantage of the bee's natural tendency to build from the top-down. Adding empty boxes to the base of the hive expands the brood nest and allows the hive to grown downwards (their natural tendency) as the colony expands. The effect is that Warre hives act like a never-ending tree-trunk; infinitely growing downwards. A happy result is that the top boxes fill with honey and no queen excluder is necessary.
- Honeybees build downwards but reverse their direction in the Winter. While they build comb from top-down, they consume it bottom-up. The effect is that an over-wintering hive will ball together and rise with the heat (consuming honey as they go).
- Quilt boxes protect the top of Warre hives. Unlike solid roofed Langstroth hives, Warre hives have a breathable top box called a quilt. The quilt provided ventilation

#### Hive ware for Sale:

Stuart Hamilton has hive ware for sale (see list below) To order phone or email Stuart: Ph: 021 488 770 <a href="mailto:stujhamilton@xtra.co.nz">stujhamilton@xtra.co.nz</a>

ΔII	prices	are	evel	luding	CST

PRODUCT	EACH	10 or more	Per 100
Full Depth Super KD UT Kitset*	18.50	18.00	17.50
Full Depth Super KD UT Assembled*	23.00	22.50	22.00
Full Depth Super KD Metalexed Kitset*	24.50	24.00	23.50
Full Depth Super KD Metalexed Assembled*	29.00	28.50	28.00
¾ Super KD UT Kitset*	16.50	16.00	15.50
¾ Super KD UT Assembled*	21.00	20.50	20.00
¾ Super KD Metalexed Kitset*	20.50	20.00	19.50
¾ Super KD Metalexed Assembled*	25.50	25.00	24.50
Floor/Base KD UT Kitset**	16.00	15.50	14.50
Floor/Base KD UT Assembled**	19.00	18.50	17.50
Floor/Base KD Metalexed Kitset**	19.50	19.00	18.00
Floor/Base KD Metalexed Assembled**	23.00	22.50	21.50
Feeder KD UT Kitset***(5 litre)	9.00	8.50	8.00
Feeder KD UT Assembled***	11.00	10.50	10.00
Feeder KD Metalexed Kitset***	12.00	11.50	11.00
Feeder KD Metalexed Assembled***	14.00	13.50	13.00
Hive mat KD UT Kitset****	8.50	8.00	7.50
Hive mat KD UT Assembled****	10.50	10.00	9.50
Hive mat KD Metalexed Kitset***	9.50	9.00	8.50
Hive mat KD Metalexed Assembled****	11.50	11.00	10.50



#### AFB checks

Trevor Clifton is available for AFB checks; he does charge for this service. Email:

puwerahoney@gmail.com Ph: 4329511 or

0274330155

#### **FRAME CLEANING**

Tai's Frame Cleaning Service \$1.10 per frame. For more info contact

Tai Pullen 020 415 815 64 <u>taipullen9@gmail.com</u> 516 State Highway 1 Otaika Whangārei

#### PREPARING FOR HONEY SHOWS helpful hints and tips

#### Categories:

- · Granulated Honey: Dark, Medium & Light
- · Liquid Honey: Dark, Medium & Light
- Novelty Wax Item
- Honey Based Product -appealing to at least 1 of 4 senses (sight, smell, taste, touch)

LIQUID HONEY CLASSES: Sort your frames by colour before extracting. Remember excessive heat is the enemy. Even electric uncapping knives darken honey. Correct moisture content is critical. Strain, filter, and filter again. Dust and lint will severely downgrade an entry. Check and remove froth or foam. Check for correct and consistent filling height. It is a good idea to change lids on show arrival to avoid travel stains. Polish jars and handle by lid to avoid fingerprints.

JUDGES CONSIDER: colour- correct class, show stewards can assist you here. Aroma, cleanliness, freedom of fermentation, crystals, foam or froth, density/viscosity, flavour, container and general appearance, accuracy, and uniformity of fill.

FOR NATURALLY GRANULATED OR CREAMED HONEY CLASSES: firmness of honey, texture and evenness of grain are considered. Appearance in the jar, layering and lack of bloom are all considered.

#### Preparing liquid honey

- selection choose the best for: clarity, taste, scent, colour.
- filtering can improve chances. There are many methods, but lint from filters can destroy your chances.
- getting rid of incipient granulation is best done in bulk. Trying to improve just one jar is often very difficult. The effects of heating can change colour and taste. If you must, try a short time in a microwave rather than longer heating.
- pollen in honey is not a fault and can be a selling point in everyday trade, but it can easily be mistaken for
  granulation by a judge, so it is best to put in really clear looking jars for showing. Too much pollen downgrades
  your entry.
- removing specks: using a tube or straw they can be sucked out, but it is better they were not there at all. Many
  specks come from putting perfect honey into dusty jars. It is easy to wash teacloths so use good ones and wipe
  all jars with care.
- bubble problems filling with the jars pre-heated helps stop air sticking to the sides. Allowing time for bubbles to escape whilst in the settling tank is the best, so prepare in good time, let the honey settle and fill jars slowly. Bubbles under the shoulder of a jar can easily be dislodged using a clean bent wire, then skimmed off later.

#### Faults which downgrade

- lack of clarity pollen in clear honey
- No "bits": includes cleaning the jars of dust prior to filling, ensuring that all top foam and associated bits and pieces are removed and not cuddling the cat just before filling your jars. Clean the jar outside
- floaters, (apart from dirt), such as wax specks, little bubbles
- · smears on glass, tipped honey on otherwise clean lid
- · poor aroma, or the lack of any.
- boring or poor flavour, or the lack of it
- Your honey should be well-filtered to start with, pour it down the side of the jar (like a pint of beer) then you can remove the foam when it forms on top and top up the jar
- Jar the week before and keep upright, change the lids when you get to the competition if it may have been tipped up on the way
- Fill to the base of the jar neck, not more or less

#### Aroma: This will pick up

- "toffee" smell (over heating in melting to liquid honey or pasteurisation)
- Thymol etc from treatment still in hives at harvest
- · Over smoked hives at harvest
- Fermentation

<u>Moisture</u>: needs to be below 18.5 (often entries are a bit high). This affects the keeping quality (i.e. higher moisture content leads to fermentation). Bear in mind your honey will take up moisture from the air in our humid environment if not sufficiently sealed. Overnight (lids off) in a closed-up room or pantry with a dehumidifier is sufficient to take it down.





ApiNZ National
Photography competition
supreme winner,
Tagging along all the pollen
by Plant and Food
Research's Revati Vispute.

**Apiculture NZ National Honey Competition 2022** 

Thank you to everyone that entered this year's Apiculture NZ National Honey Competition and congratulations to all our category winners! Head judge Maureen Conquer says the quality of honey is improving every year and it is getting increasingly difficult to choose the top placings. A full list of winners can be found here.

## Free trade deal will be a welcome boost for the New Zealand honey industry

Conference goers woke up to good news about the Free Trade Agreement with the European Union which, over time, will see the removal of tariffs on all New Zealand honey exported to the EU.

New Zealand has strong ties with the EU and a long history of exporting high-quality honey products there. However, the current in-quota tariff rate of 17.3 per cent has been a significant barrier to trade. Our exports to the EU have grown in recent years to around \$60 million per year and this move will improve our competitiveness in this important export market. Getting the deal in place will take time, with mānuka honey the first cab off the rank once the deal is signed, followed by all other honeys three years later. Also of interest to our industry is the fact that the FTA includes the definition of mānuka and a separate tariff recognising the inherent distinctiveness of mānuka as a taonga species, exclusively from Aotearoa New Zealand.

Paul Morgan, Trustee of the Mānuka Charitable Trust says: "This is a win for all New Zealanders. It reflects the importance and high value of mānuka to Māori. Our role as kaitiaki (guardian), our reo Māori (language) and the precious taonga (treasure) we have in mānuka has been respected.

You can read more in ApiNZ's <u>media release</u> and the Manuka Charitable Trust's <u>media release</u>.

Last month's national <u>conference</u> in Christchurch proved the value of ApiNZ members and industry coming together regularly for discussion and debate on all industry matters. 790 delegates attended the two-day event at Te Pae Convention Centre,

## Explained: Why Australia has killed millions of bees to save its honey industry

Colonies of honeybees have been put under "lockdown" as part of a wide range of biosecurity measures to limit the outbreak.

In the last two weeks, Australian authorities have exterminated millions of honeybees in a bid to prevent a potentially devastating parasitic plague affecting the southeast region of the country. The recent outbreak of the deadly varroa mite, a sesame seed-sized parasite that was first spotted at a port near Sydney last week, poses a massive threat to the country's multimillion-dollar honey industry.



## As the fight against varroa mite ramps up, researchers hope to develop honey bee-safe pesticide to control it

It has been just over a month now since varroa mite was detected in sentinel hives at the Port of Newcastle, with millions of bees in emergency zones since euthanased.

While authorities in New South Wales remain confident the deadly parasite can be eradicated, beekeepers could soon have a new tool to help in their fight against future outbreaks.

## **Financial Statement**

#### Whangarei Bee Club Incrporation

Opening Bank Balances as at 20 June 22

 Operating Account
 36,343.46

 Savings Account
 404.99

 Total Funds
 36,748.45

#### Plus Income From

 New Members
 220.00

 Subs
 3,265.00

 3,485.00

40,233.45

Less Expenditure

 Bank Fees
 2.00

 Web Site - OnLine designs
 42.55

 Whareora Hall Hire
 80.00

 H Rye - Club Day Exps - Pizzas
 180.84

 B Collinson - Inks Printer
 232.71

538.10 39,695.35

Total Balances as at 20 July 22

Operating Account 39,290.36 Savings Account 404.99

39,695.35

# Other News and websites to check out

- <u>European trade deal secured but not everyone</u>
   <u>happy</u>
- <u>Timaru honey producer wins supreme award in</u> national competition for second time
- Apiculture industry names top honey producers
- NZ mite lessons for Australia's bee sector
- Nestle buying up Taranaki honey business in health food deal
- A HISTORY OF HONEY
- Backyard beekeeping boom prompts varroa mite warning from honey industry
- <u>'Biosecurity nightmare': back yard beekeepers have</u> crucial role to play in fight against varroa
- Sick Honeybees Find Lifeline in Covid Vaccine Technology

#### **Call for contributions**

All you budding writers out there, we are looking for contributions to the monthly newsletter. It can be a one-off article or an ongoing piece. If you have something to add, then please email it to <a href="mailto:wbccommunication@gmail.com">wbccommunication@gmail.com</a>



Thanks to all contributors of the Newsletter



Thanks to our sponsors for their support of the Honey Competition at Whangarei Bee Club:

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Ceracell

Mattersville

Farmlands

**PGG Wrightsons** 

Ecrotek

NZ Beeswax









