



Monthly Newsletter

Issue 203 December 2021



Upcoming Events and Notices

This Club Day: 4th December

Next Club Day: 5th February 2022

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 carry on 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.

December Club Day

We will have Clifton King from The Management Agency come to talk to us about AFB.

This year due to Covid restrictions we will not be doing our 'bring a plate' for our Christmas end of year lunch. We will have pizzas as usual.

Please remember that we do not usually have a January club day, so the next club day will be in February 2022

NPH Honey Extraction Plant

Ready to extract honey?
Book your extraction through the Whangarei Bee Club website ([click here](#)), you will need your login details for this.

Club Day Duty Roster

Set Up Hall From 9am	Volunteers needed
Set up in Kitchen 9am and Set up Lunch	Lorna Child
Wash up Kitchen from Lunch	Anna Noall
Pack up / Clean Hall From 12-30	Ann & Clive

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.

News from last Club Day

Club Day Summary 6 November 2021

Paul introduced Allen McCaw who gave us a very interesting virtual presentation on how to cream honey, titled:

Creaming Honey – Definitions and Processes (or Why, What and How?)

The complete presentation has been put in the Resources tab in the Members Area of our website (Whangarei Bee Club).

WBC Updates

David Pullen is recovering well from his stroke. We wish him well and hope to see him back at the club soon.

The new Extraction Plant manager is Connie Tipene. You can make an extraction request through the form on our website or text Connie on 022 0634 032.

The Plant will likely be starting up towards the end of November, depending on demand.

The WBC committee now has 11 members. Trevor and Ed are President and Vice-President respectively.

An order has been put in for 30 x 10L tins of the recycled Resene paint. For those interested I will let you know when that arrives.

Heather & Paul

Heather is kindly looking after David's bees while he is recovering. She noted that most of them needed feeding. There were many swarms. If you catch a swarm, put it in a box with built out frames – smelly used frames. Reduce the entrance of the box to a small size. Put a drawn-out frame on each side with the bees in the middle and then reposition and add a box with built out frames on top of the bees. They will migrate up to that box.

Stuart noted that he tends to catch swarms in the evening and puts a feeder on top as well. Relocating the swarm to a new area helps if the scouts don't know the new area.

Hives generally are in good health (1 brood box with 6 frames of bees, plus a honey box on top).

Treated for varroa in August with oxalic acid pads placed on top of the frames. The consensus is to not lay them down as staples covering the brood - direct contact with the brood can kill them.

Wasps are still around, as are bumblebees. Use Vespex or Hawkeye for wasp control. Both are effective.

Ed pointed out that the MPI audit of the Extraction Plant required the bare wood areas at the entrance to the Plant to be painted. Thank you to all the volunteers who have since turned up and helped Trevor and Ed with that work and to Sara Ball for her generous donation to help with the purchase of the paint.

Keep in mind that the floors of the Extraction Plant will need to be painted at the end of the season.



Danny has mated Queens for sale @ \$50 each. Pre orders can be picked up from Pat at the hall on club day.

Danny 027 487 9802

Queens for Sale

Mated queens \$50 each
Queen cells \$7 each
Contact Nick 02102981621 or Ceilia 02102627283

We will also be bringing cells to the next club meeting so bring your cell carriers, pre-orders are preferred.
We can also bring mated queens on request.

For Sale: Italian and Carniolan Queens and Nucs (all prices inc. GST)

Mated Queen \$50
Virgin Queens \$12
Queen Cells \$7

5 Frame Nuc \$230

Phone: Bryce Gibbons 0211084621 OR
Craig Gibbons 0210337807 Pickup: 13
Jouneaux Rd, Kauri Whangarei.

FOR SALE Mike Ellis: 09 437 7067

- Numerous Bases, Lids & Boxes
- self-levelling table for hives
- Spindle Molder (Router) & Jig for making boxes
- Branding Jig for branding your own hives (Or branding others hives for folk)

Mike lives 8km down Whareora Road towards the Beach, Welcome to go and view. Prices to be discussed with seller but reasonable.

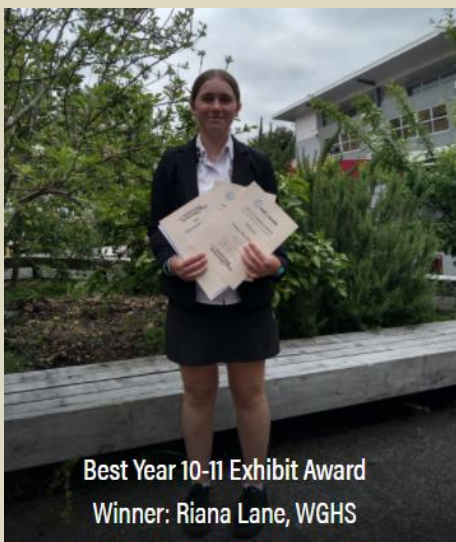
Looking for land for your hives?

5 acres of Land up Kara Road that has Manuka on it. Owner wishes to lease it to a beekeeper, does not want honey, call to discuss rate.

Looking for land for your hives?

Alan Dekusel Ph: 027334660 has some land at Tahere Road and would be willing to have some hives sited there in exchange for Alan to learn about Bees from the Beekeeper.

Congratulations



Best Year 10-11 Exhibit Award
Winner: Riana Lane, WGHS



Congratulations to Riana Lane (club secretary Vince's daughter) on her recent success at the Central Northland Science and Technology Fair. Riana pictured right with her exhibit "Buzz Off" won Best Year 10-11 Exhibit Award: Best Year 10-11 Investigation Award and Forest and Bird Protection Award. Her investigation was looking at the types of wasps that can attack beehives.

First Year Queens vs Second Year Queens (by Nick & Ceilia Watkins)

It is well known to have optimal performance of your hive it is essential to have a good laying queen with desired traits.

A first-year queen will typically lay 40% more than a second-year queen. More lay equals more bees and with a high population in the colony this can increase honey yields and improve pollination. Monitoring both your hive and queen's performance is important in good hive management. Having a requeening plan or schedule in place can be the difference between getting a good crop and pollination or not.

Want to put your hives at Quarry Gardens?

Club member David Smith is a volunteer at the Quarry Gardens in Whangarei. He has suggested to the manager that someone from Whangarei Bee Club might be interested in putting some hives at the Quarry Gardens.

They have some great sites at the quarry for bees, and a huge variety of flowering plants and trees.

If anyone is interested to put some beehives there, then contact David Smith via email to arrange david.lin@xtra.co.nz



Huge thanks to Sara Ball a very kind club member who has donated 10 litres of Resene Hi-GLO paint along with \$100 donation to the club.

Thanks to those who recently helped at the extraction plant with cleaning down the woodwork ready for undercoat.



November In the Hive

Now the activity really starts hopping. The nectar and pollen should begin to come into the hive thick and fast. The queen will be reaching her greatest rate of egg laying. The hive should be bursting with activity.

Beekeeping Tasks

Add a queen excluder, and place honey supers on top. Watch out for swarming. Inspect the hive weekly. Attend bee club meetings and workshops.

Remove Varroa strip treatment products applied in September

Check Varroa treatment products have worked, especially organic treatments

Feed sugar syrup if necessary

Check pollen stores and feed supplements if required

Check all brood frames for America Foulbrood

Control Swarms

Check honey supers for Wax moth

Add honey supers to hives

Some Recipes for Honey Jams – from Heather Rye

BLUEBERRY-RHUBARB HONEY JAM

Prep 15 mins, plus 2 hours cooling and 24 hours standing. Cook 10 mins. Makes 3 jars (235ml)

- 2 cups fresh blueberries
- 2 cups chopped fresh rhubarb
- 1 large Granny Smith or other tart apple, peeled, cored, and coarsely shredded (1 cup)
- 1 cup honey
- 1 Tbsp lemon juice

1 In a medium saucepan combine blueberries, rhubarb, apple, and honey. Bring to boiling over medium-high heat, stirring occasionally; reduce heat. Simmer, uncovered, for 10 minutes or until slightly thickened (mixture will thicken more as it cools); stir mixture occasionally while cooking, and use a wooden spoon to gently crush the blueberries against the side of the saucepan.

2 Stir in lemon juice. Remove from heat; cool 2 hours or until room temperature.

3 Ladle into freezer containers, leaving a 1.5cm headspace. Seal; label. Let stand at room temperature for 24 hours. Store for up to 3 weeks in the refrigerator or for up to 1 year in the freezer.

STRAWBERRY-BLACKBERRY HONEY JAM

Prep 25 mins, plus 2 hours cooling and 24 hours standing. Cook 20 mins. Makes 3 jars (235ml)

- 2 punnets quartered fresh strawberries (500g)
- 1 cup fresh blackberries
- 1 medium Granny Smith or other tart apple, peeled, cored, and shredded (1 cup)
- 1 cup honey
- 1 Tbsp lemon juice
- ¼ tsp cracked black pepper

1 In a medium saucepan combine strawberries, blackberries, apple, and honey. Bring to boiling over medium-high heat; reduce heat. Simmer, uncovered, about 20 minutes or until slightly thickened (mixture will thicken more as it cools); stir mixture occasionally while cooking, and use a wooden spoon to gently crush the blackberries against the side of the saucepan. (You should have about 3 cups mixture.)

2 Stir in lemon juice and cracked black pepper. Remove from heat; cool about 2 hours or until room temperature.

3 Ladle into freezer containers, leaving a 1.5cm headspace. Seal; label. Let stand at room temperature for 24 hours. Store for up to 3 weeks in the refrigerator or for up to 1 year in the freezer.

STRAWBERRY-BLACKBERRY HONEY JAM

Prep 25 mins, plus 2 hours cooling and 24 hours standing. Cook 20 mins. Makes 3 jars (235ml)

- 2 punnets quartered fresh strawberries (500g)
- 1 cup fresh blackberries
- 1 medium Granny Smith or other tart apple, peeled, cored, and shredded (1 cup)
- 1 cup honey
- 1 Tbsp lemon juice
- ¼ tsp cracked black pepper

1 In a medium saucepan combine strawberries, blackberries, apple, and honey. Bring to boiling over medium-high heat; reduce heat. Simmer, uncovered, about 20 minutes or until slightly thickened (mixture will thicken more as it cools); stir mixture occasionally while cooking, and use a wooden spoon to gently crush the blackberries against the side of the saucepan. (You should have about 3 cups mixture.)

2 Stir in lemon juice and cracked black pepper. Remove from heat; cool about 2 hours or until room temperature.

3 Ladle into freezer containers, leaving a 1.5cm headspace. Seal; label. Let stand at room temperature for 24 hours. Store for up to 3 weeks in the refrigerator or for up to 1 year in the freezer.

PLUM-RASPBERRY HONEY JAM

Prep 25 mins, plus 2 hours cooling and 24 hours standing. Cook 10 mins. Makes 4 jars (235ml)

- 1kg fresh plums, peeled, pitted, and finely chopped (4½-5 cups)
- 1 cup fresh raspberries
- 1 cup honey
- ½ of a vanilla bean
- 1 Tbsp lemon juice

1 In a medium saucepan combine plums, raspberries, and honey. Bring to boiling over medium-high heat; reduce heat. Simmer, uncovered, for 10 to 20 minutes or until slightly thickened (mixture will thicken more as it cools); stir mixture occasionally while cooking, and use a wooden spoon to gently crush the raspberries against the side of the saucepan.

2 Halve vanilla bean portion lengthwise and scrape out seeds. Stir vanilla seeds and lemon juice into the fruit mixture. Remove from heat; cool about 2 hours or until room temperature.

3 Ladle into freezer containers, leaving a 1.5cm headspace. Seal; label. Let stand at room temperature for 24 hours. Store for up to 3 weeks in the refrigerator or for up to 1 year in the freezer.



1

Crush the simmered and softened fruit for your honey jam to speed the thickening process a bit.

2

Use bottled lemon juice, which contains a more reliable level of acidity than natural lemon juice.

3

Pour the jam into spotlessly clean jars. Leave 1.5cm head space at the top, then seal the jars tightly.

4

Remember to label the jams. They will stay good in the refrigerator for up to three weeks or in the freezer for up to 1 year. ♦

Apiculture New Zealand Conference and Trade Exhibition 2022

Sharing Knowledge, Sharing the Load for a Better Future
Te Pae Christchurch Convention Centre from 30 June to 1 July 2022

Register [HERE](#)

Financial Statement

Whangarei Bee Club Incorporation

Opening Bank Balances as at 20 October 21

Operating Account	32,443.10
Savings Account	404.99
Total Funds	<u>32,848.09</u>

Plus Income From

Membership Fees-New ????	105.00
New Members	465.00
Donation - Paint Plant	100.00
Renew Membership	315.00
	<u>985.00</u>
	<u>33,833.09</u>

Less Expenditure

Bank Fees	1.20
Web Site - OnLine designs	42.55
Whareora Hall Hire	80.00
Club Day Exps	199.30
	<u>323.05</u>
	<u>33,510.04</u>

Total Balances as at 20 November 21

Operating Account	33,105.05
Savings Account	404.99
	<u>33,510.04</u>

Other News and websites to check out

[Sweet sting: chili infused honey](#)

[Ngai Tahu's food numbers; honey strong](#)

[Ten million trees to fight 1.5 degrees](#)

[Queensland celebrates eradication of varroa jacobsoni](#)

[Climatic drivers of honeybee disease revealed in new study](#)

[Sound the alarm: bees 'scream' when murder hornets attack, study finds](#)

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 wbccommunication@gmail.com



Thanks to all contributors of the Newsletter

Wishing all members a very Happy Christmas and a Buzzing New Year



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

[Beequip](#)

[Farmlands](#)

[Golden Bay Cement](#)

[PGG](#)

Beequip^{NZ}TM
For innovative bee products

