

Monthly Newsletter

Issue 196 May 2021

Upcoming Events and Notices

This Club Day: 1st May

Next Club Day: 8th June

Whareora Hall 9.00 am

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.



May Club Day is Honey Competition.

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



Overdue Library Books

Rose McCann: The Beekeepers Lament & Hive Check

Syd Parata: Starting with bees

Mike Poyner: Beekeeping in Auckland for Beginners

Club Day Duty Roster

Set Up Hall From 8.30am	Muriel George, Colin Read
Set up in Kitchen 8.30am and Set up Lunch	Catherine Temple
Wash up Kitchen from Lunch	Anne & Clive
Pack up / Clean Hall From 12-30	Laura & Chris

All of 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 3rd April 2021

Paul

Honey comp in May make sure entries in a square plastic jar Available from the club.

entries in from 9:00 AM judging starts at 9:30 Sponsored prizes from PGG Wrightson, Farmlands, Golden Bay Cement and Beequip

Competition classes remain the same as last time:

- Granulated Honey (light medium and dark classes)
- Liquid Honey (light medium and dark classes)
- Novelty wax item
- Honey based product (appealing to one of the four senses)
- People's choice award

Judges will help with honey class allocation on the day e.g. liquid honey must have no crystals at all.

Honey is judged on the following categories

- colour
- aroma
- appearance
- flavour
- texture
- cleanliness

Honey competition tips: Need to filter honey, could gently heat honey to help it flow better but be careful as this needs to be gentle or it could affect the flavour; over smoking can also affect the flavor.

Granulated honey is judged on the evenness of the grain and firmness. Liquid honey is not allowed any crystals if it has any then it is put in the granulated section. Moisture content is tested and needs to be less than 18.5

Nic Nacs:

David Pullen: Solar wax melter that uses a steelo pot cleaner as a filter for the melted wax, the melted wax drips into an ice-cream container. It has sheets of glass on top that slide in to make it bee-tight. Dave has two panes of glass and has an issue with the water getting in when it rains. He said it works well in the summer months and cuts down on the need to use power but does not work well in the autumn and winter months. In summer he needs to get back to it by 4pm to make sure he cleans out the system before the wax solidifies.

[What is a solar wax extractor?](#) click on link to find out more

Roslyn Norrie: Banana Blossom Honey: Roslyn thinks this could be a new local product given all the banana trees that are growing in Northland. She has found examples of banana blossom honey online and has seen bees go wild for the flowers on her own property. It is possible to get 2 crops of bananas in one year here in northland. [Raw Banana Blossom Honey](#), [Honey bees on banana tree](#),

Anna Stolk-Noall: Tamper evident pots: Anna & Richard buy these 300g pots for their honey and have had to buy 1000. As they do not need all of these, they are selling them at cost: 35c each. See Anna or Richard if you would like to buy any number.



News from last Club Day (continued)

David & David Show

Autumn varroa treatment David Pullen has been through all his beehives over the last month and is pleasantly surprised at how well his oxalic acid is keeping the varroa at bay. He has only seen two hives with varroa. He will continue with this treatment of ripping a towel and hanging it like staple over the frames just near the brood. He has been closing down the hives as he has seen wasps about.

David Herbert: His autumn treatment will be Bayvarol (when he gets around to it) and spring treatment will be Apivar. He is Following the treatment advised by the guy from manuka health.

Reminder of recipe for Oxalic Acid: 25g Oxalic Acid & 25mL Glycerine per paper towel. Mix up quantity needed and pour about 30mL onto a paper towel, cover with wax paper then pour onto next paper towel.

Honey: David P has taken off 27 supers that he will keep in his chiller to feed back to his hives. There is very little excess/surplus honey in general.

Coming in to winter: Queen will slow down laying and robbing is all on so closed hive entrances. There are Wasps around but not yet taking pollen to be able to use Vespex. If you do not need extra gear on the hive take it off and store it. Use cardboard or expol with only a half a box of bees as the cold weather comes in this will help to keep them warm.

Best practices if hive has no honey stores is to start feeding now, they have numbers of bees to store the food. Remember in a warm winter they will eat more throughout the winter and a big strong hive will eat more honey too. Be aware that syrup can Ferment and go off so use it up as you make it. Could also put cider vinegar in syrup to help with Nosema if you see bee poo on the front of the hive.

Feeding pollen: David P is not a huge fan it depends on what you have about gorse is a good source of pollen. Here in Northland We do not have such cold temperatures and bees are still able to forage.

Trevor has found a FB in the Springfield area so remember to keep checking for AFB as you close down winter Travis checks every brood frame when he is doing the check and he found two hives on one site with AFB.

David P showed Photo at one of his sites with a swarm that had built comb. There were no wasps in it. He cut it off and dropped it gently into an empty hive box, they were very quiet bees. He put a box of frames on top and will check soon to see if they have moved up to the frames.

Other news:

AGM 5th June. Paul is resigning as President and David Pullen (Vice President) is also resigning from the committee so we do not currently have anyone to take over as president. Please get in touch if you would be prepared to help run the club.

Message from Paul:

This year's AGM is during the June club day (5th June). As I have highlighted for a few months now, at this AGM I will be resigning as President. In addition, David Pullen (Vice President) will also step down from his committee role.

So, the club needs you to join the committee, so that we can create succession. Do not worry if you only have 1 or 2 hives, so do lots of us. We need people with energy, ideas and enthusiasm as well as an ability to organise things well. Committee meetings are only held once a month, at the end of the club day, so there are no mid-week or night commitments; except the occasional email.

The future of the Whangarei Bee Club and Northland Pure Honey depends on you.

I can stick around on the committee for a while to help ensure a smooth transition, so do not think that you will be dropped off the deep end. But ultimately, someone needs to step up to be the next President, as well as people to fill the remaining committee roles. We need you to join the committee at this AGM.

If you want to discuss things please get in touch, otherwise please email your nomination well before the AGM so that we can ensure that the Whangarei Bee Club continues to be one of the best bee clubs in New Zealand.

News from last Club Day

Some Bee Basics facts:

- Wasp like Bees first appeared during the Cretaceous period about 130 million years ago.
- About 120 million years ago, the Honey Bee developed its morphologies specifically to collect pollen and nectar such as increased fuzziness, pollen baskets, longer tongues, and colonies (Hives) to store supplies.
- The earliest record of Honey Bees and people interacting is a rock painting found in Spain - about 6000 to 8000 years old.
- Ancient Egyptians, Roman and Greeks valued honey for food and medicinal use and understood the importance of bees.
- Jars containing honey have been found in the Pyramid tombs of the Pharos – that was still edible.
- In 2007, archaeologists discovered 30 intact hives made of mud and straw at a site in Israel dated from ninth or tenth century BC to the time of King Solomon - who understood the importance of bees and honey - as recorded extensively in the Bible.
- Pagans and Vikings fermented honey to create Mead, an alcoholic drink believed to have fertility properties.
- Newlyweds drunk Mead for the first month (moon) – thus “Honeymoon”
- Mead was being produced long before wine from grapes was discovered.

Honey Jars

Just a reminder that you can order your honey jars through the [Whangarei Bee Club website](#) members area. You will need to log in to order (click on the link). We recommend that you pre-order online if you require a large amount so that we can make sure we have enough stock. You can also still purchase at club day if you only require a small number. Jars will be available for pick-up only on club days.



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

Ph Danny 027 487 9802

Club Day Speaker for May

Lisa Forester is the Biodiversity Manager at Northland Regional Council. She specialises in wetlands and dune lake ecology including ecological monitoring, restoration, wetland delineation, biosecurity and botany.

Lisa's presentation to our club will be based on her knowledge and research into Northland's unique Gumlands and the botanic life they support, including manuka, which is one of the few plants that can prosper on these challenging soils.

April edition of Apiarists Advocate [click here](#)

AFB checks

Trevor Clifton is available (0.72 cents/km and \$20 / hive).

Email: puwerahoney@gmail.com

Ph: 4329511 or 0274330155



[Australian beekeepers say mānuka dispute with NZ will drive them out of business](#)

Beekeepers in Australia say a dispute with New Zealand over mānuka honey may end up driving many of them out of business.

Kiwi honey producers are seeking to trademark the Māori term mānuka in a number of export markets, meaning only honey coming from New Zealand can use the label.

But the Australian honey industry argues the word has been used to describe honey in the country for more than 100 years.

NEW! HiveHub replaces ApiWeb

[Submit your Annual Disease Return with HiveHub](#)

[Use HiveHub to receive your levy invoice and to submit your Colony Return](#)

[HiveHub replaces ApiWeb](#)

[Buzzy workers help identify plants.](#)

Pollen knocked off the knees of western honey bees could shape New Zealand's next line of defence against unwanted pest plants.

A Dunedin study of the pollen bees were bringing back to hives in 21 city properties last year showed that it could be done, the study's principal investigator said.

Scion entomology research leader Andrew Cridge, now based in Rotorua, was working as a research fellow at the University of Otago when the study began investigating the "slightly crazy idea" that if there was a new or invasive plant species in an area, honey bees could find it.

Click on title to read more

[Country Calendar family spreads the word on honey production](#)

For Karly and Alex Polaschek, there is so much more to honey than what is on the supermarket shelf. They are not just beekeepers, they are bee teachers, offering education on all the aspects of apiaries and, of course, the stars themselves – the bees.

On their website and in their factory store, you will find nine varieties of Greytown Honey, but for the Polascheks, spreading the good word about bees has become a real focus for their business

Click on title to read more.

Mead producers hoping industry will take off in NZ

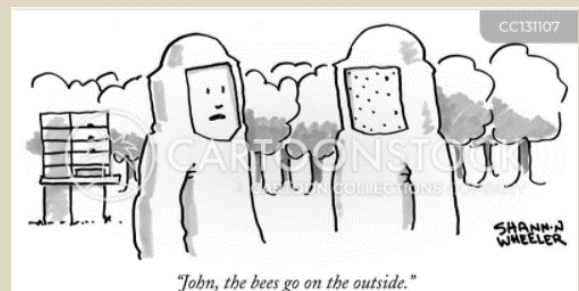
Kiwi companies producing mead hope the honey-infused alcoholic drink will one day become as popular as wine. [See video link here](#)

[Number of people studying to become beekeepers on the rise](#)

In 2019, over 1000 people enrolled in apiculture courses, but that number jumped by an additional 600 last year - a rise of 65 per cent.

It is also seen a similar spike in industry-based training, which has more than doubled.

"It caught us totally by surprise. We took on about 15 lecturers. One of the significant factors was that there was a lot of young people that enrolled in our courses and we have not traditionally seen that" Otago Polytechnic's David Woodward said.



PREPARING FOR HONEY SHOWS helpful hints and tips

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 tea cloths 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

Moisture: needs to be below 18.5 (and a number of the entries were 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 was suggested as sufficient to take it down.

Financial Statement

Bank Movements will be updated in next month's newsletter

Other News and websites to check out

[Cannibalism and mouth-to-mouth feeding: Scientists uncover secret life of bees in new videos](#)

[Bee project dear to heart of award-winning teacher](#)

[What you need to know about glyphosate](#)

[Bee deaths rise, nearly 100,000 colonies estimated lost last winter](#)

[City bees and their rescuers](#)

[Honeybees use animal dung to ward off deadly giant hornet attacks, scientists discover](#)

[Honey bees rally to their queen via 'game of telephone'](#)

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



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

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