

## Monthly Newsletter

Issue 188 September 2020

### Upcoming Events and Notices

**This Club Day: 5<sup>th</sup> September**

**Next Club Day: 3<sup>rd</sup> October**

#### 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.

**Please note our bank no longer accepts cheques.  
Online payments can be made to Kiwi Bank account: 38-9007-0657110-00**

**September club day is all about the Honey Competition**, plus we will auction off the club's surplus gear, see the last newsletter for details. Entry registration starts at 9am and judging begins at 9-30am. **Please have your honey entered by 9.25am**

#### Bee Aware Month September 2020

Bee a Hero this Bee Aware Month and help our Kiwi bees by growing bee-friendly plants, supporting beekeepers and spraying safely.



#### Overdue library books:

Rosie McCann: 'Beekeepers lament and hive check'      Syd Parata: 'Starting with bees'

#### Club Day Duty Roster

<b>Set Up Hall From 8.30am</b>	Sarah & Pieter
<b>Set up in Kitchen 9am and Set up Lunch</b>	<b>VOLUNTEERS NEEDED</b>
<b>Wash up Kitchen from Lunch</b>	Ann & Clive
<b>Pack up / Clean Hall From 12-30</b>	<b>VOLUNTEERS NEEDED</b>

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 1st August 2020

Paul introduced our guest speaker Marco Gonzalez (AFN-PMP National Operations Manager).

Here is a summary of Marco's talk:

The goal of the American Foulbrood National Pest Management Plan (AFNPMP) is to eliminate American foulbrood in managed colonies (i.e. beehives) in New Zealand.

There have been big changes over the last 2 years – Marco works full time on this whereas AsureQuality (the previous provider) worked on AFB only a couple of hours per week.

There are two authorised inspectors (AP2 level) for the Whangarei area, both of whom attended and were introduced to us. Our club member Jon Hampson is the Whangarei AFB recognition trainer. A training course will be run at ASB Stadium on 15<sup>th</sup> August and a refresher course on 20<sup>th</sup> August (register on the AFB website – 'AFB recognition course info' tab). The AFB website is going to be reconfigured to make it more 'user friendly'. Its new apiary database will be ready to go live in February / March 2021.

### What is AFB?

AFB is caused by the spores of *Paenibacillus larvae*. It uses proteolytic enzymes to breakdown proteins into smaller polypeptides / amino acids and can survive outside a honeybee colony for more than 35 years i.e. it can hibernate for long periods. Bacterial spores can be thought of as seeds that allow the bacteria to spread from one suitable host to another and are very resilient. They are able to withstand very high temperatures, including boiling water, as well as many disinfectants.

A bee larva is infected by being fed AFB spores in contaminated brood food, placed in its cell by nurse bees. The larva eats the spores which then germinate in the larval gut and turn into the vegetative form of the bacterium. The vegetative form is in the shape of rods. These rods penetrate the gut wall of the larva, where they multiply, consuming the larval tissues. Death of the developing bee usually occurs either in the pre-pupal stage or just after pupation. When the vegetative rods have consumed all of the larval tissues, they turn into spores again. A single diseased larva may contain more than 2.5 billion spores. House bees in the colony try to remove diseased larvae and pupae and in so doing become contaminated with spores. New larvae are infected when they are fed contaminated food. Spores are the only form of the disease that can infect healthy larvae. The spores can only increase in number by infecting larvae. They do not multiply in any other environment (e.g. honey or beekeeping equipment).

Larvae infection needs to be at the early stages of development (from day 1). Ten spores are enough to cause infection. If this happens the larvae will die after they are capped. Marco talked about the possibility that the larvae themselves make the capping's using their faeces.

He discussed the use of the 'ropiness test' in sunken unhatched cells as an indicator of AFB infection. Infected hives must be burnt in a hole in the ground and then covered up with dirt. Only boxes can be saved – heat treated in paraffin wax at 160C for at least 10 minutes.

Inspection for signs of AFB should be carried out between mid-August and the end of November. It is a requirement.

## News from last Club Day (continued)

### AFB Management Plan

- Primary Objective – reduce AFB by 5% per year
- Secondary Objectives – locate all beehives; inspect in Spring once per year; identify AFB beehives and eliminate them within 7 days. Apiary sites have to be within 100m of their GPS coordinates (i.e. within 100m each side of the coordinates).
- Beekeeper obligations – 7 of these (see website for details)
- Key management agency obligations – 5 of these (see website)
- How the AFNPMP is designed to work (see website)
- Management Agency Interventions – 6 monthly inspections. AFB hives are destroyed by AP2 inspectors until AFB levels are less than 1% of total hive numbers.

Infection sources will be coming from within 500m of the infected hive(s). Inspect the bottom box first. Make room in the brood box. Shake the bees off the frame you are looking at into the box. Inspect every brood frame. Manage any varroa issues first in order to stabilise the brood pattern.

If AFB is found – leave a small stick marking each infected cell. Spores tend to be isolated (not found everywhere). Close the hive carefully and identify it. Report and destroy AFB hives within 7 days. Infected hives can be stored if there is a fire ban. Clean with detergent and disinfect your gloves, hive tool, smoker and boots. Our Extraction Plant hygiene is enough to prevent cross contamination should spores be present. You should inspect your hives for AFB before taking honey off. Wets being robbed out should not matter re AFB transfer. It is best to put wets back on the hive straightaway or else store them safely.

End of a long (1hr 45 mins) and useful presentation. Good effort Marco.

### David and Paul

David has seen big numbers building up in some of his hives and some hives dying out due to lack of food. Lots of laying happening and these bees will be workers by mid/late August. He has found some signs of varroa. Removed some manky wet oxalic towels. His stronger hives have removed the towels themselves over time.

Several people commented on brood deaths where it comes in contact with oxalic staples. Possibly caused by oxalic fumes if the dosage is too high or perhaps from starvation where nurse bees are avoiding contact with the staples.

Trevor Clifton's details are on our website if you need an experienced person for AFB checks.

[Here is a link](#) to a fascinating science-based newspaper article regarding honey's superiority to other medicines in treating upper respiratory tract infections (URTIs), e.g. the common cold.

[British apiarists knew it all along: honey is the bee's knees](#)



Anna Wolterbeek has recently moved to Tamaterau. She used to live in Masterton, was a beekeepers for many years and involved in the Wairarapa Bee club. She would like to offer a member of the club to come host a hive (or more) on her property

Anyone interested? Please contact Anna 0275664600 or [aewrootbeer@gmail.com](mailto:aewrootbeer@gmail.com)

## **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 taken into account. 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.



**APICULTURE**  
NEW ZEALAND

### Selling beehives on Trade Me

Instances of people selling unregistered beehives on Trade Me was brought to ApiNZ's attention recently. Trade Me selling policy states that people selling hives on Trade Me must include their beekeeper registration number in the listing details – see its policy for restricted sale of bees and hives [here](#). ApiNZ has been given assurances by Trade Me that this recent selling behaviour is being addressed. In addition to its own investigations, Trade Me has a function for anyone to report any improper sale, which can be easily done by at the bottom of any listing. For more information on reporting inappropriate listings click [here](#).

### [Two Far North finalists for Matariki awards](#)

Two Far Northerners are amongst the finalists for the fifth Ngā Whetū o Matariki - Matariki Awards who were announced last week.

### [Fieldays Online Innovation awards showcase Kiwi ingenuity](#)

The best of Kiwi "No.8 Wire" ingenuity was recognised at the 2020 Fieldays Online Innovation Awards. The Country has a closer look at the winners.

This year's entries proved that New Zealand really was the land of milk and honey, as the award winners ranged from colostrum management, to biodynamic fertiliser, to better beekeeping.

### Honey exports continue to rise

Exports of New Zealand honey in June broke the monthly volume record set in April – 1,221 tonnes went offshore in June, 4% more than April, and up 14% on May export volumes. Export receipts reached \$43m, compared to \$29.6m in June last year. The greater offshore demand for NZ honey since the onset of Covid-19 has been marked by a surge in Q2 volumes (3,500 tonnes) against exports in the first three months of 2020 (2,200 tonnes) – an increase of 61%. Demand from the UK was ahead of all other markets – 21% of all honey was shipped to the UK between April and June.

### NZ Honey Story gives industry new marketing tools

Monday was the launch of The New Zealand Honey Story – a toolkit of marketing resources that have been developed by ApiNZ in conjunction with government marketing agency New Zealand Story, for all of industry to use to promote New Zealand honeys internationally. The focus of the story is specifically on lifting the profile of all our honeys. The full kit of resources is freely available for download [here](#). The resources include a promotion video, royalty-free images and video clips, a presentation deck, infographics, a key messages document and a how to use guide. The idea is that individual companies can use these resources to supplement your own brand stories. The link to the New Zealand Honey Story video is [here](#)

If you have any questions please feel free to contact Charlotte at [info@apinz.org.nz](mailto:info@apinz.org.nz)

### [NZ honey industry on a mission to prove it has more than just mānuka to offer](#)

The country's honey industry is on a mission to prove to the world it has more to offer than just mānuka.

While the popularity of mānuka has skyrocketed in recent years, prices for other types of honey have fallen.

But Apiculture New Zealand hopes to change that, embarking on a publicity drive to educate offshore consumers about the country's diverse range of native honey varieties.

### [A 17-Year-Old from Connecticut Is Saving Honeybees](#)

The Varroa mite, also known as Varroa destructor, is a tiny red-brown parasite that clings to the outside of a honeybee's body, feeding off the bee's body fat. Varroa mite infestation leads to physical malformation of the honeybee, transmission of viruses, abnormal brood pattern, impaired flight, low rate of return after foraging, reduced life span and reduced body weight.

Luckily, it seems that a young woman from Greenwich, Connecticut may have the answer. Meet Raina Jain, a 17-year-old student who recently graduated from Greenwich High School and is headed to the University of Connecticut in just a few weeks. Click on the title to read more.

**Mana Kai Honey - Customer Testimonial | NZTE**  
Hear Sera Grubb and Bobby Leef discuss their involvement with NZTE's Accelerate China programme. [Click here for video](#)



# Financial Statement

Whangarei Bee Club Incrporation

Opening Bank Balances as at 20 July 2020

Operating Account	19,979.16
Savings Account	404.99
Total Funds at 20th July 20	20,384.15

**Plus Income From**

Membership Fees-New	420.00
Membership Fees	1,470.00
	1,890.00
	22,274.15

**Less Expenditure**

Bank Fees	1.20
Web Site - OnLine designs	42.55
Whareora Hall Hire	80.00
Pizza's & Milk, Biscuits, storage Container	192.49
Hive Exps - Strips	16.00
Gift to Speaker - Wine	31.99
Refund overpayment - Membership Fee	60.00
	424.23
Total Balance at at 20th August 2020	21,849.92

Made up of	
Operating Account	21,444.93
Savings Account	404.99
	21,849.92

# Other News and websites to check out

[Pandemic can't stop 9 billion bees on their way to Victoria's almond crops](#)

["Mini-Conference' will help fill gap in beekeeping calendar](#)

[Why beekeepers should listen to Ian Fletcher](#)

['It's causing massive problems' - Beekeeper says nothing can be done to stop NZ bees picking up traces of weed-killer glyphosate](#)

[Coronavirus: Millions of bees starve to death as beekeepers held up at COVID-19 checkpoints](#)

[Honeybees can't practice social distancing, so they stay healthy in close quarters by working together](#)

[This rare, mutant honeybee is both male and female How honeybees get their jobs—explained](#)

## 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](mailto: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:

[Beequip](#)

[Farmlands](#)

[Golden Bay Cement](#)

[PGG](#)

**Beequip**<sup>NZ</sup><sup>TM</sup>  
For innovative bee products

