

Monthly Newsletter

Issue 211 September 2022

Upcoming Events and Notices

This Club Day: 3rd September

Next Club Day: 1st 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 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.

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.



Whangarei Bee Club

Open Day & Honey Comp

3rd September 2022 9.30am—2pm

All welcome

@ Whareora Hall,
820 Whareora Road



Are you curious about bees? Want to learn more?

Please come and join us for a fun filled day, activities, information, our honey competition and the potential to win a range of prizes.

Food and beverages
available on site by
Organized Kaos
Eftpos Available



Over \$1000 worth of
prizes available
throughout the day!!!!

Club Day Duty Roster

Set Up Hall From 9am	Sheryl Lord
Set up in Kitchen 9am & Set up Lunch	Sue Young & Muriel
Wash up Kitchen from Lunch	Muriel George
Pack up / Clean Hall From 12-30	Dave P, Natasha , Brian

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.

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 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 (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.

Bee Curious This September For Bee Aware Month

Beekeepers are calling on bee-lovers across New Zealand to learn more about bees and what actions they can take to support the health and resilience of Kiwi bee populations this Bee Aware Month.

**BEE AWARE MONTH
SEPTEMBER 2022**

**BEE
CURIOUS!**

Learn about bees and how we can help protect them.

<https://apinz.org.nz/bee-aware-month/>

New Zealand has 28 types of native bee.

Bees need to visit around 4 million flowers to make 1 kg of honey.

A third of the food we eat is the result of pollination by bees and other insects.

bee aware month
APICULTURE NEW ZEALAND

Photo: Peter Bouteljie.

BEE AWARE MONTH SEPTEMBER 2022



We have been approached by a couple of people doing research around the apiculture/beekeeping sector.

Tina Blumenthal from EIT is doing a data analytics and database management systems for the Apiculture sector, below is more information and a link to her survey.

Jane Pierce of AUT is also doing a study about Musculoskeletal disorders in Beekeepers (this is mainly targeted at commercial beekeepers with hives over 250), I have attached the information advertisement if you would like to be involved

EIT - Eastern Institute of Technology Apiculture Data Survey

My name is Tina Blumenthal, and I'm a Senior IT Lecturer at Eastern Institute of Technology (EIT) in Tairāwhiti. My area of specialty is data, data analytics and database management systems and I've recently become a hobbyist beekeeper.

I am undertaking a Masters in IT with a focus on data management in the Apiculture sector. My research has shown this is a fragmented industry, with gaps in how data is recorded, stored, shared and used, that might otherwise benefit beekeepers.

The aim of my thesis is to identify opportunities that we as a sector can explore to increase the productivity of our beekeeping operations through improved data management practices.

As a starting point, it is important to survey everyone and capture as many opinions as possible. As such, I have developed an Apiculture Data Survey that will allow us to collect good base information from which we can gain insights about what is important to each of us, as beekeepers.

I would be very pleased if you could take 15 minutes to complete this survey. Some early results will be made available to the whole sector through Apiculture NZ.

Here is the link to the Survey: <https://forms.gle/WNmrEgAGRfUhND6X8>

If anyone has any questions for these two here are their emails.

Jane Pierce - AUT - bkstudynz@gmail.com

Tina Blumenthal - EIT - TBlumenthal@eit.ac.nz

Queens and Colonies for sale:

Adrian Tonks has over wintered queens and colonies for sale. Nucs and full colonies on deep frames.

Email 21northcroft@gmail.com or 021 891 401 A/H

AFB checks

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

Email: puwerahoney@gmail.com Ph: 4329511 or 0274330155

Bayvarol for sale

The club has some Bayvarol strips for sale. Ask at the sales table on club day. Stop your bees looking like this:



FRAME CLEANING

Tai's Frame Cleaning Service \$1.10 per frame.
For more info contact Tai Pullen 020 415 815 64
taipullen9@gmail.com
516 State Highway 1 Otaika Whangārei

Hives for Sale:

Stuart Hamilton has 45 hives for sale (\$350 – \$400/hive).
Ph: 021 488 770 stujhamilton@xtra.co.nz



Sweet boost for mānuka honey

The new Free Trade Agreement between New Zealand and the European Union has given a major boost to the New Zealand honey industry's claim to exclusive rights to the name 'mānuka' honey.

Could Carbon Dioxide Be a New Tool Against Varroa Mites?

Most beekeepers rate *Varroa destructor* mites as biggest threat to their honey bees (*Apis mellifera*). A new study shows storing honey bee colonies with elevated levels of carbon dioxide reduces levels of *Varroa* mites, a method that might prove useful in reducing beekeepers' winter colony losses.

On the Front Line: Kiwi Expert Aids Aussie Varroa Response

Australia is at a cross roads as they react to a *Varroa destructor* incursion – will they take an elimination strategy or one of managing with the parasitic mite? Helping inform those on the ground at incursion response headquarters in New South Wales (NSW) has been leading Kiwi varroa expert Michelle Taylor, who recaps a whirlwind nine days working with the state's Department of Primary Industries (DPI).



Citizen scientists rally to reverse the decline of honey bees

Volunteers around the world are taking part in a citizen science research project into bee biodiversity and decline.

The researchers involved in the Zooniverse Big-Bee Bonanza project are checking specimen labels for information on measurements and bees' locations to figure out how bees are responding to human impacts on climate, flora and other aspects of their lives.

On the research team is Rob Guralnick who's the Curator of Biodiversity Informatics at the Florida Museum of Natural History at the University of Florida.

He tells Susie about the honey bee population in America, which is rapidly declining, reflected in declining crop yields for produce including apples, cherries and blueberries.

Varroa mite outbreak in NSW could make selling even WA beehives tricky, apiarist says

Len Hannett is ready to call it a day. After decades in the honey business, the Esperance beekeeper wants to see his venture taken over by fresher legs.

"I'm getting a bit long in the tooth," he said.

"You've got to be pretty game and young to do it all."

But his plan to sell his 400 commercial beehives has been challenging.

He said Australian beekeepers had never faced a biosecurity threat as dire as the recent [varroa mite detection](#).

Honey Bee Health

Entomologist Dr Antoine Felden is studying how the recently discovered virus in the varroa mites may lessen the effects of another crippling bee disease, deformed wing virus (DWV) which affects the bees' ability to fly and leads to their early demise.

Financial Statement

Whangarei Bee Club Incorporation

Opening Bank Balances as at 20 July 22

Operating Account	39,290.36
Savings Account	404.99
Total Funds	39,695.35

Plus Income From

New Members	
Subs	615.00
IRD - Tax Refund	497.76
NPH Payment Extraction	175.95
	<u>1,288.71</u>
	40,984.06

Less Expenditure

Bank Fees	1.60
Web Site - OnLine designs	42.55
Whareora Hall Hire	80.00
H Rye - Club Day Exps -Pizzas	183.73
	<u>307.88</u>
	40,676.18

Total Balances as at 20 August 22

Operating Account	40,271.19
Savings Account	404.99
	<u>40,676.18</u>

Other News and websites to check out

Ministry launches a guide to beekeeping in the Cook Islands

Birds and the bees: Manunui honey Success for honey producers

Sweet boost for manuka honey

New gall midge eats the fungus that causes myrtle rust

Walmart sued for alleged misrepresentation of great value granola bars

Bee shortage agitates almond industry

Researchers develop computer model to predict whether a pesticide will harm bees

Could carbon dioxide be a new tool against varroa mites?

Australia's almond industry grapples with varroa mite threat (video)

New insecticides to target honey bee enemies

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:

Beequip

Golden Bay Cement

Farmlands

PGG

Beequip^{NZ}TM
For innovative bee products

