

- **FIELD DAY: Sunday—**
10 April 2016
- **MONTHLY MEETING :**
Thurs 21 April 2016 - **General discussion/questions and issues**
- **National Honey Month—**
May
- **Indigi Day Out—4 June 2016**
- **Bayside Club honey competition—16 June**
- **QBA Annual Conference:**
13—16 July

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BEE INFORMED



ISSUE 16

APRIL 2016

My apologies to all members regarding the lack of newsletters over the last couple of months. Apart from the fact that my life (along with everyone else I know and talk to) is just too busy, the computer gods have been most unkind and I am only just back on track—partially - not everything was recovered! Take my advice, when computer people advise you to regularly back up your computer—do it! And make sure your anti-virus software is up to date. Anyway, enough about my woes—back to beekeeping business.

The **FIELD DAYS** continue to attract quite a number of visitors interested in getting started in bees however the club really needs more members to pitch in on these days. They are always held the **SECOND SUNDAY** of each month (except for May as this is Mother's day. **May Field day will be held 15 May**). Many hands help the day go quicker. Activities for the day are hive inspections, honey extraction, general maintenance as well as educating newcomers as we go. It is always a good day and another opportunity to chat about bees. Who knows—you might learn a trick or two! There is also the **TOP BAR HIVE** that the club now has at the club apiary. Although this doesn't get worked as often, it certainly is interesting to see how Top Bars are different to the standard Langstroth hives. The club has also recently purchased a **HONEY PRESS** specifically for the purpose of extracting honey from the Top Bar. The honey press is not available for hire, but I for one am looking forward to witnessing its first use!

Details of **FIELD DAYS** are: **SECOND SUNDAY each Month (except May which will be 15 May)**, —gates open at 8:00am and locked at 8:30am (this moves forward half an hour in cooler months—watch newsletters for change to start times). Address: Redlands Research Station DPI&F via Delancey St, Cleveland. Front gate accessed via Delancey Street, Cleveland.

This is a great way to help **YOUR club** as the club hives are a way of generating an income for the club so that **membership FEES** are kept as low as possible. Did you know that we haven't had an increase in membership fees in YEARS thanks to those regular club members that have come along to field days to work on the club hives!! Visitors are most welcome also—it's a great way to learn a few tricks that you might not know OR if you are a new beekeeper, this is the best way to learn about beekeeping. Many hands make light work—so come along for a few hours on the **SECOND SUNDAY** each month (**not May**) to help lighten the load. Field days go ahead **RAIN HAIL or SHINE**.

Spare Bee hats and gloves are provided for non-members so don't be shy. Activities will include inspection of Club hives, preparing equipment as needed and Honey Extraction. Members and Guests will be provided with tea and coffee at the end of the session (approx Noon).

PLEASE NOTE: All members are to bring their own protective gear to Field Days—this frees up the club gear to be available for visitors. This means long trousers and shirt—also hat, veil and covered footwear. All in clean condition. Everyone **MUST** wear veils at the field day as this sets a good example to all, regardless of experience. Personal gloves are **NOT** to be worn unless they are disposable. This rule is enforced to avoid possible disease threat in the club's and your own hives.

Quote of the month—

“To be successful, one has to be one of three bees - the queen bee, the hardest working bee, or the bee that does not fit in.”
— Suzy Kassem, *Rise Up and Salute the Sun: The Writings of Suzy Kassem*





Pepper Tree



Monkey vine

The weather is still quite warm on most days but is starting to cool down. If you put winter mats on your hive, now is the time to start thinking about it. The rule of thumb is that once the night time temps get below 15 degrees and the day times one don't get much above 22 degrees, it is time to put on a winter mat. Make sure you come to this month's meeting as we'll be discussing winter mats and the different methods beekeepers use.

The "Amazing Bees" website states that the hive mat has multiple purposes:

1. It is a "building stopper" so that bees don't extend the comb from the frames to the lid. It can become very messy removing the lid when the comb extends from the frames to the lid, resulting in breaking of the comb. Nevertheless, when bees run out of space they start building comb under the lid, but with a hive mat present they cannot attach it to the frames. In such case, lifting the lid off is much easier.
2. It assists the bees to regulate the brood nest temperature and humidity.
3. It prevents condensation, building up under the lid, dripping down onto the brood and chilling it.

Hive mat size

The hive mat is cut to a size leaving a gap of 10-15 mm all around between the mat and the hive box ends and side walls, and covering the entire block of frames. When pushing all frames together and centring them in the hive box, a gap is created between the hive side walls and the block of frames, allowing air to flow between the side walls and the block of frames for ventilation. The hive mat should not hinder the air flow. The ideal material to make your hive mat out of is vinyl/lino—which you can sometimes obtain cheaply or even free if you visit your local carpet shop. Do not use any other type of porous or hairy material such as mesh, carpet or felt as it creates all sorts of problems such as allowing condensation to drip through or bees to get caught up in the hairiness or furriness.

Keep ever vigilant for those pesky hive beetles, as the weather is still warm (but maybe not humid enough) for them to remain a nuisance. Also, continue to keep an eye on your bees for overcrowding. Bees bearding at the front of the hive is good sign that they probably need some room and some work to do, so give them foundation — that should keep them busy!!

EARLY AUTUMN MANAGEMENT

- Extract surplus honey, but make sure you leave the girls with ample stores for winter.
- Watch for signs the season is ending. Drones are usually (but not always) evicted as we head into winter. This will generally occur with weaker hives.
- Remove extra supers from weaker hives to over winter. Bee population should be covering all frames going into winter.
- Put on inner cover or winter mats above brood to help insulate against the cold nights if used—see above.
- Check brood for disease prior to over wintering.
- Take stock of supplies, order equipment, attend to repairs and maintenance,
- During Autumn and Winter attend conferences, read books, attend courses and meetings, watch YouTube videos, browse the net and increase your beekeeping knowledge!

FLOWERING THIS MONTH

Paperbarks (good nectar source), Tea tree, Bloodwood, Pepper tree, Grevillea, Lilly Pilly.

What's On



MEETING NOTICE!

APRIL Monthly Meeting

Where: Redlands Indigiscapes 17 Runnymede Road, CAPALABA (All Welcome)

When: Thursday 21 April 2016—always the 3rd Thursday of the month!

Time: commencing 7:30pm

Topics: Winter mats—bring along what you use in your hives; General discussion/questions and issues.

As always, I'm sure it will be a really interesting meeting and I hope to see you there.



What's Coming Up

- **National Honey Month**—May. More on this at the monthly meeting
- **Indigi Day Out**—4 June 2016. Once again we will be having a Stall at Indigi Day Out this year and are looking for volunteers to help out. This is a great opportunity for us to promote our club, sell some honey and educate the public about beekeeping and bees in the Redlands. Its a fun day, very family orientated with lots of activities for kids and should be a lot of fun for our members too. This year's event runs for one day only from 10am until 4pm. We are planning to have live bees (safely housed in a display unit) and displays of beekeeping equipment, clothing and hives. If you can spare a few hours please contact Marion Samuels on 32062048, we need a few bodies to help setup, man the stall and pack up at the end of the event. I have volunteered the last couple of years and it's a great day!
- **Bayside Club honey competition—16 June (June monthly meeting)**— Our annual Club Honey Competition will be held at the June Meeting, Members are encouraged to enter, don't be shy please have a go to make this a fun event. This is a great opportunity for both Novice and Experienced Beekeepers. Trust me, you will be really chuffed if you win or take out a place in a class! See tips on next page about getting Honey ready for competition.

Club Honey Competition Classes

Extra Light	Light	Medium
Dark	Candied - Fine	Candied - Coarse
Creamed	Comb in Honey	Novice *
Full Depth Frame (In white observation hive)	Wax (Yellow 500grams)	Wax (White 500grams)
Wax Novelty (500grams)		

All honey entries to be in one 500gram glass jar filled to 6mm from top of jar.

* Novice class is for any member that has not won first place before
Jars are available for \$1 per jar. See Sue or Marion to purchase.

- **QBA Annual Conference—112th Qld Beekeepers Association Annual Conference**—Townsville: **13—16 July 2016** at Mecure Townsville, 166 Woolcock Street, Townsville Qld 4812. Please see QBA website for further details: www.qbabees.org.au/events/coming-events/

Getting Honey ready for Competition (reprinted from last year for the benefit of new members)

For those of you who are serious about entering honey into competitions, the following is an excerpt from "Showing honey at agricultural shows", by Bruce White, Victorian Apiarists' Association Inc, Australian Bee Journal, January 2010. This article was very comprehensive and I have taken just a small excerpt from it. To read the full article please visit <http://www.melbourne.vicbeekeepers.com.au/files/VAA-Melbourne-April-2014-News.pdf>

Harvesting the honey

The first step that is very important is to select the combs. Newly drawn white combs fully capped with the desired honey are selected. If all cells are fully capped the honey is at its maximum density.

The comb should be held up with a bright light behind the comb and inspected for any stored pollen. If pollen is present, the comb should be rejected or the pollen cells cut out prior to removing the honey. Pollen must not be mixed with the show honey.

By using a bright light you will also be able to tell if the honey is the same floral type. If it is all the same colour, remove the honey from the combs.

The best way to remove the honey for showing is to press the honey from the cells. Uncap the comb then with a clean knife or other suitable instrument force the honey from the cells of the comb. This is the best method of minimizing air entering the liquid honey for competitions.

The other method is to extract the white combs using a small hand extractor. This will avoid the risk of overheating the honey by using no heat during extracting. The extractor should be made of food grade material - stainless steel or food grade plastic.

If propolis is on the frame, it should be removed before the frame is placed into the extractor. When removing the comb and honey from the extractor gate or from pressed honey, pour the honey down the edge of the container to minimize the air bubbles. Honey is hygroscopic and can absorb moisture from the atmosphere. If possible, use a small bucket so it can be filled to the top or plastic ice cream container and ensure the lid is air tight.

Allow the honey to settle for several days, preferably at a temperature of 37°C. This will cause any air bubbles, wax or other matter to rise to the surface, and can be carefully skimmed off the surface.

Settling the honey

With the honey about 37°C, pour it down the edge of a cone shaped nylon strainer. Nylon straining material is available from beekeeping suppliers and can be sewn into a cone shaped bag with the point of the strainer almost touching the bottom of the container. The best container for the straining process is a plastic bucket with a gate at the bottom or an ice cream container. After straining the settled honey, carefully remove the strainer. Allow the honey to remain in the straining container for about one week.

After a week, pour the honey into your show jars by opening the honey gate on the bucket or cut a hole in the bottom of the ice cream container. Vent the lid before pouring, then pour the honey down the inside edge of the jar to minimize air bubbles entering the honey.

All jars in an entry should be filled to the same level for uniformity, with the honey just not touching the inside of the cap when the jars are level.

Selection of jars is very important. The jars must comply with the show schedule - usually 500g glass round jars. Before filling, hold the jars up to the light to ensure there are no flaws from the glass moulding. Cull any with imperfections. Equally important is the cleaning of the jars with a quality glass cleaning detergent.

Store the filled jars in a dark location in a closed cardboard box with cardboard bottle partition so the jars don't touch each other. If stored in a dark location, the honey colour is unlikely to change in the short term. The granulation of stored liquid honey can be inhibited by storing at temperatures lower than 0°C

Tips n Tricks!

WASHING LEATHER BEEKEEPERS GLOVES—by Penny Kaempff

- Wash gloves in warm water with about a tablespoon of bleach and a good squirt of dishwashing liquid.
- Rinse well with warm water.
- In a small ice-cream container put a dessertspoon of glycerine (Queen brand in cake making section where the essences, vanilla etc are in supermarket. IGA stores usually carry this line).
- One third fill container with warm water and gently squeeze gloves for 2-3 minutes.
- Roll gloves from fingers to cuff to remove water and glycerine solution.
- Hang up to dry in a shaded area (not full sun).



Removing Propolis—Dr K Taylor

To remove propolis from the hive tool and clothing the key ingredient is Sodium Carbonate (washing soda NOT caustic soda sodium hydroxide). I add about an ounce to a pint of water, a squirt of washing up liquid and some bleach, to my wash bucket for clean up between hives.

To remove propolis from queen excluders queen cages etc. the trick is to freeze it then it becomes brittle and easy to scrape off.

Labelling honey for sale.

The following information for those of you that are selling or contemplating selling your honey at stalls, retail outlets etc. This information is reprinted from an earlier club newsletter.

Nearly all food for sale in Australia must contain certain information so that consumers can make informed choices about food. Food labelling requirements cover issues such as nutrition information, ingredient listing, percentage labelling, declaration of allergens and food identification.

Comb honey and extracted honey are primary products and defined for labelling purposes as Honey. Food licences are only required if you manufacture food, serve meals or operate a retail food outlet selling/serving prepared food. This does not apply to honey without additives.

Queensland Health has developed a guide entitled 'Label Buster' which is a broad interpretation of the Australia NZ Food Standards Code. For what is specifically applicable to retail Honey labelling (and single ingredient labelling), Serena was referred to the NZ Primary Industries honey labelling site. http://www.foodsafety.govt.nz/elibrary/industry/Honey_Labelling-Assists_Packers.htm .

A quick list of the minimal information required:

- Label only as: "Honey" (prescribed name of primary product)
- Lot/Batch number: A suggestion would be to use the extraction date and perhaps location of your hives (general vicinity not actual street address).
- Name and address of registered business (no PO Box) if no street address then street address where extracted/packed.
- Nutritional panel Serving size, servings per pack, nutritional information per serving, 100g.
- "Product of Australia"
- Best before date - 2 years after packaging but not required for honey.
- No prescribed print size. The size and colour should be legible and distinct in colour from the background
- Net weight (Fair trading requirement)

You can give information about it being a local product, club website, facebook, breed of bees etc.. However you should not make any health claims on the label.

Note you can purchase labels of Nutrition stickers from most of the beekeeping suppliers. A final word of caution, it is an offence to provide false or misleading information in relation to food for sale, on the product label, in connection with the food or in advertising material.

Bayside Beekeepers Association Inc.

PO BOX 576
CAPALABA
QLD 4157

YOUR COMMITTEE CONTACT DETAILS

President: Ray Goldsworthy
Phone: 0409 134 526 or 07 32078151
E-mail: lizray74@gmail.com

Vice President: Barry Fanning

Secretary: Marion Samuels
Phone: 3206 2048
E-mail: samuelscwme@ozemail.com.au

Treasurer: Sue Campbell
Phone: 3824 4881
E-mail: scampbell@railcrc.net.au

Newsletter Editor: Sue Campbell
Phone: 3824 4881
E-mail: scampbell@railcrc.net.au

Club Hives Officer:
Tony Gallagher Phone: 0413 430 998

Equipment Officer: Colin Samuels
PH 3206 2048
CLUB EQUIPMENT AVAILABLE FOR HIRE:

- 2 Frame Honey Extractor
 - Wax Melter
 - Electric DeCapping Knife
 - Frame Display Unit
 - Ten Frame Jig (Holds frames in place for faster nailing)
- \$2.00 per hire**



OVERDUE LIBRARY BOOKS: Some members have had library books out for a few months. Can they **PLEASE** be **RETURN** as other members are wanting to take them out.

APPLICATION FOR MEMBERSHIP AND MEMBERSHIP RENEWAL

Surname.....

Given name.....

Address.....

Address.....

Postcode.....

Home Phone.....

Mobile Ph.....

Email

I hereby apply for membership to Bayside Beekeepers Assoc. Inc.

Signature:.....

Date:.....

Please return this form together with your payment of \$25.00 (direct deposit, cheque or money order) to:

Treasurer, Bayside Beekeepers Assoc Inc

PO Box 576

CAPALABA, QLD 4157

Direct Deposit details: Heritage Building Society
BSB 638 080

Account Number 6473547

Account name: Bayside Beekeepers Assn Inc

Please put your surname in as reference details.



IMPORTANT NOTICE TO ALL BEEKEEPERS!!

If you keep bees you **MUST** be registered as a beekeeper to own or more beehives. You need to register with Department of Agriculture, Fisheries and Forestry (DAFF). Cost is \$15.30 annually. Please visit DAFF's website here <https://ablis.business.gov.au/QLD/pages/56eaf618-d2ae-4b54-9332-0a41503ba687.aspx> for all links, forms and other pieces of useful information.

You are also required to adhere to rules intended to control and prevent diseases and pests affecting bees.

Please be a **RESPONSIBLE** beekeeper!!