

# GOULBURN BEEKEEPERS

APRIL 2022

THE LATEST NEWS, VIEWS, AND ANNOUNCEMENTS

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Tuesday 19<sup>th</sup>  
APRIL 2022  
@7:30pm

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BY IAIN ROWE

Dear Members,

### **Bee Buddies!**

Are you missing a bee Buddy? Please let me know if you wish to have a bee buddy, or if you would like to Buddy a less experienced member. There is no prior requirement for this, it's just members help other members by having a first point of contact. We're looking for someone in particular that would like to be a bee buddy with a member in Bannaby if you're interested please contact me.

### **Christmas in July,**

We have a date, 23/7/2022, our AGM and trivia with John, but we need volunteers to help make it a success. Are you able to help organising, perhaps food preparation, or presents for door prizes? If you're able to assist, please let me know. I need your help to make this a success.

### **From you, our members:**

Do you have a bee story you wish to share? Or a picture of what your bees have been up to this month? Articles, stories and pictures are most welcome and we can add them to the next newsletter.



## NEXT MEETING TOPICS

### GETTING READY FOR WINTER

**FACE TO FACE** -Meeting Topic: Getting ready for winter which will be lead by Jane.

**Tuesday 19<sup>th</sup> APRIL 2022 7.30pm**

**Christmas in July!:** 23/7/2022

Who is up for a Club Christmas in July? Conditions willing, event Santa will make an appearance. If the Answer is Yes, I would like to request your assistance in volunteering to help with this adventure. We need you to volunteer in any way possible, to make this our best Christmas party ever. Trivia with John Scott. John will host a special game of trivia. Please brush up on your Bee knowledge.

**Our AGM:** 23/7/2022

Yes, although we just had our last AGM in December 2021, I am preparing for our next on. The AGM will be held in conjunction with our Christmas in July.

### Meeting Calendar

Day	Month	Date	Topic
Tuesday	April	19/4/2022	Getting ready for Winter
Tuesday	May	17/5/2022	Movie from YouTube - based on Bee Democra (Jane to lead)
Tuesday	June	21/6/2022	Insurance Talk/ Tom Lyttle (?) how to deal with stings/Epi pens
Saturday	July	23/7/2022	AGM, Its Christmas in July!, Trivia with John Scott
Tuesday	August	16/8/2022	How to set a swarm trap.

## FROM OUR MEMBERS

Thankyou Peter for this interesting article available [HERE](#)

Its about Planting mixes of flowers around farm fields helps keep bees healthy.

## **Beginning In Bees Workshop @ Poiles Honey – Report.**

I would like to pass on a big thank you to the members of the [Goulburn District Beekeepers Club](#) that attended our “beginning in bees” workshops at [Poile's Honey HQ](#) recently.

The beekeeping workshops, that have been “on hold” due to Covid were resumed late February and early March to coincide with the Autumn honey season. This provided a good setting to discuss over-wintering of bees in our area as well as covering much of the basics of beekeeping and an opportunity to share many ideas and experiences among the attendees.

Our hives are in good shape at the moment and have gone well over summer, producing reasonable amounts of honey from Canola, Red Box, and Yellow Box. They are now foraging on Apple Box and Red Stringy Bark (when it’s not raining!!). This is shaping as an ideal set up for the bees to top up their supplies ready for the winter ahead.

During the course of the workshops, I demonstrated hive inspection techniques and identified some chalk brood disease and a few small hive beetles in a couple of hives. Attendees then had an opportunity to practise removing brood combs from the hives themselves and inspecting them to see first-hand the differences between pollen and sealed brood, eggs and larvae, and so on.

Despite the weather being less than ideal, we also managed to remove a few frames of honey and extracted it in the new Lyson honey extracting line that we have set up for small “club events” like these workshops. This includes a steam heated uncapping blade known as the Lyson Uncapping table or station. It has a fixed V-shaped blade that allows the operator to push the frames along a track and cleanly remove the wax cappings which then fall into a tub to drain before recovering the wax. The frames are then moved to an 18 frame, fully programmable extracting machine to remove the honey from them. The whole process went smoothly, despite it being the first time we have used it! I think everyone was impressed with how easy it was to extract the honey and equally impressed with how much honey was extracted in such a short time!

Before the workshops concluded, Bradley Poile demonstrated to the groups how to assemble material such as boxes and frames, including wiring and embedding wax foundation comb. Brad is our bee-workshop specialist and is always happy to discuss all aspects of preparing the hardware ready for your bees.

Last but not least, a big thankyou to Jennifer and Felicity Poile for taking care of catering for the two workshops. I received a number of appreciative comments about how good the food was and when combined with Brad’s barista skills, I would like to think that it is one aspect of our workshops that is hard to beat!

I am looking forward to an opportunity to run some more workshops in the spring, hopefully in the month of October.

Kind Regards

Gary Poile.



In the Bee Garden. (26/02/22)



In the Honey Shed. (6/03/22)

**SOCIAL MEDIA**

Come have a look at our new group on [facebook here](#) . And don't forget about our website and forum [here](#).

## COMMITTEE COMMENTS

As a committee we would like to thank John for his interesting presentation on Bali Beekeeping.



## ROSE NIXON

We would like to give a huge thankyou to the volunteers that spared their time on the weekend.

The Goulburn show was a great success even if it was for just one day, we had various people ranging from Bee enthusiasts, Beginners to inquisitive adults and children who loved the interaction to try finding the Queen. We had books on Beekeeping bought and lots of Katies Honey being sold to Honey lovers.

Thank You Renate & Mary for setting up the stand which looked fantastic, also big thanks to Carl & Rick with their wealth of Bee knowledge to share.

Thanks to Sandra, Laurel, Simon, Ray & Ros for helping out on Saturday.

Unfortunately, Sunday was cancelled due to unforeseen weather conditions for Jane, Renate & Katie to attend.

## JANE SUTTLE

We would like to welcome the following new members to the club:

Joelle Maxfield

Sharyn Richardson

Dominic and Lyndal Talarico

We always meet on the third Tuesday of the month, so the next meeting is April 18th, 7.30pm in the Goulburn Workers Club.

We now have 94 members of our club!!

### **Autumn is time to SUGAR-SHAKE.**

At least twice a year every year beekeepers are required to inspect their hives for mites, both *Varroa* and *Tropilaelaps*, as required by the Beekeepers Code of Practice.

Here is a link that will tell you what to do, how to do it, how to make a sugar shaker and VERY IMPORTANTLY how to log your results, even the negative ones, with DPI.

<https://www.dpi.nsw.gov.au/animals-and-livestock/bees/pests-diseases/sugar-shake-month>

It takes only a short time to perform the 'shake' and it is a great opportunity to inspect the brood for any other pests or diseases at the same time. I found a couple of hive beetles in one box so I have renewed the beetle trap in it.

Hive beetles are generally not a huge problem in the Goulburn region preferring the warmth and humidity on the coast, but in a very damp year like this one there may be more. Hive beetles are not a notifiable pest. Here is a list of the pests and diseases that are notifiable:

American foul brood

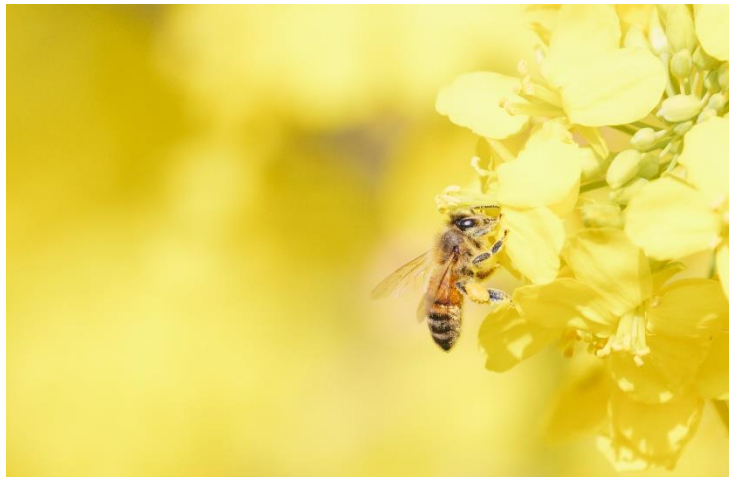
European foul brood

Tracheal mite

*Tropilaelaps* mite

*Varroa destructor*

*Varroa jacobsoni*



## RENATE BARRETT

**MOISTURISING BODY BUTTER** Here's another way to utilise your beeswax. It's not all about candle making ;-). A word of warning: Steam and melted wax are very hot and can cause serious burns. Do not leave on hot stove unsupervised. Supervise children and handle with care at all times. This is my personal recipe which I have been tweaking for some time now. I found that even just a slight variance in the amount of any one ingredient can significantly alter the outcome. Depending on your personal preference, you can add more beeswax for a firmer butter or less for a softer product. I suggest you tweak your personal recipe as you experiment and work towards your preferred consistency and fragrance. Before you start:

- o No preservatives are required as beeswax is naturally anti-fungal, antibacterial, and antimicrobial
- o Homemade body butter is considered 'good' and safe to use as long as it looks, smells and feels normal, usually for up to 12 months if stored in a cool area
- o Let your body butter cool gradually at room temperature
- o I found that sometimes the body butter can become a little 'grainy' due to the combination of several fatty acids with different melting points. This is totally harmless and can happen during production or later during storage. To avoid this, melt the shea butter first at about 80 deg C (I just use a bain-marie with simmering water) and keep it at that temperature for about 20 minutes before adding the other ingredients. Don't worry though, even if your body butter becomes a little grainy it's still fine to use. The grainy bits are very small and will melt away as the body butter is applied to skin.

Equipment:

- o A double-boiler otherwise known as a bain-marie (pot with a little water and a stainless-steel bowl on top)
- o Small containers to store your body butter (makes a great gift)
- o Measuring cup and Scales
- o Whisk for whisking the melted ingredients
- o Paper towels (to wipe up the wax and oils)

Ingredients (makes about 300 ml of body butter):

I purchase most ingredients online.

- 100 gr Shea butter or mango butter
- 55 gr Beeswax (refined)
- 120 ml Jojoba Oil
- 60 ml Hemp Seed Oil
- 2 tbsp Sunflower Oil (refined)
- ¼ tsp Silk Powder (optional)
- o Aloe Vera oil, essential oils of your choice (I like using lavender and tea tree oil or orange with a little vanilla)

Method:

- o Set up your bain-marie, ensure that the water does not touch the stainless-steel bowl on top
- o Measure your ingredients
- o Melt shea butter in bain-marie and keep at melting temperature for about 20 min
- o Add beeswax, jojoba oil, hemp seed oil, sunflower oil, melt and whisk together
- o Remove bowl from heat
- o When warm to touch, add 4 tbsp of Aloe Vera, 30 drops of tea tree oil, and 40 drops of rosemary oil or essential oil of your choice
- o Whisk until creamy (about 10 min)
- o Place into your final containers
- o Store in cool place
- o Enjoy - I use mine all over except my face as I find it a bit heavy on my facial skin

\*If you have highly sensitive skin, I suggest trying a little swab on a small section of skin first – just in case. Happy cooking, Renate



## MERCHANDISE

Don't forget our Bee things with our club's logo on them. Some great items can be purchased [here at redbubble](#) .



## THIS MONTHS TIP: MEETING REMINDER.

Did you forget about our last meeting? If yes, then we have the solution for you. You are able to add a club calendar reminder to your personal google Calendar.

How do I find it? Glad you asked, please use this link [GOULBURN - Amateur Beekeepers Association NSW](#) Scroll down the page, and on the right hand side you should see our calendar. At the bottom right hand side of the Calendar, there is a little icon " "+" Google Calendar" Click on this, follow the instructions and it will be added to your calendar. Job done, your will be reminded every month.





**WHATS FLOWERING IN YOUR GARDEN**



Pink Sedum matrona



Sedum iceberg



Rosemary

buddleia

alyssum



Aster

banksia marginata

We'd love to see what's in your garden this month! please bring along a sample to the meeting this week or forward a photo to [sandralmason@gmail.com](mailto:sandralmason@gmail.com)

A big thankyou to Laurel and Jane for bringing in beautiful flowers and help in identifying them.

Thankyou to Laurel also for her generous donation of plants for lucky door prizes.



## RECIPE

This recipe supplied by Katie !

Here is the link for [honey cornbread muffins](#)

### Easy Honey Cornbread Muffins

Quick and easy! Most ingredients are already in the pantry!

By Monica Inthathirath

**Cook:**

20 mins

**Additional:**

10 mins

**Total:**

40 mins

**Prep:**

10 mins

**Servings:**

12

**Yield:**

12 muffins



## Ingredients

### Ingredient Checklist

- 1 cup milk
- 1 cup yellow cornmeal
- 1 cup all-purpose flour
- ⅓ cup vegetable oil
- ¼ cup white sugar
- ¼ cup brown sugar
- 3 tablespoons honey
- 1 large egg
- 3 ½ teaspoons baking powder
- 1 teaspoon salt

Honey Butter: ½ cup unsalted butter, softened

- 3 tablespoons ground cinnamon
- 2 tablespoons honey

## Directions

### Instructions Checklist

- **Step 1**  
Preheat the oven to 400 degrees F (200 degrees C). Spray or lightly grease a 12-cup muffin pan.
- **Step 2**  
Mix milk and cornmeal in a bowl and let sit for 10 minutes, stirring halfway through. Mix in flour, oil, white sugar, brown sugar, honey, egg, baking powder, and salt until well combined. Pour batter into the prepared muffin cups, filling each cup 2/3 full.
- **Step 3**  
Bake in the preheated oven until a toothpick inserted into the center of a muffin comes out clean, 20 to 25 minutes. **Step 4**  
Mix butter, cinnamon, and honey together in a bowl. Serve honey butter with muffins.

## Nutrition Facts Per Serving:

283 calories; protein 3.3g; carbohydrates 35.7g; fat 14.9g; cholesterol 37.5mg; sodium 354mg.

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