

July 2020 Newsletter

## ABA FNC Beekeepers Presidents Report.

Hi all. Due to the limit on public gatherings, being replaced slowly your committee has decided to and organised a field meeting next month address to follow time will be at 9.30 am 20 july 2020 any alteration will sent out by email; .
We will be holding a beginners in bees course this month, trying to get in before the start of the season. It will be limited to ten members and held over two mornings, first in first served. There we be some theory held at an indoor location, where to site your hives and the rules applying to beekeeping. Different types of hives pro and cons. Then we will get down and dirty working the bees. So, you will need to wear bee proof clothing. The aim is not to get stung or to test whether we are allergic to bee stings. There will be a fee to cover costs.

If anyone has an article you think is interesting then send it to me at farnorthcoast.secretary@beekeeper.as

From THE Secretary
This month due to the lack of time I put the pros and cons of the different type of hives on hold till I manage to mend a few bones and stop the constant visit to our hospitals. Instead I picked on an old article which the newcomer to beekeeping might find of some use later in the year when the honey flows again.

What are going to do with all that honey you have just extracted?
Let's assume that you did manage to get it all out. In the process of doing that you probably ruined a variety of kitchen implements and you probably tracked honey all through the house, transferring it from comb to hands to door knob to the rest of the family. So up to this point you've done it all just the way everyone else does the first time.

Now if you're really smart and still allowed in the house you will have filed away all the information for next time. And what about that bag
of capping's you hung up to drain last time and the ants got in and it left another sticky mess on the floor. You really should have sorted it earlier. It's worth more than the honey we extracted. That's another thing how can I get the best value out of the honey my poor bees worked so hard to produces.

There are three important factors in dealing with honey and all completely within your control

1/ too much heat
2/ too much moisture
3/too many bee legs without much meat on.
Heat is easy. The only heat you may need to add is from the uncapping knife. Honey is best extracted straight from the hive; the bees have kept it warm and at this temperature it normally will come out the frames easily. while left to get cold the thicker it gets and the harder it will be to remove it from the frame.

Excess Moisture will only cause the honey to ferment. Don't extract honey that is not fully capped. If not/sure shake the frame over the upturned lid of the hive if it looks like rain drops on the lid then the honey is not thoroughly ripened put it back for another day. Once you have extracted your honey put a lid on the containers. Honey will take moisture from the air over time so don't leave it exposed.

Too many bees' legs then you need a better strainer or fatter bees. don't let the honey drip into the container, try to run it down the side of the container this will stop some of the small air bubbles which are hard to remove later. Let it stand for a day or so, the small air bubbles will come to the surface and bring with its small particles of wax. Don't try to skim it off, lay a piece of gladwrap gently on the surface and lift it off. Most of the froth will come off with the gladwrap and will greatly improve the visual quality of the honey. Put the honey in a nice clean good-looking jar. The first thing a customer sees is the container.

This month's recipe a sure winner with the younger members
of capping's you hung up to drain last time and the ants got in and it left another sticky mess on the floor. You really should have sorted it earlier. It's worth more than the honey we extracted. That's another thing how can I get the best value out of the honey my poor bees worked so hard to produces.

There are three important factors in dealing with honey and all completely within your control

1/ too much heat
2/ too much moisture
3/too many bee legs without much meat on.
Heat is easy. The only heat you may need to add is from the uncapping
knife. Honey is best extracted straight from the hive; the bees have kept it warm and at this temperature it normally will come out the frames easily. while left to get cold the thicker it gets and the harder it will be to remove it from the frame.

Excess Moisture will only cause the honey to ferment. Don't extract honey that is not fully capped. If not sure shake the frame over the upturned lid of the hive if it looks like rain drops on the lid then the honey is not thoroughly ripened put it back for another day. Once you have extracted your honey put a lid on the containers. Honey will take moisture from the air over time so don't leave it exposed.

Too many bees' legs then you need a better strainer or fatter bees. don't let the honey drip into the container, try to run it down the side of the container this will stop some of the small air bubbles which are hard to remove later. Let it stand for a day or so, the small air bubbles will come to the surface and bring with its small particles of wax. Don't try to skim it off, lay a piece of gladwrap gently on the surface and lift it off. Most of the froth will come off with the gladwrap and will greatly improve the visual quality of the honey. Put the honey in a nice clean good-looking jar. The first thing a customer sees is the container.

This month's recipe a sure winner with the younger members
.

## Honey Choc Nut Cookies

Ingredient's.
125 g butter, chopped
1 egg
1/3 cup honey
11/2 cups wholemeal S.R. flour
$1 / 4$ cup rolled oats
$1 / 2$ cup chopped seedless dates
$1 / 2$ cup chopped pecans
$1 / 2$ cup choc bits
Method
1/ beat butter, egg and honey with electric mixer until smooth.
2/stir in remaining ingredients, mix well.
3/ roll spoonsful of mixture into balls, place about 5 cm apart on greased oven trays, flatten slightly with fork.

4/bake in a moderate oven about 15 minutes or until browned.
5/stand 5 minutes before lifting to a wire rack to cool.

## Quiz Details.

The quiz Questions were emailed out on Monday and the winners of the quiz were; - [Tony, Dianne Lamont and Jemma Butler two winners with nearly the same answers.

## farnorthcoast.secretary@beekeepers.asn.au

First set of correct answer will win the prize.
President. Peter Laughton farnorthcoast.president@beekeepers.asn.au
Secretary. Stephen Fowler farnorthcoast.secetary@beekeepers.asn.au
Treasurer. Robert Stone. farnothcoast.treasurer@beekeepers.asn.au
Membership. Robert Butler farnorthcoast.membership@beekeepers.asn.au




|  <br>  <br>  <br> -səu!ןəр!nร̊ 8u!м <br>  <br> -әрqе!!еле К!!реәג <br>  <br>  <br> әuoчd ə!!qoฟ <br> !!ew <br> -әше |  |
| :---: | :---: |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |



.

