



For information on the ABA including joining (re-joining) go to: www.beekeepers.asn.au

To go to the Parramatta Branch Page, click on <https://goo.gl/i4q87x>



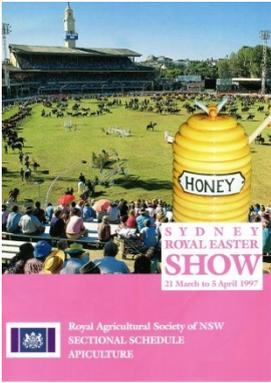
<https://www.facebook.com/groups/parramattabeekeepers/>

Last meeting

Peter Clarke (our Apiary Officer) presented the judging system used in all club apiary product (honey) competitions. This a very clever piece of software written by Peter which eases the large work load associated data entry, calculations and ranking in an apiary competition with well over 100 entries.

The classes and judging criteria are listed below.

1	Liquid Honey, Very Light 3 only 500gm Jars 0-15 Pfund	Flavour (25)	Density (25)	Colour (25)	Aroma (10)	Clearness (10)	Brightness (5)
2	Liquid Honey, Light 3 only 500gm Jars 16-34 Pfund	Flavour (25)	Density (25)	Colour (25)	Aroma (10)	Clearness (10)	Brightness (5)
3	Liquid Honey, Medium, 3 only 500gm Jars 35-59 Pfund	Flavour (25)	Density (25)	Colour (25)	Aroma (10)	Clearness (10)	Brightness (5)
4	Liquid Honey, Dark 3 only 500gm Jars 60-120 Pfund	Flavour (25)	Density (25)	Colour (25)	Aroma (10)	Clearness (10)	Brightness (5)
5	Candied Honey 3 only 500gm Jars	Evenness (30)	Flavour (30)	Firmness (30)	Colour (10)		
6	Creamed Honey 3 only 500gm Jars	Evenness (30)	Flavour (30)	Firmness (30)	Colour (10)		
7	Chunk Honey 3 only 500gm Jars	Appearance (25)	Colour (25)	Flavour (20)	Density (20)	Clearness (10)	
8	Beeswax 1 Block > = 500gm	Colour (25)	Clarity (25)	Tenacity (20)	Appearance (20)	Aroma (10)	
9	Beeswax Candle - Moulded 2 only	Moulding Skill (50)	Appearance (25)	Wax Quality (25)			
10	Beeswax Candle - Dipped 2 of <3cm diameter	Moulding Skill (50)	Appearance (25)	Wax Quality (25)			
11	Bees Wax – Moulded - Natural Colour	Moulding Skill (50)	Appearance (25)	Wax Quality (25)			
12	Pollen, Cleaned and Dried 1 only 500 gm jar	Cleanliness (25)	Taste (25)	Hardness (20)	Appearance (30)		
13	Comb of Honey Ideal depth 1 frame	Fullness (30)	Cap Colour (30)	Evenness (20)	Appearance (20)		
14	Comb of Honey Longstroth , 1 frame	Fullness (30)	Cap Colour (30)	Evenness (20)	Appearance (20)		
15	Sweet Mead 2 x 750ml bottles	Flavour (40)	Aroma (20)	Clearness (20)	Brightness (20)		
16	16. Dry Mead 2 x 750ml bottles	Flavour (40)	Aroma (20)	Clearness (20)	Brightness (20)		
17	Section Honey	Fullness (30)	Cap Colour (30)	Evenness (20)	Appearance (20)		



Sheryl McIntosh, a long standing club member and a very experienced honey judge, presented the critical information people need to understand the way honey is judged.

First step - makes sure you have the correct jar size. Almost all competitions require a clear glass 375 ml jar with a white lid. The 375 ml of honey will have a mass of about 500 gm.

The judging of flavour by judges is a matter of personal taste though judges will sometimes reference the flavour of the honey being judged to that of white box or yellow box honey. These honeys have long been deemed to be very flavoursome.

Density is literally a measure of the thickness of the honey (its viscosity). Judges often invert pairs of jars and



measure the time taken for the bubble to reach the top of the jar. Other judges will use a small glass rod which they dip into the honey. The density is judged and how well the honey drains from the rod. Both of these methods rely on the different honeys being judged being at the same temperature – warmer honey has a lower density or viscosity.

The thickness of honey relates to how well the bees have been able to mature and dry the honey before capping. Honey from drier climes, say the west of NSW, tends to be denser than honey from the more humid coastal areas.



Honey colour is the basis of the different classes and is measured on the pFund scale (usually pronounced “p Foond” as two different sounds) with measurements in mm units. In the past honey colour meters had a glass wedge containing the sample honey. Modern honey colour meters are electronic devices.

Honey derives its colour from its source in nature. Ground crops like clover and Lucerne tend to be light while most eucalypts tend to be midrange.

In the “Very Light” class the lightest honey is deemed to score more for the colour criteria than marginally darker honeys. Similarly in the “Dark” class the darkest honey scores more for colour than honeys which are marginally lighter.

In the other honey classes the highest scoring honey colour will be the one which matches the middle colour for that class.

In many competitions judges have colour standards that they use the judge the honeys.

Aroma is literally the smell of the honey. Usually judges will select an unopened jar from each contestant and sample the aroma as the lid is removed.

Clearness or clarity is really an inverse measure of the number of solid particles mixed in the honey. Sugar crystals, small wax particles as well as small air bubbles all reduce the clearness or clarity of the honey. Filtering with a silk screen will improve clarity.

Brightness is literally how shiny and bright the honey appears in the jar. Selecting a good jar with a uniform clear glass wall is helpful. In simple terms some honey sparkles while others remain earthy and dull despite their cleanliness.

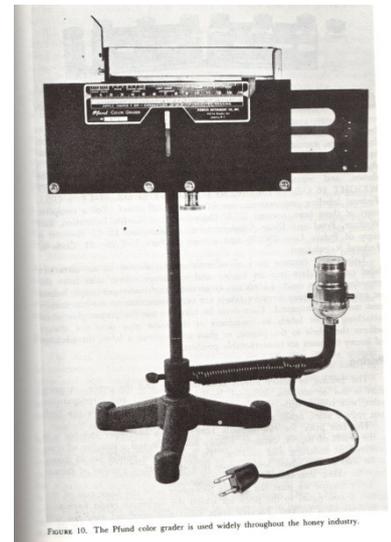


FIGURE 10. The Pfund color grader is used widely throughout the honey industry.



Next meeting of the Parramatta Branch

Emily Remnant studies the genetics and genomics of insects, to understand evolutionary processes and explore ways to improve the health of beneficial insects like honey bees. Emily completed her PhD at the University of Melbourne in 2012, using *Drosophila melanogaster* to investigate the genetic changes involved in the development of insecticide resistance. She joined the University of Sydney as a postdoctoral researcher in 2012 to work on honey bee genetics and evolution. Earlier this year Emily was appointed as an Early Career Development Fellow and lecturer. Her current research focuses on host-parasite interactions, virus discovery and investigating new ways to protect honey bees against viral disease, and understanding epigenetic processes involved in the evolution of eusociality.

We are fortunate to have a highly qualified speaker to talk to us about bee genetics and evolution. I hope to see you at the meeting.

Host a beehive

A resident of Epping has approached the club to have a member locate a beehive at their home. If you are interested see Bernie Gesling (Club Secretary) at the coming meeting.

Mead Making Workshop organised by Parramatta.

There are still some last minute spaces so, if you have a penchant for learning how to make your own mead, come to the Workshop and hear Michael Syme's pearls of wisdom. Following the workshop, you can head on your way to produce your own mead.

Date:	Wednesday, 5 September 2018
Time:	6.00 pm – 9.00 pm
Cost:	\$25.00 per person for ABA members, \$30 per person for non members. To be included, payment must be made by Friday, 31 August 2018. Payment includes the workshop, Step by Step Instructions in a printed booklet and supper.
Payment Details:	BSB: 062-223 Account Number: 2800 1887
Account Name:	The Amateur Beekeepers Association of NSW, Parramatta District Branch
Payment Identification:	Please include in the reference YOUR NAME and the word MEAD
Venue:	Parramatta Branch of the ABA, Auditorium at James Ruse Agriculture High School, Carlingford. The entrance is off Baker Street (opposite 46 Baker Street). Refer to the map at the following link for the precise location https://www.beekeepers.asn.au/parramatta/
Contact:	Robyn Alderton (e) parramatta.biosecurity@beekeepers.asn.au
Payment Instructions:	Following payment, please send an email to Robyn Alderton with your contact details to enable any follow- up communication that may be required.

The Club Store

The store will open on 12-Sep-18 to coincide with the meeting and on Sunday 16-Sep-18 between 9 am and 10 am. Of special interest will be:

- made up frames - Full Depth \$4 and Ideals \$3.
- mesh to make up open mesh bases. The mesh has been cut to suit an 8 frame base and is well priced at \$10 per base.
- filter cloth cut up and ready for sale 250 micron \$10 each. Ideal to help filter that honey for the Flower Power competition.

Club Beekeeping training course

Our club will be hosting an "Introduction to Beekeeping" Course, for members. This course will be run when demand requires us to assist new and existing member understand their responsibilities as an active and knowledgeable Beekeeper.

- Date:** Saturday 29 September and Sunday 30 September 2018
- Time:** 8:30 am – 4:30 pm
- Cost:** \$125.00 per person for ABA members. Payment includes the all tuition and the text *Bee AGSKILLS - A Practical Guide to the Art of Keeping Honey Bees*. An instructional DVD will also be provided.
- Payment Details:** **BSB:** 062-223 **Account Number:** 2800 1887
- Account Name:** The Amateur Beekeepers Association of NSW, Parramatta District Branch
- Payment Identification:** Please include in the reference **YOUR NAME** and the expression "Bee Course"
- Venue:** Parramatta Branch of the ABA, Agriculture classroom at James Ruse Agriculture High School, Carlingford. *The entrance is off Baker Street (opposite 46 Baker Street).*
- Contact:** Arthur Garske (e) awgarske@gmail.com
- Attire:** Suitable clothing and protective Beekeeping Jacket and Hood or Overalls and Hood. There will be live hive openings. Protective beekeeping clothing is available from our Club Store at very competitive prices.
- Sign On Sheet:** Signing on is required. The sheet will indicate the participant's responsibilities.
- Pre Reading:** *Bee AGSKILLS - A Practical Guide to the Art of Keeping Honey Bees*. This DPI book will be handed out to all attendees at the September meeting once your fees have been paid. It will provide you questions to ask during the course and the terminology used in beekeeping.
- Catering:** Morning, afternoon tea and a light lunch will be provided.
- Presenters:** Arthur Garske, Peter Clarke, Lod Porretta and Dave Wilson

We currently have nine people listed to attend our first session. If you would like to join this group please list your name with Peter Clarke at the September monthly meeting.

Course Subjects will include - Workplace Safety, Honey Bee Biology, Swarms - Capture and Management, Smoker Management, Club Bee Hive Types, Equipment and Hive Assembly, Hive Locations, Year Round Hive Management, Hive Opening, Honey extraction and Bio Security.

Remember if you are a new beekeeper and are anticipating collecting a bee swarm from the club (if available) you must have completed this basic training course.

Queen Rearing Course at Illawarra

Illawarra ABA will be running a Queen Rearing Course conducted by Bruce White on the weekend of 15th and 16th September 2018. There are a few places left and the club has offered those places to Parramatta members.

All the details can be found on the Illawarra website.

[/queen-rearing 2 day workshop 15th-16th September 2018](#)

This information from Illawarra President Penny Downy

Flower Power Event

Our Spring Beekeeping Event is at *Flower Power Nursery* 609 Old Northern Rd, Glenhaven on October 13th and 14th.



This is a great opportunity to mix bee-loving plants with beekeeping and is our first event at Flower Power. We hope to have many more at this great nursery.

This event has two components.

1. Honey Judging

This will be conducted by one of our club judges, Arthur Garske. Note that the competition is for Parramatta Club Members only.

The judging will occur on October 11, late afternoon and evening – starting at 4.00 pm. Your entries will need to be handed in at our club meeting on October 10 with your completed entry form – see attached.

2. The Honey Show

This will be at the Flower Power Nursery and is an opportunity to educate the public about the importance of beekeeping and bee friendly plants. We will be displaying static hives and extraction equipment as well as having a stall to sell Club honey (1 kg buckets) and your own honey (500gm jars etc).

The club stalwarts Peter Clarke, Lod Porretta and Sandy Harrison will be looking for volunteers for the stall roster and to assist with the setup and pull down.



Club Diary

05 September 2018	6 – 9 pm Mead Making Course with Michael Symes
09 September 2018	Club apiary working bee
12 September 2018	7.30 pm Parramatta Monthly Meeting - Honey Bees and Virulent Viruses
29 & 30 September 2018	8:30 am to 4:30 pm Introduction to Beekeeping course at James Ruse High
10 October 2018	7.30 pm Parramatta Monthly Meeting - Behavioural Systems in Honey Bees. Honey entries for Flower Power event submitted.
11 October 2018	4 pm Flower Power honey judging at James Ruse classroom
13 October 2018	Flower Power Nursery Event
14 October 2018	Flower Power Nursery Event
14 November 2018	7.30 pm Parramatta Monthly Meeting - Different Decapping Methods
17 November 2018	Club apiary working bee
12 December 2018	No Meeting Event: Christmas Member (and Family) Feast

APICULTURE SCHEDULE



**Amateur
Beekeepers
Association**
NSW PARRAMATTA

FLOWER POWER SHOW 13-14 OCTOBER

2018

Apiculture Chief Steward: Sandy Harrison

T: 0448 600 324

E: parramatta.events@beekeepers.asn.au

Website: www.beekeepers.asn.au

At Flower Power we will be displaying our member and Club Apiculture products such as honey and beeswax.

Products will be Judged during the week prior to the display at our old meeting room at James Ruse High – time and date will be announced in the September News Letter.

Products to be Judged will need to be handed in at the October 10th meeting for Judging on Thursday or Friday night.

The display and judging will be held at Flower Power 609 Old Northern Road, Glenhaven and coordinated by the Parramatta Branch of the Amateur Beekeepers Association of NSW.

ENTRIES:

1. No more than two entries from one competitor for any one class
2. A Fee of \$2.00 is to be charged for each entry
3. Certificates will be awarded for First, Second and Third in each class
4. Entries will be accepted the club meeting on Wednesday, 10th October 2018.
5. No further entries will be accepted after the 10th October 2018
6. Entries must be collected from Flower Power between 5pm and 5.30pm on Sunday 14th October 2018 or at the November Meeting on the 14th November 2018
7. Entries should have been produced since January 2018
8. Entries will be on display over the period of the show
9. For honey entries three standard 500gm glass jars with your selected 4-digit* ID number on the bottom of each are required.

CLASSES:

1. Liquid Honey, Very Light - 3 x 500gm jars (0-15 Pfund)	9. Beeswax - Candles – Natural Colour, Moulded x 2 Candles
2. Liquid Honey, Light - 3 x 500gm jars (16-34 Pfund)	10. Beeswax – Dipped Candles – Natural Colour – less than 3cm diameter- X 2 Candles
3. Liquid Honey, Medium - 3 x 500gm jars (35-59 Pfund)	11. Beeswax – Moulds – Natural Colour – 2 Moulds
4. Liquid Honey, Dark - 3 x 500gm jars (60-120 Pfund)	12. Pollen – Cleaned and dried – 1 x 500gm jar
5. Natural Granulation Honey (Candied) - 3 x 500gm jars	13. Comb Honey – Built in hive – 1 Ideal frame - Displayed in sealed case
6. Creamed honey - 3 x 500gm jars	14. Comb Honey – Built in hive – 1 x Full Depth Langstroth frame - Displayed in sealed case
7. Liquid Chunk Honey – with comb, same source - 3 x 500gm jars	15. Sweet Mead – 2 x 750ml unlabeled bottles.
8. Beeswax - Natural Colour, 1 Block not less than 500g.	16. Dry Mead – 2 x 750ml unlabeled bottles



APICULTURE ENTRY FORM

FLOWER POWER SHOW 13-14 OCTOBER 2018

Exhibits, Entry Forms & Payments due in person

Entries can be delivered and entered at:

Parramatta ABA Meeting - 6.45 pm to 7.15 pm Wednesday October 10th 2018

Your ID Number	PARTICULARS OF ENTRY	FEE
Example -1234	3 x LIQUID HONEY	\$2
	Total Number Entries:	Total \$

Entrants are asked to refer to the schedule for conditions of entry.

I agree that the above item/s shall be subject to the conditions of entry of the Parramatta Branch of the Amateur Beekeepers Association of NSW and I shall abide by any decision of the Executive thereto and shall not hold the Branch responsible for any loss, damage or wrongful delivery of same.

Signature _____ Date ___/___/2018

NAME PLEASE PRINT _____ 4 Digit Code _____ *

PHONE NUMBER _____ EMAIL: _____

* Your honey will be blind judged. The four digit code can be the last 4 digits of your home or mobile phone or any combination 4 digit number you like. Entries must not have any labels and should all carry your 4 digit code attached under each entry, for identification.