

BEE BIZ February 2019

The Newsletter of the Northern Rivers Amateur Beekeeping Association Inc.

<u>President</u>	Michael Koenen	0414621975	northernrivers.president@beekeepers.asn.au
<u>Vice President</u>	Peter Laughton.	0448601761	peterlaughton@y7mail.com
<u>Secretary</u>	Ruth Walker	0410519190	northernrivers.secretary@beekeepers.asn.au
<u>Editor</u>	Ruth Walker	0410519190	northernrivers.editor@beekeepers.asn.au

FROM THE PRESIDENT

Happy New Year to all and hope you had a rest over the festive period and the summer heat!

With the start of a new year also begins a new membership year and I would like to welcome our new members to the club.

Our first club day for the year will be on Sunday, 3rd March at Leonie Schwarzel's place, 1020 Kyogle Road, Dum Dum. Geoff Manning will give a talk.

Another important date to mark on your calendar is Sunday the 31st March, when our AGM will be held at Peter Laughton's place, 11610 Clarence Way, Tabulam. At the AGM will we not only elect a new committee, but also vote on our new constitution. More details on why the committee unanimously recommends a new constitution a bit further on. The new proposed constitution as well as nomination form for committee positions will be sent out in a separate notice in the coming weeks.

If you are keen to become involved in the running of the club now is your chance as all committee positions will be vacated and declared open. The club is growing strongly and with that growth comes a host of things that require a proactive committee to address. A well-functioning club requires a diverse range of skills, experience, knowledge and ideas to not only function, but also to meet the ongoing needs of our diverse current and future membership. If you can see areas where improvements can be made or have skills that you could put into practice in the club, we invite you to step forward and take an active role.

I would like to take this opportunity to thank Sandy Stewart who has been our treasurer for the last two years for all her work and guidance. Unfortunately, she has resigned from her position as she has had a change in family circumstances.

Last but not least on behalf of everyone I would like to thank Shirley, Merv, Dianne, Tony, Janet and Stephen for organising the Christmas lunch. It was a great occasion to relax and catch up with many members of the club on a beautiful sunny day on the river at Ballina.

Happy beekeeping,
Michael Koenen



Dear Members of the Northern Rivers Amateur Beekeeping Association Inc,

As you might be aware, the committee has been reviewing our club constitution for the best part of the last year.

After much consideration of the various options and reviewing what would serve the club best in to the future, the committee unanimously recommends to members to adopt the Associations Incorporation Regulation 2016 (NSW).

The vote for the adoption of the new constitution will be held at our next AGM on the 31st March 2019.

Background:

The club incorporated in 1992 and since then has been working under a constitution from 1984.

In reviewing the constitution, it became clear that for a number of years the club was not compliant with a number of rules, one of them being that we had too many committee members. Hence, we had a special general meeting in September 2018 to elect a new committee as per rules.

In 2009 the NSW government updated the act that applies to associations and has since recommended newer versions of association rules that are more in line with how clubs function these days.

The committee adopted one alteration to fall in line with NSW ABA recommendations.

Key Changes:

The Act refers to the current Act 2009, not the outdated 1984 legislation

Regulation refers to the current 2016 regulations not the outdated 1999 version

The new constitution does not require nomination of a person for membership anymore, which is also how most clubs process nominations nowadays

Newer constitutions have the ability to remove membership if a person fails to pay the annual membership fee

Newer constitutions regulate members privacy and include the ability to keep an electronic members register

Resolution of disputes between members or a member and the association has been adjusted to align with the Commercial Arbitration Act 2010

A new sub clause has been introduced to allow the committee to refuse to deal with a complaint if it considers the complaint to be trivial or vexatious in nature.

The new model refers to Schedule 1 of the Act that the constitution must address the maximum number of consecutive terms for office bearers.

New sub-section that requires a candidate for the committee must be a club member (under the old model non-members can be elected to the committee)

New sub-section to allow electronic signatures

The period to be absent from the committee to trigger a casual vacancy has been reduced from 6 months to 3 months

The new constitution - introduced two more reasons to trigger a casual vacancy (conviction or prohibited from being a director under Corp Act 2001)

Regulates what should happen if there are insufficient committee members to form a quorum regulates the use of technology .

Michael Koenen

SAVE THE DATE

- 3rd March Club meeting Leonie Schwarzel's
9.30 am 1020 Kyogle Rd Dum Dum NSW
- 10th March 9.00-2.00 GCABS Open Day and Interclub Honey Comp .
Currumbin Community Special School
5 Hammersford Drive , Currumbin Waters
- 31st March AGM and Club meeting Peter Laughton's , 9.30am 11610
Clarence Way, Tabulam.

My Journey as a Beekeeper....so far.

Beekeeping is an extreme sport !

Over 40 years ago I purchased a property out of Albion Park on the South Coast of NSW and my next-door neighbour suggested that I get some bees as there was a lot of bush around.

I bought a couple of fibreglass boxes, a base and lid, frames, smoker, veil and a feeder frame and eventually worked out how to put them all together. I had virtually no advice and can't even remember where the bees came from, but through trial and error ended up with a successful colony of bees.

That first colony was nasty, but I persevered for many years getting stung and not knowing the simple fix was to re queen. Ultimately, the hive weakened, the case moth (wax moth) took over, it slimed out and the bees all left for better pastures. I cleaned it up and put it away.

When we first moved to the Northern Rivers, we met Bob Black from Kyogle and he put 70 odd hives on our place. We cleaned up my original Parker hive and I caught a swarm and I again had bees, this time with some help from a more experienced mentor. Over the years with Bob I learnt to catch swarms and basic beekeeping.

A few years later Bob was getting out of the industry and we bought 12 hives from him, minus the Emlocks, which made for an interesting trip home! People quickly left when I stopped to fill up at the service station until I was the only one there!

I had already set up some stands and ordered the Emlocks etc, along with some super boxes. The new boxes were put into place and a few days later I supered about 1/2 of them. It was now time to move my original box of bees from the front paddock to the new apiary below our house. I moved them 50 meters or so every month and soon they were in the right location. At this stage I was working full time, but due to events I decided it was time to get out whilst I was still sane. I began to look at bees as a source of income. We talked it over, applied for Primary Producer status and began to increase our apiary.

I then joined NRABA giving me access to more help and information, doing the basic beekeeping course and learning more each day. I've had to relearn some things as methods change.

Now I have about 20 hives below the house and am setting up a second site on the western boundary to put new swarms and splits to make sure they are healthy before they join the main apiary. At present there are 9 hives there and I have 4 hives down at Pagans Flat.

Those who have been to my property will know that I have stamped the hive number on every frame, both brood box and super box so when spinning honey out, the same frame goes back to the same hive. I may seem a little paranoid re disease, but it's better to be safe than sorry.

This season has been very good, probably because it's so dry and the flowers have set lots of pollen and nectar, which hasn't got washed out by the usual rain storms.

Bee keeping certainly seems harder than 40 years ago with the pests and diseases we now have identified.

Beekeeping has been a hugely rewarding part of my life. Even with these new challenges and greater challenges ahead (such as varroa mite) my enthusiasm for these amazing creatures and their incredible produce will only increase.

Here are some websites that I find interesting.

<http://bees.news/>

<https://www.tasnimnews.com/en/news/2018/10/07/1846535/study-mushroom-extract-could-help-save-bees-from-virus/amp>

<https://www.abc.net.au/news/2019-02-07/smart-bees-arithmetic-brains-research-rmit/10790470>

Peter Laughton



Peter Laughton's Apiary



HOT HOT HOT !!!

It's getting hot in here!

It's been one of the hottest summers on record with some areas reaching over 40 degrees in temperature and I think we are still in for some more scorchers.

Our thoughts go out to those affected by the recent bushfires.

But how do bees of Australia fare in this hot weather. Bees are clever creatures and work together to self-regulate the internal temperature of the bee colony through a variety of cooperative methods.

The bees' first line of defence is to send adult bees out to collect water. When they return, they pour the water into the mouths of other bees in the hive who then go to the hottest areas and regurgitate the water to hose down and cool off.

Worker bees also use their wings to push hot air out of the hive, while other bees swarm out of the hive to both remove body heat and open up passageways for more hot air to move out.

Typically, bees get as much water as they need from the nectar they drink, but in extreme temperatures the communal water needs of the hive increase and water is essential for maintaining a healthy temperature.

So, what can we do to help our bees stay happy and relaxed.

Water ! make sure there is plenty of water available for your bees and if possible have some shade from the Westerly sun.



Bees drinking from a bird bath

FEBRUARY FLOWERING

For beekeeping the extraordinary dry weather can be both a plus and a negative. At this time of the year it is normally our wet season and honey flows are likely to be washed out. Many of the eucalypts seem to respond to dry weather by putting on a great flowering. Having said that, the bloodwood flowering taking place at the moment is a bit scratchy. It is not a full budding and most trees are coming out in fits and starts. Then again bloodwood seldom yields nectar. Excellent pollen though.

The regular flowerer we can expect to flower shortly is Ti Tree (*Melaleuca quinquenervia*), often washed out by rain, hence the other name, Bellbowrie, the rain tree. It is also regarded as requiring wet feet to give good flowerings. It will be interesting to see what effect this weather event will have on it. Because of Australia's erratic weather patterns and the effect on the flora, one can't live long enough to see it's cause and effect. I certainly haven't seen one like this before.

A dry like this does have obvious effects on ground flora. I notice a lot of the weeds we rely on for pollen are either non existent or are dying. Even scotch thistle has been keeling over hereabouts.

Still, the honey flow to date has been excellent so we shouldn't whinge and I hope none of our members have been amongst those who have lost some of the four thousand hives in the recent tablelands fires.

Geoff Manning

STERITECH AND EQUIPMENT

Now that the main honey flows are behind us it's time to think about getting ready for winter .

I know it's only a short break up here but think about requeening while there are still plenty of drones to service the new queen and go into winter with a strong colony. While looking in your brood box check for diseases.

We will be organising a **Steritech trip for the 6th April** please contact me and let me know numbers . We have fresh supplies of frames, supers and foundation available and carry stocks of most common beekeeping equipment, as well as pots and jars for honey sales.

Pre-ordering is appreciated, otherwise order and pick up from 5 Robb Street, Alstonville, in the Russellton Industrial Estate.

Wax is also needed to convert into foundation. So, if you have any good clean wax to sell we will pay the same price as Capilano. **Stephen Fowler**
0418412621

NEXT MEETING - Sunday 3rd March 19

Location: Leonie Schwarzel's house
1020 Kyogle Rd Dum Dum

Time : 9.30am

Transport: Own transport .Bee signage will be in place

Parking : There is plenty of parking

What to bring:

- Morning tea item or a salad to share
- Raffle item are always welcome
- \$5.00 per head for lunch
- Sun shade / protection
- Chair

Activities:

- Geoff Manning will be giving a talk on pollination.
- Hive Opening
- Honey bee art class and honey recipe demo

Directions:

The location is on the main road , Kyogle Rd, 50 metres east of the Mt Warning road turnoff. The little honey stand, comprising table and umbrella marks the entry. Drive straight in.

The venue is our home, the Old Dum Dum School, built 100 years ago, it was a one teacher school for the children of local farm families as well as the local community meeting place as there were no other public building in the region. Dum Dum means wild yam, a popular food source for aborigines along the Tweed River behind the property. Facebook Old Dum Dum School to see more.

See you there!

Col Rankin – The Inventor

Experience, Ingenuity, and Enthusiasm are fantastic traits for any individual and clearly not limited to our youth. My personal highlight of our Christmas get-together at Ballina was meeting the inspiring Col Rankin. I don't know Col's age, but he is one of the more senior members of our club and abounds in these qualities.

Col loves inventing things particularly when it comes to Beekeeping. In half an hour he demonstrated a clever leverage system allowing the easy lifting of heavy supers even for people with limited strength or mobility working on their own. But that's just the start as his system also allows for the easy removing of individual frames for inspection or honey harvesting. Equally impressive was his beetle trap placed at the hive entrance. His logic is sound. "Why try to trap the beetles inside the hive when you can catch them on the way in." The beetles simply fall into the traps on the way in but through some clever design the bees proceed over them with no disturbance at all. What's more his experience says to leave the dead beetles in the tray as their smell discourages others from entering. He also fits a "Foyer" over the traps which help the girls regulate the temperature of the hive, and that means more workers on the job getting the good stuff.

Col has well documented the development and application of these inventions and he is pleased to take those who will listen through them. I suspect he has many more ideas for those who enquire. Whether you are new to beekeeping or a seasoned apiarist, if you are curious about ways to improve your hives or interested to learn from an inspiring gentleman then find some time to talk with Col. It's time well spent.

Tony Stublely



Col's frame lifting handle in action

FOR SALE

For Sale

Queens, Queen Cells and Nucleus Colonies

Queen cells are grafted from locally selected stock

Nucleus colonies come in 5-frame corflute boxes with a current-season queen.

Pre-order required

Enquiries David 0444 513 771

FACEBOOK

The link to the NRABA Facebook group is below.
<https://www.facebook.com/groups/371801436599763/>

The group is a place for sharing information about the activities of the NRABA and for information on beekeeping in general.

KEEP YOUR CONTACT DETAILS UP TO DATE

NRABA members are reminded to go to the ABA's website <http://www.beekeepers.asn.au> and check their contact details. Click on the drop-down menu at the top right of the homepage to sign in.

MEMBERSHIP CARDS the ABA are printing up new 2019 Membership Cards they may be available to pick up at our March 3rd meeting .If not then at our March 31st meeting. Log books for those who ordered them to be sent to us will also be available to pick up.

NEWSLETTER CONTRIBUTIONS

If any members have any stories, photos or things that have happened to them in their beekeeping why not share it with other members .Just drop me a line on

northernrivers.editor@beekeepers.asn.au

Bee hives for Palm Lake Resort Ballina

Are there any local beekeepers who would like to leave 1 -2 bee hives and look after them in our gated community in a very secure and private area .

We have over 200 stand alone homes here and everybody is very active with their gardens as well as many native gardens within this property. We are seriously lacking with active bees and are trying to promote fruit trees as well as many flowering gardens tended by residents.

Our community is an over 55 luxury housing project and is now at capacity with the advantage of an area totally contained and full of potential. I have full permission of the manager for our request and look forward to speaking to any beekeeper who would be interested and would like to look at the area selected.

Contact me on the number listed below.

Regards Judith Spalding 0412855344

Email: kenjudith12@gmail.com

PHOSTOXIN WARNING

The NRABA has been asked to warn members that are using phostoxin without regard to its danger and the stringent rules limiting its use.

Council Meeting Gosford 10-Nov-18

Dave Wilson contacted Safe Work NSW, NSW Environmental Protection Authority, Australian Honey Bee Industry Council and Australian Pesticides and Veterinary Medicines Association. Phostoxin[®] and similar products (Aluminium Phosphide) produce phosphine when it becomes moist. The phosphine gas can be used to fumigate comb that is not in a hive to prevent insect attack. Both Phosphine and Aluminium Phosphide are Toxic.

Unless a beekeeper is a trained and licenced pest exterminator phosphine can only be used by beekeepers on a farm owned by the beekeeper or a farm where the beekeeper resides and then only if the beekeeper has current appropriate training in both chemical safety and fumigation.

There would be few beekeepers who satisfy these requirements and would be able to use these dangerous chemicals.

Interclub Open Day, Honey Show and Baking Competition

When 10th March 2019, 9.00am

Where Currumbin Community Special School
5 Hammersford Drive , Currumbin Waters

- No entry fee
- All welcome
- Expert judges have been secured.

Entries can be brought directly to the event, see the stewards, from 8am on Sunday 10 March.
See GCABA website for more details

GOLD COAST
AMATEUR



BEEKEEPERS
SOCIETY INC.

HONEY SHOW ENTRY FORM 2019

Entrant's Name _____

Club or society _____

Please refer to honey show schedule (rules of competition).

			Prizes Awarded (Judges use only)	
Light	L			
Golden	G			
Dark	D			
Creamed	Cr			
Comb in honey	Cb			
Best Frame	F			
Heaviest frame	HF			
Block of Beeswax [At least 500grams]	W			
Decorative Beeswax	DW			
Granulated Honey [Fine]	GF			
Granulated Honey [Coarse]	GC			
Honey Cake	CAKE			
Honey Biscuits	BISC			

I agree to abide by the conditions of entry and rules of the competition.

Signature: Date:

INTERCLUB HONEY SHOW SCHEDULE - 2019

Entries: Submit entries in competition standard jars on arrival at the Open Day. One show entry per category per entrant.

Judging Dates & Times: 10th March between 9am and lunch.

All judging is closed to general public.

Publication of Results: All entries will be displayed at the Competition Display area on the Open Day. Records of results will be circulated by the hosting club to visiting clubs.

Collection of Entries: Entries may be collected between 2pm and 3pm on 10th of March at the competition display on the Open Day.

Entries not collected by 3pm will become the property of the GCABS.

General Rules

- ● An entry must be from the exhibitor's own apiary.
- ● Any entry should be no more than 3 months old.
- ● Entrants may enter ONCE only in each class from the same apiary.
- ● Family members entering the same category should enter products from different apiaries or different sources.

- ● All entries to be presented in standard 500g glass bottles with removable lids.
- ● Please do not present labels on the jars.

Judging Criteria

When judging extracted honey, the judges consider the following characteristics of the entry:

- ● Cleanliness of the jar and lid
- ● Correct fill level (See photograph below)
- ● Cleanliness and clarity of the honey
- ● Moisture content
- ● Aroma and flavour

See the GCABA website for more information.

8-Layer Honey Cake (Medovik)

4 Tbsp honey (1/4 cup)
3/4 cup granulated sugar
2 Tbsp unsalted butter
3 large eggs beaten with a fork 1 tsp baking soda

3 cups all-purpose flour

Frosting:

950mL sour cream
2 cups powdered sugar
1 cup heavy whipping cream Strawberries optional

How to Make The Cake Layers:

1. Add 3/4 cup sugar, 1/4 cup honey and 2 Tbsp unsalted butter to a medium sauce pan and melt them together over medium/low heat, whisking occasionally until sugar is melted (5-7 mins).

2. As soon as the sugar is dissolved, remove from heat and while it's still hot, add in your beaten eggs in a slow steady stream while whisking vigorously until all of your eggs are incorporated.

3. Whisk in the baking soda until no lumps remain, then fold in your 3 cups flour 1/2 cup at a time with a spatula until the dough reaches a clay consistency and doesn't stick to your hands.

4. Cut the dough into 8 equal pieces

5. On a well-floured surface, roll each piece out into a thin 9" circle (about 1/8" thick). Place a 9" plate or base from a springform mold over your rolled dough and trace around it with a pizza cutter to get a perfect circle. Keep the scraps for later. Transfer the dough to a large sheet of parchment paper and bake 2 at a time at 350°F for 4-5 minutes or until golden. Transfer to a wire rack and let cool completely before stacking. Repeat with remaining layers.

6. Bake the scraps separated evenly on a re-used sheet of parchment. Once the scraps are baked, cooled and firm, you can crush them with a rolling pin or pulse them in a food processor until you have fine crumbs.

How to make the frosting:

1. Beat 1 cup heavy cream until fluffy and stiff peaks form.

2. In a separate bowl, whisk together 32 oz sour cream with 2 cups powdered sugar. Fold the whipped cream into the sour cream. Refrigerate.

Assembly:

1. Spread about 1/3 cup frosting on each cake layer. Press the cake layers down gently as you go. Frost the top and sides with the remaining frosting.

2. Dust the top and sides with your breadcrumbs, then cover with plastic wrap and refrigerate overnight.

Honey Jumble Biscuits

INGREDIENTS

□ 60g butter, chopped
□ 1/2 cup honey
□ 1/4 cup firmly packed brown sugar
□ 1 1/2 cups plain flour
□ 1/2 teaspoon bicarbonate of soda
□ 1 teaspoon Ground Ginger
□ 1/2 teaspoon mixed spice
□ 1/4 teaspoon ground cloves
□ 2 teaspoons milk

ICING

□ 1 eggwhite
□ 1 1/2 cups pure icing sugar
□ 2 teaspoons lemon juice
□ Food colouring

METHOD

Step 1

Combine butter, honey and sugar in a saucepan over medium heat. Cook, stirring, for 3 minutes or until butter has melted. Bring to the boil. Remove from heat. Set aside for 10 minutes.

Step 2

Sift flour, bicarbonate of soda, ginger, mixed spice and cloves over butter mixture. Add milk. Stir to combine. Cover. Set aside for 1 hour until cooled and thickened.

Step 3

Preheat oven to 180°C/160°C fan-forced. Line baking trays with paper. Turn dough out onto a lightly floured surface. Knead lightly. Divide dough into quarters. Roll 1 portion into a 25cm-long log shape. Cut into 5cm-long pieces. Place on prepared trays, leaving room for spreading. Using a wooden spoon, flatten each piece of dough until 5mm-thick. Bake for 10 to 12 minutes or until light golden. Stand on tray for 10 minutes. Transfer to a wire rack to cool.

Step 4

Beat eggwhite in a bowl until foaming. Gradually beat in icing sugar until combined. Stir in lemon juice. Spoon half the mixture into another bowl. Tint with food colouring. Spread half of the biscuits with pink icing. Spread remaining biscuits with white icing. Set aside until set.