



Bee Flight



Official Newsletter of the
Ipswich and West Moreton Beekeepers Association Inc.

President's Report.

As most of you would know, our annual field day is on the 8th March at Peak Crossing State School commencing at 9am. If you have items to enter in the competitions it's best to arrive earlier. This is the first time we have used this venue and it is a much larger venue. Consequently we will require additional help on the day, particularly setting up the venue. Set up will commence at 7am, so please if you can assist us to get ready for our visitors we would greatly appreciate it.

We need volunteers for:

Taking entrance fees at the gate, manning the top gate to allow our trade suppliers access, setting up the hall, greeting people as they arrive and assisting with the morning teas and lunches. Our field days are always a great success and that is down to the assistance of our club members on the day. Our committee members do a lot of work behind the scenes to ensure all goes to plan but we need your help to ensure it is a success.

Our Annual Honey competition is at the March meeting. For those new to the club, there are some protocols with honey competitions.

Please arrive early enough to enter your honey in the competition.

Please do not touch or pick up other entries.

Please leave the honey judging area promptly after entering your honey so that the judges can get on with their job.

Please do not interrupt the judges while they are involved in the adjudication process.

Finally, good luck to everyone who places entries in the Club and Field day Competitions!

Cheers for now Benita

Club Committee

Members can call any of the committee members for help and or advice with your bees.

Patron	Norm Hinton	
President	Benita Ironside	☎ 0414 939 681
Vice President	George Pallot	☎ 07 3202 8332
Secretary	Noela Geeves	☎ 07 3281 4165
Treasurer	Phil Geeves	☎ 07 3282 3989
Committee	Beryl Salmond	☎ 07 3281 7613
Committee	Grahame Yates	☎ 07 3288 8238
Committee	Kellie Round	☎ 0407 114 513
Committee	Phil Corbett	☎ 0419 196 330



Club Meeting - 3rd March 2015

2015 Club Field Day - 8th March

Committee meeting - 9th March

Practical Day at Corinda - 19th April



The meetings of the Ipswich and West Moreton Beekeepers Association are held on the first Tuesday of each month (**except January**) at the W.G. Hayden Humanities Centre, Cnr. South and Nicholas Streets, Ipswich commencing at 7.30pm. **All welcome.**

Club Registration

Before Club meetings all members are required to pay a \$2.00 registration fee.

Name Badge Reminder.

Members are reminded to wear their name badges at meetings and events to help others recognise you, particularly as there are many new members. If you are unable to find your name badge, please see Noela or Phillip Geeves and they will arrange for a new badge.

Queen Orders	Regular Items
Honey Competition	Club Notice Board
Field Day	Bee Funnies
Practical Day	Field Day Recipes
Show Dates	Preparing honey for shows.
Know your Flora	
	New facebook page



Current Happenings

Queens



Please Note: Queens must be paid for before the day you collect them. If preferred you can pay your dues directly into the club bank account. Bank of Queensland - BSB 124053 - A/C 10278864.

Queens will be available this month as advised, if you have not ordered Queens and would like to do so please contact Kellie ASAP on the number below. Queens are \$20.50 marked and \$18.50 unmarked.

Pick up dates are the 7th March and the 14th March. As previously, Queens will need to be collected on the date agreed from Phil Geeves between 8.00am and 12.00 noon.

Order Queens from Kellie Round email: malkelliem8@bigpond.com ☎ 0407 114 513

Failure to collect your Queens will necessitate their reallocation elsewhere.

Show dates for 2015

Listed below are the current published dates for the most relevant Queensland shows this year. As always we encourage all members to get involved and submit entries to as many shows as possible. This helps maintain our club profile and promote the aims of our club. It's also a lot of fun.

Marburg	1 st to 2 nd May	www.marburgshow.com.au
Boonah	15 th to 16 th May	www.boonahshowsociety.org.au
Ipswich	15 th to 17 th May	www.ipswichshow.com.au
Esk	22 nd to 23 rd May	www.eskshow.com.au
Lowood	29 th to 30 th May	www.lowoodshowsociety.com.au
Toogoolawah	5 th to 6 th June	www.toogoolawahshowsociety.org.au
Kalbar	12 th to 13 th June	www.kalbarshow.net.au
Rosewood	19 th to 21 st June	www.rosewoodshow.com
Redcliffe	26 to 28 th June	www.redcliffeshow.org.au
Ekka	7 th to 16 th Aug	www.ekka.com.au
Beaudesert	4 th to 5 th Sept	www.beaudesertshow.org.au

Club Meeting – 3rd March

This meeting will include the club's annual honey competition. If you are extracting honey put some aside and enter the competition. If you are new to beekeeping and unsure of how to go about it just read the article later in this newsletter or visit our website www.honey.org.au

Honey Competition schedule for March meeting

- Members only need to supply 1 bottle for each entry.
- Members can enter as many bottles in each class as they like as long as they come from different flora/apiaries.
- All entries to be presented in standard 500g bottles with white lids.
- All entries must be from the exhibitor's own apiaries.

The following are the Classes that Members can enter:-

1. Light Honey.
2. Golden Honey.
3. Dark Honey.
4. Creamed Honey.
5. Granulated Honey.
6. Beeswax – block of beeswax – min 500g up to 1Kg.

Club's field day Sunday 8th March 2015

The Club's Field Day is on Sunday 8th March at Peak Crossing State School starting at 9.00am.

As always we need lots of volunteers to set up and clean up on the day. Volunteers are requested to on site for 7.00am. *Thank You*

Honey competition schedule for the inter-club trophy - Field day

Members only need to supply 1 bottle for each entry.

- One entry per Member for each class.
- All entries to be presented in standard 500g bottles with white lids.
- All entries must be from the exhibitor's own apiary.



The following are the Classes that Members can enter:-

- | | |
|-----------------------------|--|
| 1. Light Honey. | 7. Granulated Honey – Coarse. |
| 2. Golden Honey. | 8. Beeswax – block of beeswax – min 500g |
| 3. Dark Honey. | 9. Frame of Honey. |
| 4. Comb Section in Honey. | 10. Heaviest Frame of honey. |
| 5. Creamed Honey. | 11. Biscuit Recipe. |
| 6. Granulated Honey - Fine. | 12. Cake Recipe. |

Recipes for the cake and biscuits are in this newsletter.

This year's field day will include two new classes, these classes will not be included in the accumulation of points. There will however be prizes for the winning entries.

13. Most innovative use of wax. Be creative and have some fun... Wax products normally shown such as block and candle are not eligible for the class.
14. Most innovative use of hone. Again the idea here is to get creative with products or recipes that use honey in a creative manner.

Practical Day 19 April

Our first practical day of the year is at Corinda High School. 46 Pratten Street, Corinda QLD 4075. Morning tea will be at 10.am and the session will commence at 10.30. A sausage sizzle lunch will be provided.



Practical days are intended to be social days for club members but more importantly they are hands on learning and information days. In recent weeks the committee has received enquires about how to setup hives. This day is a must for new beekeepers unfamiliar with such tasks. The School has seven hives all of which need attention including repair to the boxes and new frames. Further details at the next meeting.

Flora. In March we should be seeing

Blue Heliotrope, Paper Barked Tea Tree, Molly Red Box, Pumpkin, Red Stringybark, Silver Leafed Ironbark, Brown Bloodwood, Gumtop Box, Grey Gum, Pink Bloodwood, Turnip Weed and Blackbutt.

Moreton Bay Ash



Corymbia tessellaris **Carbeen** Family : Myrtaceae

The Moreton Bay Ash is a very large tree typically with a solitary trunk, branching at upper levels with pendulous foliage. The trunk is distinctive with the top part being smooth and white, while the bottom is very rough, dark brown / black and tessellated. Leaves are narrow with pointed tips. They are long and tapered, generally being light to dull green with yellowish veins.

The small, creamy flowers are white and found in large clusters, appearing in November to January. Fruit is typical of other Eucalypts. They are cup shaped capsules that house many tiny seeds that look

like splinters. This tree can live in a variety of soils and is very hardy.

It is salt tolerant and attracts birds such as Lorikeets and Honeyeaters that feed on the nectar and insects. An excellent tree for large gardens and has been known to withstand harsh weather conditions. When chatting to Rod Palmer about this tree he gave me a little trivia about the fact that it produces most of its nectar at night and is frequented by fruit bats, so it tends not to be a great source of nectar for bees.



Bee Funnies

A man who went into a pet shop and said "I'd like to buy a bee please."

"A bee? we don't sell bees."

"Well you've got one in your window ... "

A man in a movie theatre notices a honeybee sitting next to him.

"Are you a honeybee?" asked the man, surprised.

"Yes."

"What are you doing here at the movies?"

The honeybee answers, "Well, I liked the book."



Ian Workman gave me a call with a link to a new bee video on the net. Well worth a look.

Thanks Ian.

https://www.youtube.com/watch?v=DAw_Zzge49c

New facebook page

For those of you who are fans of facebook Better Bee Hives have a new site up and running, the link is below

<https://www.facebook.com/betterbeehives>

Regular Items

Club shirts, badges and caps

If you are proud to be a club member why not show it? If any members of the club are interested in having a club shirt and/or badge please see Secretary Noela. The price of shirts is \$18.00 and the badge is now only \$4.00. We also have club caps available for sale at \$15.00. Buy one at the next meeting.

Support those who support you.

As you may be aware, our club has been very fortunate to benefit from the generosity of both Noel Hutchinson of Quality Beekeeping Supplies (3376 5404) and Rod Palmer at C.B. Palmer and Co (0417 796 257). Please remember these very good friends when you require Apiary supplies.

Also don't forget that should you require troughs to make your own beetle trap bottom boards Lou Uljarevic (07 5465 8130) still has them available. As always many thanks also to Councillor Bruce Casos for photocopying our newsletter.

Wiring Board

Just a reminder the club has available for loan to members a wiring board, a box to make frames up in and an embedder to put the wax on the frames. Again many thanks to Noel Scholz for these items. Any member can borrow these to make up frames.

Extracting van for hire

Should any member wish to hire the club van please contact Peter Anderson on 3800 3562 to make a booking. The cost of using the van is \$20.00 per day (members only) Please pay the Treasurer at the next meeting if you have used the van in the previous month.

Library

All our videos are now available on DVD. Library books, videos and now DVDs are able to be borrowed for one month at a time. If you wish to keep the book, video or DVD for another month, bring it back and it can be re-issued to you. Any books, videos or DVDs lost or damaged will need to be paid for by the borrower. We also now have the new revised edition of the Bee Book by Peter Warhurst and Roger Goebel. A small deposit is required to borrow this book as, in the past, we have lost similar books.

March meeting 3rd March

There will be no Guest Speaker for the March meeting due to our honey competition. Raffle Prize will be a Dipped hive Box (not painted)

How I started in Bees. A five-minute talk about how "I became a Beekeeper".

- March, Albert Payne
- April, Wayne Rossiter

Committee Meeting

The next scheduled committee meeting will be held on the 9th March.

Supper Roster

- March - Jill Nelson, Shane O'Reilly and Sarah Paddon
- April – Mark Rook, Darryl Ryan and Lilly Sellars

Room Set Up

- March – Peter McDougall
- April – Shane O'Reilly

Please note: if you are on the Supper Roster and you are unable to attend the meeting on that night, please contact Secretary Noela so she can arrange a replacement.

When you are on the Supper Roster, you are only required to attend and help in the kitchen; no food needs to be prepared.

As always a very big Thank You to Mary Hesse who has kindly agreed to continue catering for our meetings this year.



Member's notice board

Honey buckets, Bottles and Jars

Rod Palmer now stores the Club's honey buckets and jars at his warehouse. Should you wish to purchase any please talk to Noela regarding payment before you go to Rod's. Rod will not let callers take jars or buckets off site without Noela's authority to do so.



Noela will also keep some stock at her home for pick up if preferred.

- Plastic 1kg jars are 70c each and are available in 50 or 100 jar cartons.
- New 20 litre honey buckets with lids are \$6.00 each.
- 500g bottles for competitions are available at 90 cents each.

For all the above items please ring Noela ☎ 07 3281 4165. Please be conscious of the time when calling as Noela has had some very early and late calls recently.

Please keep the boxes that the 1kg bottles come in and return them for reuse.

Apithor beetle traps

The club now has stock of beetle traps. They will be available from Noela at the next meeting at the cost of \$5.50 each. If you need large numbers of these please advise Noela beforehand.

Please note: the above items are the only items the club stocks for resale. Other items should be sourced from apiary supply merchants.

Beeswax wanted

Rod Palmer is interested in buying beeswax, any quantity, small or large. See Rod or Karen at the Club meeting or phone Rod to discuss. Business hours ph. 3495 7095 or 0417 796 257 or email rod@honeybee.com.au

Articles

Showing Honey at Agricultural Shows

As show season is upon us again below are the guidelines for honey preparation. The full article by Bruce White is on the club website.

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 combs 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 extractor should be made of food grade material stainless steel or food grade plastic.

If propolis is on the frame it should first be removed before the frame is placed into the extractor. When removing the honey from the extractor gate or pressed honey, pour the honey down the edge of the settling 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: ensure the lid is airtight. Allow the honey to settle for several days, preferable at a temperature of 37C. This will cause any air bubbles, wax or other matter to rise to the surface and these can then be carefully skimmed off the surface.

After the settling.

With the honey at about 37C, pour it down the edge of a cone-shaped nylon strainer. Nylon straining material is available from beekeeping supplies 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.

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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, hold the jars up before filling to ensure there are no flaws from the glass moulding and cull any with imperfections. Equally important is the cleaning of the jars with a quality glass cleaning detergent. The jars must comply with the show schedule, usually 500g glass round jars. 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. When storing liquid honey, granulation can be inhibited by storing at temperatures lower than 0°C.

Liquefying granulated honey

This must be done with extreme care to avoid over heating the sugars and darkening the honey colour. Use warm air or a water bath so the honey temperature is kept below 43°C. It is preferable to not use reliquefied granulated honey in liquid classes.

Classes

All honey in the same entry should be of the same blend or floral type.

Flavour

Honey should be palatable, free from tang, off-flavour fermentation and acidity.

Density

Honey varies in density: highest points are awarded to the highest density. Density can be determined with a refractometer, rating the buoyancy of the glass rod near the honey surface or by rating the rising of an air bubble by inverting the jar.

Aroma

Honey with a pleasing aroma scores the highest points. Fewer points are awarded for honey with offensive aroma or no aroma, or those with fermentation or over heated. Aroma varies according to the floral source hence honey from Clover, Stringybark and Yellow Box have their own bouquet.

Clearness

Honey must not have a dull or cloudy appearance; it should be clean and have a sparkle about it.

Brightness

Slightly warm the honey in the jars before showing to increase the brightness. This will remove minute crystals if present and give the entry more brilliance. The honey must be at room temperature for judging.

Comb in Liquid

This is a jar of honey with a cut out section of capped comb placed into the liquid honey in a jar. Prepare the honey as for liquid honey showing except you need to select a comb of honey as you would for showing a frame of capped honey. Using a hot knife, cut out a section of the comb after first pulling out the wires in the frame that held in the comb foundation. The comb section of honey should fit into the jar through the lid opening, touch the bottom of the jar and have the top finishing so it doesn't just touch the lid. The comb honey and liquid honey should be the same colour and floral type. Cut out the section of comb and allow it to drain over a grid ie wire queen excluder. Pieces of wax should drain away so your exhibit has not particles of wax present.

Preparing Granulated Honey

The general requirements are similar to liquid honey. Of major importance is the texture of the granulation and firmness of set.

Evenness of Grain

Classes can be fine or course grain. In the case of fine grain the granules should be fine and almost indistinguishable to the palate and tongue with all the grains even. Floral types such as Lucerne and Clover have natural fine grains. Course grain floral types are usually Eucalypts with the grain larger than the fine grain.

Granulation

To achieve even granulation, 10 to 15 per cent of the selected granulation honey called (started) is mixed with the selected liquid honey you wish to granulate. Mix the started thoroughly with the liquid honey at 18°C to 24°C until the whole mix is the same colour and consistence incorporation as little air as possible. Leave the mix at 14°C for 12 to 36 hours. Before it sets firmly the honey should be poured slowly into the show containers, pouring on the inside of the jars to prevent air bubbles occurring. Store at 14°C so the mix will set in about 3 weeks. Best results are obtained if the granulated honey is in firm condition just before showing.

Creaming Honey

Fine grained starter must be used such as fine grained granulated honey or save some of the previous batch of the honey you creamed. The colour should be white. The mixing of the starter into the liquid honey is done in such a way to add air to the mix by slow or high speed mixing, using a mincer or motorized stirring method. Creaming machines are available from beekeeping manufacturers, dough mixing machines can be used or a motorized mincing machine. Don't use a Mix Master or Kenwood Chef as the honey is too dense and can cause the motor to overheat.

With a dough mixer beat the honey until it went go any whiter, pass the honey through the mincer or a commercial available cream machine until it is white as you can get it.

Preparing Comb Honey

Classes at shows include comb section and frames of honey. The show sections and combs must have new comb that has been brood free. Frames and section are best drawn above the brood chamber with the hive fitted with a queen excluder. A queen excluder reduces the amount of pollen likely to be in the comb or section. Ensure the frames and sections are correctly assembled and fitted with comb foundation.

Fullness and Colour of the Capping

Highest points are awarded to combs or sections that are well drawn out. Cappings should be whitish in colour.

Evenness

All cells that are capped should be even with no depression on the comb surface, capping should all be the same colour, indicating the honey in the comb is from the same floral type. Honey flows that produce light coloured honey are preferred.

General Appearance

The entry should be attractive, it is therefore important to clear the wooden component of the frame or section. Remove any stains and sand paper the wood so it is more attractive. Entries must be shown in a bee proof wooden display case with glass or Perspex sides in the case of frames. Display cases can be purchased to hold a single frame from Beekeeping Equipment Manufacturers.

Recipes for club Field Day - Apple & Honey Cake

- 225 g unsalted butter, chopped
- 250 g Honey, plus extra for glaze
- 100g Brown Sugar
- 3 large Eggs, beaten
- 300g self-raising flour
- ½ teaspoon ground cinnamon
- 1 apple, peeled, cored and grated.
- Flaked Almonds (optional)

Preheat oven to 160 C - Butter and line a 20cm cake tin

Put butter, honey and sugar into a saucepan and melt over a low heat.

Then increase the heat and boil for one minute.

Leave to cool and transfer to a bowl.

Add eggs and beat with a wooden spoon.

Sift in the flour and beat until smooth.

Stir in cinnamon and apple.

Pour into cake tin and bake for 55 to 65 minutes, until risen.

A skewer inserted into the centre should come out clean.

Leave to cool for 10 minutes and turn out onto a wire rack.

Warm 2 tablespoons of honey and add some flaked almonds (if desired) in small pan and brush over top.

Spiced Fruit & Nut Biscuits

- 125 g almond meal (*original recipe says to crush almonds after roasting*)
- 250 g plain flour
- 125 g unsalted butter at room temperature (chopped)
- 160 g dried figs chopped
- 60 g sultanas
- 100 ml honey
- Finely grated zest of 1 lemon
- ½ teasp ground cloves
- ½ teasp cinnamon
- 20 ml sherry
- 125 icing sugar, sifted

Combine flour & almond meal.

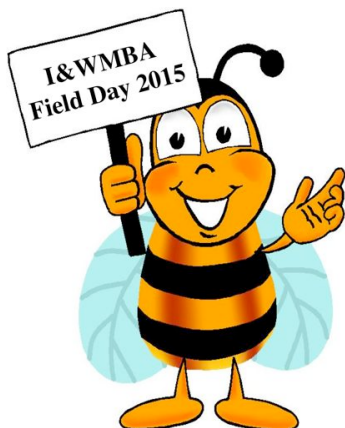
Rub butter into flour mixture until nearly combined, and then add dried fruit, honey, lemon zest, spices & sherry.

Place in a bowl and let stand at room temperature for 20 minutes.

Divide the mixture into pieces and roll each out piece on a lightly floured surface into logs approximately 5-6 cms long.

Bake for 15 minutes at 180 C or until golden.

Remove from the oven. While still warm, roll well in the sifted icing sugar.



Ipswich & west Moreton Beekeepers Association Inc.

IPSWICH & WEST MORETON BEEKEEPERS ASSOCIATION INC – Field Day Program – 8 March 2015

9.00am	Honey, Cake and Biscuits entries to be entered.
9.15am	Welcome by Club President Benita, <i>followed by the</i> Official Opening: Mr Scott Buchholtz – The Member for Wright.
9.30am	Guest Speaker – Laurie Dewar. The Genetics of Breeding
10.00am	Morning Tea
10.30am	Guest Speaker – Paula Dewar. Including Practical Demonstration
11.00am	Guest Speaker – Phil Dunlop. Bees & Pollination
11.30am	Practical Work on the Bees utilising the club hives
12.15pm	Lunch – Take time to visit the Trade Stands & watch Tim Heard split a Native Beehive
1.15 pm	Guest Speaker – Tim Heard – Native Bees
2.00 pm	Honey Judge – Trevor Weatherhead <ul style="list-style-type: none">• Review of honey competition• Industry update• Presentation of the Inter-Club Trophy• Raffles and Lucky Door Prize

For Further information Visit our Website <http://www.honey.org.au>