



Official Newsletter of the Ipswich & West Moreton Beekeepers Association Inc

President's Report

March is an exciting month for the club, the committee have been working hard to ensure that our March meeting "honey competition" is well organised and successful. This newsletter contains information on the competition and what is required for entry.

Our club Field-day preparations are well underway. We will need assistance of members to make the day successful so please let us know if you are attending and if you are able to assist us with some of the activities on the day. Setting up early on the Sunday morning requires a big effort and some help at that time would be greatly appreciated. We are hopeful the weather will be a bit cooler by then!

We are always looking for guest speakers for our club meetings and field days so if you have something to contribute, please let a committee member or myself know. I know we have many talented members who are quietly going about their beekeeping and other activities, so please consider sharing your ideas or expertise in beekeeping with us as a guest speaker.

The club is also looking to appoint an assistant secretary, the duties required will be outlined later in this newsletter. Please consider giving a little of your time to assist and help the club remain successful.

Cheers for now.
Benita Ironside

I&WMBA Committee 2015

Patron	Norm Hinton	
President	Benita Ironside	07 3201 0397
Vice President	George Pallot	07 3202 8332
Secretary	Noela Geeves	07 3281 4165
Treasurer	Mark Meerwald	0410 658 603
Committee	Phil Geeves	07 3282 3989
Committee	Beryl Salmond	07 3281 7613
Committee	Grahame Yates	07 3288 8238
Committee	Kellie Round	0407 114 513

Dates to Remember

Club meeting 1st March
2016 Club Field Day 6th March
Committee meeting 7th March
Next Club meeting 5th April



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Club Meetings

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.

Club events are on the website calendar at <http://www.honey.org.au>

Club Meeting – 1st March

The March Meeting is the club's annual honey competition. Members only need to supply 1 bottle for each entry. You can enter as many bottles in each class as you like as long as the honey comes from different flora/apiaries. All entries to be presented in standard 500g bottles with white lids. Kellie Round and Stacy Krzewina will be the Judges and Phil Geeves will be the Steward. All entries must be from the exhibitor's own apiaries.

Below are the classes that members can enter:-

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

There will also be a discussion on what fuel to use in smokers. Please bring along a sample of the fuel that you use in your smoker.



Queens

Queens will be available for members in March. Pick up date is Saturday the 5th only. As previously, Queens will need to be collected from Phil Geeves between 8.00am and 10.00am. Failure to collect your Queens will result in their reallocation elsewhere.



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

Nucleus (Nuc) hives

The committee has decided that as the club has limited capacity to create Nucs and demand outstrips supply, we are only able to offer them to newer members that do not have any bees. Club nucleus hives are \$85.00 each for a marked Queen, bees and 5 frames. The Nuc boxes must be returned promptly. Please see Kellie if you are interested in a Nuc, and your name will be put on our waiting list.

Note: If you order a nucleus hive, please ensure you are prepared for its arrival shortly after. You may need a full size box that has been dipped and painted as well as frames with foundation to make up the appropriate number of frames to fill the hive. *This is the minimum you would need*, please talk to us if you have any doubts about what else you require.



Kellie Round [email: malkelliem8@bigpond.com](mailto:malkelliem8@bigpond.com) Tel: 0407 114 513

Show Dates for 2016

The show schedule is now on our website notice board and in the website calendar.

Go to; <http://www.honey.org.au/index.php/upcoming-events>

Entry forms and schedules are available from each shows website. I noticed when setting up this list a couple of them are not yet up to date with their information for 2016. The Marburg site was down altogether at the time of printing this.

Marburg	6th to 7th May	www.marburgshow.com.au
Ipswich	13th to 15th May	www.ipswichshow.com.au
Esk	20th to 21st May	www.eskshow.com.au
Boonah	27th to 28th May	www.boonahshowsociety.org.au
Toogoolawah	3rd to 4th June	www.toogoolawahshowsociety.org.au
Lowood	10th to 11th June	www.lowoodshowsociety.com.au
Kalbar	17th to 18th June	www.kalbarshow.net.au
Rosewood	24th to 26th June	www.rosewoodshow.com
Redcliffe	24th to 26th June	www.redcliffeshow.org.au
Ekka	5th to 14th August	www.ekka.com.au
Beaudesert	2nd to 3rd September	www.beaudesertshow.org.au

Flora in March

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.

I have noticed a good flowering of Silver leafed Ironbark in the Boonah area. Hope this is true elsewhere.

Phil C



Club Field Day 2016

Sunday 6th March 2016 is the club's next Field Day at the Peak Crossing State School, Peak Crossing. The honey schedule and the recipes for the Inter-Club Trophy are included in this Newsletter. A full program is also included. We have a fabulous lineup of speakers so it will be an exciting and informative day. The official opening will be at 9.00 am but if members can help from 7.00 am it would be appreciated. Please bring along some protective clothing if you are going to go down to look at the hives and see the demonstrations. There will be morning tea, lunch and drinks available. Please bring some extra coins as there will be raffle tickets to purchase with some great prizes. Entry is \$2.00 per person.



Darryl Ryan from The Flow Hive company will be setting up a display on the day and at 11.15am one of the inventors of the Flow Hive will give a short presentation.

Burnett Beekeeping Supplies will be there on the day. If you wish you can pre-order items. That way you are assured of receiving the bee equipment that you require. Phone 0427946614 or 0429130167 or email bbeesupplies@bordnet.com.au. Their web site is www.burnettbeekeepingsupplies.com.au. Moore Bee-J Products will also be attending as well as the Craft Ladies.

Honey competition schedule for the inter-club trophy - Field day – Sunday 6th March

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

Remember your
bee gear for the
practical session!

Bee Pics

A Few pictures from Michael Howcroft of his son's trip to Tasmania over Christmas. The bees were all over the water reads at Spikes Bridge in great numbers. The black bee was on cradle mountain on the Snake Trail, and bees were mostly into the leatherwood.



Regular Items

Library Notice

Library books and DVDs are able to be borrowed for one month at a time. If you wish to keep the book, or DVD for another month, bring it back and it can be re-issued to you. Any books or DVDs lost or damaged will need to be paid for by the borrower.



Club shirts, badges and caps

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.

Support those who support you.

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. Our continued thanks to Noel Scholz for these items.



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)

Club Hand Extractor

The club has purchased a (3 basket) hand extractor to hire out to the members who only have a small number of frames to extract. To hire the extractor members should book and pay at the Club meeting prior to picking it up. A \$50.00 deposit is required and the cost is \$10.00 per day for a max of 7 days. Contact Peter Anderson on 3800 3562 regarding your bookings. The extractor must be returned clean. An electric knife will go out with the extractor.

March meeting

There will be no Guest Speaker for the March meeting due to our honey competition. However there will be a discussion on fuels to use in your bee smoker.

How I started in Bees.

A five-minute talk about "How I became a Beekeeper".

- March - Rod Palmer
- April - Brad Beikoff.

Committee Meeting

The next scheduled committee meeting will be held on the 7th March

Supper Roster

- March - Annette & John Isager & Geoff James
- April - Brad Jeffs, Gunter Kohne & Jan Krzewina
-

Room Set Up

- March - Ian Workman
- April - Jared Armstrong



Club Notices

Honey Buckets, Bottles and Jars



If you require a large number of jars (more than 100) we respectfully request that you purchase them from one of our recommended Apiary Suppliers. Should you wish to purchase jars from the club please talk to Noela 07 3281 4165.



- Plastic 1 kg 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 90c each.

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

Apithor beetle traps

The club currently has stock of beetle traps. They will be available from Noela at the next meeting at the cost of \$6.00 each. If you need large numbers of these please advise Noela beforehand.

Please note: The club does not stock or supply items other than the items above.

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

Also, Quality Beekeeping Supplies are in need of wax and are keen to purchase any stock you may have. Contact Quality Beekeeping Supplies on 3376 5404.

Bee-suit for sale

Frank Moeller has a vented bee-suit for sale size XL, \$145. This was a Christmas present but is too small for him, if interested call Frank directly on 0419 160 164.

Two frame extractor

Jim Muller has a two frame extractor for sale. \$220.00 or nearest offer. Cost new \$440.00 from Quality Beekeeping Supplies. Ring Jim on 0417 752 918 if interested.



Assistant Club Secretary

Below is a list of the proposed tasks that the new role of Assistant Club Secretary would undertake. Please contact one of the committee if you are able to help.

Prepare:

- Name badges for new members.
- Members sign in list for each meeting.
- List of members details including their address and phone number for annual distribution.
- Certificates for both honey competitions at the March meeting and the Field Day.
- Address labels for those members who receive their newsletter by post.
- Labels for the honey bottles etc; sold at the Ipswich and Beaudesert shows.

Recipes for Club Field Day

Honey Shortbread

225grams butter, softened
 50grams honey, warmed to soften
 1 cup icing sugar
 2 +1/2 cups plain flour
 60 grams cornflour
 1 teaspoon vanilla essence.
 Castor sugar to sprinkle
 Preheat the oven to 150C.
 Cream the butter, honey and icing sugar.
 Gradually add the flour, cornflour and the vanilla and mix until well combined.
 Roll out and cut into bars. Sprinkle with castor sugar for a crisp finish.
 Bake for 20 to 30 minutes until only just colouring on the edges.
 Cool on baking trays for 5 minutes before transferring to cooling racks.



Low fat Pear & Ginger Muffins

200 grams comb Honey
 2 large Eggs
 1 ½ cups SR Flour
 1 ½ Pears, peeled & diced
 2 tablespoons Diced Preserved Ginger
 Icing Sugar to dust



This recipe uses comb honey which, when baked, produces a moist muffin without the use of fat. The wax emulsifies in the batter. Humans don't digest beeswax, so it's an inert lipid in our system.

Method: Preheat oven to 180C. Place the comb honey and eggs in a bowl and roughly mash with a fork. Combine lightly with the flour, and then fold in the pears and half the ginger.

Place in well-greased non-stick muffin tins. Top with remaining ginger pieces and bake for approx. 20 minutes until just cooked through and lightly golden. Dust with icing sugar.

Makes 12 muffins.

Reference: Maureen Maxwell 'Honey, Bees Online Recipe Collection'.

Field Day Programme.

Ipswich & West Moreton Beekeepers Association inc. Field-Day Programme 6th March 2016 Peak Crossing School 1323 Ipswich- Boonah Road Peak Crossing		
8.50am	Honey, Cake and Biscuits entries to be entered	
9.00am	Welcome by Club President Benita, <i>followed by the Official Opening: Mr Jon Krause – The Member for Beaudesert.</i>	
9.30am	Trevor Weatherhead. Executive Director of the Honeybee Industry Council Inc.	Industry Update 
10.00am	Morning Tea	
10.30am	Sharon De Wit	How they test for disease.
11.15am	Stuart Anderson	Flow Hive inventor
12.00pm	Lunch	Visit the trade stands and Flow Hive display
1.15pm	Patricia Swift. District Inspector Biosecurity Queensland - DAF	Sugar shake and alcohol wash down At the hives, protective clothing required.
2.00pm	Peter Warhurst Honey Judge 	Review of Honey competition. Presentation of Inter-Club Trophy. Raffles & lucky door prize
Safe trip home		

DWV

The global trade in bees is driving a pandemic that threatens hives and wild bees according to UK scientists. A deadly bee disease "Deformed Wing Virus" has spread worldwide through imports of infected honeybees, according to genetic evidence. They say, stricter controls are needed to protect bees from other emerging diseases, researchers reported in the UK's Science Journal.

The virus together with the Varroa mite can kill-off whole hives, putting bee populations at risk. Lead researcher Dr Lena Bayer-Wilfert of the University of Exeter said European bees are at the heart of the global spread of what she calls a "double blow" for colonies. Co-researcher Prof Roger Butlin of the University of Sheffield said DWV was a major threat to honeybee populations across the world with the epidemic "driven by the trade and movement of honeybee colonies".

In the research, scientists at the University of Exeter, Sheffield and Salford tracked the emergence of DWV by analysing genetic samples from honeybees and Varroa mites in 32 locations of 17 countries.

They found that the epidemic largely spread from Europe to North America and countries such as New Zealand, with the European honeybee as the main transmitter.

See the full story at <http://www.bbc.co.uk/news/science-environment-35484763>

Thanks to Lloyd Hancock for this one.

Honey Better than Antibiotics

Three Australian universities have teamed up to explore the eighty species of Manuka that could transform the local honey industry from just food to medical saviours.

Primarily produced in New Zealand, Manuka is so effective at preventing infection it's now in high demand in hospitals where antibiotic resistant bacteria like staphylococcus plays havoc with patient health.

However, Australia could be on the threshold of joining this multi million dollar industry, based on a honey that for years was thrown out as unattractive to consumers.



<http://www.abc.net.au/radionational/programs/rnafternoons/manuka-honey-replaces-anti-biotics-in-hospitals/7149812>

Thanks to Dimitri and others for this one.

Showing Honey By Bruce White ABK

Several Agricultural Shows have classes for honey, beeswax and queens. While Beekeepers take a lot of pride in handling honey during extracting and in recent years more beekeepers have become producer packers, the majority do not enter the honey they produce in Agricultural Shows.

Entering in Agricultural Shows rewards the competitors by the keen interest shown by the public in the exhibits. Competitors should also get much satisfaction from the prize cards and, if you are a producer packer, these can be used to promote the sale of honey production at farmers markets.

This article is intended to help beekeepers prepare honey for Agricultural Shows, and also to give guidance to stewards or judges involved with Apiculture sections at Agricultural Shows.

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 best way to remove the honey for showing is to press the honey from the cells. Uncap the combs then with a clean knife or other suitable instrument force the honey from the cells. This is the best method of minimising air entering the liquid honey for competitions.

The other method is to extract the white combs using a small hand extractor. This will avoid the risk of overheating the honey by using no heat during extracting. 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 air tight. 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. 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 0C.

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 43C. It is preferable to not use re-liquefied 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 has 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 18C to 24C until the whole mix is the same colour and consistence incorporation as little air as possible. Leave the mix at 14C 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 14C so the mix will set in about 3 weeks. Best results are obtained if the granulated honey is in firm condition just before showing.

Flavour

The flavour will be determined by the floral source of the starter and liquid honey used in the mix.

Firmness

The mix should set firm but be easy to spread, the starter used will determine this characteristic. Select granulated starter that meets this criteria.

Colour

The colour should be off white to cream, this will be determined by the starter and liquid honey used.

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. It will blow up. With a dough mixer beat the honey until it wont 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.

Colony Section

Closely observe the behaviour of how the bees work on the comb. Select colonies that leave an air space under the cappings, this gives the cappings a whiter colour than colonies that leave no air space. Avoid colonies that collect and deposit a lot of propolis as this could stain the cappings. Remove sections and show combs from colonies that have been on a heavy honey flow as soon as the whole frame or section is completely capped to avoid discolouring of the cappings by bees walking over them. Hold the frame or section with a light behind it to show up any pollen cells, cull these.

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.