

DATES TO REMEMBER

NEXT CLUB MEETING 5TH FEBRUARY
 Committee Meeting - 11th February
 Future Club Meeting 5th March including
 I&WMBA Honey Competition
 Gold Coast Amateur Beekeeping Club's
 Field Day - 10th March 2019

CLUB REGISTRATION

**BEFORE CLUB MEETINGS ALL MEMBERS ARE
 REQUIRED TO PAY A \$2.00 REGISTRATION FEE.**

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

BEE FLIGHT

Presidents Report



Welcome to 2019, and what we hope will be a great year for bees. The year seems to have started well with a reasonable amount of flora in many areas. We have another fun year of club activities planned, including the Gold Coast Beekeeping Club Field Day on 10th March. This is our first outing of the year and I encourage all members to support the Gold Coast Club. Further details are included in this newsletter. Ahead of the Field Day, our March Club meeting will also provide an opportunity to hone your skills at submitting honey and wax for the inter club honey and wax competition at the Gold Coast. At present our Club holds the Trophy and the more entries submitted by members to the Field Day, the better chance the Club has of retaining it. Other than just being fun, submitting honey and wax into the local shows is good for ensuring community awareness in honey and bees, so I really do encourage everyone to do your bit and have a go! During the year the Committee will strive to provide good and interesting guest speakers so if you know of someone who would be a suitable guest speaker, please talk to one of the Committee members and provide details of the person you would like to come along and be a guest speaker. I look forward to seeing you all at the February meeting on 5 February.

PHIL GEEVES CLUB PRESIDENT



**OUR CLUB MEETINGS ARE HELD ON THE
 FIRST TUESDAY OF EACH MONTH
 (EXCEPT JANUARY)
 AT THE W.G. HAYDEN HUMANITIES
 CENTRE
 CNR. SOUTH AND NICHOLAS STREETS,
 IPSWICH 7.30PM.
 VISITORS WELCOME**



This year we're running a PHOTO competition for "Bee Pictures." Each month any members can send me pictures they have taken and I will post the best of them in our newsletter and on facebook. At the end of the year the Committee will pick the top 3 pictures and award 3 prizes. The only rules are the picture *must* have a bee in it, you must take it, and you need to be a financial member of our Club at the time of judging.

Just email or text them to me. First prize will be \$100, second \$50 and third \$25.

Cheers Phil Corbett Editor

Text 0419 196 330 Email: Dragun@abclass.com.au

Flora - January - February

We should be seeing Blue Heliotrope, Brush Box, Carpet Weed, Flat Weed, River Coolibah, Molly Red Box, Pumpkin, Red, Stringy-bark, Silver-Leafed Ironbark, Brown Bloodwood, Brown Box, Gum-top Box, Grey Gum, River Red, Gum, Pink Bloodwood, Swamp Mahogany, Turnip Weed and Blackbutt and Narrow leaf Ironbark.

February Meeting



Our guest speaker in February will be Assistant Commissioner Mike Condon from Helping Hands. The Community Supporting Police Inc. (CSP) set up a registered Charitable Organisation “Helping Hand Fund” which aims to render aid, assistance and benefits to members of the Queensland Police Service (QPS) and their

immediate families who are faced with serious, terminal, life threatening injuries or significant personal trauma. To do this the Helping Hand has established a network of volunteer employees at station, district/branch and regional/command levels who can identify and coordinate assistance for colleagues and their families.

Once again this year we will continue with the free lucky door prize raffle.

Club Meeting 5th March

HONEY COMPETITION

Our March meeting will include the club's annual honey competition. If you are extracting honey, put some aside to enter the competition. If you are new to beekeeping and unsure of how to go about entering in competitions this is great practice.

Members only need to supply 1 bottle for each entry but can enter as many bottles in each class as they like as long as they come from different flora/apiaries. All honey entries to be presented in standard 500g glass bottles with white lids available to purchase at the Club meeting. All entries must be from the exhibitor's own apiaries. Remember you can also enter wax.

The following are the Classes that members can enter:-

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

This Month

HOW I STARTED IN BEES.

A FIVE-MINUTE TALK ABOUT “HOW I BECAME A BEEKEEPER”.

FEB - PHILIP BOOTH
MAR - REBECCA HENDRY

SUPPER ROSTER

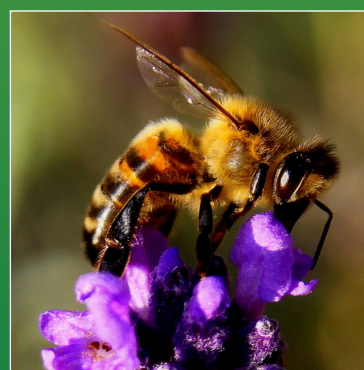
FEBRUARY

TERRY CUMNER, TONY CURRIE, BARBARA CUSH AND LYAL DANIELA

MARCH

PAUL & KERRY DAVIS
ROB FARRAWAY
JASON FRANCIS

NOTE: IF YOU ARE ON THE SUPPER OR ROOM SET UP ROSTER AND UNABLE TO ATTEND THE MEETING, PLEASE ENSURE YOU ADVISE SECRETARY NOELA SO THAT A SUBSTITUTE MEMBER CAN BE FOUND.



ROOM SET UP

FEBRUARY - ALAN WATERS
MARCH - GLEN WOODFORD

Gold Coast Field Day 10th March

As you will be aware our sister club on the Gold Coast and I&WMBA now take it in turns to host an annual field day. This year (2019) is the turn of The Gold Coast Club. The schedule and entry forms for the day are at the end of this newsletter.

Depending upon numbers attending, our club will book a bus to take members to the day. It's a fabulous day with some great speakers and we need all members to place entries in the honey competition in order to retain the inter-club Trophy.

KEYNOTE SPEAKER: DR EMILY GRACE, FLOWHIVE

Emily Grace is Research Manager at BeeInventive, the company behind the Flow Hive. She also holds a Conjoint Research Fellowship in the School of Environmental and Life Sciences at The University of Newcastle. Emily has had a diverse research career spanning the fields of natural products drug discovery, agricultural science and environmental toxicology. She is an amateur beekeeper who started keeping bees in her Newcastle backyard in 2010. In her current role she is involved in research collaborations with universities and beekeepers around the world, with a focus on operation of the Flow Hive in different settings as well as research for new product development.

GUEST PRESENTERS

Maxwell Dillon - Moondarewa Inc Native Bee Project

Dean Haley - Australian Native stingless bee keeper

James Watts - Managing Director & Research Developer @Whale Labs. Whale Labs is an innovative research and development company that focuses on bringing new novel designs to life. James' team have developed Bee Venom harvesters so that hobby beekeepers can add value to their products with bee venom, a valuable substance for ageing and dementia research, and a lucrative product for the cosmetic and health industry.

Introductory talk & demonstration for people interesting in beginning with bees.

Name Badges

Please wear your badge to all club events and meetings. We currently have over 300 paid up members and it's almost impossible to remember everyones' name. It also shows that you are a member and it helps with introductions. We would ask that you try not to lose your badge. We can order replacements but the cost of \$13 will need to be paid by the member for any replacements.

Library

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.

Apithor Beetle Traps (Members only)

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

Committee Meeting

The next committee meeting will be held on the 11th February

Honey Buckets, Bottles and Jars (Members only)



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 \$7.00 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.
THE CLUB DOES NOT STOCK OR SUPPLY ITEMS OTHER THAN THE ITEMS MENTIONED.**

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.

Beeswax Wanted

Both Rod Palmer at CB Palmer & Co, and Noel at Quality Beekeeping Supplies are interested in buying beeswax, any quantity, small or large. Phone Rod on 0417 796 257

Contact Noel at Quality Beekeeping Supplies on 3376 5404.

Support those who support you

Our club has been very fortunate to benefit from the generosity of Noel Hutchinson of Quality Beekeeping Supplies (3376 5404), Rod Palmer at C.B. Palmer and Co (0417 796 257) and Burnett Beekeeping Supplies (0429 130 167). Please remember these very good friends when you require Apiary supplies.

Wiring Board (Members only)

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 thanks to Noel Scholz for these items.

Extracting Van Hire (Members only)

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

Club Hand Extractor (Members only)

The club has two hand extractors for hire by members who only have a small number of frames to extract. To hire one of the extractors members should book and pay at the Club meeting prior to picking it up. The cost is \$10.00 per day for a max of 7 days. The extractor must be returned clean. An electric uncapping knife will go out with each extractor.

DEPENDING UPON YOUR LOCATION

PETER ANDERSON AT FORESTDALE HAS ONE OF THEM. PHONE: 3800 3562

PHIL GEEVES AT BLACKSTONE HAS THE OTHER ONE. PHONE: 0409 485 447

Wax Melter (members only)

The club now has a wax melter available for hire. Please Contact Peter Anderson if you would like to access this club equipment. Phone: 3800 3562.

Articles

A BUZZY YEAR FOR HONEY BEE AND POLLINATION RESEARCH



AgriFutures Honey Bee and Pollination Program has continued to support leading research that ensures a productive and sustainable Australian beekeeping industry, and secure the pollination of the agricultural sector.

Australia's 12,400 beekeepers are one-step closer to breeding varroa-resistant bees and trapping the serious and pervasive small hive beetle as a result of industry's ongoing investment in a robust research, development and extension program.

With a vision to grow the long-term prosperity of rural industries, AgriFutures Australia works with industry to deliver research and development outcomes. It works in partnership with the AgriFutures™ Honey Bee & Pollination Program Advisory Panel to determine research priorities and make investment decisions.

Honey Bee & Pollination research manager Annelies McGaw said the resilience of Australia's beekeepers was reflected in the dynamic RD&E program, which aimed to safeguard the health of Australia's bees.

"Australian beekeeping is valued at \$98 million, but its contribution to agriculture and the national economy is far greater," Ms McGaw said.

"The RD&E Program addresses a number of key risks facing the industry including exotic pests and disease, economic pressures and reduced access to areas of native flora," she said.

"We have 12 unique R&D projects underway that range from increasing the value of Australian honey as a health food to the probiotic development for bees by analysing gut bacteria in healthy bees, to name just a few."

One of the year's highlights was the findings of a three-year study into the SHB, led by Queensland researcher Diana Leemon, which found that a lantern trap, together with a simple yeast based attractant, could effectively intercept and trap the SHB before it reached an apiary.

As the largest and leading apiary pest in warm, damp regions of eastern Australia, the SHB costs the industry \$11 million on average per year.

Source: www.stockjournal.com.au/story/5816128/a-buzzy-year-for-honey-bee-and-pollination-research/



PLEASE FORWARD ANY INTERESTING ARTICLES OR PHOTOS TO ME AT
DRAGUN@ABCLASS.COM.AU

THANK YOU PHIL CORBETT
BEE FLIGHT EDITOR AND WEBSITE MANAGER

SCIENTISTS CREATE BEE VACCINE TO FIGHT OFF 'INSECT APOCALYPSE'

Scientists in Finland have developed what they believe is the world's first vaccine to protect bees against disease, raising hopes for tackling the drastic decline in insect numbers which could cause a global food crisis.

Bees are vital for growing the world's food as they help fertilise three out of four crops around the globe, by transferring pollen from male to female flowers.

But in recent years bee populations around the world have been dying off from "colony collapse disorder", a mysterious scourge blamed on mites, pesticides, virus, fungus, or some combination of these factors.



UN-led research in 2016 found that more than 40 percent of invertebrate pollinators, particularly bees and butterflies, are facing extinction.

The study also found that 16.5 percent of vertebrate pollinators, such as birds and bats, are under threat.

Scientists warn that the die-off will result in higher food prices and the risk of shortages.

The vaccine, developed by a team at Helsinki University in Finland, works by giving bees resistance to fight off severe microbial diseases that can be fatal for pollinator communities.

"If we can save even a small part of the bee population with this invention, I think we have done our good deed and saved the world a little bit," lead researcher Dalial Freitak said.

"Even a two-to-three percent increase in the bee population would be humongous," she told AFP.

Vaccinating insects was previously thought to be impossible because the creatures lack antibodies, one of the key mechanisms humans and other animals use to fight disease. But a breakthrough came in 2014 when Freitak, a specialist in insects and immunology, noticed that moths who are fed certain bacteria can in fact pass on immunity to their offspring.

"They could actually convey something by eating. I just didn't know what the mechanism was," Freitak said. "I met with Heli Salmela, who was working on honey bees and a protein called vitellogenin. I heard her talk and I was like, 'OK, I could make a bet that it is your protein that takes my signal from one generation to another'."

The pair started to collaborate and created a vaccine against American foulbrood, the most globally widespread and destructive bee bacterial disease.

The treatment is administered to the queen bee via a sugar lump, similar to the way many children are given polio vaccines. The queen then passes the immunity to her offspring, spreading it through the bee community.

As well as working on vaccines against further diseases, the team has also begun trying to raise funding to make the vaccine commercially available, with "very positive" feedback so far, according to Freitak.

"There are many regulatory hurdles. Four to five years until reaching the market is an optimistic estimate," she said.

Source: <https://au.news.yahoo.com/scientists-create-bee-vaccine-fight-off-insect-apocalypse-151453492--spt.html>



HONEY SHOW ENTRY FORM 2019

ENTRANT'S NAME _____

CLUB OR SOCIETY _____

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

CATEGORY	ENTRY REFERENCE	NOTE IF NOVICE	PRIZES AWARDED JUDGED US ONLY	TALLY OF SCORES (STEWARD 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: _____

INTER-CLUB 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 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 each entry:
 - Cleanliness of the jar and lid
 - Correct fill level
 - Cleanliness and clarity of the honey
 - Moisture content
 - Aroma and flavour

Field Day Recipes

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 egg-white
 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 egg-white 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.

8-Layer Honey Cake (Medovik)

INGREDIENTS

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.

I&WMBA COMMITTEE 2018- 2019			
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Committee	Shane O'Reilly	07 5464 6138	lessshane@skymesh.com.au
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