

**DATES TO REMEMBER**

**NEXT CLUB MEETING 5<sup>TH</sup> MARCH**

Gold Coast Amateur Beekeeping Club  
Field Day - 10<sup>th</sup> March 2019  
Committee Meeting - 11<sup>th</sup> March  
QBA Conference 30<sup>th</sup> & 31<sup>st</sup> May  
QBA Field Day 1<sup>st</sup> June

**CLUB REGISTRATION**

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

Club events and show dates are on our website calendar

[WWW.HONEY.ORG.AU](http://WWW.HONEY.ORG.AU)

# BEE FLIGHT

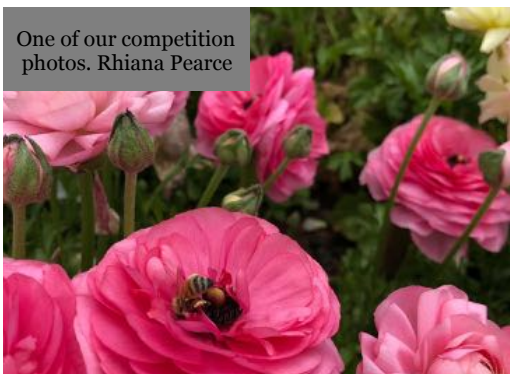
## Presidents Report



Welcome to this month’s newsletter. Firstly let me welcome all our new members and we hope that you enjoy being part of our Club. The aim of the Club is to encourage new beekeepers to understand the workings of a hive and if you have any problems or questions feel free to seek out one of our Committee members and have a chat to them. Also other members may be able to help you with your enquiries.

It was pleasing to see over 120 members and guests at our February meeting. The March meeting will be our annual honey competition. Our editor Phil Corbett has included details of the schedule later in the newsletter. One of the main aims of our club is to promote an awareness of honey bees in the community, and honey competitions are a great way of doing that. So have a go at entering honey in the competition and it will be great practice for the upcoming show season.

One of our competition photos. Rhiana Pearce



**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**

As some of you may be aware Kellie Round has resigned from the positions of Treasurer & Committee Member. Accordingly we are looking for a new Treasurer to commence from 1 June. Noela and I are prepared to help any member who wishes to take on the position. In the interim the Committee has appointed Peter Anderson to be the acting Treasurer and I thank Peter for taking on this role.

This year the Gold Coast Amateur Beekeepers Club is hosting the Field day and if it is anything like our Field Days it should be a great day of mixing with fellow beekeepers. The guest speakers that have been arranged look to be very interesting for those members who keep native bees as well as the European Bees. Further information about the day is included in the newsletter.

See you all at the March meeting.

**PHIL GEEVES CLUB PRESIDENT**



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](mailto:Dragun@abclass.com.au)

## Club Meeting 5<sup>th</sup> 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 filled to 6mm from the top. Jars available to purchase from the club. 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.

During the honey judging process Phil Corbett will give a short presentation on how to access and use the Club's website and Facebook page.

## This Month

### HOW I STARTED IN BEES.

A FIVE-MINUTE TALK ABOUT "HOW YOU BECAME A BEEKEEPER".

MAR - REBECCA HENDRY  
APRIL - IAN WORKMAN

### SUPPER ROSTER

#### MARCH

PAUL & KERRY DAVIS  
ROB FARRAWAY  
JASON FRANCIS

#### APRIL

KEN FREIBERG, RUSSELL GLEESON, TRISH GRACE AND CAMERON GRANT

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

MARCH - GLEN WOODFORD  
APRIL - IAN WORKMAN

## Gold Coast Field Day 10<sup>th</sup> 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.

## Proposed Speakers

### 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 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.**

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## Inter-club Trophy (Honey Competition - Gold Coast)

At the field day members entering the competition 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. We will have 500g glass competition bottles available at the March meeting.

The following are the Classes that Members can enter:-

- |                           |                                    |
|---------------------------|------------------------------------|
| 1. Light Honey.           | 6. Block of wax yellow – min 500g. |
| 2. Golden Honey.          | 7. Block of wax white – min 500g   |
| 3. Dark Honey.            | 8. Frame of Honey.                 |
| 4. Comb Section in Honey. | 9. Biscuit Recipe.                 |
| 5. Creamed Honey.         | 10. Cake Recipe.                   |

## 2019 QBA State Conference - Bribie Island May 30, 31st 2019

**Thursday 30<sup>th</sup> to Friday the 31<sup>st</sup> of May 2019** at the Bribie Island Golf Club.

Our Annual conference dinner will be held on the Friday evening to officially close the 2019 Annual Conference.

A field day full of trade exhibits will take place on Saturday the **1<sup>st</sup> of June** at the Bribie Island State School.

As the conference is taking place on the island, I imagine many members will take up the option to stay and play for a few days either side of the conference.

For more information about the conference visit: <http://qbabees.org.au/events/coming-events/>

Please see the link below for accommodation options on the Island:

<http://visitbribieisland.com.au/bribie-island/accommodation/>

## Show Dates 2019

Marburg	10th & 11th May 2019	<a href="http://www.marburgshow.com.au">www.marburgshow.com.au</a>
Ipswich	17th to 19th May 2019	<a href="http://www.ipswichshow.com.au">www.ipswichshow.com.au</a>
Esk	24th & 25th May 2019	<a href="http://www.eskshow.com.au">www.eskshow.com.au</a>
Boonah	31st May & 1st June 2019	<a href="http://www.boonahshowsociety.org.au">www.boonahshowsociety.org.au</a>
Toogoolawah	7th & 8th June 2019	<a href="http://www.toogoolawahshowsociety.org.au">www.toogoolawahshowsociety.org.au</a>
Lowood	14th & 15th June 2019	<a href="http://www.lowwoodshowsociety.com.au">www.lowwoodshowsociety.com.au</a>
Kalbar	21st & 22nd June 2019	<a href="http://www.kalbarshow.net.au">www.kalbarshow.net.au</a>
Rosewood	28th & 29th June 2018	<a href="http://www.rosewoodshow.com">www.rosewoodshow.com</a>
Redcliffe	28th to 30th June 2019	<a href="http://www.redcliffeshow.org.au">www.redcliffeshow.org.au</a>
EKKA	9th - 18th August 2019	<a href="http://www.ekka.com.au">www.ekka.com.au</a>

## Flora - March

In the unlikely event that we get any rain this month 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.

## Future meetings

April Guest Speaker - Phil Dunlop on Over Wintering Bees

May Guest Speaker - Peter & Kevin Anderson. An overview of a new Uncapping Device

## Hives For Sale

Colin Kirkwood, one of our members, has 2 hives for sale. They are both doubles in great order and lots of bees. Please Contact Colin on 0419 473 432 if interested.

## 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 everyone's 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 11<sup>th</sup> March.

## 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.



PLEASE FORWARD ANY INTERESTING ARTICLES OR PHOTOS TO ME AT  
[DRAGUN@ABCLASS.COM.AU](mailto:DRAGUN@ABCLASS.COM.AU)

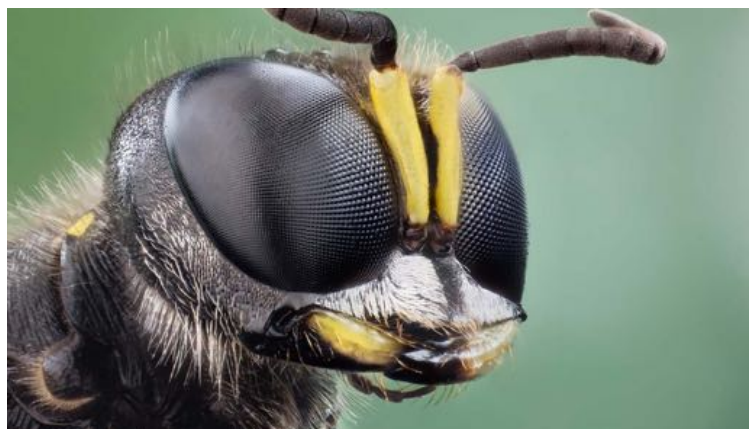
THANK YOU PHIL CORBETT  
 BEE FLIGHT EDITOR AND WEBSITE MANAGER

## Articles

### HOW BEES SEE

Walking through our gardens in Australia, we may not realise that buzzing around us is one of our greatest natural resources. Bees are responsible for pollinating about a third of food for human consumption, and data on crop production suggests that bees contribute more than US\$235 billion to the global economy each year.

By pollinating native and non-native plants, including many ornamental species, honeybees and Australian native bees also play an essential role in creating healthy communities – from urban parks to backyard gardens.



Despite their importance to human and environmental health, it is amazing how little we know how about our hard working insect friends actually see the world.

By learning how bees see and make decisions, it's possible to improve our understanding of how best to work with bees to manage our essential resources.

How bee vision differs from human vision

A new documentary on ABC TV, *The Great Australian Bee Challenge*, is teaching everyday Australians all about bees. In it, we conducted an experiment to demonstrate how bees use their amazing eyes to find complex shapes in flowers, or even human faces.

Humans use the lens in our eye to focus light onto our retina, resulting in a sharp image. By contrast, insects like bees use a compound eye that is made up of many light-guiding tubes called ommatidia.

The top of each ommatidia is called a facet. In each of a bees' two compound eyes, there are about 5000 different ommatidia, each funnelling part of the scene towards specialised sensors to enable visual perception by the bee brain.

If you want to read a whole bunch more about this go to the source of this article at the link below. The program is also now on ABC iView

*Editor*

Go to:

<https://theconversation.com/our-bee-eye-camera-helps-us-support-bees-grow-food-and-protect-the-environment-110022>

#### COMBINATIONS OF CERTAIN INSECTICIDES TURN OUT TO BE LETHAL FOR HONEYBEES



It's about time for the annual mass migration of honeybees to California, and new research is helping lower the chances the pollinators and their offspring will die while they're visiting the West Coast.

Each winter, professional beekeepers from around the nation stack hive upon hive on trucks destined for the Golden State, where February coaxes forward the sweet-smelling, pink and white blossoms of the Central Valley's almond trees.

Almond growers rent upwards of 1.5 million colonies of honeybees a year, at a cost of around \$300 million. Without the bees, there would be no almonds, and there are nowhere near enough native bees to take up the task of pollinating the trees responsible for more than 80 percent of the world's almonds. The trouble was, bees and larvae were dying while in California, and nobody was sure exactly why. The problem started in adults only, and beekeepers were most worried about loss of queens.

Then in 2014, about 80,000 colonies - about 5 percent of bees brought in for pollination - experienced adult bee deaths or a dead and deformed brood. Some entire colonies died.

With support from the Almond Board of California, an industry service agency, bee expert Reed Johnson of The Ohio State University took up the task of figuring out what was happening. Results from his earlier research had shown that some insecticides thought safe for bees were impacting larvae. Building on that, Johnson undertook a new study, newly published in the journal *Insects*, that details how combinations of insecticides and fungicides typically deemed individually "safe" for honeybees turn into lethal cocktails when mixed.

Johnson, an associate professor of entomology, and his study co-authors were able to identify the chemicals commonly used in the almond groves during bloom because of California's robust and detailed system for tracking pesticide applications. The full version of this article is available for download at:

<https://www.news-medical.net/news/20190205/Combinations-of-certain-insecticides-turn-out-to-be-lethal-for-honeybees.aspx#>

Some of our Photo Competition entries so far-



Ken & May Adamson



Rhiana Pearce



Lucy Sargent



Rhiana Pearce



Jodie Bannister



Rhiana Pearce





**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: 10<sup>th</sup> 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 10<sup>th</sup> 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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