



**Amateur
Beekeepers
Association**
NSW PARRAMATTA

February 2021 Newsletter of the Parramatta Amateur Beekeepers Inc

d

For information on the ABA click on: www.beekeepers.asn.au

PAB is a branch of the ABA - for further information on PAB, click on: <https://goo.gl/i4q87x>

For PAB members only Facebook page, click on:



[PAB Members Only Facebook Page](#)

Welcome to our 282 members!

In this issue

Page

| | |
|---|----|
| <i>February Club Event – ONLINE – Guest Presenter: Steve Broadbent, All about Apithor</i> | 2 |
| <i>December 2020 Christmas party - summary</i> | 2 |
| <i>President's report</i> | 3 |
| <i>Highlights of the December PAB Executive Meeting</i> | 4 |
| <i>Changes to the Executive Committee</i> | 6 |
| <i>How to get straight foundation</i> | 6 |
| <i>Change to Training</i> | 7 |
| <i>Have questions about beekeeping?</i> | 7 |
| <i>The basic rules for honey labels</i> | 8 |
| <i>Meet my apiary!</i> | 10 |
| <i>How to get fat honeycomb</i> | 13 |
| <i>Club shop – Re-opens - 31/1/2021</i> | 14 |
| <i>Handy contact details</i> | 14 |
| <i>What's on in 2021 – work in progress!</i> | 15 |

| | | |
|------------|-----------------|---|
| President: | Robyn Alderton | e: parramatta.president@beekeepers.asn.au |
| Secretary: | Dave Wilson | e: parramatta.secretary@beekeepers.asn.au |
| Treasurer: | Andrew Bardsley | e: parramatta.treasurer@beekeepers.asn.au |

Newsletter deadline to submit material – 20th of each month.

February Club Event – ONLINE – Guest Presenter: Steve Broadbent, All about Apithor

Robyn Alderton

Steve Broadbent from Ensystem, the developers of Apithor, has kindly accepted our invitation to address our February club event.

Steve holds an Honours degree in Applied Biology, majoring in Ecology and Biocide Science, in addition to qualifications in Marketing from UTS and a Management diploma from MU.

Steve commenced his career as a Government Research Entomologist in the UK before moving to Australia. He has 40 years of industry experience and is the Regional Director for Ensystem in Australia, SE Asia, South Africa and the Middle East.

He has authored several peer reviewed scientific papers, a best-selling book; “Your Sacred Path”, contributed to technical volumes, as well as consulting on a number of major projects, including most recently, “Rodent Management”, in partnership with the Charles Darwin Foundation in the Galapagos Islands and “The Protection of Nesting Turtles”, together with the University of Terengganu in Malaysia.

He is also a regular speaker at conferences in Australia, SE Asia, Europe and Africa.

December 2020 Christmas party - summary

By: Robyn Alderton

Thank you to those who participated in our virtual Christmas party and to those who dressed up for the occasion.

There were eight (8) winners in the “getting their Christmas on” category, each receiving a \$20 club shop gift voucher. In no particular order, the winning team / individuals were: Guy and Judy Challis

1. Dave and Wendy Wilson
2. Sao Dang
3. Veronica Roelink
4. Sandy Harrison and Cathy Robertson
5. Margaret and Malcolm McGregor
6. Andrew Bardsley
7. Arthur Garske

The “free” raffle run throughout the year was also drawn on the night. The winners and their prizes are as follows:

Congratulations to all!

The winners and the prize won are as follows:

1. George Gourlay - stainless steel frame grip
2. James Lowe - hive tool
3. Guy Challis - frame holder
4. Troy Ward - escape board
5. Dave Wilson - honey strainer set
6. Daniel La Guidara - pin wheel uncapper
7. Malcolm McGregor - uncapped frame stand

Congratulations to all!

President's report

By Robyn Alderton

Thank you to all who dialled in to the December virtual club Christmas party.

We were hoping to hold our first meeting for 2021 in a face-to-face environment however I am sure you will agree that it is safer to hold our 2021 club events online until COVID-19 vaccinations are available to all.

Invitations for the February online meeting have been emailed. You can click on the link in that email or access the meeting by clicking on the following link at the designated time:

Link: [Meet – cyb-ckmd-oux \(google.com\)](https://meet.google.com/cyb-ckmd-oux)

For those who struggle with this technology and would like to participate in the on-line monthly club events, please contact one of the Executive below and we will do what we can to buddy you with a nearby member who is happy to open their home to you to participate:

- Robyn Alderton 0419 442701
- Sandy Harrison 0448 600 324
- Andrew Bardsley 0408 636 114
- Margaret and Malcolm McGregor 0417 591 739

Please join us for a fun and informative night.

Kind regards Robyn Alderton on behalf of your Executive

We have decided to continue with the free raffle. This raffle is a means of maintaining relationships between members during COVID-19 uncertainty.

Raffles will be drawn 3-monthly, ie, Monthly Club Event, ie, at the **10 March, 9 June, 8 September and 8 December**.

The Club Raffle continues to be a means of maintaining relationships with our members during the COVID-19 restrictions. Please note that tickets for this raffle cannot be purchased and members must either purchase items from the shop, nominate themselves or be nominated by another member, but only once (a member cannot be nominated by two people for the same act of kindness).

To be eligible to be in the draw, members can -

1. purchase goods through the club shop, earning one raffle ticket for each \$50 spent (or part thereof - \$49.00 being the rounding figure), eg, a purchase of \$99 will earn two tickets.
2. conduct a random act of beekeeping related kindness, either for the benefit of another member or the club itself, earning one raffle ticket for each occasion/nomination.

A summary of members who have been nominated throughout the 3-month period will be published below.

| Nominee | Reason | Nominator |
|----------------------|--|-----------------------|
| <i>Marina Tuskan</i> | <i>For volunteering to review the February Newsletter.</i> | <i>Robyn Alderton</i> |

All nominations to be received by the President at least one week prior to each draw.

Stay safe and stay connected and I look forward to catching up with you on-line and hopefully face-to-face very soon.

Highlights of the December PAB Executive Meeting

By Dave Wilson, Secretary

The PAB December Executive meeting was held as a regular meeting on 16 December 2020 at Carlingford Bowling Club.

Attendance: Robyn Alderton, Steve Alderton, Sandy Harrison, Margaret McGregor, Malcolm McGregor, Dave Wilson, Arthur Garske and Lod Porretta. Apologies were received from Peter Clarke and Bill Dick

Following is a summary of the highlights:

Andrew Bardsley had prepared the financial report for November 2020. The starting balance was \$11 628.97 in credit, increasing to \$12 402.60 at the end of the month. Over that period there had been significant income from the club shop, while the only expenditure of any significance related to stock purchases.

Sandy Harrison reported that testing and tagging of electrical items has again been held up due to COVID-19.

The ongoing issue about the transportation of heavy loads of beekeeping gear and honey to and from the apiary has been resolved by the school providing an alternative access to the apiary site. The use of school tractors to provide transport has been declined due to limited availability.

The on-line Beginning in Bees course continues to attract new beekeepers. Two club members have offered to help in providing a commercial e-learning platform for the course. The meeting agreed to limit enrolments until a more fully automated system is in place.

The swarm season seems to be over with less swarms reported this year than in the past. Sandy Harrison reports that there are still some 20 new members still requiring swarms.

The final edit of the clubs first training video by Andrew Bardsley is still to be finalised.

The apiary shed (near the school gym and tennis courts) has had a door handle fitted to the roller door. No progress has been made on repairing the water feed to the sink.

The Christmas party was held as a virtual event with on-line raffles and awards for those dressed in Christmas costumes. Thanks to Robyn Alderton and Sandy Harrison who organised the event. It was disappointing that there was limited participation from club members.

Arthur Garske and Dave Wilson will complete an apiary inspection and a stocktake of the apiary shed.

Arthur Garske and Robyn Alderton reported that a young student attending the new beekeeper training day had suffered from some bee stings and heat exhaustion. It was decided that Robyn Alderton and Andrew Bardsley will identify “high risk” club activities and develop a safe work protocol for each. These protocols must be communicated to those attending an event. Future practical apiary events may need two “runners” to get help if needed.

Early in 2020 the ABA offered all affiliated clubs a \$1000 grant. The deadline for application is 30 June 2021. PAB is yet to reply.

The James Ruse Bee Experience event was well received by the school. Particular thanks to Sandy Harrison, Peta Appleroth, Dave Wilson, Guy Challis and Arthur Garske for their contribution to the success of the event.

Each year the club commits to an agreement with the school about the way the club will use the school’s facilities. The 2021 agreement will be based on the 2020 agreement but with an additional request for increased access on non-vacation Saturdays. The change from whole weekend beekeeping training to occasional week end shorter time practical apiary training sessions is also noted. The club fees are also now mentioned. Dave Wilson is to complete this agreement and submit it to the school.

Nu Plas have developed pink bee boxes to promote breast cancer awareness. The club purchased 8 boxes in total - some for sale in the club, the remainder for use in the apiary.

Robyn Alderton asked about executive member’s intentions for the coming year post June 2021. Excepting Arthur Garske and possibly also Bill Dick, all agreed to continue to serve on the Executive Committee.

The meeting agreed that the February club meeting would be a virtual event.

To improve planning, it was agreed that all PAB events have at least 2 months lead time.

Mention was made of possible future events. It was agreed that while the COVID–19 situation remains of concern, only the James Ruse Year 7 Bee Experience event would be scheduled. Other events such as the St Ives Show, Bunnings and Flower Power would be considered after a request was received by the club to participate.

Meeting closed at 8 pm.

Club meeting records are maintained by Dave Wilson. Should you require access to a full copy, please contact Dave on parramatta.secretary@beekeepers.asn.au

Changes to the Executive Committee

By Robyn Alderton

Regrettably, for personal reasons, Arthur has made the difficult decision to resign from the Education and Public Officer role positions. Do not despair however, as Arthur will continue in the role of Support Officer - this will be an extension of his current Mentor role and he will continue to be available to assist members with their beekeeping questions.

In the past, Dave Wilson and Arthur Garske generously volunteered to look after the school apiary in a temporary capacity. Sandy Harrison has now volunteered to formally fill the position vacated by Dave and Arthur.

Margaret and Malcolm McGregor have kindly volunteered to fill the Events Officer position vacated by Sandy.

Malcolm McGregor has kindly volunteered to fill the role of Public Officer vacated by Arthur.

Please refer to the "Handy Contacts" list at the end of the newsletter for contact information.

On behalf of members, a huge thank you to you all for your continued dedication and support of our club and for the seamless transition of positions, ensuring the club continues to grow and provides a service to its members.

How to get straight foundation

By Arthur Garske

The first thing to remember is that beeswax, when heated, expands considerably. If a sheet of foundation has been embedded cold and is put into a hive between frames of brood or honey which the bees are working, there shouldn't be a problem because of the hive's constant internal temperature and the bees' natural inclination to draw the foundation quickly. However, if for some reason the foundation isn't drawn immediately, it will likely buckle and warp out of shape. Simple science; during heating it will expand between the embedded wires, but on cooling, it has nowhere to go and because it has stretched, it buckles and becomes misshapen.

To ensure the building of regular neat comb, foundation should ideally be embedded in a heated room. This, however, is a luxury not always available to the average backyard beekeeper.

As an alternative, a similar result can be achieved by placing the cold foundation into the groove on the frame and then standing it on an angle against a wall in direct sun to warm it. Depending on the intensity of the heat and the swiftness of the beekeeper's embedding technique, a reasonably effective and time efficient process can be undertaken - embed the first heated frame, followed by the next cold sheet in the groove of the next frame, place in the sun and continue until all frames have been embedded.

Be careful not to overheat the foundation. You can tell if it's getting too hot because the sheet becomes floppy and difficult to manoeuvre onto the embedding board. Just wait a couple of minutes to let it cool down, however remember that if you still have frames heating up in the sun, they may need to be moved into the shade until you have caught up and are ready to continue.

If the foundation overheats during the embedding process, it may split between the wires when contracting in cooler air. The ideal temperature falls between 32.2 deg Celsius and 35 deg Celsius.

The expansion property of foundation explains why sheets are always a couple of centimetres smaller than the internal dimensions of the frame.

Change to Training

Members will now be required to successfully complete ALL online Beginning in Bees Training Modules before they will be invited to participate in the practical (apiary) component.

Apiary Field Day training will be held in Autumn and Spring only. Summer is typically far too hot.

To reduce the risk of hives being opened unnecessarily and for too long and the subsequent effect on the bees, hives will no longer be opened by students.

A hive will be opened by the Instructor, frames of honey, brood etc will be passed around for viewing.

Have questions about beekeeping?

Please email Arthur, PABs Support Officer, with your beekeeping questions and we will publish questions and the responses in the newsletter for all to learn. Email Arthur on awgarske@gmail.com

The basic rules for honey labels

The following has been reproduced from the ABA August/September 2019 Newsletter.

REGULATIONS

Honey labels: the basic rules

If you intend to sell honey at a market or store, you must label it correctly. Sue Carney explains



1 THE WORD HONEY. Sounds obvious but it's surprising how often beekeepers assume everyone else will know what's in the jar. It's the law to declare the name of the food you are selling. You can add other descriptions (such as the floral source, where the hives are located, your 'brand',

Honey

degree of processing or other terms that will appeal to potential purchasers). But however else you dress it up, the word honey must appear on the label in clear, prominent and legible text somewhere.

2 WEIGHT OF PRODUCT This is best expressed in grams. 350gr, 400gr and 500gr are common honey jar sizes. Weigh the jar, add the contents and subtract the weight of the jar from the final weight. Make sure you use accurate scales.

400gr

3 YOUR NAME AND STREET ADDRESS. This is so you can be contacted after the item has been purchased. The legal minimum is for an Australian street address of 'the supplier'. You can include a PO box, email address or website if you wish as an additional contact point but these options don't replace the requirement for a physical address.

4 COUNTRY OF ORIGIN PANEL. This is required on packaged food sold to consumers in Australia. You must use the standard mark with three components – the kangaroo in a triangle logo, a bar chart showing the percentage of Australian ingredients, and appropriate explanatory text. The standard doesn't require the CoO label be a minimum size but the information must be 'legible' and 'prominent'. To generate a panel that you can then use on your honey packaging, go to originlabeltool.business.gov.au For locally produced honey you can choose from a selection of descriptions, such as Produce of Australia, or Australian Honey.



5 NUTRITION PANEL. This is less complicated than it looks. Food Standards ANZ has a [nutrition panel calculator](#) that will generate all the data you need. The standard set of information must include a serving size, the number of those serves in the package, and the levels of energy, protein, total fat, saturated fat, carbohydrate, sugars and sodium

expressed as both average quantity per serve and average quantity per 100gr. Find the [calculator online at foodstandards.gov.au](http://calculator.online.at.foodstandards.gov.au) and input 'honey', and the size of your pack. (For serving size, see next page.) The online tool will do the rest.

August 2019

6 LOT IDENTIFIER. This is important in case there is an issue with a batch of honey. The identifier can be in any form that would allow all honey produced and packaged at one time to be traced. So, if you pack only one lot a year, a simple year date is sufficient; if you pack throughout the season you will need something more precise.

7 If your honey contains other ingredients, such as flavourings, the label needs **A STATEMENT OF INGREDIENTS** listed in descending order of weight. It will also need a warning statement if it contains substances such as nuts, milk, cereal or bee pollen. (Check the details carefully if you think this applies. FSANZ has a user guide to [warning statements](#).) If your honey package contains only honey you don't need to include separate statement of ingredients since you have already called it honey according to point 1.

*Ingredients:
Honey, ginger,
cinnamon, nutmeg*

8 ONLY TRUTHFUL STATEMENTS. You must not use statements that are incorrect or likely to create a false impression. Don't call it organic unless you can meet the requirements set out in the [national standard for organic produce](#), and don't make any other claims that you cannot prove. That includes health and wellbeing claims -- an area of consumer marketing that is highly regulated. (See next page.)

~~*This will make you live FOREVER!*~~

DO YOUR LABELS COMPLY? Now's the time to check and make any necessary changes so you are ready for next season.

The information in this article is for general information purposes only. It should not be relied on as a substitute for legal advice.

REGULATIONS

HONEY LABEL FAQs

Do I need a Best Before or Use By date?

Date marking information is optional if the food has a shelf life longer than two years.

What is a 'serve 'of honey?

When creating the nutrition panel for your label you need to include the serving size and declare how many servings are in the container. Serving sizes are not defined in the Food Standards Code, but the authority's guidance is that it should be a realistic portion of the food that a normal person might consume on one eating occasion. Typically, supermarket honey brands use 15g as a serving size.

What is the definition of legible?

It needs to be indelible – as in it won't rub off or become unreadable under normal conditions. It needs to be distinct – in other words readable on whatever background it is printed on. It needs to be easy to read: in most cases the size isn't prescribed although warning statements, where required, can have a prescribed minimum size dependant on the pack size.

Do I need to warn about not feeding honey to babies?

Local beekeepers often get confused about this. Some countries require a warning statement but Australia does not. The warning relates to the risk that the immune systems of very young children (under 12

months) cannot cope with [botulinum spores](#) in honey. You might want to advise your customers but you aren't required to do so by law.

Can I make health claims about honey?

Health and nutrition claims are governed by precise requirements in the Food Standards Code and in other consumer legislation in order to protect Australians from misleading or harmful statements. You need to fully understand what you can and cannot say, and what evidence you need to hold or include on your labels, advertisements or other marketing materials. You cannot make therapeutic claims — that is, refer to the prevention, diagnosis, cure or alleviation of a disease, disorder or condition without satisfying the Therapeutic Goods Administration that your product is a therapeutic item. This is a complex area. Food Regulation produces a [decision making guide to getting your claims right](#).

Do I need a label if I sell from my premises or fill jars to order?

You don't need a label if the honey has been made and packaged on the premises from which it is sold, or if it is packaged in the presence of the purchaser. But if you are running a business from your premises you will need to check that you are complying with any council requirements such as zoning restrictions.



DELVING DEEPER: SOURCES TO CONSULT

Food Standards Australia New Zealand at foodstandards.gov.au This is a statutory authority at federal level. It develops the [Food Standards Code](#) which is enforced by all state and territory governments and local councils. Find the details of the code that relate to your honey sales; use the [nutrition panel calculator](#) to generate the data you need for your labels; and discover information about food safety, warnings, recalls and other topics presented in a number of [user guides](#).

The [Australian Competition and Consumer Commission](#) at acc.gov.au applies the Trade Practices Act to ensure that businesses operate competitively, efficiently and honestly. It makes sure the Food Standards Code is complied with in Australia, in particular representations that are made about [food on labels and in marketing](#). The ACCC has a FAQ section relating to the [Country of Origin labelling regulations](#).

Business.gov.au has created an online tool to help you understand whether you need to use a Country of Origin panel on food labels. The site also has general information on running a small business and on regulations that apply to [selling products and services in Australia](#).

QUIZ

Test your Bee IQ

Who is the odd one out?

- A) Cedar
- B) Émile
- C) Lorenzo
- D) Moses

ANSWER ON PAGE 13

Meet my apiary!

By: Robyn Alderton

My beekeeping adventure started with my love of photography. I would spend free time walking around the farm taking photos of any flowers I could find with bees who were going about their day and madly collecting pollen and nectar. At the time, I didn't really understand what they were doing. Well, I knew about the nectar however I didn't know about the pollen collection and the role of pollen. Many photos later, similar to the two at right, Steve asked me if I would like a beehive for my birthday.



I did not know anyone who kept bees, I have always been fascinated by them and I do like to be different, so straight away, I said – YES!



A bit of research followed, and we found that we could purchase an 8 frame Langstroth hive with 5 frames of bees, brood and capped bee-food honey. All we had to do was wait until the end of September when it would be ready.

In the meantime, I investigated what training courses were available and chose a Beginning in Bees course run by Tocal Agricultural College. It turned out; my Beginning in Bees training course was scheduled the week after I was to pick up my first hive.



Proud new beekeeper with my first hive.

We organised to pick the hive up from Forster. Loaded the hive on the trusty trailer and travelled to the farm, some 7 hours away. Little did we know at the time was that we could have put the hive (entrance closed) on the back seat. Hey, we were new at this, yes, we did it the hard way however, at the time, we didn't have anyone to ask and we didn't know any better.

With the hive in place, at the farm, and as a very proud beekeeper, I was itching to look inside. Not yet though. Above right is the obligatory photo with the new hive (almost like a first day at school or a new job). Clearly a new beekeeper and without the support of a club as I didn't know they existed at the time; I made a few mistakes:



As a new beekeeper, fascinated by the comings and goings and of course, such events require photos.

1. I placed the hive directly on the ground – not elevated.
2. I didn't remove the weeds from the entrance which provided a ladder to the hive entrance for ants.

3. I selected a low and shaded area to place the hive which was great for summer however not for winter and I had no intention of moving the hives around for the seasons.
4. Not to mention the fact that I'm wearing black pants!

Don't forget, I hadn't completed any training – YET.

When I was ready to add to my apiary with another hive, I contacted the Parramatta Amateur Beekeepers to enquire about purchasing a nucleus. I spoke to Dave Wilson who suggested that I join the club and I would be able to learn how to collect swarms. The continuation about joining the club just to be a member is a story for another day.

With so many swarms available that season, our apiary grew from 1 hive to 10 in no time.

Following joining the club, attending meetings, listening to guest speakers and being involved with other beekeepers, I soon learned that even though I had completed training there was so much more to learn.

I soon learned that the hives needed to be moved to a better area. We moved them to a higher area where the sun hits them early in the morning and they are shaded by trees in the afternoon sun.

Honey is a food and we soon learned that we needed a dedicated hygienic area that can be kept clean and free of dust and bugs for extraction.

Next came the honey shed, put in place, levelled, painted and fitted with all our extracting needs.

We have come a long way on our beekeeping journey, along the way we have made many changes including the following from:

- For extraction, rotating 4 x uncapping knives, heated in boiling water, to now using an electric knife powered by a generator. We have eliminated the need to use a gas burner to heat the water in a boiler and more importantly saved a lot of time and effort.
- Using a manual 3 frame extractor. To now using an electric 4 frame extractor also powered by the generator. Easier and Steve's shoulders say thank you!
- Sterilising jars and lids in boiling water (in the caravan) to now bringing the honey home and sterilising jars and lids in the dishwasher. Reducing the risk of hot water burns and the time spent over a hot boiler.



Original location of the apiary which we learned was too shady for winter.



Current apiary location where the morning sun hits the hives, and they are shaded from the harsh westerly sun.

- Keeping hives at 3 boxes high rather than 4. 4-high is just too much to manage, particularly with the height on stands.
- Carting honey laden frames in wooden boxes (supers) to now using plastic tubs with lids and only placing four frames in each tub. Tubs with lids help us to keep bees out and Steve's back says thank you.
- Packing hives down to a brood box and 1 full super of food over winter and working out what to do with the remaining frames and boxes when we do not have power to place the frames in a freezer. We now place winter mats on the top of the frames of the surplus boxes. This was advised by Bruce White and it works for us.



The Honey Shed – or the Office of the Queen Bee!

Due to the climate, where my bees are located, our honey yield season is shorter than for those in Sydney and warmer climates.



Some of the 84 jars from the latest harvest, ready to be labelled.

Our first extraction for this season was on 17 January 2021. We extracted 18 frames from 2 hives. We harvested some 30 litres of honey which converted to 84 x 500g jars of quite light delicious honey. From observing recent flowerings, my guess is that it is largely Cape Weed honey.

I know the bees don't care what colour their hive is however we are happy to support breast cancer awareness and purchased a couple of Nu Plas pink boxes. Now the bees may not care however we do and of course we had to paint base, brood box and lid the same colour.



Part of our apiary which includes our Nu Plas breast cancer awareness (pink super) and thanks to Steve, sitting on a matching pink brood box, bottom-board and lid.

I have also learned that the air at my apiary gets very hot in summer, so we have a large tub filled with water with sticks and corks floating on top to enable the bees to gather water quickly and without travelling too far to use for their air conditioning.

Members, we would love to share your 'In My Apiary' story. Please send to Robyn on parramatta.president@beekeepers.asn.au

PS: Don't worry about proper spelling and grammar, we will look after that for you.

How to get fat honeycomb

Information provided by: Gary Christoffel

Most beekeepers are keen to obtain the maximum yield of honey from “fat” honeycomb. An additional advantage would be having fewer but fatter combs from which to extract, making it easier to process the honey. Here is how to do it;

First, have the bees draw out the comb in your full supers. For example, use 10 frames in a 10-frame box or if you use 8 frame equipment, use 8 frames in your 8-frame super.

Second, after you uncap your first batch of honey from those frames, simply remove one frame per super and evenly space out the remaining 9 frames in your 10-frame box (7 frames in an 8-frame set up). This allows the bees extra space to build deeper honeycomb cells. The next time you uncap these combs, you should find beautiful fat honeycomb cells that hold more honey, and you will have fewer frames to process.

Caution: do not attempt to have the bees draw out these magical fatter combs without the first step of drawing out the comb in a normal super configuration.

The trick is to have the bees build your fat honeycomb using their last drawn-out comb as the foundation for the new fatter honeycomb cells.

It takes two “drawing out” of the honeycombs to make this happen. Trying to skip the first step can lead to extra burr comb and crazy constructions.

Article supplied by the “Pierce Uncapping Knife Speed King” Pierce-Mieras Manufacturing Inc., Fullerton CA USA. Source: <https://www.piercebeekeeping.com/faq> accessed, 5 January 2021.

What is uncapping?

Uncapping is the process of removing the wax capping that bees use to seal their comb. Uncapping makes it possible for bees to reuse the same cells instead of building new ones. Rebuilding requires a lot of energy and instead your bees can focus their energy on refilling the empty combs with honey.

What is uncapping stroke?

When using a hot knife for uncapping - develop an uncapping stroke that will allow you to uncap an entire side of a frame in a single stroke using the frame itself as a guide for the knife. Use the entire length of the blade to distribute the heat of the knife evenly across the honeycomb. Keep the knife working on the honeycomb to help regulate the temperature of the knife.

If you need to cool the knife blade quickly, plunge the knife into a pile of your wax uncapping.

Another technique is to carefully uncap the top 2-3 inches of the frame going upward and then uncap the rest going downward using the previous cut as the starting point of the downward knife stroke.

Uncapping honey is a sticky process. Plan in advance how to keep your work area clean as you work. You can use damp towels to keep the work tools and uncapping area clean. Clean the “warm” knife before and after each use; use a damp cloth only. Make sure electric knives are disconnected from power before using a damp cloth.

Bee IQ answer
Answer is D). Moses Quinby invented the bee smoker with bellows; the others invented types of hive - Cedar Anderson (Flow), Emile Warre (People's Hive) and Lorenzo Langstroth (moveable frames).

Club shop – Re-opens - 31/1/2021

By: Lod Porretta, Stores Officer

Due to COVID-19, the club shop continues to be closed however you can [email your order](#) to the Stores Officer.

Submit your order by Monday. The Stores Officer will advise the cost. Payment to be submitted electronically. After clearance of funds in the club account, an advice will be sent, and goods can be collected the following Wednesday from Castle Hill (pm).

Members are encouraged to support PAB by purchasing their beekeeping goods from the club shop whenever possible.

Members are encouraged to support their club shop and purchase their beekeeping goods from the club shop whenever possible.

Shop email: Lod Porretta parramatta.stores@beekeepers.asn.au

The following items are available to purchase in the Club Shop:

- Beetle Traps
- Cleats
- Foundation
- Gloves
- Honey Gate
- Risers
- Uncapping Boxes
- Bottom Boards
- Chemicals
- Frames
- Hive Closers
- Jackets/Suits
- Smokers
- Boxes
- Eyelets
- Frame Wire
- Hive Locks
- Lids
- Spur Wheels
- Bee Brush
- Electric Embedder
- Glass Jars
- Hive Tools - J
- Plastic Buckets
- Strainers & Cloths

If the item(s) you seek are not listed above, just email your friendly Stores Officer to see if, in fact, the item is in stock.

Handy contact details

| Position | Position Holder | Contact Details |
|---|-------------------|--|
| President | Robyn Alderton | parramatta.president@beekeepers.asn.au |
| Vice President and Bio Security Officer | Dave Wilson | parramatta.vp@beekeepers.asn.au |
| Secretary | Dave Wilson | parramatta.secretary@beekeepers.asn.au |
| Treasurer | Andrew Bardsley | parramatta.treasurer@beekeepers.asn.au |
| Member Officer | Steve Alderton | parramatta.membership@beekeepers.asn.au |
| Stores Officer | Lod Porretta | parramatta.stores@beekeepers.asn.au |
| Apiary Officer | Sandy Harrison | Parramatta.events@beekeepers.asn.au |
| Events Coordinator (1) | Margaret McGregor | parramatta.exec1@beekeepers.asn.au |
| Events Coordinator (2) | Malcolm McGregor | parramatta.exec2@beekeepers.asn.au |
| Colony Distribution Officer | Bill Dick | parramatta.swarms@beekeepers.asn.au |
| Extractor Custodian Officer - east | Sandy Harrison | parramatta.events@beekeepers.asn.au |
| Extractor Custodian Officer- west | Andrew Bardsley | parramatta.treasurer@beekeepers.asn.au |
| Support Officer | Arthur Garske | awgarske@gmail.com |

What's on in 2021 – work in progress!

| | | |
|---------------|---------------------------------------|---|
| 6 February | Apiary Training | By Invitation Only. Organiser: Sandy Harrison, Apiary Officer |
| 10 February | Monthly Club Event – On-line | February Presenter: Steve Broadbent, Ensystem (Researcher working with the developers of Apithor) |
| 17 February | 6.00 pm for 6.30 pm Executive Meeting | On-line or face-to-face to be determined and depend on COVID-19 restrictions |
| 10 March 2021 | Monthly Club Event | On-line or face-to-face to be determined and depend on COVID-19 restrictions. March 2021 Monthly Club Event Presenter: Professor Andrew Barron – Topic TBA |
| 17 March | 6.00 pm for 6.30 pm Executive Meeting | Carlingford Bowling Club |
| 14 April | Monthly Club Event | April Presenter: Andrew Bardsley on Creamed Honey - Location to be determined. |
| 21 April | 6.00 pm for 6.30 pm Executive Meeting | Carlingford Bowling Club |
| 12 May | Monthly Club Event | Location to be determined. |
| 19 May | 6.00 pm for 6.30 pm Executive Meeting | Carlingford Bowling Club |
| 9 June | Monthly Club Event | Location to be determined. |
| 16 June | 6.00 pm for 6.30 pm Executive Meeting | Carlingford Bowling Club |
| 14 July | Monthly Club Event | Location to be determined and date to be confirmed due to State of Origin. |
| 21 July | 6.00 pm for 6.30 pm Executive Meeting | Carlingford Bowling Club - date to be confirmed due to State of Origin. |
| 11 August | Monthly Club Event | Location to be determined. |
| 18 August | 6.00 pm for 6.30 pm Executive Meeting | Carlingford Bowling Club |
| 8 September | Monthly Club Event | Location to be determined. |
| 15 September | 6.00 pm for 6.30 pm Executive Meeting | Carlingford Bowling Club |
| 13 October | Monthly Club Event | PAB AGM - Location to be determined. Guest speaker – to be determined |
| 20 October | 6.00 pm for 6.30 pm Executive Meeting | Carlingford Bowling Club |
| 10 November | Monthly Club Event | Location to be determined. |
| 17 November | 6.00 pm for 6.30 pm Executive Meeting | Carlingford Bowling Club |
| 8 December | Monthly Club Event | Location to be determined. |
| 15 December | 6.00 pm for 6.30 pm Executive Meeting | Carlingford Bowling Club – over summer management plan for the apiary and 2022 planning |

Disclaimer – Parramatta Amateur Beekeepers Inc and contributors to this Newsletter disclaim all responsibility for any losses that may be attributed to the use or misuse of any material mentioned in the Newsletter of the Parramatta Amateur Beekeepers Inc. The opinions expressed by the contributors to the Newsletter are not necessarily those held by the Executive of the Parramatta Amateur Beekeepers Inc.