


THE BUZZ



The official newsletter of the Gold Coast Amateur Beekeepers Society Inc. Est. 1979
 Website: gcabs.net.au  [Gold Coast Amateur Beekeeping Society](https://www.facebook.com/GoldCoastAmateurBeekeepingSociety)



Show time. Prepare your entries now! See page 3

DATE SAVERS

The Gold Coast Amateur Beekeeper's Society inc. welcomes new members, existing members and visitors to attend our meetings. Non-members attending will be asked to make a gold coin donation.

MEMBER MEETINGS

- **Sun 18th June 10am-noon**
 GCABS Clubhouse Topic: Wax processing – from Hive to Clean & Ready to use! Also Making showcase quality Creamed Honey. **BRING YOUR APICULTURE ENTRIES FOR THE MUDGEERABA SHOW.** Leonie will collect them & deliver them to the show on Monday 19th. See page 3 below.

- **Sun 16 July 10-12 noon** GCABS Clubhouse Topic: Swarm prevention and spring preparation. NPQ speaker– Native Plants Queensland
- **Sun 20 Aug 10am** Field trip to 'Mariefields', Tyalgum - Dr John Quayle: Early spring hive inspections, Alcohol wash for Varroa defense; Splitting hives using divider boards. *(NOTE This excursion is subject to meeting DPI varroa response regulations)*

UPCOMING SHOWS

- **Sat/Sun 24-25 June** – Mudgeeraba Show, Mudgeeraba Showgrounds. Enter the apiculture competition & come & support the GCABS Info stand.
- **Sat/Sun 5-6 Aug – Botanical Bazaar**, Nerang Country Paradise Parklands. **VOLUNTEERS NEEDED!**
- **Fri/Sat/Sun 1st - 3rd Sep** – Gold Coast Show, Broadwater Parklands, Marine Parade, Southport

OTHER EVENTS

- **Beginner Beekeeping class:** 22-23 July Apply [HERE](#)
- **June 18th 9am – 3 pm.** Gold Coast Native Plants Market @ Nerang Country Paradise Parklands

COMMITTEE MEETINGS

All welcome to attend our online Committee meetings. Email the secretary and ask for the link. Gcabs.secretary@beekeepers.asn.au

From GCABS President



This past month May 2023 has been a busy one. I hope all enjoyed some pollinator themed activities for World Bee Day on the 20th. I spent the week delivering activations and events in the city.

Meanwhile I heard today (2/6/23) of a swarm that departed from a hive two weeks ago. And on Tamborine Mtn I hear there are colonies nursing two queen cells at the moment. What is going on? My only advice is to keep an eye on your bees, their activity levels, their honey stores, and congestion in the brood chamber. I'm not shy to harvest a little honey from a colony through May and June if they are bringing it in, which appears to be the case around here!

In other news we are hoping to reboot our mentor program with some training subsidies for mentors so if you have been involved in the past as either a mentor or a learner, and you would like to support others (in a voluntary capacity) please contact a committee member.

Coming meetings will cover wax rendering and spring maintenance. The cool weather will end soon enough and the bees know it. I look forward to seeing your familiar faces at the shed, and welcome to all new beginners and visitors.

*Kind regards,
Kathy*

June Honey Flora - S.E. Queensland

Submitted by Jim O'Regan



Black Sheoak. Brisbane Black Wattle. Broad-leaved Banksia. Caley's Ironbark. Dusky-leaved Ironbark. Glycine. Golden candlesticks. Mountain Coolibah. Paper-barked Tea-tree. River Sheoak. Spotted Gum. Swamp Messmate. Tumble-down Ironbark. White Box.



WE NEED VOLUNTEERS for the Botanical Bazaar August 5th & 6th

Please consider volunteering some of your time at our Botanical Bazaar stand to inform the public about the world of beekeeping and to share our passion. Whether it's 1 hour or all day, your contribution will be greatly appreciated, and you will go home happy!! Even if you are a beginner beekeeper, you can still be a valuable participant. Members who have volunteered in the past, without exception, find it rewarding and say they enjoy chatting to people who stop at our stall. It really helps you to feel part of a worthwhile cause, and get to know your fellow beekeepers, while contributing to your club & our community.

Please send a message to Ann or Leonie (our mobile numbers are on the second last page) if you can contribute. Or you can seek us out at one of our member meetings.

SHOW TIME!

Show season has arrived kicking off with the Mudgeeraba Show this month, Sat/Sun June 24th/25th. So, IT'S TIME TO PLAN & PREPARE YOUR ENTRIES!

GCABS sponsor the Apiculture competition & we are counting on you to help showcase the dazzling range of products originating from the work of our amazing bees. As well as entering liquid honey, why not enter a block of beeswax, a beeswax decorative item, a sample of mead and try your hand at creamed honey. When you enter multiple classes, you're in the running for Show Champion!

Competition entries must be delivered to the Mudgeeraba Showground on Mon. 19th June. If that is a problem for you, then bring them to the June members' meeting. Leonie will collect them along with your entry fees and deliver them to the Mudgeeraba showground pavilion on Monday 19th for judging on Tuesday 20th.



The pavilion competition schedule can be found at <https://www.mudgeerabashow.org.au/>. For your convenience, a copy of the relevant Pavilion info & Apiculture Schedule is on the last page of this newsletter.

Flower of the Month for Your Home Garden

Submitted by Esther Bligh

Greek basil is a perennial herb that grows very well in our region and flowers all year round. Bees just love it and the leaves make a tasty pesto. The stems break quite easily but the plant can be cut back hard and always comes back.



GCABS represented locally at the National Botanic Gardens Day

Thank you & well done to GCABS members Keith Barton & Brad Murphy for setting up a GCABS information stand at the Gold Coast Regional Botanical Gardens on Sunday May 28th.



They reported that it was a lovely event in glorious autumn weather, with a lot of interest from the public.

May Meeting Review - Our Biosecurity Obligations

Our presenter for the May meeting was David Schlipalius, QLD DAF Biosecurity Officer. Dave informed that as beekeepers we have a 'General Biosecurity Obligation' (GBO). This means that we need to understand & manage the risk of spreading bee pest & diseases. Our responsibilities as beekeepers are to:

- **Register** as a recreational beekeeper & mark your hives with your Hive Identification Number (HIN)
- **Check** regularly for pests & diseases. Full inspection minimum twice /year
- **Record** your inspection results a diary / logbook
- Report notifiable exotic pests & diseases immediately (See DAF website for full list)
- **Practise** good bee husbandry
- Practice come clean go clean:
- Only buy / use equipment that you know is 'clean' ie no history of disease
- Use a barrier system
- Do not leave wax, propolis, used equipment around your hives

A significant point was made about use of chemicals. Only approved traps such as Apithor & the plastic cassette style are approved for use in hives in Australia. Also, the brand Topbait is the only one approved chemical. These baits should be used on the floor of the hive, not on top of frames due to a risk of chemical leakage from the trap if the hive becomes damp for example.

The second part of Dave's presentation focused on varroa destructor mite, its impact around the world & forecast impact for Australia if it is not contained. While Australia is still focusing on detection & eradication of the mite, if unsuccessful, we will need to move from eradication to management. The forecast impact for Australia includes:

- loss of possibly 90% of current hive stock
- high reduction in the number of beekeepers – due to increased cost of management
- reduction in the number of hives kept – due to increased costs of management, greater time per hive management & hive losses
- \$70 million per year loss to the beekeeping industry
- Knock on effects on pollination services (up to AUS \$2billion & 11,000 jobs)

Our Responsibility in varroa detection

- Alcohol washes & drone uncapping are the recommended methods for detection.
- Conduct at least one if not both of these tests every 16 weeks.
- Report both POSITIVE and NEGATIVE results using the Bee123 online form [HERE](#).



BEE UNIQUE Style

By Amanda Murphy



I have been bee keeping on and off for 14 years. Beekeeping is both a singular and community based enterprise for bees and their keepers alike. Bee keeping has been a source of delight, frustration and hard work, but mostly great joy. After a few years break I felt the call to “get back into it.” Rejoining The GCABS has reminded me of the shared enthusiasm and depth of knowledge that being part of the bee community can bring.



For a few years now I have lamented the rather grungy appearance I display when tending my glorious bees. Pulling out my old suit reminded me of this angst. It occurred to me that there is no reason for this. Being a woman, my bottom and boobs did not always match the sizing of suits available either! Being tallish and rather generous in proportions I was always relegated to the “large” sizings of the suits available. Although they covered me, I would not say they “fit” very well. Although those suits were functional, I always felt like a frump ... a tea bag in a potato sack. I felt the desire to look as beautiful as my bees. That is where my initial inspiration lay: a combination of practicality, comfort and outrageous vanity.

After deciding I wanted a prettier suit, I sat down and studied the pros and cons of a variety of those currently available. The veiled hats have long been a source of my frustration when tending my bees. I have tried many designs and not been satisfied. Either the brims are too floppy, the hat moves sideways exposing the skin up against the netting, or claustrophobic zippered built in ones that don’t enable you to put your glasses on or off—just to name a few issues. Getting the number and depth of pockets was also important. I’ve even included a pocket just for the hive tool that is positioned on the leg where you wont get stabbed in the belly when you bend over. After extensive testing and many modifications the design of the suits and hats and gloves has now started production. The talented Michelle from Michelle Lee Designs has been indispensable and I thank her for her patience and skill.

I am also mindful of the ethical responsibility we have in the clothing manufacturing business. For this reason I have chosen not only to design in Australia, but to also produce the Bee Unique suits here with local, Gold Coast seamstresses. This way I can ensure both a quality finish and a fair wage. This has meant Bee Unique Style suits are not as cheap as the overseas mass produced items, but the wearers can happily match their environmental credentials with their ethical awareness. These suits are also made to be sturdy and should provide many years of service.

I personally choose the %100 natural fibre, fun fabrics and make sure there are only short runs of each design. You can therefore be confident on being unique. The colours and patterns are mindfully chosen to be both beautiful but of hues which do not antagonise your hives. Currently these suits are designed for women, but gorgeous suits for men is also in the design stage. I really enjoy wearing my suits and, even if I am being delusional, I like to believe I look as beautiful as the bees I am tending.



If you are interested in taking a look at what is available you can go to the website www.beeunique.com.au or contact me on amanda@beeunique.com.au

Of course anybody who is a member of the GCABS will automatically get a 10% discount. Thank you for your support and thank you to “The Buzz” for allowing me to showcase my new enterprise.

Congratulations Mandy on your bee-autiful designs. GCABS wish you great success with this enterprise.



Stingless Bee Honey

Stingless bee honey, also known as melipona honey, Sugarbag, or pot honey, is a type of honey produced by stingless bees belonging to the Meliponini tribe. Stingless bees (tribe Meliponini) are native to Australia and produce stingless bee honey. They belong to various genera such as Tetragonula and Austroplebeia. These bees are native to tropical and subtropical regions around the world. Stingless bees are smaller than honeybees and do not have a sting, hence their name. The honey produced by stingless bees differs in various aspects from the honey produced by honeybees. Here are some key characteristics of stingless bee honey:

Flavour: Stingless bee honey has a unique and distinct flavour profile that can vary depending on the species of bees and the flowers they forage on. It is often described as tangy, slightly acidic, and sometimes even sour. The taste can range from mildly sweet to more robust and complex flavours.

Aroma: The aroma of stingless bee honey is often described as floral and fragrant. It can carry the scent of the specific flowers from which the bees collected nectar.

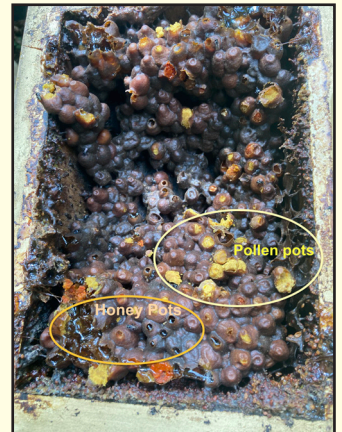
Consistency: Stingless bee honey tends to have a thinner and more liquid consistency compared to honey produced by honeybees. It often has a creamy texture and can crystallise more slowly.

Nutritional Content: Stingless bee honey is similar to traditional honey in terms of its nutritional composition. It contains natural sugars such as fructose and glucose, as well as trace amounts of vitamins, minerals, and antioxidants.

However, the exact nutritional profile can vary depending on the floral sources visited by the bees.

Medicinal Properties: Like other types of honey, stingless bee honey is believed to have medicinal properties. It is often used in traditional medicine for its potential antibacterial, anti-inflammatory, and antioxidant properties. However, scientific research on the specific health benefits of stingless bee honey is still limited and ongoing.

Production and Availability: Stingless bee honey is highly valued for its unique taste and is often considered a delicacy in regions where stingless bees are found. It is harvested using traditional methods and due to the small size of stingless bees and their colonies, the production of stingless bee honey is relatively low compared to honey produced by honeybees & is considered a specialty product.



For the first time ever, the Mudgeeraba Show & Gold Coast Show are including a class for Stingless bee honey in their Apiculture competition. Only a sample of 25gm is needed to enter. Why not enter some from your native bees?

Quiz Time: How well do you know your beekeeping jargon?

Score yourself a point for accurately explaining the meaning of each of the following terms. Answers on the next page...

- | | | | |
|------------------|------------------|-------------------------|--------------------|
| 1 Absconding | 4. Bee space | 7. Laying worker | 10. Supersedure |
| 2 Apis mellifera | 5. Honey stomach | 8. Nasanov pheromone | 11. Trophallaxis |
| 3 Apis cerana | 6. Invertase | 9. Paenibacillus larvae | 12. Winter cluster |

Creamed Honey

Compiled from experience & mixed sources by the editor, Leonie Schwarzel

During the cold winter months, the raw honey in your jars & buckets will often crystallise. This is a natural process that is accelerated when temps drop below about 12C deg. The thick, grainy texture of crystallised or 'candied' honey is the result of the natural sugars clumping together. Although perfectly good, this type of honey is not well regarded in Australia compared with runny honey. However, you can easily restore it to runny consistency by heating it.

But why not take advantage of the honey's natural tendency to crystallise by whipping up some sumptuous, creamed honey?

Creamed honey is 100% honey, no other ingredient is added. Creamed honey is in fact crystallised honey but with one major defining difference; the crystal size is so minuscule that the texture of the creamed honey is smooth or 'creamy' on the tongue. No grittiness is detectable.

So, how do we get creamed honey that is smooth out of liquid honey that would normally turn into gritty crystals? To begin, you will need creamed honey to use as a 'seed' or 'starter'. The recommended ratio is 10% of creamed honey. You can either beg a sample that a friend has made or if unavailable, you could buy a tub of Capillano creamed honey to get you started. Once you've made a batch, hold back a little in the fridge as your starter for subsequent batches.

How to Make Your Own

Using a good strong mixer, mix 10% creamed into 90% liquid honey. Honey is quite dense, so go gently to avoid overheating or even burning out your mixer. The whipping process should take about 15-20 mins. The longer you whip it, the whiter the result will be. Some people let the mixture rest for a couple of minutes several times during the whipping process. *(continued page 8)*

Quiz Answers

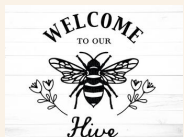
1. **Abandoning** - An entire colony of bees abandons the hive because of disease, wax moth, excessive heat or water, lack of resources, or other reasons.
2. **Apis Mellifera** - The Western honey bee originating in Europe and Africa and now located around the world
3. **Apis Cerana** - the eastern honey bee, Asiatic honey bee or Asian honey bee.
4. **Bee Space** - 3/8-inch (approx 9mm) space between combs and hive parts in which bees build no comb or deposit only a small amount of propolis. Bee spaces are used as corridors to move within the hive.
5. **Honey Stomach** - a specially designed organ in the abdomen of the honey bee used for carrying nectar, honey, or water.
6. **Invertase** - an enzyme produced by the honey bee which helps to transform sucrose to dextrose and levulose.
7. **Laying worker** - a worker which lays unfertilized eggs, producing only drones, usually in colonies that are hopelessly queenless.
8. **Nasanov pheromone** - A pheromone released by worker bees to orient returning forager bees back to the colony or communicate to swarm bees the location of their new nest. To broadcast this chemical scent, bees point their abdomens, which contain the Nasonov glands, upwards & fan their wings vigorously. (See photo) It has a scent similar to lemongrass oil.
9. **Paenibacillus larvae** - The bacterium that causes American foulbrood.
10. **Supersedeure** - The natural replacement of an established queen by a newly reared queen in the same hive.
11. **Trophallaxis** - The exchange of food between two bees. The food exchanged may be salivary secretions or regurgitated gut contents.
12. **Winter cluster** - a ball-like arrangement of adult bees within the hive during winter used to conserve heat, with the queen near the centre.



Whipping disrupts the sugar crystals' formation, so your honey will stay smooth and creamy and the crystallisation process will not take place. The whole mix takes on the texture of your seed, so you need to start with a really smooth seed.

Pour & seal the whipped honey into jars and refrigerate for a week or two. This will speed up the 'setting' process. For show quality, start with a light coloured honey so that your final product is as white as possible.

NOTE At the June 18th Members Meeting, Leonie will be making creamed honey. But to enter a jar in the Mudgeerba Show, you'll need to make yours **THIS WEEK!**



A warm welcome to all our newest members:

Rachel H, Jen O'T, Robert K-C, Billy F, Beverley C, Amanda M.

JOBS in Your Bee Yard this Month

- Complete your varroa mite surveillance (every 16 weeks) as a priority and report all results (whether positive or negative) to the Bee 123 portal accessed by clicking [HERE](#).
- LOCATION – Ideally, bees do best with full winter sun. Make minor adjustments to maximise sun exposure & minimise wind exposure eg trim branches, turn entry away from a prevailing wind.
- Winter is the time for maintenance & to prepare for the spring build up & the start of swarm season.
- Maintain current hives (stored & in use) in good condition: clean, repair, replace, paint etc as needed.
- Prepare spare hives. Ensure you make ready a spare hive box or two with sufficient frames & foundation, lid & base in preparation to catch a swarm or to split a highly populated hive to prevent swarming.
- Do not disturb. Minimise inspections to avoid chilling the bees. You should only inspect if you are concerned about a problem eg robbing or greatly reduced population. Choose a warm, sunny, windless day at this time of year and be time efficient. Overly frequent inspections can be harmful. The sooner you close up, the sooner the bees can regulate the temp again.
- Monitor for sufficient food stores. Feed if honey stores are low. Harvest a frame or two if space is running out.
- Make sure your hives are staying dry inside. Ensure no rain ingress. Cover the lid with a board if you have leakage. If you have a solid baseboard, ensure your hive is tipped forward slightly to evacuate moisture through the entrance.

COMMITTEE

President	Kathy Knox	0403 155 591	gcabs.president@beekeepers.asn.au
Secretary	Catherine Longworth	0438 607 848	gcabs.secretary@beekeepers.asn.au
Treasurer	Colin Allen	0414 596 096	gcabs.treasurer@beekeepers.asn.au
Editor (Interim)	Leonie Schwarzel	0428 177 450	gcabs.editor@beekeepers.asn.au
Asst Editor/Librarian	Ann Allen	0402 996 101	gcabs.librarian@beekeepers.asn.au
Biosecurity Officer	Keith Barton	0419 668 685	gcabs.biosecurity@beekeepers.asn.au
Membership	Esther Bligh	0490 400 125	gcabs.membership@beekeepers.asn.au
Committee	Rod Luke	0467 777 674	rod.luke@outlook.com.au
Extractor Hire	Michael Wilson	0419 745 665	mwcons@hotmail.com

Disclaimer – the views and opinions expressed in this newsletter are those of authors and do not necessarily reflect the official policy or position of the GCABS. GCABS accepts no liability for the consequences of any actions taken on the basis of the information provided in this newsletter.

Download the full pavilion schedule at : <https://www.mudgeerabashow.org.au/>

PAVILION HOURS:

SATURDAY 24th JUNE 9am to 6pm **SUNDAY** 25th JUNE 9am to 4pm

PAVILION CO-ORDINATOR: Mrs Melanie Bryson Email: pavilion.mudgeerabashow@gmail.com

ENTRY FEE for ALL EXHIBITS is \$2 per ITEM per CLASS

GENERAL REQUIREMENTS FOR ENTRIES

1. All entries in Sections 1 through to 18 will be accepted between 9am and 6pm on Monday 19th of June.
2. All entries in Sections 19 through to 28 will be accepted between 9am and 6pm on Wednesday 21st of June.
3. All exhibits, prize cards and ribbons can be collected on Monday 26th of June from 8am until 6pm. After this time by appointment only. Please phone Secretary on 0418 182 533 to arrange.
4. No prize money, prize ribbons, cards or exhibits will be returned without presentation of Entry Ticket Stubs.
5. If not more than three exhibits are entered in any class, and at the judge's discretion, a High Achievement card may only be issued.
6. All judge's decisions are final.
7. Exhibits must not have been entered in a previous Mudgeeraba Show and must be no more than 2 years old. All entries must be the property of, the work of, or grown, made or baked by the exhibitor.

PLEASE NOTE: EXHIBITS, PRIZE CARDS, RIBBONS OR TROPHIES MAY NOT BE COLLECTED OR REMOVED FROM THE PAVILION PRIOR TO 4.00PM SUNDAY

SECTION 2 - APICULTURE - HONEY & HIVES Products

Sponsored by Gold Coast Amateur Beekeepers Society Inc.

Jar: 500g Round Glass Jar with white Lid Free of any labelling or markings (Standard Comp Jar)

Frame of Combed Honey - Must be free of paper and decorative borders so that all the comb surface can be judged. Frames to be exhibited in a single frame observatory case.

Only one entry per person in any one class.

Where there are less than 3 entries in a class, that class will be judged but prize money may not be awarded.

PRIZES: 1st place \$10.00 plus certificate, 2nd & 3rd place certificate only. Grand Champion: Ribbon (Highest cumulative score for multiple class entries in Open Section.)

CLASS

Class 1. Liquid Honey - Light

Class 2. Liquid Honey - Amber/Golden

Class 3. Liquid Honey - Dark

Class 4. Cut Comb in Honey

Class 5. Creamed Honey

Class 6. Frame of Combed Honey (full depth) in display case

Class 7. Block of Bees Wax At least 500g

Class 8. Decorative Bees Wax 1 item

Class 9. Honey Mead in clear bottle minimum 375ml

Class 10. Stingless Bee (Native, Sugarbag) Honey min 25gm sample in small clear jar