



2019/2020 Committee

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CONTRIBUTIONS NEEDED!

Contributions for the next issue
are welcome

Do you have a favourite honey
recipe? Share it with the rest of
us!

A funny story about your bees?
We'd love to hear it!

Read a good book recently?
Why not write a review so we
can tell everyone about it?

Photos of your bees? Make them
famous and send it in to us!

Anything to sell? Or want to
buy? A Buy & Sell section
coming in the next issue!

**WE'D LOVE TO HEAR FROM
YOU!**

Email to Robert
robertodibben@hotmail.com

Your Club News

From the President

Hi All

A great start to the New Year for the Bees weather wise. The eucalypts as I speak are flowering in this part of the world, (Mooral Creek) especially the Bloodwoods, which get a three out of five as a nectar source in Doug Sommerville's excellent book, HONEY and POLLEN FLORA of South Eastern Australia. A NSW DPI publication, highly recommended, the club Library has a copy.

Bee prepared for a honey flow, keep a close eye on your hive(s) as things can go gang busters, and be ready to act, bee it extracting, or adding another super. Make sure they have enough room to store honey while nectar is plentiful and of course discourage the need for them to swarm. A nice situation to be in after last year.

I noticed that it's been a year since the first newsletter 'The Pollinator', how time flies. It's great to have you guys (members) contributing and making it an interesting read with news, views and tidbits. Have had good word of mouth feedback from people, which is great.

I will not be putting myself up for nomination as president at the delayed but up and coming AGM, which will be in August this year. I have enjoyed the role immensely over the last five or six years, meanwhile, happy beekeeping.

Robert

FLOWERING NOW IN THE AREA



Left: Broad-leaved Tea-tree (Melaleuca Quinquenervia).



Below left: Red Bloodwood (Corymbia Gummifera)

Below right: Red Bloodwood Blossoms



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Meet our Members

This month we talk to Kathy Johnson about her journey into beekeeping.



"The Beeman's here!" we kids would yell as the ageing apiarist trundled his old truck up to our home in Lightning Ridge. He sold four gallon rectangular drums of honey and we always took two per year. Meanwhile on an irrigation farm near Rochester, Victoria, a young Alan would watch other apiarists load and unload their bees to forage in the area.

Almost a lifetime later we retired from our jobs and we both decided that we wanted a hobby which would provide an interest, an education, something to care for and something which might help pay its way. Bees were the obvious choice and our beekeeping venture commenced.

Four years ago we bought a Flow Hive thinking it was the way to go and began to learn as much as we could about bees and their care. (We've since moved to Langstroth only). We read many books, watched YouTube clips, attended Tocal Field Day twice and joined the Manning Valley Beekeeping Association. Finally we felt we were ready for bees.

We obtained our first nucleus from a kind and helpful club member in October 2019 just as the bush fires hit and in the midst of a bad drought. They survived the conditions and our inexperience and by late 2020 we had harvested our first honey, an ideal box of beautiful honeycomb, most of which we sold. Interestingly, we discovered that relatives feel quite entitled to their share of the harvest - especially the grandkids!

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AMERICAN FOULBROOD

Foulbrood was coined as far back as 1771. By 1882 there were two distinct types of foulbrood disease which created some doubt and confusion. In 1904 the U.S. entomology bureau proved there are indeed two foulbrood diseases. The more serious foulbrood is caused by bacillus larvae. The honeybee larvae is its host.

The term American Foulbrood came about because it was named by an American G. F. White and not because it's perceived to be more prevalent than European Foulbrood as named by Cheshire and Cheyne.

Bacillus larvae is only associated with American foulbrood. Spores are fed to healthy larvae because of food contamination. The American foulbrood spores germinate in the stomach of the larvae, grow, multiply and destroy the young larvae. It turns it into a caramel pus which then dries out as scale.

When the adult bees try to clean up American foulbrood (AFB) their mouth parts and legs become contaminated with spores which then eventually contaminates the honey and hive with these destructive spores. These destructive spores are spread if a contaminated hive is 'robbed out' by a stronger hive, or contaminated honey is fed to bees or if infected brood is shared by the beekeeper into another hive.

When AFB spores spread throughout the brood, the bees refuse to clean the brood frames. This leads to an odious smell to the infected colony.

The AFB spores are resistant to sunlight, heating, drying, freezing, common disinfectants and the natural germicidal action of the honey. AFB spores can remain dormant for many years in combs and fittings of hives. Using uncleaned second-hand bee equipment is a very prolific way to spread AFB spores.

AFB is a reportable disease which needs to be reported to the Department of Primary Industries (DPI).

SYMPTOMS OF AFB

Brood cappings that are suspected of having AFB are sunken, discoloured, often with a hole in the sunken cappings. Be careful of self-diagnosing a hive because 'bald brood' is often confused for AFB. It is best to use an AFB test kit for a positive identification for those who have doubts or trouble identifying AFB.

TREATMENT OF AFB SPORES

Until irradiation became commercially viable complete destruction of AFB was achieved only through the burning of all contaminated materials, hive and all honey included.

Carelessness and lack of disease knowledge are the two main reasons for AFB to be spread and become a menace. Remember beekeeping is full of responsibility and due diligence at different times of the year. If you are someone who has bees and does not take the proper precautions to stop the spread of AFB you are the problem and not a proper beekeeper!

WEIRD BEE FACTS

- In Egyptian mythology, bees came from the tears of the sun god Ra when they fell on the desert sands.
- According to Greek and Roman authorities (including Virgil) bees came into being in the rotting carcasses of oxen. It wasn't until the 18th century that they understood that the queen lays eggs.
- Beekeepers in the northern hemisphere do not hang out their washing on the first days of spring as this is when their bees go on their "cleansing flight". Spots of bee poo on the washing are impossible to remove!
- The worker bee has been the symbol of Manchester UK since the mid 19th century and is on display throughout the city on garbage bins, lamp posts and the town hall. Originally it represented the significance of Manchester for the Industrial Revolution and hard work, but since the 2017 terrorist attack it has come to symbolise their unity and solidarity.
- In 1804 Napoleon crowned his wife Josephine Empress after crowning himself Emperor. The couple's mantles were embroidered with bees.
- It was said that when Saint Ambrose, Patron Saint of Beekeepers, lay in his cradle a bee swarm settled on his mouth and as it flew away it left a drop of honey. He became a distinguished speaker and was known as "honey tongued"

Source: "Bees and their Keepers" by Lotte Moller

We have only harvested a further twelve kilograms as we split the hive which, combined with the extended wet conditions recently, impeded the growth of the hives.

The most disappointing aspect of our beekeeping so far is that I have become progressively more allergic to stings to the point of now owning an EpiPen and being super careful to suit up well. Our other disappointment was when a very small hive we collected in Coopernook was slimed out by Small Hive Beetle larvae even though we were doing weekly inspections.

The funniest thing to have happened was when Alan reversed into the hives and tilted them onto a bad angle. The bees were too angry to deal with until a bit later when I decided that I could put them right again by myself. Wrong choice! I very quickly learned that complete hives are very heavy and bees don't just forget and move on from being nudged roughly. Let it be known that despite appearances, I can run!

The best things about beekeeping are the absolute mountain of intriguing knowledge to be learned, physically caring for the bees, harvesting honey and meeting lovely people who we would perhaps have never crossed paths with without our interest in bees.

Alan and Kathy Johnson
Moorland

Thanks for sharing your story Kathy, and we don't doubt for a minute that you can run when being pursued by angry bees!

HONEY LABELLING

You have had a bumper honey harvest and you have decided to sell your excess honey. When labelling your honey for sale there are certain requirements that must be followed as per the Australia New Zealand Food Standards Code.

The information on a food label must be:

- visible on the outside of the package,
- be unambiguous, and
- not mislead the consumer

So, what needs to go on your label? The food label must identify:

1. **The name of the food which is prescribed by the Code:** The definition of what is classed as honey is found in the Food Standards Code 2.8.2.
2. **Batch number/lot identification.** Each batch of honey needs to be able to be identified so it can be traced if there is a product recall event. The definition of a 'lot' is a quantity of food which is prepared or packed under virtually the same conditions, usually from a particular preparation or packing unit and during a specific time, ordinarily not exceeding 24 hours. The batch number can take many forms but is when the honey was harvested or extracted e.g., B1 – Dec 2020
3. **Name and address of supplier.** The name may be your own name or a registered business name. The address must be a street address with number & cannot be a post office box. Other details such as phone number, email, website & Facebook addresses are not required but can be added to label.
4. **Warning Statements.** Honey on its own does not require any warning statements.
5. **Ingredients.** The ingredients list for honey is "honey". If other ingredients are added they must be listed in order of descending weight. E.g., Honey, cinnamon.
6. **Date Marking.** The Food Standards Code 1.2.5 states that date marking is not required on food with a best before date of 2 years or more. That makes a best before date on honey optional. Instead, a batch or lot number is to be used.



Nutrition Information		
Serving Size: 25g (1 Tablespoon)		
- Servings per 250g jar:	12.5	<input type="checkbox"/>
- Servings per 500g jar:	25.0	<input type="checkbox"/>
- Servings per 1kg jar:	50.0	<input type="checkbox"/>
	Average Qty per Serving	Average Qty per 100g
Energy	272kJ	1089kJ
Protein	0.05g	0.38g
Fat, total	0g	0g
- saturated	0g	0g
Carbohydrate	15.3g	79.0g
- sugars	15.0g	78.1g
Sodium	2.4mg	12mg

7. **Nutrition Information Panel.** The Nutrition Information Panel on your honey label must be in the standard format prescribed by the Food Standards Code 1.2.8. Food Standards Australia New Zealand (FSANZ) has developed a honey nutrition label template calculator.

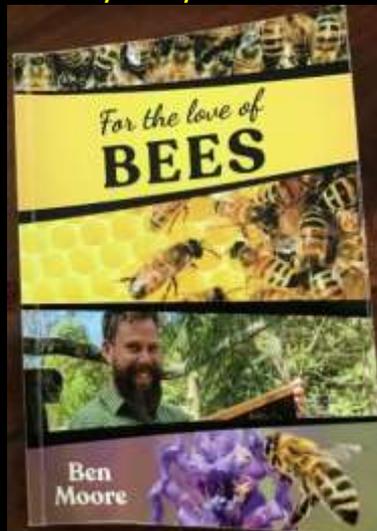
8. **Country of Origin Statement.** New laws regarding Country of Origin Labelling came into force on July 1, 2018. If you are producing honey sourced from your Australian beehives your country of origin label will look like the "Australian Honey" image on the right



9. **Weights and Measures.** Pre-packaged foods need to indicate the net weight of the product. The weight should not include the weight of any packaging material and should be expressed in kilograms or in grams if under 1 kilogram.

Labels can be purchased from beekeeping supply businesses. Some labels come with the nutrition information panels and/or country of origin included (see below). The nutrition information panels and country of origin labels can be purchased separately and added to packaging with the honey label.





Ben Moore has compiled this book from years of experience with bees and from some of the content from the many blogs he has created for his Facebook group, Ben's Bees - Urban Farm. The book retails for around \$50 with 222 glossy pages and many coloured pictures. Ben clearly adores animals of any kind but most particularly bees. He writes from the heart and has a deep knowledge of bees.

For the Love of Bees is not a beekeeping manual with step-by-step instructions on setting up and keeping bees but it does cover many aspects of the beekeeping journey. There is an absolute wealth of knowledge contained in Ben's book from the early history of beekeeping, the caste system, bee anatomy and behaviour, uses of bee products, native bees, 'beezarre' facts such as an explanation of Apiophobia, etc, etc.

There is a whole lot of interesting and offbeat information in this book but one of my favourite facts is that generations of haploid drones are sequenced in line with the mathematical sequence discovered by Fibonacci hundred of years ago. My only criticism of the book is that it 'waffles on' a bit in the last few pages.

Overall, Ben Moore's offering is interesting informative and entertaining. I would recommend this book whether you are just starting out or have years of experience with bees. There's something for everyone within the pages of 'For the Love of Bees.'

ARE YOUR RECORDS UP TO DATE?

Under the Beekeeping Biosecurity Code of Practice beekeepers are required to keep records of their beekeeping activities. As we are coming towards the end of another bee season it is a good time to make sure your records are up to date.

Just as when registering our whereabouts via a QR code allows for tracing in case of a COVID outbreak, good record keeping allows for tracing the source of a disease outbreak or a pest incursion. Beekeepers may use their own record-keeping systems or use a template, if they provide the information required by the Code. The NSW ABA has supplied members with a logbook each time they renew their membership.



Section 5:1 -3 of the Code shows what information needs to be kept in our records and for how long.

REQUIREMENT

5.1 All beekeepers must keep legible records of:

- The dates of all apiary inspections and observations from the inspections including an assessment of the overall strength of the hives in the apiary, any pests or diseases found in the hives and the method used for detection of arthropod pests specified in Part B 3.2.
- Details of all actions taken to manage any pests or diseases in the apiary.
- Details of sampling method, date(s) of collection, testing body and the results of all honey tests or other independent assessments for the presence of American foulbrood.
- Details of movements of hives (including swarm catch boxes); including dates, numbers, geographic locations.
- Details of introductions of any bees and used hives or hive components (with or without bees) from external sources; including the date of introduction and the supplier or source.
- Details of biosecurity-related training by the beekeeper and any employees of the beekeeper.

5.2 Records may be paper-based or electronic:

5.3 Records must be retained for a minimum of three (3) years.

RAISIN HONEY DROPS



Ingredients:

¾ cup honey	¾ cup sugar
175g butter	1 egg
2 cups plain flour	1 teaspoon salt
1 teaspoon cinnamon	½ teaspoon bicarb soda
2 cups rolled oats	1 cup chopped raisins

Method:

Cream together the honey, sugar, butter, and egg. Sift together the flour, salt, cinnamon and bicarb soda. Stir into the creamed mixture. Stir in the rolled oats and raisins. Place teaspoonsful onto a greased baking tray and bake in a moderate oven 12-15 minutes, or until lightly browned.

Makes 60 drops.

From the Australian Honey Recipe Book

(Editor's note – just tried these, see pic above. Delicious!!!)