

# GOULBURN BEEKEEPERS

MAY 2022

THE LATEST NEWS, VIEWS, AND ANNOUNCEMENTS

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Tuesday 17<sup>th</sup>  
MAY 2022  
@7:30pm

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## COMMITTEES COMMENTS

BY IAIN ROWE

Dear Members,

### **Christmas in July! 23<sup>rd</sup> July 2022**

The windscreen of my car was frozen this morning, thus winter is well on its way. That in mind, the Towrang Hall has two open fires, one inside and one out. No matter how cold it is on the day, we will be toasty warm! Pictures included.

Please save the date, Saturday 23<sup>rd</sup> July, as the Towrang Hall is booked and paid for.

### **Our Constitution.**

During our AGM, I will be asking you, our members to approve our Constitution. Some you may remember, a few years ago we approved the constitution, and agreed to adapt the Amateur Bee Associations model constitution. It is unfortunate, but due to an administrative error, we have to go through the motions again and submit the constitution to NSW Fair Trading. Apologies in advance for this administrative error.



**From you, our members:**

Do you have a bee story you wish to share? Or a picture of what your bees have been up to this month? Articles, stories and pictures are most welcome and we can add them to the next newsletter.

This month we'd like to thank **Natalie** (and welcome her to the club ) for her bee images.



## NEXT MEETING TOPICS

### MOVIE NIGHT

**FACE TO FACE** -Meeting Topic: BEE democracy -youtube movie.

**Tuesday 17<sup>th</sup> MAY 2022 7.30pm**

**Christmas in July!:** 23/7/2022

Christmas in July is booked in ! Even Santa will make an appearance. We have a committee and would also like to thank the volunteers from the April meeting for assisting. Lets make this our best Christmas party ever. Trivia with John Scott. John will host a special game of trivia. Please brush up on your Bee knowledge.

**Our AGM:** 23/7/2022

Yes, although we just had our last AGM in December 2021, I am preparing for our next on. The AGM will be held in conjunction with our Christmas in July.

### Meeting Calendar

Day	Month	Date	Topic
Tuesday	May	17/5/2022	Movie from YouTube - based on Bee Democracy (Jane to lead)
Tuesday	June	21/6/2022	Insurance Talk/ Tom Lyttle (?) how to deal with stings/Epi pens
Saturday	July	23/7/2022	AGM, Its Christmas in July!, Trivia with John Scott
Tuesday	August	16/8/2022	How to set a swarm trap.

## FROM OUR MEMBERS SOCIAL MEDIA

Come have a look at our new group on [facebook here](#) . And don't forget about our website and forum [here](#).

## COMMITTEE COMMENTS

As a committee we would like to thank Jane for her wisdom on new beekeeping and getting ready for winter, hopefully now all our bees will survive this cold snap coming!

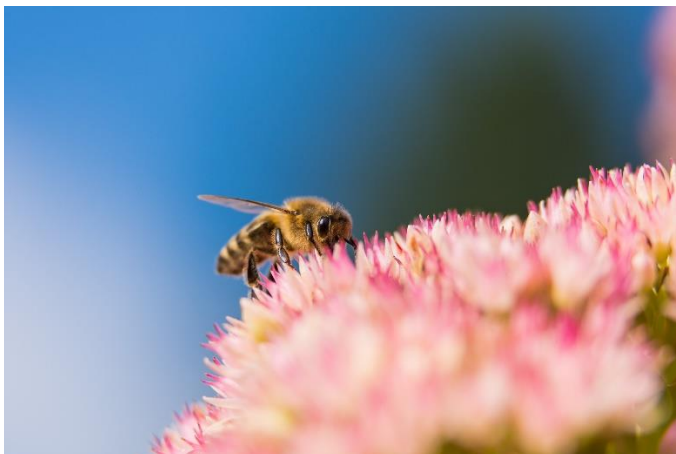
## JANE SUTTLE

No new members this month so we stand at 94 members. We always meet on the third Tuesday of the month, so the next meeting is above would love to see you there.



## SANDRA MASON

The latest ABA newsletter has some great bee related articles. In the BEE SCIENCE section Kathryn Knight writes about how Swarm clusters adapt to the temperature Researchers have tracked how honeybees shift to maintain a steady core heat, there's also a homemade honey extractor to try and an article on bee venom. The link is [here](#)





## MERCHANDISE

Don't forget our Bee things with our club's logo on them. Some great items can be purchased [here at redbubble](#) .



## THIS MONTHS TIP: MEETING REMINDER.

Did you forget about our last meeting? If yes, then we have the solution for you. You are able to add a club calendar reminder to your personal google Calendar.

How do I find it? Glad you asked, please use this link [GOULBURN - Amateur Beekeepers Association NSW](#) Scroll down the page, and on the right hand side you should see our calendar. At the bottom right hand side of the Calendar, there is a little icon " "+ Google Calendar" Click on this, follow the instructions and it will be added to your calendar. Job done, your will be reminded every month.



## WHATS FLOWERING IN YOUR GARDEN



Pink Sedum matrona

Sedum iceberg



Rosemary

buddleia

alyssum



Aster

banksia marginata

We'd love to see what's in your garden this month! please bring along a sample to the meeting this week or forward a photo to

[sandralmason@gmail.com](mailto:sandralmason@gmail.com)

A big thankyou to Laurel and Jane for bringing in beautiful flowers and help in identifying them.

Thankyou to Laurel also for her generous donation of plants for lucky door prizes.



## RECIPE

This recipe is from [honeybee.org.au](https://honeybee.org.au)

### MOCHA HONEY CHEESECAKE





### **Mocha honey pastry:**

2 cups plain flour  
2 tablespoons cocoa powder  
1 tablespoon of instant coffee  
125 g butter  
1/2 cup honey  
1 small egg

### **Filling:**

500 g cream cheese  
1/2 cup honey  
3 large eggs, separated  
1/4 cup custard powder  
2 tablespoons coffee-flavoured liqueur (e.g. Kahlua) (optional)  
300 g sour cream, whipped  
125 g dark cooking chocolate, melted  
Freshly whipped cream and grated chocolate, for serving

### **Method**

1. Make pastry by sifting dry ingredients into a bowl. Rub in butter then work in beaten honey and egg mixture to form a firm dough.
2. Wrap mixture in plastic wrap and refrigerate for 1 hour. Roll pastry out and line the lightly buttered base and sides of a deep 25 cm loose-bottom flan pan.
3. Bake pastry shell blind at 200°C for 10 minutes, remove blind weights, pierce base with a skewer then continue baking at 190°C for a further 10 minutes. Allow pastry to cool before filling.
4. To make filling, beat cream cheese and honey together until smooth and creamy, then beat in egg yolks, custard powder and liqueur (if used).
5. Fold in whipped sour cream and stiffly beaten egg whites, then pour mixture into cool pastry shell and swirl melted chocolate through.
6. Place cheesecake on a baking tray and bake at 170°C for 45 minutes.
7. Allow to cool and set before removing from flan pan. Serve topped with whipped cream and chocolate shavings.

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