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FRANKLIN BEEKEEPERS CLUB

NOVEMBER/DECEMBER 2013 NEWSLETTER

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President's Report

"I bring you good news of great joy that will be for all the people" Luke 2:10

I declare this Presidents report to be the "Good News Report" for as 2013 draws to an end we have much to celebrate! The transformation from lowly cowshed to modern FBC apiary and honey extraction facility is complete. Building done, equipment purchased, compliance in place. Ready and waiting for the harvest that your bees are busily collecting.

As we taste the honey we remember those bees, those generations of bees, who dedicate their time to the common cause. So it is now with gratitude that we remember and celebrate all those whose vision, time, skills and labour have resulted in the completion of the FBC cowshed project. It has truly been a team effort and on behalf of the Club I would like to say a huge thank you to all those involved.

When Sir Isaac Newton said *"If I have seen a little further it is by standing on the shoulders of Giants"* he was acknowledging that any achievement relies on the ground work of many others before us. Teamwork can also be a relay race through time, passing on the baton, each playing their part but not all getting to the finishing line. Since the 1970's members of the FBC have been meeting, exchanging ideas, information and knowledge about beekeeping, helping others to appreciate and understand bees a little better. I would like to take this opportunity to acknowledge the good work of all past members in helping FBC get to where it is today.

As 2013 draws to a close I invite you to raise a glass of mead to celebrate. Celebrate the completion of the cowshed project, the achievements of FBC; celebrate bees, celebrate honey and all the sweeter things in life!

Cheers
Dr Graham Dyche
FBC President

Top Bar Hives and the Law

The Ministry for Primary Industries has amended the Biosecurity (National American Foulbrood Pest Management Plan) Act with regards to top bar hives.

The definition of "*moveable-frame hive*" now means "*a beehive from which any frame or comb (as the case may be) that forms part of the beehive may be easily removed for visual inspection without causing damage to that frame or comb*".

This means that top bar hives fully comply with NZ legislation and are no longer a legal grey area.

Reference: <http://www.legislation.govt.nz/regulation/public/1998/0260/latest/whole.html>

Hivemasters' Report

Another fine club day saw a good crowd of members new and old. It is great to see the club growing, we are seeing new members each week and it's our wish to assist them so that they get the most out of this enjoyable past time. After a cuppa and talk we opened the hives.

Hive one: This hive was opened by a few new members. There were lots of bees in the top box, several swarm cells, a good number of brood but not a lot of egg. The bottom box seemed quite empty of brood - possibly the queen is getting ready to swarm.

Hive two: A good number of bees but no eggs and very little brood. This hive donated a frame or two to another hive to make a split to take a new queen.

Hive three: Graham opened this hive quickly to check if the queen cell had hatched- yes but no eggs yet so he quickly closed it back up.

Hive four: The queen was seen along with eggs but not a lot of bees.

Hive five: This hive was not opened so as to not to disturb the virgin queen.

Graham reported both top bar hives doing well with lots of brood and not a lot of stores.

Happy bee keeping, see you next club day.

Cheers, Mark.

From the Secretary

Well at last we have had some rain, 35mm here, which couldn't have come at a better time as we had about 5 days of water left in our tanks.

Swarms seem to have settled down early this year, but sad to four had to be referred to exterminators; at least 25 swarms have been passed on to members. There will probably be another flush of swarms this year for those that have missed out so far.

We will be having a BBQ and a few nibbles at our next club day on the 8th December. This will be a kind of opening of the extraction facility and a Christmas celebration combined. All welcome. More details by email later.

Two more stainless steel packing benches have been purchased, so we are just about ready to go with the new facility.

We will have some honey jars available again this year and we are hoping to get a second pallet, although they could be at a slightly higher price - still be better than retail prices.

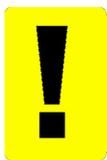
Cheers
Graham Wheeler

New Members

We welcome the following new members to our club.

- Roger Richmond
- Peter & Dianne Maber
- Rens Bosman
- Walter Cooper
- Ian Cottle
- Raymond Iriaka
- Ray Pearce
- Jack Ng
- David Sinfield
- Kirsten Wrieden
- George Hill
- Mark Harrison
- Ross Cook
- Neil Smith
- Noeline Ashe

We look forward to seeing you at the next club day.



Although we are all going to be busy over the holiday period, make sure to keep a close eye on your hives. Remember, at this time of year your bees can fill a super in just a week and swarm in 16 days.

Beekeeping 101 DVD



A DVD for beginners has been produced by the Wellington Beekeepers Association and is now available to members of the Franklin club at the price of \$10 per copy.

This is a primer which covers the basics to get you started, and is aimed at "newbies" with clear simple directions to help you with your first hive.

It has 12 separate clips covering:

- Introduction
- Basic equipment needed
- Rules and Regulations
- Hive components
- How to make supers
- How to make frames
- How to wire and wax a frame
- Wax dipping
- Hive inspection
- Varroa Mites
- Transferring a nuc
- Honey extraction

For a sneak preview online, you can see the section on making frames at:

https://www.youtube.com/watch?v=WVQA2FY_-8o

The club has a stock of the DVDs and will supply at \$10 each.

Paris Bee Hotel

We all know the honey bee (*Apis mellifera*), but did you know there are approximately 20,000 other species of bees in the world? Many of these wild or native bees are solitary, they make a simple nest in holes or cavities in wood or soil and collect pollen to provision the nests and feed the young. In NZ we have 28 native and 13 introduced species of bee. <http://www.teara.govt.nz/en/wasps-and-bees/page-4>.



While visiting the Paris Botanic gardens in September I came across this “Bee Hotel” (see picture).

In France they have around 900 species of native bee and it seems many of them are under threat from urbanisation, intensification of agriculture and climate change. It is believed these native bees play an important role in the pollination of cultivated and wild plants, so to help them

this boutique hotel was designed in France by the National Office of Forests in conjunction with the Office for insects and their environment. <http://www.insectes.org>

http://www.onf.fr/produits_prestations/sommaire/besoins_reponses/milieux_naturels/reponses/20100922-093422-858987

In the “hotel” there are different compartments to reproduce various habitats in which the different bee species like to build their nests. The hotel looked deserted when I was there suggesting there may still be more work to do to encourage these insects!

Graham Dyche

If you would like to contribute articles, recipes, photos or any other content for the newsletter or website, please get in touch we would love to hear from you.

Email John Burns @ editor@franklinbees.co.nz

Bees in the News

Couple stung by bylaw

A Mt Wellington couple are frustrated by a bylaw that prevents them from keeping multiple beehives on church land.

Full Story: www.stuff.co.nz/auckland/local-news/east-bays-courier/9336875/Couple-stung-by-bylaw

The woman raising awareness about the plight of bees

Kim Kneijber's beehives are a little-known honeytrap in the heart of the city. The hobbyist beekeeper tends two hives tucked away on the front balcony beneath the Auckland Town Hall clock. From there the honey bees venture out up to 5km across the inner suburbs, swooping through Victoria Park for a pollen pitstop.

Full Story: www.nzherald.co.nz/viva-magazine/news/article.cfm?c_id=533&objectid=11160197

Bees on bike create big buzz



Photo Credit: FAITH SUTHERLAND/Fairfax NZ

A swarm of bees were unexpected customers at a Palmerston North car yard after settling on a motorcycle.

Full Story: <http://www.stuff.co.nz/manawatu-standard/news/9368227/Bees-on-bike-create-big-buzz>

Berry grower laments a lack of bees

Long-standing South Canterbury berry grower Donald Butler has a bee in his bonnet and it's all about the lack of bees in his blackcurrant orchard.

Full Story: www.stuff.co.nz/timaru-herald/news/9448718/Berry-grower-laments-a-lack-of-bees

In the Kitchen

Turrón



Photo Credit: www.nourishedkitchen.com

This is a traditional Spanish Christmas nougat with Arabic origins. The honey historian Eva Crane noted that this is traditionally made with rosemary or orange honey.

Ingredients

- 1 3/4 cup roasted almonds (whole or sliced)
- 1 1/2 cups raw honey
- 3 egg whites

Method:

1. Line a shallow tin with greaseproof paper or rice paper before you start. A dish of 4"x6" is suggested, but a larger tin will make a thinner turrón.
2. Over a medium heat bring the honey to a slow boil. Once it starts to boil turn off the heat and set the pan aside.
3. Beat the egg whites until stiff. Fold into the honey.
4. Put the mixture back onto the heat and stir constantly for approx. 20 minutes until it reaches firm ball stage (116-120 degrees C). The meringue honey mixture will initially increase in volume, then condense and become a thick caramel.

To test if the mixture is ready place a small amount on a cold plate and place in the fridge, check after one minute, and if hard then you're done.

5. When the mixture has thickened sufficiently, add the almonds and mix.
6. Quickly pour the mixture into the lined tin, place another sheet of greaseproof paper or rice paper on top so you can press down to smooth.
7. Cool in the fridge for 2-3 hours before slicing.

Adapted from a recipe by Diana Bauman : <http://tinyurl.com/pc2tpz5>

Dates to Remember

Club Day

Date: Sunday 8th December, 2013
Venue: At the club hives.
Program: 10:00 am Cuppa and discussion
10:30 am Open the hives

Club Day

Date: Sunday 12th January, 2014
Venue: At the club hives.
Program: 10:00 am Cuppa and discussion
10:30 am Open the hives

AFB Hive Inspections (For non-DECA holders)

Date: 15th December, 2013.
Certificates of Inspection must be returned within 14 days of the hive inspection or before the 15th December.

View our online calendar at www.franklinbees.co.nz/calendar

Venue Directions

The club address is 733 Paerata Road (State Highway 22), Paerata 2676, New Zealand.

Traveling on SH22 towards Pukekohe, the club house is on the left hand side. Traveling towards Drury, it's on the right.

At 733 there is a red letterbox and a driveway that forks – left goes to a house, take the right that travels 100m past old sheds and terminates at a turntable by a disused concrete-block cow-shed. This is the apiary site.

When visiting the site, please ensure you park on the old turntable, taking care that the driveway is kept clear.

When leaving the site, please take great care joining the traffic. Vehicles approaching from the right are not very easy to see.