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FRANKLIN BEEKEEPERS CLUB

DEC 2014/JAN 2015 NEWSLETTER

President: Graham Dyché
1 Northvale Place, Pukekohe 2120
☎ 09 238 9854
@ president@franklinbees.co.nz

Treasurer: Graham Wheeler
PO Box 1082, Pukekohe 2340
☎ 09 239 1177
@ treasurer@franklinbees.co.nz

Editor: John Burns
@ editor@franklinbees.co.nz

Secretary: Joan Leitch
@ secretary@franklinbees.co.nz

Website: www.franklinbees.co.nz

President's Report

"Everybody get in the groove and let the good times roll. Got to stay here till we soothe our little souls" Good Times ~ Phoebe Snow https://www.youtube.com/watch?v=Kh3XOI_G_qE

It's December and there's too much to do. Everything speeds up, grows faster.

The end of the year is coming, we find we're overcommitted, too much challenge not enough mastery and we can find ourselves in the "Panic Zone".

The Panic Zone is not a good place to be. We may feel important with all these things to do, but we don't do them well or enjoy them because we are just overwhelmed. At the other end of the scale is the "Drone Zone" where there is not enough challenge, little to do, or nothing new and we get sluggish and bored.

The secret of course is in the middle, what I am going to call the "Bee Zone" where we have a balance of Challenge and Mastery. In the Bee Zone we can do our best work, we feel energised, focused and in control. How do we get there?

How do we stay there? It's not easy; if we are in the Panic Zone we just have to take a moment out, take 3 deep breaths, take a moment to smell the flowers.

Do honey bees spend all their time in the "Bee Zone"? Some hives seem to go through spring at 100mph, building up so fast they swarm, others never seem to really get going. So even bees need to find the right balance, to build up in time with the season, to be strong for the flow of summer nectar.

At FBC we try to get the balance right and we hope you can find time in your busy schedule to make it to the Club Day on 14th December at Ramarama Hall.

We definitely won't be in the Drone Zone with our guest speaker Werner Gysi challenging our ideas on varroa management and holistic beekeeping, followed by our end of year BBQ. So come along and let the good times roll....

Let The Good Times Roll- Ray Charles <https://www.youtube.com/watch?v=Lk4iOmb-osk>

Justice Crew – Everybody <https://www.youtube.com/watch?v=fziBWwEODaY>

Cheers
Dr Graham Dyche (FBC President)

Hivemasters' Report

What a windy time our bees are having. My bees are doing well despite the wind. I am feeding two small hives and a tiny top bar hive. The other two are in full swing, bringing in plenty of nectar and pollen and expanding well.

The Club Hives;

Hive one: sold
Hive two: very strong, added box and mite zapper frame
Hive three: Queen now mated and laying well
Hive four: Mated queen laying.
Hive six: Ok
Hive seven: Nice queen but week hive not many bees
Hive eight: Good stores, eggs seen but not the queen. Top box building up strongly.
A few mites seen so pulled out some drone larvae and saw quite a few on them.

All club Langstroth hives have now been treated with Apivar this month. Check your hives for Varroa regularly and also for American foulbrood. Watch out for swarming, and super up when needed.

Enjoy your bees

Cheers, Mark



December Christmas BBQ – 14th December

The Christmas BBQ on the 14th December **IS NOT** at the club hives.

Check the last page of this newsletter or visit http://www.franklinbees.co.nz/event/christmas-bbq-ramarama-hall/?instance_id=1114

Bees in Paris (part 2) by Graham Dyche



It's the last weekend in September in Paris. I am on the way to the annual honey festival held by the Paris bee club or SCA (Société Centrale d'Apiculture) at their apiary in the Luxembourg gardens in central Paris, but first I have a meeting with the first President of the SCA Henri Hamet. I step out of the turmoil of the streets of Paris and into the tranquillity of Montparnasse cemetery. Henri is not easy to find. In 19 Hectares rest 300,000 Parisians; tourists search for the graves of the famous. Henri is in the eighth line of the 11th near the centre. I find his grave, solid sandstone, letters eroded but beehive clear on the front.

Henri founded the SCA in 1856 and in the following 33 years until his death in 1889 it seems he rested little. In 1857 he started to run practical courses in apiculture. 70 enrolled in the first year, it was so successful that the following year over 500 enrolled on the course. The SCA has run the course every year since and the 2015 course is fully subscribed. Henri's book Cours pratique d'apiculture (practical course in apiculture) is still in print and available on Amazon! It was time to leave Henri to his rest while I went to see how the SCA was doing today. As I leave the cemetery the English ivy (*Hedera helix*) covering the cemetery walls was in flower and was buzzing with bees.

Today the SCA has some 650 members. From the 20 hives in the Luxembourg gardens they harvested this year 575 kg of honey, not a great year they say but better than the previous two. The SCA sells the honey at its annual honey festival over a weekend in late September.

When I arrived on the Sunday they were charging 9 Euros (NZ\$14) for 500g and it was almost sold out. There was still honey from their 3 other apiaries in parks around Paris. In 1986 the SCA opened an Educational Apiary in the Georges Brassens park. Here they welcome around 4000 school children/students a year to view the 12 hives. The visits are run by volunteer beekeepers and the bees are selected for their good nature and tolerance!



As I look at the exhibits and pictures at the SCA honey festival I am approached by a genial man around my age; a beekeeper from the club. He asks if he can help, it seems my French is going to be tested to its limit! I say I am from NZ and keep bees. He asks me what flowers and types of honey I get and what are the main problems; do we have varroa as they do and so on. It seems beekeepers are the same the world over. In Europe the common and German wasps are not a big problem as they are for us in NZ, I am told the guard bees can keep them out. However they do have an even

bigger problem just arrived in the area in the form of the Asian Hornet *Vespa Velutina*. This savage hunter preys on the bees and is very hard to stop.

I am pleased we don't have *Vespa Velutina* in NZ yet! Finally my companion introduces himself, he is Dr Thierry Duroselle and he is the current president of the SCA. I smile and say I am the President of the FBC in NZ. Thierry says he has another passion which is fly fishing and hopes one day to visit NZ for the fishing. I tell him that when he comes he must visit us at the FBC!

Dr 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

New Members

We welcome the following new members to our club.

- Bob Wilson
- Conrad Surynt
- Tim & Barbara Stoneham

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

Bees in the News

More problems for bees: we've wiped out their favourite plants

Researchers in the Netherlands have demonstrated that the bee species that have declined are in fact those that like the pollen from flower species that have also declined.

Full Story: <http://ars.to/1zSxykh>

Innovation: Effective Biological Varroa mite Treatment

Healthy honey bees without Varroa is literally a dream of every beekeeper. It appears, from these initial findings that Varroa can be effectively eliminated with an organic approach.

Full Story: <http://beetime.eu/innovation-effective-biological-varroa-mite-treatment/>

Bee parasite will flourish under global warming, study warns

The prevalence of the gut parasite *Nosema ceranae* will increase across northern Europe as temperatures rises, leading to honey bee losses.

Full Story: <http://gu.com/p/43jfy/stw>

In the Kitchen

Honey and cinnamon Christmas trees

Ingredients

Honey and cinnamon biscuit dough

- 200g butter, at room temperature
- 1/2 Cup (80g) icing sugar mixture
- 1/3 Cup (80ml) honey
- 2 Cups (300g) plain flour, sifted
- 1/4 Cup (40g) self-raising flour, sifted
- 1/4 TSP ground cinnamon
- 2 TBSP milk

Glace icing

- 2 egg whites, lightly whisked
- 3 1/4 Cups (500g) pure icing sugar
- 1 TBSP fresh lemon juice
- 1/2 Cup desiccated coconut



Method

- 1** Line 2 baking trays with baking paper. Using an electric mixer, beat butter and icing sugar mixture in a bowl until pale and creamy. Add honey. Beat until well combined.
- 2** Place flours, cinnamon and milk in a bowl. Add butter mixture. Mix until dough begins to form. Turn onto a well floured surface. Knead gently until smooth. Divide dough in half and wrap each portion in plastic wrap. Place in the fridge for 15 minutes.
- 3** Preheat oven to 160C. Using a well floured rolling pin, roll one portion of dough out on a well floured surface until 5mm-thick.
- 4** Using an 8.5cm Christmas tree cutter, cut out biscuits. Place on prepared trays. Bake, swapping trays halfway during cooking, for 10 to 12 minutes or until crisp and golden. Cool on tray for 5 minutes before transferring to a wire rack to cool completely. Repeat with remaining dough.
- 5** Make glaze icing: Using a wooden spoon, lightly beat eggwhites. Sift icing sugar over eggwhite. Stir until smooth. Add lemon juice and stir until well combined.
- 6** Spread biscuits with icing, leaving a 2mm border. Sprinkle with coconut. Set aside for 1 hour to set. Serve or gift wrap.

From: <http://www.taste.com.au/recipes/20018/honey+and+cinnamon+christmas+trees>



Did you know that old newsletters are published 'an issue late' on our website at <http://www.franklinbees.co.nz/newsletters>

Dates to Remember

Christmas BBQ

Date: Sunday 14th December, 2014
Venue: Ramarama Hall, Ramarama
Program: 10:00 am Speaker - Werner Gysi
11:00 am BBQ
Cost: Members - Gold coin donation (\$2 suggested)
Non Members – \$10 Adults, \$5 children
More Info: http://www.franklinbees.co.nz/event/christmas-bbq-ramarama-hall/?instance_id=1114

Club Day

Date: Sunday 11th January, 2015
Venue: At the club hives.
Program: 10:00 am Cuppa and discussion
10:30 am Open the hives

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.

Quarantine rules

To reduce the risk of spreading disease, the committee decided (20th October 2014) to restrict the bringing of any used bee keeping equipment (including gloves) to club days – the only exception is bee suits.

Where required, gloves and other equipment will be provided by the club.

This rule is not just to protect the club hives, but to also protect you from taking diseases home to your own hives.