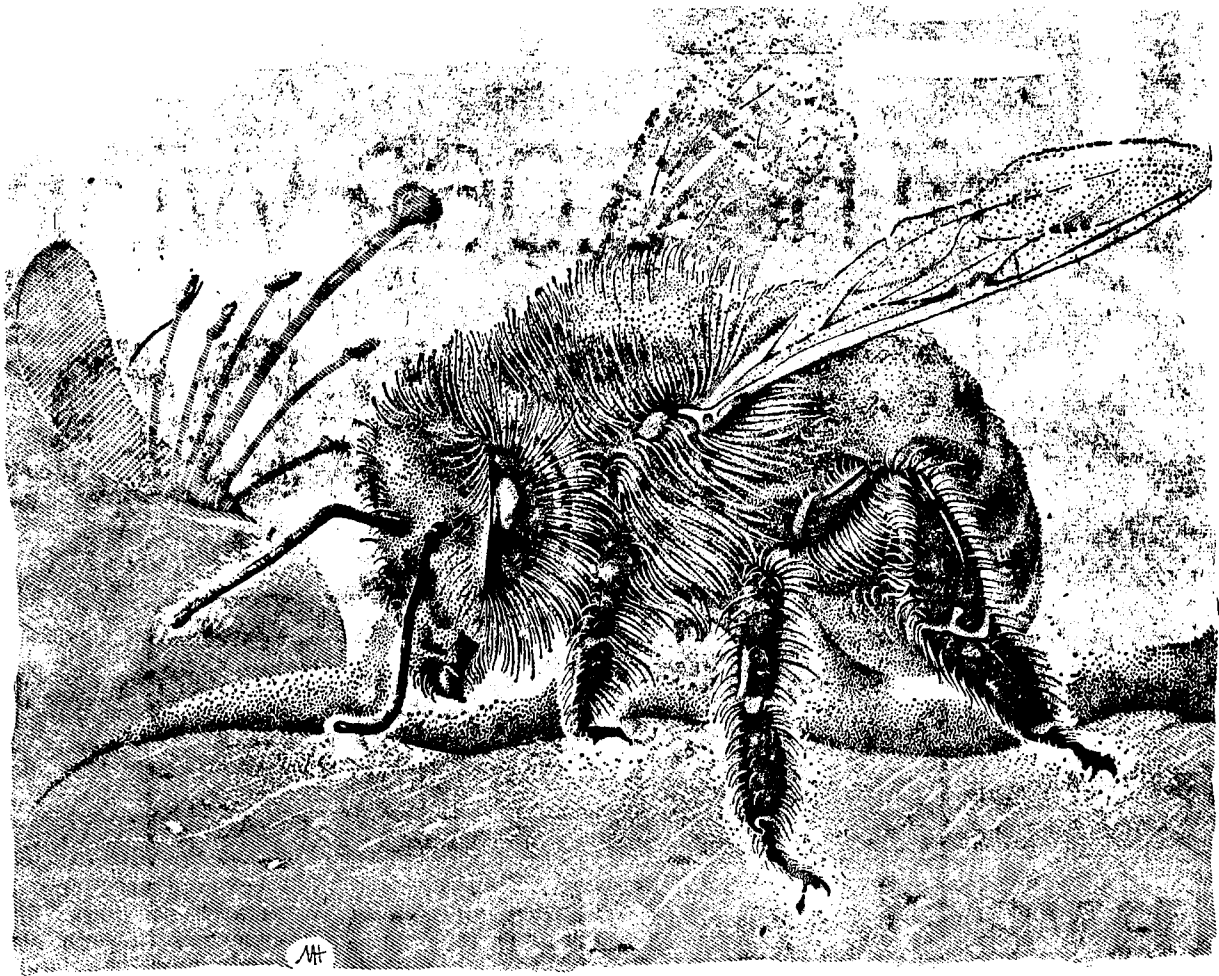
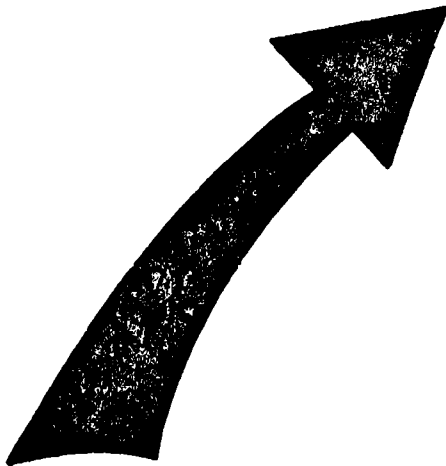


# BEEKEEPERS



## YOUR NEWSLETTER



Ministry of  
Agriculture  
& Fisheries

March 1977 : No. 11

1. You are probably still in the middle of extracting your bumper (?) honey crop. How has the season been with you? - it sure was a difficult spring and early summer for most - And the district crop?? - well, very patchy, and crops have varied considerably. The spring and early summer here in the "Bay" were punk to say the least and I think other places weren't much better.

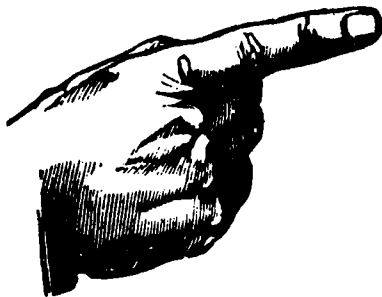


Honey crops from the high country were very disappointing and little if any, was gathered from Rewa-rewa. Kamahi and Tawari were a little better but overall not so hot.

The pasture sources were much better and clover in particular flowered extensively - in fact the best showing I've seen here in a long time. In spite of this there was a "but" here in the 'Bay' - if only the weather had been more settled at the critical time. Some good quality honey has been gathered, but overall or district-wise, below average crops will be harvested. I gather that you lucky ones in the Waikato fared a bit better - your clover came a wee bit later hence missing the 'unfavourable' weather we had over here, and so some good crops have been secured over your way. Jolly good show - now the handling of it.

I'm sure you're all aware of the requirement of some of the importers of New Zealand honey in relation to the heat that has been applied to it and the ENZYMES (Invertase and Diatase) which are present in honey. These enzymes are readily destroyed by heat, and to give you some idea of what I'm trying to get across without getting too technical, I mention this point :-





The enzyme Diastase has a  $\frac{1}{2}$  life of 126 days at  $33^{\circ}\text{C}$  ( $90^{\circ}\text{F}$ ) whilst the enzyme Invertase has a  $\frac{1}{2}$  life of 50 days at the same temperature. If the temperature is raised to  $60^{\circ}\text{C}$  ( $145^{\circ}\text{F}$ ) the Diastase  $\frac{1}{2}$  life is reduced to 16 hours, whilst that of the Invertase is reduced to only 3 hours.

We must therefore rethink much of our honey handling methods from hive to tank, particularly in the area where we apply heat. It's not the purpose of this Newsletter to go into details - only to make the point. Think about it.

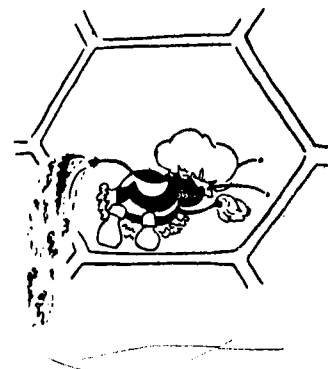


## 2. HONEY HOUSES

I mentioned last Newsletter that the Department of Health had taken over the responsibility for honey house cleanliness etc.

Some of you may have heard already that the Food Hygiene Regulations will come into force as from April 1 1979 after which time all honey houses (where honey is handled for human consumption) must be registered with the Local Authority. No use waiting till then, though, before you do anything about it.

I would suggest that you contact your Local Authority and have a look at the requirement of the First Schedule of Regulations - this schedule lays down the requirement of the building - floors, walls, ceilings etc.

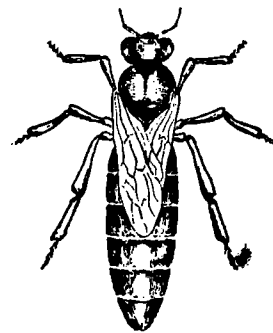


3. STAFF

Well, I'm advised that our new "Wellington" man has been appointed - and the designation will be "Chief Advisory Officer" (Apiculture). This honour (?) goes to Vince Cook from Oamaru. We look forward to Vince taking up the appointment. Also beekeepers in the Waikato will be pleased to have their new man at the Hamilton Office in Murray Reid.

4. QUEEN BEES

This is not a "commercial" but Bruce Stanley is now under way at Taneatua and is able to supply Queen bees. Bruce has done an awful lot of preparatory work and this has taken a great deal of time and effort (and money) but from now on he should be able to devote a maximum of time directly to the production of Queen bees.



You may be interested to know that the export business of Queen bees to Canada (and other countries) is still a going thing. Bruce has also recently broken into markets in other parts of the world and is keen to establish outlets in other countries as well. With the supply of good quality "Queens" New Zealand could become well known overseas for the supply of well bred and reliable honey bee stock - we have the bees and we have the guys to do the job - but please don't adopt the attitude that anything goes just because they're going overseas (and out of sight) - this will kill it stone dead.

Export the best and improve the remainder to export standard for our home use.



5. WAX MOTH

Watch for this one.



Once you've extracted your crop (hope its a big one) you've then got the task of storing your combs till they are required next year. Did you know that your combs are the most valuable asset you have apart from your bees.

Space won't allow me to deal with the methods of control and storage in this Newsletter but if you have a problem or a query I'd like to help you.

This section serves as a "reminder" to be on the ball. Don't forget that this is perhaps the best time of all to cull out some of those old combs - set them aside in supers to be melted up later on. - Beeswax is a valuable commodity -

SAVE IT -

SELL IT -

RECYCLE IT

(and become rich/er)!

7/4/77

1st Grade \$3.95 kg.  
2nd Grade \$3.90 kg.  
3rd Grade \$3.70 kg.

6. WINTERING

Yes, that's the next thing you've got to think about. Preparation for Winter starts during the honey flow (and at the latest when you take the crop off your hives) not at the beginning of winter. A dead hive doesn't gather any honey and a hive doesn't die if it's got a good Queen and plenty of stores (everything else equal of course).

Retail  
Prices for Honey

900 gm. \$1.35 - \$1.57  
2 kg. Can \$3.10 - \$3.65.



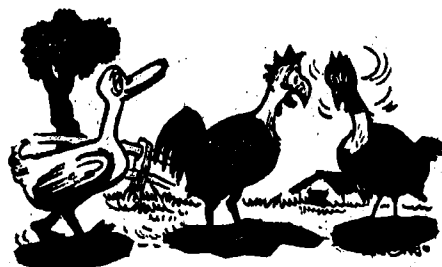
7. PASSION VINE HOPPER

This guy has been pretty widespread this year. In the early part of the year (honey season) the weather kept the hopper at a low ebb and any early honey dew was washed away with the rain. Things are a little different now with the settled warm conditions and there is evidence of honey dew in some places in the "Bay" apiary district.

To those of you who have apiaries in areas where there is tutu growing, watch out for this one and get your honey crops off as soon as you can. The responsibility for producing a honey that could be toxic because of this honey dew from tutu, is on the beekeeper.

When you are looking for new apiary sites you should keep this one in mind.

Happy pay-out for you.



"Stop worrying, dear. I've asked the quack to have a look at you."

D.A. BRISCOE  
APIARY INSTRUCTOR