

# **YOUR NEWSLETTER**



OCTOBER 1977 - NO 13

1. And so it's happened at last - a good season. Who would have thought it with the conditions that prevailed earlier on. Some areas would have done a lot better had we had about 12 mm or so of rain early in January - however - district wise the crop is well above average. It started with Rewa rewa and continued on with the settled and warm conditions.



Some (reliable) reports have been received indicating a crop of 9 tonnes per 100 hives in some places - not too bad - and it's a pity we can't get a few more seasons like it.

I hope though, that with the present drought conditions prevailing, the temptation to take too much honey from the hives isn't too great. It could well be that with nature providing a good season (from a honey surplus point of view) nature could also give us a dirty or long winter period - be careful.

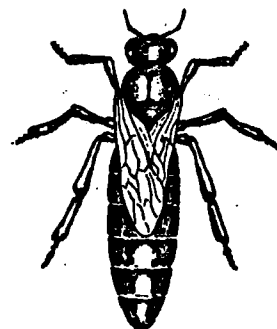
Make sure that you leave sufficient on the hives and keep a close watch on the amount of honey coming into the hive during the Autumn period.



## 2. QUEEN ACCEPTANCE

Have you had any trouble with getting new queens accepted in your hives this year? If you have, take comfort in that you're not on your own.

Pre-honey flow acceptances were not good. There doesn't seem to be any reason for it, but this sort of thing does happen from time to time.



The unfavourable spring conditions during the mating period could have had a bearing on it.

3. EXPORT

For those of you who are not aware of it, New Zealand is still exporting large numbers of queen bees to various countries around the world and the feed back that we are getting is very gratifying to say the least. It confirms our belief that we have in New Zealand some good strains of bee. If we could only get more of this quality stuff into the hands of our Queen breeders - then our own industry could get the benefit.



4. OVERSEAS VISITOR

Some of you may have had the pleasure of meeting up with Sherlock Yaw from Guyana recently. He is spending a period of 10 weeks in New Zealand training in all aspects of beekeeping. In Guyana there are only a few hundred hives and these are all owned by domestic type beekeepers. The Guyanese Government are exploring the possibility of establishing a beekeeping industry in their country so that they can become self sufficient in honey production (and pollination) and ultimately to be able to export to neighbouring countries. (Did I hear some one ask where is Guyana, anyway? Well, it's up on the North East corner on the South American continent - pop. just under 1000000.) One of the biggest hurdles that they'll have to overcome is to combat the wild "Africanised" bee which is moving north at the rate of 200 miles per year, from the Brazil area. They are hopeful that by embarking on an intensive requeening programme (even twice a year if necessary), the difficulty may be overcome. I sure wish them luck. Most of the literature I've read on the subject doesn't suggest this, however.



Sherlock was no fool and if anyone could get a beekeeping establishment going, I'm sure he could. Thank you for receiving him.



5. HONEY HEATING

I think I could mention this one again now, seeing it's 'honey extraction time' (was last March I referred to it, so that's not too bad.)

By applying heat to honey the enzymes contained therein are destroyed quite quickly. Some honey importing countries require that these enzymes are present in honey before they import it.

PLEASE - NOT TOO MUCH HEAT

I quote for your information :-

EFFECTS OF TEMPERATURE TIME FACTOR ON ENZYME  
ACTIVITY IN HONEY

		Diatase ( $\frac{1}{2}$ Life)	Invertase ( $\frac{1}{2}$ Life)
20°C	(68F)	1500 Days	800 Days
25°C	(77F)	540 Days	250 Days
33°C	(90F)	126 Days	50 Days
* 55°C	(130F)	2 $\frac{1}{2}$ Days	13 Hours
* 63°C	(145F)	16 Hours	3 Hours
* 71°C	(160F)	2 $\frac{1}{2}$ Hours	40 Mins

\* Flash heating and cooling necessary for any honey in which a good enzyme level is needed.

When you study the above table you can soon see that by lifting the honey temperature just a few degrees, the enzymes are destroyed very quickly. I know you have to gear yourself to getting that honey into the tank and hence into drums and away and you only need one "bottle neck" in the 'line' to hold up the works, so quite often honey is heated far too much so that it will pass through the strainers more readily, and once in the tank, will clarify quicker.

It takes a long time for a 1 tonne tank of honey to lose heat and come back to room temperature. The honey enzymes are being destroyed during this time.

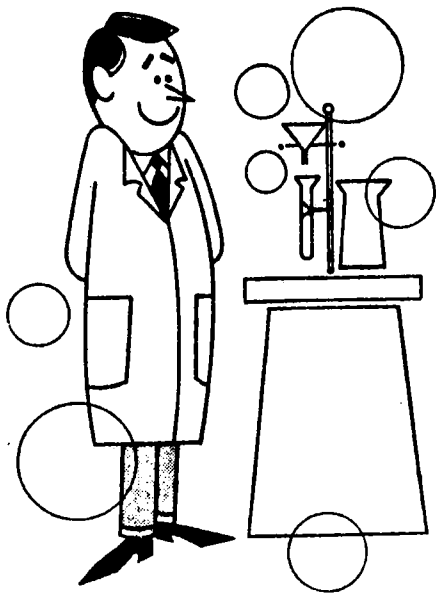


6. HONEY HOUSES -- Also remember that the FOOD HYGIENE REGULATIONS come into force as from April 1 1979. This calls for the registration of such premises (and in many cases some up-grading will be necessary). Planning for change and/or up-grading should be well in hand at present to say the least.



7. POLLINATION

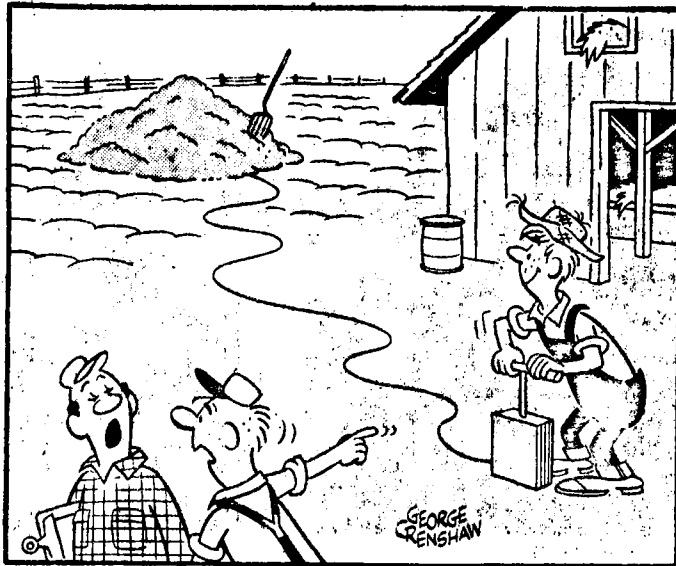
Reports from orchardists this year are very good and there is a good fruit-set. Number of hives this year? - Spot on target - just over 3000 hives and climbing at the rate of 600 a year. Kiwifruit plants still going out in their thousands.



Some trial work is being carried out on Kiwifruit in relation to mechanical dusting of collected male pollen on to female vines. Six properties were selected in the Bay of Plenty this past year for the trial and it will be interesting to see the results, or if this type of pollination will be within the reach of the average growers, or if it should be considered as a supplementary programme to hives of bees -

Will keep you informed on this one.

Good Extracting



"That's right, I told O'Toole to manure the South Paddock. Why?"

D A BRISCOE  
APIARY INSTRUCTOR