



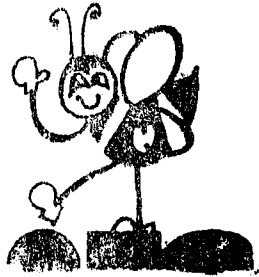
# YOUR NEWSLETTER



1. Well - almost the dead of winter and before you know it you'll be back out there starting your spring checking. Generally the weather here in the "Bay" has been settled and warm and in some instances there are pretty large brood areas, and of course this spells out reserves of feed honey are being eaten out.



It would pay you to "duck" out and have a check of your hives. With the price of hives today you can't afford to lose any and a "dead'un" can't produce anything.



## 2. BEE GROUPS

What about a bit of activity this year from the groups?

I'm more than willing to give whatever help I can so let's go to it. Interest is still running high.

## 3. COURSE FOR BEEKEEPERS

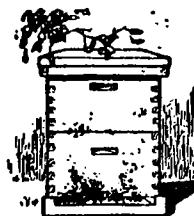


I would like to remind you that there will be a beekeepers course at Flock House (near Bulls) from August 25 - 28 1980. This course is designed to cater for the "expanding" beekeeper (and not round the waist!) - those who are desirous of getting beyond the one or two hives and into the semi or commercial groups. Aspects of colony management, marketing and financial planning will be covered.

As this course is by invitation it would be necessary for you to contact the

"Registrar, Flock House, Private Bag, Bulls".

The Fees are about \$17.00 for tuition and \$7.50 per day for meals and accommodation.



#### 4. HIVE BODIES

Cut to length (Box Grade Timber)

I have just received from Murray Reid the latest prices for hive bodies cut to length by the Frankton Dairy Co's Box Factory (Manager - Stuart Moffat)

You will be required to rebate them and provide the hand grip but this shouldn't be too difficult if you have or have access to, a saw bench.



Full depth	\$3.00
$\frac{3}{4}$ depth	\$2.50
$\frac{1}{2}$ depth (cut comb)	\$2.50
$\frac{1}{4}$ depth ( $\frac{1}{2}$ depth)	\$2.00

You'll never get them cheaper but of course, you have to "go get 'em".

#### 5. VARROA DISEASE



This troublesome mite continues to spread rapidly round many parts of the world and it is proving very costly. Usually the disease is well established before it is detected so this spring, watch your hives (bess) very closely. Australasia is about the only region left where it hasn't been reported.

- The Symptoms -

"Adult bees, especially drones, may be disfigured because of damage caused by Varroa during the bees 'development'. Some bees emerge crippled or with their wings incompletely formed. They will be found crawling at the entrance. Such damage may have causes other than Varroa infestation, however, it is an indication that a colony should be carefully checked.

Adult mites are occasionally visible on the exterior of the bee. When they attach themselves under the ventral abdominal segments they are nearly impossible to detect without a good lens.

Heavily infested colonies show a spotty brood pattern. Drone brood is preferentially attacked and one should look there first. Bees will uncapp and throw out infested brood, which can sometimes be found at the hive entrance. A parasitised pupa will appear to have small, pale or dark reddish-brown spots on its normally white body. Sometimes Varroa is mistaken for Braula-Cocca (Bee Louse). Varroa cannot be detected on dead bees, because the parasite leaves the bee as it (the bee) dies."

The time has come when beekeepers will need to spend more time "looking" at his bees when a hive has been opened for routine management work. Look for unusual behaviour patterns and if these show up, look a little more closely. We've had it good for a long time and one wonders for how much longer - - - -

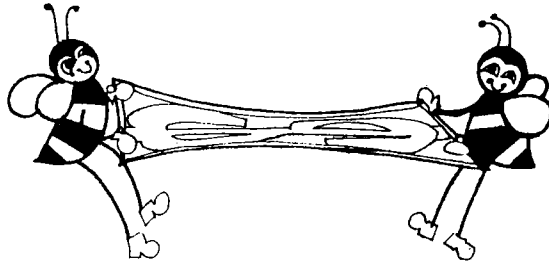
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while we are talking DISEASE - it's surprising the number of beekeepers who are under the impression that it's the job of M.A.F. to find and deal with A.F.B. - this is utter nonsense - . It's the beekeeper's responsibility fair and square to find (and report) A.F.B. and eradicate it from their apiaries.

Does the orchardist expect M.A.F. to find codlin in his apples (maybe he does!) and then spray for its control? C'mon now - M.A.F. provides a spot checking inspection to see that the industry is carrying out



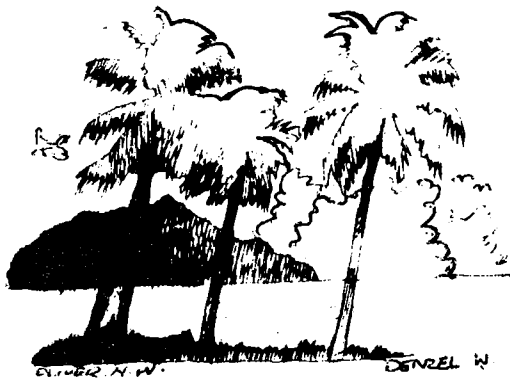
its responsibility and I have always made myself available for confirmation or otherwise when a beekeeper is not sure - and I will continue to do this. Inspection returns help me to direct inspection activities to the areas where most needed and to present a "district" picture. After all, your reporting disease is only helping me to help you.



## 6. DISTRICT BOUNDARIES



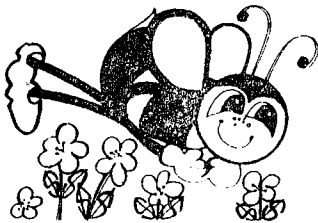
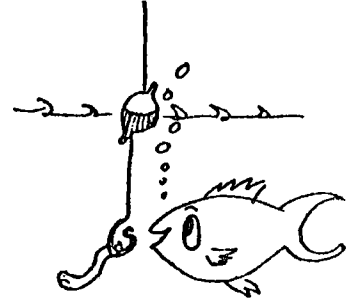
Talk has it that apiary district boundaries are being altered. Staffing in the apiary section has been reduced by 40% over the last 5 years. The large district that I am responsible for at present is to become even larger and it looks as if I will be looking at the scenery well down into Poverty Bay, if what I hear is correct. Well - why not - after a certain size, why stop there. I guess if you're going to drown you might as well drown in 100 m of water as 10 m. It'll just mean you may have to wait a little longer for replies to correspondence, receive fewer visits - and in some cases get none at all - but I'll try.



7. POLLEN RESERVES

Many of you will remember (only too well) that last spring there were a lot of hives that were affected by a shortage of pollen. In some areas this is an "annual" event and beekeepers should take measures to correct it, but last year we experienced pollen deficiency in places that I've never seen it before - the moral in this story - don't get caught again.

Probably it won't happen this year but be warned - and keep up to date with pollen reserves within your hives. When you see that there's no pollen in your hives - then it's too late. "A pollen supplement is not a pollen substitute".



You might even "trap" some? Healtheries are paying up to \$9.00 kg so it's worth having.

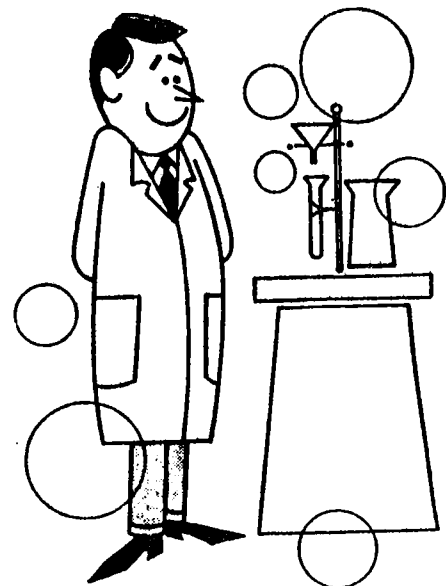
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**FROM THE SCIENTIFIC FRONT**

\*\*\*\*\* SPRAY DAMAGE \*\*\*\*\*

Some startling news came thru from the Lab. recently in connection with bees affected by Azinphos-methyl (Gusathion). This chemical breaks down in the body of the bee to such an extent that within 3 hours of ingestion it leaves no trace at all of the original poison - do you wonder why we have had difficulty in putting our finger (positively) on mortality in some kiwifruit orchards in the past? The good news! - is



that as a result of almost 7 months continuous work by a chemist at Wallaceville, he has now devised a procedure in that future samples of bees affected by this chemical will be able to be positively identified in a relatively short space of time.

Discussions are presently being carried out with the fruit growing industry in relation to this problem and it is hoped to be able to call a meeting of interested people shortly.



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NOW - what about our recipe section? Did you try out the recipes in the last Newsletter?

I have received this recipe from an interested reader - it sound O K to me - see what you think of it and let me know, and c'mon what about a few more!



#### WATALAPPAN (Ceylonese Pudding)

##### Ingredients

3 eggs  
 6 oz. honey  
 $\frac{1}{4}$  pt milk  
 1 Tablespoon flour  
 $\frac{1}{8}$  lb raisins  
 2 tablespoons cashew  
 nuts (cut finely)  
 $\frac{1}{4}$  teaspoon Baking Powder  
 Vanilla Essence  
 Ground cardamom to flavour

##### Method

Beat eggs well -  
 Add honey - beat well again  
 Add half of the raisins and chopped cashews  
 Beat again.

Add flour & milk. Beat  
Add vanilla, cardamom and baking  
powder, mix.

Moderate oven until hardened.  
When half cooked stir in rest of raisins  
and cashews.

(Can also be steamed by placing container  
in a pot of boiling water and browning  
the top later.)

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### HONEY NUT APPLES

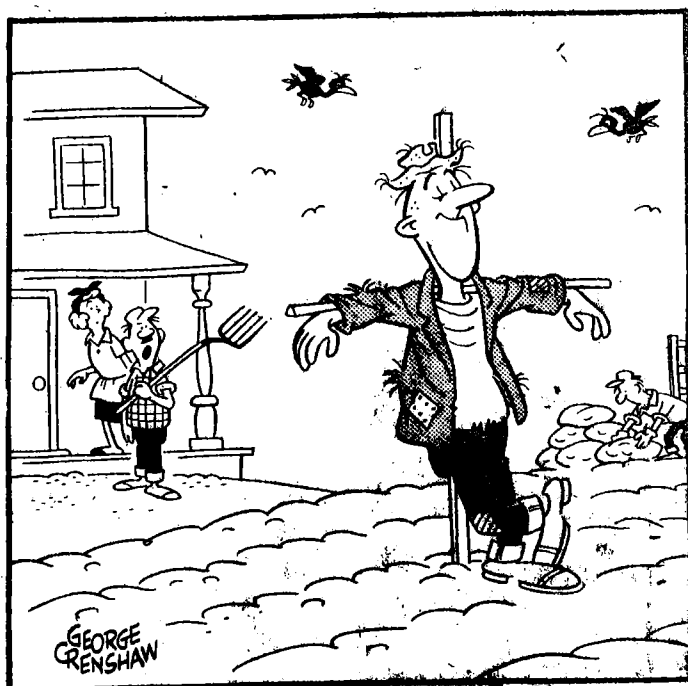
Slit the skins of large cooking apples, remove cores. Put into an oven proof dish, and fill the centres with chopped nuts and honey. Put 1 - 2 tablespoons honey and 1 - 2 tablespoons water in the dish. Bake the apples for 45 minutes to 1 hour, according to size, in the centre of a moderately hot oven (375°F) Baste each apple carefully once or twice with the sauce during cooking.

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#### Honey in Baking :

It is possible to replace some of the sugar by honey in any of your favourite cake recipes. If a recipe says 4 oz sugar, use 2 oz sugar and 2 oz honey, but because honey contains more moisture than sugar, be a little sparing with the liquid. 1 level tablespoon of honey equals 1 oz. The easiest way to measure the honey is to heat the spoon for a moment in some boiling water, then dry it.

GOOD COOKING !!



"I FINALLY FOUND A JOB JONES CAN DO"

D A Briscoe  
Apicultural Advisory Officer  
TAURANGA