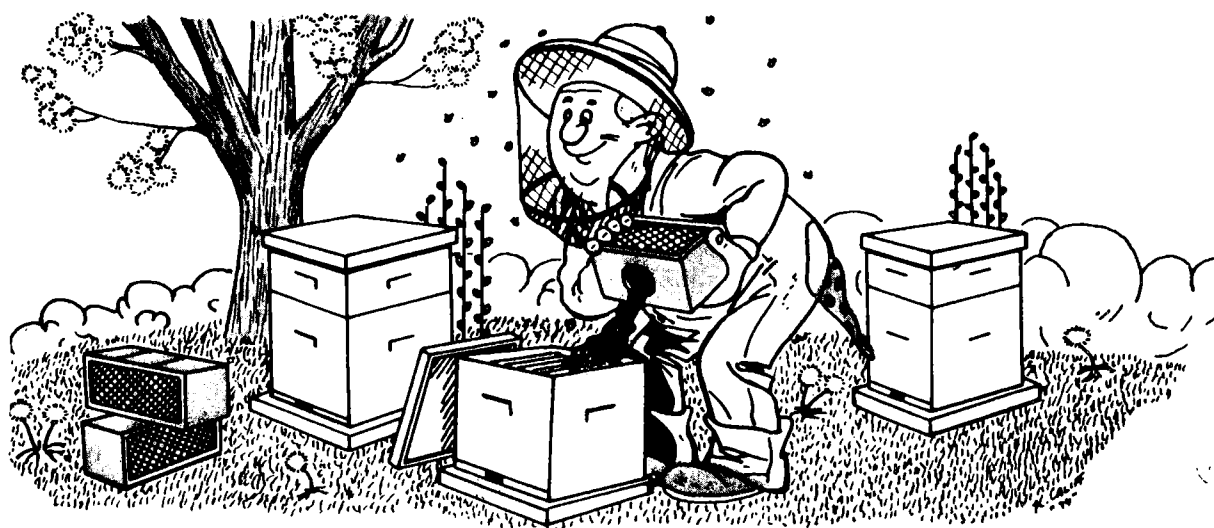
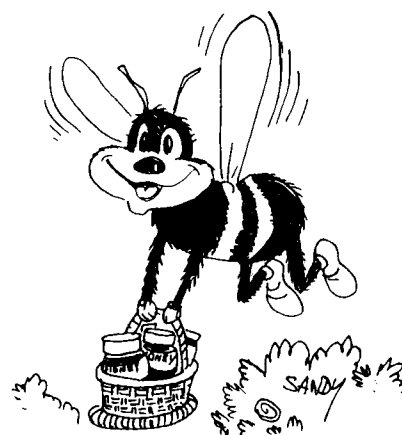


YOUR NEWSLETTER



The Bees Are Almost Ready, Are You?



Newsletter time again - and I'm sorry there's been such a gap since my last one. Unfortunately it's one of those jobs that you keep pushing to the back of the basket while more immediate things are handled - however, be that as it may we're now under way again.

Well, and what of the past season? (The sooner forgotten the better) - very patchy - some areas about average but most well below average.

Wintering well? - feed back is that honey stores are getting low and quite a few beekeepers are already feeding sugar. Brood rearing is pretty well under way in most hives so it would pay you to get out and check some apiaries that are located in fringe areas.

Of course, this year just has to be that good one we're waiting for so keep looking up.



The general upsurge in beekeeping interest is continuing and I think this is quite healthy. Honey marketing may be one that will require watching though - a little bit up in the air at present. We're having a little difficulty here in the 'Bay' with such a large area of pasture land now being planted up in kiwifruit - hence there is a clamour for apiary sites.



Stainless Steel Tanks -
 Pipes -
 Couplings -
 Fittings -
 Valves.

"You name it - we have got it".

I came across a good source of all sorts of tanks (stainless steel milk tanks) - D vats and fittings of almost every description. Tank capacity varies from 250 gal to 380 gal (although the 250 gal capacity is now a little more difficult to come by).

Prices? - well in the main about \$1.50 per gal capacity. Some of the tanks are double insulated.



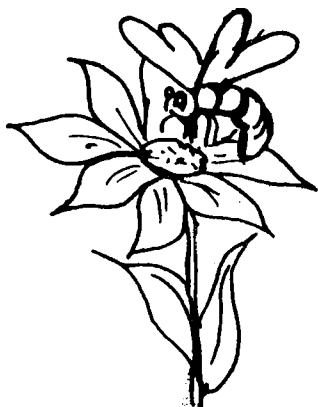
The name and address is:

Alan Main
 Phone 86 283
 Thames

His place is about 100 m on the Auckland side of the Kopu-Thames-Auckland Highway Junction. Give him a call - he has a great selection of gear.



There's quite a few people now producing and marketing cut comb honey but I have noticed that in some cases there is no name and address of the producer on the package, neither is the weight of the honey given. This doesn't concern me other than to sound a warning that this is a law requirement and that some day, somewhere, sometime, honourable inspection man might become "curious". Please have a look at this one for your own good and for the good of the consumer (and the industry of course).



KIWIFRUIT POLLINATION

I'm continually getting enquiries from beekeepers from many parts of the North Island for the names of kiwifruit growers who want bees for pollination. SORRY - I don't keep that information. I have no desire to establish a pollination co-ordinating service, but what I do do and will do, is to keep a list of beekeepers at my office and then, WHEN & IF fruit growers ring me, I can give them a list of names - but remember - being on the list doesn't guarantee the placement of hives. If you want to be "listed" please let me know. I know of kiwifruit growers who have already made arrangements for five years from now - a suggestion - you could get in touch with the fruit growers own organisations - that would be another string to your bow. Remember all the work that has gone into this venture to protect the bees (and your interests) from mortality, and play the game.



MM WAS VISITING A FARM FOR THE FIRST TIME AND DID NOT WANT TO SHOW HIS IGNORANCE - SO WHEN THE FARMER'S WIFE PUT A JAR OF HONEY ON THE TABLE, HE SAID: "I SEE YOU KEEP A BEE."

HONEY STRAINING & STRAINERS

And, oh boy, hasn't this one been the bone of contention for as long as beekeepers have been beekeepers.

The type of honey and its viscosity - how much heat to apply - and if you do are you going to destroy those enzymes? - Well, may be there's an answer.

I had a visit recently from Mr L I Myer who is the Sales Manager for URE PACIFIC TRADERS LTD. They are marketing in New Zealand a filtration fabric manufactured by the Swiss Silk Bolting Mfg Co Ltd of Zurich.

Basically two materials are presented:

- (i) A NYLON MONOFILAMENT.
- (ii) A POLYESTA MONOFILAMENT.

The "MICRON RATING" of these materials range from as high as 4000 down to 5 so within this large variation there are materials available to cater for the straining of all types of honey that would be encountered. This material is made into straining bags measuring approximately 22 cm x 33 cm and they have a tie cord threaded through the top. They are priced at \$1.05 each. The material is very strong and would wash readily in cold water. It's a matter of deciding on the mesh (micron rating).

- SORRY - but this newsletter doesn't allow me to go into full technical details and I am unable to say if the material, is in fact, available by the metre. If it is it could be used on some of the other strainer types that are presently in use or the manufacturing company might be prepared to make up straining bags to suit your particular need.

Attached is a price list as supplied by the Company -

And their address is: URE PACIFIC TRADERS LTD
PO BOX 20 210
GLEN EDEN
AUCKLAND

Please feel free to write to Mr Myer (Sales Manager) and I'm sure you will receive the courtesy that I did. (He left with me a technical brochure and two sample strainer bags so if you're interested and passing call in and have a look see).



URE PACIFIC TRADERS LTD

PRICE LIST NUMBER 718102

FEBRUARY 1981

STANDARD PAINT FILTERS - (NYLON - MONO)

Size: 33 x 22 cm flat dimension with all nylon thread, safety stitched, including nylon tie cord and identification tag.

Packaging: Lots of tens (Plastic bag).

GRADE (Microns)	BAG NO (for ordering)	10	50	100+
		price per bag F.I.S.		
50	1	\$5.50	\$4.95	\$4.65
80	2	4.50	4.05	3.85
100	3	4.00	3.60	3.40
125	4	3.50	3.15	3.00
150	5	3.25	2.90	2.75
200	6	3.05	2.75	2.60
250	6a	3.05	2.75	2.60
300	7	3.05	2.75	2.60
400	8	3.05	2.75	2.60
500	8a	3.05	2.75	2.60
600	9	3.05	2.75	2.60
800	10	3.05	2.75	2.60

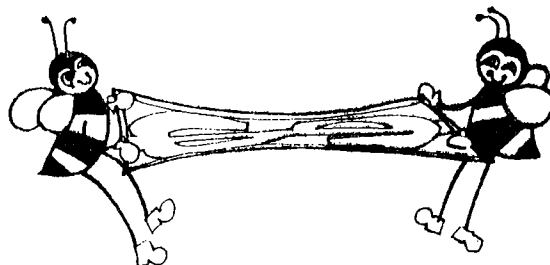
Add orders together for price level.

PROPOLIS

Yes - would you believe this is quite valuable and worth collecting. The simplest method is to have a small container with a wire hook on one side that could be used to hold the container on the side of the hive. As you carry out normal hive examination just scrape the propolis from the various hive parts as you go and drop it into the container. You'll be surprised just how quickly it mounts up.



I have just been in touch with Comvita Laboratories at PO Box 225, Te Puke and am advised that this year the price could be in the vicinity of \$50 - \$60 a kilogram. The season is just about to start so give them a ring at 31 167 Tauranga for confirmation of price.



I'm sure you all remember our Kathy - well she remembers you too and I'm told she has written something for this letter (but I have been forbidden to see it) so typist please type it in here - (and I look to you to censor it)!



Hi Guys & Gals,

Well it's me again. Bet some of you thought I'd been pensioned off by now. Not likely. I was only introduced to the 'hive' in 1976. Just having trouble recalling how long that other fella has been in.

Bet you've all forgotten how to remove a bee from a hive without being stung. That's right, pick him up by the back legs. Enough, enough!!

Did you know that this newsletter first went into print in February 1974. Now ask yourselves, has it been worthwhile?? Well, I've decided that it has and for such fine services to the beekeepers I'll let 'my worker' (Sept issue 1976) retire while he's ahead!!

I'm sure that you'll all join with me in wishing Doug & Margaret all the best for their retirement. Many of you may not know that Doug will be a hobbyist beekeeper as well as spending some time building up a miniature railway. Who knows, with the price of petrol today perhaps he'll rail his honey to market.

Here's wishing you all the best.



CHEFS' CORNER

HONEY FRUITCAKE



5½ cups candied fruits - suggested are:
cherries, pineapple, mixed fruit, lemon or
orange peel

1½ cups chopped dates

1 cup raisins

1¾ cups flour

1 cup slivered blanched almonds

1½ cups chopped walnuts

1 cup shortening

1 cup honey

5 eggs, beaten

1 tsp baking powder

1 tsp salt

1¼ tsp cinnamon

½ tsp each; allspice, nutmeg and mace

¾ tsp cloves

¼ cup fresh orange juice

In large mixing bowl, combine fruits and nuts with ¼ cup flour. Set aside. In medium bowl cream shortening. Gradually add honey, beating until light and fluffy. Add beaten eggs, mix well. Sift together 1½ cups flour, baking powder, salt and spices. Add to creamed mixture alternately with orange juice. Beat until smooth. Pour batter over floured fruits and nuts. Mix well. Thoroughly spray three 4 x 8 x 3 inch loaf pans with pan coating spray. Spoon batter into pans. Place cakes on oven rack with pan of water in bottom of oven. Bake at 250° for 2½ hours or until cakes test done. Store tightly sealed.

HONEY GINGERBREAD

1 egg, well beaten	1 tsp baking powder
1 cup dairy sour cream	2 tsp ginger
1 cup honey	$\frac{1}{2}$ tsp cinnamon
2-2 $\frac{1}{2}$ cups sifted all purpose flour	$\frac{1}{4}$ cup oil
$\frac{1}{2}$ tsp salt	
1 tsp soda	

Pre-heat oven to 350^o (moderate). In small bowl, beat egg well. Combine sour cream and honey. Blend into beaten egg. Sift together dry ingredients. Place in large bowl. Add egg mixture to dry ingredients. Beat well. Blend in oil. Pour into well greased 9 x 9 x 2 inch pan. Bake 30 - 40 minutes or until done in centre. Cool on rack 5 minutes. Remove from pan. Cut in squares. Serve warm. Makes 9 servings.

HONEY FUDGE BROWNIES

$\frac{1}{2}$ cup butter or margarine	$\frac{1}{2}$ cup unsifted all purpose flour
2 squares (1 oz each) unsweetened chocolate	1 tsp baking powder
$\frac{1}{2}$ tsp salt	2 eggs
1 tsp vanilla	1 cup coarsely chopped walnuts
1 cup honey	

Pre-heat oven to 325^o (slow). In saucepan, melt together over very low heat, butter, chocolate, salt and vanilla. Mix well. Remove from heat, blend in honey, flour and baking powder. Add eggs, beat well. Add nuts. Pour into greased 9 x 9 x 2 inch pan. Bake 35 minutes or until done in centre. Cool on rack 15 minutes then mark into squares. Makes 16 squares.



It's often said "Everything comes to those who wait". Well - I guess it's happening to me. I've been waiting all my life - and now it's happened. After 42 years in harness it's time to "shift over" and let someone else take my hot seat. I will be retiring on October 30 next so this will be my last newsletter to you. Could I say thank you from my desk to you and I wish you well for the future.

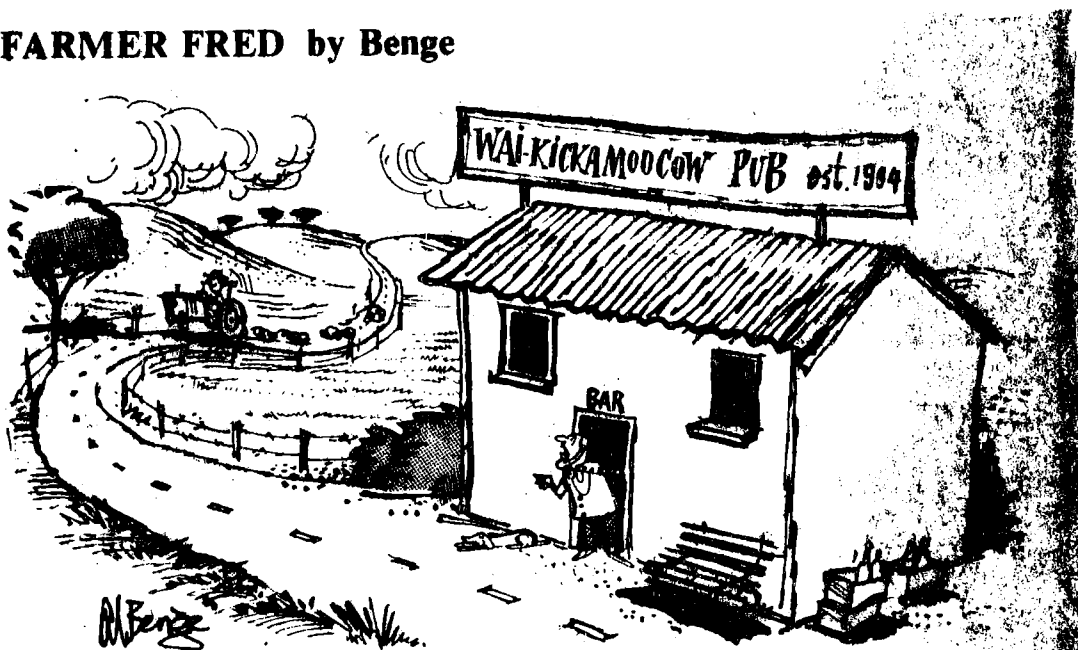
Kind regards.

Doug Lucas

D A BRISCOE

APICULTURAL ADVISORY OFFICER

FARMER FRED by Benge



"BREWERY? BETTER MAKE IT TWO TANKERS... FRED'S FINISHED HARVESTING!"