



END OF AN ERA?

This will be the last issue of the Waikato Bee Notes; an "August" mgazine that I began writing back in May 1978. I've enjoyed putting these together for you and I only hope you have found them useful as well as entertaining. The limited feedback I've had suggests the notes have served a useful function. I guess the ultimate test came some years ago when you had to pay for the newsletter. I lost only a couple of commercial clients and several with less than 100 hives, but picked up a number of beekeepers outside the Waikato, so the circulation stayed the same.

The frustrating thing about compiling these newsletters is the amount of information I have in my files that I can't pass onto you, mainly because I'd need to publish a

newsletter every week to do so! The other aspect that bugs me is my failing memory. I find I can't remember all the stuff I write, so I can't expect you to either. I surprise myself occasionally by looking back at past issues and thinking "That wasn't a bad article" or "yea, I did write something on that after all", and "that's where to get such and such".

Anyway, what happens after WBN? We move onto bigger and better things I hope. Your executive has contracted Andrew Matheson AAO Tauranga to produce an industry newsletter on a monthly basis (except January). This will be a broadsheet that will contain a gossip column, recipes, pictures of this months Honey Queen, best buys and pin-ups of the executive.

No, seriously folks, we expect your newsletter to be a very topical mixture of market information (both local and overseas), a trade table, political news and views from your executive, branch news, comments from MAF, brief technical snippets from the scientific front and so so. There will be room for advertising too.

I must say, that although MAF is producing the newsletters, we will not be making any editorial comments. All copy will be faxed to your president for approval before printing. The first issue should be out in September all being well. And the cost? To you good friends we have a "velly special price, velly cheep." In fact it couldn't be cheaper - it's free, well almost. It's being funded on a trial basis by the Trustees and also by advertising.

We'll be mailing the newsletter to addresses supplied by the NBA which will include members of the association.

I still plan to keep in touch with the "Waikato Boys" through the usual notices of our meetings. I'll use the reverse side of the notices plus ramble on to a second sheet if there is anything you should know that's not in the national broadsheet.

The NZ Beekeeper magazine will also continue as the flagship of your industry, with indepth articles on management, technology, research and even politics.

A new beekeeper moved into the district and his son brought home a questionnaire after his first day at school requesting family information. The next day the child returned with a scrap of paper that said, "We have 10 children, my husband can also drive a truck."



The levy or registration fee discussion is destined to go on for some time yet, following an indecisive debate at Conference. I don't know if I have any more to add to what I've published in past newsletters. The hobbyist clubs have heard about the proposal to levy all beekeepers \$40 per year, and a few letters to the Minister have already been sent. A veritable flood is on its way I'm sure. One hobbyist group even proposed that all beekeepers with 1-5 hives should register with their nearest club. I think that would be great, but I'm sure they don't realise there are 4766 beekeepers in that category!

Time is running out if your industry wishes to hold existing services. I negotiated long and hard with the MAFQual Board to get them to cover the costs of maintaining the registers and a presence in the field again this year. But, they made it quite clear that if industry funding was not evident for next season then services would probably be withdrawn. Myself and my colleagues have been asked to look at what this would mean to us personally as advisers and to the industry, before next season.

* * * * *

"Herd" at Conference and elsewhere:

"The concepts we put up for honey held a lot of water."

"I don't understand politicians"

"I don't see any nougat bars in NZ eating honey."

"They've got bees in their bonnets, up the wrong track sort of thing."

"When I look closely at your association and the good work you are doing I see some signs that we could be looking at an emerging producer board."

AUSTRALIAN AND INTERNATIONAL BEE CONGRESS

I attended this big event last July along with 30 other Kiwi's. There were a number of highlights and some lowlights too. Fortunately, the latter were restricted to putting up with some poorly presented papers. Here are some of the things that impressed me, or I think you should know about.



- * John Althaus of Vismatec has perfected the use of microwaves for melting out drums of honey and also Tanktainers these little numbers hold over 40 tonnes of honey! This technology is so important I'll give you more details later on.
- * The Aussies are pressing harder and harder to restrict entry of all retail packs of honey and let in only bulk honey under permit. This honey would be used for industrial purposes only. This is a move to keep out chalkbroad. We can't blame them for trying this as we do the same to keep out EFB. Naturally, we are putting our case to keep this valuable market open. I've asked Dennis Anderson to determine the thermal death point of chalkbroad and also survey a bunch of honey samples for chalkbroad spores.

I've sent Dennis over 50 samples collected for the antibacterial work at Waikato University and Wilson Neill are also supplying a bunch of samples.

- * The Aussies are very conscious of residue problems with Fumidil-B and have not gazetted the drug. A number of beekeepers wish to use it and Mike Hornitzky has been looking at residues but so far has not found any serious problems. This is something we should be very mindful of as the results of Ruakura's research into nosema control become more widely known.
- * The W. Australian Department of Agri. has a brilliant bee breeding program using Italian bees. We are looking closely at the possibility of allowing in some breeding material from this project. Like all successful government schemes it may soon be sold off to private enterprise.
- * We think that pesticides affect only the adults, but recent research is showing that the larvae can also be affected by a number of insecticides and the herbicide 2,4-D. Brood was mainly affected by contaminated pollen and honey regurgitated from the honey sac.
- * "Foresty Commission, Wildlife Service World Heritage, National Parks, Environmentalists" ... if you want to send an Aussie beekeeper into an apoplectic fit, mention these words! The beekeepers are really up against it in many districts and the tales of losing access to blocks of good producing forest are legion. The main anti argument seems to be that the honey bee is not native and is upsetting the ecology of the native bees and maybe leading to hybridization or even lack of pollinisation of some native species. Similar arguments are used by our "greenies" to keep beekeepers off the Tongariro National Park.

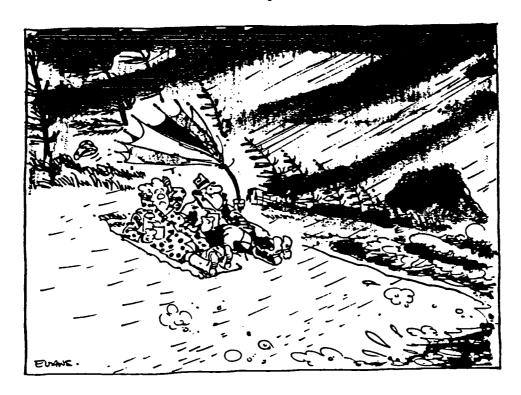
* "Worlds Largest Honey Show" - well, it was billed as such anyway. Whether it was or not I wouldn't know, but two long walls covered with glass shelving from floor to ceiling and filled with back lit jars of honey is one very impressive sight. I'm glad I didn't have to judge that one. As you would expect the colour of the honey's ranged from water white, and I mean water white, to jet black. Of course the tasts varied from the brilliant to the "interesting".

A few Kiwi's were heard to mutter "awful, just like axel grease, wouldn't even feed that to my bees", which wasn't very kind. Taste is all a matter of what you're used to. There's no such thing as a bad honey.

- * The wax competition was a real eye opener especially the wax sculptures and models. Most had been made with plastic chocolate moulds and were quite outstanding. Why don't we do more of this sort of thing at conferences? Let's start a wax model competition amongst branches for next years conference?
- * I can't recall seeing any really innovative or earth shattering developments in the trade displays. The Kiwi stand was a combined affair with Penrose, Symes, Ecroyd, Wilson Neill Hororata featuring their wares. Malcolm Haines also had a stand.
- * The technical tour was good value with visits to Rices queen bee farm and honey house tourist complex, to the Honey Corporation's modern packing plant in Brisbane, to Guilfoyles equipment factory also in Brisbane, and to the Super Bee tourist facility on the Sunshine Coast. Now this was really something. A good mix of tourist nic nacs, restaurant, working honey house and a glass enclosure where the proprietor opens a hive and gives his speel to the tourists. Top marks. By-the-way, if you're in Taupo call into the Huka Village and see the new Honey House there. It's a tourist shop.
- * So, at the end of the day, the question has to be asked, "Was it worth it?"
 "Of course it was", but then you'd expect me say than!! Seriously, it was
 worth it, the venue was great, the weather magnificent, the natives were
 friendly, the Kiwi's did themselves proud with their displays and papers
 that were presented, and I made a number of useful contacts that will hopefully
 lead to consultancy work.

To those of you who didn't make the effort, or just couldn't afford it - too bad. You missed a great happening. Don't miss the next one.





"D'you realise Edna - if the honey flow was in July we'd have to share this beach with 50,000 other holiday makers!"

EXECUTIVE AND BRANCH BITS & PIECES

* We tried to get a commemorative bee stamp to celebrate the 150th anniversary of the introduction of honey bees to NZ in 1839. Well, you guessed it, we missed out. The lead time is 2 years and the P.O. gets 40-50 requests each year which is many more than they can accommodate.

So, where to from here? Do we go for the 150th but a year late? Or do we flag it but make sure we get the bicentennial in 2039, or something in between say 175 years? What do you think?

* Feel like spending conference in the Cook Islands in 1990? Well, that's what we've planning at this stage. You may remember our two Cook Island guests at our Rotorua Conference. Well, they were so pleased with the friendship you extended to them that they wished to reciprocate.

Derek Bettesworth, AAO Whangarei has just been to the Cooks on a consultancy and explored the possibility further. They are still as keen as ever and have promised to get best hotel rates, look after all the entertainment and so on. I'm sure the NBA could negotiate best rates on the airlines too. So, start planning now. This will be one trip that you won't be able to leave until the last minute to get the best deals.

* "In view of the serious financial situation of executive, they should take a ticket in Lotto!" said one speaker at Conference.

* The Gisborne Nuc scheme is still on. Anyone who wants to help should collect up swarms or make up nuc's and let Tony Lorimer know what you've got. We'll coordinate getting them down to Gisborne.

The Poverty Bay beekeepers seem to have received insurance money for equipment replacement but are short of bees - so come on guys. Don't let the Domestic Bee Club produce more than you. Help out your fellow commercial man.

- * October 14th it all happens. Yes folks it's our Christmas beekeepers soiree. Plan A is to have:
 - ° An NBA business meeting in the "old" MAF building starting around 2pm (ladies go shopping!) or the Green Room in the Homestead at Ruakura.
 - ° Drinks at the Ruakura social club from 5.30ish to whenever.
 - Walk over to the MAFQual Homestead around 7 for dinner probably a catered smorgasboard type meal.
 - Socialize after the meal. Perhaps we could look at some slides of beekeeping in W Samoa (that we didn't get to see last year) and/or some slides of the Congress in Surfers.
 - Anyway, that's plan A, so pencil in the 14th of October. Will confirm all this by mail later or tell you about Plan B or Plan C ...

* * * * *

Some more howlers from Conference or wherever:-

"What we need is some actuarial computations, or number crunching to you."

"He's a redneck greenie, if you can have such a thing."

"If you can't promote honey in your own country, how can you expect to promote it 20,000 kilometres away."

"Why doesn't someone put into words what you're trying to say."

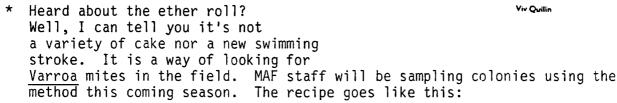
"There wasn't enough disease to warrant sterilising everything that came across the Murray River."
"I agree, provided they came across the bottom!"

"What we have here is a Spanish Speaking Chilean telling a Welshman how to spell an English word that is derived from the French."

ON THE SCIENTIFIC FRONT

* The gorse mite has been brought into NZ by the DSIR and is being multiplied up for release in the spring. Time will tell how effective this beastie will be.

The mites live in colonies inside webs spun onto the gorse branches. Even if they don't kill the gorse the bushes will look kind of messy with these webs all over them.



- Take one wide mouth jar and fill with 1000 bees.
- Give a 1-2 second squirt of ether from an aerosol can as is used for starting engines.
- Close the jar and shake for 1 minute.
- Rotate jar so mites stick onto glass.

That's all very simple, but problems arise as to the effectiveness of the method. From work John Gruska has done in Saskatchewan it seems that at low levels of infestation samples of at least 6000 bees are needed to detect <u>Varroa</u>. We'll probably need to use the Fluvalinate method as well which is more reliable.

Beelines No. 83 May 1988 (Saskatchewan Beekeepers Newsletter)

* Many hives can harbor AFB and EFB even though there are no field symptoms of either disease. In a recent study Mike Hornitsky, from Glenfield in NSW, found that of 213 hives not showing EFB, 82 (38.5%) were found to harbor the causative bacteria.

Similarly, Mike found (by testing adult bees this time) that <u>Bacillus larvae</u> was present in hives where signs of the disease were suppressed with drugs.

Mike Hornitsky has been using an immuno assay technique called ELISA to find AFB but has had complications with secondary invading bacteria. Dr Robert Berthold of Delaware College in the USA has recently received moneys to develop on ELISA technique for AFB. I hope he can get it to work because it would be really useful in the field.

The way of the future though is to genetically engineer the honey bee to make it resistant to its diseases. Dennis Anderson and Ben Oldroyd are hoping to set up such a unit in Camberra next year? In the meantime Dennis

If God had intended Scientists to think he'd have given them better



tells me a DNA probe is a better technique to look at than ELISA. I'll take his work for that.

Hornitzky M. 1988 European and American Foulbroods: past, present and future. Australasian Beekeeper 89(12)"146-149. Speedy Bee 1988 17(6):14

- * AFB in honey. In 1981 'Gochnauer from the Ottawa Research Station in Canada examined 7 hives infected with AFB. He found
 - 24 million spores per gm in honey
 - 9 million spores per gm in wax
 - $4\frac{1}{2}$ million spores per gm in pollen
 - 360,000 spores per gm in hive scrapings

The Europeans test our honey every now and again and so far as I recall have not found AFB spores. Recently, Dr Shimanuki at Beltsville has developed an improved method for detecting AFB spores in honey. He tested 2 samples of NZ honey and both were OK. Many North American honeys, by contrast contained AFB spores.

Shimanuki H & Knox DA 1988. Improved method for the detection of <u>Bacillus</u> <u>Larvae</u> spores in honey.

Amer. Bee Journ. 128(5): 353-354

- * Two swarms of Africanised honey bee were found recently on the waterfront in New Orleans. They had come by ship from Guatemala but were soon destroyed.
- * Jury awards US\$1.45M to wasp sting victim. A hotel was found liable for allowing yellow jackets around the food being served in the gardens. Apparently the person stung ended up paralysed and unable to speak. I need to read stories like these every now and again to make me feel better about paying my ACC levy!

American Bee Journal 128(5): 374 1988

* Queen banks are hard on feet: Professor Voyke from Poland was at the Surfers Congress talking about recent studies he has undertaken on queen banks. He's also published his work in the April issue of the American Bee Journal. It seems that the workers chew and bite the feet, legs, wings and antennae of banked queens and as many as 64% of stored queens can be damaged. This damage can occur after only 1 day in a bank.

We know that the feet of queens produce pheromones - the footprint pheromone - which together with the mandibular gland pheromone stops workers from building queen cells.

So, here possibly is one of the reasons why our queen bees are not doing too well in Canada. If you throw in some nosema, some viruses, and a lot of stress, it's a small wonder any queen bees are successfully introduced into hives.

Ruakura will be looking at banking problems this spring. If we can't stop queen damage in banks we may have to relook at the work I was coing 16 years ago with Foti cages and baby nuc's as a means of holding queens prior to shipment.

Voyke J. 1988 Problems with queen banks. American Bee Journal: 128(4): 276-278.

* Bees can distinguish between close relations and bees not related. We all know this and allow for it when we unite colonies or introduce cueen bees. However, it seems that colony odor is only part of the story as worker bees can produce recognition cues in the absence of a queen and these cues are genetically related.

Thus, if we really want to make queen banks work all the queens in a bank should be sisters and the worker attendents should also be closely related to the queens.

Breed M.D. 1985. How honey bees recognise their nestmates: a re-evaluation from new evidence.

Beeworld: 66(3): 113-118

HANDY HINTS

- * Tie a piece of wiping rag under the hood and near the dip stick. Keep it clear of the fan though.
- * Boot preservative and "softener": mix l part Tricunol (or Metalex) l pt kerosene and a dash of linseed oil.
- * Personalised number plates. Only seen one so far on an Arataki truck. It's called "HONEYONE" Are there any more out there?

IF THE VEIL FITS

- * "Anything is possible if you don't know what you're talking about"
- * "Only beekeepers have trouble with childproof bottles"
- "You'll remember the smoker fuel when you drive into the apiary"
- * "Assumption is the mother of all mess-ups"
- * "If it works, modify it"
- * 'Leakproof honey jars will self starters won't"
- * "If it jams force it if it breaks it needed replacing anyway"



TRADE TABLE

- * OLIFIN PRODUCTS
 Norm & Ngaire Finlay at 32 Matai St, Hamilton
 (71)79739 have a good range of beekeeping
 supplies on hand. They expect a new consignment of feeders any day.
- * PURE METHYL BROMIDE (no chloropicrin) is available in 454gm one-shot cannisters from Pest Free Services BOP Ltd, PO Box 4106, Mt Maunganui South. Contact Mark Greenwood at (75)89793. They should cost about \$5.60 each plus GST. They may fill you large cylinders too.
- * STAINLESS STEEL VATS:
 380 gal vats could still be available from the Waitoa Dairy Co. These
 were around \$522 (GST incl). They also had 1Hp single phase chiller units.
 Check it out with Bill Evans on (0819)21709.
- * TECKPAC PLASTICS LTD Steve Old's latest price list (1 May) fob factory and exclusive of GST.

Factory Colour	No per ctn	Under 1000	10,000-49,900
Natural	500	152.10	101.10
Coloured	500	162.55	109.00
Natural	600	260.20	186.15
Coloured	600	275.45	197.55
Natural	300	733.55	441.90
Coloured	300	765.20	465.70
	Natural Coloured Natural Coloured Natural	Natural 500 Coloured 500 Natural 600 Coloured 600 Natural 300	Natural 500 152.10 Coloured 500 162.55 Natural 600 260.20 Coloured 600 275.45 Natural 300 733.55

Steve charges \$36.35/1000 to print containers in 2 colours \$42.30/1000 for 3 or 4 colours. Lids are \$42.20/1000. A minimum custom print run without surcharge is 10,000 for the 380 & 750 ml containers and 3000 for the 1.5 li.

You can get Steve at PO Box 713 Dunedin or (024)30691, fax (024)35744.

* PRY-OFF

A new polypropylene container available in 250 and 500 ml, 1 li, 2 li, 4 li, 10 li and 20 li containers. Can be printed in up to 4 colours and handles are an optional extra. Contact Dennis Hay of JRA Ltd, Box 76253, Manukau City, Auckland. Ph (09)2786192.

DUNNAGE BAGS

Not for the toilet but rather protecting loads in containers. Railfreight Systems have been experiementing with Dannish and New Zealand made inflatable bags on pallets of sugar and are very pleased with the results. They plan to test the air bags on other products. The bags are made from paper and polyethylene plastic and have proved good for 12-14 trips each.

Food Processor 9(7):1988



SUGAR SYRUP FEEDING : KIWIFRUIT POLLINATION

I was hoping the NZ Beekeeper would publish Mark Goodwin's report to conference, especially after the interest in the topic at our last NBA meeting. Anyway, here's a reprint of Mark's findings:

"Trials conducted into feeding sugar syrup to honey bee colonies have shown that the increases in kiwifruit pollen collection achieved in earlier trials (1984) are repeatable. When colonies were each fed 1L of syrup (1:1 sugar and water) in the morning (approx 0900h) on eight consecutive days, they collected 7.88 X more kiwifruit pollen than unfed colonies. Colonies fed every second day collected 6.09 X more kiwifruit pollen than unfed colonies. The difference in the amount of kiwifruit pollen collected increased with each day's feeding so that on the last day of the trial the colonies fed daily collected 43.6 X more kiwifruit pollen than the unfed colonies. Overall, the colonies fed daily collected 1.57 X more kiwifruit pollen than those fed on alternate days. However, this difference was not significant. The fed colonies also collected significantly more non-kiwifruit pollen than the unfed colonies.

The effect of feeding colonies in the morning (1000 h) and the afternoon (1300) was also investigated. The time of day that the syrup was fed had no effect on the amount of kiwifruit or other pollen collected. Both groups did however collect significantly more kiwifruit pollen than the control group and continued to do so till the end of the trial, four days after the end of syrup feeding.

If the results from these trials are readily achievable in most orchards, which now appears likely, then the method has enormous potential. By feeding sugar syrup it will be possible for orchardists to use effective honey bee stocking rates far in excess of those currently being used. Also, the fast response to syrup feeding means that if an orchardist

does not wish to feed syrup as a matter of course it can be kept as an emergency measure for when problems arise during the flowering season. Syrup feeding may also be an answer to the problem of poor pollination in isolated orchards although it has yet to be tested in such situations.

The results achieved to date suggest that it may be possible to reduce the number of honey bee colonies required for kiwifruit pollination. However, that has yet to be tested. If the colony stocking rate can be halved then the kiwifruit industry could make annual savings of up to 3 million dollars. However, by far the largest potential for syrup feeding is in improved pollination rather than in relatively small savings in colony rentals.

The actual effect of syrup feeding on pollination is unknown. A major trial involving a total of about 40 orchards would be required to quantify the effect. However, a project of this size is not possible with the current resources allocated to the research program.

There are a number of recommendations that can currently be made concerning how sugar syrup feeding should be carried out. Some of these recommendations have experimental data to support them. However, most have been chosen because they were the methods that have been used in these trials and have thus been shown to work. These may be of course be improved upon at a later date.

- 1) The sugar syrup must be fed inside the hives.
- 2) The colonies should be fed daily or on alterative days.
- 3) The syrup should be fed between 0900 and 1200h (NZDST).
- 4) One litre of syrup should be fed to each colony.
- 5) The syrup should be 1:1 sugar and water.
- 6) The feeder used should permit large number of bees to have access to the syrup at the same time.
- 7) The feeder should be in the top super of the hive.
- 8) At this stage syrup feeding should not be used as a method of reducing coloney numbers in orchards.

To conclude, feeding sugar syrup to honey bee colonies has a very large potential for improving kiwifruit pollination. The effects achieved are an order of magnitude larger that those due to any of the other management techniques advocated."

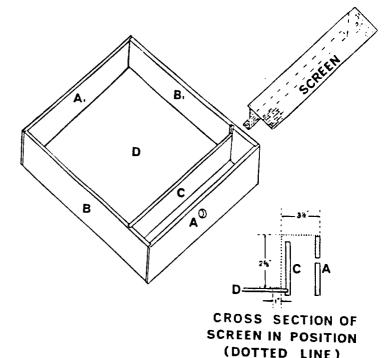
Mark also reported on his work into distribution of colonies in KF orchards, timing colony introductions, pollen depletion, pollination units and more. Perhaps we should put these on the agenda for our next meeting on October 14th?



SUGAR FEEDER

Many of you will be wondering how to make a sugar feeder that a grower can fill safely. Here is one design for a top feeder from Canada that you can fill by lifting the lid or through an auger hole in the end using a funnel. In either case the bees can't get out of the top of the feeder.

A slightly more sophisticated version seen in Australia has 2 dividers (C) with the access gap between them. Both compartments (on either side of the dividers) have a base and you can fill one half with syrup and the other with dry sugar etc.



(BOTTED LINE)

Why don't we bring all our inventions along to the next NBA meeting and compare notes. "I'll show you mine if you show me yours".

WALLY OF THE WEEK AWARD!

- * This has to go to Thumb and Friend seen at Conference and recorded in the last NZ Beekeeper.
- * Far from being a Wally our southern most beekeeper is a real star. And I now mean our southern most beekeeper. The last one I mentioned in despatches turns out to be our "second most southerly beekeeper" if that all makes sense. Anyway Rod Walker is or was a household face, if not a name. He featured as the skier leaping off a bluff on the cover of our

off a bluff on the cover of our last Telephone Directory. Well done Rod, but it took Robin, his wife, to tell me about it!

* Rumour has it that our "penultimate southern beekeeper" has installed two rather large gateposts either side of his driveway. I know bets were being laid as to how long the paintwork would last on the posts!

I'm also led to believe a certain beekeeper can't get out of the passenger door on his ute. He reckons a lady ran into him but my guess is one of the gateposts probably jumped out and hit the ute!

MAKING COLD CREAM WITH BEESWAX (from Guilfoyles)

This is an excellent cream to help soften dry skin. It is also very good for removing make-up. Leave the cold cream on all night to gently condition your skin.

INGREDIENTS:

28.5 gm clean beeswax (grated)

57 ml distilled (or clean) water

85 ml light medicinal paraffin oil (from chemist)

1.7 gm borax powder

A few drops of your favourite perfume if desired.

METHOD:

You will need two small containers such as wide-necked glass jars, or coffee mugs. Into one container put the grated beeswax, and the light paraffin oil. Into the other container put the water and the borax.

Place both containers into a large saucepan or a frypan and add as much water around the containers as you can without tipping them over. Heat gently. DO NOT USE DIRECT HEAT. HEAT ONLY WITH THE CONTAINERS STANDING IN WATER.

Both containers will need an occasional stir, especially the oil and wax mixture which tends to separate into layers. It is important that the two containers be heated together, so they are at the same temperature. When the two containers are both clear and the contents melted, carefully pour one into the other, stir gently, and HEY PRESTO!! white, rather runny cream. Stir or whip a bit more to be sure the cream will not curdle, then pour it into a container with a lid, to set. Perfume, if you want to add some, is best added as the cream cools, but before it has set.

BEEKEEPER DAFFYNITIONS!

"The weight of one cubic metre of chinese soup - won tonne"

"Ten cards - one decacard"

"Two tribes - one diatribe"



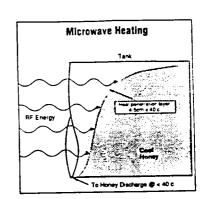
[&]quot;An oblong platform mounted on circles, driven by an eccentric nut - beekeeper's truck"

"Aussie boomerang that won't come back - a stick"

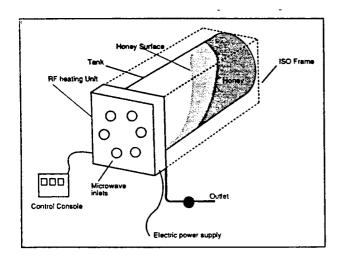
MICROWAVE HEATING OF HONEY

We've all used our microwave ovens to heat honey but how to adopt household technology to the factory took some doing. And it took an Aussie beekeeper to do it. The unit John Althaus has designed for 200 li drums does in fact use a mangetron from a domestic microwave oven. The drum in this case becomes the oven.

His breakthrough was finding a way to squeeze the microwaves (which are really radio frequency waves or RF) through a 50 mm bung hole. Apparently RF waves have an amplitude of around 100 mm. The amount of energy discharged into a drum can be altered but in general the heat only penetrates 40-50 mm and heats the honey to around 40°C, at which point it runs



out and suffers no heat damage, loss of enzymes, build up of HMF or darkening in colour. The honey at this stage is rather like creamed honey a day after adding the starter. It still has fine crystals in it and requires flash heating to melt completely. There's only one problem with all this - the units are not available for sale at this point but I'll be following this development very closely.



Meanwhile John has extended his idea to melting out large tanks of honey. These 24000 li "tanktainers" are available now and used worldwide for other bulk liquids. The front of these containers need minor adaptations to take a unit of 6 magnetrons, a computer console and an outlet. These units can melt out 40 tonnes of honey in about 8 hours.

The benefits of a single tanktainer are numerous:

- * saving on drum costs
- * much less loss of honey after melting
- * quick, easy, and cheap melting with no damage to the honey
- * no drum handling equipment needed
- * honey can be melted out as required
- * cheaper shipping and so on

Whether we should be looking at Tanktainers or trying to send more honey out in retail packs is a mute point. But, it's a brilliant piece of technological development for all that. Well done.

* * * *

OVERSEAS TRADE

FAIRS

The list opposite will give you an idea of what food fairs, shows and promotions are going on overseas. These are being organized by Food and Beverage Exporters Council Inc. whose membership currently stands at 209 organizations or companies. If you want more information call FBEC Wellington 723-035 or Tradecom.

Frade fairs, shows and promotic	ons		
UNITED STATES			
Foodservice Magic	Washington DC	March 6-7 1988	FBEC for info
International Fancy Food and Confectionery Show	San Francisco	March 13-15 1988	FBEC for info
Natural Foods Expo' West	Los Angeles	April 8-10 1988	FBEC for info
NRA	Chicago	May 21-25 1988	FBEC for info
AUSTRALIA			
Asian Pacific Trade and Industry Fair	Sydney	April 9-17 1988	FBEC for info
Tea Tree Plaza Promotion	Adelaide	May 9-14 1988	Tradecom
Bicentennial Trade Fair	Melbourne	July 23-31 1988	Tradecom
AIFE	Melbourne	10-12 October 1988	FBEC for info
Fine Food	Sydney	10-13 September 1989	FBEC for info
JAPAN			
Foodex Japan '88	Tokyo	March 8-12 1988	FBEC for info
Nishi-Nippon International Trade Fair	Kita Kyushu	October 7-16 1988	FBEC for info
OTHER			
Mefex	Bahrain	27 February-2 March 1988	Tradecom for inf
Food & Hotel Asia '88	Singapore	April 13-16 1988	FBEC for info
CIBUS '88	Parma, Italy	May 4-8, 1988	FBEC for info
Hofex '88	Hong Kong	May 24-27, 1988	FBEC for info
KORFOOD '88	Korea	May 27-31, 1988	FBEC for info
Food Pacific '88	Vancouver	August 30-September 2 1988	FBEC for info
FoodFair	Hong Kong	August 31-September 3 1988	FBEC for into
Seafood Asia '88	Singapore	September 8-11 1988	FBEC for info
IKOFA	Munich	September 16-21 1988	FBEC for into
SIAI	Paris	October 17-21 1988	FBEC

FROM GOVERNMENT FILES!

I want money badly as quick as you can send it. I have been in bed with the doctor for a week and he doesn't seem to be doing any good. If things don't improve I shall have to get another doctor.

Unless I get my husband's money, I shall be forced to live an immortal life.

Sir,

I am glad to say that my husband, reported missing, is now dead.

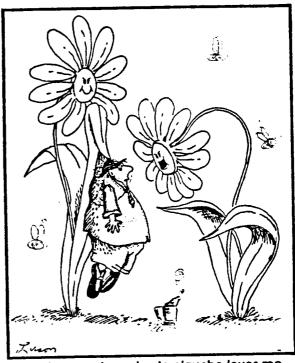
Re your enquiry, the teeth in the top are alright but the ones in my bottom are hurting horribly.

In accordance with your instructions, I have given birth to twins in the enclosed envelope.

* * *

MARKET NEWS

- * Canadian Border to remain closed to US bees for remainder of 1988. This followed discussion between US and Canadian Officials and the announcement that 2.5% fluvalinate strips were less than 100% effective in riding package bees of Varroa mites. Earlier tests had looked promising.
- Surface shipping of package bees. Ruakura carried out trials earlier this year to determine the best conditions for holding package bees for 25 days. We've recently had further discussions with shipping companies as to logistics and costs of freighting environment controlled containers by sea and everything looks very exciting especially the cost. If we can solve the environmental and insurance problems, we could land packages at very good rates in Canada with more money for our suppliers and shippers and great savings to the Canadians too.



"And now we're going to play she-loves-me, she-loves-me-not!"

We can only hope for a more orderly marketing season in Canada next year but at this stage it's too early to tell how things will shape up. My pick is the border will stay closed next year.

Honey Promotion in US really working: The first campaign had as its slogan "Add honey and make more money". This ad featured in a number of food and marketing magazines.

"Just add Honey, Make More Money" is the message of the National Honey Board's first foodservice advertising campaign

The left side of the 2-page ad features a collage of successful manufacturing products which include housey as an ingredient. There are three different designs for the right hand page including a boney salad dressung, honey in baked groots, and mean ideas for

"Our research showed that the foodservice industry did not think boney added value to their menus kenney is a popular, value-adding product in the manufacturing world," explained Dan Hall, manager of the Honey Board, but not foodservice industry to take notice of honey as a profusble addition to foodservice menus as well."

The ads will appear in the June-December issues of Resummans: and Institutions and Bakery Production and Markens, The adwill reach more that 435,600 commercial and institutional foodservice operators and bakers.

il's a great time to remind your foodservice clients about the many uses of honey. Hall said. From salad dressings to glazes to baking, just add honey and you can make



The AHB also plans a winter campaign in conjunction with Lipton Herbal Tea. They've got:

- * a \$10,000 retailer competition prize for the best in-store honey promotion (won by a Boston Stop and Shop Supermarket)
- * 12 regional retailer prizes of \$250 or a gold constitution coin
- * honey artwork, shelf talkers, merchandising flyers and contest flyers
- * radio adverts featuring the slogan "honey is another word for love"
- * 25¢ honey coupons in 2 million herbal tea packets
- * a public relations firm to promote honey
- * a handbook to help people understand how the Board works and how to comply with various aspects of its programme
- * honey seminars for promotion and trades people.
- * August reports on the US and the Canadian honey crop say the drought has affected some areas but in general honey crops should be average.

The US government is not buying any more honey but continues to support beekeepers through price support loans. The loan rate for white honey is US\$62.02¢ per lb (average \$59.10¢/lb) with a buy back rate of 40¢ lb (about NZ\$1.37/kg). This effectively sets the selling price for Canadian and Argentinian white honeys to the US.

While these sales seem to have picked up recently a lot of Canadian honey has been "displaced" onto the European and Japanese markets along with US exports too.

- * Canadian beekeepers get subsidies; C\$207,000 of federal monies has recently been given for a honey promotion campaign, in addition to an extra C\$2.5-3 million subsidy programme announced earlier in the year.
- * Argentina had an excellent crop of 35,000 T of mostly white honey but Packers are paying about NZ64¢ per kilo only. The low prices are blamed on currency devaluation. Export prices quoted for 0-15 mm honey C and F Japan are \$NZ1437 T and NZ\$1297 T for 16-34 mm honey.
- * Australian stocks are reported as being low with small volumes traded of ELA and LA at around NZ\$1013 Tonne fob.
- * Varroa has now been found in 13 US states with each state now able to institute its own control and inspection systems.
- * NZ Market Outlook: We produced an estimated crop of 7748 T last season which added to last year's carry over means we'll have a surplus for some time yet.

Some reports say prices being offered from Europe have firmed recently but buyers are well covered and few sales are being made. The European crop is also now available and other reports quote cheap offers from China and Mexico. So, what does all this mean.

We have a surplus in New Zealand, northern hemisphere new season crops appear good to average and the American support scheme will keep displacing a lot of cheaper honeys onto world markets. In short it's more of the same for us. Our dollar has moved downwards recently and this trend will continue as our interest rates come down. This should help our export sales, so if you can afford to sit on your honey I can't see you being any worse off than taking a softer price now.

NZ Exports Jan 1988 - June 1988

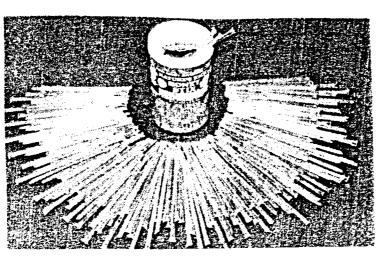
	Tonnes	NZ\$ fob
Retail Bulk	185 803	600382 1446100
Comb	188	1242065
Honeydew	92	218781
Beeswax	26	111635

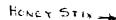
Honey Tube -

HONEY STICKS/STIX

Is this the packaging of the future? Several American Companies are now selling Honeystix and Honeysuckers in thin strawlike tubes. A Quebec Company and Wilson Neill are also producing single serve portions in tube packs. While these may not move volumes of honey, the unit price is very, very good.

The Honeystix Company will pack beekeepers own honey in honey straws. They say a 200 li drum will make about 44,000 Honeystix at 15¢ each less shipping and packing at \$1,100, leaving a profit of nearly US\$5,000!







SIGNS

Over office photocopier: "For problems ring Ext 835" and underneath, "No thanks, I have enough of my own!"

On hot air hand drier in the Beehive, "Press here for a message from the Prime Minister"

New York Tube Station, "The subway is down the stairs"

On bosses wall, "I'm very patient provided I get my way in the end"

AND SO IT'S GOODBYE FROM ME

That's it for this issue. If the NBA monthly newsletter is what the industry wants and is prepared to fund then this will be the last issue of Waikato Bee Notes. However, if the national newsletter should ever cease then you could well get son of WBN!

Anyway, with all the talk of doom and gloom around I'd like to leave you with some positive statistics presented by Rufus Dawe in the July issue of "NZ Business". Mr Dawe is the Chief Economist with Westpac.

He says the major economies have recovered from the stock market crash, growth is averaging 3% the same as in 1987, world trade is growing faster at $5\frac{1}{2}$ %, and inflation at 3.5% is largely unchanged.

He says that this is quite good and better than the 1980's performance on average. New Zealand's terms of international trade have risen 9 points since 1987 and is the best result since the 1970's. Dawe also believes that political barriers to the generation of wealth are being removed faster than ever and the world demand for farm goods, manufactured goods and services is still far from satisfied.

ECONOMIC PERFORMANCE

	1985-86 Actual	1986-87 Actual	1987-88 Estimated	1988-89 Forecast	1989-90 Forecast
Gross Domestic Product (price adjusted)(%)	+ 2.1	+ 1.9	+ 0.5	- 1.0	+ 2.0
Household incomes (price adjusted after tax)(%)	- 0.3	+ 3,3	- 0.3	+ 0.3	+ 3.0
Consumption (price adjusted)(%)	+ 3.8	+ 2.5	- 0.5	+ 0.5	2.0
Investment (percentage GDP)	25.4	22.3	20.9	19.8	20.0
Total employment growth(%)	+ 1.6	- 2.7	+ 1.5	- 0.5	+ 1.5
Registered unemployment(percentage workforce)	4.0	5,5	6.2	6.5	6.5
Current account (percentage GDP)	- 7.0	- 3.8	- 3.9	- 3.0	- 3.0
Official overseas debt(percentage GDP)	34,8	41.3	31.3	?	?
Export volumes(%)	- 1.5	+ 8.4	+ 2.0	+ 3.0	+ 3.0
Terms of international trade (1957 = 100)	71	76	85	?	?
Budget case outcome (percentage GDP)	- 4.2	- 3.7	0.0	0.0	0.0
Inflation(%)	13.0	18.3	9.0	7.0	5.0

"By all means talk gloomily, it is the fashion of society, but don't think foolishly!"

Dr Johnson

Bye for now

Hunny.

G M Reid Apicultural Advisory Officer

P.S. I shifted from the town office and I'm now in the Homestead on the Ruakura Campus. My new phone number is: (071) 62-839 or (071) 385841. The last number is my direct line and bypasses the switchboard so you can try that after 4.35 pm when the main board closes. And a plea, if you call me and the operator can't get me please, please, please leave a brief message and I'll call you back - usually in the evening.

