

# and Every Good Wish for 1995

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# From the President

## **Pesticides Board Representation**

Beekeepers have had a direct influence in agricultural chemicals regulations for nearly 40 years. Recent changes mean we will need to forge new relationships to make sure we remain effective into the future.

Back in the late 1940's many beehives were killed in Hawke's Bay through poor use of lead arsenate sprays. Meetings between local beekeepers and the Fruitgrowers Federation resulted in beekeepers walking out of the meeting. Mobilised and led by Percy Berry and others who had lost hives, beekeepers wanted protection enforced by law. Fruit growers felt that education and voluntary restraint by their members would solve the problems.

In the mid 1950's massive bee deaths were caused by the use of lindane on flowering clover. Again, beekeepers mobilised, publicised and lobbied. Names that figured prominently included Tom Pearson and Jack Fraser.

The outcome this time was the first legislation to provide effective

protection to bees from the improper use of agricultural chemicals. The first board to deal with agricultural chemicals was set up through legislation with Tom Pearson serving for many years after as the first beekeeper representative.

Over the years a number of other beekeepers have represented the NBA on the Pesticides Board and put the case for beekeeper protection, including in recent years Paul Marshall and Ian Berry. Our position on the Board has been unique - the other members have tended to support the USERS and the BENEFICIARIES of agricultural chemical use. Beekeepers have often found ourselves needing protection FROM their improper use.

Anyone who has been to an NBA conference in the last 10 years has heard Ian Berry deliver what he each year describes as "probably my last Pesticides Board report." For that long, the winds of change have been telling us that we may lose our direct Pesticides Board representation. Over the last two months, it has finally happened. The Pesticides Board and the Animal Remedies Board are merging into one board that will assume responsibilities for both functions. The original intention was that the NBA would join with the Fruitgrowers Federation, VegFed and the Winemakers Institute, with only one person representing us all, rather than the four as at present. Last minute reconsideration has meant that we have been joined with only the Winemakers Institute.

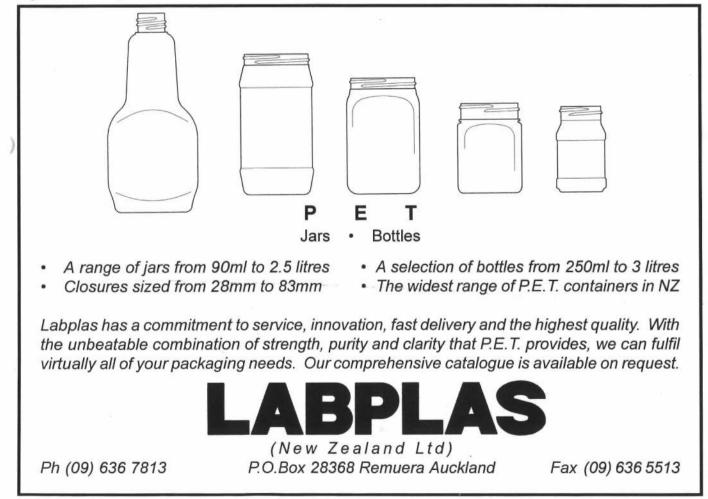
The new relationship does have some rationale. Grape growers can be seriously affected by the drift of herbicides, a direct parallel to our problems with pesticide drift onto nontarget species that results in bee deaths.

Dr Jim Fraser, formerly a toxicologist

### Continued on page 4

### Front Cover:

Master breadmaker, Fred Roubos, and Honey Marketing Consultant, Bill Floyd, with a tray of Sweet Honey Focaccia Bread. The product is being developed by Fred from resource information provided by the NBA's NZ Honey Food and Ingredient Advisory Service.



# From the President — continued from page 3

with the Health Department, is our new representative. Jim has been a hobbyist beekeeper and is well aware of the value of bees and the needs of beekeepers. He has been one of the people who Ian Berry used very effectively in our organised opposition to the use of 1080 jam baits that didn't contain a bee repellent.

It seems that the report provided to the Tauranga Conference by Ian Berry was, in fact, that "last report" after all. I would like to take this opportunity on behalf of the NBA to thank Ian and those other representatives before him who have done so much to give us the enviable protection in law and practice that we now have.

And to the future? Continued lobbying, communication, education and publicity to maintain and enhance our position! It needn't be seen as a threat - just another of those unrealised opportunities!

## They're sharp out there

The Reader's Digest offer many prizes for this or for that and have

done so for a long while. Recently The Reader's Digest offered 40 Christmas baskets, made up of goodies from the very best stores in Australia, each valued at \$500, to lucky readers who returned a coupon. Tony Lorimer the Waikato Secretary noticed that the "baskets" contained HONEY ... Yes, honey from Australia ... Tony wrote immediately to the Reader's Digest folk in Auckland and very courteously pointed out that Australian Honey could not be imported ... even in a free hamper basket ... Well done Tony. We also understand that other Beekeepers also saw the offer and made their views known too. It pays to be sharp out there ....

# - man

### Work place safety law

Farmers and other land owners are taking a very cautious approach to the new workplace safety law, in fact some farmers are being ultra cautious as a result of recent prosecutions. Beekeepers remain in close contact with their host landowners and probably know all the pitfalls in and around any location. But to be sure and to be fair to the host landowner please ensure that enhanced communication is maintained. This is in everyone's interest.



# Unsafe bridge — Farmers charged

The tragic and untimely death of Beekeeper Ken Richards whose vehicle crashed through a suspension bridge has seen the owners of the farm and the bridge appearing in court under a section of the Health and Safety Act.

In an earlier issue of *The Beekeeper* the request went out to all Beekeepers, or businesses, who had been around for 50 years or more to provide *The Beekeeper* with details and we would acknowledge those pioneers of the industry. One such family business is that of Anderson's Honey. The story appears on page 10



# Aussie drought equals Kiwi opportunity

- ★ In this month's Marketing column:
- ★ Australian drought continues to create opportunities for NZ honey exporters.
- ★ Dutch Baker puts Kiwi honey in Italian bread.
- Waikato University students may be working on exciting new honey projects.
- ★ Waikato honey company shows real innovation and product differentiation.
- Cuisine puts the Chutzpah into Clover!
- American Honey Bureau shows how honey and ice cream is a winner.

# Australian honey makes way for the Kiwis

Reports from all Australian regions contine to show a real problem ahead for their 1994/1995 honey crop. Producers in New South Wales have commented that "little has changed except to say that things are getting worse if that's possible".

The outlook for light honey in New South Wales is nearly NIL for the coming season. Similar comments have come from Victoria, Queensland, South Australia, Western Australia and Tasmania.

Many Australian beekeepers have noted an increased demand for their honeys internationally, but they are unable to meet the demand!

It's noted that most of the enquiries coming to New Zealand because of the Australian shortage are for the lower cost honeys, but nevertheless an opportunity is there and it's now over to the New Zealand companies to negotiate the buyers up to the sort of prices New Zealand honeys are able to command.

# Kiwi honey adds Magic to Italian bread

This month's cover photo of the *Beekeeper* shows Dutch breadmaker Fred Roubos with a tray of sweet honey focaccia breads. The recipe was commissioned for the NZ Honey and Food Ingredient Advisory Service when we were developing the photographs for the Honey Industries Display Kit and we asked Fred if he could produce a sample tray of the focaccia breads. Believe me when I say that the taste is superb! Perfect for all sorts of fillings or just warmed in the oven and eaten with your favourite hot drink, or why not enjoy a glass of mead for a 'honey of a supper'.

Fred used a light golden clover honey in the recipe but it would ideally suit any of our sweet fruitier honeys. In the next batch Fred will experiment with some of the stronger bush honeys and look at creating a more savoury taste in the focaccia.

For those of you who are keen to try, we've included the recipe in this month's *Beekeeper*. Give it a go, a great idea for Boxing Day lunch!

# Waikato University students and exciting new honey products

Nick Wallingford recently sent me some science papers he had access to that shows the use of honey as a clarifying agent in apple juices. The information was very technical but showed some exciting potential.

As a result, the Marketing Committee is now working with Waikato University in getting students to do their thesis on the concept.

This exercise is a very good example of how we can take technical information and combine it with the scientific expertise and the interest in honey that Waikato University is developing, and provide a "honey opportunity" for New Zealand food and beverage manufacturers.

# More news from the Waikato

I see that Bryan and Barbara Clements and their team at Waikato Honey Products are setting an example for others with their commitment to quality production systems. Congratulations on your ISO!

What particularly impressed me however was Waikato's "Marathon Honey".

The Clements market it as a "darker honey, energy packed, for the run of your life".

Just two weeks ago a harrier friend of mine commented that he took honey before a race because it gave him sustained energy throughout. Obviously the Clements know of this marketing opportunity from their own research and have selected a honey with a fructose/glucose and mineral combination that will provide both immediate and sustained energy for the likes of marathon runners.

Great thinking from the Clements and an example of the sort of product differentiation that can and should be taking place in the NZ honey market.

# Cuisine article sets a new benchmark for honey usage

The S.E.X. and honey episode in Blenheim earlier this year (that Sensory Evaluation Exercise!) took the fancy of New Zealand's leading food magazine, Cuisine. Their February issue will have New Zealand honeys as the lead feature.

Internationally renowned and award winning food writer and food consultant Annabel Langein is putting together the feature article.

Annabel herself has fond childhood memories of helping her father spin honey from the combs of his hobbyist beehives.

Annabel has indicated to me that she has some exciting new recipes that have been developed just for the publication. In particular look out for her walnut and honey bread recipe; she promises me that the resulting bread is wonderful.

# More on Marketing on page 6



# More on Marketing Honey and Ice Cream

Earlier this year the Product Research and Development Committee of the National Honey Board of America produced a report "Honey in Frozen Desserts". (Full copies of that report are available from the NZ Honey Food and Ingredient Advisory Service; (\$5.00 post and packing)). If you want to talk to a frozen dessert manufacturing customer about an opportunity with your honey, this report could be invaluable to you.

The first objective of the American research team was to develop a honey-based ice cream formulation which had "controlled freeze-thaw stability" (this had been a problem with earlier attempts to introduce honey ice cream).

The project was successful. The result is a formulation that has all the advantages of other sweeteners **but** the added value and intrinsic goodness of honey as the prime sweetening agent.

The second objective was to develop a honey based ice cream that scored high with customer taste panels. The research shows that consumers have no preference for honey sweetened ice cream with almond, banana and fudge flavours, BUT nut, chocolate and most fruit combinations (except strawberry) were **enhanced** with honey as the principal sweetener. Fruit flavours in frozen yoghurt were definitely enhanced by the inclusion of honey!

Combine these findings with our own NZ honey research that shows New Zealander's are the world's greatest honey lovers; and you have some exceptional marketing opportunities for honey-sweetened ice creams and yoghurts ... we're working on it!

And to one and all that's it for the year from the team at Floyd Marketing, (from Sandee, Cherryl and myself). We've enjoyed working through 1994 with the New Zealand honey industry, especially the members of the Marketing Committee. We'd like to wish all members of the NBA a Merry Christmas, and a Happy New Year and profitable honey harvesting in 1995.

# Regards, Bill Floyd

# Industry profile

The revised version of the Industry profile of the New Zealand Beekeeping Industry is now available. Copies are available at a cost of \$5.50 (incl. GST) per copy. (\$5.00 per copy for 10 or more copies). Please send cheque to Box 307, Hastings.

## Disposal of diseased hives

On the next page we refer to the very poor disposal of infected hives. Thanks to Russell Poole of Alexandra for bringing this to the attention of MAF and for letting *The Beekeeper* know of this very unfortunate event. Russell's efforts are applauded by all in the industry.

# Ceracell Aplantete Supplice NOTICE TO ALL BEEKEEPERS Christmas Holidays

Ceracell Apiarists Supplies will be closed for business from the 23rd December 1994 until the 9th January 1995. For any urgent requirements please leave a message on our answer phone (09) 274-7236 or contact the following: (025) 352-012 Beelines Supplies, Dunedin; (07) 824-1833 Olifin Products, Marshmeadow Road, Hamilton; (09) 425-8003 Mahurangi Honey, Perry Road, Warkworth; (06) 379-8648 A + B Esler, Mangateriri Valley, Carterton.

We would like to thank all our customers for their business during the year. And wish you all a Happy Christmas and may your honey crop be a good one.

### **Trevor Cullen**

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# Goodbye newspaper hello PSST!

Everybody knows the story. You're in an apiary trying to patch up a dud hive, or you're putting tops back onto your colonies just before the honey flow. You tear several sheets of newspaper, right along the crease and gingerly put them down on the top bars, taking time to flatten them out against the burr comb, hoping the paper will stick. But just when you've picked the split up and both of your hands are occupied, it always seems to happen. The nor'wester (or the southerly, or the easterly) comes up and blows your carefully constructed "uniting device" clear into the next paddock.

At times that like, most beekeepers have said (amongst other things), "There's got to be a better way," And

it turns out there is, thanks to Bay of Plenty beekeeper John Brown. We understand it was John who discovered the miraculous powers of Glade air freshener. Just one "psst" and you'll never want to use newspaper to unite colonies again.

The technique is so simple it hardly even deserves to be written up. All you need to do is go to the store, buy a spray can of stuff (experience has shown that any old fragrance will do) and carry it around in the truck. Then when you have to unite two colonies together, just spray one "psst" (sorry, that's the most scientific term we could come up with) over the top bars of the bottom colony and another "psst" along the bottom bars of the top or

split. Put them together and leave the bees to sort out whose pheromones (and other smells) are whose.

Glade also works really well when you want to put a nuc in the middle of an existing hive (something that's almost impossible to do with paper). In this case, lift out the four or five frames of bees altogether, give both outside frames a "psst" and then drop them into the middle of the bigger hive.

The Glade technique has been used by several commercial beekeepers in the Bay of Plenty for a couple of years now and they find they have little or no queen loss or dead bees with their splits, in almost all weather conditions. One beekeeper does say, however, that when the weather really gets bad or when the bees are in a robbing frenzy, he'll still use paper, just to be on the safe side. But he admits he uses the paper more to satisfy his own uneasiness than because the Glade wouldn't work.

Two other comments regarding the technique are worth noting. First, make sure you buy more than one can at a time. The cans have a nasty habit of rolling off hive lids and being left behind when you leave the yard. And of course, the Glade also has another use. A couple of squirts in the truck cabin the morning does wonders for worker relationships, especially if your mates forget to wash their bees suits from time to time!

## NEW ZEALAND COMPANIES CONTINUE OVERSEAS SUCCESS

New Zealand honey marketers really are showing how niche marketing can be a successful means of selling honey, both in New Zealand and overseas. Recently, two of our more well known companies made further in-roads into the speciality honey market in two very different parts of the world.

In New York City, Honeyland New Zealand, a joint venture between Arataki Honey and the Honeyland brand, "proved a hit", according to Export News, at the 40th annual International Fancy Food and Confectionery Fair. Over one thousand different companies were represented and the fair is a major attraction for American retailers looking to find new food products.

Arataki Honey marketing manager Barbara Bixley received three hundred inquiries during the four days of the fair. The Honeyland range included comb honey in five varieties (manuka, rewarewa, blue borage, tawari and clover) as well as bee pollen. According to Barbara, the Americans seem to like different honey flavours, and money, especially for New Yorkers, appears to be no object.

On the other side of the globe, Airborne Honey has been developing a niche market for its unifloral and comb honeys in Thailand. The market developed from contacts made by the company at various Asian trade fairs it attended. Airborne's marketing manager Veronica Marton says the company decided to start small and work through a distributor with a good reputation who knew the Thai market. The company they chose has worked very well for Airborne and now distributes their products in gift speciality and department stores at the upper end of the retail market. Product quality and positioning is very important because honey imported into Thailand attracts a 45-50% duty.

Asian people consider honey to be a healthgiving product, according to Marton, and may eat a spoonful a day, or mix it with water or fruit juice. Because honey is regarded as a health product, the pure, unadulterated nature of New Zealand honeys is very appealing to Thais, compared to the cheaper, local honeys which may have had water and sugar added.

Thailand is one of several Asian markets for Airborne Honey. The company also exports to Singapore, Hong Kong, Taiwan, Malaysia, as well as Europe, the United States and the Middle East.

Source: Export News

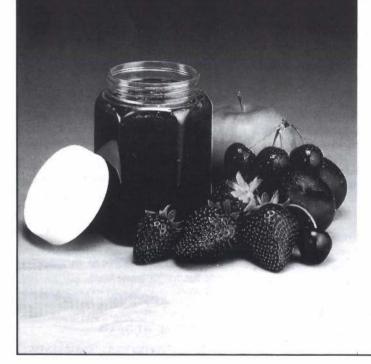
## SHODDY DISPOSAL MAY HAVE SPREAD DISEASE

An as yet unidentified beekeeper in Alexandra may have spread American foulbrood to neighbouring honey bee colonies, thanks to improper disposal of diseased hives. An apiary inspector with MAF Quality Management, Matthew Sole, said in a recent article in The Central Otago News that the beekeeper did not follow the industry approved procedures for destroying diseased hives. Instead of burning the hives in a hole which would have contained the diseased honey and ensured that all boxes, frames and wax were incinerated, the beekeeper in question set fire to the hives in an old quarry, directly on bare ground. The hives were discovered only partially burned, with diseased honey and melted wax running away from the burn site across the quarry floor.

According to Mr Sole, the honey from the diseased colonies was spread over a large area of the quarry and was being robbed by bees from surrounding colonies. It is highly likely that the spores *Bacillus larvae*, the bacteria causing American foulbrood, were still viable in the honey.

Source: The Central Otago News

# MEXUS P.E.T. SIMPLY THE ANSWER TO YOUR PANCKAGING NEEDS



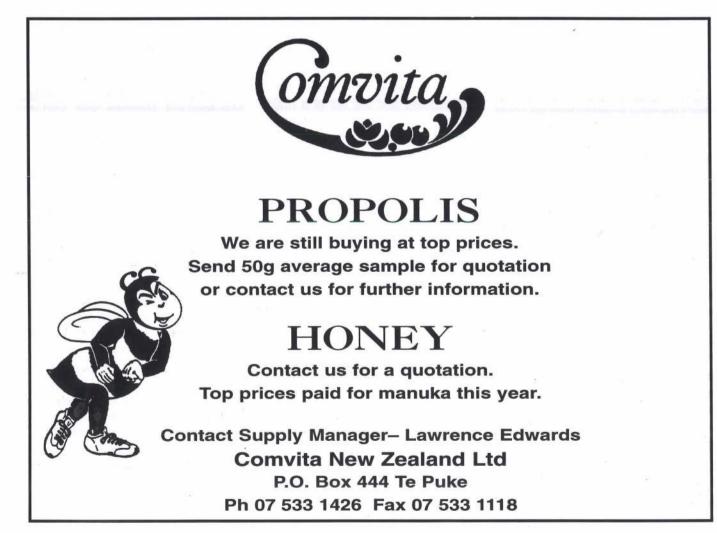
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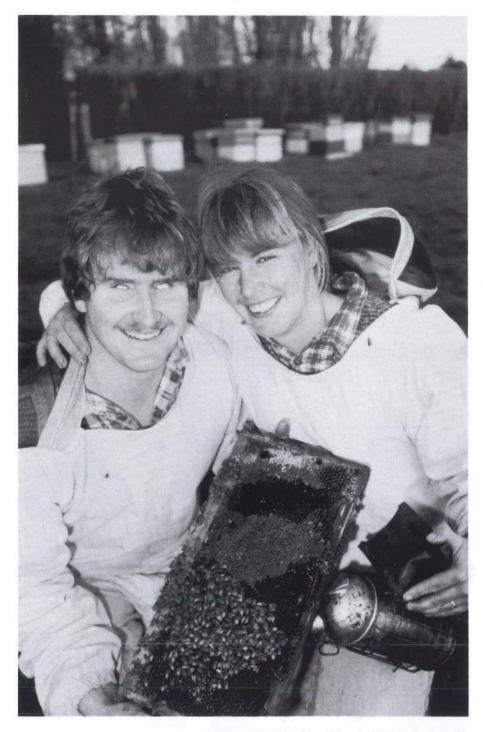


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# Keeping bees a buzz for Bryce



Around Matamata they know Bryce Hooton as "the blind joker with the Bees", but Bryce, a man with an unfortunate string of luck, reckons losing his sight has improved his life immeasurably.

Five years ago he believed his life was "history". Blinded in both eyes by two freak incidents just ten months apart, he was frustrated at having to walk the 69ha of his family farm and having his farm workers ignore his instructions and just disappear down the back of the farm to sleep in the back paddock. These days Bryce (27) and his wife Sue run 500 beehives around the Matamata area and package and market their own honey brand, Golden Flow. They learnt the trade from books recorded for Bryce by the Foundation for the Blind.

Bryce was a successful sharemilker in the area in the days when he had full vision. But wandering cows which grazed on a local marijuana patch angered, Bryce believes, a drug grower, who shot at him from a distance, directly hitting his eye. Ten months later he was making silage when he accidently stuck 40mm of wire into his other eye — an accident he describes as "a bit of bad luck."

It took him about eighteen months to realise how difficult the rigours of sharemilking were when you could not drive or watch the staff, so he turned to Beekeeping.

"Being blind has helped me overcome lots of my fears," he says. "Overcoming the fear of the dark all the time was the hardest one."

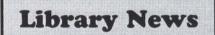
Bees were another fear. Without eyesight, the loud buzzing of a hive of Bees is quite frightening. But after his first year with 70 hives, he felt confident to expand. Next year, his fifth in the business, he plans to increase the number of hives to 650.

The Accident Compensation Corporation helped to pay Sue to leave her ground-keeping job and work full-time with Bryce, and the Ministry of Agriculture and Fisheries spent some days working with the couple in the honey sheds.

There have been accidents over the past five years. A momentary loss of direction saw Bryce walk straight into a hive one day, angering the Bees somewhat. "Not quite hospital but pretty sore all right."

A keen water-skier and fisherman, Bryce says losing his sight has given him new interests and hobbies he never had time for when sharemilking. "I am living a better life now, I've had different opportunities. Otherwise I could just be still milking cows."

> Reprinted Editorial by Sarah Stuart



Well folks there is nothing to report this month.

However we know that some of you are still waiting for video tapes. Especially for those on queen rearing. That's thanks to a few borrowers who are not cooperating by returning the tapes reasonably soon notwithstanding being kindly requested to do so and not even after receiving a reminder. Certainly not very considerate.

# Andersons Honey — 70 years on

In the early 1920's Arthur Anderson started keeping bees as a hobby; at the time he was a solo beef butcher at the Feilding Freezing works.

In 1928 when the chain system was introduced, Arthur Anderson not wishing to work on the chain became a commercial beekeeper, having increased his hive numbers sufficiently to do this.

It was at this time he started selling his honey to Feilding and Palmerston North shops, expanding his hive numbers, importing Breeder Queen Bees from Australia, raising his own queens and selling queens to other beekeepers.

In 1937 Ivan Bond started working at Anderson's Apiaries and continued working there until he went to the war in 1940. After the war, Ivan being a returned serviceman was eligible for a dairy farm under the soldier resettlement scheme. However Ivan was so keen on beekeeping he returned to his job at Anderson's Apiaries. Where he worked with another present day Feilding beekeeper, Neil Jensen, who had been working for Anderson's Apiaries during the war years.

Ivan tells of having to ride his bike in from Awahuri on a metal road every day and, "at extracting time, you had to have your coat off and your uncapping knife in hand by 8 o'clock, sharp".

In 1948 when Arthur Anderson was drowned in a fishing trip off the coast at Tangimoana, Ivan attempted to buy the business and approached the Government rehab' for finance, but was told that most of the beekeepers they had financed had gone broke and they didn't think he would make a go of it.

So Ivan ran it in half shares with Arthur Anderson's mother, his mother-in-law, having married Jean Anderson. He continued to run the business on shares for 12 years. But by 1960 he had been able to raise sufficient finance and purchased the business.

He continued to farm the bees until 1986 when the business was taken over by Arthur and Rita Hodson, the present day owners who continue packing the Andersons Honey brand.

Editors Note: Thank you for this valuable contribution to the history of New Zealand Beekeeping.



Arthur Anderson and his first truck.



Arthur Anderson showing how an experienced beekeeper does a demonstration.



The Anderson sisters packing honey, early 1950, Jean Bond far left, Mary Benge middle, Mrs Holmes right.



After the war there was a shortage of sugar and honey was much in demand. This photograph shows customers lining up to buy honey. It was Ivan's job to just let a few people in at a time as there was a limit per customer. Some people would queue up again to get extra supplies.

# From Marlborough

Exceptionally strong winds with some heavy rain have buffeted Marlborough lately leaving a trail of destruction. With roads and creeks washed out, one beekeeper has been getting around his hives by helicopter. A tornado has been through some of his sites with hive parts being scattered far and wide.

The beekeepers across the river might need the helicopter too. They were driving along the track beside the Clarence River when they disappeared into a huge hole gouged out by the river. "It looked like a puddle!". Their next mode of transport (a huge tractor and trailer) didn't fare much better as it was bought to a standstill by a large slip. Motor bikes got them home eventually.

Following an A.F.B. Inspection the two beehives at Marlborough Girls' College were tidied up and with the help of two pupils last season's honey was extracted. Hopefully with a little encouragement, these hives will educate and bring a form of pleasure to some of the girls at the school.

Following a successful field day, Marlborough beekeepers gathered on 12 November to farewell a friend and fellow beekeeper, Reg Clarke, who is about to start a new chapter in his life in Christchurch.

Most readers will be aware of some of the work that Reg has done for the industry, as well as being a supplier of good quality queen cells to almost every beekeeper in this area. Reg is hanging up his veil (well almost) and taking up a fishing rod, or was it a paint brush and easel.

We are looking forward to our Lake Rotoiti weekend on 3-4 March. It is always very informative and lots of fun. Beekeepers passing by are welcome to attend.

Merry Christmas to all and I hope that you can have at least Christmas Day off work.

Pam Milne

Honey Focaccia

100mls lukewarm water, 1 tablespoon dried yeast, 1 teaspoon castor sugar, 3½ cups white flour, 1 teaspoon salt, 50mls olive oil, 200mls lukewarm water, 3 tablespoons honey, melted, ¼ cup white flour extra, ¼ cup sultanas.

## Topping

12 - 18 green grapes, 2 tablespoons olive oil extra, 1 tablespoon honey melted,

## Method

 Whisk the 100mls of lukewarm water, yeast and sugar together in a 2 cup jug. Stand in a warm place for 10 - 15 minutes until frothy.

- 2 Sift the flour and salt together in a large mixing bowl. Mix the olive oil. 200mls of water, honey and sultanas together.
- 3 Make a "well" in the dry ingredients. Add the frothy yeast mixture and sultana mixture, stirring from the centre until all the flour has been blended in.
- 4 Turn onto a lightly floured surface and knead for 8-10 minutes until smooth, using as much of the extra flour as is required to stop any stickiness.
- 5 Place into an oiled bowl. Turn so the dough is covered in oil. Cover

with plastic wrap and place in a warm place until doubled in bulk (approximately 1 hour).

- 6 Punch down and turn onto a floured surface. Knead for a further 3-4 minutes, then shape into rounds or orals about 1cm thick. "Prove" for 25-30 minutes in a warm place. It will feel puffy.
- 7 Make dimples with your fingers over the top, push in the grapes and brush with the extra olive oil and honey. Bake in a pre-heated moderately hot oven (200-210 C) for 20-30 minutes until golden. Serve warm or cold. Reheats well.

# **Beekeeper control or MAF control?**

by Russell Berry

Do you want the beekeeping industry to be controlled by MAF or do you want to have control of your own industry through a democratically operated National Beekeepers' Association?

We are at the crossroads. Have no doubts about this! On the Carniolan question, the Industry said very clearly in its submissions that it was not prepared to accept Carniolan semen without increased protection and without the support of the beekeeping industry.

MAF appears to have taken little notice of our submissions and I understand if you now fill in the forms correctly and carry out the requirements you can bring in Carniolan semen from Germany.

Now you know and I know that MAF is not super human, they are just as likely to make mistakes as anybody else in New Zealand. But who wears the greatest share of the consequences if a mistake is made in importing Carniolan semen? The beekeepers of course! It could affect other people also, such as kiwifruit growers.

If a mistake is made what will the affect be on MAF? Very little I suspect. The people who will be most affected by the importation of Carniolan semen should have the most input into the decision. We may not have a police state in New Zealand but we certainly have got a MAF dominated beekeeping industry. Let's do something about it. Choose your representatives carefully. The decision to import Carniolan semen or not must be ours.

Just remember, as an employer or a person who goes onto other people's properties, you have responsibilities under the new Health and Safety Act for the safety and health of other people. Some people say a Carniolan hybrid can be aggressive and also swarms a lot. Fines of up to \$100,000 or 12 months imprisonment can be given out under this new law.

I wonder where MAF would stand in allowing the importation of Carniolan semen against the recommendation of the beekeeping industry, if for example, a fatality was caused because of it. I certainly would not like to be in their gumboots if it happened.

The legal responsibility for MAF would make a very interesting study.

### I believe the actions we must take are:

- Stop any importation of Carniolan semen until a democratic decision is made by those people affected by it.
- 2. Gain knowledge on the possible effect of Carniolan on the New Zealand beekeeping industry and others.
- 3. See that this information is passed on to all people who could be affected.
- 4. Get a decision as to whether to import or not from the people affected by the decision.
- 5. Do not let it happen because of apathy. Give your NBA executive the support required for this action.

A few years ago we came to the end of an era with MAF. Unfortunately many of us have not recognised the change from the friendly MAF man visiting us with some overseas visitors, a man happy to pass on information to help us to better beekeeping, free of charge to men that have been forced by government to be money driven, which encourages gaining as much free information from New Zealand beekeepers as possible so they can sell it to others including overseas. They have been forced into a situation where MAF I believe, are sometimes putting their own welfare before that of the beekeeping industry. It is not MAF's fault, it is ours for allowing them. Did you know that MAF is the agent for the importing country when it comes to certification of export products? How can we expect as exporters to be represented by agents of the importing country? What a conflict of interest. It is no wonder we have a problem to establish reasonable export protocols.

I think we as beekeepers should look seriously at taking control of the register. We cannot currently get information from the register that we as a beekeeping industry require. It may cost us in the short term but I believe in the long term it will be very beneficial to the industry if we take over the register.

We should encourage government to allow free competition with MAF in as many areas as practicable, but make sure that where MAF has to hold a monopoly position, that their charges are no greater than if they were open to free competition situation, no matter what these costs are!

Please look at our industry carefully. Look at the areas MAF is influencing. Look at the people in our industry and see who MAF is influencing and quietly promoting in our industry. Beware. MAF's interests are often in conflict with our interests.

We as beekeepers of New Zealand often undersell ourselves. Do not underestimate your ability. At every opportunity see that you control our industry and not be pawns of MAF or their representatives.

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# Letters

# **NBA Marketing Committee**

As this is the final issue of "The Beekeeper" for 1994, I would like to take this opportunity to express my appreciation on behalf of the Marketing Committee for the support we have received from the association members and industry over this past year. We have had an active year, with the marketing effort really getting into full swing now, and an increasing number of people "taking up the cause" along the way.

The year has seen a major marketing research project completed, with very interesting and encouraging results: completion of a number of projects such as the Honey Promotional Display Unit which is now being used regularly, and the Honey Innovation Awards at Conference; along with the ongoing work of the Food Ingredient Advisory Service and the manuka research projects at Waikato University.

I would particularly like to mention the excellent work of Bill Floyd as our Marketing Advisor — a growing number of members and food companies are making use of his skills and facilities provided on their behalf through the service, and this is most encouraging. My personal thanks also for the great support of the committee members — their collective expertise and knowledge is a vital part of the development of the NBA's marketing programme.

Looking ahead to 1995, we have just completed a budget for Executive approval and there are some very interesting prospects ahead which we are keen to see developed for the benefit of our members. One of the most difficult things to measure is whether we are being effective or not with our work. One outstanding feature of 1994 has been that despite an **all time record** honey production, we have not seen the drastic fall in local market honey prices that has occurred in past years of high production.

It would be presumptuous of us to claim this is a result of the Marketing Committee's work, but we do believe that the improved communication between producers and packers, and the increased interest in marketing by many of you, has helped a good deal in maintaining stability for our products in the marketplace. So well done everyone, and let us all look ahead to building even better communications and prospects for 1995. Best of luck in your production, and the *Compliments of the Season* to you all.

Allen McCaw Marketing Committee Chairman

also used to a short summer.

here in New Zealand.

Just imagine what that may mean

As an amateur beekeeper I have

been keeping a few hives in New

Zealand in the last eight years with

Italians and I would like to draw your

attention to the degenerative effects

of crossbreeding with the black local

Occasionally I pick up a swarm in the

area and I notice each year there are

more and more black bees in the

swarms on the Hibiscus Coast. And

they are real nasty. Once those bees

were even attacking my smoker,

entering the smoke-outlet and

stinging me through two pairs of

## Dear People,

I must share this true story.

A friend was telling me about this honey she's tried. She was waxing lyrical (excuse the pun) about its taste etc. I quote ...

Friend "You'd know the honey — it's called Snake Honey".

This had me thinking.

Me "Do you possibly mean Viper's Bugloss?"

Friend "Yes that's right — I knew it had something to do with snakes".

Karen McCarthy Woodville

Dear Sir

The MAFQual are to increase the cost of an export certificate as from the 1st January, 1995 from \$30.00 to \$50.00.

In their notification they state "This increase is to cover the direct costs associated with auditing, inspection etc., plus a contribution towards the maintenance of the certification system that was not previously covered by this fee."

I thought beekeepers paid for an auditing system in the form of the AFB contract.

It should be noted that MAFQual is in a monopoly situation as far as certification is concerned and huge increases as proposed are well above the rate of inflation.

MAFQual should be asked to look again at what is planned, in the future increases in certification and not have a cost plus mentality. Most of us have had to bring our costs under control.

### Graham Cammell

I am all in favour of improving our populations of bees, pure-breed Italians and Carniolans, but I also feel that there must be done something to avoid crossbreeding with that nasty black one, originating from previous imports in the old days as they take over more and more!

I believe that councils should use a pest control system to kill those wild black populations.

I would appreciate your views in the *New Zealand Beekeeper*. Just to improve the whole industry.

Willem Olivier, Orewa.

Dear Sir,

I have read your article about Carniolans with great interest.

Carniolan bees

bees.

rubber gloves.

I have been keeping bees for over 50 years and the last 10 years in Holland and Poland I had only Carniolans (as they are strong breeders), also named Krainers (German) or Carnicas (Latin) and in Holland they have a small island in the north to breed that race purely.

My experience with that race is just great, very very gentle.

I sometimes handled them only dressed in shorts, without a veil and not one sting.

They are used to strong winters and come out very well and developing very strongly in spring and are excellent honey gatherers as they are

# Notes for Beginners and others

There is not much left of 1994. May you have a good Christmas and a prosperous 1995 and derive much satisfaction from your beekeeping endeavours.

If you happen to be among the lucky ones who can afford to take their holidays now and be away from home don't forget to give your hives those extra supers for storage of the nectar which may or may not be gathered in your absence. If the beasties have not got the space you will certainly miss out in case the going happens to be good. It is not the best to wait with giving that extra super till a hive is already filled to the brim. When it has come to that point the queen will not have enough empty cells for depositing her eggs and the field bees become unemployed, hanging out on the front of the hive. Providing more room is of course a priority but it will take the colony some time to get back into the routine and in the meantime the beekeeper is not going to secure that extra surplus. By being late an opportunity is lost. It would be better to have to take a half filled super home later on than to forego a potential profit now. It is up to the beekeeper's judgement when to place the last empty onto a hive. No hard and fast rules as it all depends on the local conditions. Continuous observation of those applying in your particular bailiwick and acting in accordance is a basic requirement for any beekeeper, hobbyist or commercial.

Running out of supers? Extract in a hurry and put the empties back on. Sometimes easier said than done. It pays to be prepared, have your own set-up or make an arrangement with one of your beekeeper friends. Commercial outfits are often prepared to extract for others and this can be a very satisfactory solution if one does not want or cannot afford, for one reason or another, an own extracting plant. A small portable extractor can be shared by club or branch members. It works if organised properly.

Don't forget to check for disease when you remove those full honey supers. It has been proven that "wet" supers can often be a cause in the spreading of disease (B.L.). Taking honey for extracting too soon is not good practice. The moisture content may still be too high. Wait till most of the combs in the box to be taken are capped over with wax. Say for 90% and you can be certain to have well ripened honey.

There is always the question if one should "top" or "under" super. A really full super may act as a barrier so then there would be an advantage to place the empty box under the full one. However that is hard work. Why not compromise by taking out two or three full combs from the centre, replace with empties and put the full ones into the empty top super. Top supering also makes it easy to subsequently check. By simply lifting the lid and crown board one can see at a glance what the bees have done about that empty super.

If you work hives without a queen excluder a fairly full box will act as a barrier to the queen, there is a fair chance that she will not move up into the empty one placed above it. However no guarantees, so watch it.

Bees will often store pollen in combs directly placed over the excluder. So if comb honey is wanted, either cut comb or sections, it is advisable to produce it in the next storey.

When the weather becomes very hot some extra ventilation won't go amiss. A couple of small sticks between supers above the excluder is the answer. At the same time it provides a second "top" entrance for the field bees. Once the honey flow tapers off or wasps are about that extra entrance becomes a liability. Robbing is a curse.

At this time of the year we all hope that the total weight of our hives will increase markedly. Consequently pressure on the base may increase, bricks will sink and toppled over hives can be a result. It pays to make sure that bricks and blocs are sitting on solid dirt and hives are not leaning over except for a slight slope forward so as to shed water away from the entrance.

Good hunting, till the February 1995 issue.

P.S. Once again a printing error has sneaked into the previous notes. Halfway down the first column on page 12 it reads: In the WINTER districts it may already have started ..... The word "winter" should be WARMER as it was in the original typed article.

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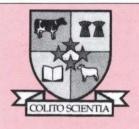
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