

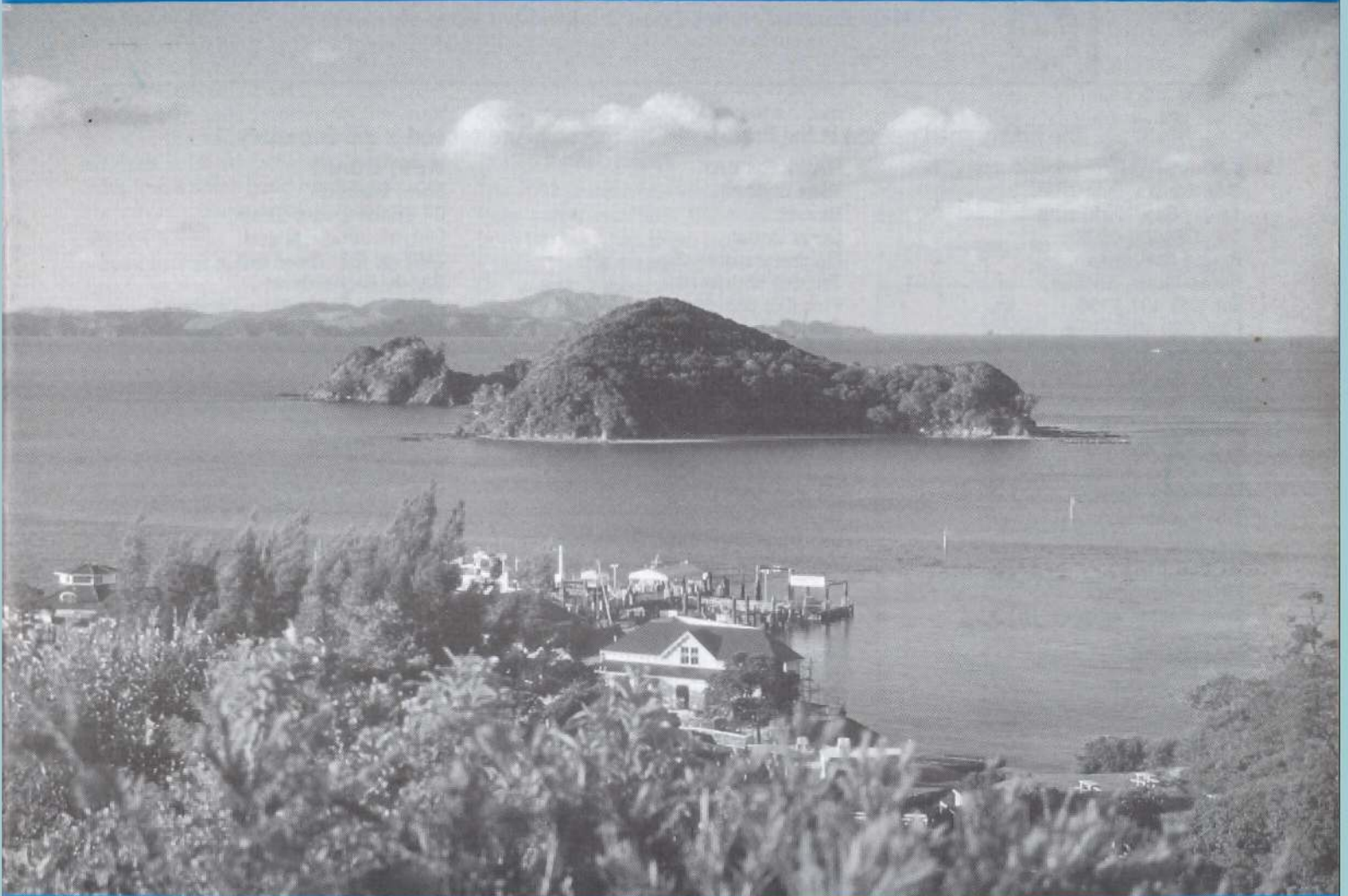
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The New Zealand BeeKeeper

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PO Box 3079, Napier, New Zealand. Tel: (06) 843-3446, Fax: (06) 843-4845.
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ADVERTISING RATES ON REQUEST

The New Zealand BeeKeeper is published eleven times per annum; February to December. All copy should be with the Editor by the 1st day of the month of publication except for December when copy should be received by 20th November.

Notes from the Executive

Looking at the magazine

A review of our magazine was done in March and will be done with every publication meeting. In our May meeting we received costings from other printers and found that CHB Print were on a par. The Committee decided to stay with CHB Print with recommendations that members of the Committee take note of any spelling, grammatical or other errors to be brought to the Editor and CHB Print's notice.

The Editor of the magazine was doing very good work trying to please all members of the industry, getting articles and front cover pictures. It was noted when a "fly" was printed on the front cover of the May magazine the Editor received a lot of criticism, instead of "here I have some good photographs for the cover". (Take note it is going to happen again).

Letters to the Editor, there will be new rules covering this area. This should have been done when the first magazine and letters to the Editor started. All magazines that I have read which have letters to the Editor have rules, which they are published under.

It should also be noted "The Editor" does print all letters to the Editor. The only time he won't is when a letter is "libel". There have been two occasions when the Editor has run a letter past the Publication Chairman and he has

recommended that it should not be printed.

To change the Editor to someone outside the industry was discussed and decided it would not be to the advantage of the industry to change. To have someone who knew what was going on and keeping in touch with the members was better than having someone outside the industry doing it. (It was noted it had been tried before and was not very successful).

The Committee is working hard to keep the cost of the magazine as low as possible, investigating the using of postal code system, having information and articles arriving by disk or e-mail, fax or written letter by post.

The 1997 Budget has received some flak from some quarters, because money from the levy has been included in the income for the magazine. The fact is the Commodity Levies Act says:

30% of the levy be used for PMS.
20% for Generic Promotional and Marketing Programs.
50% for administration of the Association (including the cost associated with producing the industry journal to communicate with and inform members). 1997 year would be the first year that a realistic Budget was set. In March 1997, the then Publication Committee set a Budget of \$70,000. We

had set this on the information from the expenditure of the magazine in 1996, our final costs at the end of 1997 were:

Income	
From Levy	\$34,639.00
Advertising	\$21,225.00
Subscriptions	\$10,993.00
TOTAL:	\$66,257.00

Expenditure	
Magazine printing	\$44,298.00
Postage	\$12,943.00
Articles	\$ 1,100.00
Bee Fax	\$ 4,510.00
TOTAL:	\$62,851.00

"Bee Fax" was not taken up by the Committee this year because the price had nearly doubled. It is interesting to note that the magazine cost its members approximately \$2.50 a month, where else can you get a magazine at that cost.

AR Taiaroa, Executive Member and Publication Chairman

National Beekeepers' Association of New Zealand (Inc)

Notice is hereby given that the 1998 Annual General Meeting of the National Beekeepers' Association of New Zealand (Inc) and Conference of Branch Delegates will be held at the Copthorne Resort, Tau Henare Drive, Waitangi, Bay of Islands on Wednesday 22nd and Thursday 23rd of July 1998, commencing at 9am on Wednesday the 22nd of July 1998.

Harry Brown, Executive Secretary

Please note that the Special meeting to consider proposed Rule changes will be held on Thursday the 23rd of July at 8am — same venue.

A second special meeting to be held 2pm Thursday, the 23rd of July 1998 at the Conference venue. Copthorne Resort, Waitangi, Bay of Islands.

Your Executive recommendations as to the Pest Management Strategy (PMS) implementation and why.

The effect this and other government cost recovery will have on your Apiary Levy.

Increase Proposed for next year Minimum 10% expected 25%.

Same venue.

Proposed Rule changes and the 1998 Remits are enclosed.

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Front cover...

Overlooking Paihia Maritime Building out into the bay.

Photo courtesy Frank Habicht.

Taking the opportunity to discuss care of queens, introduction etc

When the queens first arrive please check in case something is wrong. If the candy has run they may have been too hot during transit. If the bees are buzzing loudly, give a single drop of water and put the cages in a cool place covered by a tea towel or piece of newspaper. Don't use plastic.

If a few bees are dead, remove, as often the stress caused by having dead bees in the cage will see the entire cage dead by the next morning. If several bees are dead, replace with young bees from your hive.

The queens can be kept for several days without harm if not too hot. At the same time avoid chilling over night. If only a few queens - keep in a shirt pocket - right temperature and humidity. I remember my doctor giving me a peculiar look when I had queens in my pocket when he was checking me with his stethoscope.

If you have to hold queens several days,

fill new cages with 10 bees from your hive. Leave an hour or two and then add the queens. Change in a room free of insecticide in case one gets away and reaches the window. Watch out for plug-in insecticide dispensers.

Never add fresh bees to a caged queen or they will often kill her.

Introducing queens

Finding queens in nasty hives can be a problem. The old sieving method shown in bee books can be used. However a simpler method is to place an excluder on the bottom board. Then shake all the bees out the front. Later toward evening lift the boxes off and you will find the queen trapped below the excluder with all the drones. You can fish through the drones or if the hive is very annoying, just pick up the bottom board and excluder together and shake the lot into a creek or container of water. Should be some fat trout downstream after that.

If you are not sure if a hive is queenless

or has a virgin use the same method, as many queens are lost each year because of the presence of virgins in what are apparently queenless hives.

If your hive does swarm, replace the virgin with a new laying queen, there will not be a break in the brood and your crop will not be too badly affected.

Never introduce new queens to hives with queen cells present. Sometimes black hives especially, will start cells while the queen is in the cage, so I would suggest that you introduce the queen but leave the candy covered. After four days shake the bees off the brood to ensure you find and break down any started cells, then put the cage back in with the candy uncovered.

If you have any questions we can answer for you, please don't hesitate to ring.

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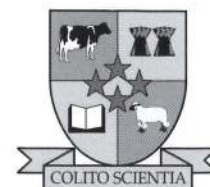
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Letters to the Editor

Dear Sir

I was interested to read the article relating temperature to killing AFB spores.

I am certain the results as stated are quite valid, but there does appear to be an X factor.

Over the years I have seen many beekeepers sterilising equipment in paraffin wax at different temperatures and different times.

Generally re-occurrence has been virtually nil and any re-occurrence could be traced back to handling equipment in and then back out of the paraffin with the same pair of gloves etc.

I believe that wax itself can in some way reduce the viability of AFB spores. If not the reuse of beeswax from dubious sources as comb foundation would lead to AFB turning up throughout the industry.

Perhaps the accidental contamination of the paraffin by traces of half beeswax is the difference?

Food for thought.

Dear Sir

A letter in the May 1998 *NZ BeeKeeper* by John Heineman the Hon Librarian to the NZ Beekeepers Association, demonstrates much of what is wrong with the present beekeeping industry. To sum up John's gospel (and the present moral majority).

1. Never let facts get in the road of opinions but rather attack half of a story (February 1998) and ignore December 1997.
2. Never look for the new and innovative but look in a mirror so that you can see how marvellous you are.
3. Don't look outside the square (or New Zealand shores), for it is better to have one year's experience repeated 40 times than to have 4000 years experience and learning every day.
4. Claim to be a patriot and accuse all those whom you differ with, of not being patriotic.
5. Whine about being a small population base and refuse to learn from friends who produce 208,000 tonnes of honey per year and export 53% of crop in 1991 as opposed to New Zealand 8.900 tonnes and 22.3% export.
6. Reward incompetence and shoot those who have the courage to expect reasoned discussion.
7. Do not ask why the author of New Zealand's major beekeeping text and past director of IBRA has never publicly (that I have seen), written

about his experiences in China or at Apimondia 1993.

8. Allocate \$100,000 to marketing and research and let a Peter Molan based cabal (group), gut the fund by re-inventing the wheel.
9. Never investigate new ideas or seek answers outside fixed mind-set to problems. New Zealand desperately needs new queen stock for better production and disease resistance. No farmer would continue to breed from inferior producers (China doesn't), - we do.
10. Always shoot the messenger and do not use the approx \$1 million trust funds to visit the world's best or invite a technical exchange visit to raise our inferior standards.

I say thank god for the future and applaud Bronwyn Newton (pg 7, *May NZ BeeKeeper*).

A recent friend with eight PhD's wrote the other day - that progress is made not by the favour of the majority but by the wisdom and energy of the few, and in reply to John's epistle may I say that patriotism is the refuge of the scoundrel or ignorant. John, try reading and understanding your own library - maybe the industry will progress.

Graham Gaisford

Dear Sir

I was wondering if it was possible to seek employment through your magazine.

My name is Tony Mather, I am 44 years of age and I wish to work in the Canterbury area - therefore being closer to my children who live in Christchurch.

I have spent the past three seasons employed in the Ranfurly district with Adamson's Honey of Wedderburn and Bennies Honey of Ranfurly and I would be more than happy if those good fellows should be contacted. I am well within my comfort zone in this type of employment - it's nothing short of a joy. I have my HT License.

Tony Mather, Flat 4, 158 Crinan Street, Invercargill. Ph: (03) 214-5467

Dear Sir

I am a 33 year old American citizen.

I have no drug dependencies. Would love to visit your country.

Have had seven years of commercial beekeeping experience. I spent the last six years working for the same company.

Work reference: 808-328-9016.
My number: 808-328-2545 call me collect.

Kevin Fick, PO Box 601, Kealakekua, HI 96750-0601

Dear Sir

John Walls, 4 Dayspring Way, Pakuranga, Auckland 1006.

The above gentleman phoned me. On returning from a trip to Australia, his wife bought small jars of honey in Australia. Upon arrival in Auckland she declared possession and the jars were impounded. The cost of \$11.00 is minimal.

Mr Walls declares that 'Airport Fine Foods' present these jars for sale at Sydney, Brisbane and Perth. Other items are declared not to be taken overseas, but not these honey jars, which are small and easily hidden.

Mr Walls suggested that I or the Auckland Beekeepers Club make representation and ask the firm Airport Fine Foods to declare them not to be taken overseas.

I think this is a matter for the NBA rather than a club. I therefore draw it to your attention.

Good wishes and greetings.

Colin G Bell, Immediate Past-President, Auckland Bee Club

Dear sir

I have recently heard from two beekeepers who sent in honey samples for the survey we ran a year or two back that they had not been told the results of the activity testing carried out on their honeys. It appears that somehow these were missed, as letters were sent to what we thought were all suppliers of samples. If there are any suppliers who did not get results sent to them and want to know the results, please would they let us know.

Regards

Dr Peter Molan, Associate Professor of Biochemistry Director, Honey Research Unit, Department of Biological Sciences, University of Waikato, Private Bag 3105, Hamilton, New Zealand. Telephone +64-7-838-4325 • Fax +64-7-838-4324

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Precis from the March 1998 Executive meeting

The Executives' first meeting for 1998 was held in Auckland on the 2nd, 3rd and 4th of March.

We started with a visit to MAF Border Control at the Auckland International Airport. The Executive had agreed it was important to ensure that they were aware of the support from the industry for the work that they carried out in protecting our borders against illegal imports.

Our host there was Fergus Small who showed us around some of the areas and explained about the surveillance work that goes on behind the scenes. As well as the Police drug search dogs Border Control has its own dogs. We were also privy to a visit to the training areas for these dogs. The new X-ray machines at the Airport are truly incredible with all bags being X-rayed. We saw dirt on a hikers boots being detected by the machines and intercepted by the MAF staff, three bags of oranges detected in one man's bags, seashells in a lady's bag and so on. It was amazing just what people tried to bring in to our country.

Nearly 22 Tonne of Bee Products were intercepted by Border Control (Airports Sea Ports Mail Centres) between the 1st of July 1996 - 31 June 1997.

On the Tuesday evening we were invited to a barbecue and discussion time hosted by the Auckland branch (we were joined by Bill Floyd, Marketing Facilitator, and Neil Stuckey Marketing Committee Chairman). It was a very positive meeting with some excellent suggestions coming from the Members. Tuesday and Wednesday were both very good days and a large amount of work covered by your Executive members and below are some of the areas covered.

Testing of New Zealand honey for pesticides

Concerns were voiced by the President, Mr Russell Berry over the European Union (EU) requirements for the testing of New Zealand Honey for pesticides etc. We were initially told the taking of 30 samples from throughout New Zealand, would be a minimal cost. Alas minimal, turned out to be nearly \$11,000, PLUS, over \$6000 for testing. How will this be charged? The cost will have to be passed on to exporters of honey to the EU countries (EU requires one sample for every 300 tonne of a honey a country produces, not what a country exports).

Apiary register and PMS

A lot of discussion on the PMS with another Conference Call next week to try and iron out some more of the challenges. As the Chair of the PMS Mr Terry Gavin said, Rome wasn't built in a day, (but we are concerned that we have not yet received the answers we need).

MAF RA has indicated that they will probably supply the Apiary Register to the NBA. Though there are a lot of areas to be worked through yet, such as who owns the information that the NBA places in it, how will Export Certification be carried out by MAF if the NBA has the register, and many, many more.

We found out from a meeting with MAF QM that the management of the Register is a full time job for one person. Can the NBA afford that sort of expense? Or do they indeed need the Register at all? Is it compatible with the current NBA programme? Not yet resolved.

OR formerly (EDPR)

Part of the MAF RA discussion covered Outbreak Response (formerly EDPR) such as who will pay if we have an outbreak of EFB in New Zealand? The initial feeling is the Government will pay to identify the organism but the industry will have to pay to eliminate it. BUT EFB may not be on the list of diseases the Government would act upon, so the Executive is working on this at the moment.

Publications Committee

Publications Committee have been under a lot of pressure with the increase in Advertising rates (first for four years) and it is interesting to note when only four issues of the magazine were printed advertising rates were a lot more than what they are now.

It was agreed that advertising rates would be held at the current rate with a guaranteed no increase for two years, as an incentive we would offer a 20% discount for half and full page advertisements for advertisers who agreed to run an advert in the 11 issues for the year. Plus a new advertising category, 20 word advertisements. 20 words for \$20.00, this should help the Hobbyist as well. The Publications budget for 1998 was presented; it is a good budget. The Magazine is under budget for 1997, which is also a positive sign. Remit 16 from Conference has been carried out (a full review of the Publication of the NZ Beekeeper magazine with particular regard to several points raised).

Imports

Action is being taken on the importation of Royal Jelly possibly being mixed with New Zealand Royal Jelly and calling it a Product of New Zealand. Special thanks were extended to a Member in Auckland for his notification that Chinese Honey was being sold in gift packs throughout New Zealand. MAF acted very quickly by collecting all but one pack, which they believe, was consumed.

If you see products on your shops shelves that you think may have slipped

through the Border control, ring myself on (06) 843-3446 or your nearest Executive member.

Clover weevil

The Executive had an update on the Clover weevil problem and the research that the Honey Industry Trust is funding. This has been a very bad year to carry out research on the weevil, as the extreme conditions have meant there is almost no larvae in the ground. What does this mean for next year? We don't know at this stage. A South Island member asked us to investigate if the carting of hay to the South Island from the North during the drought may bring the weevil to the South Island. Federated Farmers assure us that no Waikato hay is being taken into the South Island.

Accident Compensation Committee (ACC)

A very interesting concern was placed before the Executive, Bee stings at work. It was reported that a person had been stung at work by a bee and some swelling was noticed normal precautions were taken (anti histamine tablets rest etc). The person made an Accident Compensation Committee (ACC) claim, (though the person was happy to return to work) the Doctor recommended this person not to return to work. The case proceeds.

In another incident, a dog was stung to death by bees and a \$4000 claim was made for the loss of the animal. (Public liability insurance does not cover animals). It was suggested that the NBA might be called upon for support as the case unfolds.

The Chair recommended that any member who has this type of problem should contact the NBA if they need assistance. (If a bee stings a person riding a Motorcycle on the Highway and this person falls off the motorcycle, this is an accident.)

Toxic honey

Bay of Plenty Branch sent a submission in re Toxic Honey areas and the monitoring of these areas. The Executive are working through this area of concern at the moment as MAF RA believe it should be managed by the Health Department, alas the Health Department doesn't want to be a part of it.

Outstanding levies

All outstanding levies due for 1997 are with the lawyers for collection. Your Executive continues to take a hard line on unpaid levies.

As you can see we have more questions than answers in what is the biggest change in the Beekeeping industry since the Honey Marketing Authority was disbanded. The Executive needs your support as they work through the many issues in front of them at this time.

Precis of the May 1998 Executive meeting

My Precis of the May 1998 Executive meeting held in Wellington the 25th, 26th and 27th of May

(The Executive has approved this.)

A very full agenda was tackled at this meeting with some items carried over to a Conference Call of the Executive in a week's time to finish of the Agenda.

Keith Herron could not attend as he had just returned from Hospital and had been rushed back in again. Get well soon Keith.

One of the big issues was the Pest Management Strategy (PMS) Tenders.

We received a number of Tenders and the PMS Vice Chairman, Bruce Stevenson was involved in the discussion on the Tenderers to give us a good balance for the industry (Bruce has been involved with the evolution of the PMS).

A very full and frank discussion was held on the Tenders with no resolution until after we have met with MAF RA on the 3rd of June. We don't know what is happening with the Apiary Register with funding issues etc, though we have been offered the MAF Apiary Register with a number of conditions attached. We are still hoping to launch the PMS at Conference, though this is not an absolute certainty at the moment, we just get delayed at every step, for all sorts of reasons. I will keep you advised.

They looked at drought relief and future Government disaster relief packages for the industry and how we gain access to these packages for our members. We have a couple of Executive delegated to this area for now and for the future. One very strong recommendation is you talk to your Bank Manager, as they know what is available to their clients.

Out of this discussion came the concern on those members who couldn't pay the levy and how could we assist them. The day after the meeting the following note was sent to all Branch presidents to make them aware of the Executive's concern for those people and to establish who was in this situation.

Should you be experiencing hard times and be in this position please get in touch with your Branch President, Secretary, local Executive, or Lin McKenzie, Box 34 Ranfurly, Phone (03) 444-9257 who will of course treat the matter with the discretion you would expect.

If you are one of these people and you are a Member of the NBA please call one of the suggested people named, contact details on the inside front cover of the NZ BeeKeeper magazine. This advice will appear there as well.

This is a very difficult one for the Executive as they have no power to

waive the levy payment and they have to continue to pursue non-payers so it is seen as fair to all members and not just for some.

Roy Paterson Trophy

This is an annual event for innovation in the industry and Terry Gavin (09) 433-1893 (or direct to me) would like some nominations from you all. Innovation could cover marketing for instances as well, not just gadgets.

The Publications chairman presented a very full report on the magazine; he will print the 1997 budget result in the magazine. He requested we ask all of you for stories and front cover photos to assist the magazine. He reported that advertising charges have been revisited with no change in last year's prices. He also reported on the allegations that letters to the Editor were not being printed. This, he said was not correct, in the current Editor's time only two letters had not been printed, one on his recommendation, and one where the Editor believed it could have resulted in legal action against the NBA.

Tony said the Editor had assured the meeting, that B Peterson was not one of the current Executive members, this person was a member of the Association, and that the Executive and the Publications Chairman did not know whom this person was. (The Editor is not a member of the Association).

The question of the Editor's role was fully debated by his committee on Monday evening with a recommendation it remained as it currently is.

He was delighted to report the Profile magazine has been updated and he hopes to be able to approve the next Draft in the very near future.

Day two saw Dr Jim Edward join us to bring us up to speed with the industry issues he has in front of him at the moment.

Some of you will recall the alleged importation of Pollen last year; he advised us that the persons concerned have a day in Court late June. The USA Market had not opened up as he had expected but the new NZ Ambassador to the USA (Jim Bolger) had been briefed on the situation, though Jim said, he was already aware of the industry's concern.

The Korean Market is very quiet Jim said, due to the economy but he was keeping the issues in front of the relevant authorities.

It was good to hear Canterbury Branch had met with their local border control people with a very positive outcome. We would encourage as many Branches as possible to do this, I can promise you a very warm welcome from the people concerned.

For those Branches who wish to have a copy of the Confirmed meeting Minutes, they should be with you about two to three weeks after the meeting. The Executive insisted they are Confirmed as they didn't think it was professional to send Unconfirmed Minutes out into the public arena as a copy goes to the Minister of Agriculture as well as many others.

We have put some procedures in place to achieve this objective and hope this should meet your needs as well.

We were joined late on Tuesday by a visitor from Wellington who was a small Beekeeper (we wont call them Hobbyist any more). He was extremely annoyed over the debate that was circulating on a home page and the waste of his levy money on this issue. A full and frank discussion took place with a real possibility this person could be a very good spokesman for the small beekeepers in the future.

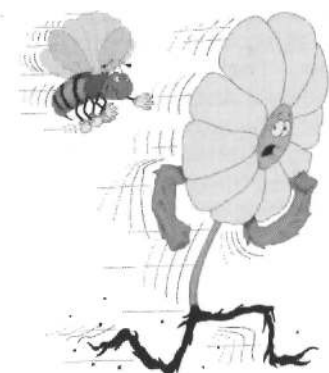
We were very concerned for those members who used the Conscientious objection clause in the Commodity levy payment to pay the levy to an other company and then it is passed to us, they charged \$25.00 for the transaction so we are investigating this one and will advise the outcome.

It was also recommended that we meet at least twice outside of Wellington for the five next meetings. The tentative plan is September meeting in Wellington and the December meeting in either Dunedin or Nelson (I will advise the Branches as soon as possible)

I have been requested to send out to you, each month, a copy of the Branch report to Executive that I have included in your operation Manual. The Executive would really like some feed back from the Branches to assist them as well.

One other thing I was asked to advise you, the Executive Secretary is there to give fair and reasonable service to all its members. The Contractor requested this, as one member had made over 18 requests in one month alone and this is not fair on the rest of the members.

Harry Brown, Executive Secretary



Marketing

Apparently its a poor man who blames his tools when something goes wrong... so I can't blame my computer for losing last month's Marketing Column... I'll have to shoulder it myself: its a direct result of my teenage son not being here to guide me through some tricky keyboard stuff... so there's a thought: I'll blame him instead!

This month: the good; the bad; and the (very) sad!

How the heck do you replace someone like Ted Roberts... you can't!

When I first started with this industry I met this amazing man with a walrus moustache disguised as an unruly beard (or was that the other way around)...he turned out to have an incredible knowledge of honeys and bees and, I found to my delight... he was happy to... no, he wanted to share it with me: whatever I asked him, he helped me on. I think back over the last five years and realise that I didn't ask him nearly often enough... because now that likeable person and his wealth of knowledge is lost to us. I hope Ted's family can take some consolation in the fact that Ted will be remembered with immense respect and affection by so many people!

A VERY IMPORTANT WARNING TO ALL BEEKEEPERS, ESPECIALLY PACKERS!

I've started getting an increase in the inquiries from packers as to what they can say on their honey labels and printed promotional material.

These inquiries range from what advice to give about putting honey on a wound, what advice to give about stomach ulcers, or even about whether or not some honeys are okay for diabetics.

And my answer is very simple and possibly not regarded as very helpful: you should not be saying any of these things on your honeypacks or in your printed promotional material or even for that matter when you are talking to people!

Because you are selling honey as a food under the Food Labelling Regulations. You aren't selling Dietary Supplements and you certainly aren't trading licenced pharmaceutical products.

I know some companies are pushing any and all regulations to the limit: or ignoring them. That's their business: they shouldn't! And if you follow them and don't know what you're doing and get it wrong you could be legally liable for any resulting 'misadventure' by someone consuming or using your product.

The Honey Research Unit is pioneering work across a whole range of both nutritional and therapeutic concepts: and we are open with our work: we tell people and we answer the media's questions



Bill Floyd

fully. That's creating an awareness by the public: but the projects are still at the research stage and you must not turn that research into a commercial claim by your own company.

It's as simple as that: and if you don't have your own family home in a Trust don't forget that you could lose it (and your shirt) if someone sued you!

I see genuine and good people in the honey (and pollen and propolis) business saying things that they simply should not be saying. In some cases I sympathise with their passion and enthusiasm, and some of the research shows quite amazing potential: but you stick your neck out if you try and make a buck from it directly!

Leave the exploration of honeys therapeutic and dietary values to the researchers: or make very sure you understand the legal consequences of what you're saying, doing and recommending. And if you are recommending make very sure you know what you are talking about! *Sorry about that, a bit 'heavy'... let's talk about something positive instead...*

The Innovation Awards

We have some excellent nominees for the 1998 NZ Honey Innovation Awards. If you are supplying honey to a company to use in a successful product contact us (Sandee or Bill) at the Advisory Service, and tell us about it.

Your customer could get some excellent and free publicity about their own product (and your honey!)... and even a beautiful Gold Medal!... but its over to you!

The Birds and the Bees and Biology and Bill

April's *BeeKeeper* had a letter from

"Take-No-Prisoners-Tony". An extremely intelligent looking letter which, if he's right... means I need to do some basic rethinking about what I know about the birds and the bees and the flowers and the ferns...

Sorry Tony: I don't have my answer for this month's *BeeKeeper*. Problem is I have to find... somewhere in this office... (yes, Sandee... you're right... my open-caste filing system will one day let me down... yes, yes!!!)... a photocopy of an article from a Beekeeping magazine where I got my information from.

To the new reader, this is information that explains how bees came before flowers...about how bees once (240 million years ago) fertilised a type of giant fern... and how another plant species developed flowers and nectars to entice the bees to pollinate them.. and 'stole' the services away from the ferns.

So hopefully next month I'll be sending Tony back to school... or retreating in ignominious intellectually-stunned defeat myself. I must admit his letter did look and read 'intelligent'... so I suppose I won't mind losing to such erudition! Bl**dy certain I'm not wrong though!

Honey is hot news

In last month's issue of the *BeeKeeper* was a copy of the article I provided to Healthwise Magazine for their special feature on honeys. It puts an upbeat overview on what's happening with honey and health. And honey lovers should make sure they get a copy of 'Your Home and Garden' magazine (May issue). It has an excellent food column that features New Zealand honeys... superb recipes! And, the foodwriter liked the amazing pungency and powerful flavours of Otago Thyme honey too.

Manuka honey supply

I've started to get some "tow'ey" (is that how you spell it?) phone calls from people wanting to buy honey... especially "active" manuka... these approaches are often along the lines that they want our honey at a reasonable price, in bulk, and will sell it for us overseas... and they usually want me to help them by giving them lots of information to make their job easier. They also get annoyed when they can't get it cheap. I'm thrilled and impressed with the work being done by the Active Manuka Group. Their development of the UMF Standard ('Unique Manuka Factor') and the testing protocols that underpin the Standard, is an example of a focused sub-sector of our industry putting their money where their honey is... and with a professional businesslike approach they should be able to significantly alter the profit potential for their unique product! I believe we will see more and more

business being done like this: industry members creating strategic partnerships to have the size and capital and collective resources to get the real value of their product. Great stuff!

(You know, the New Zealand honey crop probably only warrants three or four seriously sized packing houses strategically placed around the country giving beekeepers professional extraction and packing facilities with modern standards of hygiene and credible batch sampling and testing systems! How's that for a discussion starter... it'll probably get me into some serious talk-sessions at Conference! And yes... I do agree that a lifestyle business like beekeeping isn't always about being bigger and theoretically wealthier: but I think the future trend is inescapable.)

The Honey Industry's Executive Chef gets a Medal in International Food Competition

In this month's *BeeKeeper* is a copy of the media release put out to promote Dennis Taylor's medal-winning success. The industry is very lucky to have an international standard chef as its culinary consultant.

Dennis provides assistance to the Marketing Committee but can also do contract work for an individual brand or packer. His background knowledge on honey now makes him a tremendous asset to the industry.

And my favourite honey this month... There's two: one for May and one for June.

Firstly, May's favourite. Well, it's more about someone else's discovery of one of New Zealand's favourites:

I had a phone call from an American PR company organising a food fair and they decided to have a tasting of world honeys... and in putting it together they said, "gaarsh, we gartta have some of that Noo Zeeeland minooka honey"...(I think that's how it sounds... but you get the picture!... funny isn't it how every nationality in the world has an accent, except us!)

So they found some jars of it in a shop and tried it, and found it was off!!!! And rang the American Honey Board... who put them onto me. And I got a phone call from this lovely lady who was still trying to get rid of the flavour from her mouth. I asked her if it had gone "thick and jellylike... and tasted like when you suck the end of a lead pencil... with a funny geranium damp weed smell and with a real 'catch the back of your throat bitterness" and she said..."yes, yes, that's it exactly... what's wrong with it!"... and I said "nothing... that sounds like an exceptionally good batch!"

And so we discussed how manuka honey was to clover honey like whisky was to muller thurgau wine. Just totally and utterly different: and an acquired taste... but once you had acquired it: nothing like it! I think it had her thinking that if that was one of our favourite honeys... maybe we do wrassle gators as well: they often confuse us with croc dundee you see!

And my favourite for June: ahhh, what memories it brought back. Cos I come from Canterbury... (home, as at time of writing, of the best provincial rugby team in the world! orkland did you say?...ha!)... and I grew up on that real Canterbury clover honey... used to make a clover honey sandwich with thick clover honey chipped out of the jar and put into a weetbix that had been cut in half and thickly buttered. You're right... it not only evokes an image of culinary genius at work but also makes the mouth water.

So a few weeks ago I was reminding Neil Stuckey of where New Zealand's best clover comes from and he said he'd send me some. It duly arrived...creamed to be just one step off bending the knife when it went into the pot: great stuff: no honey running down the knife and into your lap when you take this on... and the flavour! Magic: soft and mild like the finest fresh squeezed apple juice...with just a hint of a spritzzy zing on the palate...and a very clean aftertaste. Did it bring back memories! Until the cruel fax arrived (perfect timing Neil) - to tell me that it was from the Rodie Brothers of Foxton: that it had never seen the Mainland..

So you learn all the time: I still think Canterbury's got the best rugby team (as at time of writing) and they still produce magic clover... but so does the Lower North Island! (Ah well, you've got your clover together, 'Hurricanes'...time to start on your rugby team?)

That's all for this month...

Regards Bill Floyd

Handling nasty hives

Everyone has their own method of tackling nasty hives. The most common method is to keep well away and any honey is removed using tons of smoke and armour plating.

One hospital attendant used to use chloroform but probably a bit dubious in value.

The giant puffballs if dried and added above the hot sacking in the smoker will put the bees to sleep quite satisfactorily. The addition of a teaspoon of ammonium nitrate on top of the burning fuel in the smoker will create dense white smoke that will also put the bees to sleep for a time without any apparent aftereffect although the drones sometimes get thrown out after it.

You need to remember that ammonium nitrate although a fertiliser can also be quite dangerous if used in big amounts, it then can be an explosive if put with a fuel.

A similar rather diabolical method with similar results is to use a piece of sacking soaked in diesel on top of the burning smoker fuel. This also produces a dense white smoke that the bees surrender to without second thoughts but I would think that the honey could have its

flavour ruined after such treatment.

The above ideas relate to the really uncontrollable hives. More often than not, it is a hive that is nastier than usual but not to the desperation stage.

If you plan to inspect such a hive, give a good smoke in the entrance and then don't touch the hive. Then after two or so minutes give the hive another good smoking in the entrance. Wait another couple of minutes and then re-smoke the entrance once more and then quietly remove the lid smoking steadily as you do so.

The main thing is to smoke to keep the bees on the combs. Don't smoke heavy enough to make them run, or fly. Once the bees are in the air you can no longer control them.

With normal handling and if robbing isn't taking place, you should be able to handle hives, remove honey etc without the need for overalls, gloves etc. The only exception is if a southerly change is approaching, bees are able to detect a drop in air pressure and can get quite nasty until the front has passed. An approaching cyclone can stir the bees up several days ahead of it.

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Notes for beginners and others

When helping a fellow to straighten out his hives last summer it was brought home to me once again how many questions there can be waiting for answers. This guy had laid his hand on four hives of very indifferent quality, mostly gear in poor condition, many terrible ancient combs and with numerous queen cells showing. One colony had already swarmed. All the beekeeping knowledge the owner had came from glancing through a beekeeping book. So he got chucked in at the deep end and a little rescue mission was called for. Well he is not the first one nor will he be the last one to be in that position. Naturally queen cells became the main topic of interest that day. We realised how confusing queen cells can be for a beginner. They have a story to tell. Recognition of the different types and the understanding of what they mean is essential to the management of a colony. When and why do bees build queen cells?

1. Under the natural swarming impulses, because the hive becomes over populated and congested. In a first swarm one will find the old queen with a proportion of the colony's bees. The original hive will have the new queen. Nature's way to maintain, replace and increase colony numbers.

These swarm cells can be found at the edges of the combs, hanging down, often in considerable numbers, anywhere from a few to 15 and sometimes more. These cells are especially built as queen cells from scratch by the worker bees, they are not adapted from an existing cell. The

queen deposits a fertilised egg into the cell, it hatches, is fed royal jelly, goes through the different stages of development, the cell is sealed and in due course a virgin queen will (may) emerge. Before seeing the daylight the virgin will have to gnaw her way out of the cell. She does this by chewing round the capping at the tip of the cell much like one opens a tin of Wattie's baked beans, but from the inside. One can at times find the capping or lid still hanging open as if it is hinged after the virgin queen has left the cell.

Swarm cells will often contain larvae of a different age. Some will be capped over with younger unsealed ones.

It is not always certain that the presence of swarm cells will lead to swarming. A number of reasons can cause a colony to change direction and we may find the new swarm cells being torn down.

2. When a colony feels that the time has come to change the old queen for a young one. The reasons for supersedure may be the fact that the queen has been damaged in some way or another, she may be running out of sperm (becoming a drone layer) or simply on account of old age. There are many more colonies with supersedure queens than what is realised. Supersedure can happen at any time during a season, hives don't need to be over strong for it to happen. Supersedure cells are also purpose built like swarm cells. But usually only a few are present, closer to the centre of the brood nest, not like a row of swarm cells along the bottom or side edges of combs. The old queen will deposit her eggs in these cells and the larvae will all be of the same age. Only one of the virgins will be allowed to hatch, live and mate. The old queen carries on with her duties in the meantime. It is not rare to find mother and daughter alongside each other on the same or adjoining combs, for a while that is, before the old girl disappears.
3. When disaster has struck. The colony finds itself suddenly without a queen and that of course upsets the apple cart properly. Without a queen a colony's survival is just not possible. This is when the bees will have to resort to emergency cells. These are different from the swarm and supersedure cells, they are not created by the bees from scratch but an existing cell containing a fertilised egg or young grub is chosen. The cell is widened and lengthened. It is usually smaller than a swarm or

supersedure cell. It can be found somewhere on the brood combs and these cells are less obvious than the previous two. It is the special feed given to these chosen larvae which will lead to the development of a much needed (emergency) queen. The bees will only erect a small number of these emergency cells and again only one virgin will be allowed to emerge as a rule. The quality of an emergency queen depends of course on several factors: genetic background, age of the chosen grub and the feed position at the time, plus last but not least, the availability of good drones when she is ready to mate. These factors are not always ideal when the emergency occurs. Raising queen cells, may it be by the hobbyist or professional queen breeder is based on this reaction of a colony which finds itself suddenly without a queen. By creating the right conditions the queen breeder usually improves the quality of these cells raised on purpose and the resulting queens compared to those raised naturally in a hive.

4. Then there are those "beginnings" of queen cells. They look like the cup holding an acorn or gum seeds. Sometimes called play cups, small things on combs throughout the hive. They may appear at any time. These are potential queen cells. Bees may start working on them. Till they show signs of that with fresh wax showing there is nothing to worry about. A different story of course if the queen has furnished them with an egg.

When finding queen cells opened up at the tip, showing a nice round hole at odd times with the capping still attached, it is a sign that the virgin has emerged. When the cell shows a ragged, rough opening on its side the virgin has been destroyed before emergence. Queen cells are only used the once. The colony will send in the demolition gang to remove them after they have served their purpose. Still remnants can be found especially on old tough combs for a long time.

Queen cells face downward in contrast to the other cells in a hive which are in a horizontal position (slightly upward). It seems that this downward orientation is the cause of the nurse bees treating the larva as a potential queen. First the larva faces its food supply (royal jelly) in the top of the cell. Before spinning its cocoon it turns so that it is really standing on its head, facing the tip of the cell from which she will gnaw way the capping in due course.

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Summing up:

Swarm cells (1 and 2), purpose built, egg deposited while or after cell has been drawn, numerous alongside bottom or side edges of combs, usually appear when hive becomes heavily populated and congested;

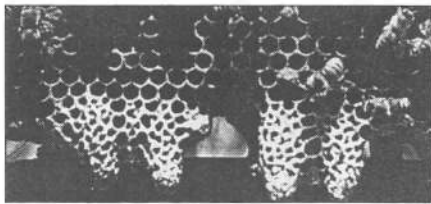


Fig 1

supersedure cells as above but few and near the brood nest (2), will appear when the queen is aged, runs out of sperm or has become damaged; difference with swarm cells vague;

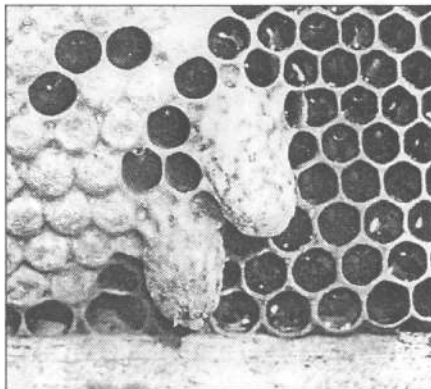


Fig 2

emergency cells not purpose built but converted from normal worker cell already containing an egg or a larvae, few in numbers, in the brood nest, smaller than swarm or supersedure cells (3 and 4). Four is a cut open emergency cell clearly showing the worker cell as the base with a residue of royal jelly;

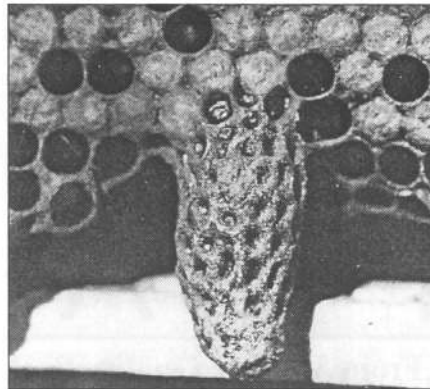


Fig 3

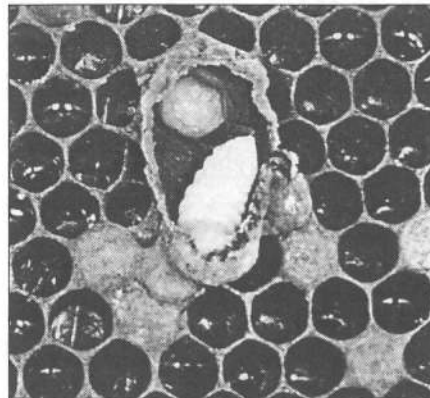


Fig 4

play cups or cell cups may appear anywhere in the hive but mostly along comb edges, they are small unfinished queen cells usually showing a curled edge. They are built from scratch and are potential swarm cells (7);

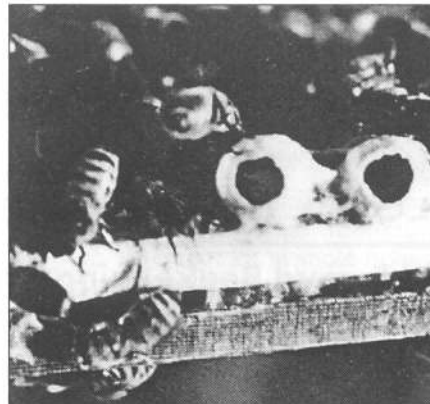


Fig 7

hatching virgin (5), biting her way out of the cell at the cell's point and then leaving the empty cell behind with the capping sometimes still hanging on (6).



Fig 5

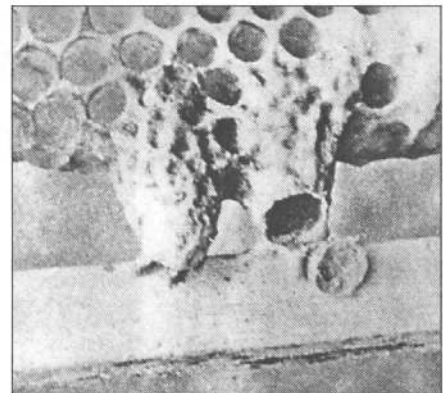


Fig 6

A GOLDEN RULE: Don't remove queen cells before having determined which kind they are and then why they should be removed.

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From the Colonies

Wairarapa Hobby Beekeepers Club

The Hobby Club held their April meeting at Dinah and Steve's lavender farm in Norfolk Road. The old Purnell building is being renovated and Steve's work on the lounge enabled the club to be altogether in one room and was very comfortable with a logfire chugging away at one end.

The theme for the day was the honey competition and all beekeepers that could possibly squeeze out a jar of honey entered the contest. Dawn and Max came along to be the judges for our competition and Max said he didn't realise there were so many flavours and colours in honey produced by backyard bees.

While our Judges set about their tasting job the hobby beekeepers started sorting some of the problems that have come along this season with the El Nino factor. Some of our beekeepers have not done too well with the season being so dry and very hot. The bees have eaten much of

their honey that would have been ready for the taking early February or March. This eating of the honey crop will cause a problem later in winter - if we don't get a sunny warm two or three weeks, the beekeepers will have to sugar feed and this task we can really do without at this time of the year.

There is always the question of what to do with the cappings that are cut off the honey frames as these contain heaps of honey and lots of beeswax. It is a good thing to strain the caps for as long as possible. After straining give cappings to the bees - they are able to lick off the wax and leave clean dry beeswax to be used in many hive jobs.

Interest in hobby beekeeping seems to be gathering momentum as we are getting inquiries from many folk wishing to have a go at this past time. One recent inquirer was welcomed at our last meeting and we wish him well in his beekeeping venture - good to have you

with us John.

The next meeting of the Bee Club will be May 17th and we will meet at Kites wool store at 1.30pm.

Well it seems Max and Dawn have tasted all the samples of honey and picked out the winner with a second and third. Our winner was **Ngair** from Paierau Road with **Steve (our host for this meeting)** being second and **Allan** coming in third. The Club gave Dawn and Max some different types of honey to try out. This is normal payment for judging.

So another learning session was completed and thanks to Dawn and Max and Dinah and Steve for their help in getting this meeting running along so smoothly, so

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Spray your fruit trees if you must

But be careful sprayer if you please

Keep your poison off my bees.

Benny the beekeeper

Southland Branch Report

Summer/Autumn

Temperatures: Cool and cold until the 20th January - then extremely warm until the end of February - autumn cool to mild.

Rainfall: Varying from a late wet February near the coast to April-March wetter inland - April drier.

Ground conditions: Because very dry late January through February - until daylight savings ended in March when ground became softer.

Crop prospects: Very poor until weather changed in January - then everything flipped the other way. Near the coast 30kgs to 45kgs inland per hive average.

General comments: Late spring the weather was very cold and wet, requiring feeding of two tonnes of sugar per hundred hives. Many inland had cold winds and poor matings - coastal South Otago had good results - hence some had up to 25% of inland hives not producing a crop - High country had a frost 9th January ruining all clover prospects - low land country produced above average crop. Everybody is finding that their hives are going down heavy for winter. Wayne Hutchinson of Crops for Southland, spoke at our May branch meeting talking about the project to topoclimate all of Southland to find where best to grow crops plus the exciting possible crops ahead for beekeepers.

Auckland Branch

Next meeting...

Date: 2nd July 1998

Time: 7.30pm

Venue: Johnston's, Runciman Rd, Drury. Phone: (09) 294-8320

Directions: On Great South Road between Bombay and Drury, turn West into Runciman Road and you will find the Johnston Honey Sign at about 1½kms on the northern side of the road.

Business: Counting of **YOUR** votes for or against the usual 20 or so Remits which will control your beekeeping in the future. If unable to attend, **PLEASE** use the proxy notice in your last meeting notice.

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Beeswax and propolis for pleasure and profit

For my tastes there is no more pleasing candle than a beeswax one. Dealing with a product which for some beekeepers is just a nuisance, making something nice out of waste, can be one of the added pleasures of beekeeping.

And you only need to go into a chemist shop these days to see that propolis products no longer sit on the lunatic fringe for treating a range of ailments.

Beeswax and Propolis for Pleasure and Profit is a new book from IBRA, the International Bee Research Association. It aims to help beekeepers gain both money and satisfaction from using these two products to advantage.

The book begins with a very readable account of the current trade in beeswax from a major UK beeswax trader; this is a subject which is usually shrouded in commercial secrecy. Practical advice on what to do with beeswax follows from a sideline beekeeper and apiculture tutor, who has maximised the income from her bees through diversification into value-added products.

The information on making money from beeswax covers sources, processing the wax and how to use it, and is supplemented with a useful appendix on tips and temperatures for making beeswax candles.

Propolis is probably the bee product with the least information available about it, in relation to the interest shown in its use. Three sections in this book lift the lid on this useful bee product.

Firstly, what are the scientific grounds for its reputation? A researcher from a London university pharmacy department looks at the principal uses of propolis, treating oral infections and skin conditions, and relates these to the chemical basis

for the anti-inflammatory, local anaesthetic and immune-stimulating effects that propolis has.

The UK has seen a dramatic example of developing propolis commercially. A company called Bee Health lifted its annual turnover (mainly in propolis products) from 50,000 pounds to 1.5 million pounds in just one year, after an article in the Sun newspaper provoked incredible PR interest and public demand. British tabloid newspapers do have their uses after all! This book describes how the company went on to deal with negative publicity over lead levels, grapple with the legal boundary between medicines and foods, and promote research into propolis composition and standards. With a plant capable of processing 250 tonnes per year, this company is a major force in the industry.

The last chapter has some practical advice on collecting propolis while minimising contamination, and preparing ethanol extracts of propolis for use in a variety of products.

This book is an interesting introduction for beekeepers wanting to learn more about these two bee products. I would have preferred a few more practical details such as wax polish recipes, but the useful list of books for further reading (all available by mailorder from IBRA) goes some way to filling that gap.

Beeswax and propolis for pleasure and profit, edited by Pamela Munn (30 pages). Price 4.99 pounds plus 10% for surface postage or 15% for airmail. Order from IBRA at 18 North Road, Cardiff CF1 3DY, UK, fax 0044-1222-665522, e.mail ibra@cardiff.ac.uk, web www.cardiff.ac.uk/ibra. Credit cards accepted.

Reviewed by Andrew Matheson

BE IN TO WIN!

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The sweet taste of success

A one-horse town it might be, but from the North Waikato hamlet of Tatuani, have come some of the most remarkable findings in the food industry in recent history.

While we mere mortals take such products as aerosol whipped cream and flavoured mousses for granted, Tatua Biologics, a subsidiary of one of the smallest dairy companies in New Zealand, the Tatua Co-operative Dairy Company, has worked hard, smart and solidly towards developing niche market products through a dedicated research and development programme.

"We've got to be innovative to survive," claims Tatua development manager, Dr Rex Humphrey. "We account for just 1% of the country's milk supply, and without the economies of scale of the mega-companies we need to work in niche products and be flexible in manufacturing."

While Tatua's history of pioneering food solutions for consumer and restaurant markets is impressive, the company's most recent advance into innovative technology, with funding assistance from Technology New Zealand, has broken new ground and the implications are considerable.

Through previous work with Tatua, University of Waikato scientist, Associate Professor Peter Molan knew that in isolating antibacterial proteins from milk, the effective use of the resulting lactoperoxidase required a source of hydrogen peroxide to generate its antibacterial properties. Being a honey scientist of international repute he also knew that honey was a source of hydrogen peroxide.

Tatua's aim was to combine two natural products in a synergistic way to produce a natural antibacterial action which can kill bacteria and enhance the shelf life of health and dairy foods. Sounds simple enough, but what followed was more than a year of painstaking research undertaken by Lynne Bang, undergraduate and now PhD student at the University of Waikato.

Describing the research project as 'a nice piece of technical work', Dr Humphrey says there are thousands of components in both products. "Identifying, isolating and combining them has been a mammoth job and one which has given us a number of unique outcomes we can now exploit commercially."

"It's been a hugely challenging project with an extremely positive outcome. Lynne is an outstanding biochemistry and microbiology student and I was keen to offer her the opportunity to work on a project with significant commercial potential as her thesis study," says Peter Molan.

The first development of its type in the world, the project has wide ranging potential applications for the future of natural food hygiene, preparations and storage.

The next stage for Tatua includes further food technology product development such as formulations and shelf life studies.

"We can now begin work with customers. We know by adding lactoperoxidase to yoghurt, that with a little honey present the shelf life can be extended while maintaining an even flavour, and using a lot less sugar," says Molan "We can also extend the concept to other food processes such as providing a wholly natural application to kill salmonella bacteria in poultry, for food and salad bars and other bacterial risk areas."

"We've been producing lactoperoxidase since 1991 but to combine the two natural produce extracts is totally new."

And with her sights firmly set on a career in Biochemistry, Lynne's first encounter with the restraints and realities of a commercial venture has been a positive one. Made possible by funding from the GRIF (Graduates in Industry Fellowships) Programme of Technology New Zealand, it has, she says, proved rewarding, though not without its frustrations.

"It's been fascinating - challenging but fascinating, trying to get the preservative effect to occur quickly enough before the system was destroyed. But it works! Biochemistry has a hugely exciting future, particularly with the public perception of chemicals in foods as it is. Natural compounds and preservative systems are of huge importance and significance."

"The Technology New Zealand funding has meant that I've been able to concentrate solely on this research study without the distraction and worry of having to find holiday work. It's really given me the chance to commit to the work."

John Manning, Manager of the Technology New Zealand Scheme, says Tatua's R&D philosophy is a perfect fit with the aims of Technology New Zealand. "We provide funding to assist companies who want to find, develop and use new technology to make a difference to their organisation. It might open up new markets with new products, as in the case of Tatua, or it might even change the whole emphasis of the business."

He says whilst Tatua is an example of a technologically sophisticated company, Technology New Zealand is also keen to hear from companies who are at the early stages of technological evolution.

For further information

Dr Rex Humphrey: (07) 889-3999

Associate Professor Peter Molan: (07) 838-4148

John Manning: Technology New Zealand at the Foundation for Research, Science and Technology: (04) 498-7800

Prepared on behalf of Technology New Zealand by Jan Sedgwick, Carrara Communications (09) 579-7270.

Report on PMS

June Issue

While there seems little to report on the Pest Management Strategy progress, the PMS Review Committee continues with its work in putting every small detail in place. These small details take a fair amount of effort and I thank the Review Committee for their diligence and effort.

Discussions are well advanced on the drafting instructions for the Order in Council for the PMS and is expected to be completed shortly. When this Order in Council is gazetted, the PMS will become operative after 28 days. This Order in Council is the law which will govern AFB control in New Zealand.

Tenders for most of the PMS have closed, at the time of writing this report, but Executive have not made a decision on acceptance or not, at the moment. However, I expect that decisions will be made shortly.

We are getting close to finality with putting the strategy in place and we trust you will continue to support us when this has been achieved.

Terry Gavin

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Beehives

My first hive was a box hive, but soon I realised that a moveable frame hive allowed me to satisfy my curiosity far easier.

The old fashioned straw skep was by far the most romantic in appearance and the doubled-walled English hive has a certain charm at the bottom of the garden.

Hives can vary greatly with imagination being the only limitation. The most basic were hives made from 44 gallon drums cut lengthwise in Fiji.

Top bars were placed across the cut edge. A strip of comb foundation on each bar gave the bees a guide from which comb was drawn. Much of the comb ended up being drone comb. With no supporting wires for each comb, handling was difficult.

Sacking and a waterproof cover were protected from overheating using a palm frond mat.

The drum hives although economical, were overall inefficient as honey producers.

In contrast I came across a real beauty at one stage. It had four queens in separate full-depth boxes all working through excluders into an oversize super with frames twice the length of usual frames. Devised by Robert Davidson the idea had merit, although a forklift would have been an essential item for removing supers if it had been successful, but Robert said it did not perform up to expectations.

One of the most surprising hives I came across was one in Christchurch. When we were inspecting, we came across this hive. First we lifted the lid and it fell to bits. Then the end of the box fell off and then the frames came apart.

The owner, a new beekeeper had carefully pushed all the jointed pieces together and established a swarm in the hive, not realising that nails were also needed.

Since then I have seen many hives arranged in many different combinations. Overall the ideal is to keep to standard outside measurements even if tempted to change by an offer of cheaper timber etc.

The height of boxes can be varied to suit the individual. Some prefer the use of the Dadant sized brood box although personally I would prefer to use a double broodnest of three-quarters boxes instead as they have the same area, but are lighter to handle if split and can be reversed etc.

Most use a double full-depth brood chamber. Problems arise when the decision is made to use three-quarter boxes for honey. At the end of the season you can end up with insufficient honey in the full-depths for winter. If you prefer to use honey instead of sugar there is a problem. My solution was to use a full-depth at the bottom and a three-quarters in the second position. This meant during the period when the hive is building up

fast, brood can be lifted above the excluder and empty combs put into the three-quarter box to relieve pressure on the queen. At the end of the season three-quarter combs of honey can be put into the second box if needed.

My own preference is to run the queen in a single full-depth brood box and use three-quarter boxes above the excluder. Over the winter a three-quarter box of honey is left on and the excluder removed as otherwise the queen can be lost below the excluder in frosty weather.

In the spring the queen is put back into the full-depth once there is brood present in these combs. The brood above the excluder hatches. Swarming is reduced by requeening each season. Preferably in the autumn, and once there is crowding in the second box it is lifted up and an empty super placed below. Foundation in this box preferred.

Using a single broodnest results in reduced pollen storage and often the hive has brood wall to wall. By lifting up full supers the bees usually maintain a good broodnest all season and often crops are better than from double broodnest hives because of this.

Three-quarter boxes for honey have the benefit that sealing is completed sooner, allowing quicker extracting and turnaround when boxes are in short supply. Also being lighter, less chance of back injury. The benefits compensate for the slightly higher initial cost.

AMHIG makes bold marketing decision

The Active Manuka Honey Industry Group has taken a bold step forward in its endeavours to achieve the maximum price for the unique honey its members produce by registering a trademark on behalf of the group. This trademark is the letters "UMF" which stands for Unique Manuka Factor. The trademark will be followed by a number eg (UMF10) this number is the strength of phenol in percentage terms which is equal to the strength of the non peroxide activity of the honey in the pack, the higher the number the stronger the antibiotic action. UMF10 is considered the minimum strength for therapeutic use. We have chosen to adopt this method because of the similarity to the successful method initiated by the manufacturers of sun screens. Any packs lower than UMFtm10 can be sold as superior honey, however neither the label or accompanying promotional literature may allude to any

therapeutic values, indeed it should make clear that this is not the case. This has the added advantage of alerting the consumer to the fact that there is a therapeutic honey available. We must also bear in mind that all Peter Molan's work so far has shown that 10 is the lower limit that should be used in the therapeutic area, and indeed Peter has indicated that he is adamant in this and he will in future make a public retraction of his and the Waikato University's endorsements of the product in question. It is intended to allow members to purchase a license to use the trademark under strict rules and the income will be used to further research uses of the honey. These research results will then be the property of the members. Presently there are 16 members who have each paid two initial sums to invest in their futures. With the Waikato University and Bill Floyd using the letters

UMFtm to describe this honey it will become difficult for non members to sell active honey in future and for this reason the members of AMHIG wish to give any other interested parties the chance to join and participate in future benefits now before the trademark reaches a promotional value which makes it an expensive exercise to join. Anyone wishing to join should contact Mike Stuckey or John Bassett inside the next two months. The joining fee is now \$400. The group will meet at conference.

Mike's phone number is (09) 473-8556.



Chef spins sweet success at Singaporean Salon Culinaire

The NZ Honey Industry's consultant chef, Dennis Taylor, took Bronze medal at the 1998 International Salon Culinaire, last month, with a unique five-course menu.

The melange of icon New Zealand produce climaxed with a sweet sensation: honeybees trapezing over delectable rata honey mousse and honeycomb tuille. The bees suspended in mid air, magically, by honey melted and spun into golden wires.

Chef Tutor Taylor has gained an international reputation for his work with New Zealand honeys, in particular from the creation of unique natural ice creams developed from New Zealand monofloral honeys.

The dessert dish featured: *Iced Rata Honey and White Cheese Mousse, served with Honeycomb Tuille, Raspberry Coulis, Kiwi Berries and a Citrus Mead Glaze.*

The full Menu, entitled "A Taste of New Zealand Autumn Menu" was:

Manuka Smoked Seafood and Wasabi gateau. Surrounded by a Salad of Caper Berries, Red Dot Tomatoes and Wakame with Black Rice Vinegar Dressing.

Little River Duckling Essence served "Cappuccino" style with Crispy Duck Skin, and Nigella Seed Biscotti in a Hand Made Leek & Chilli Paper Envelope. A Shot of Grand Marnier at Service adds a Hint of Orange. (The envelope is torn into strips and added to the soup for seasoning.)

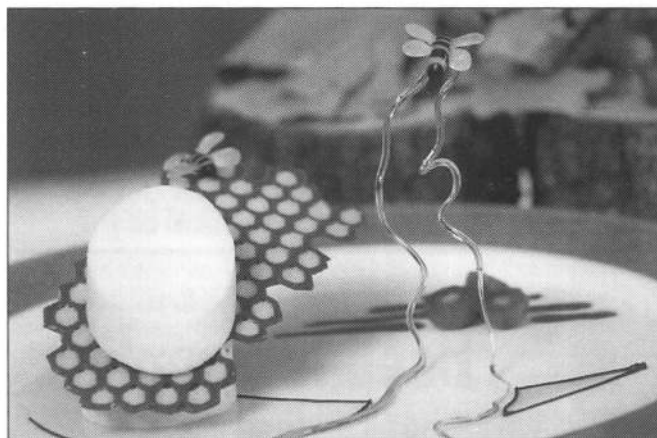
A Trio of High Country Rabbit Dishes.

Braised Shank with a Muscat sauce

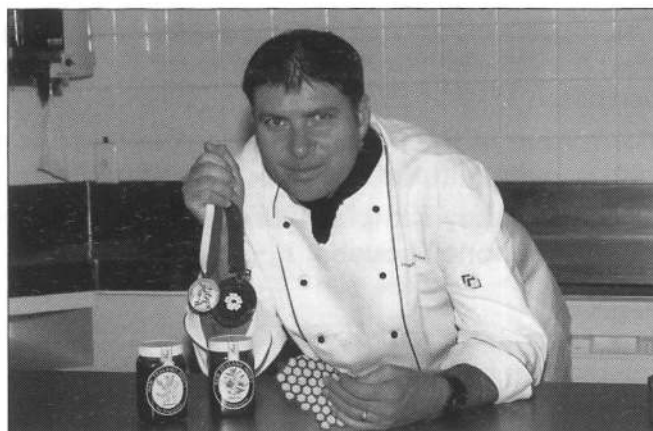
Soya Glazed Loin with Sweet and Sour Ginger Syrup



This was presented as part of Dennis's entry in the Five-Course Set Dinner Menu.



Honey-bees swing to success on golden wires of pure spun honey. This dish was part of the five-course New Zealand Autumn menu that won Christchurch chef, Dennis Taylor, a Bronze medal at the prestigious Salon Culinaire in Singapore this year.



Dennis Taylor and his sweet successes: A Bronze in the 1998 International Salon Culinaire, Singapore, and his 1997 Gold Medal Innovation Award from the NZ Honey Industry.

Blackened Racks on Corn Cake with Red Capsicum & Tarragon Jam

Canterbury Lamb Striploin with a Robe of Wild Mushroom Bread Pudding on Black Turtle Bean Cake. Accompanied by a Roasted Garlic Jus, Steamed Autumn Vegetables with Chervil Beurre Blanc, Crispy Parsley Seed Head and Sage Leaf Fritters.

For further information please contact:

Bill Floyd, NZ Honey Advisory Service, tel: (03) 577-6103 or contact Dennis Taylor (direct at) Christchurch Polytechnic, Hospitality Services Training Centre, Tel: (03) 379-8150.

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Honey residue results

The results of the National Residue Monitoring Programme for Apiculture for the year ending 31 March 1998 indicate that there were no residues found in excess of the maximum residue levels permitted in New Zealand.

The format of the programme took into account the annual production of the apiculture industry with sampling at the specified rate of one sample per (beginning) 300 tonnes.

All of the honey samples were taken from honey houses which were randomly selected from the register of honey houses.

Results:

Groups of Substances	Compounds	Total Analyses	Negative Analyses	Positive Analyses Below NZ Tolerance	Positive Analyses Above NZ Tolerance
B(1) Antibacterial substances	Oxytetracycline	30	30	0	0
	Sulphonamides	30	30	0	0
B(2) Carbamates and pyrethroids		30	30	0	0
B(3)(b) Organophosphorus compounds		30	29	1	0
B(3)(c) Chemical elements	Arsenic	30	30	0	0
	Lead	30	22	8	0
	Zinc	30	0	30	0

Table 1: Results from the New Zealand National Residue Monitoring Programme for Apiculture for the year ended 31 March 1998

The results indicate that in no case were there any residues detected that were in excess of permissible maximum residue levels.

There were no residues found of any antibacterial substances, pyrethroids, or arsenic.

There was one detection of an organophosphate metabolite or carbamate with an estimated concentration of not more than 0.05 mg/kg (the lowest detectable level - LDL).

There were eight detections of lead ranging from <0.15 (LDL) to 0.66 mg/kg which were all below the maximum residue level of 2 ppm and all samples had a detection of zinc ranging from 0.42 - 10.9 mg/kg which were all below the maximum residue level of 40 ppm.

*Jim Edwards,
National Manager International Animal Trade*



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Apimondia '99 Programme is taking shape

Apimondia '99 is developing into a beekeeping event you do not want to miss!

Held every two years, congresses of Apimondia, (the International Federation of Beekeeping Association) are a source of new ideas about all aspects of bees and beekeeping from around the world. The next Apimondia congress will be held in Canada, from 12-18 September 1999, at the spectacular Trade and Convention Centre on the Vancouver waterfront.

The theme of Apimondia '99 is "Beekeeping in the New Millennium". Mark Winston, a well known researcher from the Vancouver area and Chair of the Programme Committee, is excited about what he believes will be "quite simply, the best beekeeping meeting ever held". More than 150 speakers have been invited to participate in large plenary sessions and smaller symposia on dozens of aspects of beekeeping and bee research topics. Hundreds of other speakers will be presenting submitted papers and posters.

The confirmed speaker list reads like an international Who's Who of Beekeeping: Adee (USA), Anderson (Australia), Beetsma (Netherlands), Crewe (South Africa), De Jong (Brazil), Delaplane (USA), Fries (Sweden), Guzman (Mexico), Goodwin (UK), Koeniger (Germany), LeConte (France), Matheson (New Zealand), McKenna (Canada), Milani (Italy), Spivak (USA), van Eaton (New Zealand) and many, many others. It will be a long time before you will have the opportunity again to hear such a diverse group of high quality speakers at one meeting.

Honey exports to Japan

The Japanese Ministry of Health and Welfare (Miura of Food Sanitation Division) have advised that Quarantine Stations no longer do 100% inspection of honey except for first time importations. Therefore an export certificate does not necessarily have to accompany honey consignments.

However they still carry out sampling inspections and if there is an export certificate attached to any New Zealand honey consignment which is picked out in the sampling of the day and certificate contains a declaration about the non-use of antibiotics in apiaries, then the honey is most likely to be exempted from antibiotic examination (ie a certificate is not required, but there may be some advantages in having one).

Chalkbrood in Western Australia

The Chief Veterinary Officer of WA has advised that chalkbrood surveillance activity has detected this disease in several apiaries in both metropolitan and rural areas. Chalkbrood is now considered to be endemic and Agriculture Western Australia has advised that it is unable to be eradicated.

The conclusion is that since chalkbrood is present in all other Australian States and most overseas countries, that the presence of this disease should have no impact on its export markets.

*Jim Edwards,
National Manager International Animal Trade*

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Report of the Activity of the Commission of Apitherapy of Apimondia

April 1998

1. Introduction

The Commission of Apitherapy of Apimondia attached to the FAO¹ met at the end of February 1998 in Cuba for a first working session. The meeting was also attended by the representatives of the Cuban Ministries of Health and Agriculture.

Cuba was selected as the meeting site because of research already done in that country, the Commission's interest in offering its support for the establishment of a pharmacopoeia of the products of the hive (an api-pharmacopoeia), the opportunity given, and the determination to use natural medicine as an answer to local medication needs.

The Commission of Apitherapy created by its President Theodore Cherbuliez, (USA) elected at the last congress in Antwerp, has five members: Vice-President Roch Domerego (Belgium), Cristina Mateescu (Romania-whose absence in Cuba was regretted), Adolfo Pineiro (Cuba) and Stefan Stangaciu (Romania). It was further assisted by James Higgins (USA), Barbara Stinghambler (Belgium) and Monique Tournay (Belgium).

This Commission's objectives for the four years (1997-2001) of its mandate were defined as follows:

- 1) Continue the work started many years ago, having as aim the centralization of scientific work done in Apitherapy.
- 2) Establish indications and use of the products of the hive for the medical world.
- 3) Foster the use of local resources of apiculture for the ultimate purpose of their becoming an integral part of the medical process.

The first contact took place at the Apimondia Congress in Antwerp. Six months of work led to the meeting in Cuba.

From its inception, this project received the support of his Excellency the Ambassador of Cuba in Belgium, Rene J. Mujica. Arriving in Cuba we found the same enthusiasm and will to succeed with the representatives of both ministries of Health and Agriculture.

This five day meeting was to allow an exchange between the Commission of Apitherapy and representatives of the beekeepers, medical, and political communities. Further, it gave an opportunity to set up the scientific basis for the creation of an api-pharmacopoeia to serve in-patients as well as dispensaries.

The first three days were devoted to a round table with the presentation of numerous papers. The following day saw visits in the field demonstrating both the necessity and feasibility of such a project. The last day was reserved for a working meeting of the Commission.

¹ FAO: Food Administration Organization (United Nations dependant)

2. Summary of papers

1. *Anti-bacterial Activity of Honey and Normalization Standards*

By Roch Domerego (Biologist, Apinaturologist)

This activity was studied under the direction of Prof. Descottes of the Centre Universitaire Hospitalier de Limoges (France) with the author's collaboration and was demonstrated on pathological intestinal, cutaneous and ambient organisms. The activity varies with the floral origin of the honey and is strongly inhibited in the presence of blood. Bacteriological cleanliness of honey influences its anti-bacterial activity, and this has been quantified by measuring the number of micro-organisms present in honey; from this, the concept of Colony Forming Unit (CFU) has been created. Honey meant for medicinal use must measure no more than 30 CFU per gram. All phases of honey production, from apiculture techniques to the extraction and stocking of honey are defined by a normalization protocol.

2. *Bee Venom Therapy (BVT)*

By Theodore Cherbuliez, (MD, Apitherapist)

The various theories regarding the mechanisms of action of venom are presented, followed by a description of the reactions to venom, normal and adverse. For the latter, diagnosis, prevention and treatment are outlined. A review of indications and counter-indication to BVT precedes T.C.'s account of his experience in BVT consultation where he stresses testing (for allergy), teaching, recording and initiating therapy, and ends with the presentation of protocols, a general one as well as some specific like the one for Multiple Sclerosis.

3. *Aromatherapy*

By Monique Tournay (PhD in Chemistry)

As honeybees collect essential oils in propolis we are able to extract these oils directly from the plant. Well selected, of good quality, correctly

extracted, and in appropriate dosage, they can become powerful therapeutic agents when used in synergy with honeys. M.T. completes her presentation in proposing a list of plants with the chemical structures of their oils, followed by the correspondence between their chemotype and the conditions they treat.

4. *Composition of Propolis*

By Julio Bracho (MA in Science) and Mario Fajardo (License in Science)

J.B. describes the red propolis's composition, applying different analytic methods and M.F. describes the composition of Propolis's own wax.

5. *Anti-microbial Activity of Propolis*

By Joel Gil Rodriguez (License in Science)

J.R. shows the anti-microbial activity of four cuban propolises on different pathogenic strands.

6. *Anti-microbial Activity of Honey*

By Gisela Valdes (License in Science)

G.V. measured the anti-microbial activity of honey on ten strands of micro-organisms.

7. *Pharmacology of Red Cuban Propolis*

By Ricardo Gonzales (PhD in Science)

R.G. summarizes several years' work demonstrating different properties of red propolis: binding free radicals, anti-oxidant and liver-protecting activities.

8. *Propolis in Paediatric Oncology*

By Andres Pi Osorio (MD)

Propolis has protective and healing actions on lesions of skin and mucosa secondary to radiation therapy. It can be used internally as well as on external application. Observation of 33 children

9. *Treatment of Burns and Bed Sores with Propomiel*

By Juan Ramos (MD) and Rosa Morfi Samper (MA in Science)

Since 1982 J.R.'s team has treated 200 burn patients in hospital or as outpatient, using a mixture of propolis and honey. This approach allowed healing to occur in less time than is needed for the classical treatment. R.S. treated successfully two patients with infected bed sores.

10. *Propolis in Gynecology*

By Rosa Morfi Samper (MA in Science) and Mercedes Soto (MD)

R.S. uses a 5% hydrophilic salve of red propolis in the treatment of vaginal infections. The agents were Trichomonas, Gardenella and Monilia. All of the 93 patients, ranging from 15 to 33 years of age, were cured. M.S. treated sexually transmitted diseases: cervical applications led to the healing of positive coagulase Staphylococcus, Enterobacter, and others. Propolis tincture was used in the treatment of herpes simplex.

11. Cuban Propolis

By Teresa Giral (Dr in Veterinary Medicine)

Beginning some fifteen years ago research conducted by a large team of co-workers led to the identification of eight types of propolis in Cuba. Studies of their chemical composition demonstrated a dominant proportion of quinone. Many studies addressed their anti-microbial and anti-viral properties on Encephalocarditis virus, herpes, types A and B flu. In addition the protecting effect on gastric mucosa and the relaxing effect on smooth muscles have been demonstrated. Propolis was also effective in the treatment of asthma, hypertension, acne psoriasis and dental diseases.

12. Api-Pharmacopoeia

By Roch Domerego

A dispensary is presented where classical medical techniques are in effect using an api-pharmacopoeia, that includes all the products of the hive, their combinations and essential oils. The Commission of Apitherapy proposes all these products as the means of the future to offset the regrettable absence of adequate pharmacies all over the world. This api-pharmacopoeia also gives promise that natural medicine has the potential of replacing industrial pharmacopoeia.

3. Meeting's conclusions

Dr. Leoncio Padron, Project Director and responsible for medicine in the Cuban Ministry of Health delivered a well noted conclusion. He confirmed that the political authorities, the hospital administration and the scientific community, all together approved the immediate use of the Api Pharmacopoeia. He thanked the Commission for having inspired this decision.

Without any doubts, Research will also benefit from this new direction.

The general conclusion, following the expression of gratitude, particularly to Adolfo Pineiro for his organization, was presented by President Cherbuliez. Here is the text of his address:

This meeting was marked by the input provided by each of your presence. You demonstrated many potentials.

We are here in Cuba, in a world of human richness much beyond what we expected: richness in plant knowledge, richness in the seriousness in which research and investigations are conducted, richness in the care towards human health. All this in a country with major agricultural and botanical resources.

We propose a certain expansion of the definition of Apitherapy, by the inclusion of essential oils as additional elements. This addition is already justified by the important proportion of these oils in the propolis and by the fact that honeybees forage on plants rich in essential oils.

Using the botanical and human resources of this island, we are now able to create an api-pharmacopoeia. Its scope will allow the meeting of the medical indications of more than two thirds, possibly threequarters of the ills affecting the population. If this api pharmacopoeia cannot always heal, it can at least considerably improve the health of people.

We now have to broaden the current techniques of oils extraction with the creation of protocols adapted to this new pharmacopoeia. This is a relatively small step for your country and we have felt strongly your commitment to do so.

The increase of autonomy you will create in so doing will give an example of technical and medical independence to all disadvantaged countries as well as an example of philosophical independence to the whole world.

The need for follow-up is such that this five day conference can only be seen as the beginning of a process that will last for several years. Follow-ups based on an ongoing relations between the Commission and the local people responsible for the project might include further visits by the Commission.

4. Potential use of this approach by developing Countries

The results reached by the Commission in Cuba are witness of the expansion of Apitherapy in the medical world. They will most certainly benefit the world of apiculture, and further, they represent a hope for all countries having difficulties in becoming medicinally independent.

The Commission can already strongly state that many countries have a botanical and apicultural richness similar to Cuba's. They are therefore good candidates for the development of this api-pharmacopoeia. The Commission will accept and study carefully any country's request that intends to apply this approach.

Submit all requests to the President of Commission, Th. Cherbuliez, MD, 1209 Post Road, Scarsdale, NY 10583-2023, USA. E-mail: tcherbuliez@cyburban.com

5. Search for Donors

Carrying out new projects of accepted requests represents a major work,

requiring financial support. For example, this first project in Cuba could not have been realised without the support given by the five donors: three individuals and two institutions. In addition, we wish to thank Cubana Airline for its support.

Financial assistance is anticipated from grants and donors giving funds to the Commission which is now ready to receive donations. Therefore, we call upon donors. They can be assured that funds given to the Commission will only be used for actual execution of projects on site.

Letters of inquiry are to be addressed to the president of the Commission.

Funds can be sent to Switzerland (CHF) to the following:

Compte # E 3218.13.03 Commission d'Apitherapie, Banque Cantonale de Geneve, Rue de Geneve 78, CH-1225, Chene-Bourg, Suisse

or to the USA (USD) to the following:

Account # 677 380 4476 Commission on Apitherapy, The Bank of New York, 285 Maple Avenue, White Plains, NY 10606.

6. General conclusion

All over the world beekeepers have hoped to carry their love for the honeybee beyond apiculture. Will they accept the challenge to have their profession develop and meet the demand just emerging?

Supported by numerous scientific publications, the medical world begins to open its mind to this "worker that goes from the hive to the clinic". In the last few years many researchers hoped for a practical application of their efforts. This has been just realised. We have reached a point where these scientific works allow the concrete realisation of a therapeutic program in a social setting.

The Commission of Apitherapy offers to other countries the possibility of follow the example of what was achieved in Cuba. To reach this aim financial support from donors is needed. This will allow the Commission, in full agreement with the president of Apimondia to reach its goal:

APITHERAPY, THE SOLUTION OF THE FUTURE

For the Apitherapy Commission

Th. Cherbuliez, President

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Welcome to Portoroz and to the International Symposium on Apitherapy

Researchers and specialists working in different areas associated with apitherapy now have the opportunity to inform the professional public of the latest results of scientific investigations and applications of products and preparations based on products from bees in maintaining human health and their therapeutic use in various fields of medicine.

Today ecological consciousness has become the primary concern. For this reason, this symposium has a wider significance as it should contribute to the use of natural matter and food provided by nature for the benefit of health.

So that the symposium runs smoothly and efficiently, organisers plan to compliment plenary meetings with other forms of communication and co-operation. To this purpose, the committee of specialists will consider the proposed papers to be delivered at the symposium.

*Acknowledgement,
Medex International d.d., Ljubljana,
Linhartova 49a, Slovenia*



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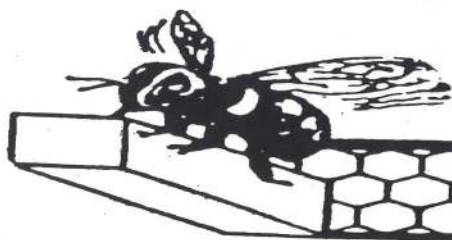
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Mocha Hot Chocolate

- 2 squares unsweetened chocolate
- ¼ tsp salt
- 3 cups milk
- 1 tsp vanilla
- 1 cup water
- ½-½ cup honey
- 2 tsp instant coffee

Place chocolate, water, honey and salt in medium-size saucepan. Bring to boil, stirring until chocolate is melted. Continue boiling, stirring frequently, 3 minutes. Add coffee and milk. Heat until very hot (do not allow to boil). Stir in vanilla. *Makes 4-6 servings.* Each serving may be topped with whipped cream and chocolate sprinkles.

Special Cole Slaw

- 1 cup mild flavoured honey
- ½ cup finely chopped onion
- 1 large head cabbage, finely chopped
- 1 cup wine vinegar
- 1 tsp salt
- 1 cup diced green pepper
- 1 cup diced celery

In a small saucepan, combine honey with vinegar, onion and salt. Bring to boil; reduce heat and simmer 5 minutes. Cool, pour the cooled dressing over prepared vegetables and toss lightly. Cover and chill several hours to blend flavours. *Makes 10-12 servings.*

Honey-Bee Ambrosia

- 4 medium oranges
- 1 medium banana
- ½ cup orange juice
- ¼ cup honey
- 2 tbsps lemon juice
- ¼ cup flavoured coconut

Pare oranges; cut crosswise into thin slices and place in serving bowl. Peel bananas; cut thin slices into bowl with oranges. Toss fruits. Blend orange juice, honey and lemon juice; pour over fruits. Sprinkle with coconut.

Honey-Celery Seed Dressing

- ½ cup honey
- ½ cup oil
- ¼ cup vinegar or lemon juice
- ½ tsp salt
- ½ tsp celery seed

In pint jar or blender, combine all ingredients. Shake or blend until thoroughly mixed. Mix well before using. *Makes 1¼ cups dressing.*

Cheese Bowl

- ½ lb cream cheese
- ⅛-¼ Roquefort cheese
- ½ lb pimento cheese
- 2 tbsps butter
- 2 tbsps honey
- ½ tsp Worcestershire sauce
- Dash of cayenne

Melt cheese in upper part of double boiler, stirring constantly. Add butter, honey, Worcestershire sauce and cayenne. Beat until fluffy. Add salt if desired. Thin if necessary with cooked salad dressing or mayonnaise. To serve, set bowl of this cheese whip in centre of large round plate with crisp potato chips or crackers bordering bowl.

Honey Holiday Mix

- 12 oz honey roasted peanuts
- 3 tbsps honey
- 1 tsp vanilla
- 5 tbsps margarine
- 6 cups unsalted popcorn

- 2 cups chow mein noodles
- ½ tsp cinnamon
- 1 cup M&Ms or Candy Corn

Preheat oven to 250 degrees. In a large shallow roasting pan combine popcorn and chow mein noodles. Melt margarine and honey. Stir in vanilla and cinnamon. Pour over popcorn and toss to coat. Bake 1 hour. Stirring every 20 minutes. Stir in peanuts and M&Ms. Spread on paper towel to cool. Store in airtight container.

Honey-Ginger Fluff

In chilled bowl, beat 2 cups chilled whipping cream until stiff, gradually adding ¼ cup honey and ½ teaspoon ginger. Serve on squares of spice or yellow cake or use to frost a 10-inch angel food cake. Chill 1-2 hours before serving; refrigerate any leftover fluff.

Limeade or Lemonade Dressing
(for fruit salads)

- ⅓ cup frozen limeade or lemonade concentrate (thawed)
- ⅓ cup honey
- ⅓ cup salad oil
- 1 tsp celery or poppy seed

Blend all ingredients with rotary beater. *Makes 1 cup.*

Fruit and Honey Yoghurt Dip

- 1 container (8 oz) plain yoghurt
- ¼ tsp ground cinnamon or nutmeg
- 1 medium apple, cored, cut into wedges
- 2 tbsps honey
- 1 large banana, cut into chunks
- 1 medium pear, cored, cut into wedges
- 2 tbsps lemon juice

In small bowl stir together yoghurt, honey and cinnamon. In large bowl toss banana, apple and pear wedges with lemon juice. To serve, arrange fruit around dip. *Makes 6 servings.*

Tropical Smoothie

- 1 cup non fat yoghurt
- 1 cup cracked ice
- 1 cup crushed pineapple (no sugar), drained
- 1 medium banana, peeled and sliced
- 1 tsp honey

In blender, combine all ingredients and process until smooth. *Serves 4.*

Honey Almond Topping

- ¼ cup butter or margarine
- ¼ cup firmly packed brown sugar
- ⅓ cup honey
- ½ tsp cinnamon
- ½ cup slivered almonds or flaked coconut

In small saucepan, melt butter. Stir in remaining ingredients. Spread on one 13x9-inch cake or 2 layers. Broil until golden brown, 2-3 minutes.

*Acknowledgement, Sarah Toot,
1996 Kansas Honey Queen*

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BRANCHES SEND YOUR MEETING DATES IN FOR 1998. NO CHARGE.

EXECUTIVE MEETING DATES

JULY 19TH - WAITANGI

MAGAZINE Copy/advertising deadline 1st of month. EXCEPT for DECEMBER issue. DEADLINE 25 NOVEMBER

COMING EVENTS...

Diary Now!! 1998 Conference

1998 NBA Conference is being Hosted by the Far North and Northland Branches. It will be held at the "Cophthorne Resort", Waitangi (Bay of Islands).

Dates:

Specialties meetings, Monday 20th and Tuesday 21st, Conference Wednesday 22nd and Thursday 23rd of July.

Hotel Phone number:

(09) 402-7411

Fax: (09) 402-8200.

Branch contact details on the inside the front cover of the magazine.

Diary NOW 14th, 15th, 16th of August 1998 for a BUZZ weekend

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Call: Jim (09) 238-7464

AUCKLAND BEEKEEPERS CLUB INC

SECRETARY - Terry Buckley
Phone: (09) 415-9853

NORTH CANTERBURY CLUB

Meet the second Monday of every month
March to November inclusive.
Contact Mrs Hobson
Phone: (03) 312-7587

SOUTH CANTERBURY BRANCH

Phone: Noel
(03) 693-9771

CANTERBURY BRANCH

Meets the last Tuesday of every month.
February to October.
Field Day November.
Contact: Trevor Corbett
Phone: (03) 314-6836

CHRISTCHURCH HOBBYIST CLUB

These are held on the first Saturday each month, August to May, except for January on which the second Saturday is applicable. The site is at 681 Cashmere Road, commencing at 1.30pm.
Contact Peter Silcock
Phone: (03) 342-9415

DUNEDIN BEEKEEPERS CLUB

We meet on the first Saturday in the month
September - April, (except January) at 1.30pm. The venue is at our Club hive in Roslyn, Dunedin.

Enquiries welcome to Club Secretary,
Dorothy phone: (03) 488-4390.

FRANKLIN BEEKEEPERS CLUB

Meet second Sunday of each month at 10.00am for cuppa and discussion.
Secretary — Yvonne Hodges,
Box 309, Drury.
Phone: (09) 294-7015
All welcome — Ring for venue.

HAWKE'S BAY BRANCH

Meets on the second Monday of the month at 7.30pm.
Arataki Cottage, Havelock North.
Phone: Ron (06) 844-9493

MANAWATU BEEKEEPERS CLUB

Meets every 4th Thursday in the month at Newbury Hall, S.H. 3, Palmerston North.
Contact Joan Leckie
Phone: (06) 368-1277

NELSON BRANCH

Phone: Michael
(03) 528-6010

NELSON BEEKEEPERS CLUB

Contact: Pete and Kevin
Phone: (03) 546-1422

OTAGO BRANCH

Phone: Mike (03) 448-7811

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Phone: Mr Peter Cox,
38 Rata Drive, Otematata
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Contact Don Stedman,
Ph/Fax: (03) 246-9777

TARANAKI AMATEUR BEEKEEPING CLUB

Phone: (06) 753-3320

WAIKATO BRANCH

Call Tony (07) 856-9625

WAIRARAPA HOBBYIST BEEKEEPERS CLUB

Meet 3rd Sunday each month (except January) at Kites Woolstore, Norfolk Road, Masterton at 1.30pm.
Convener Arnold Esler.
Ph: (06) 379-8648

WELLINGTON BEEKEEPERS ASSOCIATION

Meets every second Monday of the month (except January) in Johnsonville. All welcome.
Contact: Shauna Tate, 6 Martin Street, Porirua East.