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NATIONAL EXECUTIVE BEEKEEPERS' ASSOCIATION OF NZ (Inc.)

President:
Russell Berry
 Arataki Honey Ltd, Rotorua Division,
 Waiotapu RD 3, Rotorua.
 Tel: (07) 366-6111
 Fax: (07) 366- 6999

Vice-President:
Terry Gavin, PDC, Titoki,
 Private Bag, Whangarei.
 Tel: (09) 433-1893
 Fax: (09) 433-1895

Executive:
Tony Taiaroa
 43 Princess Street, Waikari 8276.
 Tel/Fax: (03) 314-4569

Don Bell
 Annat Apiaries,
 Frasers Road, Sheffield,
 RD, Canterbury 8173.
 Tel: (03) 318-3869 - Fax (03) 318-3862

Lin McKenzie
 Box 34, Ranfurly
 Central Otago.
 Tel/Fax: (03) 444-9257
 Email:lin.mckenzie@xtra.co.nz

Bruce Stevenson
 Kemp Road,
 Kerikeri.
 Tel: (09) 407-7190
 Fax: (09) 407-7194
 Email:beecrazy@xtra.co.nz

Editor New Zealand BeeKeeper:
Harry Brown
 National Beekeepers Assn of NZ,
 PO Box 3079, Napier.
 Tel: (06) 843-3446, Fax: (06) 843-4845
 E-mail:natbeeknz@xtra.co.nz

Executive Secretary: Harry Brown
 National Beekeepers Assn of NZ,
 PO Box 3079, Napier.
 Tel: (06) 843-3446, Fax: (06) 843-4845
 E-mail:natbeeknz@xtra.co.nz
 http://www.nba.org.co.nz

Hon. Librarian: John Heineman
 C/- NZ Post Shop, Milton, Otago.
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 312 Scott Street, PO Box 32, Blenheim, New Zealand.
 Tel: (03) 577-6103, Fax: (03) 577-8429, Email: bill.floyd@clear.net.nz

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BRANCHES

The first named person is the President/Chairperson. The second is the Secretary.

FAR NORTH

Bob Banks
 Taupo Bay, Northland.
 Tel: (09) 406-0692

Graham Wilson
 Waimate Road, RD 3, Kerikeri.
 Tel: (09) 407-9068

NORTHLAND

John Gavin
 PDC, Titoki, Private Bag, Whangarei.
 Tel: (09) 433-1892
 Fax: (09) 433-1895

Edna Hoole
 Sheddock Apiaries, RD 1, Paparoa,
 Nth Auckland.
 Tel: (09) 431-7348

AUCKLAND

Brian Alexander
 Woodhaugh Apiaries, RD 3,
 Kaukapakapa.
 Tel/Fax: (09) 420-5028

Jim Thompson
 125 Queen Street, Pukekohe.
 Tel: (09) 238-7464
 Fax: (09) 232-8429

WAIKATO

Lewis Olsen
 Ohaupo Apiaries
 Great South Road, RD 3, Ohaupo.
 Tel: (07) 823-6706

Tony Lorimer
 'Kahurangi-o-Papa', RD 3, Hamilton.
 Tel: (07) 856-9625, Fax: (07) 856-9241

BAY OF PLENTY

Gerrit Hyink
 271 Lindemann Road,
 Katikati.
 Tel/Fax: (07) 549-1223
 Email: hyink@xtra.co.nz

Nick Wallingford
 55 Watling Street,
 Tauranga.
 Tel/Fax: (07) 578-1422
 Email:nickw@beekeeping.co.nz

HAWKE'S BAY

Tom Taylor
 Box 48,
 Onga Onga,
 Central Hawke's Bay.
 Tel: (06) 856-6610
 Fax: (06) 856-6611

Ron Morison
 6 Totara Street, Taradale.
 Tel/Fax: (06) 844-9493

POVERTY BAY

Peter Burt
 27 Murphy Road, Wainui,
 Gisborne.
 Tel: (06) 868-4771
 Email:pwburt@clear.net.nz

Barry Foster
 695 Aberdeen Road, Gisborne.
 Tel/Fax: (06) 867-4591
 Email:bjfoster@xtra.co.nz

SOUTHERN NORTH ISLAND

Peter Ferris
 Happy Honey Bee Apiaries
 RD 11, Opaki, Masterton.
 Tel/Fax: (06) 378-7632

Frank Lindsay
 26 Cunliffe Street, Johnsonville,
 Wellington 6004.
 Tel/Fax: (04) 478-3367
 Email:lindsays.apiaries@xtra.co.nz

SOUTH ISLAND

NELSON
John Moffit
 Pigeon Valley, R.D.2, Wakefield.
 Tel/Fax: (03) 541-8143

Michael Wraight
 15 Titoki Place, Motueka.
 Tel: (03) 528-6010

MARLBOROUGH
Mike Taylor
 802B Paynters Road, RD 2, Blenheim.
 Tel: (03) 578-0749
Jeff Hook
 RD 4, Blenheim.
 Tel: (03) 577-5489

WEST COAST

John Glasson
 34 Shakespeare Street,
 Greymouth, Westland.
 Tel/Fax: (03) 768-4793
Sandy Richardson
 Napoleon St, Ahaura, Westland.
 Tel: (03) 732-3724, Fax: (03) 732-3774

CANTERBURY

Geoff Bongard,
 205 Alford Forest Road, Ashburton.
 Tel/Fax: (03) 308-3927
 Email:g.bongard@xtra.co.nz
Trevor Corbett
 80 Glenmark Drive, Waipara,
 North Canterbury.
 Tel/Fax: (03) 314-6836

SOUTH CANTERBURY

Peter Lyttle
 NZ Beeswax Ltd
 RD 22, Geraldine 8751.
 Tel: (03) 693-9189 Fax: (03) 693-9780
 Email:beeswax@xtra.co.nz
Peter Smyth
 Templer Street, RD 22, Geraldine.
 Tel: (03) 693-9889

OTAGO

Blair Dale
 PO Box 23, Middlesmarch, Otago.
 Work Tel/Fax: (03) 464-3796
 Home Tel/Fax: (03) 464-3122
 Email:blair.dale@clear.net.nz
Mike Vercoe
 Box 241, Alexandra.
 Tel/Fax: (03) 448-7811
 Email:dmvercoe@xtra.co.nz

NORTH OTAGO

Bruce Steffens
 RD 2 C, Oamaru.
 Tel: (03) 432-4030
Bryan O'Neil
 RD 4 K, Oamaru.
 Tel: (03) 431-1831

SOUTHLAND

Carne Clissold
 113 Waikaka Road, RD 5, Gore.
 Tel: (03) 208-0673 Fax: (03) 207-1866
 Email:clissold@esi.co.nz
Don Stedman, Catlins Apiaries,
 Pine Bush, RD1, Wyndham.
 Tel/Fax: (03) 246-9777

**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

What do you want from your NBA

I suspect you want more from your organisation than you are willing, or can afford to pay for! Sorry, it does not work that way. After making all the cost savings possible, either you pay increased levies or you get less from your Association.

Most of you will be aware from our Annual report that our membership went up from 779 in 1996 to 1247 in 1997. Because of the decrease in the hive numbers required for compulsory membership this near doubling of members has of course put up our administration expenses. The administration cost per member has in fact gone down from year ending 1996 to year ending 1998 despite all the extra PMS expenses and other government generated expenses. So this would indicate that maybe we have been pretty efficient after all.

The real problem is that the reliable information required some years ago to make the necessary adjustments to levies was not available from MAF who ran the Register. Levies were not raised when they should have been to cover the extra costs of additional members and the extra costs of the PMS and government requirements. It is easy to see this in hindsight.

The total income we are receiving in levies is lower now than when we had only 779 members in 1996. We have invoiced 1275 members. So many of the beekeeping operations with large permanent sites have been getting off very cheaply of the last few years. Should we make an attempt to make our levying more equitable? Perhaps we could go back to my suggestions of a few years ago? I recommend that levies should be charged by the number of people involved in the industry, eg a business with 10 people involved in it would pay 10 times the levy of a business with one person in it. But if you don't want to make these sorts of radical changes it appears likely from our meeting earlier this week that we should be putting up the apiary levy by \$4.00 per apiary. Whatever the funding system the same amount of

money will be required from the same number of beekeepers to deliver the same services.

We are a small industry, it is hard to meet the extra costs generated by our PMS and other government requirements. Early this week your Executive spent considerable time on the Budget pruning expenses wherever possible. We even looked at the McDonald option (where the Executive only ate at McDonalds or the equivalent). We cut the marketing budget, we reduced the telephone budget (three way calls and cheap rates at weekends have already reduced these costs), we once again reduced the number of photocopies sent to the Executive in our weekly packs and our secretary Harry Brown has been able to reduce these costs from 10 cents to eight cents per sheet for photocopies because his machine costs have been reduced. No attempt was made to cut the PMS budget.

As an industry we democratically decided that we wanted an AFB elimination programme, our PMS. But now is the crunch time. We have to meet the high costs of implementing this programme, increasing annual disease expenses from \$115,000 to 170,000 plus, not only the direct \$170,000 PMS Budget for this year but the large increase in administration expenses it has and is still causing our Association.

Yes, and there are the extra costs to us as individual beekeepers of complying with the requirements of the PMS. Where is the necessary extra income coming from? From the elimination of AFB. This would certainly more than pay for the cost of the programme. It is just a pity that government through its laws demands such a complicated and expensive system when it could have been more simple and less costly.

I sometimes feel it is not our PMS any more, but the Government's PMS. I believe they are having far too much influence over what we can or cannot do. If they want to own the PMS perhaps they would like to pay for it.

You can help to keep your costs down for your Competency Test in American

foulbrood disease recognition and destruction by motivating your branch and running your own disease recognition and destruction competence course and the associated competency examination. Do not hesitate to ring or fax our secretary Harry Brown for information on this subject.

The same applies to your submissions on the request from Western Australia to be allowed to export honey to New Zealand. It is very important that your branch puts in a submission. Your Executive will be doing so. We do not want any risk of importing EFB into New Zealand. The submissions must be in to Dr Jim Edwards by the end of March.

His address is:

Dr Jim Edwards
National Manager
International Animal Trade
PO Box 2526
Wellington. Fax No: (04) 474-4133

See letters regarding submissions for both Western Australian and Pitcairn Island elsewhere in this journal.

If you are not happy with this proposed increase in levies now is the time for you to consider what I said in the first sentence. "I suspect you want more from your organisation than you are willing or can afford to pay for!" So if you don't want to pay or can't pay tell us what you don't want us to do.

Russell Berry, President

Wee reminder

**To avoid penalty payments
Commodity levy payments for 1999
must be received by the
31st of March 1999.
Does not include deferral payments
second payment on those due
31st May 1999.
Any concerns please call Harry on
(06) 843-3446**

The New Zealand **BeeKeeper** THIS ISSUE

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DISCLAIMER:

The NZ BeeKeeper takes reasonable care and diligence in the publication of material but cannot accept liability for any losses arising.

Views expressed in articles published are essentially those of the contributor and do not necessarily reflect the views of the NBA Executive or the industry.

**Southern North Island
Branch AGM
19 April 1999 10am
Batchelar Agriculture Centre
Tennent Drive Palmerston North
Questions? Ph: (04) 478-3367**

Letters to the Editor

Letters are invited on the understanding that they must include the writer's full name and address. Nom-de-plumes or initials will not be accepted for printing. Letters should be no more than 200 words, if longer they will be abbreviated. Letters not for publication should be marked NOT FOR PUBLICATION. Opinions expressed in the magazine are those of the writer.

Dear Sir

Having read Dr Peter Molan's article in the *New Zealand BeeKeeper* we are shocked by his conclusions about MEBO. As the Institute to develop MEBO we have to declare the following points:

1. MEBO has been approved by the Ministry of Public Health of China as a new drug and was named as National Significant Achievement by the State Commission of Science and Technology of China in 1988. It was also chosen as one of the ten medical achievements to be the first spread to rural and grass-root areas in China by the Health Ministry in 1989. Professor Xu's therapy and his MEBO have been granted two US patents. As the inventor, Professor Rongxiang Xu was granted the Humanitarian Award by the US National Burn Victim Foundation in 1993. These awards and the patents are based on scientific pharmacological and clinical data accumulated for ten years, "Chinese Journal of Burns, Wounds and Surface Ulcers".

2. The statistical data collected in China showed that almost 350,000 burned inpatients have been treated by MEBO each year since 1989, with a cure rate of 99.42% and in which extensive burns of over 90% TBSA survived at a rate of 92% and with a healing rate without scar for deep II degree of 87%.

3. The mechanism of MEBO on burned tissues is on the basis to create a physiological moist environment giving favourable regeneration and repair of

injured issues rather than simply to focus on killing bacteria, which results in serious differences of academic concept, protocol design for clinical trial and/or animal testing, topic treatment, debridement and systematic medical care from conventional therapy. It is essential, therefore that doctors using MEBO to treat burns should be trained first in the theory of Moist Exposed Burn Therapy (MEBT), especially for deep II degree and more or extensive burns. It is why we have paid strict attention to training doctors so as to ensure that doctors are qualified by the National Authority Agency. However none of the doctors who were the authors of the papers quoted by Dr Molan has been trained for MEBT/MEBO.

Therefore, it is not to be surprising that those papers quoted had negative reports on MEBO since incorrect usage by the authors would lead to incorrect results, as happens with any other medicine or medical methodology.

4. MEBO now has been launched in South Korea, Thailand and a number of Middle East countries as a formal registered medicine following approval by their National Authorities. In Singapore, the Singapore Central Hospital has started to carry out 300, clinical trials. Last year, one of America's most prestigious Pharmaceutical companies specially assigned an expert-group to go to China and Singapore to compare the therapeutic effects of MEBO. After investigation in hospitals in Beijing, Dalian, Shanghai and Singapore

Central Hospital as well, they highly valued the effect of Professor Xu's therapy and MEBO.

Since 1989, a number of doctors/experts from US, UK, South Korea, Thailand, countries of Middle-East, Israel and Singapore have paid visit to the hospitals in China to learn more about MEBO and to observe the efficacy of MEBO with the their own eyes. All of them have made positive evaluation on MEBO.

5. As a specialised institute for researching and developing natural medicine on burns, wounds and ulcers, we have aimed all the time at establishing natural medicine including Bee Products as a respectable medicine through our efforts to develop an effective product like MEBO. The successful clinical practice of MEBO either in China or in above mentioned foreign countries has obtained extremely positive reports and respect, and has attracted great attention worldwide. That, without doubt, should result in establishing good reputation of natural medicine, of course, including bee products because MEBO has some bee products although it is not honey. We hope this letter will clarify the shadow resulting from Mr Molan's paper, return the truth of MEBO and be helpful for the bee product researchers to establish their confidences.

6. We have no difference with the concept of any National Standards Body and that any imported medicine should be required to register first in accordance with the regulations. Where our difference is.

- (a) that some countries requirements only for synthetic drugs and not botanic/natural drugs.
- (b) that is not scientific evaluation (or correct evaluation protocol) to suggest/demand that a topic antibiotic drug is used as a basis to evaluate a botanic/natural drug to promote regeneration and repair.

It is these differences that led to postponement of the MEBO application in New Zealand. However, we believe, above mentioned problem will be ironed out with better communication and understanding.

Best regards

Zhang Qian,
Chief of Liaison Department
Beijing Guangming Chinese
Medicine Institute, Beijing, China
For Burns, Wounds and Ulcers

Dear Sir

My name is Leonid Skakodub. I am from Ukraine. I have studied beekeeping in a college and have graduated as a master-beekeeper.

I've been in the beekeeping industry more than 15 years. I have my own bee-garden where I work with pleasure. I am using new methods in beekeeping technology. By reading magazines of leading countries in beekeeping I've been convinced that beekeepers use new technologies and can keep large quantities of bee-family



and receive large amount of bee produce.

I would like to work with some beekeepers and help them without receiving any payment because I would like to be convinced of the reliability of this information. If you could give me an opportunity to work in your country on a bee-garden, I would be very grateful. I would accept the invitation from a beekeeper who requires a helper with a lot of beekeeping experience with much pleasure. I use migrating bees at my bee-garden, that's why I am well acquainted with that kind of beekeeping technology. I also have experience with wood and metal (welding) and I drive a car and a tractor. I wish you all the best.

Sincerely yours

Leonid Skakodub

Letters to the Editor

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Drought and levy deferrals

Levy deferrals are a thorny issue but the Executive is aware of the difficulties being experienced, particularly in drought stricken areas of the South Island. Requests for deferrals from "Government recognised disaster areas" will be accepted until April 20th in the current year.

The Executive has no power of forgiveness and it should be understood any deferral is, in effect, an interest-free loan that will have to be repaid in the future.

The Executive is very much aware of the abysmal honey crop in these drought areas, and the financial situation many beekeepers subsequently find themselves in. This is of course all the worse because for many of these enterprises honey production is the only income stream.

Drought relief came in for some discussion at the recent Executive meeting in Nelson, and there was some clarification of the limited assistance available. Very briefly, beekeepers and other people not landholders but affected by drought are recognised as being affected and, as such, will be part of any assistance being made available. In order to access that assistance the local Co-ordination Committee should be approached in the first instance.

In order to assess the merits of these requests and enable applicants to be assured of some confidentiality the Executive will seek the services of the local drought relief co-ordinator and will be guided by their recommendations. This will take a little time to put in place, hence the extension to April 20th.

Lin McKenzie

Dear Sir

The NBA seems to be at a crossroad with its financial situation and needs to make some major changes to bring its costs into line with income.

In most other producer organisations the home grower is not included in the organisation, eg fruit and veg, pip and stone, mussel and fishing. People who are hobbyists or home growers are not part of the commercial organisations. With the new PMS in place we are now responsible for the apiary register and AFB control for all hives. The truth of the matter is that

all hives in the cities are not registered and the register is not correct. The ability to eliminate AFB in the cities is just not possible and is costing the commercial beekeepers dearly, although the aim is very admirable. Maybe it is time for us to look hard at making the NBA an organisation that looks after commercial beekeeper members. Hobbyists AFB control could be looked after by the very well organised hobbyists clubs around New Zealand.

*Graham Cammell,
Mangere*

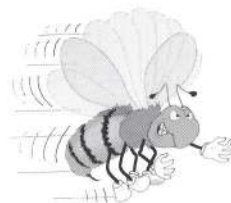
Dear Sir

"All reasonably well informed members of the NBA... etc etc" Its an old trick - the converse also being true - that if we don't know the NBA is in a perilous financial situation we are not "well informed members" and there for, by implication, not good members and should jolly well be ashamed of ourselves!

Well Mr Bruce Stevenson, the irony of you, of all people, using the implementation of the Pest Management Strategy as justification for an increase

in the apiary Levy does not escape me. You were involved in this folly from the beginning right through to the present. Your zeal and commitment to an ideal is commendable, but all of us will have to carry the can.

*Stephen Lee
Te Awamutu*



Dear Sir

In the "Notes from the Executive, Bruce Stevenson argues that we need an increase in the apiary levy to cover increasing costs. The biggest increase in costs is coming from the PMS and this has been and will continue to be if the PMS continues in its present form. Unsurprisingly, last year's conference voted for no increases in the apiary levy. It seems obvious that the way the PMS is structured, and its aims, is going to prove too expensive for the NBA to operate. To alter the PMS would require an about face from some people in the industry, because it seems to have become "their baby". To suggest that in the year ending 2000, the cost of the PMS will fall is surprising, because this would be contrary to most people's experience, certainly not what has happened in the past, particularly when you are contracting out to government bodies. Bruce Stevenson is also alarmed by the rise in administration costs. In 1996, there were 800 members, in 1998 there were an estimated 1500 members. It is therefore not surprising that there is an increase in administration costs. By all means, look at the administration costs, BUT, like all efficient businesses, when there are going to be financial difficulties, look at the new costs, and only spend what you can afford. Increasing the apiary levy is a soft option and will not be a long term solution and will keep alienating some members.

*Brian Alexander,
Kaukapakapa*

AFB Testing

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**Shaun (Bsc) Lynette
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Frank's column...

by Frank Lindsay

Autumn is just about upon us. Days are getting shorter and there's a nip in the morning air.

In some areas its been very dry and nothing much is flowering, the bees have shut down and are coasting along.

Where irrigation or rain has fallen, pennyroyal, lotus major, catsear and the last of the clover is still making a show. Hives have been stimulated by this dribble of nectar and have commenced brood rearing again.

In the coastal bush and reserve areas, autumn flowering trees are in bud; lacebark, the odd eucalyptus and kohekohe (our native cedar) look promising. This last tree is rather unusual in that it produces long, branched flowering stalks from bare parts of the branches and trunk.

Flowers are large, white lily of the valley type flowers and are attractive to bees. I'm sure there are a few I have missed. Have a look around your area and see what your bees are visiting and what's budding up.

Most will have finished extracting but did you notice how long it took to spin out the honey from the combs. The hot dry summer we have experience has produced very low moisture honeys.

Well, you have extracted nature's liquid gold and now what are you going to do with it?

Some put it straight into bottles or jars and like it this way. The only problem with this method is that it can sometimes produce a hard, course grain that bends the spoon when your try to dig it out.

Honey is an unstable, supersaturated sugar solution that will in time granulate (crystallise) on its own. Some honeys granulate faster than others; within a few days of extraction, some take weeks and others like honeydew take years. Granulation is initiated when the temperature is about 14 deg C and can be prevented by either heating or freezing.

Most packers don't leave granulation to chance and start the process off by adding a few kg's of last years honey to a tank, re-circulate it with a pump for a few hours, then pack it into containers and store in a cool room for a few weeks until solid.

Sounds complicated but it isn't really and every hobbyist should be able to achieve a creamy consistency that melts on the tongue. Hop down to the supermarket and purchase a

small pot of smooth clover honey. Add this to 2 kg of your honey and stir well in for about five minutes (try not to whip air into it). Cover with a plastic film and put in the fridge or a cool place. Continue to stir the honey three times a day until you see a whitish bloom develop through the honey.

If you have a cool basement, pack it at this stage and leave for a few weeks or if you wish, add this to a 20 litre bucket of honey and repeat the process. Sometimes you will see honey with frosting across the surface of the container. This is natural and is caused by a variation in temperature during granulation, (the reason why commercial packers use cool rooms).

You will also have to watch what you pack your honey into, if you are not using commercial packaging. Lids must have a very good seal.

Honey is hygroscopic, that is it attracts moisture from the atmosphere which, in time, will cause it to ferment. Ice cream containers are designed for use in the fridge and should only be used for short-term storage, as they are not airtight.

Some prefer their honey liquid. To liquefy honey, place a glass jar in a microwave, power level .75 for 1 minute. Stir and repeat several times but don't let the honey get hot, as this will darken or burn the honey. Don't use plastic containers for this. A neighbour of ours did and when he took the container out of the microwave, the bottom fell out spilling honey all over the

Southern North Island Field Day is coming

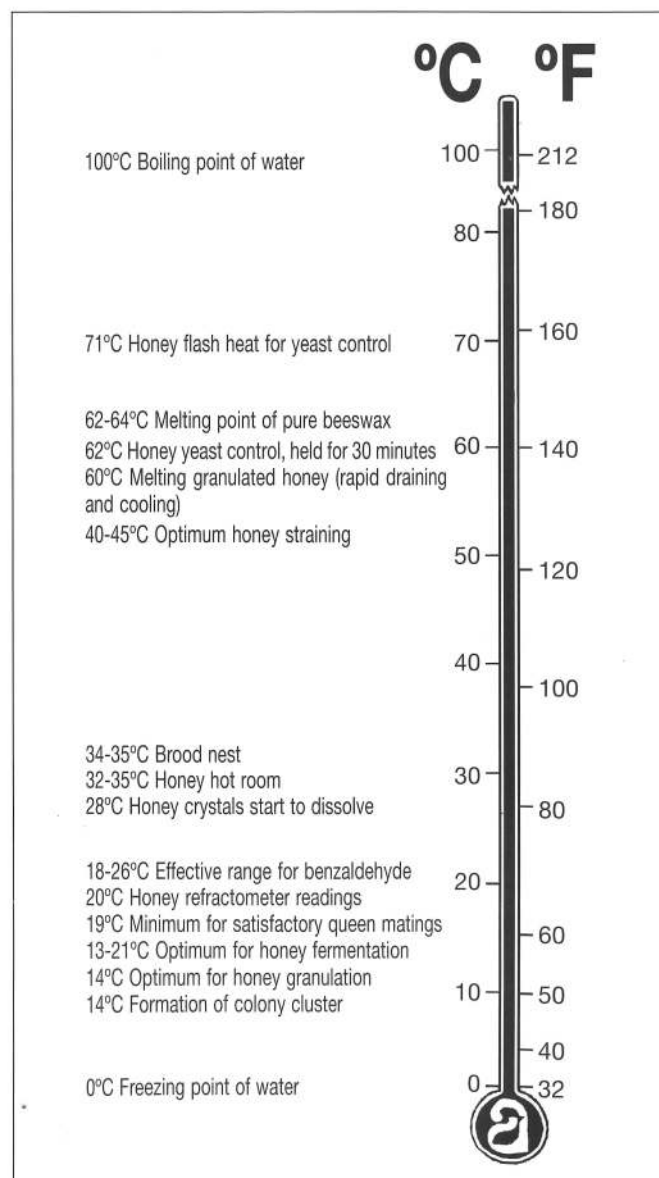
When? 27th March
Time? 10.00am (start with a cup of tea)
Where? Cheltenham, on the Kimbolten Road, Highway 54 (North of Fielding) it will be sign posted.

What will you learn?

About the DECA (Disease Elimination Conformity Agreement) and how it will affect you.
About the ACC changes and how they will affect you.
About wintering down your bees.
Other bee issues.
Answers for you questions.

PLUS!!

The hobbyist Beekeepers competition for the Beeknees Trophy.
Questions? Call Frank or Mary-Ann on: (04) 478-3367.



kitchen. An alternative to this method is to put a covered jar into the oven after cooking a roast. As the oven cools, the honey liquefies.

As mentioned above honey can also be frozen to prevent it from granulating. Nothing beats a nice piece of comb honey on the breakfast table when guests are staying over. Choose a nice frame, cut and wrap in plastic or cut comb containers and store until required. Don't place against strong meats or foods as it could take on taints.

What can you use honey for? Spreads, toppings on ice cream, baking, mead, and preserving, dehydrating fruit. Anywhere where sugar is used, honey can be substituted by reducing the water content, temperature and cooking time (refer to February 1998 NZ BeeKeeper).

CAPPINGS

Some find these a nuisance to deal with but in fact they are easy to process. After draining, the cappings can be returned to the hive for the bees to clean up. Put into a top feeder or a container above the hive, (after dark to prevent excited bees causing a nuisance). Leave for a few days, then collect the dry flakes. These can be put into a solar melter, a hot top using heat lamps or melted over a double boiler. We have used all three methods. A solar melter's efficiency can be improved by stapling foam plastic around the top edge. This prevents hot air from escaping and can raise the temperature on a hot summer's day to 150 deg C. Not bad for free energy!

Once the wax has been initially melted it can be further refined by re-heating and strained through wet sacking. Put the hot wax into a warm environment and allow to cool slowly. Too fast and it will crack. When cool (next day), scrape off the residue from the bottom and its ready to sell or exchange for foundation.

DON'T LEAVE WAX HEATING ON THE STOVE UNATTENDED

Melted wax is a serious fire risk and besides, it took a week to clean the stove after it bubbled over. Keep all your scrapings from hive cleaning - they're valuable. From 300 hives, we collected 24 kg of wax that some would have flicked into the grass.

OUTSIDE

Once the honey flow stops, predators start to concentrate on beehives.

Wasps require sugar to produce queens and will scavenge anything left lying around and are a serious problem in some areas. A wide-open hive is an open invitation. Place entrance blocks with 75 X 9-mm entrances cut into them or put on metal mouse guards.

As autumn approaches, mice look for winter quarters. They prefer a warm dry environment with food on tap (a hive does just nicely). Apart from the serious damage they can do to combs, they foul and eat the winter stores, which can result in depleted stores or the loss of the hive through starvation.

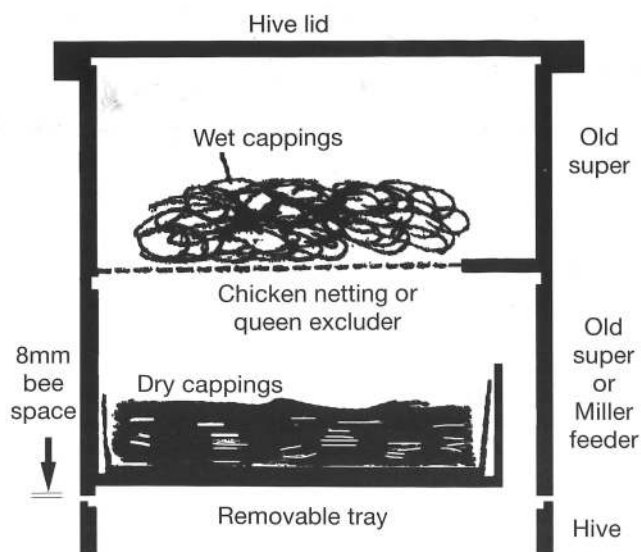
HAWKE'S BAY BRANCH AGM

WHEN? 7.30PM 12 APRIL 1999

WHERE? ARATAKI COTTAGE ARATAKI

You too can offer your contribution to the Branch. You don't have to be an expert beekeeper, you don't have to own hundreds of hives. You only need to want the Branch to reflect what you think is best for us and be prepared to give a little time to help to achieve this.

Let your voice be heard!



Equipment for drying out cappings on a domestic scale.

MARCH WORK:

Extract honey, requeen any hives with spotty brood pattern, check for BL (the bacteria is now called Paenibacillus larvae var larvae), remove all comb honey off hives, and check for wasps.

Wintering down will be covered next month.

Waikato Branch Field Day

27 March 10am

At John and Pauline Bassett's
New Honey House
View Road
Te Kuiti

Inquiries to: Tony on (07) 856-9241

Canterbury Branch

NOTICE OF MEETING

March Evening Meeting

Date: Tuesday, 30 March 1999
Time: 7.30pm sharp
Venue: Burnside Cricket Clubrooms
Burnside Park, Avonhead Road
CHRISTCHURCH

Programme: A short meeting followed by a panel discussion by our three South Island Executive Members on our industry, where it's heading, and what the NBA Executive is aiming to achieve.

Come along and hear what your Executive are doing on your behalf. There will be an opportunity to ask questions.

Supper provided at \$1.00 per person.

TW Corbett, Secretary

Marketing

Sharing the Good Stuff

The Advisory Service has a good collection of New Zealand recipes and honey hints that Food writers have published in magazines and newspapers over the years, so Sandee will be selecting them out on a regular basis and we'll publish them as part of this column.

We were surprised to come across this month's recipe in a calendar given to us by the Canterbury Meats Company's Riverland Butchers Shop: and timing was perfect because we were, at the time, getting ready to travel to Southland and the home of that beautiful 'gorgonzola cheese' of honeys.. 'thyme'.

We find Thyme honey gets a good reception from chefs! They don't think of it as an eating spread but more as an exciting and powerful aromatic honey that can be tamed and enjoyed in good recipes.

Allyson Gofton clearly enjoyed it too. (See recipe panel).

Southland Field Day A Cracker

You often hear about that genuine old-fashioned no-nonsense warm hospitality they practice down South.. it's true! We've added Jill and Tony Clissold to our list of beekeepers with a flair for hospitality! An excellent Field Day and we enjoyed some good straight talking with beekeepers on pivotal issues. The Field day got a taste of parts of the new marketing programme: and although it wasn't put to a vote there were only a few dissenters and a lot of producer support.

The honey tasting raised some eyebrows: and confirmed again that there will always be (very strong differing) opinion on what a given varietal honey should taste like.

As I said to one critic: its great that we can have a passionate disagreement about what constitutes, in this case, a good Rewarewa... and, as it turned out, Manuka... and, with the same person, Kanuka. (The honeys in point came from different respected beekeepers from around New Zealand... augers interesting for varietal standards based on taste!)

And I became a nought-to-nine born-again: tried some honey at both Clissolds and Herrons.... lovely stuff: absolutely delightful... in fact, you could read the fine print of a newspaper through it but it did not taste like sugar-water.... it had what I now take to be a very clean spritzer apple flavour... subtle but very much there. Sorry everyone.... but it is (until the next one) my favourite honey! Especially served "from the fridge" when it becomes like the most wonderful clear toffee.

In fact, can't help thinking that nought-to-nine should never be creamed: because once creamed the consumer doesn't really appreciate the superb clarity and eye appeal. Maybe it should be sold like an 'extra-virgin' olive oil.... and leave creaming to the slightly darker clovers. (Okay... so granulation's a problem? What about marketing it as a fresh seasonal opportunity!)

Also very impressed with the quality of the honey Clissolds were putting into some housebrands: they are obviously putting quality first. (As does Carne when he selects his Pinots for guests!)

Honey Super Women

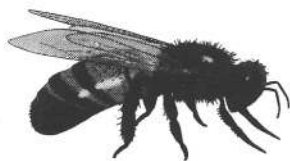
Moira Haddrell got the readers vote of prestigious Woman in Business Magazine as their Businesswoman of the Year. Excellent story and photos about Moira and her family business. *(In April issue - Ed).*

Great the way Moira puts the business and family into context (and proves you can enjoy both): the secret seems to be that despite all the business demands you need a happy family unit behind you: otherwise you can't maintain whatever is making you successful in the business anyway.... and if that means taking time out for them... do it!

The Honey Research Unit

The NBA funds the management of the Unit (through the Marketing Committee) and the Honey Trust provides seed-money for research. In addition to that, and because of the high success of the research thus far, the USA's National Honey Board is finding approx NZ\$200,000 over 2 years; and Peter

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31st of March 1999.**

**Does not include deferral payments second
payment on those due 31st May 1999.**

**Any concerns please call
Harry on (06) 843-3446**

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quantities or greater*

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Phone: (03) 540-3312

Molan's reputation continues to get the HRU Grants and funding from other providers.

We've identified the core concepts we want to explore this year: a copy of the Report on the research to the NZ Honey Trust will also be published in *NZ BeeKeeper* later this year. But, just have to share what I initially thought was a wacky idea from Peter with you now. Peter has a student working on "the attractiveness of honey to Blowflies"

Strange? Got you thinking what the heck...?

It's actually highly valid! If the wound healing clinical trials are successful then one of our targets for a product is the international emergency rescue 'industry'. Because the wound pads would be ideal in Third World countries... low cost/highly stable... and probably... the most effective as well!

But, will a person wearing the dressings immediately be plagued by flies? Maybe not if Peter's anecdotal evidence is borne out.

Plus.. honey could be the perfect salve for flyblow on sheep: again, the issue is highly relevant.

All about bacteria digesting amino acids in meat and creating fly-attracting amine smells: but given honey the bacteria immediately start eating the sugars in the honey instead and the smell stops... and about then the honey zaps them for good (sorry... for dead)!

So you thought Peter and his team only do highly esoteric stuff behind microscopes.... when he's actually been sitting in the sun watching flies gather and land on pieces of meat covered with honey or jam or left bare. (With potentially very exciting results!)

So What's Going to Happen to Honey This Season....

Barbara Bixley has just returned from an extensive overseas business trip and gave me the following comments and insights:

There's a strong interest in premium packed honeys by overseas buyers; the NZ crop appears to be just average; the manuka crop looks down and the good clover crop is definitely down; we can expect prices to rise because of this.

Thanks Barbara. Music to my ears. The future looks very good for premium varietal honeys! And our task is to create "varietal-equivalence" for honeys that aren't simply from one main floral

Thyme Honey-Glazed Corned Beef with winter vegetables

From the Next Book of *Fabulous Food* by Allyson Gofton.

"A cut of corned beef is very economical and it also has the advantage of being able to be used for sandwiches or even made into hash browns with potatoes the next day. As it's cooked in the one pot it can be left alone while you do something else. Thyme honey is quite pungent and gives the corned beef quite a distinctive flavour. If you don't have any Thyme honey I suggest you use manuka or rewarewa" Allyson Gofton.

1.5 kg piece corned beef
2 tbsps thyme honey
1 onion halved & not peeled
1 orange quartered
1 bay leaf
a few sprigs fresh thyme
4 whole allspice (optional)

Place the corned beef in a large saucepan and cover with water. Add thyme honey, onion, orange, bay leaf, thyme and allspice and bring slowly to the boil. Cover and reduce heat to a simmer. Cook the corned beef for one hour. Meanwhile prepare the vegetables.

6 baby whole onions
2 carrots peeled and cut into baton lengths, about the size of your index finger
2 parsnips cut and peeled into 1 cm slices on the angle
2 baby swede peeled and cut into rounds about 1/2 cm thick.
1 tbsp extra thyme honey
1 tbsp butter
1 tbsp chopped fresh thyme

Remove the saucepan from the heat and take out the orange, onion, bay leaf thyme and allspice with a slotted spoon. Add the onions to the pan and cook for 10 minutes. Add the remaining vegetables and simmer for a further 15 - 20 minutes or until the vegetables are cooked. Remove the corned beef from the cooking water. Using a sharp knife cut a criss cross pattern on the fat. Spread with an extra tablespoon of thyme honey and place under a hot grill for 4-5 minutes until golden and crispy. Remove the vegetables and toss these with the butter, another tablespoon of honey (optional) and the chopped fresh thyme. Serve the corned beef sliced with the winter vegetables, creamy mashed potatoes with a smidgen of grated onion or chopped chives in them.

source: and that's starting to come out of our HRU work. (Our polyflorals have their own uniqueness.... remember that a Waikato pasture honey outperformed some manukas in one set of antibacterial tests.)

Growing Today Magazine

The March issue of *Growing Today* is a must-buy for all New Zealand

beekeepers. Excellent article on beekeeping with some superb photography (supplied by Tony Lorimer.. love that micro work on bees legs Tony).

The original story idea has now grown into what will be three major articles because of the enthusiasm, and information that industry members gave the journalist, Deborah Stanfield.

Deborah got our honey tasting kit as part of her background research work and was astounded by the amazing differences between our honey types (as is anyone who's given the "treatment"!).

My Honey of the Month

Phew... hard call! Have just sat here for the last 5 minutes dunking my finger in an out of the both the Clissold's and Herron honeys. Its between the two of them.... I think... I think.... Got It! The Clissold's wins.... and it's because of the very light hint of Dawson Cherries that I can taste.

(Not in the honey now, but as a memory of Carne and Jane's blatant and quite bluntly successful tactic of plying Sandee and I with a glass of their Chard Pinot Noir! Aaahhh well Keith: you can't win, em all. (Mind you Keith, your lovely light Kamahi would shame some so-called premium white clover marketers in New Zealand right now).

Regards

Bill Floyd, Marketing Committee

HONEY INDUSTRY TRUST

Honey Industry Trust applications close twice a year, on February 15 and August 15.

Application forms are available from the NBA, Box 3079, Napier.

Applications will be considered within six weeks of receipt of recommendations from the NBA Executive.

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~NBA Budget for 1999~

The executive adopted a budget for 1999 and prepared a preliminary budget for 2000. The budget includes a series of cost saving measures and is based on assumptions involving improved levy collection and a levy increase for the levy due in the year 2000. The budget for this year anticipates that the equity of the association will fall from \$96,000 to \$12,000 at year's end. This has to be compared to our initial estimates that anticipated that the association would be in the red to the tune of \$35,000 by the end of 1999, if no significant changes or cost had been made.

Administration expenditure slashed

A complete review was made of all areas of administration expenditure, and budgets have been adjusted for the costs incurred with tolls and faxes and also printing and photocopying costs. The costs for executive in attending conference and executive meetings have been reduced considerably. It is anticipated that meetings will be shorter and based in Wellington.

Marketing

In 1998 the marketing budget had been increased by \$10,000 to \$90,000 with an expectation that an equivalent amount of income could be generated. With the acceptance that income generation of this order has not been possible, the marketing committee has been asked to reduce their budget to \$80,000.

The total anticipated savings from these measures is approximately \$42,000.

Disease Control

The pest management strategy is now underway and has a first full year budget of \$170,000 reducing to approximately \$153,000 for the year 2000. We are now spending significantly more for disease control than we did in the past.

1995	\$145,238
1996	\$113,862
1997	\$114,533
1998	\$105,705 (Draft E.O.Y.)

Bear in mind that the levy increase for the disease control programme was initially set at \$125,000.

This information should put to rest the view expressed by a number of members who have the mistaken belief that the present financial situation, as at the end of 1998, was due to the Pest Management Strategy. Clearly this is not the case. The PMS requirements do however, contribute to the compelling reasons for the proposed levy increase.

Levy Increase

The budget for 1999 still indicates that we will almost exhaust our reserves by the end of the year. It is essential that the cost savings predicted are achieved, in order that we remain in the black. The executive gives notice that we will seek members approval for a \$4 per apiary levy increase, effective 2000. This is the minimum levy that will stabilize the situation and prevent a further erosion of reserves, or the grim prospect of having to borrow money to keep the association afloat.

Some potentially problematic assumptions

As previously detailed in my executive notes from the February BeeKeeper, we presently have a potential collectable levy of \$420,000. The executive agreed to commission a review and analysis of the database to determine why we appear to be under collecting, in the 1998 year to the tune of about \$75,000. The assumptions of the budget is that we will be able to improve in collection, and will take \$360,000 for 1999 and \$380,000 plus \$68,000 in levy increase to take the levy to \$448,000. The impact of levy minimization and levy avoidance is unknown, but will clearly have an impact on the total levy collected.

I would like to acknowledge the valuable contribution of Nick Wallingford in the process involved in developing the budget. He made available to me, his financial database for the NBA, and a lot of his time in discussing the issues. The database has a complete financial history of the association from 1982 onwards. It has made the presentation of an easy to understand budget possible.

Bruce Stevenson

**Life is like riding a bicycle,
you don't fall off unless you
stop pedalling**

Library News

"Proceedings of the Pacific Northwest Apitherapy Conference", Simon Fraser University, Vancouver, BC 1998, 55 pp, Can. A collection of addresses. Interesting and thought provoking. Emphasis on the use of bee venom. Donated by Trevor Bryant.

"A study on the presence of Bacillus larvae spores carried by adult honey bees to identify colonies with clinical symptoms of AFB disease" by Goodwin RM, Perry JH, Haine HM, 1996, 4pp, NZ

"A brief review of honey as a clinical dressing" by Dr P Molan, 1998, 10pp, NZ.

The British Bee Journal established in 1873 has gone by the wayside. It is sad to see such an old company Bee Publications Ltd having to pack it in after 126 years.



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Liberty and Self Determination

Liberty and Self Determination is essential to beekeepers of New Zealand while maintaining the liberty and self determination of other members of our society.

These two very important statements that I believe should be a corner-stone for beekeeping in New Zealand. No! They are not original statements. If you have been watching TV you will know exactly where they come from.

What would the life of a beekeeper be like without the liberty and self determination, to make decisions to do things your own way providing they do not affect the liberty and self determination of others. Life would barely be worth living.

I believe the first things we should look at are how we as beekeepers affect others' liberty and self determination and put in place recommended procedures to lessen or eliminate any problems the beekeeping industry creates for others and at a later time look at the laws, practices and customs that unnecessarily affect our own liberty and self determination.

Some beekeeping practices have no effect on other people except other beekeepers. We are trying to encourage Branches to have input on this matter. So I propose to put something in front of you all which will stimulate discussion on the matter. Unfortunately our Branches are not a particularly good vehicle for conveying this type of information but our Journal is. So here goes.

I think that one of the important matters we have to remember is that we are very controlled in our beekeeping practises now in New Zealand. No, we are not, you say? Just try overloading your truck over the maker's recommendations by a few kilograms or drive on the wrong side of the road or placing some beehives outside Parliament Buildings or not paying your taxes.

There are many thousands of laws that control our every day beekeeping practices - we just do not think about them because they have been around for so long. Most of them are very important to liberty and self determination of others, but I am sure there are a few we could beneficially do away with, just as there are a few new practices we could take on board. I am a great believer in education, discussion and commonsense and whenever practical, voluntary change rather than anything compulsorily imposed upon us.

Let us make a start by looking at some of the things some beekeepers do that may affect the liberty and self determination of others. Causing death is the greatest loss of liberty, maiming or causing sickness the next and causing inconvenience or loss of profit the last.

How are you most likely to cause someone death in your beekeeping operation? Probably by a motor vehicle accident either by bad driving or causing somebody to get stung while driving. There are plenty of laws to control our driving but many times we are working in areas where the laws are difficult to enforce. How about having some defensive driving courses at your branches and some competitions to encourage the improvement of your knowledge and driving skills. How about making a feature of this at our annual seminar, perhaps including procedures on how to stop other road users getting stung.

No loads of beehives to be shifted if able to fly off the truck during daylight hours during the summer time would be a start. Maybe they should even be screened during mid-winter during daylight hours. What about those loads of honey people leave uncovered on the way home, so letting the bees out. If you were a motor cyclist following behind, a cyclist or a young child getting off a school bus in the country, I am sure you would feel threatened. So come on now, play the game and cover those loads of honey and bees.

The placement of your bee sites, is the flight path crossing the road? How do you determine where the flight path will be? Another great area for discussion at your branch meetings.

Things such as nectar source at particular times of the year, winds, flight barriers, number of hives per site, distance from road must all be taken into account. Remember that people still do walk and cycle along the roads.

If we do not get our act together on some of these matters that affect life and limb, there will soon be laws to protect the Liberty and Self Determination of others. Have you an Ana Kit in your truck? David, son of the late Ted Roberts' life was saved recently, by a quick thinking new beekeeper to the Industry, who carried an adrenaline injection and knew how to use it.

This is my first article written as an endeavour to improve practices used by, or affecting, the New Zealand beekeeping industry.

Russell Berry

Wee reminder

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Review of Border Control

As you may be aware, Government has commissioned an independent review team to investigate and advise on options for improving the efficiency and effectiveness of New Zealand's border control machinery. The Review Team consists of Rick Christie, Dr Peter O'Hara and myself.

In broad terms, the Review Team's terms of reference require it to report to Government by 30 October 1999 on:

* options for improving the efficiency and effectiveness of New Zealand's border control machinery, including the desirability and viability of amalgamating functions carried out by Government agencies which operate at the border into a single border service agency; and

* the relative costs, benefits, risks and timeframe associated with implementation of any changes proposed.

The review is to examine the border operations of the New Zealand Customs Service and the Ministry of Agriculture and Forestry, the secondary immigration processing undertaken by the New Zealand Immigration Service and the functions of the Aviation Security Service. The review will also consider implementation of the policy and regulatory objectives that are achieved through the border agencies. The Review Team's terms of reference will shortly be available on the New Zealand Government online website: <http://www.govt.nz>.

The review does not cover the funding of border services. This is being considered in another forum.

The Review Team is expected to develop future-focused recommendations which take into account the Government's desire to ensure protection of New Zealand from biosecurity and other threats, whilst facilitating the safe and efficient movement of goods, people and craft across the border.

To assist the Review Team to gain a broad perspective of these issues, we are inviting interested parties to provide submissions to the Team. Submissions should be forwarded to reach the Review Team by 31 March 1999. Organisations wishing to make a submission that are not able to meet this deadline should contact the Review Team to make alternative arrangements.

The address for submissions is:

Submission, Border Control Review, PO Box 1042, WELLINGTON.

Your submission should fully represent your position on issues relating to the efficiency and effectiveness of New Zealand's border management. In preparing your submission, you may wish to consider, but not be confined to, addressing the following issues:

* the impact current border management practices have on your organisation or industry; and

* the key factors for your organisation or industry in developing a more effective and efficient border control system.

A number of industry and sectoral organisations are being invited to make a submission to the Review Team. We encourage joint submissions through this avenue. However, organisations that wish to forward a separate submission are welcome to do so.

The Review Team will only be able to meet with a limited number of stakeholders in the coming months. However, as we plan to produce a discussion document setting out the options we believe warrant detailed consideration, stakeholders will have a further opportunity to make a written submission to the Review Team at that point.

Yours sincerely

Sir Ron Carter, Chair

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Access for honey from Western Australia

The MAF Regulatory Authority has received a request from the Australian Quarantine Inspection Service (AQIS) for access into the New Zealand market for honey from Western Australia.

Importation of Australian honey has not been permitted because of the risk of importing *Melissococcus pluton*, the cause of the disease European foulbrood (EFB) which does not occur in New Zealand honey bees.

AQIS has provided information to support the case for market access on the basis of the effective quarantine strategies implemented since 1997 to maintain Western Australia's EFB disease free status. This EFB status report is enclosed for your information.

Please note that submissions close on March 31 1999

Yours sincerely

Jim Edwards

National Manager International Animal Trade

Any questions call your nearest executive member.

American Foulbrood Sampling Programme

"Not more stuff for beekeepers," complained my long suffering Registrar of Apiaries after mailing out 5500 DECA forms to beekeepers recently. 'Sorry', I said. 'Only 170 jars and letters this time' as if that made a difference! Elsewhere around the country other Apiculture Officers are sending out similar packages. As we say, 'it's in the mail'.

As Part of the its Pest Management Strategy (PMS) contract with the National Beekeepers' Association (NBA), AgriQuality NZ Ltd has to inspect a number of apiaries as well as arrange for beekeepers to take samples of bees and honey to be tested for Paenibacillus larvae spores. Paenibacillus larvae are the bacterium that causes the bee disease called American foulbrood or AFB. The NBA is shifting the past emphasis on inspecting hives, to testing bees and honey for P larvae spores as they believe this is a more cost effective way of auditing beekeepers bee disease management programmes and declarations.

AgriQuality NZ Ltd has already begun mailing out the first of 1000 sample jars to beekeepers. 500 adult bee samples are being sought, from hobbyists, while another 500 honey samples will be collected from commercial beekeepers. Beekeepers who receive a sample kit will find a full set of instructions, along with a prepaid courier ticket. Collecting and returning the samples is a reasonably straightforward process.



Media Release:

New MAF RA Appointments

Two top MAF appointments made: Assistant Director General/ Group Director Food Assurance Agency and Assistant Director General/Group Director Biosecurity Agency.

The Ministry of Agriculture and Forestry's Director-General, Bruce Ross announced today the two people who will lead the soon to be formed Food Assurance and Biosecurity Agencies within the Ministry.

The two agencies will formally begin on July 1 and will be made up of current MAF Regulatory Authority staff and associated Food staff from the Ministry of Health. Andrew McKenzie, currently Assistant Director-General/Chief of the Regulatory Authority, will take up the position of Assistant Director-General/Group Director Food Assurance Agency.

Barry O'Neil, currently Chief Veterinary Officer within the Regulatory Authority, will take up the position of Assistant Director-General/Group Director Biosecurity Agency.

Advertising for the positions took place in New Zealand and Australia as well as a search process in Australia and the United Kingdom.

Professor Ross said he was pleased with the calibre of both the external and internal candidates, particularly those shortlisted and subsequently interviewed. "Given this, it is pleasing that two internal candidates have been appointed as this is an indication of the calibre of the people within MAF," he said.

Both Andrew McKenzie and Barry O'Neil will continue in their current roles but will be working with the Establishment and Change Management teams overseeing the creation of the two agencies by 1 July 1999. It is hoped that the structures of the agencies will be made available in early April 1999.

Once the samples reach Ruakura, Dr Mark Goodwin of Hort Research has been contracted by the NBA to analyse them for P larvae spores. Results will be sent directly to the beekeeper and local AgriQuality NZ Apiculture Officer. Whenever the samples test positive for P larvae spores, AgriQuality NZ, and the beekeeper, will organise a traditional "eyeball" inspection of the hives. The NBA has decided that hives will NOT be destroyed on the basis of lab test, only hives with the traditional visual symptoms are deemed to be infected.

While the NBA will receive a report on the total number of infected hives, they will NOT receive any beekeeper names or details. These will remain confidential to the beekeeper and AgriQuality NZ, just as in the traditional inspection programme.

To get a meaningful result, all beekeepers who receive sample kits are urged to collect the samples and return them as soon as possible. At this point we probably should get all legal and remind you that you are obliged to supply the samples requested under the Biosecurity (National American Foulbrood Pest Management Strategy) Order 1998. If you receive a kit and are unable to collect a sample for any reason, please contact the sender and explain the situation. We may be able to arrange for another beekeeper to collect a sample instead.

As the NBA says in 'The Users Guide to the Pest Management Strategy' that was recently sent to all beekeepers, 'the prospect of being able to keep bees in a country free off AFB is exciting'. Sampling and testing bees and honey for spores, and conducting follow up hive inspections, is a vital part of the AFB elimination process. So, please play your part and send in those samples as soon as possible

Murray Reid, AgriQuality NZ Ltd, Hamilton

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e-mail: daykel@clear.net.nz

(call after 8.30pm or before 8.00am to catch David)

Deadline dates for Apimondia '99

Apimondia '99, "quite simply, the best beekeeper meeting ever held," will take place this September 12-18 in Vancouver. Registering before June 1 will save you money and guarantee your participation in this major international congress.

Apimondia '99, the 36th Congress of the International Federation of Beekeepers Association, will be a fantastic event. Preparations for the congress are nearly completed, and already more than 200 speakers have confirmed their participation. ApiExpo '99, the largest

beekeeping trade show of its kind, has already attracted commitments from 70 displayers representing 25 countries. The site of the congress, the Vancouver Trade and Convention Centre, offers an award-winning facility in downtown Vancouver, a city recognised internationally for tourist opportunities. You do not want to miss Apimondia '99!

The 2nd circular for the congress is now available in English, French, Spanish, and German. It provides details and forms for convention registration, hotel reservations, submitted presentations,

contest entries, and pre- and post-conference tours. The 2nd Circular can be obtained from the congress website: <www.apimondia99.ca>. Forms also can be obtained by sending your name and address to: Apimondia '99, c/- Venue West Conference Services, #645 - 375 Water Street, Vancouver, BC, Canada V6B 5C6, or by e-mail to: congress@venuewest.com.

Display and exhibitor space in ApiExpo '99 is still available, but is being rented quickly. If you have not yet reserved your space, please visit the congress website for details.

Alternatively you may contact Paul van Westendorp, ApiExpo '99 Coordinator, 1767 Angus Campbell Road, Abbotsford, Bc, Canada, V3G 2M3; paul.vanwestendorp@gems8.gov.bc.ca; Tel: 604-556-3129; Fax: 604-556-3030.

Approaching deadline dates are:

Early registration (25% savings) - 1 June

Hotel reservations - 1 June
(Choice dependent on availability)

Contests - 1 June

Pre- and Post-Conference Tours - 1 July
(Alaska Cruise by Feb.28th)

ApiExpo: - dependent on availability of space

Please note that congress registration is required before submitted papers and contest entries can be accepted.

Act now! Take steps to participate in the best beekeeping congress ever held, and take advantage of early registration.

Bees out of a job

by John Penman

The weather is to blame for reduced honey production around the country, according to Bill Floyd of the Honey Marketing Association.

Some varieties have been a complete disaster such as manuka. The flowers failed to produce nectar. Similarly, pohutakawa flowering on Rangitoto Island have been so disappointing that beekeepers did not even set up hives.

By contrast there has been exceptionally good production of rewarewa nectar. On the West Coast there are good supplies of rata and kamahi honey. In Southland the season has been reasonable while in Canterbury and Hawke's Bay clover honey production is down due to the effects of the drought.

It will be the second year in a row that production has fallen and suppliers will be using their reserves.

Floyd says annual production is generally around 8500 tonnes, providing \$24 million to the beekeeping industry. About 7000 tonnes is consumed domestically.

New Zealanders have the highest per capita consumption of honey in the world. For the past seven years in a row consumption has increased. This is because of its premium quality, according to Floyd.

"We have some unique flora here. The contrast with overseas honeys is marked."

The balance of the 1500 tonnes of honey produced is usually exported either as bulk or premium honey.

"All that happens is that we don't export so much bulk honey while maintaining the premium sales," Floyd says.

The experience of the honey producers is typical of many other crops affected one way or another by this year's extreme weather.

Floods in Northland and drought in eastern districts have been the order of the day.

Wine makers are looking forward to another good vintage and pipfruit growers in Central Otago are happy with the hot dry weather. There are also many vegetable crop disasters and reduced yields from pasture crops.

Earlier this month economists predicted that a further drought would not significantly hamper New Zealand's fragile recovery.

Either way, food-producing communities may expect a more decisive political reaction from a beleaguered National government coming into an election year.

Prime Minister Jenny Shipley does not want a repeat of last year when her officials underestimated the extent of the drought.

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Wee reminder

To avoid penalty payments Commodity levy payments for 1999 must be received by the 31st of March 1999.

Does not include deferral payments second payment on those due 31st May 1999.

Any concerns please call Harry on (06) 843-3446

Who is Dudley Lorimer?

Dudley was born in 1915 the 2nd son of a farming family receiving his primary education at a single teacher school of 32 boys and one girl. The Te Rore School was situated some two miles from Pirongia in the Waipa district.

He gained his proficiency and spent two years secondary education at the Hamilton Technical College. The adjustment of being a pupil at such a small school to 600 boys and 400 girls was traumatic, especially endeavouring to come to grips with science, maths, English and the opposite sex (not necessarily in that order).

The depression of the 30s was at its peak and jobs were hard to procure. Dudley's first employment as a farm hand was in an isolated region on the upper slopes of Pirongia Mountain.

The accommodation could not be described as palatial for the bach had a dirt floor, a sacking bed and gaps in the weather boards making it well nigh impossible to keep a candle alight.

The weekly pay of five shillings and keep was not particularly exciting nor indeed was the food - potatoes, potatoes, etc, etc.

The farmer's 25 cows, mostly skin and bone, bore a striking resemblance to the owner. Not surprising when their main source of nourishment was 50 acres of ragwort. To enable the cows to be located they were fitted with bells. It was fortunate that the bells were not heavy otherwise many would have succumbed.

The cream was collected three days a week and by the time Dudley had travelled three miles by dray on a dirt track full of ruts the cream was congealed into a revolting state of whey and gooey butter, how the factory graded it has remained a mystery.

Not many farmers in such circumstances remained solvent during the worst period of the slump. The truth of course was many had to walk off their farms. Fortunately the Te Rore and Pirongia districts were fertile and Dudley found jobs building haystacks, fencing and lending a hand on the family farm. He played rugby and tennis, joining in the social activities of the district and thoroughly enjoying the experience. It was during this period he became aware that the way to a better life was to apply oneself wholeheartedly to what ever task was expected of him and become self reliant.

One seasons' share milking convinced him that a lifetime of milking cows was not appealing and that he should pursue his life time fascination with the humble honeybee.

He was successful in obtaining a position with Bert Davies of Hillcrest Hamilton, a commercial honey producer. A highly respected secretary of the then South Auckland branch of the NBA.

In his second year Dudley was given a free reign under the Davies supervision and accepted an appointment to succeed him as secretary in 1938.

Prior to his enlisting for overseas service in 1939 he became the proud owner of some 200 hives yielding 10 tons of honey in his first year of operation.

Unbeknown to him the members of the South Auckland branch of the NBA resolved to give assistance to those young beekeepers by maintaining their hives during their overseas service on a one third share basis.

Dudley was indebted to the Pearson Bros and Roy Paterson apiary advisory officer who checked hives during his two years absence.

The business of Bert Davies was acquired in 1943 thanks to the Rehabilitation Board's policy of giving financial assistance to returning servicemen. Thus began a lifetime involvement in the Honey Industry.

He was delegate for the branch for some 15 years and nine years on the Dominion Executive and six years on the board of the Honey Marketing Authority.

For several years he wrote the Beginners Notes for the *BeeKeeper* when John Mc Fadzen was editor. He was an examiner for students taking the practical section for their degrees in Apiculture and was a recipient of the Diploma in Apiculture.

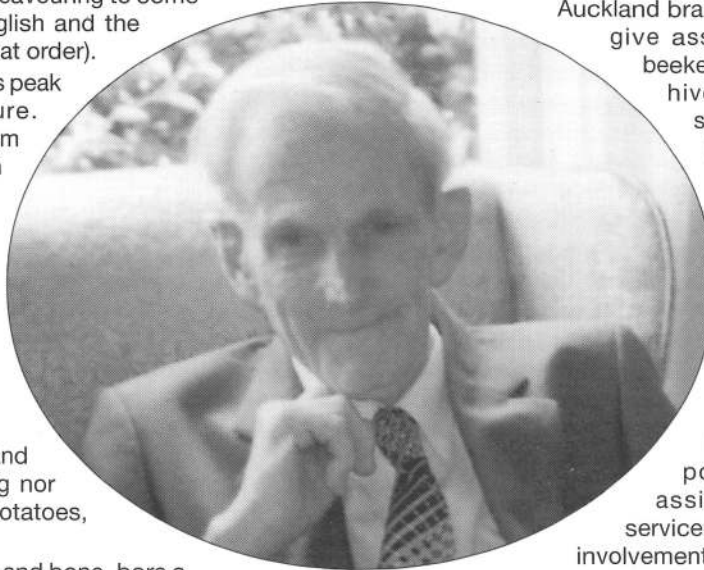
Of the various awards he values above and all else his life membership of the NBA.

In community affairs he was always interested in education serving for three years as chairman of the Hillcrest Normal School.

As a keen Rotarian for some 44 years he was president in 1954-58 and recently president of the Probus Club.

The motivation for service to his community and to the honey industry was the encouragement and support he received from his wife Yvonne. They have two sons, the elder Peter in Treasury and Tony with his wife Jane have the business previously known as Hillcrest Apiaries and are conducting it in a most efficient manner.

Dudley still obtains pleasure from keeping bees, remains active and blessed with good health. It remains a source of continuing satisfaction to him at the high regard the general public has for the beekeeper and the importance of the honeybee, and long may it remain so.



**No
Gloves!!**



We were impressed while on a weekend at the Muzzle watching the Milne and Nimmo families working and blowing their honey boxes with no gloves.

A couple of Blenheim beekeepers have been working on selecting their queens quieter, to raise their queen cells and are in part succeeding - Hence the above photo of Mike Taylor and Bob Lambie from Takaka with NO gloves while doing their spring inspection.

Oliver Vercoe

What a great Christmas break. Beautifully fine, calm weather that allowed most families to get away and enjoy the beaches and parks. Unfortunately this hot fine weather caused most of the coastal pastures around NZ to dry out reducing the clover crop. Manuka was also well down however, there were still sources in most areas the bees could gather such as thistle, vipus blugloss, catsear, etc. Some provided a crop; others just kept the hives ticking over. Perhaps the recent rains will bring on a late flow to those who have missed out.

Those in urban areas have a greater diversity of plants for the bees to visit, thanks to plantings in parks and those caring gardeners watering their lawns, shrubs and flowers. This is the reason why most hobbyist's hives do so well.

Isn't it great to see your bees working a flow! The whole hive is committed to bringing in nectar, storing it, fanning and building out new foundation. A joy to behold and what we have worked towards all season.

Look again in two weeks and where have all the bees gone? All you see looking down on the combs is new white wax and very few bees. Have they swarmed - no, they haven't produced any queen cells and there's the marked queen happily laying eggs. So what's happened?

Roger Morse's Research Review (September Bee Culture) perhaps has the answer when he reviewed research on the length of a bees life from papers presented in 1925 & 1997.

Foraging bees only live long enough to take an average of 32 flights, a short 7.7 days depending upon how many predators

Importation of honey and propolis from Pitcairn Island

An application to export honey to New Zealand has been received from the Commissioner of Pitcairn Island. The application has been considered on the basis of the existing importation policy for bee products.

It is proposed that an import health standard to permit the importation of honey and/or raw propolis from Pitcairn Island will require the certification of the following:

- it is a natural product produced by the honey bee
- it comes only from Pitcairn Island
- a description of the honey or propolis product
- that *Melissococcus pluton* and *Bacillus larvae* do not occur on Pitcairn Island

Background

New Zealand already imports honey from a number of other Pacific Island, viz Niue, Papua New Guinea, Solomon Islands, Tonga, Tuvalu and Samoa. The assessment of the bee disease status has invariably been performed by New Zealand Government Apicultural Officers. In case of Pitcairn Island, the request is based on a report by James Driscoll of his visit there during 1998. At that time, James was employed by MAF Quality Management which has subsequently become AgriQuality New Zealand.

The European honey bee *Apis mellifera mellifera* was thought to have been first introduced by missionaries in the 19th Century, but declined during the 1970's. It appears that this decline was re-introductions of *Apis mellifera linguistica* from New Zealand in 1978 and 1992. These introductions consisted of two hives in each shipment.

Pitcairn Island maintains active quarantine measures against the importation of honey, used beekeeping appliances, live bees and other bee products. There has been an official Government Bee Officer for about 20 years. The Quarantine Act and an active exclusion policy have operated since April 1997.

Please note that submissions close on 31 March 1999.

Yours sincerely

Jim Edwards

National Manager International Animal Trade

New questions or concerns please contact your nearest executive member.

such as spiders and birds are out there.

Of the bees that left the hive, 3.16% did not return while a further 1.63% died in the hive. Of those that did return, most were carrying 25.3 milligrams of nectar (and/or pollen), a third of their body weight.

No need to panic, in a few days there will be another generation to take their place. This shows the importance of having young, productive queens that keep up with brood rearing. Older queens tend to taper off or fail just before the flow. Hence young queens tend to produce larger crops than second or third year olds.

Spotty brood pattern, hive swarmed, low production when other hives did well, bitchy bees? Now is one of the best times to requeen your hive while there is still a slight nectar flow. You can requeen and take off the crop at the same time. Order a new queen now and when she arrives give her a drop of water each day and keep her in a warm dry environment away from direct sunlight. On top of the fridge is OK if you haven't used fly spray in the house for a month otherwise use the hot water cupboard.

The safest way to requeen is to make a nuc as explained earlier in this series, but if you don't want to go to this trouble you can pop her in a strong hive but it is a lot more work.

Before removing any honey you have to inspect the hive and make sure the brood nest is free of disease, so why not look for the queen at the same time.

Because you are going to have the hive open for longer than normal, have additional split boards or cloths handy to cover exposed frames to prevent robbing.

Use only enough smoke to keep the bees under control. Too much smoke can distress the bees, causing them (and queen) to run. All you need is a puff at the entrance and under the lid to mask the alarm pheromone and turn back any guard bees.

Place the lid (upside-down) on the ground in front of the hive and put all the honey supers on top, cover to prevent robbing. (Field bees returning will go into these, which eases congestion in the brood nest and make the queen easier to find).

Split the brood nest and place the top super on a split-board next to the hive and cover the bottom super. Remove the outside frame from the second super and carefully (and relatively quickly) go through it looking for the queen. She will normally be on a frame where there is emerging brood and eggs. Look for a space amongst the bees on the frame and you will usually spot her. A good tip is to glance down on to the surface of the next frame as you withdraw a frame. Quite often you will see her running away from the light.

Now don't get worried that you have missed her in the second super, as she can be anywhere so repeat this procedure in the bottom super. As a general rule, I usually find her on the sunny side of the hive, in the second super, in the morning.

Queens move fairly quickly and once spotted, run her through with the hive tool if she is not wanted for anything else. After dispatching the queen, check all the frames of brood again this time for disease. Look at the areas of emerging brood and investigate those cells that are still capped, or are slightly depressed or off colour.

Can't find the queen? Ask a friend to help. A second pair of eyes makes all the difference. Still no joy! Place a queen excluder between the two brood supers, then reassemble or sort frames for extraction. In four days, look again but this time look for eggs. Remove the super with eggs in, away a few feet then go through the frames looking for the queen. Still no sign of her, place a super full of frames on an upturned lid, then a queen excluder and your super with the queen on top. Take out the frames, one by one, shaking all the bees off

on to the excluder. Drive the bees down with a little smoke and she will be left stranded on the excluder. Dispatch her and reassemble the hive.

You won't have this problem with a marked queen and can proceed with the removal of your crop by sorting the capped frames ready for extracting. Only choose fully capped frames, or at least 3/4 capped with nectar that doesn't shake out when given a quick jerk, (the frame should be held horizontally). Put these all together in a super. Move any frames with patches of brood or pollen from the honey supers into the brood nest (for those who don't use excluders). Reassemble the hive, uncapped frames above the brood nest, then escape boards followed by the super of capped honey. Make sure this super is completely sealed, (no holes or cracks that a bee can get in or out of. Holes or cracks can be sealed using masking tape). Leave until the next evening and remove the honey supers for extraction. There might be a few bees left in the super, which can be shaken or brushed off.

By this time the hive has been queenless for 24 hours. Prepare the new queen by releasing all the escorts from the shipping cage. Do this inside, against a window so you can quickly capture the queen if she gets out. Don't release the candy cover yet. I also half cover the cage with tape so the queen has somewhere to rest away from the bees. (Bees tend to chew at the pads on the feet of caged queens and this damage can lead to queen supersedure). Split the brood nest (after smoking gently) and place the cage between the centre frames of the brood nest. Leave the hive for three days then check the brood nest for emergency queen cells. Scrape these out, release the candy plug from the cage, replace and reassemble the hive. Leave for 10 days (apart from returning wets) and next time you look into the hive, the new queen should be laying (look for eggs and quickly close). If you don't remove the emergency queen cells, they will develop and kill your beautiful new queen, what a waste.

Commercial beekeepers use variations of this method to replace queens. Some simply put in protected queen cells and allow supersedure to occur which is approximately 80 % effective. Others don't wait the three days and trust that things will work out. (They follow up in a few weeks and requeen all the queenless hives).

Now as the flow is waning, restrict the hive entrances to about 100-mm. This helps to prevent robbing, as a small entrance is easier to defend.

STORAGE OF HONEY

If honey has to be stored for a period of time, it can be kept warm over a 60-watt incandescent light. Put a light in an empty full depth super and place a queen excluder on top. Fold six sheets of newsprint so that they cover the centre of the excluder but allows an air space of about 25-mm around the edge of the queen excluder. Four full depth supers (or the equivalent) can be kept warm provided they are sealed with a crown or split board. Not enough paper or too higher wattage will cause the centre frames to melt down.

Frames can be kept warm for up to a week but any longer will cause them to dry out; (honey below 15 % moisture is hard to extract). Heat will also allow the wax moth eggs to hatch and develop (wax moth get into most hives after dark when the entrances are not guarded). Its incredible just how quickly wax moth develop on unguarded frames and what a mess they can make.

In urban areas it's important that your bees do not disturb the neighbours. Taking off honey and returning wet super are times that can cause a disturbance. If honey frames are left exposed, bees quickly find them and this will start robbing. Putting wets (extracted frames) on during the day alerts the bees to a heavy flow close-by and they will pour out of the hive looking for the source.

Place wets on in the evening after normal flight activity has ceased. By morning the bees would have cleaned up most of the frames, repaired any damage and will be flying normally. (Quite often, wets tend to stimulate the hive into gathering more honey if conditions are right).

If robbing starts (fighting - numerous bees flying around) close the hive up, reduce the entrance and leave for a few days. If you are worried about your bees disturbing the neighbours, put the sprinkler on to discourage the bees from flying.

If the bees find stored honey, cover it up and leave an empty drawn frame (or a foundation frame) at the source and the bees will quickly give up when they can't find any nectar.

TIPS

Pohutukawa honey, (its clear and runs like water) will normally granulate into coarse sugar crystals within four days of removal from the hives. Quicker if the temperature is around 15 deg C. It pays to extract as soon as it is removed from the hive. Strain or filter it, then seed it with a very fine grained honey, stir until a bloom appears then pack soon after.

Manuka is a thixotropic honey (jelly-like) and does not normally spin out during extraction. If you have new frames and don't want to damage them, return the frames to the hive for feed. Otherwise use a fork to scrape down the comb to the midrib, leave to drain (not much will run off) and return to the hive for the bees to clean up and repair any damage.

Alternative methods for removing manuka include: electric/steam plains (supersedes the fork), nail rollers and for the large commercial producer, a "honey loosener".

Honey is hygroscopic. Don't leave exposed for a long time in a damp situation. Keep containers covered.

Some hobbyists find it difficult to remove full honey frames from supers. I'm not sure whether our stockists have them but there are "frame grips" available from either UK or America. Full honey supers are very heavy. Watch your back - don't twist. If you are doing a lot of lifting, wear a back support.

Activities for the month: Extract honey, remove comb honey, rear autumn queens, introduce purchased queens, produce nuclei, check for BL, and check for wasps.

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Accident Insurance - What you need to know

You may have noticed the recent media coverage over deregulation of the Accident Insurance market from 1 July 1999. This will have implications for you if you are an **employer or self-employed**.

Employers

From 1 July 1999, ACC will no longer provide accident insurance to employers for their employee's workplace accidents. If you are an employer you will need to purchase this type of insurance from an insurer registered to underwrite accident insurance.

Self-Employed

From 1 July 1999 you can either stay with ACC or arrange alternative cover with an insurer of your choice, registered to underwrite accident insurance. If you choose to arrange cover with a registered insurer, then it must be for both work and non-work accidents, other than motor vehicle accidents.

At State Insurance, we are currently working with a company that will be a registered insurer so we can offer you specialised accident insurance products. For employers this will provide workplace accident insurance and for self-employed it will provide 24-hour accident insurance cover.

Don't feel pressured if approached by other insurers or brokers to make a quick commitment, as any cover purchased will not commence until 1 July 1999.

To assist you in arranging your accident insurance we recommend you read the booklet sent to you by the Department of Labour (ACC - the freedom to choose").

In early April, we'll send you full details of the products and ask you to provide us with the following information about your business. This information will help us to provide you with a competitive quote.

Employer - please collect the following

- * ACC premiums and claims history as supplied to you by ACC.
- * Health and Safety records and initiatives eg your health and safety policy, your accident register details, ways you have improved safety.
- * Rehabilitation and return-to-work policies.
- * Payroll details, eg liable earnings, Classification Unit Description and Number from your IR 68A.
- * Employee profile.

We also recommend you undertake (or review) a formal health and safety audit of your organisation.

Self-employed - please collect the following

- * ACC premiums and claims history as supplied to you by ACC
- * Health and Safety records and initiatives eg ways you have improved safety, details of hours lost through work accidents, your injury prevention policy.
- * Your risk profile - a description of your business and non-work related activities.

As you currently hold insurance with State it makes sense for you to consider

us for your accident insurance. By having your accident insurance through us we can help you administer all your insurance requirements and tailor a package to suit your individual needs.

Meanwhile, please collect the information mentioned above so that it is available when we ask you for it in early April. At this time we will also send you further information about these new accident insurance products.

Yours sincerely

John Pritchard
Managing Director, State Insurance

Drought and levy deferrals

Levy deferrals are a thorny issue but the Executive is aware of the difficulties being experienced, particularly in drought stricken areas of the South Island. Requests for deferrals from "Government recognised disaster areas" will be accepted until April 20th in the current year.

The Executive has no power of forgiveness and it should be understood any deferral is, in effect, an interest-free loan that will have to be repaid in the future.

The Executive is very much aware of the abysmal honey crop in these drought areas, and the financial situation many beekeepers subsequently find themselves in. This is of course all the worse because for many of these enterprises honey production is the only income stream.

Drought relief came in for some discussion at the recent Executive meeting in Nelson, and there was some clarification of the limited assistance available. Very briefly, beekeepers and other people not landholders but affected by drought are recognised as being affected and, as such, will be part of any assistance being made available. In order to access that assistance the local Co-ordination Committee should be approached in the first instance.

In order to assess the merits of these requests and enable applicants to be assured of some confidentiality the Executive will seek the services of the local drought relief co-ordinator and will be guided by their recommendations. This will take a little time to put in place, hence the extension to April 20th.

Lin McKenzie

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Lebkuchen

- 4 eggs
- 1½ cups dark honey
- ½ cup packed brown sugar
- 1 cup chopped walnuts
- ½ cup finely chopped citron
- 2 cups flour
- 1 tsp ground cinnamon
- ½ tsp baking powder
- ½ tsp ground ginger
- ¼ tsp ground nutmeg
- ¼ tsp cloves
- Icing

Beat eggs until frothy, beat in honey and sugar until well blended. Add walnuts and citron; mix well. Combine flour, spices and baking powder; mix well. Add flour mixture to honey mixture; mix until blended. Spoon batter into generously greased 17x11x1-inch pan; spread evenly in pan. Bake at 350°F 15 to 20 minutes or until wooden pick inserted near center comes out clean. Spread with icing while still warm. Cut into 2-inch squares.

Icing: To 2 cups powdered sugar, gradually add 4 to 5 tablespoons brandy until mixture reaches spreadable consistency. *40 Servings.*

Honey Ribbon Cookies

- ¾ cup honey
- 1 cup butter or margarine
- 1 tbsp grated orange peel
- 2½ cups flour
- 1 tsp salt
- ½ tsp baking powder
- 2 ounces semi-sweet chocolate, melted

Gradually beat honey into butter; add orange peel. Combine flour, salt and baking powder. Stir into honey mixture. Remove 1/3 of dough to separate bowl. Stir in melted chocolate; mix thoroughly. Line 19-inch square pan and one 9x5x3 inch loaf pan with waxed paper. Flatten chocolate mixture in loaf pan; flatten remaining dough in square pan. Refrigerate about 30 minutes or until firm enough to handle. Using waxed paper remove dough to cutting board. Cut 9 inch square in half. Place chocolate layer in middle between 2 cut halves. Press lightly together. Wrap and refrigerate at least 4 hours or until very firm. Cut into 1/8-inch thick slices; cut each slice in two pieces crosswise. Place 1 inch apart on ungreased baking sheet. Bake at 375°F 7 to 8 minutes or until golden. Remove and cool on rack. *78 Servings.*

Honey Pumpkin Pie

- 2 eggs beaten
- 1¾ cups pumpkin
- ¾ cup honey
- ½ tsp salt
- 1 tsp cinnamon
- ½ tsp ginger
- 1¾ cups milk or light cream nutmeg

Mix ingredients in order given. Pour into a 9" unbaked pastry shell. Sprinkle with nutmeg. Bake at 350°F for 1 hour or until knife inserted in center comes out clean. Hint: Spread honey over acorn squash rings halfway through baking time for a simple glaze.

Honey Almond Shortbread

- 1 cup butter
- ⅓ cup honey
- 1 tsp vanilla
- 2½ cups all purpose flour
- ¾ cup chopped, toasted almonds

Cream butter, honey and vanilla until fluffy. Add flour one cup at a time, blending well after each addition. If mixture becomes too stiff, knead in remaining flour by hand. Work in nuts. Pat dough into shortbread mould or ungreased 9-inch iron skillet. Score the surface to make 16 pie shaped triangles so shortbread may be divided for serving. With a fork, prick deeply into the scores. Bake at 300° F 35-40 minutes. Cool 10 minutes. Remove from pan. Cut into wedges while warm, and serve. *Makes 16 Wedges.*

Honey-Orange Glazed Ham

- 1 fully cooked whole boneless ham, 8 lbs.
- 1 Whole orange
- 1 cup honey
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground cloves

Carefully remove peel from orange in long strips. Squeeze the orange, reserving juice. For glaze, in a small bowl, combine 2 tablespoons of the orange juice, honey, cinnamon and cloves, mix well.

Place ham on rack in shallow roasting pan. Insert meat thermometer in thickest part of ham. Bake, uncovered, in a 325 degrees F oven for 1-1/2 to 2 hours or until meat thermometer registers 135-140°F, basting with honey glaze during last 45 minutes of baking. Garnish with orange peel, if desired. *24 Servings.*

Duck Breast with Tangy Honey Sauce

- ½ cup canned crushed pineapple, including syrup
- ¼ cup honey
- ¼ cup dry sherry, or chicken broth
- ¼ cup soy sauce
- ¼ cup Worcestershire sauce
- 1 tbsp orange juice concentrate
- 1½ tsp cider vinegar
- 4 duck breast halves, 4 to 6 ozs each

Combine pineapple, honey, sherry, soy sauce, Worcestershire sauce, orange juice, vinegar, garlic, mustard and ginger in medium saucepan. Bring to a simmer over medium heat. Reduce heat to low; simmer 1 hour to blend flavours. Strain and set aside.

Sprinkle breasts with salt and pepper to taste. Arrange duck on rack in roasting pan. Brush with butter. Roast at 400°F 40 minutes or until golden brown. Broil 3 to 5 minutes or until skin is crisp. Serve with sauce. *4 Servings.*

Honey Cranberry Butter

- 1 cup butter or margarine, softened
- ¼ cup chopped fresh cranberries
- ¼ cup honey
- ¼ cup prepared cranberry sauce
- 2 tbsp ground walnuts
- 1 tbsp milk
- 2 tsp grated orange peel

Whip butter until pale yellow. Add cranberries, honey, cranberry sauce, walnuts, milk and orange peel. Whip until light pink in colour.

Note: Frozen cranberries may be used in place of fresh. Chop before thawing. *Makes 1-1/2 cups (24 1-tablespoon servings).*

Acknowledgment, American Bee Journal

IMPORTANT DATES FOR 1999

BRANCHES SEND YOUR MEETING DATES IN FOR 1999. NO CHARGE.

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

COMING EVENTS...

EXECUTIVE MEETING DATES

17th, 18th, 19th May 1999 WELLINGTON
12th July 1999 ASHBURTON

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AGM - 14th, 15th of July

Hosted by the South Canterbury Beekeeper Branch of the NBA at the Hotel Ashburton, Racecourse Road, Ashburton.

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NORTH CANTERBURY CLUB

Meet the second Monday of every month
March to November inclusive.

Contact Mrs Hobson
Phone: (03) 312-7587

SOUTH CANTERBURY BRANCH

Peter Lyttle
Phone: (03) 693-9189

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 Margaret Cooper
Phone: (03) 383-0368

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

MARLBOROUGH BRANCH

Meets every second Thursday in every
second month.
Call Jeff on: (03) 577-5489

MANAWATU BEEKEEPERS CLUB

Meets every 4th Thursday in the month at
Newbury Hall, SH 3,
Palmerston North.
Contact Andrew MacKinnon
Phone: (06) 323-4346

NELSON BRANCH

Phone: Michael
(03) 528-6010

NELSON BEEKEEPERS CLUB

Contact: Kevin
Phone: (03) 545-0122

OTAGO BRANCH

Phone: Mike (03) 448-7811

NORTH OTAGO BRANCH

Bryan O'Neil
Ph: (03) 431-1831

POVERTY BAY BRANCH

Contact Barry (06) 867-4591

SOUTHERN NORTH ISLAND BRANCH

Phone: (04) Frank 478-3367

SOUTHLAND BRANCH

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: James Scott, 280 Major Drive,
Kelson, Lower Hutt.

E-mail: JLscott@clear.net.nz