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NATIONAL EXECUTIVE BEEKEEPERS' ASSOCIATION OF NZ (Inc.)

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Notes from the Executive

by Tony Taiaroa

As an Executive member who has worked with Harry and Janice Brown, I would like to thank them very much for the support that they have given me, both within, and outside of the Executive - particularly when my wife and I were faced with the tragedy of our daughter's death. Harry, having been through this five years ago with the loss of his son didn't. I believe, receive the same support at that time.

Harry and Janice, I wish you well with TIP.

It is my belief that when you become an executive member you are there to work for the good of all beekeepers, and I do stress beekeepers, and not for your own personal reasons (or someone else's).

When we have elections is the time for everybody to have his or her say. It has been that way in the past, and should be so in the future. During its term in office each elected executive makes the best decisions it can. A new executive should be given that chance without undue interference.

Some of the critics had their chances when they were on the executive, and it is now time to let this executive get on with its work. Question the executive members, certainly, to make sure they are representing you properly, but when it comes to personal attacks I think a line has to be drawn because some of the comments made recently contravene the race relations laws of this country.

As you are aware, Federated Farmers is handling the administration and financial services for our organisation in the interim period. The Executive Secretary is Bruce Cottrill, and Josephine Lewis is the Financial Administrator. For any information required please contact Bruce Cottrill on 0800 327-646.

With regard to the appointment of a permanent administration and financial secretary, the executive is following the procedure outlined in the June issue of the magazine.

Benefits of using Federated Farmers

Federated Farmers of New Zealand (Inc) are pleased to be associated with the National Beekeepers' Association. We look forward to servicing your organisation's administrative and policy needs for the remainder of this year.

We have no special expectations of how this new relationship might develop; that is for the NBA to decide.

However, FFNZ make no secret of the fact that with 17,000 members, the Federation is the peak rural advocacy organisation in New Zealand and that we are inviting other rural sector groups to come along with us to form one large homogenous group. There is strength in unity, and rural New Zealand has never needed unity in representation more than it does now.

The Rural Butchers and South Island High Country groups have already said yes, and are now operating as autonomous Industry Groups under the Federation's umbrella.

But let's be clear, this is not about egos and growing the Federation for its own sake. These new industry groups maintain their own identity, ring-fence and maintain their own assets, and operate under their own budgets. Their governance structure remains untouched and they remain masters of their own destiny on industry specific issues, and have input into the general policy issues such as ACC, RMA etc that are common to all. FFNZ also provides administrative support, and advocacy grunt through a truly industry wide organisation boasting a steadily growing membership.

Through a 0800 network, all Federated Farmers members have access to a policy group of twenty employees, and three in house-lawyers. FFNZ have

expertise in most areas that effect the farming business, including OSH, employment, and the resolving of disputes. If an issue is important to rural New Zealand, it is important to us, be it Provincial, National or International.

A team of twelve Field Officers actively promotes the benefits of belonging to Federated Farmers and the industry groups. The Field Officers are also our touchstone to maintain contact with the grass roots of our industry, the members.

But most of all, the heart of any organisation is in its membership. From the small farmer and the solo home-kill butcher through to the large run holder, and from the non-active member through to those who fill the highest elected position, our members are our strength. It will be through the strength derived from diversity of membership, and a broad spectrum of industry representation, which will ensure the rural voice is listened to, and acted upon.

This is the way of the future.

The New Zealand

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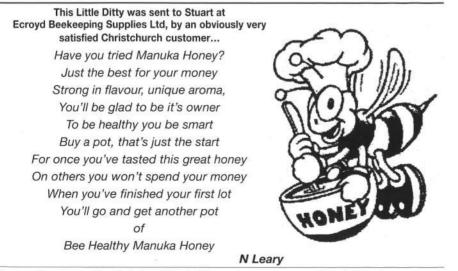
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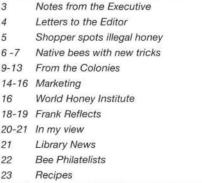
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Cover: Southern North Island Field Day, photo courtesy Frank Lindsay.



leeKeeper

THIS ISSUE

Letters to the Editor

Dear Sir

In a recent mailout from the NBA executive it was stated that:

Quote: "When Harry Brown and Ron Rowe dissolved their partnership our administration contract appears to have been a part of the settlement between these parties. How could this be?" end of quote.

This statement is completely untrue, and infers that Ron and I acted in an unprofessional, or possibly in an illegal manner toward the NBA and the administration contract. I have asked for the facts to be made available to the NBA membership. To the best of my knowledge this has not happened.

The facts are available in the minutes of the relevant meetings.

They simply are, Ron was no longer prepared to tolerate the constant personal attacks on him by a member of the

Dear Sir

Recent developments within our Association reflect badly on those who appear to be backbiting those volunteers trying to do their best for the industry by serving on the Executine.

It would be nice to see more support for the Executive even when personally not happy with some outcomes as indeed occurs with me.

In any democratic organisation, at times views will differ, but support for the majority view must prevail.

Gary Jeffery

Active Manuka Honey Ointment Formulated for ulcers, burns and skin irritations Available retail and trade Cammell's Honey Phone: (09) 275-6457 association and wanted out of the contract. I was interviewed by the then President (Mr Nick Wallingford) and the executive of the day and appointed the Executive secretary.

When Ron and I decided to go our different ways, almost a year later, it was noted in the Minutes of that meeting, that the then President (Mr Nick Wallingford) and executive of the day approved of the contract going with me to my company, Training in Progress (refer to the relevent meeting minutes).

A resolution was moved by Russell Berry, seconded by Terry Gavin, "That the company, Training in Progress, be permitted to run the NBA contract for 1996 with a transfer of the current personnel from HBA."

You will have noted that the personal attacks did not stop when Ron or I left. I see from the executive letter they are now the target.

Harry Brown

Colin McLean

Dear Sir

Have you ever watched a dog trying to chase a flea that's just out of reach on top of his tail where it meets the back? He goes round and round in circles, forgets about everything else, gets very frustrated, and probably doesn't catch the flea anyway.

To me, that's what the NBA is like. Or should I stop right here and not make the same mistake most people make in that the NBA is not something other than a group of people, and it is individual people who are creating the difficulties.

Some people think they are so jolly important that everyone else has to listen to what they say and accept how they feel.

My experience suggests that most people are not interested in what you have to say anyway, unless it suits them.

I think the Executive should get on with the job they are elected to do. They should focus on what needs to be done and prioritise that work, everything else is bull shit.

Dear Sir

We have recently come across a timber treatment certified to H3 level which is said to be non-toxic to bees. The producer, Prime Pine, is based at Motueka and the phone number is (03) 528-9134. We cannot find out what the actual treatment is. If the claims made for it are correct it would obviously be a great boon to beekeepers. Would it be possible for someone in the Beekeepers' Association to check it out.

Diana and Neale Braithwaite

Attention Beekeepers...

<u>All</u> adverts and editorial, photographs, Letters to the Editor, club reports, etc, please forward this material direct to:

Bruce Doran

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Shopper spots illegal honey

(Winnie-the-Pooh packs threat to beekeepers and orchardists)

A Northland woman's glance at a package of Winnie the Pooh gift packs at a Hastings store may have saved the livelihoods of apiarists and orchardists in Hawke's Bay.

Pat Haines, the wife of a far north beekeeper, happened upon the \$19.95 Australian-produced gift packs in the K-Mart shopping complex while holidaying in Hawke's Bay during Labour Weekend.

She was horrified to see that part of the pack was a 250g pot of Australian Blue Gum Honey - a prohibited import in this country because of the presence of the devastating European foul brood disease in Australia.

Hastings beekeeper Peter Berry said the find alarmed apiarists and MAF officers who were alerted as the honey had the potential to spread the hive-destroying disease throughout Hawke's Bay, and beyond.

"It would only take one bee to be in contact with one of those pots of honey and the result would be devastating," Mr berry said.

He said as well as wiping out beekeeping, the arrival of the disease would be catastrophic for orchardists.

No bees would mean no pollination.

Napier-based beekeeper Ron Morison said New Zealand had so far been "very lucky" in that European foul brood had not arrived.

"The thing about it is you don't know it's here until the whole hive is destroyed," he said.

Mr Berry said when Mrs Haines saw the Australian honey she immediately rang his father Ian Berry at Arataki Honey in Havelock North. Mr Berry said a MAF enforcement officer was at K-Mart within 30 minutes of getting the call. The food packs were removed from sale and the pots of honey destroyed.

"They moved on it pretty quick when they heard about it," he said.

However, there was concern over 16 of the packs which had been sold.

MAF worked with K-Mart staff in finding the purchasers, and all the packs were eventually tracked down.

Other K-Mart branches throughout the country were also contacted by MAF and the product was withdrawn from the shelves.

Beekeepers believe the packs got through Customs as they were advertised as Winnie the Pooh gift packs with no mention that honey was included.

That was confirmed by MAF quarantine officer Jim McLagan who said the incident arose over incorrect product descriptions on the importation tariff code.

"It was a loophole that appeared," he said, adding the matter had been taken up with the importer, K-Mart, which is an Australian-owned company.

Mr McLagon said there was so much trade crossing the Tasman it was a difficult issue to control.

It was the second incident in three months in which Australian honey had been found in New Zealand.

Packaged honey had been used as part of a sale and travel promotion in Christchurch. MAF officers "raided" the promotion and took the honey away for destruction.

Acknowledgement, HB Today



Native bees with new tricks

New Zealand's "primitive"

native bees are cleverer than

we thought

Pollination systems worldwide have received much attention because of the often complex co-evolved relationships between plants and their pollinators. Sometimes these can be very specialised, such as the very long-tubed Madagascar flowers visited by equally longtongued hawkmoths.

The traditional view of New Zealand flowers is that they are rather unspecialised and visited by a range of generalist animal pollinators. However, continuing work on native mistletoes at Canterbury has shown that native bees in three different

genera have a very close and complicated relationship with the mistletoes. The bees manage to open flower buds of the red-flowered mistletoe Peraxilla tetrapetala, which were previously thought to require a visit by a bird to open them.

Earlier work on the Peraxilla mistletoes since 1992 at the university has shown that the flowers cannot open themselves. Buds ripen and then wait for a visit from an animal. The most common pollinators are tuis and bellbirds, which seek out ripe buds and twist the top. When twisted, the petals suddenly spring open, allowing the bird to drink the nectar. In the process, the birds pick up pollen and transfer it to the next flower.

This type of "explosive" flower has now been reported from several New Zealand species as well as a number of related mistletoes in the same plant family (Loranthaceae) in Africa and Asia. However, until now it has always been birds, and only birds, which open the flowers. The species of birds vary between regions, from honeyeaters in New Zealand to sunbirds in Africa, and flowerpeckers in India and southeast Asia.

> The research at Canterbury is funded by the Public Good Science Fund and involves Canterbury staff members Dave Kelly and Jenny Ladley (who first discovered the explosive flowers), plus Alastair Robertson of Massey University. Field work at Lake Ohau was designed to measure how much pollen might be moved onto flowers had append them

Dr Dave Kelly

by native bees after birds had opened them.

To our astonishment, we found that the bees were not waiting for the buds to be opened by birds, but were opening buds themselves. They do this by biting the end of the bud with their mandibles and pushing with their legs. Since the bees are only about one-fifth as long as the buds, this takes a herculean effort on the part of the bees and, more often than not, the bud does not pop open. Sometimes however the bee bites in just the right place to spring the mechanism; the bud pops open and the bee then harvests the pollen and nectar.

At least three different native bees in two families have shown this behaviour: an undescribed species of Leioproctis (Colletidae), Hylaeus agilis (Colletidae) and Lasioglossum sordidum (Halictidae). New Zealand's native bees are generally thought of as primitive: they are solitary and only active aboveground for the warmer months. There have previously been



few reports of close relationships between the native bees and specific native flowers.

However, the bees clearly are much more expert mistletoe pollinators than the "primitive" tag would suggest. No other bee anywhere else in the world has been shown to be able to open large explosive bird-adapted flowers. Exactly how this behaviour could evolve in a bee which never sees its parents and does not have a complex social structure for sharing information is a fascinating puzzle we have yet to resolve.

This discovery, as well as showing another way in which the native flora and fauna were adapted to each other, is important from a conservation view-point. The native mistletoes are all found only in New Zealand and in many areas their populations have been declining. One species is already extinct. The main reasons for the declines have been clearance of forests for farming, browsing by introduced Australian possums (which are very partial to mistletoes), and reduced pollination because there are fewer tuis and bellbirds around than in pre-human times.

This is where the native bees come to the rescue. Our research has shown that flowers opened by bees get a good dose of pollen, and are much more likely to be able to produce seeds than if the buds are not opened by any animal. The bees are present at other sites such as Craigieburn near Arthur's Pass as well as near Lake Ohau. Therefore, the bees are helping to keep mistletoe reproduction on track, as well as benefiting by harvesting pollen and nectar to feed their young.

Even if native birds are reduced in densities in some areas, the bees may be able to keep the mistletoe seed production going. However, even our energetic native bees have their limits. Once seeds are produced, the seeds must be dispersed by birds to get onto a new host plant, and this the bees are unable to do. Overall, this research shows that the co-evolution of native plants and animals is still yielding up some interesting secrets. The flora and fauna here are unique and the bees' behaviour is unmatched elsewhere in the world. Better understanding of the functioning of native ecosystems, including pollination mutualisms, is essential if we are to take effective care of the biodiversity of which we are the guardians.

Dr Dave Kelly is in the Department of Plant and Microbial Sciences at Canterbury University.

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Balclutha ~ New Zealand

Southern North Island Field Day, October 99

On what turned out to be a beautiful day, seventy-five beekeepers attended the Branch's field day in Eltham. Our hosts Sonia and Bryon Bluett had everything well organised, which added to the ease of running a field day.

The programme was spring management, concentrating on methods of feeding hives. Farming has changed in this area of NZ. Gone are the huge boxthorn and barberry hedges that provided shelter and a crop honey in earlier years. Every bit of pasture is now used for dairying, leaving very little early nectar and pollen sources for the bees to build up on.

Methods of sugar feeding were demonstrated: from honey frames, mixing sugar syrup and feed out in a simple plastic bag (for emergency feeding), the use of a watering can for filling division board feeders to sophisticated mass feeding systems.

Methods of pollen feeding and pollen substitutes were also looked at. Surprisingly, this is not a new topic as Samuel Hartlib recommended that dry meal or bean flour be added to 'tosses of bread sopped in strong ale' in 1655. Things have been refined since then by modern science. For the small beekeepers it was recommended that frames containing honey and pollen be separated at extraction and stored for use in the spring. For the larger beekeepers there was the option of buying in a ready-made product or making their own. The cutoff point being at about \$300. If it was envisaged spending above this amount over a two-year period, it was cheaper to make your own. The recipe for 17-500g patties was 25 kg of brewers yeast, 12.5kg of sodium casenate (Hive Alive), 70 kg of white sugar and about 17-20 litres of water, (the sugar/ water mixture



Propolis table.



Some of the crowd at the field day.



Sugar feeding set-up, with 12/230 volt inventor and double battery set-up.

can be replaced with 66 litres of liquid sugar). Mix small amounts and leave overnight to firm up. The whole lot makes about three 20-litre pails.

Gadgets were displayed; A drum scale with digital display based on the ones used for cattle scales. Four pressure pads mounted on a "u" shaped metal frame sits 50 mm off the floor, allow the drum to be removed using a standard drum barrow. A modified disposable refrigerant canister was used as a compressed air supply allowing an air staple gun to be used in the field. A jack handle with a slot cut in the end that held the metal clamp and by twisting released the tension from a plastic hive strap without damaging it.

After lunch Paul Bolger, our AAO talked on how to inspect a hive, AFB identification and showed those who had not seen it, diseased frames. Then it was out into the back paddock

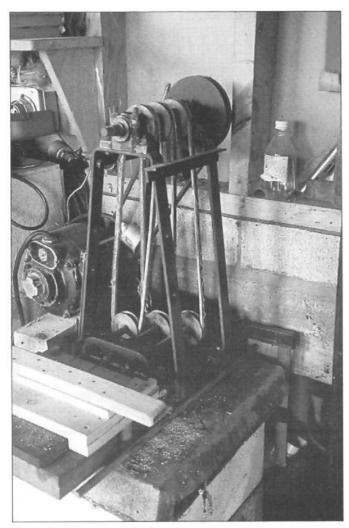


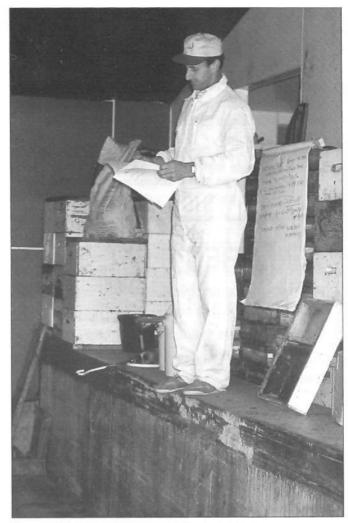
Drum Scales demonstrated by Stuart Tweeddale.



where we split into groups around individual hives to assess their condition and pointed out aspects to new beekeepers. Nobody seemed to worry about the time as we finished an hour later than scheduled with a cup of tea. Another good field day where everybody there gained something.

Trevor Rowe with his experience of forty years of beekeeping in the area illuminated me on the types of bees he had worked with. There were a lot of dark bees around that fell into the following categories: Apis very hungarious, Apia man eatus and Apis stingus vicious. This genetic base is now being lost to the district as Sonia and Bryon are gradually weeding them out.



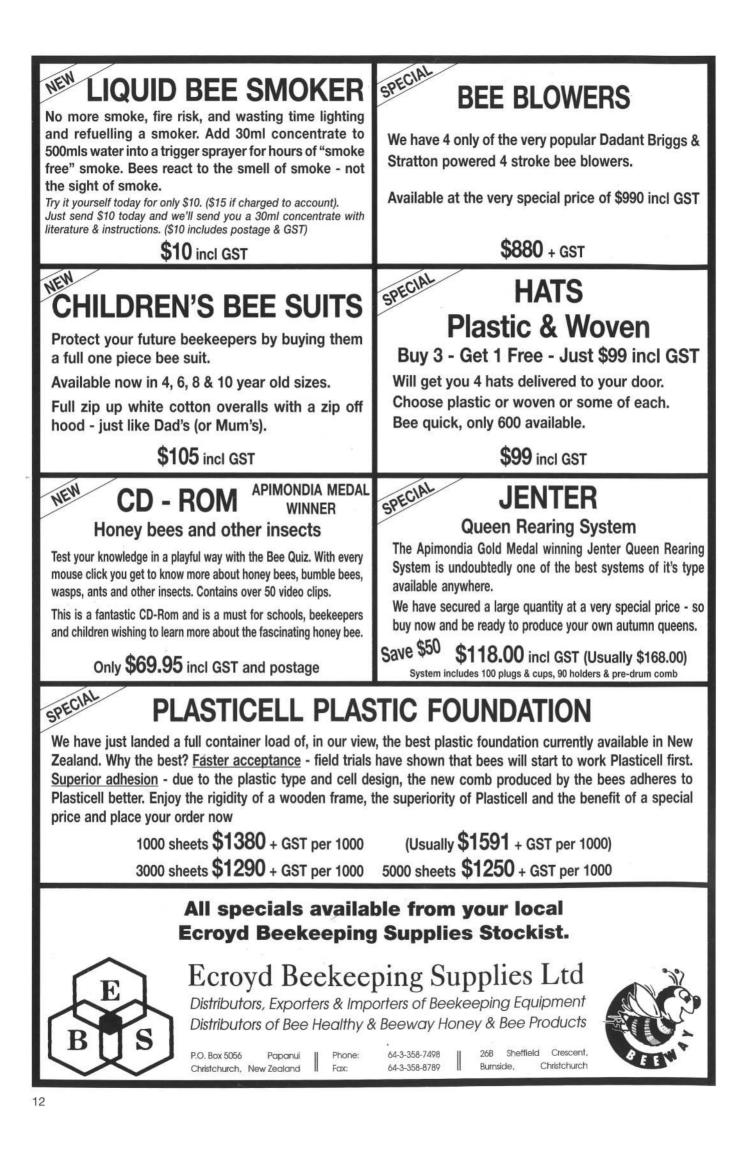


An end bar borer on display.

Vernon Gledstone-Brown on Pollen substitutes.



They watch and listen - a lot to take in.



Southland Branch Report

Winter - early Spring

Temperatures: winter and early spring have remained mild, with some snow and light frosts. Up to the end of October the mean average temperature has been three - four deg above average.

Rainfall: Inland areas have remained dry after last summer, and showing the dry effects with the warm October. Coastal areas have made up the ground moisture after the dry summer with good rainfalls in September - October.

General comments: Ground conditions went into winter drier than normal after a long dry summer brought on by the La Nina conditions. Inland areas remained dry, but coastal areas received sufficient moisture to make up the loss.

Hives came through the winter in good condition and have built up well on a good willow flow, best in 10 years. This has made the hives very strong making it easy to make up losses, nuc, tops etc. Hives at the end of October are a month ahead of themselves. Beekeepers are preparing to shift hives onto Meadow foam, cabbage and cauliflower crops for pollination. Salmonella Brandenburg disease effects ewes, making them abort the young lamb. This disease can be spread by sea gulls and also by vehicles coming into contact with sheep faeces. Beekeepers have had to take precautions by spraying wheels and mudguards before moving onto the next farm. The Southland Branch is continuing to work on the Code of Practice for the industry, any ideas or thoughts please contact our Secretary. As beekeepers look ahead we are heading for another La Nina summer with it's possible drought effecting honey crops again.

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Canterbury Branch Field Day 99

(Wet or fine \$5 per person, \$10 per family)

Sunday, 28 November 1999

At Bruce and Ross McCusker's Place

Heathstock Apiaries, corner Broxton & Heathstock Roads, Hawarden, North Canterbury.

Hawarden, North Canterbury

Theme: Alternative Products of the Beehive

Time: 10am start, get together, morning tea

Speakers: Bill Floyd on Honey Marketing and Apimondia 99, Cliff Van Eaton on propolis production and preparation, Andrew Stratford on Propolis Analysing, Tony Scott on bee pollen production, Brian Lipscombe on collecting propolis, Peter Lyttle on beeswax, NBA Executive on NBA

Exhibitors: Ecroyd Beekeeping Supplies, Beeline Supplies, NZ Beeswax, Bee Enterprises.

Please Note: Coffee and tea supplied, bring own picnic lunch, bar-b-que facilities are available.

Bruce McCusker runs an ostrich farm which will be open on the day. Also available at cost price there will be ostrich pies, kebabs and steaks. Please put your order in when you first arrive so they will be available for lunch.

Activities for children plus lollie scramble.

Directions: Turn off State Highway 1 at Waipara to Waikari State Highway 7 turn left into Princess Street in Waikari, travel 3kms, take the second turn of the left, which is Pyramid Valley Road, travel 10kms to Broxton Road, turn left, travel 7kms. This will bring you to Ross's place. All inquires to Trevor Corbett, Secretary, Canterbury Branch NBA, Phone/Fax: (03) 314-6836.



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New Zealand beekeepers turn down an increase in price of honey!!!

Is that an absurd headline that couldn't possibly apply to you? Wrong! For three years now the Honey Advisory Service has asked beekeepers for samples of their honeys to allow us to research their potential values... and for three years we have been frustrated by, no, flummoxed by (now there's a word Peter Berry could use well in a poem) the amazing lack of response.

Are you a flummoxer? Have you ignored our request: Do you deserve to miss out on achieving some potential manuka-type value in your honey? Over to you!

If you want to help us to help you personally in your honey producing business: Here's an opportunity!

Paolo Galimberti is an Italian honey scientist working with Peter Molan at the HRU on honey identification techniques. Paola stared back at us. There were predominantly manuka and dark bush honeys.

So Sandee decided to make a sauce from it. A couple of days and many recipe books and sips and grimaces and smiles later her honey marinade trial batch was ready for official tasting: and, putting family modesty aside: its brilliant! (She set out to make a honey marinade that wasn't soy based whereas most of the commercial ones are: I think it works!)

We've only tried it so far on chicken drumsticks. Amazing how it stuck on the meat as it cooked... and went a delicious ruby red/russet colour... and tasted yummy. (It even browns the meat in the microwave.)

Sandee's calling it "Honey marinade"... I'm calling it "Saucy

Molan at the HRU on he has asked us to help her by providing names of good professional knowledgeable beekeepers who can be relied on to provide samples of honeys that are, based on the beekeepers knowledge of hive placement and flowering times and flavours, true to a varietal name.

Jane Lorimer is working through Branches to develop a beekeeper register we can refer to for samples.

Marketin

Beekeepers reject price-increase opportunity; Floyd's Folly exposed; Sandee goes Saucy and Mary Ann cuts the Mustard! All this and more... in this month's Marketing Column. Sandee's Sweet Sauce Sensation". After you try it let me know which name you think works best.

Floyd's Folly... or the Rise and Fall and What Next of Manuka Standards.

I sat watching one of the TV programmes with our political leaders talking; and groaned as I heard the tried and trite trotted out yet again to somehow hoodwink me into believing they (a)

knew what they were doing and (b) where what they were doing was taking them. (I think one of them does, overall, have more savvy than the others, but that's for me and the ballot box to know.) Anyway. I suddenly felt ill; as I realised that I could be accused of the same procrastination (although at least not prevarication), when it came to the vexing topic of Standards.

I confess to having taken the easy way out... and that is to pause to get more information. I know that the retail stats and producer payments have shown that the "product" (ie the whole manuka story and sales package) over the last few years is working in the marketplace and getting good prices despite a lack of final Standards: but it's not good enough.

In the longterm we need Standards for all honeys, but we decided to start with manuka because it was (a) easier to do and (b) was the one honey where cheats could be tempted to snidely sneak in and prosper at the expense of decent beekeepers.

Ideally we need one simple litmus test that says 'yes' or 'no': and doesn't cost much.

I was hoping Pollen Analysis could do that, but Pollen Analysis is yet to be proven to the satisfaction of every doubter (and probably never will for some of them).

We're now working with Hortresearch, Dr Mark Goodwin and his colleagues, on a matrix of measures that could be used to define Manuka, and eventually other honeys. The answer for each of our honeys is likely to be a mix of tests, the mix different for each honey type.

And then I thought... whoa!... lets revisit the problem again? Why are we doing it, why do we need it...are we adding value or just cost!

If honey is being purchased because of what it can "do" in terms of special health values then systems to measure those values is what consumers want anyway.

So, if you want to help, if you want to see a system created where your own honeys can be part of the development of a world first system: then join in! If you can't work it through your Branch contact Sandee Floyd direct here at the NZ Honey Advisory Service.

(A special thanks from Jane Lorimer to West Coast and Southland Branches for having a sample collection system in place already. Jane looks forward to hearing from other Branches after their next Branch meetings.)

Otherwise, I'll assume (of course) that in the event of Standards being developed based on the research or in the event of someone else's honey being "manuka-ised" through an exciting research discovery you won't mind at all... in fact, you didn't want to get any more income from your honey crop anyway! (Ouch..is that a bit strong... ahh well... it'll only offend someone who was going to do nothing now and complain later.)

New Zealand and the World Honey Institute gets Publicity.

The World Honey Institute is up and running: And developing its own priorities and strategies. A copy of an article that appeared in some newspapers is reprinted in this month's *BeeKeeper*.

This is an awful admission for a marketer to have to make, but our sound future depends very much on good science finding an answer to the issue of economic adulteration. Because the world price affects the New Zealand price. (See more on this in Floyd's Folly below.)

Saucy Sandee Scores with Sweet Delight.

(This para got put in after my partner Sandee had read the first draft of this article: think of me as you read it about the same time as her.. the Saucy Sandee label is going to cost me, big!) A few weeks ago Sandee and I were looking in the honey larder, bits and pieces of a score of tastings, part jars of honeys, For example: non-peroxide antibacterial value; peroxide antibacterial value; antoxidant value should all be measured and shown on the label... end of argument. (The UMF team have done a great job in launching that concept themselves for non-peroxide honeys, and we will be launching a peroxide enzyme rating for other honeys as soon as some current trials finish at Waikato Hospital.)

So the real "Standards issue" that we have a problem with is more concerned with protecting or encouraging Brand packers to invest in creating varietal fashion value, rather than protecting medical-type functionality values!.

For example, if a Brand wanted to invest in creating a demand for a honey in such a way that people would pay more for it, and as a result the Brand could pay the beekeeper more for it, then we, as the NZ beekeeping industry, are pretty chuffed with him (or her of course).

And we would applaud their endeavours and be thrilled as we saw the TV ads and the magazine ads and the flash and attractive new packaging and the advertising, creating new demand for the product... and the result could be a resurgence of special and unique honeys, not just varietal but even geographic... just like fine wines!

And people might pay premium prices for Marlborough Manuka, (and of course other honey types, eg Rangitoto Island Pohutakawa or Catlins Rata, or Waikato Lotus (sorry Jane... just can't help it!).

And wouldn't that be great... but then, once our friend has created the demand for this honey, and had a good customer base, what if another Brand, a competitor, will decide to take the market share off our friend the easiest way of all..." by offering the same product at a discount."

I have no problem with that. True. Price discounting is a fair and valid business war tactic. The important issue is the definiton of "same product".

What if our friend is paying \$x-plus for manuka honey, and the beekeepers supplying our friend are spending extra time and effort to base their hives in the right place and for the right time... and our friend is spending extra time and effort extracting the manuka without cooking it and extra costs storing it and batch processing it so it really is where the label says it comes from... and all of this at extra cost, even before the extra money is spent on marketing... so that both our friend and the beekeeper can get more money for their efforts.

But... what if the competitor proves to be a bunch of slumgums... buying the cheapest possible source of dark bush type honeys... (and paying the lowest price for it)... and throwing it in with a small amount of manuka that they paid the real price for... in effect watering down the return to the New Zealand producer group as a whole!

Funnily enough, that's still okay! No law against that : they are

buying and selling on an open market. All the product has to do is meet the Food Regs.

But, its what they do with that honey and what they call it that matters to us!

If they go to the shops or customers of our friend and steal his business by selling their honey as being exactly the same as our friends honey... and take the business because they're seen as being better value ("same product/lower price" sales pitch) and make a very nice profit for themselves but not for any of the beekeepers concerned, then that is simply snide cheating unethical slumming behaviour (do you get the feeling I get strong on this?).

Is that happening... is it happening to any major extent... and even more importantly, is it happening to us overseas: sabotaging the absolutely essential development of our export markets.

I know it has happened: I have proof, in writing, and I'd like to believe that that particular company made a mistake then and is now a good corporate citizen of the industry.

But that's why we need some sort of Honeyqual Mark or Quality Seal that the goodies can promote to their customers that the baddies can't.

Simple isn't it: until the scientists argue provability of whatever identification technique we use.

The Honey Exporters Group, the JAG, did some excellent work on identifying all of the definition issues and science involved... but they established it's so complex its not possible to come up with a workable answer at this stage.

So, maybe we should take the science out of it!

I'd like your opinion on the following concept: because I'll then discuss your reactions with the Marketing Committee and see where it goes:

Here it is: Lets put people on their 'word'!

In other words, instead of setting a rule that some people then treat as a challenge to bend without breaking or break without discovery, instead of coming to a halt because setting the incontrovertible rule is too difficult, let's let the players set their own rules....and have to record them as being the basis on which they'll buy and pack and sell their honey... and the Honey Standards Monitoring Group will check their performance.....and the Brands/packers will agree to suffer heavy (draconian!) penalties if they cheat on their own system... in effect break their own word.

Could that work? Every packer doesn't have to have the same system... but they do need a system that the Monitoring Group believes is fair and professional and gives the honey the best chance of being what they say it will be.

Because all we really are trying to achieve is to stop a packer buying poly-poly-multi hybrid honey on the one hand and

Recipe for Honey Marinade

With the barbeque season about to begin for us South Islanders, I decided to spend a bit of time developing a honey marinade that was not soy based, that I could use on the barbeque, in the microwave or the oven. I'm pleased with the marinade, it develops a good rich flavour and colour when used in the microwave and especially under the oven grill. As for the barbeque well the weather hasn't been the best in the South Island for barbequing. We're in the windy season in Marlborough.

Try the recipe and tell me what you think and if you have any good marinade recipes send them to me so that I can start to build up a data base.

Sandee Floyd

Ingredients

- 1/2 cup Heinz Ketchup
- 1/4 cup lemon or lime juice
- 1/4 cup dark multi floral honey or manuka
- 2 cloves minced garlic
- 1/4 tsp minced chilli (more or less to suit your heat tolerance) 1 tsp salt
- 1 tbsp Worcestershire sauce
- 1/2 tsp paprika
- 1/4 tsp dry mustard

Simmer 10 minutes or until it thickens slightly. Bottle and refrigerate. Recipe can be doubled or tripled.

suddenly it reappears on their inventory as, eg, manuka honey. And they can undercut the market, torpedo the investments of others, by cheating!

It would mean disclosure at times, it would mean a commitment to ethical behaviour...there's some issues to be resolved...but I think it might work! Remember, it won't be compulsory. Those that join, enjoy and promote it and make it a value for their own customers. Those that don't just carry on doing their own thing! It will also be self-funding!

I'm going to discuss it with the beekeepers at the Canterbury Field Day...if you want, put your thoughts on paper and fax/ post/email to me.

This issue can't be resolved by "experts", because there isn't a mathematical answer as such to our problem (at least one that is affordable to implement).

We (sorry "you") as the stakeholders, need to decide on the terms of engagement/combat/fair competition in this area. I'd like your comments, I'd like not to feel like a politician spinning the issue rather than solving it.

My honey of the month?

I think its Kamahi...but not sure, it's the honey that Mary Ann Lindsay used in a sample of Honey Mustard she makes. The

honey is mild and unobtrusive; its certainly a very good Kamahi..not a hint of that "sheep-note" some Kamahi's get. The flavours meld perfectly with the mustard seeds! The result was tested today, at lunch with some Meyer Aged Gouda cheese and some cold corned beef. (Meyer is from Hamilton and is for me NZ's best cheese of any type!)

The honey provides a smooth medium for the delicate and crunchy seeds: the result is a delightful, flavoursome but restrained condiment for meat or cheese.

Well done Mary Ann!

Meet Billy the Beehive

In this month's Beekeeper are some of the cartoons created for the Apimondia presentation: Canterbury beekeepers get to see the whole monty (of the cartoons!) at the Field Day this month.

Regards, Bill Floyd



Blenheim the home of the World Honey Institute

Blenheim-based honey marketers Floyd Marketing presented a Paper at the 1999 World Honey Congress. It recommended the development of a world body to develop honey standards and market values.

The result is the World Honey Institute (WHI).

Run as an e-institute, it initially involves the honey industries from the USA UK and NZ.

The e-institute will be managed and developed by Blenheim based Marketing team Sandee and Bill Floyd.

Bill Floyd said that the three countries will work together in cyber space to develop a "level playing field" for the world's honey markets. We were able to face-to-face in Vancouver last month at the World Honey Conference; but ongoing work is done via e-chat.

Floyd said that with modern technology it was possible to lead a world organisation like the WHI from a provincial town like Blenheim, instead of an office in central Auckland.

New Zealand has been able to initiate this concept because of the international success and publicity for its honeys, especially Manuka honey, said Floyd.

Manuka represents what will probably become 6 very unique honeys from NZ native flora. Our own New Zealand research programme is showing some unique international advantages for those honeys. By getting the world honey industry to embrace meaningful Standards and definitions we'll create the best market opportunities for those honeys said Floyd.

We stand to benefit from the WHI's work possibly more than any other country.

While the WHI is run from Blenheim, the actual honey research is carried out at Waikato University's Honey Research Unit, as part of Waikato Uni's Biological Sciences programme. The Unit is directed by Prof Peter Molan, awarded the MBE for his international work with honey.

The first aim of the Institute will be to address the issue of economic adulteration said Floyd. This is where some traders "water down" their honey with corn syrup to allow them to sell the honey cheaper and cheat (there's no other word for it) both the customer and honest honey traders. Economic adulteration is not an issue in New Zealand but it has such an impact on the world commodity price for honey that it indirectly suppresses the export price of our own honeys.

Because our own industry is 'clean' on this issue we were able to take the initiative on developing and leading a team to solve it.

New Zealanders were the "world's greatest honey lovers" said Floyd, eating around 7000 tonnes of honey last year.

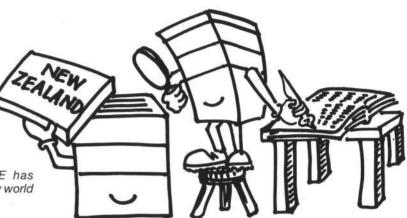
In 1998 New Zealand produced 9069 tonnes of honey. Around 7000 tonnes was eaten in New Zealand and 1834 tonnes was exported.

The export price achieved for NZ bulk honey averaged NZ\$3.20 FOB and for added value specialty honeys NZ\$5.27 FOB. Approximately 50% of our exports are added-value.

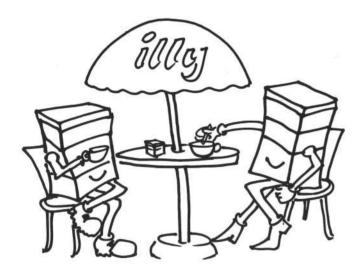
The more honey we can convert from bulk to specialty the better said Floyd., and at the same time the World Honey Institute's work on economic adulteration will help stabilise the price for our bulk honeys.



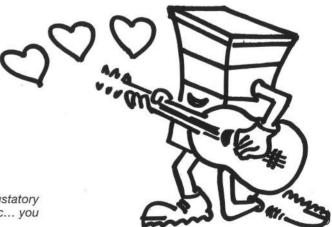
New Zealand has looked into the milk bucket and the wineglass to find the key to the future. Milk and its high tech research and innovations, and wine with its superb decommoditising strategies.



Honey research Scientist, Peter Molan MBE has spearheaded a renaissance of research into honey by world professionals: The results have been staggering.



From the sidewalk cafes of Vancouver to Vanuatu, New York to Nelson, the best of lattes and ristrettos and capucchinos will be matched with fine honeys from around the world... move over sugar: The queen of the sweeteners is back!



Romancing the Hive... singing the praises of the gustatory experiences of this wondrous food of delight... etc etc... you get the picture!

(All cartoons are Copyright Floyd Marketing Ltd)

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Frank reflects...

Summer is on the way. The shinning cuckoos are now reestablishing after their migration south and clover is starting to flower along the edge of the roads. Everything in the bush seems to be flowering. On a warm day you can here the bees working the flowers in the trees and smell the pungent, thick fragrance of the flowers. Lemonwood (Pittosporum eugeniodes), whiteywood or mahoe (Melicytus ramiflorus), makomako or wineberry (Aristotelia serrata) have been attracting bees along the streambeds. (Most of the pittosporums in the bush fringes are nectar producers).

In the manuka areas, mingimingi (Cyathodes juniperina) similar looking to Manuka but is a weather-beaten rounded shaped shrubwith tiny, greenish white bell shaped flowers is covered with bees.

Along the farm margins, buttercup, (Ranunculus spp.) wild turnips (Brassica campestris), hawthorn (Crataegus oxyacantha) and barberry (Berberis glaucocarpa) are the main nectar and pollen sources now flowering.

It's nice to take a few minutes in each apiary, just to sit in front of a hive watching the bees coming in with loads of different coloured pollen on their legs. All shades, from brilliant white through to cream, yellow and light brown. The bright yellow is broom, (the bees get covered head to tail in it) but the most striking was deep red pollen close to the city. Perhaps it's from a grevillea or some other ornamental close-by. In another apiary I also get lots of different pollens when the bees visit a nearby garden centre.

Hives around the North Island are extremely strong and are in good condition to bring in an early crop, should drought

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conditions forecast for most of the country prevail. We have certainly had a lot of rain recently.

October/November is really our busy time as a beekeeper. Keeping ahead of the bees as they expand very quickly. Reversing supers to give more room for the queen to lay in. Providing additional sugar to the odd hive that is running low in stores. Requeening hives that are not progressing, supering to provide room and splitting hives when you find queen cells developing.

To split a hive, carefully inspect all frames for queen cells and remove them all, if you have a new queen or 10 days old queen cell ready. If you don't have any of these, remove all but one situated in the centre or near to brood. Find the queen and place her and the frame she is on in a spare super.

It's easier to find the queen when the sun is behind your shoulder. Split the hive and remove each frame glancing down at the surface of the comb just exposed before you inspect the frame in your hands. Often you will see her moving away from the light across the face of the comb. She stands out being slightly larger and is easy to spot. She will generally be on a frame of emerging brood or young larvae. On the frame in your hands, look for the queen in the gaps of brood not covered by bees. Look for the telltale circle of bees facing inwards towards the gueen. Dark gueens are harder to find as they tend to run off the face of the frame. She could be along the bottom bars or even on the baseboard. Divide the stores and brood in half placing each half in a different super. Add the frame with the old queen to one of the supers and place this on the baseboard plus an additional super to accommodate the flying bees. Place a split-board on this with the entrance to the rear and place the other super on top of this with the brood compacted into the centre with honey and pollen frames to the outside. Add a protected queen cell, (if it hasn't come from this hive), a new caged queen - exit upwards, or use the frame with the best (longest) queen cell on it to the middle of the broodnest. Place a plug of green grass (to hold the bees in for a day or so) into the split-board entrance and leave for 10 days.

Some beekeepers protect their queen cells with a 20mm long piece of plastic conduit or irrigation tubing. Pushing this over the queen cell prevents the bees from chewing through the side of the cell and killing queen. This works well for yellow bees but dark bees will often eat out the end and demolish the whole cell, hence I wrap my cells in aluminum catering foil leaving only the end exposed so the queen can emerge. Once the new queen is laying and the flow has commenced, unite the two colonies using two sheets of newspaper. The bees going down will generally kill the old queen and the hives will unite together. If you don't want to leave it to chance, kill the old queen before uniting.

Some apiaries are further ahead than others and are now bring in a flow. A welcome relief from the 20 second inspection for queen cells, (splitting the brood nest and looking along the bottom bars), feeding and all that, for once the honey flow starts the bees generally give up producing queen cells and concentrate on honey production.

Then its into putting on the honey supers, encouraging the bees up into them by lifting a couple of combs of honey into the centre of the new super and putting new foundation frames into the super below. Once the flow is under way, work becomes a little easier (or not depending how you super your hives). Either just add extra supers on top (top supering) or under-super. I.E. Lift off all the honey supers and putting the new super directly above the brood nest and replacing the existing honey supers on top. This method depends on the time you have available and the number of hives you run. Under supering tends to stimulate the bees into gathering more honey.

Those using plastic comb for the first time should place them close to the brood nest to be drawn out. It's also very important that the plastic is completely covered with beeswax to stimulate the bees to draw them out. I have seen a few hives that were rubbed with wax or were left as-is. The bees didn't draw them out evenly and constructed brace comb everywhere. To encourage bees on to new foundation or plastic frames, interspace them with drawn frames and once drawn, rearrange the frames so more can be drawn out.

Just a little word of warning. Plastic frames have slightly more comb space and a super can be up to three kilograms heavier than a conventional super when full of honey, so watch your back when lifting them off.

For those using Manley frames in your honey boxes (43 mm wide - 8 to the super), use the same technique as above. However you may need to check them on your next visit to remove brace comb being constructed between the frames. Once they start drawing them out correctly, you don't have to recheck them.

When to super? I generally add a super to give the bees room as soon as they are covering most of the frames in all supers. When a flow starts I super as soon as I see white wax appearing in the middle frames of the top super - add more boxes.

Whether you add one or two supers at a time, depends upon how often you look into your hives, what type of honey flow you have; short and strong or slow over a long period. Some of my hives have filled two 3/4 supers in the last ten days. These were partially capped which means they ran out of storage space before I got back to them. If you over super, it doesn't matter (although a little disappointing removing empty super after a bad season), but it does matter if not enough supers are put on. A reduced honey crop, compacted brood nest early in the season can still stimulate swarming if hives are not supered in time.

November can be a tricky month, were there is a break in the nectar flow (a dearth) in some areas and hives can quickly starve out. Signs of a starving hive: They are light to lift and when a frame is lifted out, the bees tend to fall off the frame. If you inspect the brood, the bees will have cannibalised the drone brood. Sugar feed immediately.

Thinking back on the spring so far I have noted a few things. A lot of hives have superceded their queens this spring instead of swarming. Those producing queen cells have only been producing up to five cells. Was this due to the cold nights and inconsistent early nectar flows? I know I cut out a few of these cells only to find the hive collapsing a month later. It's hard to judge whether it's a swarm cell or supercede cell when hives



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are full of bees. In fact we have had very few swam calls to coordinate this spring.

It's also amazing to note that some hives seem to find nectar sources and are full of honey while others in the same apiary have nothing and are near starvation. Should I have let these ones die out, as they require extra labour and feeding? Seems a waste to let them die, so I've noted them and will replace their queens in the autumn with ones bred from the best of my hives.

It is now getting hot enough for the solar wax melter to start working. Essentially these are made of two panes of glass over a box frame. An important point to consider when making one is to have tiny holes in the frame between the glass to allow hot air between the glass to escape, otherwise the glass cracks. To help provide a good airtight seal between the box and the glass frame, line (staple) the upper edge of the box with a thin strip of foam plastic. When a solar wax extractor is working correctly, the inside temperature can exceed 150 Deg C and can render three lots of old combs in a day.

Things to do this month: Check for feed and pollen (strong hives can run out of stores during a week of inclement weather). AFB check, raise queen cells and requeen hives. Continue swarm control measures and super hives. Cull old frames and fit new foundation to comb honey boxes.

Reference used this month: "Some Important Operations in Bee Management" by TSK& MP Johansson, "Nectar & Pollen Sources of New Zealand" by RS Walsh (available from the NBA at minimal cost). There are two other reference books I use to identify trees; Trees and Shrubs of New Zealand by AL Poole and Nancy Adams (Govt Print 1964) and "The Native Trees of New Zealand" by JT Salmon plus a few other beekeepers.

Frank Lindsay, Email - lindsay.apiaries@xtra.co.nz

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Some of your readers may know that from 1994 to my resignation from MAF Quality Management in 1998, I acted as primary consultant to the NBA in the development of the American Foulbrood Pest Management Strategy (AFB PMS). I also continued in that role in a voluntary capacity at the request of the NBA executive, until I completed the final draft of the Management Plan for the strategy in February 1999.

Recently, as a result of the financial and administrative difficulties facing the NBA, a number of beekeepers have asked me about the future status of the AFB PMS. In fact, I have received so many enquiries on the subject that rather than repeating myself over and over I thought it would be worthwhile putting my responses into our association journal instead.

What follows is a summary of the most often asked questions, and my response based on my understanding of the Biosecurity Act and the AFB PMS strategy document.

Does the AFB PMS take AFB control out of the hands of the government and give it to the beekeeping industry?

For some time now there has been a persistent rumour making the rounds of our industry that the AFB PMS puts the power and authority of AFB control solely in the hands of the NBA. This is not the case.

If you read the Biosecurity Act even cursorily you will realise that the AFB PMS is not the NBA's, at least in terms of ownership and the ability to do what it wants, how it wants to whom it wants, simply by deciding through its own structures and processes.

Whether we like it or not, the AFB PMS is actually the PMS of the people of New Zealand, administered on their behalf through their representatives, the government of New Zealand.

In the Biosecurity Act, the people of New Zealand allow the Management Agency (in this case the NBA) to use strong legal powers to run the AFB PMS, provided (and this is also set out in law) that the NBA is able to show that it uses these powers correctly and properly, and provided that it is also able to show that it uses these powers correctly and properly, and provided that it is also able to show that it is meeting the specific objectives and rules of the strategy document as it was approved by the Minister.

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Ph: (06) 870-7070 • Fax: (06) 870-7077 Mobile: (025) 494-396 • Email: beeline@xtra.co.nz The NBA must do this by setting detailed performance criteria for whomever carries out PMS work on its behalf, and by providing written evidence to government auditors that it has met or exceeded those performance criteria.

If the NBA fails either to use the legal powers properly, or to provide sufficient evidence that it has met the performance criteria, then the Minister has the legal duty to rescind the right of the NBA (as Management Agency) to use the powers of the Biosecurity Act to carry out the PMS.

The NBA has taken on a significant legal responsibility in deciding to be the Management Agency for the AFB PMS. That responsibility does not carry with it significant rights, except to follow the law as it is set out in the Biosecurity Act, the AFB PMS document and the AFB PMS Order in Council.

Can the NBA decide to change important aspects of the AFB PMS of its own accord?

I think it is obvious from the above that the NBA is legally constrained from making significant changes to the AFB PMS without consulting with the Minister, and without following a procedure for such change set out in both the AFB PMS document and the Biosecurity Act.

The AFB PMS document and the Operational Plan contain a set of rules that are the legally recognised procedures the NBA must follow as Management Agency. These rules detail how the AFB PMS is to be reviewed, and require that a review take place on an annual basis. The rules (and the Biosecurity Act) also require the NBA as Management Agency to make changes to the strategy at that time, by way of amendments to the annual Operational Plan.

It is very important to stress that this is the only way under law the AFB PMS can be changed. The reason, of course, is that the NBA as Management Agency is carrying out the AFB PMS on behalf of the New Zealand public (not the NBA), and changes to the PMS must therefore be made in an open, transparent and public way. The annual Operational Plan of the AFB PMS is a public document, and the changes must be clearly spelled out in it for everyone to see.

Can the NBA decide not to spend a significant amount of funds budgeted to run the AFB PMS?

Since this would be a significant change to the AFB PMS, the answer would be the same as the previous question. The annual Operational Plan contains a detailed budget for all operational areas of the strategy. By submitting the Operational Plan to the Minister, the budget becomes legally binding. In effect, the money no longer belongs to the NBA. It belongs to the AFB PMS.

In the Operational Plan, the NBA as Management Agency is making a public commitment to properly and effectively administer the budget, and to ensure the money is used to meet the objectives set forth in that plan. Once the Operational Plan is accepted by government, the NBA has no option but to ensure to the best of its ability that the money ear-marked in the budget is actually spent on the AFB PMS.

South Otago Queens

Queen cells and a limited number of Queens for sale

Nick McKenzie, 230 Clyde Street, Balclutha. Phone/Fax: (03) 418-2574 Obviously if cost-savings can be made without jeopardising the Operational Plan, there's nothing wrong with that, and the Management Agency would be commended by the Minister.

However, if funds are not properly administered, and this affects the ability of the Management Agency to meet the objectives set forth in the Operational Plan, the Minister has the legal responsibility to investigate whether the Management Agency is fit to continue to carry out its responsibilities under the AFB PMS.

By law, the time when significant changes to the AFB PMS budget can be made is during the annual review of the Operational Plan. Changes in the budget are directly linked to changes in strategy objectives.

Can the AFB PMS carry on without the NBA?

The short answer is yes. The AFB PMS is part of the law of New Zealand, and is being carried out on behalf of the New Zealand public by the NBA. This does not mean, however, that if the NBA ceases to exist, or decides not to carry on as Management Agency, the AFB PMS automatically disappears.

The Minister has a responsibility to the public to ensure that the AFB PMS continues, since it was the New Zealand public, through its government representatives, that decided the PMS should be carried out in the first place. The Minster also has a responsibility to a sub-group of that public directly affected by the AFB PMS, namely the vast majority of beekeepers who supported the need for an AFB control strategy.

Section 84(4) of the Biosecurity Act 1993 states, "if a management agency for a pest management strategy resigns by notice in writing to the Minister or regional council, or goes into liquidation, or ceases to exist, the Minister or regional council, as the case may be, may, without following the required

procedure for amending the strategy, appoint some other qualified body to be the management agency for that strategy and shall publicly notify any such appointment."

The problem in such a circumstance, however, would be obtaining funds to run the AFB PMS, since the PMS is currently financed indirectly through the NBA by way of the Commodity Levies Act. This doesn't mean, however, that the PMS has to be funded this way. The Biosecurity Act contains legal provisions for collecting a levy specifically for PMS. It would be up to the Minister to decide to implement such a levy if payment for the AFB PMS was no longer forthcoming from the NBA.

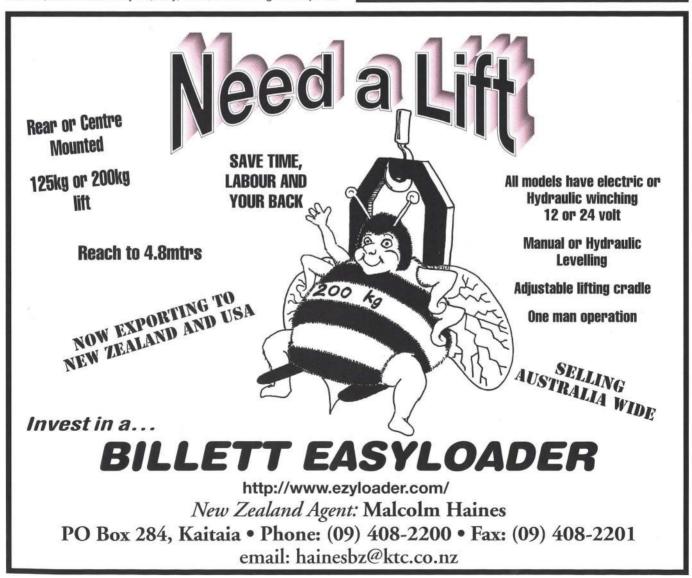
Cliff van Eaton, Honorary Member

Library News

From John Moffitt, Wakefield, we received a short video tape. It shows Ron Stratford demonstrating his way of raising queens. As John says: Technically the video is not so great but Ron's MULTI METHOD is.

There are umpteen methods for raising cells and queens and what suits one beekeeper may not be favoured by the next one. But we can learn a lot from each other. It is well worth the time to have a look (or two or three) at Ron's demonstrating and explaining.

Thank you John for letting us have this tape and thus sharing a valued technique.



Bee Philatelists existed for five years

On January 28, 2000 the Dutch contact group of bee philatelists will have existed for five years. At this moment the group counts 75 members with nine nationalities. The group unites both beginners and collectors with international exhibits.

The main object of these philatelists is exchanging information. The magazine to realize this purpose is named "De Postbij". In five years we have sent out 20 magazines with 350 pages of information about honey bees, beekeeping, symbolism, heraldry, history, mythology, etc. Since two years the group has realized an international exchange via "The Postal Bee," a magazine in the English language.

Besides the magazine the group has created other possibilities



The beekeepers of Nevis; the woman left is the British honeybee scientist Eva Crane.



to exchange information. There is a stamp list (including locals like Zemstwos and including Cinderella's) with over 900 stamps; a revenu stamp list; a list with American placenames.

Also the lustrum present to the members is an information exchange between members: 15 members have sent machine franking stamps (meter marks, red meters) for a search list. At this moment the list counts 225 red meters, divided into seven topical items.

Five years for one topic is rather long. But still we are curious about that wonderful insect named Honey Bee.

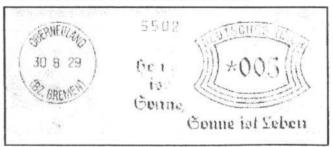
For more information about the contact group of bee philatelists: write to Jan de Crom, Donkerstraat 4/b 4063 CZ Heesselt Netherlands.



Censors mark with bee; W.W.II, camp for Belgium prisoners of war.







German red meter 1929: "honey is sun, sun is life".



Souvenir sheet Jordan; 2nd Arab Beekeeper Conference.

Butternut Squash Soup

Makes 6 servings

2

- tbsp butter or margarine
- 1 onion, chopped
- 2 garlic cloves, minced
- 3 carrots, diced
- 2 celery stalks, diced1 potato, peeled and diced
- 1 butternut squash, peeled, seeded and
- diced 3 cans (14.5oz each) chicken broth
- 1/2 cup honey
- salt and pepper, to taste

In large pot, melt butter over medium heat. Stir in onions and garlic. Cook and stir until lightly browned, about 5 minutes. Stir in carrots and celery. Cook and stir until tender, about 5 minutes. Stir in carrots and celery. Cook and stir until tender, about 5 minutes. Stir in potatoes, squash, chicken broth, honey and thyme. Bring mixture to a boil; reduce heat and simmer 30 to 45 minutes, or until vegetables are tender. Remove from heat and cool slightly. Working in small batches, transfer mixture to blender or food processor; process until smooth. Return pureed soup to pot. Season to taste with salt and pepper. Heat until hot and serve.

Honey Sweet 'N Sour Wings

Makes 1 1/2 pounds

- (18-24 wings)
- 3/4 cup honey
- 3/4 cup diced red sweet peppers
- 1/3 cup rice wine vinegar
- 1/3 cup pineapple juice
- 1/2 tsp garlic salt
- 1/2 tsp bottled hot pepper sauce

1 1/2 pounds fried or baked chicken wings

Combine honey, peppers, vinegar, pineapple juice and seasonings in small saucepan; mix well; Cook and stir until mixture begins to thicken. Pour over chicken wings in baking dish. Bake at 350°F 12 to 15 minutes or until wings are glazed with sauce.

Frozen Chocolate Peanut Butter Ribbon Cake

Makes 12 servings

1

- 11/3 cups honey, divided
- 1 cup heavy cream, divided
- 3/4 cup unsweetened cocoa powder
- 1/2 tsp vanilla extract
- 1 package (3 oz) lady fingers
- 1 quart chocolate ice cream, slightly softened
- cup smooth peanut butter

1 package (8 oz) cream cheese, softened To prepare chocolate sauce: in a small saucepan, combine 2/3 cup honey, 1/2 cup cream, cocoa powder and vanilla. Cook about 5 minutes, stirring constantly, over medium heat, until mixture is well blended and smooth. Set aside; cool to room temperature. Press lady fingers, curved side facing out, upright around sides of a 9-inch springform pan. Pack ice cream in even layer into bottom of pan; freeze while preparing peanut butter mixture. In a medium bowl, mix together peanut butter, cream cheese, and remaining 2/3 cup honey until soft peaks form; fold into peanut butter mixture.

Spread peanut butter mixture over chocolate icecream layer in pan. Top evenly with cooled chocolate sauce. Freeze 2-3 hours, or until firm, before serving.

Black Cherry and Chocolate Frozen Yogurt

Makes 6 servings

- 11/2 cups pitted black cherries, fresh or frozen
- 2 cups cherry low fat yoghurt
- 1/2 cup honey
- 1/2 tsp almond extract
- chocolate swirl

Coarsely chop 1/2 cup cherries; set aside. In a blender or food processor container, combine remaining cherries, yoghurt, honey and almond extract; process until smooth. Stir in reserved cherries. Transfer mixture to icecream maker; freeze according to manufacturer's directions. When frozen, place 1/4 of yoghurt in medium container; drizzle with 1/4 of Chocolate Swirl; repeat with remaining yoghurt and chocolate. Store in freezer until ready to serve.

Chocolate Swirl: In a small saucepan, combine 1 ounce chopped semisweet or bittersweet chocolate and 2 tablespoons water. Stir over low heat until chocolate is melted and mixture is smooth. Remove from heat and set aside until ready to use.

Chocolate Honey Tapioca Pudding

Makes 6 servings

- 2 cups 2% milk
- 1/2 cup honey
- 1/4 cup quick-cooking tapioca
- 1/2 cup (3 oz) semi-sweet chocolate morsels

1 tsp vanilla extract

In a medium saucepan, combine milk, honey and tapioca; let stand 10 minutes. Bring mixture to a boil over medium-high heat, stirring frequently; cook and stir 3 minutes. Remove from heat; add chocolate morsels and vanilla, stirring until chocolate is melted and mixture is smooth. Serve warm or chilled.

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



★ ★ ★ BRANCHES...PUT YOUR MEETING DATE IN HERE...FREE ★ ★ ★

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

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SOUTH CANTERBURY BRANCH Peter Lyttle Phone: (03) 693-9189

CANTERBURY BRANCH

Meet 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: Mr Lindsay Moir 33 Shackleton St, Sth Brighton, Christchurch Phone: (03) 388-3313 DUNEDIN BEEKEEPERS CLUB

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

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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. Phone: (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