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HASTINGS

If undelivered please return to: National Beekeepers' Association of New Zealand (Inc.)
PO Box 21, Waipukurau, New Zealand.

RECIPES

Honey Popcorn Balls

3/4 cup sugar
1/2 cup water
3/4 cup honey, mint or raspberry spread
1 teaspoon salt
3 quarts popcorn

Cook sugar, salt and water (stir) to 300 degrees on a candy thermometer. Add honey spread slowly, stirring until blended. Cook again until thermometer registers 240 degrees (about 1 minute). Pour over the popcorn and form into balls. Wrap to seal.

Honey Popcorn Crunch

1/3 cup melted butter
1/2 cup honey
3 quarts popcorn
1 cup nuts (if desired)

Blend butter and honey. Heat until well blended. Pour over popcorn nut mixture. Mix well. Spread over cookie sheet in thin layer. Bake 350 degrees for 10-15 minutes until crisp.

Honey Taffy

1 cup honey
1 tablespoon butter
1 cup sugar

Measure honey and sugar into a heavy pan. Cook over low heat to hard ball (260-270 degrees). You might want to check your own altitude for degrees for taffy (for 1 mile it is 258 degrees). Remove from heat and add butter. Pour into a buttered heavy china platter. Let cool until you can handle. Butter hands and pull it until it loses its glossy shine. Make into a rope and cut into bite size portions when it is cool. Then wrap in wax paper.

Divinity Drops

2 1/2 cups sugar
1 1/4 cup honey
2/3 cup honey
1/4 teaspoon salt
2 egg whites
1 teaspoon vanilla

In a saucepan, combine sugar, honey, water and salt. Stir over low heat until the sugar dissolves. Continue cooking slowly, without stirring, to 265 degrees on a candy thermometer. While syrup is still cooking, beat egg whites until very stiff. Slowly pour hot syrup into egg whites, beating constantly until mixture loses its gloss and a small amount dropped from a spoon holds its shape. Beat in vanilla. Drop by teaspoonfuls onto a buttered cookie sheet.

Honey Peanut Brittle

2 cups honey
1/4 cup water
Boil until it spins a thread or to hard crack stage when put in water. Add:
1 1/2 cups roasted peanuts
1 1/2 tablespoons butter
2 teaspoons soda
1 teaspoon vanilla
1/8 teaspoon salt

Pour into greased cookie sheet. Spread very thin, let harden. Then break into pieces.

Honey-Pecan Rolls

2 teaspoons flour
1/2 teaspoon salt
1/2 cup cream or evaporated milk
4 teaspoons butter, melted
1 cup honey
1 teaspoon vanilla extract
Chopped pecans
Miniature marshmallows

Combine flour, salt and cream thoroughly in a saucepan. Mix in butter and honey. Place over high heat and cook, stirring constantly, to 258 degrees on the candy thermometer or to the firm ball stage. Remove from heat immediately and stir in vanilla. Place layer of pecans in a buttered 8x10 inch pan. Cover the pecans with 1/4 inch hot caramel. Cover caramel with a thick layer of marshmallows. Cover with the remaining caramel. Cool. Cut into strips and shape into rolls. Wrap rolls in waxed paper or foil. Chill for several hours. Yield: 24 rolls.

Caramel Apples

2 cups honey
3/4 cup evaporated milk
1 tsp vanilla extract
3 tbsp butter
pinch of salt
6 to 8 large apples

Mix honey and evaporated milk together. Cook, stirring constantly, to the firm ball stage or to 255 degrees on the candy thermometer. Stir in vanilla, butter and salt. Dip apples into cooked caramel; spoon excess from bottom. Place on greased cookie sheets. Chill until caramel is firm.

Peanut Butter Bits

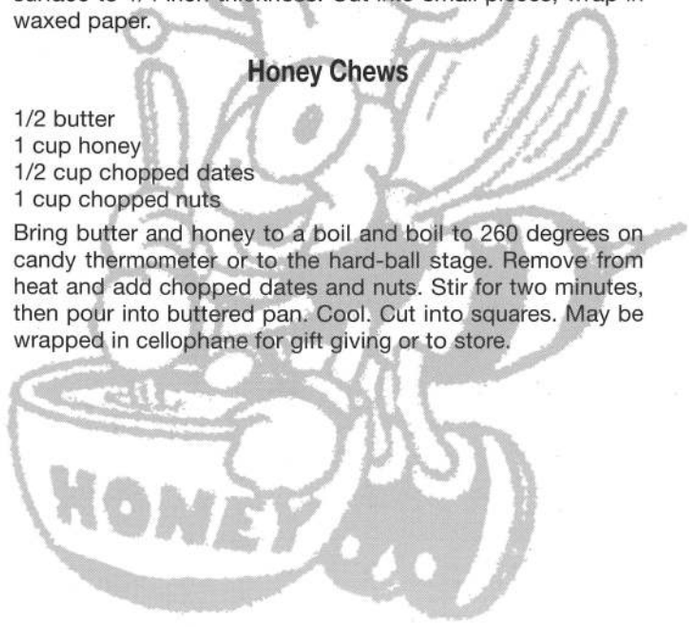
3/4 cup raw peanuts
1 cup honey
1 tsp vanilla extract
1/2 cup peanut butter

Roast the raw peanuts in a 350-degree oven for 15 to 20 minutes. Place the honey in a saucepan and cook over medium heat to 258 degrees on the candy thermometer or to the firm-ball stage. Remove from heat and add vanilla. Pour onto a buttered platter. Let cool just enough to work with hands. Add peanut butter. Pull candy with buttered hands until lighter in colour. Work in peanuts and press or roll out onto buttered surface to 1/4 inch thickness. Cut into small pieces; wrap in waxed paper.

Honey Chews

1/2 butter
1 cup honey
1/2 cup chopped dates
1 cup chopped nuts

Bring butter and honey to a boil and boil to 260 degrees on candy thermometer or to the hard-ball stage. Remove from heat and add chopped dates and nuts. Stir for two minutes, then pour into buttered pan. Cool. Cut into squares. May be wrapped in cellophane for gift giving or to store.



Companies awarded AgriQuality Assurance Mark

The New Zealand Honey Producer's Co-operative in Timaru and Auckland-based Unitech Industries, are the first companies to be awarded the AgriQuality New Zealand Assurance Mark.

Malcolm Linn, General Manager of AgriQuality's Assurance Services, says that the efforts of Unitech Industries and the New Zealand Honey Producer's Co-operative in obtaining the Assurance Mark exemplify the dedication and commitment the companies have to quality and safety and to guaranteeing the standard of their production processes.

"There is a large number of food and agribusiness companies who understand that increasing the quality of their product is an investment in their success. With the AgriQuality Assurance Mark, there is now a way that they can promote their quality investment, verified by an independent agency with expertise and years of experience across the food and agribusiness industries."

Mr Linn says that the AgriQuality Assurance Mark can be used to verify a range of processes and claims across the food and agribusiness industries.

Holland's Honey's creamed honeys, produced by the New Zealand Honey Producers' Co-operative have recently been awarded AgriQuality's Assurance Mark. The honey, packaged in new tamper proof pottles with batch coding will be on the supermarket shelves before Christmas.

AgriQuality has worked alongside the company to develop a comprehensive quality assurance system relating to grading, the creaming process used to produce the honey, determining the type of honey by pollen analysis, as well as hygiene, packaging, record keeping and traceability standards.

Holland's Honey Marketing Manager Gavin Frankpitt says AgriQuality's Assurance Mark offers real advantages for suppliers, producers, processors and consumers. "The Assurance Mark is a major boost to our product's profile. By independently verifying the processes we use, we are giving our customers the security and trust that it is being produced to the highest possible standards. They can be 100% sure it is exactly what it says on the label."

Unitech Industries, a company with a strong history in quality assurance for the manufacture of nutritional formulations, has a number of products which have AgriQuality's Assurance Mark, including the nutritional sports food supplement range ProActive Nutrition, already in the shops. A new addition to the ProActive Nutrition range is Prolete, an advanced meal solution designed for active people.

The company's robust quality assurance programme has been necessary because of the unique production issues related to dry powder blending of value-added dairy products, Unitech Industries quality programme ensures their products maintain the high level of food manufacturing standards that meet export requirements.

Unitech Industries' CEO Geoff Hanham says the AgriQuality Assurance Mark Label offers real advantages for suppliers, producers, processors and consumers and enables customers even greater confidence in the finished product."

AgriQuality New Zealand, a State Owned Enterprise formerly part of MAF Quality Management, was established in November 1998. AgriQuality is an independent supplier of testing and assurance services to the food and agribusiness industries.

Background Information

New Zealand Honey Producer's Co-operative

- Holland's Honey is New Zealand's leading brand of honey, founded by pioneer producer Dick Holland, an innovative beekeeper with a legendary commitment to quality. Holland's Honey is a market leader in the creamed honey market and is produced by the New Zealand Honey Producer's Co-op in Timaru, the biggest co-operative in New Zealand's honey industry.
- AgriQuality New Zealand undertook rigorous testing of the production systems and processes used to make Holland's creamed honeys. Processes and systems were examined and audited right through the production chain - from honey beehives to pottle packaging. Auditing included assessing processes such as:
- correct stock movement through the factory hot room
- maintenance of honey quality during cooling
- correct creaming of honey
- correct packaging of honey
- proper hygiene standards are in place at all stages
- all products are true and correctly labelled
- The creamed honey range's new packaging includes tamper proof pottles and batch coding. As a result, each batch of honey is traceable to the hives it originated from Unitech Industries Ltd.
- Unitech Industries specialises in processing powder and liquid raw materials into finished products for the dairy, food, pharmaceutical and animal health industries and for special purpose industrial requirements.
- The company's production includes infant foods, breakfast foods, vitamin and mineral premixes, special dietary products, health foods, nutritional products and other milk-based products. A large percentage of Unitech's products are made for the export market.
- Producing nutritional supplements is an exacting process involving precision mixing to meet low tolerance specifications. Hygiene considerations are paramount.
- AgriQuality carried out an extensive audit of the processes Unitech Industries use to make its ProActive Nutrition range, nutritional products for the promotion of health and fitness. The audit included ensuring:
- supplies of raw materials and services which impact on product safety are controlled by an approved method.
- raw materials can be traced through the process to the final product.
- all food is safe to eat up until its expiry date under normal storage conditions.
- the final product is sampled and assessed to verify that quality objectives are being achieved.
- all information and claims on the product label and other material, including advertising, must be true and able to be substantiated with reliable, independent scientific evidence.

AgriQuality New Zealand, www.agriquality.co.nz

- Established 1 November 1998
- State-owned enterprise formed out of MAF Quality Management
- 600 staff, 58 sites throughout New Zealand
- Chief Executive: John Morgan
- Directors: Sue Suckling (Chair), Jim Scotland (Deputy Chair), Peter Wilson, Hester Cooper, Chris Day.

AgriQuality New Zealand provides the food and agribusiness industries with credible, independent and authoritative expertise in testing, analysis and assurance services. AgriQuality New Zealand is organised into four business groups - Assurance Services, Emergency Response, Farm Network and Lab Network.

Assurance Services works alongside producers, processors and retailers to provide systems, training and advice about achieving standards, enhancing quality and adding value throughout the supply chain.

Emergency Response has a generic emergency response capability and carries out surveillance for exotic plant and animal diseases.

Farm Network offers advisory and technical services that help to identify and control disease, as well as addressing other production limiting factors on farms. The business group has testing, consultancy and diagnostic capabilities.

Lab Network's services include microbiological, chemical and physical analyses for a wide range of industries including dairy, processed foods, agrichemical, environmental, wool, meat, seafood, beverage, pharmaceutical and retail.

These four business groups are comprised of 16 businesses, which offer customers a diverse and integrated set of skills. AgriQuality's 600 staff operate from 58 sites around New Zealand. This national-wide base and pool of technical knowledge and practical capabilities means we work in a wide range of industries and situations - in the paddock, the processing plant and at the retail outlet.

(replace with foundation). Place this on a production hive using a split board to separate the nuc from the colony below. Face the entrance away from main entrance of the bottom hive and close the nuc entrance with grass for 24 - 48 hours. You can use some of the frames and bees from the cell building hive to make up some nucs if you wish. Short of spare supers? Save all your rotten supers and seal up and holes using foam plastic. They are good for this and can be disposed of later.

You should get between 60 and 80% mated queens. If you want 15 queens - make 20 nucs.

Things to do this month.

Continue with swarm control measures. Check for feed - a strong hive can starve during a week of rain. Check for failing queens (spotty brood pattern, lots of pollen in the hive, etc.) - unite with a nuc. Super hives as soon as they start storing nectar in the top super. Put on comb honey supers.

Prepare the honey house, (suspect bearings should have been replaced during winter), remove the dust covers and spray equipment and all walls with a sterilising agent. First extraction in some areas. Remove capped supers after a brood check for disease.

Spend some time with the family over Christmas instead of head down in beehives. All the best for a good crop and rain for those in our drought areas.

References: Contemporary Queen Rearing by Laidlaw, Steve Taber's book on Breeding Super Bees, Vince Cook's book, Chris Dawson (I'm still using the original gear I made 20 years ago) and all those who have taught me or have given me tips on queen rearing.

Frank Lindsay - Email: lindsays.apiaries@xtra.co.nz

UMF™ not found in all Manuka Honey

The special non-peroxide antibacterial, or UMF™, property is not found in all manuka honey but in only a small percentage of manuka honeys. The presence of this property can be detected only by laboratory testing. The UMF™ level measures the non-peroxide antibacterial strength of Active Manuka Honey. Active Manuka Honey with a UMF™ level of 10 or more is considered to have special uses.

1. Ordinary manuka honey with only the hydrogen peroxide anti-bacterial property common to most honeys.
2. Active Manuka Honey with both the natural peroxide anti-bacterial property and its own natural non-peroxide (UMF™) anti-bacterial property, giving it unique therapeutic uses.

To distinguish between the two types of manuka honey the Active Manuka Honey Industry have named the natural non-peroxide property UMFUMF™ (Unique Manuka Factor). This name is the seal and trade mark of the Active Manuka Honey Industry and is available for use only by licensed users who must meet set criteria.

The name UMFUMF™ is followed by a number that indicates the level of the non-peroxide property in a batch of Active Manuka Honey tested in the licensed laboratory after the honey has been packed.

Only Active Manuka Honey that has a UMFUMF™ level of 10 or more is endorsed as being useful by the Honey Research Unit at The University of Waikato.

Manuka honey which does not have a UMF™ rating cannot be considered to have the special non-peroxide property.

If you are wanting Active Manuka Honey for its special uses you must look at the UMF™ level.

SummerGlow Active Manuka Honey has a UMF™ rating of 19.
SummerGlow Active Manuka Honey has a UMF™ rating of 18 to 19
Our honey has the highest UMF™ test result to date.

0-4 Not detectable
4-10 Maintenance levels only
10-19 Superior or useful levels endorsed by the Honey Research unit at the University of Waikato.

Bees gather manuka honey from the flowers of the manuka bush which is a native plant of New Zealand. Manuka grows wild on undeveloped unspoilt land and is commonly found throughout the country. Manuka honey with the non-peroxide property is gathered from manuka bushes found in only a few areas in New Zealand. It is not as yet known why only some manuka honey has the unique non-peroxide (UMF™) property.

by Active Manuka Honey

Merry Christmas and Happy New Year...
from all the staff at CHB Print

Frank reflects...

November has been true to the La Nina, lots of wet, windy weather. Not everything has gone to plan and I was late with a round due to rain, the result being that somebody has received a few huge swarms. With the on again, off again early flow, the bees have crammed all the nectar coming into the brood nest instead of the empty supers above. This constricted some hives and despite lifting brood and honey to create space, some of the little beggars constructed one or two queen cells along the flat of the bottom bar and were very hard to see. Well next year —

Anyway what to do with these and other small hives. They are not worth much as they don't have enough field bees to bring in a surplus honey crop. If they have good queens, save then by making a four-frame nuc with one queen and unite the rest of the hive on top of another using two sheets of newspaper. A week after uniting, go through the hive and put all the brood and pollen frames in the bottom two supers and honey frames above. Strong hives are the ones that produce the honey crop for you.

Once all the supers are on and the honey is coming in, most beekeepers relax a little before getting into extracting.

Want to try something interesting over Christmas, try queen rearing. There are many ways to produce queen cells; this is an adoption of the Alley method.

QUEEN REARING - to raise 15 queen cells with a minimum of equipment. In theory, the requirements for queen rearing are there must be a dribble of nectar coming in or honey flow on, (if you haven't, drip-feed a hive by using an inverted feed jar with 3 tiny holes in it's lid above the brood nest). Plenty of bees in the hive, tons of pollen coming in and mature flying drones in most hives.

Select a 2 high hive, bubbling over with bees, (when the lid is lifted off, the bees spill over the top edges of the top box). If you haven't got a strong hive, use another hive's bees, (after finding the queen); add one or two shakes of bees off brood frames into the hive to strengthen it up.

Split the boxes apart so you can move the top super forward on one corner or put a stick between the supers to create another entrance at the back. (Leave the hive for a week so the bees start using the new upper entrance). This hive will become the "cell builder".

Take a queen excluder and cut out a 25-mm wide piece of wood to create an entrance in it, (just the topside of the wire grid) and place this between the top and bottom supers.

Find the queen and put her down below the queen excluder, move 2 frames of emerging bees and one frame of pollen up into the middle of the second super above the queen excluder. If there is young larvae in the second super put this down into the bottom with the queen.

NOW THIS HIVE IS READY TO PRODUCE QUEEN CELLS

Select your best hive (the "queen mother") and graft 12 to 24 hour old larvae into cell cups for those who are familiar with grafting and have the gear).

Or six days before hand, put a frame with two or three triangular strips (points down) of foundation into the brood nest of the hive you want to use as a queen mother and let the bees draw out the foundation and start to lay in it.

After six days, check every other day, and continue checking until you see eggs in the cells on the outer edges of the strips of foundation.

Two days later place a piece of plastic under the queen excluder in the cell builder hive so the bottom and the top halves are complete separated.

The next evening, take the foundation frame from the breeder colony (the eggs will have just hatched) and remove the nurse bees. DON"T SHAKE THE BEES OFF THE FRAME - BRUSH THEM OFF and wrap the frame in a damp warm towel to protect the larvae.

Work in a humid environment. The cab of the truck with a little water spray on the windows will do. Place the frame on a flat surface after removing the towel. Trim back the foundation to the very youngest larvae (just curled: 12-24 hours old) with a very sharp knife (snap off blades work well). Then cut away half the depth of the cell across the face of the comb so the larvae are easier to see. Select every third larvae and remove the two rows of larvae surrounding it with a fine brush. Also remove all the larvae on the opposite side of the frame within the vicinity of the selected larvae. (This leaves larvae in every third cell across the face of one side of the frame).

Re-wrap the frame in the towel and open the cell-raising hive. Remove a frame where most of the brood have emerged and shake off all the bees. Place this into the queen mother give and close.

Arrange the frames in the top super of cell builder so that there is a gap next to the pollen frame in the centre and put the queen cell frame into this. Close the hive.

Leave for 6-24 hours.

Then check to see if the bees have started to draw queen cells on the strips of foundation. You can tell whether they have been accepted by looking in the bottom of the cells. The larvae should be swimming in royal jelly and the bees would have started drawing cell cups out around the selected larvae.

If they have started to develop queen cells, remove the sheet of plastic under the queen excluder, (this unites the hive again making the top queen right again). Also remove any larvae that are close together.

Before putting everything together inspect the rest of the hive for queen cells. Remove any if found. The bees will continue to feed the queen cells and they will develop naturally.

If they have not started developing queen cells - something is wrong.

There could be another queen in the top super, or the queen excluder could be bent allowing the queen below to come up into the top super. There could be a hole in the plastic allowing the bees communicate from below. (They must be separate unites).

Start the procedure again.

This hive is capable of producing 15-20 good, long, well fed queen cells.

TIP: When preparing the hive to accept the foundation strips to produce queen cells - Take the frame of pollen and mash the pollen and honey into a sticky mess and dribble across the tops of the frames. (This is something I always do to get pollen into the gut of the bee to produce royal jelly). Do the same with the cell builder also. This makes the larvae easier to graft if you use this method to raise cells.

10 days later - take out the bar of cells, brush off the bees and cut around each cell making sure they are not dropped, jarred or damaged in anyway. Wrap each cell in tin foil (leaving the bottom of the cell just exposed - so the new queen can emerge) and place each cell on a brood frame in separate top nucs using a tooth pick or just press the top of the cell into the face of the comb. Cells can also be put into your honey producing hives at this time of the year to requeen them.

To make a nuc, put 2 frames of emerging bees, 2 honey & pollen frames and an extra shake of bees into a spare super,

Reporting cases of American Foulbrood (AFB)

I understand from the NBA Executive that some beekeepers are uncertain where to send reports of AFB or where to go for information on the Pest Management Strategy (PMS) for American Foulbrood. The short answer is to report AFB to your nearest AgriQuality NZ office listed below.

While legislation names the National Beekeepers' Association (NBA) as the Management Agency responsible for implementing the strategy, the NBA employs two contractors to carry out most of the duties under the PMS. These are AgriQuality NZ Ltd, who manage the Apiary Register, the Disease Elimination Conformity Agreements (DECA's), the Annual Disease Returns (ADR's), the Certificate of Inspection programme, a Hive Inspection; Sampling and Auditing progamme, and provide a Counselling Service, while Horticulture Research provides a laboratory diagnostic service.

If you want technical information, or to report cases of AFB, please contact your relevant AgriQuality Officer. If you want information on policy issues, regarding the PMS or apiary levies then you need to address these through the Executive of the NBA.

If you want to find a beekeeper with a DECA, who can inspect your hives, then contact your nearest NBA branch secretary. Their names and addresses are in the front of this journal.

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Hamilton

In my view ...

Cyna Gas or Petrol?

Years ago we used Cyna Gas to kill foul brood hives. It was dangerous stuff, so when I heard about petrol doing the job just as well I decided to try some on the next case of foul brood I found.

One day in the last yard that I went to I found one. Whilst I was waiting for all the bees to return to their hives I dug a hole beside the diseased hive. The only petrol I had on the truck was a four gallon Jerry can that I carried in case I ran out of fuel. I pulled the lid off the hive and poured a liberal amount of petrol into it then put the lid back on the hive again. In no time the bees were all dead. I then placed all frames, two supers, lid and floor board into the hole. Standing back to admire my good quick job I lit a match and threw it into the hole. From my horizontal position on the ground I saw a shower of diseased bees and other things descending on my yard of hives.

Long after my eyebrows had grown back again I was still finding cases of foul brood in that yard.

Half a bottle of petrol does the job nicely. I would advise beekeepers against being too generous with the petrol unless they were born under a lucky star.

Ron Mossop

CAIECO

Offer: honey refractometer (handheld)
Quality: as good as ATAGO
Price: USD 98 - per piece (ex factory)

Best Regards,
Fred H, Managing Director of Caieco

Phone: 86-138-06000737
Fax: 86-592-5654967
Email:caiec_fred@163.net

Huli District, Xiamen 361006, PR China
Suite 602, No.57-1 Haitian Rd

Manuka V Bee Extract honey

The low incidence of arthritis amongst beekeepers worldwide has led researchers to investigate the possible health-giving properties of bee venom. Historically, bee venom has long been reputed to possess strong, anti-arthritic properties. It is known that Hippocrates employed bee stings in his ministrations and that Galen (130 AD) wrote of bee venom treatment. Homeopathic medicine has been using bee venom as treatment since 1847 when its medicinal properties were discovered.

Traditional therapy involves the application of bee stings to the affected area of the patient over a period of time. Gradually the frequency and number of stings are increased until desensitization (immunity to the stings) is achieved, after which maximum anti-arthritic benefits are experienced.

Vita-Fit Manuka V Bee extract Honey provides an alternative method of achieving the possible health benefits of bee sting therapy but without the pain.

Two possible theories as to how bee venom works are that the stings activate powerful immune responses in the body or alternatively that bee venom stimulates the adrenal glands to produce cortisol, a hormone with anti-inflammatory properties.

Apitherapists and patients cite recoveries from a wide range of chronic diseases, most notably, arthritis and auto-immune disorders such as multiple sclerosis and lupus. Successful results have also been reported with asthma, chronic fatigue syndrome and certain types of cancer.

Veteran apitherapist and beekeeper Charles Mraz of Middlesbury, Vermont says he has treated thousands of people over a 60 year period and that roughly 80 percent have significantly improved or fully recovered from their illness.

'Alternative Medicine Digest' reported that more than 1500 papers on the healing properties of bee venom have been published in European and Asian scientific journals, demonstrating the extent of interest and studies on the topic over many years.

In a small, local study conducted by Megavitamin Laboratories (Vita-Fit), Manuka V was given to participants over a 2-3 week period at a dose of one teaspoon to one dessertspoonful a day. Preliminary results indicate 56% of participants experienced substantial relief from arthritic pain as well as improved mobility. Seventy-two percent of these had relief from symptoms with 10 days of beginning the trial.

In a 1993 study, rats with Adjuvant Arthritis (induced auto-immune arthritis) were given honey-bee venom. The trials resulted in a significant suppression of arthritis and a reduction of AGP (alpha one-acid glycoprotein) believed to have an adverse effect on the immune system. Rats injected with AGP had accelerated arthritis development and an increase in the severity and duration of the disease.

Manuka V Bee Extract Honey is a natural remedy containing bee venom (bee stings) in a base of manuka honey.

Directions

To avoid the possibility of an allergic reaction, small doses should be used to begin with - half to one teaspoonful a day. This dose can then be built up to one dessertspoonful or more a day, after 1-2 weeks. If you have any questions please ring the Naturopath at Megavitamin Laboratories.

Cautions

People with allergies to bee stings or bee products, people with tuberculosis, diabetes, atherosclerosis, venereal diseases and congenital heart diseases.

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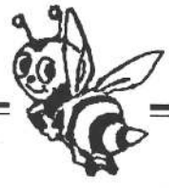
BEE ENTERPRISES



Manufacturers and Sole Suppliers of

- *Gera Propolmats (propolis collecting plates)*
- *New Way Pollen Traps*
- *Tin Clip on Lids*
- *Tin One Piece Internal Feeders*

Phone
Brian or Christine
(09) 235-8585
Fax: (09) 235-0001

Wet Bee Pollen Wanted

- Payment within a week of receiving pollen
- Minimum order 50kgs
- 200kgs and over free freight
- Longterm suppliers welcomed.

Please phone:
Rob Coers
Sensational Bee Products Ltd
Phone: (03) 540-2772 • Fax: (03) 540-2774

Southland Field Day 2000

Monday 7 February
WOODLANDS APIARIES.
Special guests from North America.
Programme available January

Contact: Don Stedman
RD1 Wyndham
Fax (03) 246-9777

From left: Reviewing a morning's work at Christchurch Polytechnic with Wayne Taigel, Patrick Gilgenbery, Chef Tutor Bill Bryce, Bill Floyd and Louisa Verry.

Sandee's Recipe Corner:

This recipe was made by Louisa Verry, one of the senior chef students we worked with last month at the Christchurch Polytechnic cooking class. I liked the results, the crumb was crunchy and tasty when the dish was cooked. I have since tried it at home with very good results.

Zero Fat Honey Breadcrumb Coating

Amounts are to taste and are not important.

Homebaked dried breadcrumbs (Do not use commercial breadcrumbs, they are too fine and contain free flow agents, that affect moisture and cohesion.)

Mild whole grain mustard

Fresh herbs basil, coriander, tarragon your favourite combination.

Enough dark bush honey or manuka to moisten the mixture, and make it stick together.

Seasoning to taste.

Place skinned chicken breast on a tray and coat the upperside with a good layer of the breadcrumb mixture. Place in a hot oven 220-230c for five minutes, and then turn the oven down to 180c and bake till cooked.

Serve with a sauce or gravy to complement the herbs. I chose a spicy Mexican tomato sauce to complement a basil and coriander crumb mix.

Enjoy... Sandee Floyd

There's a couple of New Zealand companies that are going to set the pace for the world-class development of our products through exciting technology and marketing: I call them our domestic champions.

At the risk of putting my neck on the block here's three of them: Comvita and Bee & Herbal, who are both leading edge api products manufacturers; and Airborne Honey.

Airborne's snappack portion unit packaging could be the biggest thing to happen to creating new market opportunities for table honeys in years!

And if you think you should be on my Champions list send me 'why'. I can't tell if I don't know!

Don't trifle with truffle..

Last time we were in America we enjoyed honey infused with white truffle oil. From the info we get from the USA at the moment it's becoming a real food fashion: A great opportunity for a small niche marketer in New Zealand!

The NZ honey industry breaks out of the drum price mentality by using research and innovative marketing.

If we get it right the Honey Renaissance will be a reality... and commodity prices a thing of the past!

Education Kit Update

Peter Smith, (the educationalist who created our Honey Education Kit) has updated the kit to include new technology curriculum requirements. The kits are now selling to around 10 pre-schools a week! The material ideal for children aged 3-5: And therefore feeds the information back to the parents. That's a great way to get our message to the community. Kits are available for $29.95 from (03) 325-2161 if you want to sponsor a pre-school of your choice.

And my favourite honey this week:

Ross McCusker's came close, but John and Merle Moffat's continues to be my benchmark for a superb manuka! We tried in a tasting at the Field Day. I especially like the wild-side granulation they let happen. The resulting honey has crunchy flavour ampoules that explore with flavour as you eat it... (ok ok... they're just sugar crystals I know, but hey... this is a marketer writing!). and the result, subtle oak and mineral flavours without being bitter at all. A world-class honey, and unique to New Zealand.

And yet, on a completely different note: I tried Boragio officinalis (real Blue Borage) from Braesby Farm and from the Runny Honey Company. This is the honey that might just contain Gamma Linolenic Acid aka Starflower Oil... and have huge potential as a health supplement for women. Interesting flavour; I didn't warm to it straight away but it grew on me; found it to be like a cross between kamahi and rata. If the research proves the hypothesis... wow!

And that's all from me.. and from Sandee... and we'd both like to wish you all a safe and happy Christmas. We passionately (utterly wouldn't be too strong a word!) enjoy the work we do with New Zealand beekeepers and New Zealand honeys, and we look forward to working with you all again next year.

Ouch! what happens when the industry is internally focused and doesn't develop export markets... they squabble and fight and quality usually suffers!

Research being completed in the USA right now looks set to show that honey is the ultimate sports energy food: The potential phenomenal!

If you get the chance, try McCusker's manuka honey. It's classy stuff. A group of us guessed that the secret to what we tasted was that Ross uses a netting of woven ostrich feathers to micro-filter it. Honest! Well, if you've met Ross you'd believe it was possible! And that *was* an ostrich feather!

The Field Day focused on alternative products of the Beehive.

An excellent presentation by Comvita's Cliff Van Eaton and Andrew Stratford had everyone reassessing their own attitude towards propolis, including me! The world demand for this product is only just starting: And it looks like New Zealand propolis, like our native honeys, may be unique: And have huge commercial potential.

My own observation was that every beekeeper should be looking seriously at whether they can produce propolis: the demand is likely to far exceed production.

Brian Lipscombe then gave a straight-talking and enjoyable presentation showing the user-friendly versatility of their propolis mats: quite a price reduction on them too if you're seriously interested. The design certainly makes 'harvesting' very clean and simple.

Tony Scott gave a marvellous talk on Pollen and Potentiated Pollen opportunities: In this case an international market is being created for seasonal pollens! Because each season produces different coloured pollens: And this colour differentiation is being very well received by consumers.

And the irrepressible and indefatigable Peter Lyttle amused and educated us all on the fortunes and foibles of the beeswax business.

Again, all of these people gave insights into new revenue opportunities for beekeepers.

It sure is an exciting world out there: Being a successful beekeeper means looking at all of the value potential from your business, and that may mean more than just honey: And pollen and propolis (in particular) look set to be very rewarding... just don't try watering down your beeswax to increase the yield... Peter Lyttle's onto that one... big time!

Or for that matter, adding lumps of stone and concrete and so on to increase the weight! Wow!, not beekeepers... surely not!

Honey and Halal

An interesting article in a food business magazine explained that honey is automatically halal: so be careful not to spend money on halal certification when it's not needed. In fact, a Moslem reading a label where the honey is claiming halal certification is likely to treat it negatively (given they will know that certification is not required). The consumer may assume unnecessary costs have been loaded onto the retail price. Either way it shows a lack of understanding of religion by the marketer.

Apec goes Multi-varietal!

Last month I congratulated Apec chefs on using manuka honey. I've just got a copy of the menu: And pohutakawa honey was also used. As in: Upside Down Pear and Ginger Cake with Poire William, pohutakawa honey & lemon glace, caramel fudge sauce, fresh cream fraiche and finished with a candied lemon zest.

Lovely stuff!

Sweets for the sweet tooth:

It's official: Honey can prevent tooth decay. A research team from the New Zealand Honey Research Unit has made a breakthrough: Proving that honey helps prevent tooth decay.

A copy of the science will be in the next *BeeKeeper* magazine.

And full marks to highly innovative company Bee and Herbal of Cambridge for getting some confectionery out into the marketplace to capitalise on the research.

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Australia's honey marketing giant, Capilano, launched Medihoney this week.

Selling for around $20 a 50gm tube ($400kg) it has set a whole new paradigm for the price position of specialty honeys. Our own UMF manuka honey deserves no less a retail price: The Aussie honey is based on our New Zealand HRU UMF research.

And if our research firms up on the enzyme value in honeys we could see 'ordinary' manuka and Waikato Bush and other New Zealand honeys have a whole new pricing opportunity as well!

And that news comes at a critical time: The bulk world commodity honey price is under attack and differentiating our own honeys is vitally urgent!

In Apimondia we talked with a number of Australians, and the general view is that there isn't enough Jellybush to meet the demand if the Australian and international demand takes off. So our own UMF producers can expect some 'buyer-courting' to supply new (and high volume) off-shore customers. For those with the gear, check out www.medihoney.com.

In this month's issue:

Canterbury Field Day a Beauty...

First time ever Sandee and I have ever been in this part of the Mainland. (We South Islanders have so much to be proud of!!!) The Field Day was held at the McCusker brothers' property. Stunning country; verdant green rolling hills dotted with fine looking sheep... and ostriches!

If you get the chance, try a McCusker Ostrich Pie: they really are very, very good!. Bruce McCusker is a bit of a chef-man too: the ostrich kebabs were superbly cooked; ostrich meat is difficult to get perfect; very low fat means you have to time the heat just right.

The Field Day was peopled by hardy looking Mainland beekeeper types: And a very relaxed enjoyable atmosphere. Good turnout: around 100 people.

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be used comfortably by the beekeeper.

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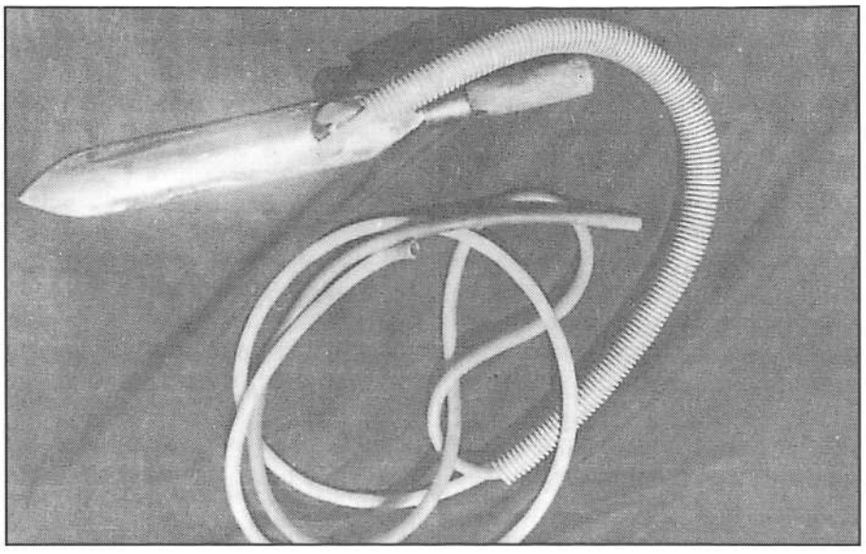

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out and cut off all the cappings. People experimented with various types and sizes of knives in an attempt to grind the cappings less finely but none of the efforts were very successful.

New capping knife

An uncapping knife was designed and built using the information gained through preliminary work. Mild steel of 14 gauge sheets is used as a base. The knife length is 24cm long and 5cm wide. The handle is 15cm long and the length of the wooden handle is 11.5cm.

Mild steel sheet is used because of its machinability and heat transfer characteristics. The knife body is designed to provide space for circulation and passing of steam. Two pipes are mounted on the knife body, one is the inlet of steam and the other the outlet. A cutting edge is provided to facilitate uncapping combs 2-3 mm deep. The final design of the knife is such that all surfaces on which cappings could accumulate are eliminated. This was necessary because accumulated-cappings honey is darker or if cappings are scorched, this would lower the quality of the honey.

The knife was operated using steam obtained from a domestic pressure cooker of 8 litre capacity (Figure 2). A temperature recording Weather-tronics, Model 5117 - humidity and temperature indicator was used to measure the performance of the knife. Temperature recordings were made with the idle knife and with the knife in continuous use. The steam-operated uncapping knife was tested three times between 0800 and 1200 hours. It is best for honey extraction.

About 1.5 litres of water was heated in the pressure cooker. The pressure cooker was tested heated on an LBG stove or an electric heater. One end of the rubber pipe was attached to the steam outlet of the pressure cooker and the other to the inlet pipe of the uncapping knife. Other pipes were attached to the outlet of the knife and after 12 minutes the knife became hot and the uncapping operation started.

At the starting point of the operation, the temperature of the knife was 40°C. About 30 frames were uncapping knives in three test runs.

Preliminary work involving several types of uncapping devices was performed to determine the most desirable design. Several modes of knife type blades made of stainless steel were found to be unsatisfactory because of yielding uneven uncapping. Hot air jet and flame uncappers could not uncap combs where honey was in contact with the capping wax either on the inside or outside of the cells. The preliminary work indicated that a steam operated uncapper should meet the following criteria:

- The distance that heat must be transferred between the heater or the cutting edge should be the minimum possible.

- The knife should be uniformly hot throughout its length.

With the knife idle the temperature was between 40-42°C, and with the knife in continuous use, the temperature varies between 38-40°C (Table 1). Temperature changes across the knife were rapid as the combs were drawn across the knife in the uncapping operation. Knife temperatures in the operating range shown were not objectionable. No scorching or caramelisation of honey during uncapping was detected.

The knife uncapped combs at the rate of one frame per two minutes. Sufficient heat was available for this uncapping rate, and the cut across the face of the comb was clean when the combs were filled and sealed.

The steam-operated uncapping knife described can be compared with the simple blade type knife which is traditionally used. The simple blade type knife will scorch the wax and there is uneven uncapping of combs. It is convenient to operate. The steam-operated uncapping knife developed can

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uncapper would have to include some sort of device that would remove a portion of the cell rather than puncturing it. Cumming (1950) stated that a large knife, a bread knife will do very well, heated in a jug of hot water, wiped dry on a clean cloth, then slice off the thin layer of wax cappings over a large tray or basin. Edwards (1947) found that the best form of knife for removing the sheet of cell cappings from honeycomb before placing it in the extractor is that known as the 'Bhingham". It is like a very long flat trowel, with sharp square shoulders near the handle and a tapering point. These knives must be furnished with a keen edge and must stand in boiling water between alternate uses. Any tin stout enough to stand the fire, and deep enough to allow immersion of the entire blade will serve this purpose.

Eckert (1961) stated that automatic machines have been invented which will cut off the cappings either with whirling knives or with metal parts attached to rollers between which the combs are moved mechanically. The Wilcox machine, the Crawford uncapping machine made by JR Jack of California and the Sue Bee automatic uncapping machines are examples of this latter type of uncapping equipment. Bee Research Association (1974) found that knives used to uncap the honey were heated in pans of hot water. In North America and Canada, 20 circular saw blades on a single shaft were used to build a wobble saw type uncapper which was fast and effective. The major drawback was that the saw ground up the cappings. Beekeepers in the USA made various improvements. The Bogenschutz brothers were first to mass produce a power uncapper in the late 1940s. Individual frames were carried by endless belts between revolving cutters that moved at high speed (1700 rpm), at which speed the metal fingers would fly

Fig. 1 – Steam operated uncapping knife

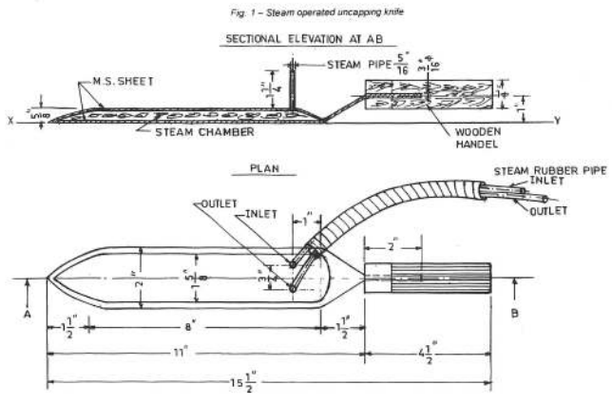


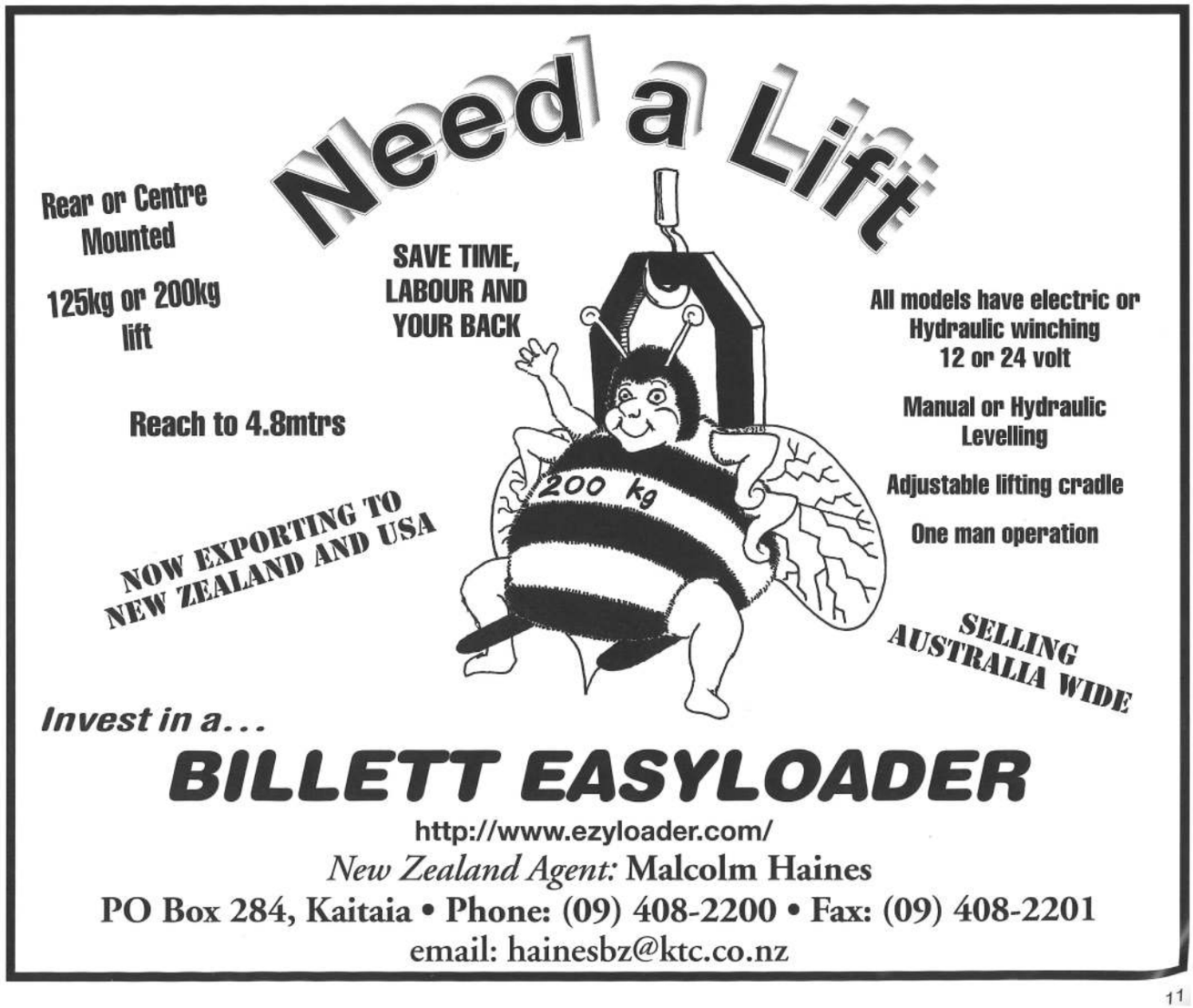
Fig. STEAM OPERATED UNCAPPING KNIFE

Fig. 2 – (Up) - Longitudinal section (x-y) at level A-B; (Down) - Plan of the steam operated uncapping knife

Table 1

Increase in temperature in °C observed for steam-operated uncapping knife following initiation of steam passage through the knife

S No	Time (minutes)	Temperature (°C)
1	5	24.3
2	6	28.6
3	7	33.0
4	8	35.4
5	9	36.2
6	10	37.1
7	11	38.9
8	12	40.2
9	13	40.2
10	14	40.1



Development of a steam-operated uncapping knife

A steam-operated uncapping knife was designed and built using the information gained through preliminary work. Mild steel of 14 gauge sheets has been used as its base. The knife length is 24 cm long and 5 cm wide. The handle is 15 cm long and the length of the wooden handle is 11.5cm. The knife gives continuous satisfactory uncapping.

Origin

When honey is ripe each filled cell is covered with a beeswax cap by bees. Capping, a mixture of honey and wax removed from combs in the uncapping operation must be separated to salvage the honey and beeswax. Separation is accomplished by draining, heat, or a combination of the two. When heat is used caution is required to prevent injury to the colour, flavour, or aroma of the honey. Honey removed from cappings during the draining process is not damaged and may be added to the crop without lowering overall quality.

Previous capping knives

To extract the honey from the cells cappings must be punctured or removed. Various types of cutting or perforating devices are used in the uncapping operation. These may be operated by hand or mechanically. Some of the large, mechanical uncapping machines with high speed rotating cutters have no heat on the cutters (MRAZ, 1949).

MRAZ recommends that the combs be warmed to facilitate uncapping.

Hooper (1991) stated that cappings are cut off with a sharp, fluted kitchen knife. The fluting on the blade helps to prevent the knife being held by the viscosity of the honey. Detroy (1979) described an electrically heated knife. Operating temperatures that provide a smooth cut without tearing the cell walls and which do not overheat the honey are controlled by use of an on/off adjustable temperature control. Owens (1963) developed and patented an electrically heated toothed roller for uncapping that could be used on mechanical machines. Filled combs were drawn between two toothed rollers by a conveyor chain. The rollers were heated by rod type electric heaters. Spring pressure on the rollers caused them to perforate the cell cappings. Here again, the yield of capping wax was low.

Nichols (1988) described how he made a honey knife from two thin sheets of stainless steel (welded together at the edges); between them a heating element (low voltage, high current) encased in insulating material, and a tiny thermistor is inserted in a slot on the thin edge of blade. The temperature of the resulting honey knife is maintained at 80°C (+1°C) and it reaches the operating temperature from cold within four seconds.

A fully mechanised uncapping machine in which electrically heated toothed rollers are used, was built by agricultural engineers of the Agricultural Research, Science & Education Administration, USDA, at Madison, WI USA (Detroy & Owens, 1968). The machines removed the combs from the super, uncapped them and deposited them into a container for extracting. The honey industry was not interested in this machine because of the low yield of capping wax.

It soon became evident than an acceptable mechanical

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many using the entrance as their neighbours? Are there dead bees streaming out from the entrance, which is a sure sign of spray poisoning?

As you check your brood just run your eye over the areas where there is no or very young brood and investigate any liquid in the bottom. Probably badly placed nectar, but get a match thicknessed twig and dip it in and withdraw. Only need to worry if it is tacky, strings out and is dark chocolate coloured. Always flick off a few caps too. Choose isolated "why haven't they emerged with the others," also darker and sunken caps and those with small pin holes. If the larvae are pearly white and shiny all is well. If the larvae can be drawn out whole, even if dead it is not AFB. Only if it is a liquid mass need you check further. Use the afore mentioned stick, poke it into the cell, twist it round and slowly withdraw. If it strings or ropes out and is coffee coloured, you may have a problem. Phone me, Jim (09) 238-7464, wrap the frame up in a bee proof plastic bag and bring it in for me to check. Although AFB is difficult to recognise, by following the above, members have been able to identify AFB. Don't rely on smell, as only in the very late stage have I ever been able to smell it.

When AFB is found there is only one process available to the hobbyist, and that is to stuff up the entrance and pour half a litre of petrol (more if very strong) into the top and close to allow the fumes to quickly kill off all bees. Now dig a hole adjacent to the hive 1m square and 30cm deep and deepen the centre to take some newspaper and light. Put the top two boxes over this, remembering that the petrol may flare up. Make sure you don't spread the bug by dropping bees on the surrounding ground. It seems the honey doesn't burn but runs into the ground, so make sure this is below spade or plough depth so as not to reinfect. The lid is slow burning, so stand this up beside the supers. It will take almost two hours to burn down after which it should be covered and tramped down. If you can't burn on site, block the entrance, kill the bees then tie down to prevent the hive coming apart as you move to the burning site. Report immediately to MAFQUAL. If robbing was taking place with the infected hive MAFQUAL will inform beekeepers within flying distance. To cut costs, commercial beekeepers set up paraffin dippers to seal lids, floors and supers, but bees, honey and frames must be burnt. This method however is too expensive for hobbyists.

Chalk Brood. Not a serious complaint. It affects the larvae by geminating and growing in the gut. The larval body turns white and gradually becomes chalky and as it dries turns grey and often then black. Can be controlled by requeening but usually clears up itself.

Sacbrood. Also not serious. Affects late larvae or early pupal stage. Larvae go through colour stages when firstly the head goes black and body then becomes yellow, grey and later black. When a stick is inserted one first feels resistance then sudden pop as the skin of the sac is punctured, and moisture often spurts up on to one's glasses. Both Chalk and Sacbroods appear when the hive is under stress, such as store shortage, failing queen, cold and wet conditions. Usually cured by requeening, or will recover itself as the flows start. Fortunately we have neither European Foul Brood or mites, but constant pressure is needed to stop the importation of both honey (for EFB) and bee (mites).

Honey Harvest. Some honey could be ready to take before Christmas. Bees however, in processing nectar change the nectar sugars into honey sugars and remove excess moisture. When the moisture content is down to about 20%, the bees will store it into honey cells, and when full will seal it in with a thin capping of wax. That honey at the even hive temperature of 34deg, will keep for ever as it did in the Egyptian Tombs for 4000 years. So any frame taken for the honey should be a least 90% capped, otherwise the moisture content will force fermentation which will not keep.

Jim

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From the Colonies ...

From the Franklin Club Newsletter - Dec/January in the hives

One week it is summer the next week it is winter again. Here it is the beginning of December and 9 degrees. Not till the ground temperature is a constant 19 degrees can we expect the clover to produce. Bees don't know about Ozone layers or El Ninos, but do anything in the hives on these colder days and they know who to blame and attack. I set up hives for queen raising in what looked like a summer break, and having committed myself to the programme, I managed to stretch it an extra day for the weather to improve which it did slightly.

I grafted in the car and seemed to get a good graft though the stings I got didn't help. Worse weather followed, but my strong well fed hives combined with my experience should have produced a nice average. Disaster. From the 112 grafted larvae, I got six queen cells. I think I may now make them wait till autumn for the new queens.

Expansion. Stores are coming in in small dribs and drabs. As usual, hives that have come through the winter well and with lots of field bees, seem to be holding well, but anything of a weak disposition need to be watched and may need to be fed as late as the main flow arrival which must be close now.

When checking stores, also check how many empty frames there are for if there are less than four or five it is time to add another super. If the only additions you have are foundation, I place it under the top super, as if placed on top the bees tend to ignore it and pack the lower boxes. Always a good practice to add some foundation with fully drawn comb say two to eight.

Preparing for Harvest. Bring to the top box those frames that are full and capped for easy removal later. Move all the grotty or difficult to extract frames down close to the brood for winter feed.

Disease. Luckily our only notifiable disease is American Foul Brood (AFB) which affects about one and a half per cent of all hives per year. The low figure is dependent on continual checking brood by all beekeepers for this complaint. There have been times when errant beekeepers have forced this up to six or more percent, so that continual badgering in newsletters such as this, are necessary. Always check the landing boards. Are the bees as busy as usual? Are there as

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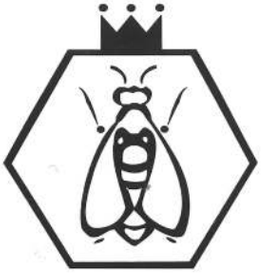

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Bee Boost was developed and is marketed by Phero Tech Inc of Delta B.C. This company has a long association with the pheromone researchers at Simon University, working in forestry and agriculture.

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Dear Sir

In a recent mailout from the NBA executive a graph was included showing the alleged Administration expenditure for the NBA. (I have been told that the executive did not produce this graph).

As usual you are only given part of the story. Why?

There is no explanation on the increase for example of commercial members from 423 to nearly 1000, no deduction for the magazine income from subs and advertising. Yes the magazine is included in Administration costs, as are many other items.

In 1996 there were 423 commercial members. In 1998 this increased to just on 1000 commercial members. This is not allowed for in the graph. One assumes by looking at the graph that administration is the running of the NBA office. This is not the case. This includes executive travel, conference travel and accommodation, legal costs etc.

Isn't it about time some of these people put their own agendas aside and supported the executive instead of trying to destroy them and the association?

Harry Brown

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HB beehives get clean bill of health

More than 180 beehives were checked for disease around Napier-Hastings last weekend and only one was found to be infected.

"It's been getting better every year," Ron Morison, secretary of the Hawke's Bay branch of the National Beekeepers' Association said.

The infected hive was found to have American foul brood disease and was destroyed.

Seven teams of experienced beekeepers, along with beginners, were involved in the annual check on hives for disease.

"The incidence of disease has come down every year as a result of the blitzes we carry out and education of beekeepers," Mr Morison said.

"Over the years we have found certain areas seem more prone to disease and we have targetted these areas.

"Beekeepers generally appreciate the chance to have their hives checked."

Mr Morison said the honey season looked like being a good one and large numbers of hives were being moved into kiwifruit orchards as they came into blossom.

Kiwifruit flowers did not produce honey but the bees were essential for good pollination.

After the season the hives would be moved to areas where the bees could gather honey from clover and manuka.

Acknowledgement: HB Today

Committee was defeated 11 votes to five. However, the Executive has appointed an Advisory Standing Committee (Finance), which will comprise myself as chair, along with another executive member (Jane Lorimer), Josephine Lewis (Federated Farmers) and Ian Berry.

As a committee we will work together. I will then present conclusions and advice to the Executive for overall decision making and approval.

I believe this means the NBA membership is getting the best combination of selective skills for specific tasks combined with the overview and elected decision making of the Executive itself.

I have taken the unusual step of presenting all of the above in the public arena because the discussions and proposals leading up to it have been presented to me in that arena.

I am not however, prepared to enter into any further debate on my intentions, at this stage, in this forum. (No company or organisation is expected to make complex decisions in open forum on an ongoing basis. It simply can't work.)

I must also apologise to any NBA members who get this information second-hand from subscribers to the electronic NBA mailing list before they have received it directly from me. But I felt it was important to disseminate the information as quickly as possible.

A copy of this letter will sent to all Branch Secretaries before being put onto the NBA - list, and will also be included in the December BeeKeeper magazine.

Yours truly,
Terry Gavin, President, NBA

In Burma all bodies were once steeped in honey to preserve them until money for the prolonged funeral rites could be found.

In the interests of economy, this honey was scraped off afterwards and sold in the markets. Honey was deemed incorruptible, so where was the harm?

Acknowledgement: The Australasian Beekeeper

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Notes from the Executive

A group of NBA members are so concerned with the management of your organisation by the present Executive that they have started the process of getting signatures for a Special Meeting: the objective of which is to bring about new elections and possibly a totally new Executive Committee.

I don't know whether the signature tally will be achieved but only 10% is required to call the meeting, and we have to assume it is possible. In that case, the membership will work through the democratic processes our Constitution provides, and a new Executive will assume leadership. If it is done democratically I have no problem with it.

I have spent the last few weeks talking with various beekeepers and NBA members about the present situation and the possible results. It's clear to me that there are three 'groups' within the NBA. The group represented by those arranging the Special Meeting, those diametrically opposed to the common viewpoints of that group, and a vast number 'in the middle'. And please, anyone, don't ask me to quantify them all: that will just lead to claim and counterclaim and at the end of the day, it's irrelevant to resolving the present situation in a manner that protects an organisation that has served our industry so well for over 100 years!

What I have found, in talking with people, is that the present situation could see the splitting of the industry into two organisations: both demanding the right to levy the industry and administer that levy. A situation that would have required the Government to readdress the whole matter of the levy and, quite frankly, the industry's ability to manage its own affairs. I really don't know where such a situation could lead us!

I have been President for just over three months. In that time we have had to address the vital needs of scoping and appointing a new Executive Secretary and reassessing the position regarding the efficiency of the levy collection system.

Our financial position is not good; it should not have got to where it is at. However, at conference, Ian Berry, a Trustee of the NZ Honey Trust made it clear that the Trustees would support an application from the NBA for financial bridging: as long as the application was supported by proof of new efficiencies and cost savings.

At the Waitangi Conference a proposed levy increase was defeated and the Executive was instructed, clearly and definitely, to operate on the industry's reserves pending a review of the levy system and of administration costs.

The Ashburton Conference reinforced that direction. The Executive was also instructed to seek Ministerial approval for a $4 an apiary levy increase. To date he has not seen fit to approve this request on the basis that administration costs are in excess of acceptable.

The Executive has and continues to address these issues. Non payers of the levy are being identified and appropriate measures are being undertaken. Administration costs are being addressed at this time.

Unfortunately a body of opinion within the association is stating, quite unequivocally that NBA cheques are about to start bouncing and that the association is about to fall over. All this, it is claimed, as a result of the tardiness and incompetence of the Executive in dealing with financial management. This is of course not the case at all.

If anything threatens the existence and prosperity of the NBA it is this sort of disinformation, designed only to create disharmony, distrust, suspicion and general havoc. This does nothing for beekeepers, the association, or the industry and will, if allowed to continue bring irreparable harm to the NBA and its members.

The fallback position of using trust funds means the NBA is not going to fall over and there will be no dishonoured cheques bouncing about. The NBA will meet its obligations and will continue to service its members.

But the Executive will use the Trustee's offer reluctantly, and we have to address the issues behind the financial situation to ensure it doesn't happen again. We must have a system that ensures full compliance by levy payers, and we must have cost-effective administration, disease control and marketing (our three core activities).

If we are all of one resolve, if we were all of a mind to work together we could easily overcome the present difficulties.

The opportunities and threats facing the NBA are growing in complexity each year. The beekeeper of year 2000 will need vastly more sophisticated information and support and government interfacing on his or her behalf than previously.

The existing Executive structure is simply not going to be big enough to provide the people-hours and the knowledge-detail to cope.

I don't agree with Bay of Plenty's suggestion of a paid CEO to do all of this (as per their remit to previous conferences suggesting the reorganisation of the NBA). That's because I don't like the dependency on one person, and one person can't hope to be and do everything that will be required of them anyway.

We beekeepers are an independent lot, it's our strength and our weakness. We're also fair-minded and, at the end of the day, believe in a democratic process for overall governance.

So I believe the answer lies in an Executive of a similar size to the present: but with a more expanded committee structure. With committees selected for their ability to robustly explore issues and present recommendations to Executive.

Executive itself will always make the final decisions on behalf of the membership; that is the democratic principle. But committees created from the vast array of skill and knowledge our membership represents is a huge resource available to us: that we must use.

A complete assessment of the committees that we will require needs to be based on a Swot analysis of the industry's position and our overall objectives. That will happen early in the New Year, I hope that it can be before March; if not it will definitely be before the next conference.

But some actions need to happen now. The issue of Financial Planning is a critical one, it deserves its own 'advisory committee' no less than marketing or disease control or research.

At this year's Ashburton Conference, Remit 22 (Bay of Plenty) calling for the establishment of a Finances Sub-

Cover: Photo courtesy Klaus Nowottnick, Germany.

The New Zealand **BeeKeeper**

THIS ISSUE

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