

THE

# N.Z. HONEYBEE

A JOURNAL DEVOTED TO THE INTERESTS OF BEEKEEPERS

EDITOR-MANAGER . . . . . P. A. HILLARY

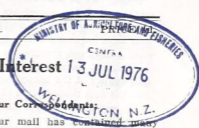
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## News of General Interest



### Manawatu Branch

At the monthly meeting of the Manawatu branch, N.B.A., over which Mr. F. J. Lewin presided, a provisional date was set for the middle of March, 1939, for a district field day to be held at Massey College. A committee consisting of Messrs. Lewin, H. L. Turnbull, H. F. Dodson and J. Dale was appointed to complete arrangements.

A discussion took place on the new marketing arrangements for honey, and they were recognised as being steps in the right direction. It was stated that it was now possible to consign honey in a liquid condition to grade stores. It was agreed to make inquiries concerning certain points in the initial policy of the Internal Marketing Department.

Mr. B. G. Goodwin, the newly-appointed district supervisor of the Horticultural Division, was introduced to those present.

### Mataura Report

I am very pleased to see that the New Zealand Honeybee is gaining ground, and wish it every future success. The weather has been very dry except for an occasional shower. Good rains came at the end of October and in November, and the prospects for the coming season's honey flow are now quite satisfactory. It is going to be an early season. There were odd heads of clover out at the beginning of October.—G. C. [Signature]

### From Our Correspondents

Our mail has contained many interesting letters from foreign countries, including U.S.A., Canada, South Africa, Australia, Egypt, Finland and England.

### High Production Records.

Sir,—Perhaps I could get some idea of weights of honey taken from individual colonies through the "N.Z. Honeybee." Last season I took 310 lb from one colony that had been brought through the previous winter as a 3 frame nucleus. I took 2 ton from 12 colonies. There is no doubt, Mr. Editor, that this paper is filling a want among beekeepers and may it have every success.—"Amateur."

[We would be pleased to publish any replies to the above letter.—Ed.]

### Books For Beginners.

"Sir,—Could you please tell me of books suitable for a beekeeper with six hives.—J.S., Auckland."

Answer: Beginners are advised to purchase the book published by the Department of Agriculture for beginners, and then "Practical Beekeeping" by the late Isaac Hopkins. The next step is to secure "The ABC and XYZ of Bee Culture," by Root, and "First Lessons in Beekeeping" by Dadant. As experience with the bees is obtained, the beekeeper should secure "Honey Production," by R. O. B. Manley, and "The Honey Bee," by Langstroth (revised by Dadant). Other excellent books are "A Thousand Answers to Beekeeping Questions," and "Fifty Years Among the Bees," both by Dr. Miller, "Out-Apiaries," by Dadant, "Beekeeping" by Phillips. There are many others.—Ed.

## Honey Marketing Regulations

### Packing for Export

The Internal Marketing Division (Honey Section), has finalised the conditions to be applied this season to the marketing of honey:

Honey can be sent to the Auckland depot from 1st December to 30th June. No honey will be accepted after 30th June for that season's pool unless advice has been received at the office before that date stating the quantity and quality of the honey to be sent in and the approximate date of sending.

Honey can be sent in liquid or granulated. Liquid honey shall be subject to a deduction of 1/16d. per pound from the payment to defray extra costs in handling.

Weights.—Tins to hold 60lb. weight of honey each. Tins must be new, clean, and free from rust. Rust can be prevented by rubbing the tins over with a rag moist with boiled linseed oil. Weights to be allowed for tins: 2lb. 10oz.

### Liquid Honey

Honey sent in liquid or semi-liquid must be packed in tins made to the following specifications:—

Tin to be of capacity to hold 60lb. weight of honey. Lid to be a press-in lid within a screw cap lid with opening not less than 1½in. in diameter, the top of the screw cap not to project above the upper edge of the tin.

Honey will be classed as liquid or semi-liquid if it runs from the tins when the tins are inverted with the lids off.

Tins carrying liquid honey must be cased in strong wood cases made to hold one or two tins. Ends of cases to be 7/8in. dressed on one side, and sides, top and bottom ½in. Inside measurement 19½in. long, 9½in. wide, and 14½in. deep. Cases should be new. Honey will not be accepted in kerosene cases.

### Granulated Honey

Honey firmly set can be sent in lever-lid tins as formerly, packed two

in a case, cases to be made to specifications as set out for liquid honey. If the route takes in sea carriage a wad of paper should be placed between the lever lid and case lid to keep the lever lid from coming off.

The carrying of liquid honey is experimental and is being tried out this season. Liquid honey or semi-liquid honey will not carry in the tins previously used.

Heavy cardboard cartons have been tried out during the past season for packing 60lb. tins both for local carriage and for export, but have not proved successful. Inquiries are now being made with a view to ascertaining if stronger cardboard material can be obtained.

Intending suppliers who have not already a registered brand-number will apply to the office before consigning, for a Brand Number. The brand-number is to be stencilled on the lower right-hand corner of one end of the cases in letters at least one inch high and the net weight above the number. A letter or number one inch high to be stencilled on the top right-hand corner of the same end of the cases of honey of the same quality. If different qualities are received under the same mark or in one line without being marked, so that it cannot be graded until it is sorted and marked, any charges incurred in sorting shall be paid by the supplier. Suppliers are asked not to use the same extraction mark or quality mark on two different lots of honey in the same season. The Shipping Brand is I.M.D. over A, and "This Side Up" on the top of the cases.

In the South Island, suppliers will consign their honey to Auckland at the nearest railway station, freight forward, instructing the railways to forward to Auckland by cheapest route. The portion of the freight from place of consignment to shipping port up to 120 miles will be charged back to the producer. The balance of the freight will be a charge on the depot.

Suppliers in the South Island are advised to apply to the office at Wellington, New Zealand.

vised to consign their honey by the cheapest route, freight forward; where rail (or road) and sea transport is cheaper, send by this route. Sea freights will be a charge on the depot.

Costs formerly charged for receiving, delivering, wiring, and storage will not in future be debited to the producer.

### Grading

(a) The grading system will be modified. The honey will be graded for flavour, colour, and condition only, 45 points being awarded for flavour, 35 points for colour, and 20 points for condition. Comparative values to those of the previous grading system will be maintained.

(b) No honey will be accepted of a specific gravity of less than 1.420.

(c) Honey of only one class or standard shall be placed in any one tin or case.

(d) All honey sent in must comply with the British standard for honey which is as follows:—“(d) The honey when liquid and clear shall have a specific gravity of not less than 1.420 at 60°F. The honey shall contain not less than 80 per cent. of total solids and not more than 2.5 per cent. of sucrose. It shall be well ripened and free from objectionable aromas and from objectionable flavours due to overheating, fermentation, smoke, carbonic acid, and natural taints such as honey-dew, wild onion, garlic, or privet.”

(e) The following honeys (and other honeys with flavours so strong that they are unsaleable) cannot be accepted:—Honey-dew, Flax, Kiekie, extra strong eucalyptus, extra strong ragwort, extra strong pennyroyal, extra strong heath, extra strong kamahi, extra strong manuka. Honeys that are sour or showing other signs that they are fermenting are useless and cannot be accepted. To avoid the honey getting in this condition it should be well ripened on the hives before extracting and not exposed to the air longer than is necessary for froth to rise so that it can be skimmed off. Extractors and tanks should

be sterilized with boiling water or steam before commencing the season's extracting, and no fermented honey or waste should be kept on the premises.

(f) Condition of the honey shall be graded on:—

Specific gravity, cleanliness and any defects in the body of the honey.

The thickness or thinness of the honey at a given temperature will be considered.

Cleanliness will take into account specks in or on the surface of the honey and matter of any nature other than the honey itself.

Froth will not be considered. A honey may lose all points for condition if the honey is permeated with specks of foreign matter, i.e., is not properly strained.

A burnt condition due to overheating will cause rejection.

Note.—The following is the English standard of cleanliness: “The honey shall be free from foreign matter as honey strained through a standard bolting cloth of 54 meshes per linear inch. There shall be no surface scum or dirt.”

### Advance Payment

The honey shall be graded as soon after its receipt as possible and a liberal advance payment made promptly thereafter.

The final position will be ascertained when the accounts are closed at the end of the financial year on the 31st March, and the matter of a final payment decided accordingly.

Producers are requested to advise the Division at the end of March each year the approximate amount of honey they intend to supply for that season, any variation in the amount of the first estimate to be corrected by the end of May. This information is required to enable preliminary selling plans to be formulated.

### Producers' Sales

Producers may either send their honey to the Internal Marketing Division, Honey Section, Auckland, or sell a portion or all of their honey themselves.

After the 1st December, 1938, all producers who sell honey are required to attach the seal stamp, which may be purchased from the Internal Marketing Division either in Auckland or Wellington, on the basis of  $\frac{1}{2}$ d. per pound on all packages of honey sold by them, with the following exceptions:—

(a) Honey in the comb:

(b) Honey sold by a producer by way of sale by retail at his apiary and delivered to the purchaser at the apiary without soliciting orders for the sale of honey by way of an advertisement, placard, or circular:

(c) Honey sold in bulk to a packer for repacking into retail containers (the obligation is for the packer to put seals on honey so packed by him).

The requirements covering sales from the apiary are framed with a view to giving producers full scope to

supply applicants at the apiary, and at the same time making the distinction between that type of sale and his entering into business as a retailer. No seals will be required on honey forwarded to the Internal Marketing Division, Auckland, as the Division will put seals on all honey packed.

Retailers will be given three months in which to dispose of their stocks of unsealed honey so that on and after the 1st March, 1939, no honey without seals shall be sold. At this date the obligation will be on the retailer and wholesaler to see that the seal is attached to all honey sold.

Seals will be available in the following denominations:  $\frac{1}{2}$ d., 1d., 2 $\frac{1}{2}$ d., 5d., 2/6.

Any costs, damage, or loss arising from suppliers not following these instructions when sending in honey will be charged to that supplier's account.

## Food Value of the Dark honeys

(Continued )

### Manganese in Honey

"Manganese, like copper, will be found in the bodies of the higher animals, but to be sure, in only very small amounts. We did not yet fully know the advantages of including manganese in the diet but enough is already known to deem it a valuable adjunct to that diet. Some investigators think that it functions more or less interchangeably with copper, or as a supplement to it, in assisting the formation of hemoglobin in the blood. While others, on the other hand, are of the opinion that copper alone assists iron in hemoglobin building, yet they find evidence in other connections to make plausible the view that manganese has a specific function of its own in the nutrition of animals.

"With the foregoing statements as a background, we may now turn to a discussion of the results of laboratory experiments on the composition of the ash of honey. A fairly large variety of inorganic substances has been reported from time to time by various investigators throughout the world, but as before intimated, apparently

few have attempted to correlate these substances with external appearances. From foreign sources it was suggested two decades ago that there might exist a relationship between the albuminous matter of a honey and the quantity of manganese which it contains. This was before the presence of manganese in foods was known to have any significance.

### Minerals Consistent with Colour.

"From our own experiments it became evident that the ash content and degree of pigmentation apparently bear some relationship to each other, for the dark honeys were found to contain more mineral matter than the light coloured ones. Quantitative relationships with respect to these two major colour differences cannot be set up, of course, because of the fact that honey is never of exactly the same composition since it is seldom, if ever, gathered exclusively from one species of flower.

"In the light group ten clover and alfalfa honeys were found to have an average ash content of 0.06 per cent.

The actual values lay between 0.04 and 0.16 per cent. Those in the dark group, which included among their number Spanish needle, tulip popular, and buckwheat honeys had an average ash content of 0.17 per cent. with a minimum of 0.07 and a maximum of 0.52 per cent. The light honeys contained on the average 4.8 parts per million of iron and the dark ones 4 times as much. The average copper content of the first group was 0.29 parts per million, that of the darker almost twice as much. The situation with respect to manganese was interesting in that the lighter ones contained an average of 0.3 parts per million, the darker ones 4.1 parts per million.

"It is indeed an interesting observation that buckwheat honey, which in the competition for consumer preference and price is often handicapped by its dark colour and a not-so-delicate flavour, should contain, in comparison with clover and alfalfa honeys 20 times more manganese, and five times more copper. A striking difference.

"An explanation for the conditions which are noted above may conceivably be found in the suggestion that

the characteristics and flavours of honey are influenced to a marked degree by nectar and pollen. They, in turn, may very well vary in composition and quality according as the plant which produced them is affected by such growth factors as the meteorological conditions prevailing in its habitat and the nature and fertility of the soil, as it possesses some peculiar ability to utilize nutrient materials or thrives because of some unique mineral requirements.

"Finally," concluded Mr. Schuette, "the results of a later series of experiments dealing with this question of pigmentation relationships will bear summarizing. This time twenty-seven honeys were colour-graded. Their content of nitrogenous matter, or protein, was then determined. When the colour values were set down in one column and the nitrogen content of the corresponding honey in the other, it was found that there was a fairly regular progression in the data. In short, colour, or degree of pigmentation, and nitrogenous matter, appeared to be related in some way in so far as the amount of each which is present is concerned."

## Further Reminiscences

Mr. E. J. Pink, of Ohau, writes a few corrective remarks regarding Mr. W. B. Bray's speech as reported in the September "Honeybee". "Although they were sincerely made." The writer claims credit for beekeepers in their efforts to secure apary legislation, which efforts made the success of the late Isaac Hopkins possible.

Regarding "F.B.," quite good information was available in bee literature in 1899.

"In 1908, I think it was," states the writer, "Mr. Hopkins accompanied by two ladies and Messrs. R. Gibb and Bray, called at my home to inform me they had established an apary on the Wereroa Farm. What about the 'F.B.' in the district," I asked, and Mr. Hopkins replied that they had destroyed some of the worst cases in box-hives

but had left an old chap with a few boxes as he was very interested in them. They left others besides. In about two years their apary was infected. The inspectors were keen but they had their hands tied. It took about ten years before anyone was taken to court.

"I see Mr. Bates mentions a few of the old-timers and I would like to endorse his remarks, especially in regard to Mr. W. Lenz. As a lad I visited him and I owe quite a lot to him. In making a tour of inspection when first appointed Government Aparyist in 1905, Mr. Hopkins discovered Mr. Lenz was running eight hundred colonies in eight yards of about one hundred colonies each.

## Early Conferences

"The first Conference I attended

was held in the Museum Buildings, Wellington, in 1912. The Association was then known as 'National Federated Beekeepers' Association of New Zealand.' There was a former meeting held there in 1910. The name was changed at a later date, and no record or credit is now given to the Executive of the Federation that paved the way for the forming of the N.B.A. In fact, I cannot see why we never recognised those years. Mr. Bray should remember the 1912 Conference as he was there. Mr. Hopkins was also there with Mr. Kirk and four instructors. There was a total of twenty all told.

"Mr. Hopkins also appears in three out of five subsequent photographs I have, but I only remember him speaking once or twice at the most, he pre-

ferred to listen; that was about all one could do sometimes.

"Some of those present will remember the greatest noise was over a remit that was already passed at a previous Conference; but the chairman would, as Mr. Bray remarked, listen to no one without a heard. I stood up to make a statement and had no hope. Mr. Kirk, with the greatest of tact, advised us to adjourn for lunch and I passed my message on to the chairman during that time. However, I have lately listened to Parliament, and I think at times they are equally as bad as we were.

"I must say that If noisy, most, if not all, were keen, and one could not find a happier bunch of people in Wellington than we were."

## Work for the Month

By J. Unsworth.

November is the general swarming month for bees in New Zealand.

Individual and weekly attention must be given to the bees for best results. Particular attention must be paid to all colonies so that they do not become overcrowded. Ample ventilation must be given. The days are beginning to get very warm and in white clover localities fields are becoming white with bloom.

It does not follow, however, that because whole fields are white with clover blossoms that bees are getting honey from this source.

Temperature is a deciding factor. 80 degrees F. are necessary for the clover to yield. Once it starts yielding and conditions are right (this is especially so in December), bees will give up all thought of swarming.

December and January are the great honey months from clover in New Zealand. Extracting starts in the North Island usually during the last week of December when colonies should be four and five full depth ten frame Langstroth supers high at this first extraction. The beginner is strongly advised to finish the second or last extracting by the 15th January—the best quality of honey is

gathered up till then. Also robber bees are inclined to be nosing around after this period, often getting the upper hand with the beginner.

During December the bees should fill up a ten frame full depth Langstroth hive body each week usually with the exception of the first week in December. While the honey flow is on in full strength it is not advisable, when adding a full-depth Langstroth 10-frame super at each weekly examination, to just simply place the super on top for the bees to fill, but one should for preference remove every other frame out of the top storey and place either an empty comb or a frame filled with a full sheet of foundation in each space; the frames removed can be placed in an empty super and have a frame fully drawn out or one filled with a full sheet of foundation placed in between the full frames.

When adding a fresh super each week, the two bodies so treated should be placed on top of the double brood-chamber, which consists of the two bottom storeys. The theory about this method is, that the bees simply dislike to see empty gaps between combs and, everything being

equal throughout the greater part of December, and first half of January in the North Island, they should fill a full depth ten-frame Langstroth, hive body each week. You may have to have a step-ladder to remove the top supers if you wait till the end of January before extracting. Extracting should begin when the bees are four or five storeys high, say, during the last week of December and finish up extracting by the 15th of January, leaving the bees to all they gather after this period.

At the last extracting try to get colonies down to three storeys. Such

colonies should have a superabundance of honey for wintering and have enough honey to see them through till the opening of the main honey flow from the white clover about the end of the first week in December again of the next honey season.

After the first extracting, say, during the last week of December, just simply put the supers with their wet combs on top of each colony, at sundown. It is surprising how rapidly they fill them up again. No arranging of combs as stated above is necessary. Keep nine frames for ease in uncapping in each extracting super.

**WANTED TO BUY**

BAINES or Gibb Capping Melter.—Particulars to "Melter," c/o. N.Z. Honeybee.

HONEY-EXTRACTOR, 4-frame, hand or power, power preferred.—Write C/o "Honeybee."

**SITUATIONS VACANT**

ASSISTANT wanted for Commercial Apiary in Taranaki. — Apply to "Modern," c/o. N.Z. Honeybee.

**HONEY CONTROL BOARD ELECTION**

Mr. Leonard F. Robins has been nominated as a Producer-representative on the Board for a further term and I strongly urge that Association members record their votes in his favour.

G. S. KIRKER,  
General Secretary,  
National Beekeepers' Association of  
N.Z.

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