



FEBRUARY 2010

Taranaki Beekeeping Club



What's happening in Taranaki

Greetings to you all.

I hope that you all were wise enough to put onto your hives plenty of storage space for the incoming nectar because there has been lots coming into the hive from the beginning of the year. With the intermittent rain keeping the soil moist, followed by hot sunshine the plants have been converting this energy into nectar and the bees have been very busy over the last few weeks, collecting it.

If you want any foundation drawn – now is the time to put it into the hive. If you are using plastic frames, don't forget to dip them in Beeswax before putting them into the hive or paint on hot Beeswax. The bees will probably take less than a fortnight to draw the cells and fill them at the current rate of progress.

Watch your hives carefully at this time of the year as the bees can quickly run out of places to put nectar and will build 'brace comb' everywhere, making inspection difficult and removal of the super a messy business as honey leaks everywhere when you remove the full supers for extraction. This encourages wasps and robber bees from neighbouring hives to your hives and this should be avoided if possible, as it is very difficult to stop if it starts.

If you are taking honey – either a frame or two or a whole boxfull - take it off the hive on a warm sunny day about midday as quickly as possible without disturbing the colony more than you have to. Invest in a 'bee escape board' and it will be a very simple operation and you may not even need to put on your bee suit. The neighbours will also probably not know that you are keeping bees, as there will be so few flying around somewhat aimlessly.

Warm honey extracts very quickly and completely, so do the job as soon as you can after taking it from the hive. Don't put the extracted frames back onto the hive until dusk when the bees have ceased flying or the smell of the honey will start robbing. By the morning the bees will have cleared up most of the spilt honey and will have probably filled several cells with it. If you are trying to clean frames up for storage, you will have to put a barrier between the empty super and the colony, like the bee escape board with the escape mechanism unit removed. There must be plenty of room below for the spilt honey to be stored or they will start to fill up the extracted comb.

At the field day, on Sunday 14th Feb at the Club Hives at 150 Egmont Road, at 1.45 p.m., there will be a demonstration of how to do all these operations and we will be assessing the state of our hives.

Monday evening is club night – 6.30p.m.
Plunket Rooms. C U.there!



Next club meeting

15th February 2010

In the PLUNKET ROOMS

6.30pm

Next to New World Supermarket

Third Monday of every month

Active Manuka Honey and the Unique Manuka Factor

To get the best Manuka Honey for you and your family, you need to understand a bit about UMF® - otherwise known as the 'Unique Manuka Factor'. Now, while we don't want to blind you with too much science, it's important to know that the UMF® standard identifies and measures the antibacterial strength of Manuka Honey.

To become a licensed UMF® user, Manuka Honey has to be laboratory tested by the Honey Research Unit of the University of Waikato in New Zealand and achieve a UMF® rating of 10 or more. Honey with a UMF® below 10 is called Active Manuka Honey. Here comes the science...

Laboratory studies have shown that UMF® Manuka Honey is effective against a wide range of very resistant bacteria including the major wound-infecting bacteria and the stomach ulcer-causing bacteria helicobacter pylori.

So now you know! If you want Manuka Honey with guaranteed levels of antibacterial activity, only purchase honey with UMF® 10 or higher written on the label. If the label states 'Manuka Honey 10+' or similar, it is not UMF® rated honey.

A LITTLE BEE WAX INFO

Beeswax is a byproduct of honey production. It makes wonderful lip balms, hand lotions, hand creams, moisturizers, in cosmetics, wood finishes, waxes, leather polishes; waterproofing products, and dental molds.

It is impervious to water and unaffected by mildew. It has a melting point of 143 to 148 degrees F. and should only be heated using a double boiler as it is flammable when subjected to fire and flames. It is pliable at 100 degrees F. Beeswax is produced by the (female) worker honeybees. The wax is secreted from wax glands on the underside of the bee's abdomen and is molded into six-sided cells which are filled with honey, then capped with more wax. When honey is harvested, the top layer of wax that covers the cells, the cappings, must be removed from each hexagonal-shaped cell.

Bees use their wax to "glue" together the wooden frames in their hive, and that must be scraped off so the frames can be separated. The beeswax, which contains some honey, bee parts, and other impurities, must be melted and filtered or strained.

Most beeswax is gold or yellow but can also be in shades of orange, brown, etc. The color of the wax is in most part determined by the type of plants the bees collect nectar from. Beeswax has a delightful, light fragrance of honey, flower nectar and pollen.

Beeswax makes superior, slow burning candles. Beeswax burns more beautifully than any other wax. It exudes a faint, natural fragrance of honey and pollen. When candles are made with the proper size of wicking, they are smokeless, dripless, and burn with a bright flame.

If you wonder why beeswax is so expensive, consider this: It has been estimated that bees must fly 150,000 miles to produce one pound of wax. Bees must eat about six pounds of honey to secrete a pound of wax. For every 100 pounds of honey a beekeeper harvests, only one to two pounds of beeswax are produced.

Coconut Butter Body Moisturizer (Good for wind and sunburned skin)

Ingredients

2 tablespoons beeswax

2 teaspoons distilled water

4 oz. cocoa butter

4 tablespoons sweet almond

2 tablespoons coconut oil

Melt the beeswax over low heat with the water. Spoon in cocoa butter and blend. Gradually blend in oils. Pour into glass jar.

The lotion will thicken as it cools.

Tuesday, February 09, 2010

UK Firm Sells Off Medicinal Honey Brand

William Ransom Divests Manuka Gold Brand for £560,000

Proactive Investors UK, 2/5/2010

Hertfordshire headquartered natural healthcare company William Ransom agreed the disposal of its honey-based Manuka Gold health supplements to Honey New Zealand International for £560,000. Ransom said it intends to use the proceeds to reduce debt...

The Manuka Gold brand is composed of various manuka honey based products, which are believed to be effective against a wide range of bacteria, particularly the helicobacter pylori, which is associated with stomach ulcers, the group said.

The product's primary ingredient is imported from New Zealand. The Manuka Gold brand generated annual sales of approximately £300,000 in the year ended March 2009. However Ransom said that the brand's margins are being significantly eroded due to changing distribution channels...



Apitherapy News

The Internet's Best Source of Information About the Medicinal Use of Bee Products