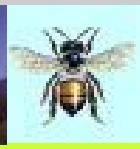



FEBRUARY 2012

Taranaki Beekeeping Club

WHAT'S ON IN TARANAKI

Next club meeting
TO BE ADVISED
In the PLUNKET ROOMS
6.30pm
Next to New World Supermarket
Third Monday of every month

Happy New Year Beekeepers

It might be a little late to wish you all a Happy New Year but the thought is there never-the-less. I hope you have all enjoyed the Christmas break and are making the most of the warm weather. The frequent showers are keeping the ground moist and plants are growing well which pleases the farmers and lots of hay has been made. There are a lot of flowering plants in the paddocks right now but soil temperatures are on the low side and the nectar secretion is slow but steady with the cloudy skies rather than the bright warming sunshine. It looks as if there will be no danger from the Tutu plant in this region this year.

Your hives should have a good quantity of honey stored away by now, so make sure they have enough space to store more. If they run out of space to store the nectar, it is very difficult to get them to renew their nectar collecting efforts even when they are presented with additional space.

It has not been very hot recently but keep a watch on the hive ventilation if we do have a hot sunny spell and skew the supers or use the match ventilation technique. The biggest risk at this time of the year is robbing, both by bees and by wasps. Weak colonies are in danger and remember that prevention is better than cure. It is very hard to control it if it starts and it pays to keep all the colonies in the Apiary at approximately the same strength. Don't feed back spilt honey or put 'wet' extracted supers back onto just one weak hive to give it a boost. There are several methods to strengthen a weak colony and we will discuss them at the next meeting.

Next month is harvest time and we will be discussing the best way to easily take off the surplus honey and with little trauma to you, your family or your neighbors. I hope to get hold of the Club Extractor and bring it along to the next meeting to have a 'dry run' of what to do, when. Remember that the Club has the extracting gear for hire but you would be well advised to phone Lester first to see if it is available to avoid disappointment

Our next meeting will be in the Plunket Rooms opposite the Warehouse in New Plymouth at 6.30 pm. on Monday 19th. March. See you there.

Adrian.

Thursday, January 19, 2012

Manuka Honey Used to Treat Heartburn

Manuka Honey - No Longer a Product to Spread on Your Toast

MONTEREY, Calif., Jan. 17, 2012 -- /PRNewswire/ -- As the body of science and a wave of credible information spreads across America about the medicinal characteristics of manuka honey from New Zealand, retailers are searching for manuka-based products to place on their shelves. (See Dr. Oz, December 16, 2011.)

Currently most manuka honey sold in the United States is food-grade and sold in jars or pots and is either eaten or mixed into warm water and consumed as a healthy drink.

Medical Grade Manuka Honey is produced to a specific set of standards that separates it from food grade manuka honey.

Ndal Labs (pronounced en-dall Labs) has delivered to the consumer a breakthrough, patent-pending formula that is made from all-natural ingredients and taps the power of Medical Grade Manuka Honey to great effect in its ManukaGuard(R) Nutralize heartburn product.

ManukaGuard® Nutralize is the first gastro-intestinal product using Medical Grade Manuka Honey to come to the American marketplace…

Pesticide losses

Honey bees are susceptible to many of the chemicals used for agricultural spraying of other insects and pests. Many pesticides are known to be toxic to bees. Because the bees forage up to several miles from the hive, they may fly into areas actively being sprayed by farmers or they may collect pollen from 'contaminated' flowers.
Carbamate pesticides, such as Sevin(R)-Carbaryl ($C_{12}H_{11}NO_2$)can be especially pernicious since toxicity can take as long as two days to become effective; allowing infected pollen to be returned and distributed throughout the colony. Organophosphates and other insecticides are also known to kill honey bee clusters in treated areas.
Pesticide losses may be relatively easy to identify (large and sudden numbers of dead bees in front of the hive) or quite difficult, especially if the loss results from a gradual accumulation of pesticide brought in by the foraging bees. Quick acting pesticides may deprive the hive of its foragers, dropping them in the field before they can return home.
Insecticides that are toxic to bees have label directions that protect the bees from poisoning as they forage. To comply with the label, applicators must know where and when bees forage in the application area, and the length of residual activity of the pesticide.
Some pesticide authorities recommend, and some jurisdictions require, that notice of spraying be sent to all known beekeepers in the area so that they can seal the entrances to their hives and keep the bees inside until the pesticide has had a chance to disperse. This, however, does not solve all problems associated with spraying and the label instructions should be followed regardless of doing this. Sealing honey bees from flight on hot days can kill bees. Beekeeper notification does not offer any protection to bees, if the beekeeper cannot access them, or to wild native or feral honey bees. Thus beekeeper notification as the sole protection procedure does not really protect all the pollinators of the area, and is, in effect, a circumventing of the label requirements. Pesticide losses are a major factor in pollinator decline.

Chilled brood

Chilled brood is not actually a disease but can be a result of mistreatment of the bees by the beekeeper. It also can be caused by a pesticide hit that primarily kills off the adult population, or by a sudden drop in temperature during rapid spring buildup. The brood must be kept warm at all times; nurse bees will cluster over the brood to keep it at the right temperature. When a beekeeper opens the hive (to inspect, remove honey, check the queen, or just to look) and prevents the nurse bees from clustering on the frame for too long, the brood can become chilled, deforming or even killing some of the bees.
To minimize the risk of chilled brood, open the hive on warm days and at the hottest part of the day (this is also the time when the most field bees will be out foraging and the number of bees in the hive will be at its lowest). Learn to inspect your hive as quickly as possible and put frames with brood back where the bees can cluster on it immediately.

Dysentery

Dysentery is a condition resulting from a combination of long periods of inability to make *cleansing flights* (generally due to cold weather) and food stores which contain a high proportion of indigestible matter. As a bee's gut becomes engorged with feces that cannot be voided in flight as preferred by the bees, the bee voids within the hive. When enough bees do this the hive population rapidly collapses and death of the colony results. Dark honeys and honeydews have greater quantities of indigestible matter.
Occasional warm days in winter are critical for honey bee survival; dysentery problems increase in likelihood if there are periods of more than two or three weeks with temperatures below 50 degrees Fahrenheit (10 degrees Celsius). When cleansing flights are few, bees will often be forced out at times when the temperature is barely adequate for their wing muscles to function, and large quantities of bees may be seen dead in the snow around the hives.
Colonies that are found dead in spring from dysentery will have feces smeared over the frames and other hive parts.
In very cold areas of North America and Europe, where honey bees are kept in ventilated buildings during the coldest part of winter, no cleansing flights are possible; under such circumstances, it is common for beekeepers to remove all honey from the hives and replace it with sugar water or high fructose corn syrup, which have nearly no indigestible matter.

Sacbrood virus (SBV)

Morator aetatulas is the virus that causes sacbrood disease. Affected larvae change from pearly white to gray and finally black. Death occurs when the larvae are upright, just before pupation. Consequently, affected larvae are usually found in capped cells. Head development of diseased larvae is typically retarded. The head region is usually darker than the rest of the body and may lean toward the center of the cell. When affected larvae are carefully removed from their cells, they appear to be a sac filled with water. Typically the scales are brittle but easy to remove. Sacbrood-diseased larvae have no characteristic odor.

Thursday, December 22, 2011

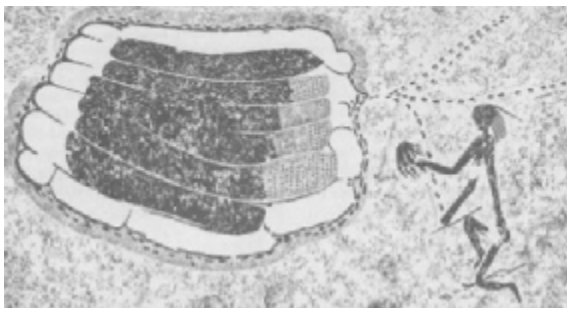
Early Man Used Honey as Super Food

Humans, the Honey Hunters
Smithsonian Magazine, December 19, 2011

Anthropologists have suggested early Homo was a meat-and-potatoes kind of hominid. Starting roughly 2.5 million years ago, early species of Homo were the first hominids to have brains bigger than an ape's. But brains are expensive, metabolically speaking. To fuel their added brain power, these hominids probably introduced new energy-rich foods to their diet. Researchers have long pointed to meat as the critical food that allowed for this initial brain expansion; after all, stone tools useful for hunting and butchering appear in the archaeological record at this time. More recently, the significance of underground tubers has been highlighted. But another crucial food may have been honey. Alyssa Crittenden, a behavioral ecologist and nutritional anthropologist at the University of Nevada, Las Vegas, makes the case for the sweet liquid's importance in the journal Food and Foodways.

Honey has several qualities that make it a super food, Crittenden points out. It's very energy dense, about 80 to 95 percent sugar, and it's a good source of the glucose needed to nurture brain development. Wild honey also contains traces of bee larvae, adding fat, protein, vitamins and minerals. And on top of that, it's easy to digest. The nutritional benefits of honey are clear, but there is no concrete evidence in the fossil record of hominids eating honey; honey consumption doesn't leave behind the kind of scraps that can fossilize the way that hunting and butchering does. So Crittenden relies on some indirect clues to bolster her argument.

First, the significance of honey to human evolution may be inferred from the fact that the sugary liquid is an important dietary staple for people around the world. In Paraguay, for example, the Ache believe honey is the second most important food in their diet, after game meat; honey can provide an Ache with more than 1,100 calories per day. Honey can constitute 80 percent of the calories consumed by the Efe pygmy people of the Congo and 15 percent of the diet of the Hadza of Tanzania. Furthermore, people go to great lengths to get honey. The Hadza often follow honeyguide birds to hives of stinging bees. The honey hunters then burn brush near the entrance of the beehive to smoke out the bees, who become confused and disarmed by the smoke. In Nepal, honey collectors climb bamboo ladders positioned on cliff faces to access nests tucked away in crevices. Ancient art verifies that honey consumption is not a recent phenomenon. Rock art depicting honeycombs, swarms of bees and honey collecting date to as many as 40,000 years ago. Such art has been found in Africa, Europe, Asia and Australia…



American foulbrood

American foulbrood (AFB), caused by the spore- forming *Paenibacillus larvae ssp. larvae* (formerly classified as *Bacillus larvae*), is the most widespread and destructive of the bee brood diseases. *Paenibacillus* larvae is a rod-shaped bacterium, which is visible only under a high power microscope. Larvae up to 3 days old become infected by ingesting spores that are present in their food. Young larvae less than 24 hours old are most susceptible to infection. Spores germinate in the gut of the larva and the vegetative form of the bacteria begins to grow, taking its nourishment from the larva. Spores will not germinate in larvae over 3 days old. Infected larvae normally die after their cell is sealed. The vegetative form of the bacterium will die but not before it produces many millions of spores. Each dead larva may contain as many as 100 million spores. This disease only affects the bee larvae but is highly infectious and deadly to bee brood. Infected larvae darken and die.