





"WHAT TO DO NOW" IN JULY FOR BEE KEEPERS

DO:

Remember to check the hive for dampness on a fine, still sunny day.

Quick check to see that there are plenty of stores available alongside the central cluster

Check the floor still running slightly downward to the entrance to prevent

rain entering the hive

Reduce the hive entrance

Ensure adequate ventilation at the top of the hive to allow moisture to escape

Remove any long grass at the front of the hive to allow the air to circulate freely around the hive outside

Put some mouse bait under the hive (in a plastic milk bottle to prevent it being eaten by domestic animals or hedgehogs)

Check on stored comb for wax moth and mice damage

Ensure that honey supers are in good order and have a good coat of paint ready for the spring

Old frames are cleaned for reuse or thrown away

Any store full frames with wax have been stored in such a way that they do not get wax moth in them

Don't disturb the central mass of bees unless absolutely necessary.

<u>Next club meeting</u> MONDAY JULY 21 In the Plunket rooms

Next to New World Supermarket Next meeting is the **honey competition** for members as advised at last club meeting. Provide honey samples in 500gm glass jars, ensuring clarity, no pollen or debris and low moisture content, etc.

Classes: Liquid Crystallized

Light Dark

A moisture meter will be provided by Stephen Black to test moisture levels of honey samples We are also hoping to have a video or DVD depending on availability.



DON'T"

Clover honey is New Zealand's most common honey type. New Zealand historically has a pastoral economy and a reliance on sheep farming. Rye grass and clover mixtures have dominated pastures with their high forage yield and natural nitrogen fixing for soil fertility. The normal cycle is that clover starts to predominate in the pastures in late Spring and early Summer. The peak of the honey flow is at the point where lowering moisture levels start to slightly stress the plant. This peak may last a few days or in exceptional circumstances (perhaps when boosted by additional rainfall) over a few

"Borrowed" from Airborne's New Zealand Honey Collections

weeks to produce a bumper harvest. In many areas, high country pasture is over sown from aerial top dressing and beehives in these areas can produce large crops of high quality clover honey.

Clover seed production is another large source of clover forage for honeybees and under good conditions, clover honey production can be exceptional.

The main clover species in New Zealand is white clover (Trifolium *repens*) but a variety of other clover species are present. These include red clover (T. *pratense*), strawberry clover (T. *fragiferum*), subterranean (T. *subterraneum*) and alsike clover. Typically these different clovers have their own flowering period that may be before or after the White Clover flowering

The clover crop usually starts around mid December and finishes end of January. It can however start as early as November and finish as late as early March. However normally the majority of the crop is produced over a 2-3 week period in any one area. Most producers will have the majority of their clover crop extracted ready for sale by the end of March.

A POPULAR AND UNIQUE PRESENT: If you want to make comb honey, you won't need a honey extractor or associated equipment. Frames for comb honey must be above the queen excluder and the wax used is a Thin foundation, or alternatively a narrow strip of this attached to the top bar will allow the bees to build their own comb out. No wires are needed.

It will take the bees perhaps 10 days to create the comb honey. To ensure they produce this, if you have a box of honey above the queen excluder, nearly capped, you can take one frame out and replace it with one with no wires, but with a narrow strip of thin foundation beneath the top bar. A 3/4 frame will not take long to fill out especially if there are no empty supers above. The comb frame will



store exactly the same amount of honey as a conventional frame. Ten frames in a little tight for mum,

Otherwise you will have trouble finding a container big 1 cup raisins - chopped enough for the cut comb. And there must be a small 1/3 cup firmly packed brown sugar amount of space left over because squashed cappings 1/2 cup walnuts - chopped don't look nice.

Removing the frame from the box just before it is fully $\frac{2}{1/3} \frac{2}{\text{cup honey}}$ capped ensures avoiding tracking marks over the new wax. Then cut the comb into sizes which will fit whatever containers you may have like plastic sandwich containers or boxes especially made for the purpose. Leave these portions on a queen excluder on a tray for 24 hours to drip off, then place in the containers and store away. If you don't allow the portions to drip off before packaging, they will create a mess in the containers once they are packed. There will be quite a lot of drippings in the tray. You can store comb honey in the fridge or the freezer where the honey will remain liquid indefinitely as honey does not freeze.

If you leave a narrow strip of foundation under the top bar when you replace the frame, the bees will build comb again from that. Thin foundation is used because medium is unpleasant for the end user to chew. Unfortunately thin might not be easily obtained because shops don't readily stock - they might have 50 boxes of foundation, but only 1 of thin. Accordingly, perhaps members who are interested in making comb honey could look at combining to order a box?

Comb honey removed from the hive immediately it is capped is white, although the foundation will be more yel-

low as it has been processed.



box will be a Honey Raisin Bread



comb honey, 2 1/2 cups plain flour 9 is the opti- 3 teasp baking powder but 1/2 teasp bi-carb soda nothing less. 1/2 cup bran cereal 1 cup milk 2 eggs 2 tablesp melted butter

> Mix together flour, baking powder, soda, bran, raisins, sugar and nuts. Combine milk, eggs, honey and butter. Stir into dry ingredients and beat until smooth. Pour batter into greased 22 x 12cm loaf pan. Bake in moderate oven approx. I hour or until done when tested.

Serve sliced and buttered.



Club Contacts

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Sue Billing	7574337	Treasurer

POLLEN:

A mass of microspores in a seed plant appearing usually as a fine dust. Each pollen grain is a minute body, of varying shape and structure, formed in the anther, or male apparatus, in seedbearing plants and transported by various means (wind, water, insects, etc.) to the pistil, or female structure, where fertilization occurs. The pollen grain of flowering plants (angiosperms) consists of three distinct parts. The central cytoplasmic part is the source of nuclei responsible for fertilization. The other parts constituting the wall of the grain are an inner layer, the intine, and an outer layer, the exine. The intine consists, at least in part, of cellulose. The outer and most durable layer, the exine, is very resistant to disintegration; treatment with intense heat, strong acids, or strong bases has little effect upon it. The composition of the exine is uncertain; its constituents have been termed sporopollenins. The internal parts of the pollen grain are easily broken down, whereas the exine layer, and thus the general form of the pollen grain, is easily preserved in various kinds of sediments; the quality of preservation may vary with different environments.

Bee jokes 01

Q: Who is the bees favorite singer? A: Sting!

Q: Who is the bees favorite pop group? A: The bee gees!

Q: What do you get if you cross a bee with a skunk? A: An animal that stinks and stings!

Q: What does a queen bee do when she burps? A: Issues a royal pardon!

Q: How does a queen bee get around her hive? A: She's throne!

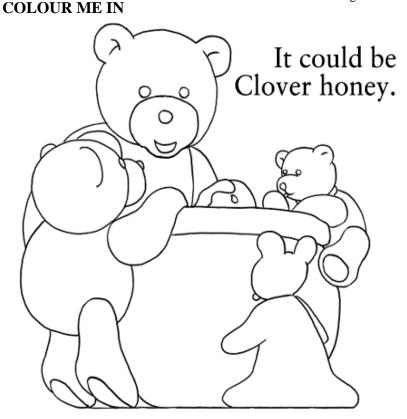
Q: What does the bee Santa Claus say? A: Ho hum hum!

Q: Why do bees hum? A: Because they've forgotten the words!

Q: What kind of bees hum and drop things? A: A fumble bee!

Q: What did the bee say to the flower? A: Hello honey!

Q: What's a bees favorite flower? A: A bee-gonias!



Scenes from the Bears CDROM

www.bears.co.nz

