



JULY 2009

Taranaki Beekeeping Club



What's happening in Taranaki

HI Fellow Beekeepers,

We are certainly having a pretty cool Winter if the past few weeks are any gauge of the pattern to follow. This is however quite good for our friends in their hive as they are staying warm in their cluster. With the cold days they are not venturing out to see if there is any nectar or pollen available so are not being chilled en route and are not coming back to the hive with an empty pay-load, hungry and cold so the stores are not being used. If you have checked the hive for holes or dampness, they will be able to keep themselves safe and content provided the mice have not found their way into the sanctuary.

On a fine sunny day you might like to raise the roof to see if there is any condensation on the hardboard cover under the lid. If there is put a match at each corner on the top super and carefully replace the hardboard cover on them to provide a slight airflow over the cluster and keep the moisture on the move. Heft the hive also! Put your hand under the rear of the hive and lift it off the ground to judge its weight with a rocking motion up and down. This will give you an idea of the weight of stores remaining in the hive without going through it. If it is light, make a note to go through it when the first still warm day arrives to see that they have sufficient stores in the vicinity of the cluster.

Enough stores at this time of the year will be about eight to ten frames of honey. If they have less than six, it would be a good idea to give them a feed of sugar syrup – about two litres of warm syrup in a frame feeder in the evening. If you want to be extra safe you can use dry white sugar in a tray on the top bars of the top super's frames. Dry sugar does not stimulate them to start brood rearing but several feeds of syrup will, as it to them it is the stimulus of a Spring nectar flow.

Check your stored frames to make sure the mice and wax moth have not found them and you may like to renew the mouse bait under the hive for good measure.

In August brood rearing will be under way and with it comes the increase in Varroa within the hive so read up on your treatment for Varroa when you have tested for numbers and treatment levels have been reached. You must be very vigilant if you are relying on Organic treatments as this is the very time that these treatments are very suspect with low temperatures unable to put enough of the vapour from the patties into the air surrounding the cluster, to kill the emerging Varroa mites.

Next meeting will be at the Plunket Rooms, opposite the warehouse, adjacent to the New World Supermarket, at 6.45 pm. On Monday 20th. We will be talking about maintenance of gear, construction of gear, preparation for the beginning of the season, what spare gear you should have in the shed, what frames need replacing in the supers, how to tell if the queen should be replaced and preparation for the coming season generally.

I hope to see you there - we need a good crowd to keep warm so bring a friend and your questions and we will try to provide the answers.

Next club meeting

20th JULY 2009

In the PLUNKET ROOMS

6.45pm

Next to New World Supermarket

Third Monday of every month

By Frank Lombardi, New York Daily News, 6/24/2009

As if higher taxes weren't enough of a sting, some city politicians are now trying to legalize beekeeping.

While bee fanciers consider it a honey of an idea, many New Yorkers might not want tens of thousands of bees swarming in and out of hives next door.



Not to worry, honey bees rarely sting, according to advocates calling for ending the decades-old ban on raising bees for fun and profit within the city limits.

"If done by people who know what they are doing, it's a safe enterprise," insisted Brooklyn Councilman David Yassky, the chief sponsor of a bill to license urban beekeeping here.

A dozen backers held up hand-lettered signs at a City Hall press conference with such slogans as, "All we are saying ... is give bees a chance."...

Monday, June 29, 2009

Unrefined Beeswax Key Ingredient in Skin Care Line

Di Minds Her Own Beeswax

The Daily (Australia), 6/27/2009

Imagine running a business where your primary source of production is beeswax, yet you are allergic to bees.

For Di Elliott, that's a reality she gladly lives with because the alternative is unconscionable.

The 58-year-old operates Essdale Park Australia at Kilkivan, about an hour-and-a-half north of the Sunshine Coast.

There she makes organic, naturally-derived skincare products from a combination of beeswax, lavender and essential oils that help with various skin conditions...

Soon after, Di started introducing the products she had initially only been making for herself and her family to the farm, where they proved very popular with guests.

At one stage, they had 26 products on the go - using their very own lavender and beeswax.

"We kept getting these amazing reports (about our products)," Di said.

Intrigued about the feedback, Di began to investigate her products further and found that the "miracle" ingredient was actually the beeswax, which was also produced on-farm.

What makes the beeswax even more beneficial, Di believes, is its unrefined form - something that is not available to most manufacturers.

"Our bees take their richness from our Aussie bush and botanical plants," she said.

"We know where they obtain their pollen from and this makes our product unique - sourced directly from our own farm.



"You can smell the difference..."

Monday, July 06, 2009

New Medicinal Honey Lozenge Targets Ulcers, Heartburn, Sore Throats

Pure Medical Grade 20+ Manuka Honey in a Lozenge

Scoop Independent News, 7/6/2009

Health & Herbs International, New Zealand's specialist naturopathic products company, has launched the Radiance ManukaGuard lozenge. Every lozenge contains 100% pure manuka honey providing 20+ certified bioactive manuka factor, which is exciting medical researchers worldwide because of its special health promoting properties.



Radiance ManukaGuard lozenges contain only pure New Zealand manuka honey harvested from a remote and unpolluted area at the tip of the North Island of New Zealand, an area so rich with manuka trees, it enables the production of an exceptionally high quality manuka honey. The honey is 'condensed' into a compact, convenient lozenge using a specially developed process which maintains its biological activity...

Saturday, June 27, 2009

Fake Honey Sold to Tourists in Malaysia

KOTA KINABALU, June 26 (Bernama) -- If you have bought honey here or in Kundasang and Ranau, make sure that it is not fake honey produced by a group whose activities were uncovered yesterday...

The team from the ministry, assisted by representatives from the Health Department and police, made the raid at about 10 am after observing the place for three weeks following a public tip-off, the ministry's state enforcement chief, Rosle A. Hamid, told reporters here today.

"A check revealed that the honey produced by the group actually contained sugar which had been boiled," he said.

The fake honey produced by the group had been distributed mainly in the three districts which were popular among tourists...



Bee jokes

Q: Why did the queen bee
kick out all of the other bees?

A: Because they kept droning
on and on!

Q: What do you call a bee
born in May?

A: A may-be!

Q: What kind of bee can't be
understood?

A: A mumble bee!

Q: Where do bees keep their
money?

A: In a honey box!

Q: What TV station do bees
watch?

A: Bee bee c one!

Q: What did the bee say to the
naughty bee?

A: Bee-hive yourself!

Q: Why did the bees go on
strike?

A: Because they wanted more
honey and shorter working
flowers!

Q: Why do bees have sticky
hair?

A: Beacuse of the honey
combs!

Q: What is black and yellow
and buzzes along at 30,000
feet?

A: A bee is an aeroplane!

