

Taranaki Beekeeping Club



What's happening in Taranaki

Hi Fellow Beekeepers,

Sorry about the timing – late again! Time seems to whiz past. Winter appears to be here already with a snow cap back on the mountain and a chill wind. I had three hives blown over last week and the bees were not very friendly when I tried to rebuild their home for them. They were in Autumn mode and were very unhappy to have an intruder in the vicinity. There were a large number of wasps stealing honey and were undeterred by the efforts of the bees to fend them off. This has been the worst season I can remember for wasp attack on hives due to the mild Winter last year and the good spring and early Summer when it was hot and still for long periods. Once the wasps find a "supermarket" in the form of a weak hive they work it to death, stealing the stores, the eggs and larvae then the pupae and bees finally I noticed that they were eating the wax moth larvae!!

We had a well attended "Field Day despite the weather, which fortunately was fine for the inspection period. We did not take off any supers of honey as the bees were a little uncomfortable at being disturbed on such an overcast day but instead stole a frame of capped honey which we took back to the house and proceeded to turn it into Section Comb Honey. There were several new members, so we had a chat about Tutu poisoning and its likelihood in our area..

Next meeting will be on Mon. 16th. In the Plunket Rooms opposite the Warehouse at 6.30.pm. where we will be talking about the Autumn chores of the Beekeeper - extracting, if you should re-queen your hive, how to introduce the new queen, how many frames of honey are needed to keep the hive in good order during the Winter , when and how to kill Varroa and what frames you should be replacing before the queen starts her new season's brood nest.

I hope you have taken off your honey crop or are about to do so, as you will need to begin the Autumn purge of Varroa from the hive where they have been thriving unmolested over the past three months.

Bring your friends, problems and yourselves along to the meeting . See you soon. Adrian.

Next club meeting 16th MARCH 2009

In the PLUNKET ROOMS 6.30pm

Next to New World Supermarket Third Monday of every month

Tuesday, March 10, 2009

UK Government Launches Plan to Protect Honey Bees

Plan to Protect Bees Before the Buzz Dies Out By Catherine Jacob, Sky News, 3/9/2009

The government has launched a new Healthy Bees plan to protect and improve the health of the beleaguered honey bee in England and Wales.

The last two years have seen recorded losses of between 10 to 15% in bee numbers, according to the environment department, Defra.

The 10-year plan aims to sustain honey bee populations by helping beekeepers to try to minimise risk from pests and disease.

It comes after the Environment Secretary, Hilary Benn, announced an extra £4.3m of investment in bee health.

The first stage of the plan will attempt to make contact with around 20,000 amateur beekeepers.

They will be told to make sure they are aware of the need to alert the National Bee Unit (NBU) to bee health problems and encourage them to register on BeeBase, its beekeepers database...

Thursday, March 05, 2009

MGO Responsible for Anti-Bacterial Activity of Manuka Honey

Buzzing with Health

Galway Advertiser, 3/5/2009

If you are battling a cold or flu or just feeling below par generally check out Manuka Health's MGO Manuka honey.

This dark cream honey is made by bees which collect nectar from the manuka plant which grows in New Zealand and is renowned for its anti bacterial qualities.

It is used to treat stomach ulcers, digestive disorders, including irritable bowel, infected wounds, sores and leg ulcers, bacterial and viral infections, eg, colds and flu, especially chest/throat infections and is believed to boost the immune system during illness and convalescence.

The level of MGO (a compound naturally formed in the nectar of the Manuka flower ready for collection by the bee) is responsible for the anti-bacterial activity of Manuka honey, according to the makers. The more MGO that is present the higher the kill rate of bacteria, it claims...



Monday, March 09, 2009

Honey and Bee Pollen Credited for Health, Long Life Clintonville Market Boasts the Best in Home-Grown Goods Claire Racine, The Lantern, 3/9/2009 Monday, March 09, 2009

Indian Women Taught to Collect Bee Venom

Young Girls Trying to Make a Difference!

Aarti Aggarwal, Times of India, 3/7/2009

ALLAHABAD: These young girls are out to make a difference in the lives of rural people by taking science to their doorstep. They are advocating biotechnological alternative income resources by introducing technological breakthroughs like integrated prawn-fish culture, rearing African duck, honey-bee venom extraction and mushroom cultivation in villages here...

With an aim to make farmers economically stronger by ensuring the optimum use of their farm land and available water bodies, girls of the zoology department of Allahabad University have taken up various sites to showcase the possibility of adopting these techniques...

Dr Neeshma Jaiswal, who has recently been awarded the DST Young Scientist Award, is offering some alternatives to village women. She is teaching village women the technique of honeybee venom extraction. In fact, the young girl has created a honey-bee venom extractor device using indigenous material and applied for its patent too. Village women can use their land to raise honey-bee colonies and sell honey as also their venom. Honey-bee venom, used in many medicines, is priced even higher than gold, between Rs 5,000-6,000 per gram.

The venom extractor device uses a light current of 8-10 volts which annoys honey-bees and they bite at the framed glass panel. They are shooed away and the glass panel is scratched to collect the venom. This venom is immediately stored at freezing temperature and then marketed, informs Neeshma. Keeping in mind limited expenditure for villagers, Neeshma has also taught village women to build honey-bee boxes using wood from Lantana weed. It costs merely Rs 150 and the extractor device costs only Rs 250...



Dale Benedict takes a teaspoon of bee pollen with his juice every morning. He says it prevents allergies, gives him energy and offers a daily supply of vitamins and minerals. He's 71 years old and still going strong, all because of the honey and bee pollen, he says.

"We're pretty thrilled about honey bees," said Benedict, the owner of Honey Health Farms. Although he first started selling honey simply for its taste, he now promotes his bee products for their health benefits...

Club Contacts

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