

BEE FLIGHT

President's Report

Welcome to this month's newsletter. Hasn't it been good to hear the rain coming down the last few days even though we will not see a lot of trees flowering straight away? It will bring the trees out of the survival mode that they have been in for the last six months and hopefully spring will produce a lot more trees flowering than what we have seen this last six months.

March is set to be a very busy month for the club with our annual honey competition at the next club meeting and our field day later in the month.

I would encourage everyone to have a go at entering our honey competition, it is great practice for the upcoming show season. One of the main aims of our club is to promote an awareness of honey bees in the community, and honey competitions are a great way of doing that... ***So do it for the Bees!***

Our biggest and most challenging day to organise is our field-day which is on this month. We really need as many people as possible to help out on the day, even if you can't stay all day, an hour or so helps. Please let us know at the meeting if you are able to come along, or give Noela a call to let her add you to the list of volunteers. Full details of the day are in this newsletter

Phil Geeves - Club President

Our club meetings are held on the first Tuesday of each month (except January) at the W.G. Hayden Humanities Centre Cnr. South and Nicholas Streets, Ipswich 7.30pm. Visitors Welcome

This Month

HOW I STARTED IN BEES.

A five-minute talk about "How you became a Beekeeper".

MARCH

NEIL SUMMERSON

APRIL

GEOFF BROWNE

SUPPER ROSTER

MARCH

NOEL STANDFAST, ALISON STEWART, ROBERT WALKER & GLEN SUTHERLAND.

APRIL

EUNICE TROTT, LOU & GRACE ULJAREVIC & JON VERMEER.

NOTE: IF YOU ARE ON THE SUPPER OR ROOM SET UP ROSTER AND UNABLE TO ATTEND THE MEETING, PLEASE ENSURE YOU ADVISE SECRETARY NOELA SO THAT A SUBSTITUTE MEMBER CAN BE FOUND.

ROOM SET UP

MARCH

NEIL SUMMERSON

APRIL

KEN WALL

Dates to Remember
Club Meeting - 3rd March
I&WMBA Field Day - 8th March 2020
Committee Meeting - 9th March


Club Registration
 Before club meetings all members are required to pay a \$2.00 registration fee.
 Club events and show dates are on our website calendar
www.honey.org.au

2020 Field Day - 8th March at Peak Crossing School
 Calling on all members, we need you! Help us keep I&WMBA great. Our biennial field-day is when we showcase our club to the community and help make people “Bee Aware”. The field-day is our most significant undertaking and only happens every second year. Please book it in your diary, tell all your friends and family, and come along to help out on the day.

Members’ Door Prize
 As previously advised, every month our door prize for one lucky member will be a **full hive kit (a bottom board, a lid, brood box, super and a Queen excluder)**.
 A fantastic prize especially for new beekeepers trying to build up the hive numbers. Winners will receive a voucher to collect their prize from Quality Bee Keeping Supplies. Remember you can only win it if you are at the meeting and you are a financial member of the Club.
PLEASE NOTE: You must be wearing your name badge to be eligible to win.



Door Prize Winners February
Peter Waldron
&
Barbara Cush
 Winners should Contact Quality Beekeeping Supplies Tel : 3376 4548 to pick up their prize.


 PLEASE FORWARD ANY INTERESTING ARTICLES OR PHOTOS TO ME AT DRAGUN@ABCLASS.COM.AU
 THANK YOU PHIL CORBETT
 BEE FLIGHT EDITOR AND WEBSITE MANAGER

Club Meeting 3rd March

HONEY COMPETITION

Our March meeting will include the club's annual honey competition. If you are extracting honey, put some aside to enter the competition. If you are new to beekeeping and unsure of how to go about entering in competitions this is great practice.

Members only need to supply 1 bottle for each entry but can enter as many bottles in each class as they like as long as they come from different flora/apiaries. All honey entries to be presented in standard 500g glass bottles with white lids available to purchase at the Club meeting. All entries must be from the exhibitor's own apiaries. Remember you can also enter wax.

The following are the Classes that members can enter:-

1. Light Honey.
2. Golden Honey.
3. Dark Honey.
4. Creamed Honey.
5. Beeswax – block of beeswax – min 500g up to 1Kg.

Queensland Agricultural Shows 2020

<u>Marburg</u>	<u>8th & 9th May</u>	<u>www.marburgshow.com.au</u>
<u>Ipswich</u>	<u>15th to 17th May</u>	<u>www.ipswichshow.com.au</u>
<u>Esk</u>	<u>22nd & 23rd May</u>	<u>www.eskshow.com.au</u>
<u>Boonah</u>	<u>29th & 30th May</u>	<u>www.boonahshowsociety.org.au</u>
<u>Toogoolawah</u>	<u>5th & 6th June</u>	<u>www.toogoolawahshowsociety.org.au</u>
<u>Lowood</u>	<u>12th & 13th June</u>	<u>www.lowwoodshowsociety.com.au</u>
<u>Kalbar</u>	<u>19 & 20th June</u>	<u>www.kalbarshow.net.au</u>
<u>Rosewood</u>	<u>26th & 27th June</u>	<u>www.rosewoodshow.com</u>
<u>Redcliffe</u>	<u>26th to 28th June</u>	<u>www.redcliffeshow.org.au</u>
<u>EKKA</u>	<u>7th to 16th Aug</u>	<u>www.ekka.com.au</u>

I&WMBA & Gold Coast Beekeepers - Joint Field Day 8th March

The Club's Field Day is on Sunday 8th March at Peak Crossing State School. Please write this date in your diary and keep the day free. As always there is a lot of work in setting up for the day as well as cleaning up at the end of the day. Noela will have a roster sheet for volunteers at the March meeting. Remember "many hands make light work".

Inter-club Trophy. At the field day, members entering the competition only need to supply 1 bottle for each entry. One entry per member for each class. All entries to be presented in standard 500g bottles with white lids. All entries must be from the exhibitor's own apiary. The 500g glass competition bottles will be available at the March meeting for I&WMBA members. See Entry classes below.

We need as many people as possible to help with the set up and running of the field day, as based on numbers last time we can expect 300 + people to turn up. This day is our biggest event held by our club every 2 years and promotes the importance of bees as pollinators and food providers. The day is an educational day and again this year we have organised some great guest speakers.

Programme

- 9.00am - **Welcome and Official Opening** - John Krause MP
- 9.15am - **Dr Rebecca Laws**, holds a Bachelor of Science in biology, an honours degree and PhD in zoology, and a Graduate Certificate in higher education. Since 2015, **Rebecca** has worked on several plant biosecurity projects in Biosecurity **Queensland**, within the Department of Agriculture and Fisheries.
- 10.00am - **Carl Hampson** from Hampson Honey
- 10.30am - **Morning Tea**
- 11.00am - Joint presentation. **Dr Tran** will be speaking on "Exploring the value of the Australian honey bee propolis". **Dr Simon D Williams**, School of Science and Engineering Faculty of Science, Health, Education and Engineering, University of the Sunshine Coast speaking on "Manuka Honey and the Trees It Comes From"
- 12.00pm - **Lunch**, Time to visit the stalls and catch up with friends.
- 1.00pm - **Phil Geeves & George Pallot** present the Honey Competition Results, Cent Auction Prizes & Inter Club Trophy results - 1.45pm Close

The following are the Classes that Members can enter:-

1. Light Honey.
2. Golden Honey.
3. Dark Honey.
4. Comb Section in Honey.
5. Creamed Honey.
6. Block of wax yellow – min 500g.
7. Block of wax white – min 500g
8. Frame of Honey.
9. Biscuit Recipe.
10. Cake Recipe.

(Biscuit and Cake recipes are in this newsletter)

INTER-CLUB HONEY SHOW SCHEDULE - 2020

Entries: Submit entries in competition standard jars on arrival at the Field Day. One show entry per category per entrant. Judging will be on the 8th March between 9am and lunch. All judging is closed to general public. Entries may be collected after the close of field day.

General Rules

An entry must be from the exhibitor’s own apiary.

Any entry should be no more than 3 months old.

Entrants may enter ONCE only in each class from the same apiary.

Family members entering the same category should enter products from different apiaries or different sources.

All entries to be presented in standard 500g glass bottles with removable lids.

Please do not present labels on the jars.

Judging Criteria - When judging extracted honey, the judges consider the following characteristics of each entry:

Cleanliness of the jar and lid

Correct fill level

Cleanliness and clarity of the honey

Moisture content

Aroma and flavour

Field Day Recipes

HONEY BISCUITS - makes 30	HONEY CAKE
<p>INGREDIENTS: 60g Unsalted butter at room temperature 3/4 cup Caster sugar 1/2 cup Honey 1 Egg, lightly beaten 420g Plain flour 1 teaspoon bicarbonate of soda 1/2 teaspoon ground cinnamon Pinch Ground cloves 1 Egg white, lightly whisked for glazing</p> <ol style="list-style-type: none"> 1. Cream the butter and sugar in an electric mixer until pale and creamy. Warm the honey gently in a saucepan until lukewarm, then add to the butter mixture. Add the egg and mix well. 2. Sift together the flour, bicarbonate of soda, cinnamon and cloves. Beat into the butter mixture on a low speed until a soft dough forms. Shape the dough into a ball, cover with plastic wrap and rest in the freezer for one hour (or the fridge for 2 - 3 hours). 3. Preheat oven to 180 degrees C, and line two baking trays with greaseproof paper. 4. Roll out the dough on a lightly floured surface to about 5mm thick, then cut out shapes with a biscuit cutter and place on the trays well spaced apart. Brush with the egg white and bake for 10-12mins until golden brown. Cool on the trays. Store in an airtight container. 	<p>INGREDIENTS: 250g Clear honey, plus tbsp to glaze 225g Unsalted butter 100g Dark muscovado sugar 3 large eggs, beaten 300g self-raising flour</p> <ol style="list-style-type: none"> 1. Preheat oven to 140 C fan force/160 C conventional/gas mark 3. Butter and line a 20cm round loose-bottomed cake tin. Cut the butter into pieces and put into a medium pan with the honey and sugar. Melt slowly over a low heat. When the mixture looks quite liquid, increase the heat under the pan and boil for one minute. Leave to cool for 15-20 minutes, to prevent the eggs cooking when they are mixed in. 2. Beat the eggs into the melted honey mixture using a wooden spoon. Sift the flour into a large bowl and pour in the egg and honey mixture, beating until you have a smooth, quite runny batter. 3. Pour the mixture into the tin and bake for 50minutes - 1 hour until the cake is well-risen, golden brown and springs back when pressed. A skewer pushed into the centre of the cake should come out clean. 4. Turn out onto a wire rack to cool. Brush with warm honey to give sticky glaze.

Items for purchase or hire are only available to club members.

Flora - March

Well, I know we wanted some rain, how's this! We should now be seeing Blue Heliotrope, Paper Barked Tea Tree, Molly Red Box, Pumpkin, Red Stringybark, Silver Leafed Ironbark, Brown Bloodwood, Gumtop Box, Grey Gum, Pink Bloodwood, Turnip Weed and Blackbutt.

Name Badges

Please wear your badge to all club events and meetings. We currently have over 300 paid up members and it's almost impossible to remember everyone's name. It also shows that you are a member and it helps with introductions. Try not to lose your badge, as we can order replacements but at a cost of \$13 for the member.

Library

Library books and DVDs are able to be borrowed for one month at a time. If you wish to keep the book, or DVD for another month, bring it back and it can be re-issued to you. Any books or DVDs lost or damaged will need to be paid for by the borrower.

Club shirts, badges and caps

If any members of the Club are interested in having a club shirt and/or badge, please see Secretary Noela. The price of shirts is \$18.00 and the badge is now only \$4.00.

Committee Meeting

The next committee meeting will be held on the 9th March.

Support those who support you

Our club has been very fortunate to benefit from the generosity of Noel Hutchinson of Quality Beekeeping Supplies (3376 5404), and Burnett Beekeeping Supplies (0429 130 167). Please remember these very good friends when you require Apiary supplies.

Nucleus Hives (Members Only)

At the present time the club hives are not strong enough to be split. It is therefore unlikely that NUCs will be available for the foreseeable future. If the hives build up and can be split preference will be given to newer members that do not yet have any bees.

Club Nucs will be in corflute non-returnable hive boxes each with a marked Queen, bees and 5 frames. Club nucleus hives will be \$120.00. If you require any additional information please contact Phil Geeves' his email is: pwgeeves@tpg.com.au Tel 0409 485 447

Apithor Beetle Traps (Members only)

The club currently has stock of beetle traps. They will be available at the next meeting at the cost of \$6.00 each. If you need large numbers of these please advise Noela beforehand.

Honey Buckets, Bottles and Jars (Members only)

If you require a large number of jars (more than 100) we respectfully request that you purchase them from one of our recommended Apiary Suppliers. Should you wish to purchase jars from the club please talk to Noela 07 3281 4165.

- Plastic 1 kg jars are 70c each and are available in 50 or 100 jar cartons.
- New 20 litre honey buckets with lids are \$7.00 each.
- 500g bottles for competitions are available at 90c each.



The club does not stock or supply items other than the items mentioned.

Wax Melter (members only)

The club now has a wax melter available for hire. Please Contact Peter Anderson if you would like to access this club equipment. Phone: 3800 3562.

Wiring Board (Members only)

Just a reminder the club has available for loan to members a wiring board, a box to make frames up in and an embedder to put the wax on the frames. Our thanks to Noel Scholz for these items.

Extracting Van Hire (Members only)

Should any member wish to hire the club van please contact Peter Anderson on 3800 3562 to make a booking. The cost of using the van is \$20.00 per day

Club Hand Extractor (Members only)

The club has two hand extractors for hire by members who only have a small number of frames to extract. To hire one of the extractors members should book and pay at the Club meeting prior to picking it up. The cost is \$10.00 per day for a max of 7 days. The extractor must be returned clean. An electric uncapping knife will go out with each extractor. Peter Anderson at Forestdale has one of them. Phone: 3800 3562. Phil Geeves at Blackstone has the other one. Phone: 0409 485 447

Calling all budding journalists and writers!!

After 8 years of creating the Newsletter, I have decided it's time to hand the reins over to someone else. This is a great opportunity to get involved with the Club and refresh our monthly newsletter. We need someone to step up and take on the role, and I am more than happy to help you get started or chat to you if you think you might like to have a go. Please speak to me or any member of the committee if you are interested.

Phil Corbett, Editor

Hive Site - Pine Mountain

Steven Pashley is looking for someone to put bees on his property at Pine Mountain. His contact number is 0481 452 345. Please contact him directly if you are interested

Field Day HONEY SHOW ENTRY FORM 2020

Entrant's Name _____

Club or society _____

Please refer to honey show schedule (rules of competition).

CATEGORY	ENTRY REFERENCE	NOTE IF NOVICE	PRIZES AWARDED JUDGED US ONLY	TALLY OF SCORES (STEWARD USE ONLY)
Light	L			
Golden	G			
Dark	D			
Creamed	CR			
Comb in Honey	CB			
Frame	F			
Block of Beeswax White (at least 500grams)	W			
Block of Beeswax Yellow (at least 500grams)	DW			
Honey Cake	CAKE			
Honey Biscuits	BISC			

Scientists Find Best Nectar Sweetness To Entice Bees To Vomit

The sweetest nectar of all the flowers may not be best for bees, slowing them down instead of giving them a boost in energy. Once bees slurp as much delicious nectar as they can, they buzz away to share some of this sweet bounty with their nest-mates in the form of regurgitation, or vomit. The more sweet, the more sugar, and the more energy the nectar contains. At first, this sounds like a win-win scenario. However, too much sweetness can make the nectar thick and sticky a challenging and time-consuming substance for the bees to regurgitate into "honeypots", receptacles in the nest to store collected nectar.

"For low strength nectar, bees had a quick vomit that only lasted a few seconds, then were back out and foraging again, but for really thick nectar they took ages to vomit, sometimes straining for nearly a minute," said lead author Dr Jonathan Pattrick, a post-doctoral researcher in the University of Oxford's Department of Zoology.

Nectar "offloading," as the researchers refer to regurgitation, "is poorly explored." To address this, the team studied solutions of 35 percent sugar all the way up to a sweet high of 65 percent.

Previous work suggests the best concentration for energy rates when drinking is around 50-60 percent for bumblebees. For offloading, a 65 percent solution took the bees up to half a minute, while at 35 percent it took them only 4-5 seconds. With this taken into account, bees may prefer nectar with 3-4 percent less sugar than previously thought, in order to account for the energy expenditure of retching it back up.

Now this study isn't just about bee barf for kicks. The researchers wanted to know what flowers are most enticing to the bees to help pick the best plants to boost pollination, a key component of the world's food supply. There are more people to feed on Earth than ever before and yet pollinator populations are dwindling. The study will help researchers understand which flowers and plants the bees are most attracted to in order to elevate the chance of crop breeding success.

Different bee species feed in different ways, including the sweetness level they prefer. Nectar is a solution of sucrose, glucose and fructose, though a variety of other compounds may be present as well. Most bees feed faster than they vomit, dipping their feathery glossa (tongue) to sip nectar and then forcing the substance back up through a tube-like structure to regurgitate. Some, such as orchid bees, have to suck the nectar up, making high concentrations of sugar even harder to consume.

"It's hard to drink a thick, sticky liquid, but imagine trying to spit it out again through a straw – that would be even harder," said Pattrick. "At a certain sugar concentration, the energy gain versus energy loss is optimized for nectar feeders."

Source: <https://www.iflscience.com/plants-and-animals/scientists-find-the-best-nectar-sweetness-level-to-entice-bees-to-vomit/>

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