

BEE INFORMED

BAYSIDE BEEKEEPERS ASSOCIATION INC.
REDLANDS RESEARCH FACILITY, DELANCEY STREET, CLEVELAND

JUNE 2022 • ISSUE 88



MONTHLY DATES

FIELD DAY:

Gates open from **8:30am**
for a **9:00am** start.



12 JUNE 2022

CLUB MEETING:

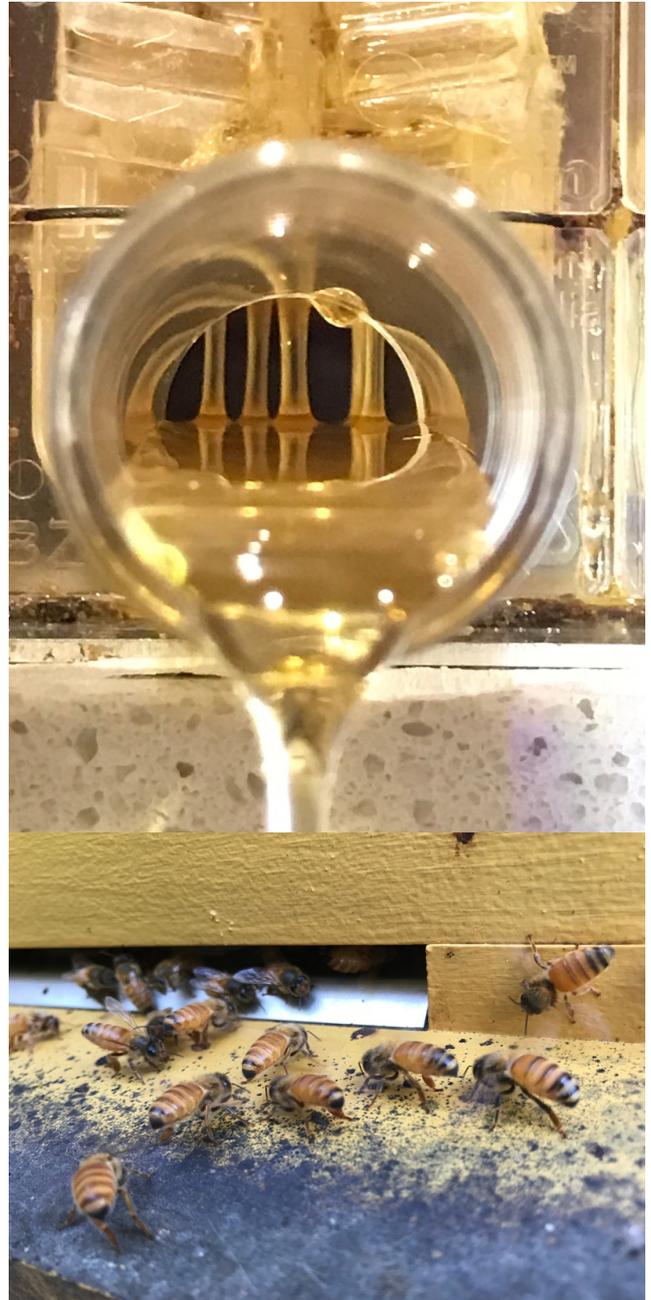
Main gates open **7:00pm**
for a **7:30pm** start.



16 JUNE 2022

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MEMBER PHOTOS OF THE MONTH

Honey flowing from the flow super of a hive reduced for winter and wagging bees.

PRESIDENTS REPORT

FROM SHONA MCKENZIE

MAY 2022

Dear Members,

May is upon us and it keeps raining, whatever happened to those sunny, cool autumn days?

Thank you to those folk who dressed in a bee theme for the May meeting to celebrate international bee day. Check the photos in the newsletter to see the range of outfits.

Andrew, hive manager raised some ideas to review management of jobs at the apiary. Look for the list of jobs he will post at field days. Put your name beside a job for the morning that way the workload is spread around all folk attending the day.

Our guest speaker was Barry Fanning who gave a very relevant and informative presentation on preparing hives for winter. Thank you Barry for your great presentation in particular your attention to the different types of hives members might have.

Penny and Ray presented information on honey competitions for Mt Gravatt Show and the Ekka. The Club has run a competition and stall at the Mt Gravatt show for many years under the guidance of Penny. This year we need members to enter the honey competition and wax competition. I ask members to please submit an entry for the show so we can continue to exhibit honey and wax at the show. Please talk to Penny about entries, there is information included in this newsletter.

We also need volunteers to help out at the show on the Saturday and Sunday. I have allocated 4 hour time slots 9am-1pm and 1pm - 5pm both days. Please let me know if you can help out at these times. If you can't make the weekend perhaps you can help bump in on Friday morning to set up for the show again let me know I will be chasing people at the field day and June meeting.

Shona



FIELD DAY REPORT

MAY 7 2022

FROM ANDREW WILSON

Sunday saw 13 members attend the field day in May. A total of 12 frames were extracted from the hives that were frozen to be extracted next field day when and if we have more to extract. 6.8kg of honey was extracted from the flow hive.

As we enter the winter months will see a need to leave honey for the bees to support them over the leaner months. This means as beekeepers our focus will be shifting to those jobs around the apery that we have been putting off so that we are ready for next spring.

The next field day will be the Sunday the 12th of June gates open from 8:30am - 9:00am, hope to see you there.

Regards,
Andrew Wilson



BEE NEWS

Dopamine Drives Bee Desires: Study

From Natalia Mesa, The Scientist

Like in humans, the neurotransmitter appears to play a role in generating wanting-like behavior and, perhaps, happy memories in honeybees.

Read the full article here:

<https://www.the-scientist.com/news-opinion/dopamine-drives-bee-desires-study-69957>

New insecticides to target honey bee enemies

From Loren Smith, University of Sydney

Precision insecticides are the latest weapon in the war on bee pests. Learn how Sydney scientists are developing these to protect honey bees worldwide.

Read the full article here:

sydney.edu.au/science/news-and-events/unpublished/new-insecticides-to-target-honey-bee-enemies.html

MT GRAVATT SHOW SOCIETY APICULTURE COMPETITION

SATURDAY 23RD JULY AND SUNDAY 24TH JULY 2022

STEWARD: PENNY KAEMPF

The Apiculture Classes this year are as follows:

Class 1	Light Honey 0-34 pfund
Class 2	Light Amber 35-65 pfund
Class 3	Golden
Class 4	Novice* Liquid Honey any colour
Class 5	Candied Honey Fine
Class 6	Candied Honey Course
Class 7	Creamed Honey
Class 8	Langstroth frame of honey
Class 9	Beeswax block min 500g White
Class 10	Beeswax block min 500g Yellow
Class 11	Beeswax novelty mould/s min total 500g

* Novice refers to a member that has not won first place previously.

Specific judging jars are required and are available from the club.

TOP TIPS

- Honey should be strained and displayed in a "squeaky" clean jar.
- Slowly pour the honey from your storage container into your show jars, down the inside edge to minimize air bubbles entering the honey.
- All jars should filled to the same level for uniformity.

The club uses the same assessment procedures as the Royal Shows.

Give it a go and don't worry about inexperience, if you enter your honey into the wrong colour category the judges will place it in the right one for you.



WAX WORKS PART 3

FROM BRIDGET BARBER

Beeswax food wraps

Beeswax Food wraps have become popular in recent years as people look for ways to replace cling wrap to protect food. They can be used to wrap cheese, vegetables, fruit, sandwiches and snacks.

My first attempt at making food wraps was very crude. I cut the material into squares placed it on a metal tray and grated the wax over it. I placed it in a hot oven to melt the wax and that was it. This method left the wax in uneven blobs in the material and grating wax is very time consuming. The food wrap needs to be flexible and sticky to adhere to itself and beeswax by itself dries brittle and cracks. I needed a better way. Most methods use 100% cotton, beeswax, jojoba oil and pine resin. The beeswax makes them waterproof, the jojoba oil gives flexibility and softness and the resin creates the cling factor.

There are other methods but the best method I have found was on a website called Eco Parents Australia. This is time consuming and messy so if you value your kitchen you will put plenty of protection on the floor to prevent trading sticky spots all over your house.



The ingredients you need to make the foodwraps.- beeswax, Jojoba oil, pine resin.

It gives quantities of the ingredients so you achieve a more uniform product.

For 3 wraps:

- 50gms of beeswax
- 30gms of pine resin
- 15mls of jojoba oil

For approx 8 wraps:

- 150gms beeswax
- 90gms pine resin
- 45mls jojoba oil



Heat some water in a saucepan and place a glass jar with pieces of beeswax in it and start to melt it. Add the jojoba oil. Then add the pine resin. (The resin comes in lumps, so you need to put it into a strong plastic bag on a hard surface and crush it into powder). Keep stirring it may take some time to blend the ingredients. The pine resin often clumps into a ball even if you have pounded the resin lumps into a powder.

On a cook hob heat some water in a large baking tin. Place your square of material face down on a large tin tray and place it over the baking tin. Then using a paint brush, paint the mixture onto the material until it is completely covered. The heat from the water in the baking tin will stop the mixture from cooling and setting while you work. Place the tin tray into the oven for 2 mins to heat it and ensure the mixture is evenly covering the material. Remove from the oven and pick up the material by the corners and wave it in the air to cool it slightly. Place it on a piece of baking paper to cool further and then transfer it to a clothes horse to set firmly.

(continued on next page...)



The process of making the wraps. More or less from right to left, the material cut to size, the container for water with the tray with the foodwrap to paint the wax mixture, the saucepan for making the mixture, the board for allowing the foodwrap to cool and the oven for heating the foodwrap to ensure the mixture is spread evenly in the material.

Choosing the material

I have found the best sort of material to use is a medium weight cotton. This means the cotton will hold sufficient of the wax mixture to make it stick to itself or to the container you are using it to cover. When you choose your material, choose something with a small pattern as you are only making a small square and you would only see a small part of a big pattern. Choose light and bright colours as the wax mixture will darken the wrap and it will not be so attractive. Make sure your material is colour fast or the colours may bleed. Red colours particularly have a tendency to do this.

Have a go!



Top left: The foodwraps on the dryer

Above: Some of the designs I have made

Bottom left: The uses food wraps can be put to.

AUGUST MEETING

Ray is organising a presentation on Swarming for the August meeting and would like to invite others to join in with providing their experiences, slides etc.

NOTICES

MOUNT GRAVATT SHOW

We will need volunteers for Saturday 23rd July and Sunday 24th July, please let Shona know if you are wanting to help!

118th Annual
General Meeting
and State Conference

Club
Warwick RSL

23rd & 24th June 2022

Registration announcement coming soon.

Queensland Beekeepers' Association Inc.

OPEN DAY

**Saturday 25th
June 2022**

Warwick QLD
Location:
Condamine Apiaries, Wheatvale via Warwick

Entry gates
open 8.30am

Beekeeping Trade suppliers are onsite for the day, offering demonstrations and product sales.

Expert Panels and Specialist Presentations are offered throughout the day.

Food & Drinks available for purchase at the event.

Check out our Facebook page for more information:
<https://www.facebook.com/qldbeekeepersassociation>

For trade exhibit information contact Paul Reid via email: skyscreamer17@gmail.com