



Next meeting | 6th November 2019

Where | Main Hall, Johnsonville Community Centre, Moorefield Road

November Editor | Jane Harding janeh@xtra.co.nz

Topics for November meeting

Beginners session : Upstairs meeting room at 6.45pm

Topic: Finding Bees – swarms and splits.

Main Meeting: In the Main hall at 7.30pm

Topic : Mead Competition

Jacob de Rujter will once again judge the mead and melomel (fruit flavoured) and metheglin (spiced mead) entries from club members. There will be an opportunity to taste the competition entries and to buy mead.

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Mead and Mead making

Mead is a very old drink, going back millennia. The earliest indicators of a fermented drink using honey come from pottery vessels found in northern China dating 7000 BC. In Europe, first indications are from samples found in ceramic vessels from the Beaker people (2800-1800 BC)

Mead has been made in Europe, Asia and Africa and has special importance in the mythology of the Norse peoples.

Below are some U-tube videos about making mead, and here's a recipe from about 2000 years ago, if you want the non-digital version:

Take rainwater kept for several years, and mix a **sextarius** (about 550ml) of this water with a [Roman] **pound** (about 330g) of honey. For a weaker mead, mix a sextarius of water with nine **ounces** (1 ounce = 27 g) of honey. The whole is exposed to the sun for 40 days, and then left on a shelf near the fire. If you have no rain water, then boil spring water.

NB. I have not tried this at home....

Making Mead at Home:

<https://www.youtube.com/watch?v=xMeSGNBOUP8>

How to Make Mead:

<https://www.youtube.com/watch?v=2YwAvLru2ec>

How to Make Mead – Traditional Mead Recipe:

<https://www.youtube.com/watch?v=ildRSUSWmc8>

The club rules for the mead competition are here:

<https://www.beehive.org.nz/mead-competition-rules>



Chartwell Apiary

As most of you will know, Wellington Beekeepers Association has a club apiary in Chartwell, above Otari Wilton's Bush and near the skyline walkway.

The apiary is used for training and demonstration to new beekeepers and also for the club to develop best practice and experiment with new ways of doing things. The club runs field days over the active beekeeping months (spring to autumn), usually the first Saturday after the monthly meeting. All members are welcome

to attend the field days.

Visiting the apiary and getting hands-on with the bees is also an important part of the new beekeepers course that the club runs in spring each year.

Pictured: Frank Lindsay shows new beekeepers a frame from one of the apiary hives.





At the apiary open day on 28 September, about 20 new beekeepers were introduced to the beekeeping equipment and bee castes (workers, drones and queens) explained. The new beekeepers got to hold a handful of nurse bees with their bare hands, an important thing to be comfortable with doing!

Frank and John also checked brood and queen health and checked on the honey stores. All hives are doing well and the surrounding barberry was providing a good nectar flow for the hives.

Thanks to the signwriters “Imagine That” the club has a new apiary sign:



Thanks Imagine That !!



The club is also looking to set up an additional club apiary in the Hutt Valley to support all our members who live there. WBA is working with Hutt City Council and other landowners to identify a suitable site and establish an apiary there.

More details to come once we have this confirmed.

Camp Rangi

The Southern North Island Bee Group is again hosting a weekend camp for beekeepers at Camp Rangi Wood in the Totara Reserve, Pohangina Valley.

BEE GREEN BUZZ WEEKEND

21–23 February 2020

Camp Rangi Wood
Totara Reserve Regional Park
Pohangina Valley

 Harvesting to wintering down.
A hands on weekend with commercial beekeepers. For registered beekeepers, with two or more years' experience.

 **Early Bird registrations, by 30 November**
Will receive a special goodie bag.

 Accommodation: bunk rooms or bring your own RV/Caravan, tent or skep!
Live in and Campers \$250
Day attendees Saturday and Sunday \$200

Hosted by the Southern North Island Beekeeping Group Inc and the SNI Education Trust.

 Registration forms available on www.snibeekeeping.nz



Camp Rangi is a wonderful opportunity to mingle with other beekeepers, learn lots of new things and have a lot of fun!



Nucs and Splits available

The following members have 5 frame nucs and splits available for sale – some have overwintered queens and others have virgin queens i.e. queen is newly emerged but not yet mated or laying. Prices should reflect this (ranging from \$250 - \$300) and also delivery details i.e. whether a portable nuc box is provided (value \$20) and if replacement frames and foundation are required (value \$20). Naturally a mated laying queen is worth more than a virgin queen.

John Randall (Karori) – Ph. 476-9959

Mark Grenfell (Eastborne) – 562-8102

Angela Fisher (Pukerua Bay) – 021-177-5674

James Taylor (Tawa) – 027-378-0186

PK Tan (Porirua) – 021- 109-3388

Please let me know or add your details to the Club's Forum page if you have splits or nucs for sale so that your details can also be circulated to club members.

Members are encouraged to split their hives now to prevent swarming.

If you are keen to collect or receive a swarm please amend your profile on the Club website accordingly or let me know.

Swarm Collectors register here: <https://www.beehive.org.nz/swarms/offer-to-collect>

Swarm recipients register here:

<https://www.beehive.org.nz/swarms/offer-to-receive>



Selling Honey – what are the rules?

If you produce honey or other bee products for domestic consumption in New Zealand, you need to meet the requirements of New Zealand's Food Act as well as the Australia New Zealand Food Standards Code, which covers the labelling and composition of food in New Zealand. You must also meet the requirements of food standards for honey – for example, the Tutin in Honey Standard. Find out about managing tutin in honey here:

<https://www.mpi.govt.nz/processing/honey-and-bee-products/managing-tutin-contamination-in-honey/>

Producing honey is considered a low-risk activity in terms of food safety, so honey businesses are covered by National Programme 1 rules under the Food Safety act. In simple terms, if you want to sell your honey, you need to

1. Make safe food (follow good food safety practices and keep some written records of what you do)
2. Contact a verifier to check your practices
3. Register as a Food Business with MPI or your local council (registration must be renewed every 2 years)
4. Get a verifier to confirm your practices.

Details of what to do can be found here:

<https://www.mpi.govt.nz/food-safety/food-act-2014/national-programmes/steps-for-national-programme-1/>

Please note the following:

- Giving honey to friends and family, or swapping it with them for produce, is not regulated under the Food Act.
- Bartering honey as part of a financial transaction and giving away samples of honey for promotional purposes are forms of sale. As such, these actions are subject to regulation under the Food Act.



Calendar of Regular WBA events

	WBA Monthly meetings		WBA Field days	Workshops	Regional Events	National Events
	Beginners	Main				
When & Where	JCC 6.45pm	JCC 7.30pm	Chartwell Apiary 1st Sat after the meeting	Wayne Wild's - Wainuiomata Dates tbc	tbc	tbc
Feb	Getting started - is beekeeping for me? Protective equipment, site location					
Mar	Legal regs - apiary registration, council reqs, public relations and tutin testing		Take off Honey and Varroa treatment			
Apr	Hive equipment	Honey competition			Southern North Island Bee Group field day (location variable)	
May	Acquiring bees, working a hive and handling bees	Gadgets and Gizmos competition	Wintering down the hives		Wellington Better Home and Living Show	
June	Bee biology - castes, colony behaviour and roles, other bees					APINZ National Conference
July	No session (AGM)	AGM		Hiveware construction and wax dipping		
Aug	Preparing for a new season	Photo Competition				
Sept	Nectar and Pollen sources		Swarm prevention		Southern North Island Bee Group field day (location variable)	Bee Awareness Month
Oct	Pests and Diseases		Preparing for the honey flow			
Nov	Finding bees and harvesting honey		Summer hive management	Wax dipping		
Dec	No session (social night)	Mead competition				



Bee Mentor Required for Avalon Intermediate School

Avalon Intermediate School have had an Apiscope (large observational hive) for three years thanks to members Anne Noble and John Randall. The school now wants to set up and manage a conventional Langstroth hive and need a bee mentor – a volunteer beekeeper who is willing and available to provide regular support and guidance during school hours – ideally someone who lives in the Hutt Valley.

If you are interested, please contact John Burnet: johnburnet@xtra.co.nz

What's coming up in December?

December meeting is a social occasion, we'll have the food truck back, so come along and share some food with your bee colleagues and talk bees.

Bring a plate for a shared dessert.

No beginner's session this month, the food truck will be on site from about 6.30pm.

We'll also have a "bring and buy" table again, so bring along the things you make from or for your beehives (not honey!) and do some trading!

Think beeswax wraps, beeswax balms and ointments, things you've invented to make beekeeping easier....



Who can I speak to?

President - James Withington 0272 851206 jwithington2016@gmail.com

Vice-President – John Randall (04) 4769959 john@gingerwillow.com

Treasurer - John Burnet (04) 232 7863 johnburnet@xtra.co.nz

Secretary - Jane Harding 0274212417 janeh@xtra.co.nz

Committee Members

James Scott - Membership and website (04) 565 0164 james@scott.gen.nz

Frank Lindsay – (04) 478 3376

Judith de Wilde – Librarian (04 235 8173) kiwicavingrose@gmail.com

Barbara Parkinson – supper co-ordinator (04 2379624) parkinson@xtra.co.nz

PK Tan - 021 1093388 pk.propserv@gmail.com

Tony Coard - puruwai@gmail.com

Claire Hart - claire22mum@gmail.com

Jill Dalton - jimh.jilld@gmail.com

Tricia Laing - 0274 766540 tricialaing48@gmail.com

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Meeting location

Johnsonville Community Centre,
Moorefield Rd, Johnsonville

