



BUZZWORD 91

Beekeepers' Society of South Australia Inc.

(Formerly Amateur Beekeepers' Soc. of SA Inc)

www.bees.org.au

NEWSLETTER

October 2016



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Correspondence to:

Beekeepers' Society of SA Inc.
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**Many thanks to those who continue to
provide articles for the newsletter.**

Contributors:

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Bob Beer
Roy Frisby-Smith
Eugene McEwen

BUZZWORD

(The Beekeepers' Society Newsletter)
Articles are always being sought by the editor for
inclusion in the newsletter.

Please feel free to email or write in and provide
any interesting experiences about the
management of your hives.

If you wish to discuss any aspect of the
newsletter please call Barbara Horwood on
8296 8478.

The Society's website:
www.bees.org.au

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2016-2017 Office Bearers:

President:	Linda Walker	0407 717 950
Vice-President:	John Silverblade	
Treasurer:	Len Turner	
Assist. Treasurer:	Pam Robinson	
Minute Secretary:	Bozena Slowinska	
Secretary:	Glenda Gregory	

office@bees.org.au

Committee Members:

Susan Lonie
Grant Gotley
Rosslyn Von Der Borch
Glen Duffield
Phil Marshall
Karen Nunes-Vaz

Librarians:

Elizabeth Taylor, Sue Speck

Equipment Officers:

Eugene McEwen	(North)	8261 0514
Susan Lonie	(South)	0417 811 067

Committee Meetings

Normally held at 67 Bridge St, Kensington, on the fourth Monday at 7.30 pm of the following month: January, March, May, July, September and November.

BSSA Apiary Site

The two BSSA hives are located at:

Selgar Avenue, Clovelly Park - about 200 metres west off South Road and behind the Tonsley Hotel.

The Adelaide Museum hive has been returned to its location at the museum on North Terrace as renovations have been completed.

Department of Primary Industries

Apiary Inspector:

Michael Stedman: 8207 7975

General Meetings

All general meetings will be held at St Matthew's Meeting Hall, 67 Bridge St, Kensington, on the first Tuesday of each month at 7.30 pm

Supper is available (gold coin donation).

Please refer to this BSSA Newsletter (Buzzword) or website for details of speakers/activities for each of the meetings.

Subscriptions

The financial year for the society is from 1 July to 30 June. Subscriptions are due as from 1st July each year.

The current membership fee is \$60 for the financial year commencing 1 July 2016.

Membership application and renewal form can be downloaded from the link found on the Beekeepers' Society of SA website (www.bees.org.au)

Correspondence

Address correspondence to:

The Secretary,
Beekeepers' Society of South Australia Inc
Box 283
Fullarton SA 5063

Queen colours

Last digit of the year

0 or 5: Blue

1 or 6: white

2 or 7: yellow

3 or 8: red

4 or 9: green

Field Days

Practical aspects of beekeeping will be demonstrated on a number of occasions during the year.

Please refer to Buzzword Field Days page for details.

The field days are a must for all new beekeepers.

Public and Products Liability Insurance

Members are advised that public and products liability insurance for 2016-2017 is due.

Please download the form from the link below for completion and return it with the relevant payment to BSSA at the address on the form.

[BSSA 2016-2017 Insurance](#) (55 KB pdf)



**BEE-GINNERS' MEETINGS
START AT 7 PM
(BEFORE THE START OF MONTHLY
GENERAL MEETING)**

**Meetings commence at 7 pm for beginner
beekeepers to allow half an hour for questions
and information exchange prior to the start of
the main monthly general meeting at 7.30 pm.**

PRESIDENT'S REPORT

Hello Fellow Beekeepers,

Well, isn't this weather changeable? A few days of nice weather where the bees are out and about then back to more rain. Hopefully the rain will encourage bee-friendly plants and trees so that we can all enjoy a good honey flow.

We had some terrible news where a beekeeper had to have 500 hives destroyed due to disease and PIRSA was involved in this. Also, one of our beekeepers lost some hives during the recent floods. All very devastating.

It's been a busy few months since my last report. We recently had the ABC Carpark Gardeners' Market. Thanks to the guys who worked on that. It's always a joy to spend part of the day with you and the people who come and get their honey and chat about bees. Nice to see some of the members, too. The honey we sold at the stall this time was predominantly from our own BSSA hives which is great for the society.

We had our first committee meeting since the new committee was voted in. It was good to see some of the faces from previous committees and I am looking forward to working with the new team who, I can tell, have come with fresh ideas and enthusiasm. We have a few things to achieve this year and I am especially excited about working with you all again.

Sophie's Patch is in November and thanks to all those who have put their hand up to help. I am sure it will be as much fun this time as it has in the past.

Can't believe I am saying this but it's only a couple of months until Christmas, so please save the date 6th December for our Christmas function. You should get your invites on email over the next week or so. We will have an auction and a raffle – if you have anything to donate to either of these please let me know. All donations will be gratefully received.

We are into swarm season and there have been quite a few reported. I collected one myself recently and they were obviously set on finding a new home; the following day they had absconded from the nuc. I thought, "That's a shame" only to find they hadn't moved far - just to the lemon tree. So I put them back into the nuc with a comb of honey and they appear to have settled.

It's important that we do what we can to try and stop swarming. I know if it's going to swarm it's going to swarm regardless of what you do, but they can become a pest to the neighbours and I have had a few reports of our beekeepers having to remove their hives due to complaints.

In with this Buzzword you will have received a catalogue and membership card from NuPlas. They sell a range of beekeeping equipment and a percentage of all sales comes back to the club in the form of a donation. I will keep you posted on how this goes.

Until our next meeting, Happy Beekeeping!

Linda

FIELD DAYS

(Practical Beekeeping)

HIVE INSPECTIONS

PROGRAM OF MANAGEMENT FOR THE BSSA HIVES

Honey extraction as required

The two BSSA hives are located at:

Selgar Avenue, Clovelly Park - about
200 metres west off South Road and behind the
Tonsley Hotel

**All participants must have at least long
sleeves and trousers and a head veil.
Attendance is limited to 15 persons.**

Bookings can be made only through the club
secretary or Bob Beer at beersbees@bigpond.com
or mobile 0413 208 835. Cost - \$10.

Saturday	19 November Time: 10 am
Saturday	17 December Time: 1 pm

STRICTLY BEEKEEPING

1 November	Guest Speaker: Katja Hogendoorn from University of Adelaide - postdoctoral research associate in the Plant Protection group
6 December	6.30 pm Christmas Dinner
<i>Subject to change, see web site</i>	

Recent Club Activities

Saturday, 8 October



*Bill Scott, Linda Walker, Paul Balogiannis and
Eugene McEwen*

It was another pleasant day at the ABC carpark
where many jars of fresh locally produced BSSA
honey were sold to appreciative customers.
Once again, this popular produce market was
well patronised - an informative fun day out!





HONEY JUDGING RESULTS



REFINED HONEY CLASS

Class 1 - Extracted Liquid Honey, Native Flora in the light amber range

1. J. Wehrmann
2. Melva Ruediger

Class 2 - Extracted Liquid Honey, Native Flora in the medium to dark amber range

1. Chris Dawes
2. Chris Dawes

Class 4 - Extracted Liquid Honey, Imported Flora medium to dark amber range

1. Paul Frost
2. Chris Dawes

Class 6 - Extracted Liquid Honey, Native Flora in the light amber range

1. Lyn Bell
2. Nathaniel Doecke

Class 7 - Extracted Liquid Honey, Native Flora in the medium to dark amber range

1. Chris Dawes (equal first) - 2 jars

Class 8 - Extracted Liquid Honey, Imported Flora in the water white to light amber range

1. Susan Lonie (equal first) - 2 jars

Class 9 - Extracted Liquid Honey, Imported Flora in the medium amber range

1. Chris Dawes
2. Paul Frost

NOVICE CLASSES

Class 10 - Extracted Liquid Honey, Native Flora, any colour

1. Joan Baker
2. Brock Jeffries

Class 11 - Extracted Liquid Honey, Imported Flora, any colour

1. Matthew Schapel
2. Michelle Renshaw

JUNIOR BEEKEEPER

Class 12 - Extracted Liquid Honey, any Flora, in the light amber range

1. J. Wehrmann
2. Axel Westren-Schapel

Class 13 - Extracted Liquid Honey, any Flora, in the medium to dark amber range

1. J. Wehrmann
2. Roxy Fiedler

Class 14 - CANDIED HONEY (naturally granulated) any colour

1. Melva Ruediger
2. Paul Frost

Class 15 - CREAMED HONEY

1. Paul Frost
2. Michelle Renshaw

Class 16 - COMB HONEY, sealed frame, any depth

1. Joel Hayes
2. Susan Lonie

Class 19 - BEESWAX, natural, in approximately 500 gram block

1. Joel Hayes

Class 20 - PURE BEESWAX MOULD, in excess of 500 g, of any shape

1. Joel Hayes



First Prize - Turner's Honey prize for pure beeswax mould won by Joel Hayes

SPECIAL AWARDS

CHAMPION HONEY

1. Paul Frost



Champion Honey and wax exhibit, second shelf

RESERVE CHAMPION HONEY

1. J. Wehrmann

YOUNG BEEKEEPER OF THE SHOW

1. J. Wehrmann

ROYAL SHOW STEWARDS AND JUDGES

Once again the Beekeepers Society of SA was involved in preparing the honey exhibits for judging and display at this year's Royal Show, as well as supplying stewards and judges. The stewards - Bill Scott, Eugene McEwen, Mark Horwood, Susan Lonie and Elizabeth Taylor - worked busily over two days sorting and coding

the entries prior to judging, and then arranging the showcases after final judging. Len Turner and Bob Beer once again provided their expert judging experience.

Overall, around 90 entries were received and it is hoped that next year a significant number more will be submitted by the beekeeping community.



Eugene McEwen, Susan Lonie and Bill Scott

Judging involved grading the honey samples by colour, clarity, viscosity, aroma and taste. Candied honey was judged on texture, spreadability, flavour and colour. The job of the stewards was to check the grades and scores, and to identify the winners.



Jars of honey for categorising



Wax mould entries for judging

Only two entries of wax mould were submitted. The photo above shows the exemplary submission by Joel Hayes who was awarded first prize in two categories, class 19 and class 20.

BSSA FIELD DAY

22 OCTOBER
at Selgar Avenue, Clovelly Park

Another successful day was held on Saturday, 22 October at the Beekeepers' Society hive site at Clovelly Park. Of the 15 attendees, seven were new visitors and bee enthusiasts. Bob Beer introduced the group to the necessary beekeeping equipment, tools and cleaning techniques in preparation for opening and inspecting the hives.



Bob Beer addressing the group



Bob firing up the smoker

In firing up the smoker, Bob stressed the importance of having the ideal "cool" smoker; that is, the method of packing tightly the fuel of pine needles, hessian and/or similar material after allowing the fuel to become well established at its base. Thereafter, a slow burn will produce cool white smoke that won't make the bees angry. A good smoker should give the beekeeper about six to eight hours of smoke to work with.



Inspecting a frame

The intention was to check the honey flow and look for diseases. No wax moth was present but some negligible chalk brood was found in one hive. Due to recent inclement weather the hives had consumed as much, if not more, than they had produced in the last month or so, resulting in no surplus for collection. Furthermore, the hives had swarmed, leaving them with few foragers for two to three weeks. No foragers, no harvesting! On the bright side, the fabulous rains this winter will supercharge the surrounding majestic red and blue gums and this will generate a strong nectar flow once flowering commences in late November, early December.



Bob instructing the group



Field day attendees inside the bee compound

Coming Events



CHRISTMAS DINNER

6 December 2016, 6.30 pm

Meeting Hall of St Matthew's Home
67 Bridge St, Kensington

Please RSVP with number attending to
Linda 0407 717 950 or email office@bees.org.au

Please bring salad or dessert to share.
BBQ provided. BYO drinks.



Open Garden Scheme

394 Springs Road, Mount Barker

**Saturday 12, Sunday 13 and
Monday 14 November 2016**

10 am – 4:30 pm

Our patron, Sophie Thomson, will be opening her garden to the public for viewing and to share her gardening expertise.

The Beekeeping Society of SA will be manning a stall where knowledgeable beekeepers will be on hand to demonstrate beekeeping equipment and techniques. They will be happy to answer questions and talk about beekeeping methods. For the full program of inspirational speakers and further information visit www.sophiespatch.com.au

Come along and enjoy the day!



BEGINNER'S CORNER

Summer is just around the corner. Trees and flowers will be in bloom and swarming should have pretty much come and gone, with bees being in full production mode bringing in a good nectar flow. Below is an extract from Doug Purdie's book, "Backyard Bees, A Guild for the Beginner Beekeeper" about hive health inspection.

"Hive Health Inspection

Check your logbook to see what the girls were up to at the last inspection. Once summer has arrived you should already have performed your brood inspections and be onto monitoring the space for honey storage, and perhaps lifting a

brood frame every alternate inspection to make sure you have healthy brood.

So let's get kitted up. Light the smoker and get cracking with perhaps the most exciting hive

inspection - the money shot of backyard beekeeping (or perhaps it's the honey shot).

Always kit yourself up fully; don't get complacent or brave - the bees are really good at knocking your back down when they think you're getting a bit too smart for your own good. A carefully placed sting to an eyelid can teach you all sorts of respect.

After a couple of puffs of smoke in the hive entrance and under the lid as per usual, open the lid to the hive. What do you see? Have the girls filled the lid with honey and burr comb? If there is honey in the lid and you use a hive mat, it can be taken as a sign that room is tight and the girls need a super. Take the lid off and place it on the ground beside the hive, top down.

Cleaning out a lid filled with burr comb is a pain as it's always got bees all over it and they are not keen to leave. An escape board (explained on page 98 of the book) placed over the lid is a great way of emptying out the bees while you scrape out the comb into a bucket.

If you already have a honey super in place, look down between the frames. Have all the frames been drawn? Can you see honey at the top of the frames? This is a good indication of space and flow: if all frames have been drawn, then you know the girls are looking for more storage space. Next, lift the frame second closest to the side of the box. What do you see? Fully capped honey or only partly capped?

Honey can't be harvested from a hive until the frames are 70 to 80 per cent capped, so go through the frames and count them. If all are full but not capped, it's time to 'undersuper', or add a super (explained further in the chapter) to give the hive more space. If only half of your frames are full, there is time and you can undersuper at the next inspection. Of course, if your hives are under some trees that produce a lot of nectar, things can happen very quickly and you might need more room sooner. Only experience in

your area can tell you what the nectar flow is like."

Lighting the Smoker

One last thing you need to know: how to light your smoker.

This simple act befuddles many beekeepers. There is the simple way and the cheat's way.

The simple way involves getting your smoker fuel (pine needles, chemical-free cardboard, chemical-free hessian sacks) and a box of matches. Take a handful of your fuel and light it with a match. Wait until it's really burning and then drop it into your smoker. Keep puffing the bellows and slowly add fuel until you have a good fire going with a nice layer of embers; then stuff in a heap more fuel while still pumping the bellows and pack tight. You should have a good, cold smoke issuing from the smoker now and you can put the lid back on. Pump it every now and again to keep the fire going; just make sure it's only cold smoke coming out with no sparks, as the bees don't like hot smoke.

Don't forget, the smoker is just used to mask the bees' communication and to suggest there is a fire nearby so they are preoccupied. You are not trying to smoke bees out of the hive, and too much smoke will aggravate the bees.

The cheat's way (which is my way) is the same but I use a small propane torch to light the fuel. You can even use your torch to light a smoker that's gone out by pushing it into the fire box and igniting the fuel at the bottom.

A good tip is to leave your smoker lying on its back on the bellows: the smoke seems to last longer."

from Backyard Bees, A guide for the beginner beekeeper" by Doug Purdie, 2014, Murdoch Books



Articles of Interest

THIS PRODUCT KILLS BEES



By Simon Mulvaney, Melbourne

SEP 11, 2016

This product kills bees. Confidor Bayer sold by Yates at Bunnings and Woolworths contains the insecticides clothianidin, imidacloprid, thiamethoxam and methiocarb.

These insecticides are all currently registered for use in Australia on a range of pests and crops by farmers, growers and home gardeners. While methiocarb is a carbamate insecticide, the other chemicals all belong to a class called neonicotinoids, which are based on the nicotine molecule. Neonicotinoids are systemic nerve poisons and kill insects on contact or ingestion. Exposure to sub-lethal doses causes behavioural disturbances and disorientation, which is ultimately fatal for beehives.

The US Environment Protection Agency's fact sheet on clothianidin says the pesticide is highly toxic to foraging honeybees and other pollinators, and there is a risk from chronic exposure because the systemic

poison finds its way into the nectar and pollen of treated plants.

Dr Simon Cubit, public affairs spokesman for the Australian Pesticides and Veterinary Medicines Authority (APVMA), confirmed there are two clothianidin products registered in Australia which are likely to come into contact with bees. Unfortunately, these commonly sold products are not adequately labelled. Clothianidin is

registered for use on cotton, bananas, apples, pears, peaches and nectarines to treat a range of pests.

The French government banned imidacloprid, Bayer CropScience's top selling insecticide as a seed treatment for sunflowers in 1999, and for corn in 2004, because of its clear link with mass bee deaths. French regulators recently rejected an application to register clothianidin and have also banned fipronil for its role in killing bees.

Australian regulators must do whatever they can to protect bees as they provide an irreplaceable pollination role in our food production. Without bees we would likely not survive ourselves. Being systemic these poisons end up within the plant permanently and ultimately on our skin. If they are killing bees they are also killing us slowly. Through organic farming methods of permaculture there are infinite solutions that involve wisdom and diversity. Bayer has huge lobbying capabilities. We are risking life by using neonicotinoids. Stop buying this poison.

Sharing (this information) will help save the bees.

Simon Mulvaney is an active website advocate for the protection of bees. He hopes that by sharing this information the community will have a greater awareness of the dangers of this Bayer insecticide which is promoted for use on non-flowering plants (if you read the fine print!). Ed.

BEE SWARM AT SEACLIFF



It's that critical time of the year - swarm time!
Even with best-laid plans an urban beekeeper

can be faced with the difficult task of controlling or containing his swarm. One such event occurred in the last weekend of September when Mark Horwood's bees took off and settled into the next-door neighbour's lemon tree just on the other side of his yard at 12 noon (see picture 1). Timing was everything: the neighbours had set up for a family lunchtime barbecue and consequently chose to cancel their gathering.

Four prepared nucs had been set up in an endeavour to entice any swarms in his area from the hive at the time of swarming but to no avail. This neighbour took a very dim view of the whole event and requested that Mark remove the hives from his backyard to avoid this experience in future. The hives have been temporarily re-located pending a more congenial location. What a disaster!



The photo says it all!

HONEY FENCES - BEES AND ELEPHANTS

By NICOLA / Published: December 3, 2015,
in *Edible Geography*

Edible Geography readers have perhaps heard of "pollinator pathways", an initiative to thread together isolated pockets of green space into nectar-filled corridors, in order to give butterflies and bees easier passage across otherwise unfriendly urban expanses of concrete and asphalt. A recent article in British Airways' High Life magazine about efforts to save Kenya's last remaining elephants introduced me to an interesting twist on the concept of bee-

based landscape design: "honey fences". Although the main threat to the elephants' survival is ivory-market driven poaching, a significant number are also killed each year following altercations with local villagers. As Angela Carr-Hartley, director of the David Sheldrick Wildlife Trust, politely put it, "These communities have mixed feelings about an elephant coming into their smallholdings overnight, as they can wreak havoc eating the crops."



Beehive fence, photo via The Elephant and Bees Project

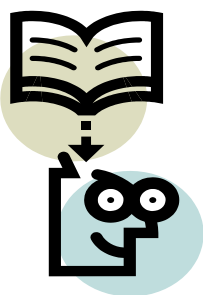
Zoologist Lucy King came up with the honey fence solution, which takes advantage of the fact that elephants are terrified by the sound of bees. (The delicate skin inside their trunks is apparently particularly vulnerable to being stung.) King had read that elephants tend to avoid acacia trees, usually a favourite food, if bees have built a hive in the branches. Based on that initial insight, and after several years of behavioural experiments, including playing elephants the sound of disturbed bees from a hidden loudspeaker and filming their reaction, King developed the honey fence system: a series of hives, suspended at ten-metre intervals from a single wire threaded around wooden fence posts. If an elephant touches either a hive or the wire, all the bees along the fence line feel the

disturbance and swarm out of their hives in an angry, buzzing cloud.

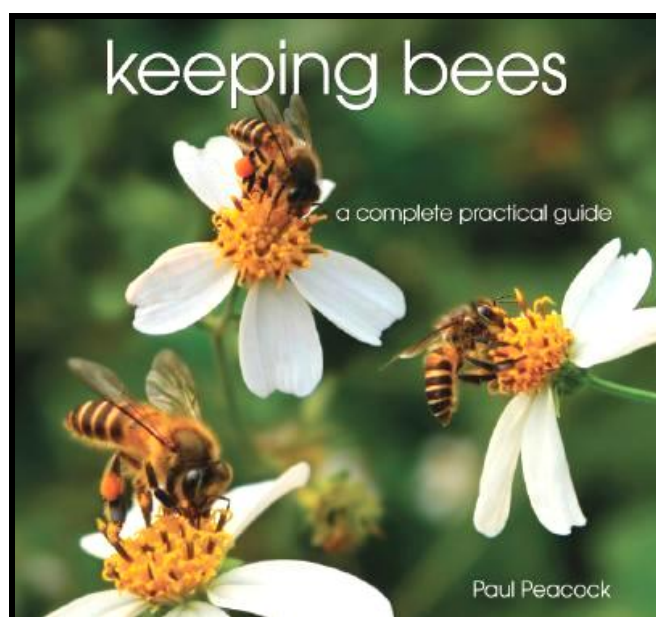
A pilot honey fence in 2009 proved successful, deterring all but one bull elephant, and The Elephants and Bees Project has since spread to sites across Africa. Neville Sheldrick of the David Sheldrick Wildlife Trust told *Africa Geographic* that nearby farmers are sure the fence is working: "When I visit they proudly walk me around showing me the footprints of elephants that have walked up to and along the fence in several locations before turning back towards the park."

By encircling a village with a cordon of hives, the village's crops are protected, the elephants steered away from potential conflict and, adds Carr-Hartley, "the farmers are able to garner some revenue from the harvesting of honey". The result of truly delightful example of interspecies landscape engineering, jars of elephant-friendly" honey are for sale at The Elephant and Bees Research Centre in Tsavo, Kenya.





Book Corner



Book: **KEEPING BEES - A COMPLETE PRACTICAL GUIDE**

By Paul Peacock, 2008, London

Description:

This book contains good general information and is suitable for both the beginner and the experienced beekeeper. Although it is written from an English perspective, it is an extremely useful and practical guide starting with the history of beekeeping and anatomy of the honeybee and looks at hive construction, feeding bees, re-queening, pest and diseases, beeswax production and more; it concludes with some very delicious recipes for food and drinks.

It contains step-by-step photographs showing how to handle and check bees, as well as a seasonal calendar and checklists for practical beekeeping.

Level: All beekeepers

Soft cover

ISBN: 978-1-85675-302-9

More book reviews and any feedback to the Committee members would be appreciated.



RECIPES

PEAR, CARDAMON AND SULTANA CAKE

Prep time: 20 mins

Cook time: 1-1/4 to 1-1/2 hours

Serves: 12

125 g unsalted butter, softened

125 g soft light brown sugar

2 eggs, lightly beaten

250 g self-raising flour

1 teaspoon ground cardamom

4 tablespoons milk

500 g pears, peeled, cored and thinly sliced

125 g sultanas

1 tablespoon clear honey

Method:

In a large bowl mix together the butter and sugar until they are pale and light. Beat in the eggs a little at a time. Sift together the flour and ground cardamom and fold them into the creamed mixture together with the milk.

Reserve about one-third of the pear slices and roughly chop the rest. Fold the chopped pears into the creamed mixture with the sultanas.

Lightly oil and base-line a 1 kg loaf tin and spoon the mixture into the tin. Smooth the surface, making a small dip in the centre. Arrange the reserved pear slices down the centre of the cake, pressing them in gently. Bake in a preheated oven, 160 deg C (325 deg F), for 1-1/4 to 1-1/2 hours or until a skewer inserted into the centre comes out clean.

Remove the cake from the oven and drizzle over the honey. Leave to cool in the tin for 20 minutes and then transfer to a wire rack until it is completely cool.

From "Keeping Bees. A Complete Practical Guide", by Paul Peacock (2008) London

AMUSEMENTS

ODD SPOT:

Lemons contain more sugar than strawberries.

Sugar was added to chewing gum in 1869 by a dentist, William Semple.

Swimming a quarter of a kilometre is almost equal to running one kilometre.

Less than one percent of the earth's water is fresh water.

If 80 percent of your liver were to be removed, the remaining part would continue to function.

FOR SALE

BEEHIVE AND EQUIPMENT

- 10 frames (8 plastic, covered with wax and 2 wooden with wax foundation) in a plastic brood box, with good numbers of bees, brood and eggs, along with honey and a laying queen
- Super with 10 plastic frames already coated with wax
- Queen excluder
- Hive lid and base
- Hive mat
- Hive tool
- Beeswax (for coating plastic frames)
- Beekeeping jacket (long sleeves, with veil)
- Emlock and strap

All equipment new at the beginning of this year.

Price: \$455

Contact: John Swincer, 0424 047 849

