

<https://www.sunshinecoastbeekeepersinc.org.au/>

SUNSHINE COAST BEEKEEPERS INC.

Newsletter: September 2018

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Next Meeting: Saturday 29th September at Connections Baptist Church Hall, Railway St, Yandina

Meetings start at 10 am (with morning tea and socializing from 9.30 am). Bring a plate.

The club needs you to buy lots of raffle tickets! And to bring high quality raffle prizes!

<https://www.sunshinecoastbeekeepersinc.org.au/meetings-events-calendar>

President's Report September 2018:

The A G M resulted in 2 new committee members being elected. Katie Livock will bring her female logic and teaching discipline to the fore and it is great to have David Lee back to help him fill up his retirement hours.

Katie will take on the role of publicity officer, while David will oversee the training programme in addition to his normal duties as Vice President.

We are still without a volunteer for the roll of Librarian. It is not the book oriented job it once was before Google. If you could help, please put up your hand.

Results of Introduction to Beekeeping courses have exceeded expectations and there now are a lot of new members looking for direction in getting started.

There are also a number of not so new members requiring assistance this year because of good honey flows and a lot of swarm activity. We therefore propose to introduce a "buddy system" to match up members who operate in similar locations.

You don't have to be an expert to put your hand up, just be prepared to pass on whatever knowledge you have gained to date & share the work load of hive inspections, honey extraction etc. It is very beneficial to bounce ideas of each other & it makes tasks such as lifting supers so much easier with 2 people.

We will commence a register at the next meeting so have a think about it and put your name in the suggestion box.

Leisha Moffatt has advised that Williams Bees now have queens available to pick up on Tuesday's. A phone call the week before will ensure they have one ready for you (0400841370).

Les Brammah has quite a number of nucs for sale. Phone him on 0410407149 before they have all gone.

Just a friendly reminder to those members who haven't renewed membership this year, please pay ASAP if you want to stay on the mailing list.

Looking forward to catching up with everyone at Connections Yandina on the 29th.

Alby Taylor

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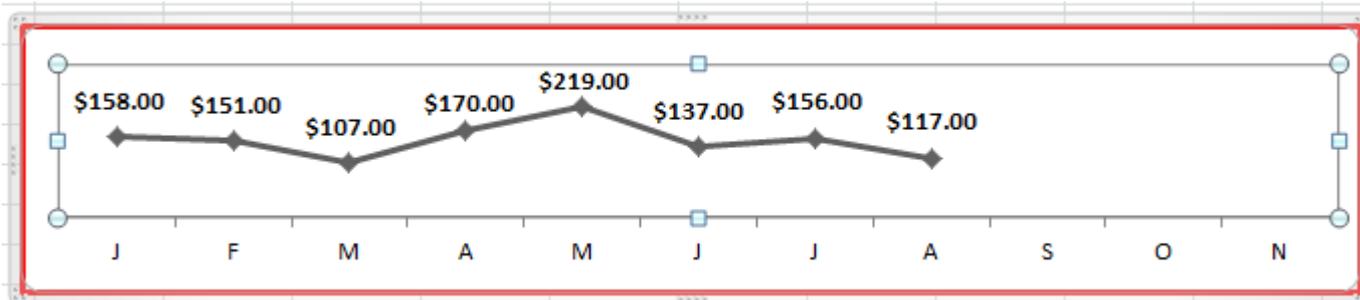
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Raffle: Amount raised at the August meeting: **\$117.00 - GOING DOWN HILL!!**

The raffle is an important way of raising desperately needed funds for our new club house and facilities. Please bring quality items for prizes - fresh produce from your garden will be snaffled up quickly by lucky winners.

The Club needs you to buy lots of tickets each meeting!



STOP PRESS:

The **Christmas party** will be at Mudjimba Tavern on Saturday 1st December starting at 11.30 am. The Club has arranged an alternative drop menu consisting of roast of the day, crumbed fish and chips, or a chicken dish. Cost is expected to be in the vicinity of @15.00 per person.

More details at the next meeting and in the October newsletter.

What you missed if you missed the August meeting:

I missed it too. I bet it was a good meeting full of information about our friends the bees.

MEMBERSHIP RENEWALS NOW DUE:

Club Account Details: *Bank of Queensland*

BSB: 124 042 **Account Number:** 2246 9905

Account Name *Sunshine Coast Beekeepers Inc.*

Reference: *Your Surname*

(**OR:** Left click on this link: <https://www.sunshinecoastbeekeepersinc.org.au/>)

THE CLUB IS LOOKING FOR A LIBRARIAN

You don't need to be bookish or understand the Dewey Decimal System.

It is not a sentence for life, if you don't like it you can resign any time.

If you feel that you can help the bees in this way, please let Alby know.

Thank you to **John L Guilfoye Pty Ltd** (<http://www.johnlguilfoyle.com.au/>)

for the donation of a Sunsafe Veil for our raffle.

GLASSHOUSE APIARIES: Barry Williams, supplier of Queens and other Apiary Supplies
Phone 54930510, 0429930510 Email: cherrylwilliams@bigpond.com

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FROM THE NEWS' DESKS:

This month the news is all about the 'fake honey' that is being sold in Australian supermarkets:

- <http://www.abc.net.au/news/2018-09-05/accc-launches-investigation-into-fake-honey/10205452>
- <https://theconversation.com/what-is-fake-honey-and-why-didnt-the-official-tests-pick-it-up-102573>
- <https://theconversation.com/unique-pollen-signatures-in-australian-honey-could-help-tackle-a-counterfeit-industry-97859>
- <https://theconversation.com/a-bee-economist-explains-honey-bees-vital-role-in-growing-tasty-almonds-101421>
- This link goes to an older article about colony collapse, It is a good reminder of the important part the Sunshine Coast Beekeepers club provides towards maintaining the health of bees:
<http://theconversation.com/ten-years-after-the-crisis-what-is-happening-to-the-worlds-bees-77164>
- This story is interesting too:
<https://www.nytimes.com/2018/09/13/nyregion/bees-swarm-times-square.html>

Who writes books for little bees?

Bee-trix Potter!

What is a baby bee?

A little humbug!

Why did the queen bee kick out all of the other bees?

Because they kept droning on and on!

A big thanks to Lorraine Irvine for her stalwart contribution of jokes each month.

Sadly she has run out.

Next month, if members can help, we will start an "unusual facts about bees" section.

Please help the bees by contributing your unusual bee fact:

email to suzyfurness@gmail.com

Members' Stuff:

Swarms: If you find a swarm: Contact Jeff Ross (ph. 0429 960 300, Beerwah) or Alby Taylor (0418 882 282, Woombye) New bees are needed to populate the Club's hives.

Bees Wanted:

Contact Secretary Geoff (ozgeoff@live.com)

*Do **you** have something you wish to communicate to other members? This could be local or global news; items to sell, buy or give away; photos or news from your apiary.*

This newsletter is sent out each month. It reaches all members: email suzyfurness@gmail.com

Or go to the Sunshine Coast Beekeepers Website forum:

<https://www.sunshinecoastbeekeepersinc.org.au/forum>

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News from the hive:

This month has been a busy time for the Furness bees. It's been all about honey for them. But for the human Furnesses it's been about getting the hive ready for a new season. So, the winter roof has been taken off and replaced with the summer roof. The external styrofoam insulating panels have been removed and the half exit-block has been removed.

Internally, we removed each flow frame, cleaned up the mess the bees had made both with their propolis and honeycomb manufacture on the external surface areas. This was an unpleasant process for both the Furness bees and the Furness humans. None of us are looking forward to doing it again.

Finally, the brood was examined for disease and problems. None were found so two frames were removed and replaced with 2 new frames prepared with new foundation. A new queen was then introduced and fingers crossed and a prayer said to the God of Bees as the lid was closed. The old queen was captured with three of her workers. All were placed into last year's cage and transferred with the old frames to a brood box to provide the basis for a new hive.

Not for me, one hive is quite sufficient stress.

Send the news from *your* hive to: suzyfurness@gmail.com

Book Review: **The Honey Factory, Inside the Ingenious World of Bees by Jurgen Tautz and Diedrich Steen. Black Inc publishers, 2017 (2018 English translation).**

It will not have escaped the careful reader that the authors are German, and therefore the bee information relates to a cold climate. This fact makes for a fascinating read but maybe not relevant to the Sunshine Coast? Did you know that there are 'summer' bees and 'winter' bees and that their life expectations are markedly different? Does this apply in our warmer climes or only in those with freezing winters. Only in Europe? Australian bees too?

The Honey Factory doesn't answer these questions but, full of humour as it is, it will delight everyone. The casual reader who doesn't have any prior bee knowledge may get the most out of it. It explains very simply about how a bee colony works including child rearing processes; the honey production line; as well as why and how swarms happen. It also discusses the ways in which bees are aggressive. The final chapter discusses the bees' "Struggle for Survival" and concludes that extinction remains a possibility. Personally I think this is a book that should be read by all and not just beekeepers. It will be available to guests staying with us in the hope that firstly they read it, and secondly that the knowledge they glean from it will lend support to the plight of the bees. Maybe I'll have a rule, one chapter a day or no dessert.

Books of Buderim is offering a 10% discount for the purchase of The Honey Factory by any Sunshine Coast Beekeepers members who quotes the letters: 'SCBI'. Depending on the number of requests an order may have to be placed. Phone Fiona on 54451625. Discount available until 1st November.

Send in a review of a book that you think may interest our members. Email to suzyfurness@gmail.com

Know someone who is interested in bees? Why not forward this newsletter to them?

Check Out our Website: <https://www.sunshinecoastbeekeepersinc.org.au/>

Many of our members spend time on-line looking for beekeeping information. Our website shows the best of the best links that we can find.

This saves members lots of time. It is also a useful and convenient foundation for communications between Club members. Our Club Executive continually adds useful information.

Check Out our Facebook Page:

https://www.facebook.com/pg/sunshinecoastbeekeepersaustralia/posts/?ref=page_internal

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The next beginners' beekeeping course is: Sunday 14th October, from 9 am to 2 pm

Where: Woombye. Address will be given with booking or use the link below.

BOOKING IS ESSENTIAL:

To book, left click on: <https://www.sunshinecoastbeekeepersinc.org.au/workshops>

SWEET RICOTTA ICE CREAM

1 cup [8 oz] heavy cream
Pinch of sea salt
3/4 cup [148 g] sugar
6 large egg yolks
2 cups [16 oz] whole-milk ricotta cheese
1/4 cup [2 oz] honey + more for drizzling
1 tsp [5 ml] freshly squeezed lemon juice

HONEY ROASTED FIGS

1.5 lbs (about 12) mission figs
2 Tbsp [30 g] unsalted butter
2 Tbsp [30 ml] dark amber honey such as
clover honey
Pinch of sea salt

STEPS

Roast the Figs: Preheat the oven to 450°F.

Wipe the figs with a damp towel. With a paring knife, cut off the stems and halve from top to bottom leaving the base intact. Place the figs upright in a medium-sized skillet.

In a small saucepan, melt the butter with the honey and salt and drizzle over the figs. Bake until the sauce is bubbling, about 10 minutes.

Make the Ice Cream: Bring the cream, sugar, and salt to a simmer in a small saucepan and then remove from heat.

Add the roasted figs, cover, and infuse for one hour. Strain the figs from the cream and pulse the figs in a blender or food processor until chunky, about 3-5 pulses. Transfer to an airtight container and refrigerate until ready to use.

Reserve the fig-infused cream.

Before you make the ice cream, ready your work area. First, partially fill a large bowl with ice and water and then float a 2-litre bowl in the larger one. Set a strainer over the smaller bowl.

In a separate bowl, whisk together the egg yolks until pale and frothy, about 10 seconds. Rewarm the fig-infused cream and then temper the eggs by slowly pouring about 1/3 of the cream into the yolks while constantly whisking as you pour. Add the egg and milk mixture back into the saucepan.

Cook over medium-low heat, constantly stirring with a heat-resistant spatula until the custard registers 180 degrees.

Strain the custard into bowl over the ice bath and stir until cool. Pour the custard into a blender and puree with the honey, lemon juice, and ricotta until smooth, about a minute. Transfer the mixture to a container, cover, and chill overnight.

Freeze the custard in your ice cream maker according to the manufacturer's instructions. Turn off the machine and transfer some of the custard to a container. Swirl in some additional honey and fig puree. Repeat with the remaining custard and fig puree. Cover and store in the freezer until ready to serve, at least 8 hours.

Thank you to Kayla Martin for this interesting recipe. Send yours to: suzyfurness@gmail.com

2017 – 2018 Executive and Committee

President:	Alby Taylor	presidentscbees@gmail.com	ph. 0418 882 282
Vice President:	David Lee	vicepresidentscbees@gmail.com	ph. 0414 757 220
Secretary:	Bill Spencer	secretaryscbees@gmail.com	ph. 0419 149 947
Treasurer:	Chris Johnson	treasurerscbees@gmail.com	ph. 0411 415 527
Librarian:	We need a volunteer please.		
Publicity:	Katie Livock	infoscbees@gmail.com	ph. 0414 843 342
F'book/Website:	Frank Vos	frank_vos@optusnet.com.au	ph. 0412 066 546
Newsletter:	Suzy Furness	suzyfurness@gmail.com	

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