

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

SUNSHINE COAST BEEKEEPERS INC.

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Next Meeting: 30th March at 'The Club House' - 43 Farrell Street, 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>

Vice President's report March 2019:

Construction of the new Club Rooms is all but completed. At the time of writing we are waiting on the installation of 2 roller doors. We are waiting on the contractors to spread gravel and erect the fence to enclose the apiary yard. Electricity and water is currently being sorted. We have sufficient funds to proceed with the start of Stage two and will lay the concrete for the Honey Room and Toilets and erect the Honey Room in the coming months.

This month's Introduction to Beekeeping Course was held in the new building shell as will this month's meeting. No need to bring chairs as we have purchased a supply to seat everyone.

Look forward to seeing you all on Saturday. Don't forget a contribution to the raffle prizes as this and honey sales is our main source of "operating funds"

David Lee, Vice President.



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Preserving your hives:

For some time I have been looking at a way to paint/preserve hives naturally. First I was discontented with acrylic paint as it absorbs water, particularly on flat surfaces. It also “blocks” – a unique process to acrylic paint that when two painted surfaces are brought together for a short period the paint crosslinks at the molecular level and fuses the two surfaces together.

I then used solvent based paints – OK but they only sit on the surface so any damage lets moisture into the wood and rot can start. I started looking for something to preserve the timber as well and was advised by a retired paint manufacturer to add 500 ml of raw linseed oil to 2 litres of solvent enamel to approximate the original oil paints. Works OK but takes a long time to dry. It still has a sticky feel.

Further research uncovered Linseed Oil paint from an importer in Sydney. A 1 litre tin with freight is around \$60 and will put two coats on the outside surfaces of 15-20 hive boxes. Further reading on the subject revealed that Linseed Oil needs “hardeners” added to speed drying time. Originally this was lead oxide but when this was banned titanium oxide, calcium carbonate or magnesium carbonate were used. Being white powders this had the double advantage of providing a white base for paint.

Linseed Oil is an excellent wood preserver. It penetrates wood and displaces moisture, over time it reacts with oxygen and sets hard – very hard, locking out any water penetration. This process can be sped up with the addition of metal salts – calcium, magnesium, iron etc. as mentioned above. I wondered if I could use Linseed Oil on its own as a preservative and paint solvent paint over the top. I came across “Boiled Linseed Oil”. Boiled oil has the oxygenation process started by boiling the oil at 145-150 degrees C, a dangerous process as it can burst into flames. Reading further I found that manufacturers now produce what is called “Blown” oil. Hot air is bubbled through oil at around 100 degrees C and achieves the same result.

At the February Meeting, there was discussion about Naphthalene treatment being banned. Naphthalene is a wood preserver. Bunnings sell Diggers Pale Boiled (Blown) Linseed Oil. Information said it contained drying agents so I looked up the Safety Data Sheet. The drying agents are Manganese Naphthenate and Cobalt Naphthenate. It also contains a small amount of white spirit as solvent/drying agent.

Once dry, the hard linseed oil coating can be left as is, or painted with undercoat and top coats as normal.

<http://www.zerotox.com.au/allback-company-history-linseed-oil-paint>

David Lee

FROM BURNETT BEE KEEPING SUPPLIES:

<http://www.shop.burnettbeekeepingsupplies.com.au>



Ceracell round comb honey kit.



Ceracell black plastic full depth frames.



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Labelling requirements for Honey when sold by retail. (per David Lee)

- Name and description of product – Honey (raw, pure cold, processed etc. can be added)
- Name and address of supplier with contact details (phone number)
- Weight
- Nutritional Information – being a natural product without additives, generic information is acceptable and an assay is not required. There are various sources of the required information.
- Expiry date or Batch number - expiry date is stupid so Batch number is more appropriate – idea is to trace the history of the product so I use the “date of harvest” written backwards with a hive number added eg. Harvested from my #4 hive on 6th February 2019 would be written 420190206. You can buy small digit rubber stamps up to 12 numbers to make this easier.

Second-hand jars are permitted but must have new caps – easier to buy new jars with caps then they fit. You can refill clean jars (with lids) provided by the customer, but these should be labelled.

From the news’ desks:

- **BEES Tasmanian honey industry in crisis as bees starve to death - ABC News**
<https://www.abc.net.au/news/2019-03-08/tasmanian-honey-industry-in-crisis-as-bees-starve-to-death/10880924>
- **Famous Chinese health food brand stung in honey scandal:** Supposed "high quality" honey brand Tong Ren Tang has been banned and fined for selling expired honey as premium.
<http://www.smh.com.au/world/famous-chinese-health-food-brand-stung-in-honey-scandal-20190213-p50xj2.html?btis>
- **Here is a link to a recent, interesting ABC programme about raising bees:**
<https://iview.abc.net.au/show/great-australian-bee-challenge>



Propolis products at a Chemist Warehouse. (Even toothpaste.)

Calling all members to tell me your (tried and tested) uses of propolis.

(suzyfurness@gmail.com)

What you missed if you missed the February meeting:

You missed a very interesting meeting but my notes are so illegible that mostly I can't make head nor tail of them after so much time. There were some interesting products on display from Burnett Bee keeping (see page 2); Frank Vos gave us an update on the state of our social media as well as updating us about the search for a new logo; Ian and Gillian were announced as the next 'Best Honey' competition organisers (no bribes accepted); I found out that Diatomaceous earth is not registered for bee keeping; there was info about how bees get discombobulated during a cyclone; David Lee told us that the average honey harvest in England is 15-18 **pounds**.

DON'T MISS THE 30th MARCH MEETING!!

(And DON'T depend on my reporting of it)

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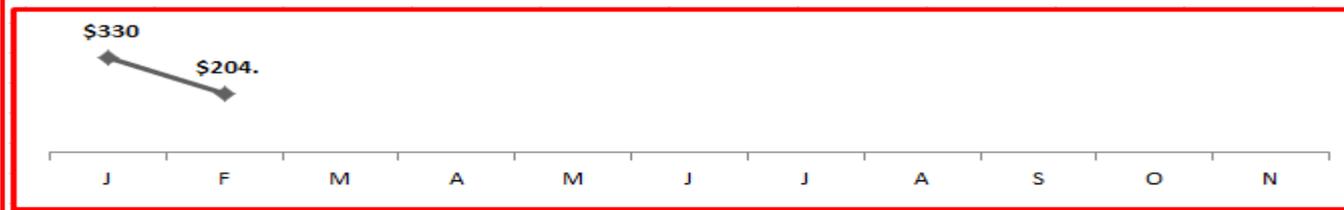
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RAFFLE: We had a good raffle result for February—\$204!
Please contribute quality items for the March meeting's raffle.
The Club needs you to buy lots of tickets!



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.

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>

Honey Selling Register:

The club is setting up a register of members who would like the fact that they sell honey privately. Send your details to Bill Spencer secretarysbees@gmail.com or phone him on 0419 149 947

Bee Buddy Register: For those members who would like to have a mentor, and those members happy to be members. <https://www.sunshinecoastbeekeepersinc.org.au/beebuddies>

Volunteers Wanted: to man the honey sales stall on the club's premises near the Yandina markets.

Contact Bill Spencer: secretarysbees@gmail.com

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

Are you interested:

- 10 acres of land in Eudlo whose owner is looking for a beekeeper to place some hives.

Contact: Ziza on 0409 765 355

- Dr Di Leeman's video showing her research into external attractant traps for Small Hive Beetle.

<https://m.youtube.com/watch?t=&v=YHUmK5SlzXU>

I'm A Little Honeybee

(to the tune of "I'm A Little Tea Pot")

I'm a little honeybee
Yellow and black
See me gather
Pollen on my back
What the queen bee tells me
I must do
So I can make sweet honey for you!

Thanks to member Cathy Willems for this poem and last month's too.

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HONEY STALL REPORT

As at 9 February we have been operating for 15 weeks besides the gravel road that goes into the Saturday morning Yandina Markets. I really appreciate the work of those who have volunteered. The roster could still do with a few more volunteers so that my promise of volunteers only having to man the stall every 4 to 5 months can be fulfilled. (At the moment it is about each 3 or 4 months).

I email out the "Guidelines" to each couple in the week preceding their day. The roster is filled until early April.

Sales have averaged \$88 per week. over the 15 weeks however there were 2 very poor weeks during this time. Two of our members have taken honey and sold it for the club which boosted our average sales to over \$120 per week. **Katie** has had great results selling our honey at her school and **Kiwi Chris** is going well with sales from his Eudlo home.



If any other members feel that they could sell honey please see me as having these types of outlets for our honey would be a great opportunity to increase the club's funds.

It was a great thrill to harvest our first 10 kg of honey recently from the working hive donated by our life member **Merv Wruck**.

Ken Evans
Honey Stall Convenor

Three hard working members, selling honey for the club on a Saturday morning!

The next beekeeping course is: Sunday 14th April 2019 from 9 am to 2 p.m.

Where: 43 Farrell Street, Yandina.

BOOKING IS ESSENTIAL

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

Know someone who is interested in bees?

Why not forward this newsletter to them?

Australia's second most dangerous creature

is the European honey bee, which 1–2% of the population is allergic to.

It kills more people than sharks on average.

(Thanks to Geoff Johnson for this information.)

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Hot cross buns with spiced honey butter:

Ingredients:

300 ml whole milk
zest 1 orange
50g butter, cubed
500g strong white flour, plus 140g
for the crosses, and extra for
dusting
1 tsp cinnamon
85g golden caster sugar
7g sachet fast-action dried yeast
1 large egg, beaten, plus 1 egg to
glaze
oil, for greasing
100g dried mixed fruit
For the spiced honey butter:
200g salted butter, softened
1½ tsp cinnamon
½ tsp ground ginger
4 tbsp clear honey

Method

1. Warm the milk and orange zest in a small saucepan until steaming. Remove from the heat and add the butter, swirling the pan until the butter has melted and the milk has cooled to hand temperature.

2. Mix the flour, cinnamon, sugar, yeast and 1 tsp salt in a large bowl. Pour in the milk mixture and the beaten egg, and mix with a wooden spoon until the mixture clumps together. Tip out onto your work surface and knead until smooth and elastic – the dough should bounce back when pressed with your finger. Transfer to a clean oiled bowl, cover with cling film or a tea towel and leave to rise for 2 hrs or until doubled in size.

3. Dust your largest baking tray with flour. Tip the dough back onto your work surface and knead again to knock out any air bubbles. Add the dried fruit and knead to incorporate into the dough. Divide the dough into 11 equal pieces. Roll each lump of dough into a smooth ball. Arrange the balls on your tray in a ring, leaving a small gap between each one. Cover loosely with a piece of cling film and leave somewhere warm to prove again for a further 1 hr or until doubled in size, the buns should be just touching.

4. Heat oven to 180C/160C fan/gas 4. Brush the buns with a little beaten egg. Mix the remaining flour with enough water to make a thick paste, then transfer to a piping bag fitted with a small round nozzle, or use a sandwich bag and snip off one corner. Use the paste to pipe crosses over the buns – this is easiest if you pipe in one big circle, then put a line across the middle of each bun. Bake for 25 mins until golden and cooked through.

5. Meanwhile, make the spiced honey butter. Put the butter, spices and honey in a bowl and beat with an electric whisk until smooth. Transfer to a bowl. When the buns are cooked, remove from the oven and leave to cool for 10 mins on the baking tray. Serve the buns in a ring warm with the butter in the centre for spreading. The buns will keep for up to 3 days in a tin or freeze for up to 3 months.

Recipe from Good Food magazine, April 2013

2019 – 2020

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