



Editor | Jane Harding [janeh@xtra.co.nz](mailto:janeh@xtra.co.nz)

## No meeting this month as we will still be at COVID-19 Alert Level 2 on 2 September

September's honey competition and mead-making demonstration will be held later in the year.

### Contents

2. Honey competition and Photo competition
3. Looking after a Nucleus Colony
5. New membership database
5. Mead Making
5. BAM
6. Wax dipping
6. Stolen Hives from Stokes Valley
8. Selling hives and hive ware via the club
9. Book review – "Queen Rearing Simplified"
9. Visit from Gary Jeffery
10. Photo opportunity for your apiary
10. DECA request
12. APINZ update
18. Who can I speak to?
19. Meeting location



---

## Honey and Photo competition

Unfortunately, due to Covid Alert Level 2 restrictions, we won't be able to hold our meeting in September and we won't have the honey competition or mead-making demonstration.

Richard has provided some information about "Looking after a Nuc", which was going to be topic of the new beekeepers session and Tony Walsworth who was going to do the mead demonstration has prepared a very straightforward and informative explanation of making mead, which we encourage everyone to have a go at. Good project for when you can't mix and mingle.... Tony will give his demonstration later in the year, and we are still planning for being able to have the mead competition in December.

Richard's piece is in the newsletter this month and Tony's is available separately on the website

We still hope to have our photo competition in October, so hunt out all the photos you've been taking, or dust off your camera (or your phone!) and take some more. Photos need to be uploaded to the club website, as well as submitted in hard copy before the competition so they can be judged.

Categories, rules and instructions for uploading the images can be found here:

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

Information on where to send/submit the hard copies since we're not having a meeting will be advised.



---

## Looking after a nucleus bee colony

Our new beekeepers session this month was going to be on “Looking after your Nuc” Since we can’t hold our new beekeepers session this month, Richard Brazciek has prepared the following information as a guide.

A nucleus bee colony or nuc, is usually around 5 frames of bees: 2-3 frames of brood and 2-3 frames of honey and pollen with a laying queen.

It can come in a temporary corflute container or wooden nuc box.

When you take your new nuc home, place it in its new location. You can then remove the entrance cover and let the bees come and go freely. Then when you are ready, place your new one box hive near the nuc facing in the same direction. You will need an additional 4-5 frames to fill your box, including a frame feeder if that is how you intend to feed sugar syrup to your bees.

Place the frames from the nuc box in the centre of your box in the same order as they were in the nuc ie brood frames in the centre with honey and pollen outside the brood. Place the frame feeder next and the empty frames on the outside. As they draw out the foundation move the feeder to the outside.

Leave your bees for at least a week without disturbing them to let them settle in.

When the box is full of bees and brood, add another box on top.

Place one or two frames of brood and one or two of honey and pollen from the first box in the centre of the new box and surround it with new frames. Put new frames on the outside of the first box to replace those that have been moved up.



If there are several frames of honey and the bees are bringing in lots of nectar, you can remove the feeder. If there isn't much spare honey and the weather is unsettled, you can continue to feed the bees.

When the second box is full, put on a queen excluder and then a honey super. Move up a couple of frames of honey only into the centre of your honey super.

## **Feeding Sugar Syrup**

A nuc may consume around 2 litres of syrup in a day particularly when drawing out foundation. Make up a 1 to 1 solution of sugar syrup using white sugar and hot water.

A frame feeder needs to have some wood shavings or straw or pine needles included to provide a raft for the bees or they will drown. The disadvantages of using a frame feeder is that you may have to refill it every few days and you disturb the bees every time you do so.

A more convenient option is to use a tray feeder which sits on top of the frames underneath the hive mat. It requires less frequent refilling and is easy to access.

An alternative is to put an empty box on top of your box of bees and place an inverted container of sugar syrup in this space. Punch a few small holes in the lid and invert the container over a couple of pieces of wood so that the bees can access the droplets of syrup held in suspension on the lid.

Make sure to keep the syrup topped up as a nuc can quickly starve out if the weather is bad.

## **Varroa**

Check if your nuc has been treated for varroa. If it hasn't, then insert some strips making allowance for the size of your nuc.



---

## New Membership Database

The WBA is moving our membership database to a new system that will be easier to manage and provide more features. For members, the major difference is that the joining process is now different. This is explained on the page

<https://beehive.org.nz/join-wellington-beekeepers>.

For existing members, you should maintain your details such as email, phone number and address using the new Hello Club service.

(<https://wellingtonbeekeepers.helloclub.com>).

---

## Mead Making

Tony Walsworth, who co-judged the mead competition last year with Caroline has prepared an excellent guide on mead making for the club. The guide is on the club website and can be accessed here:

[https://beehive.org.nz/sites/default/files/newsletters/2020/mead\\_making\\_tips\\_and\\_tricks.pdf](https://beehive.org.nz/sites/default/files/newsletters/2020/mead_making_tips_and_tricks.pdf)

Tony is keen for more people get involved in making mead and to see the standard of the mead in the competition improve! So take a look at Tony's tips and tricks and have a go.





---

## Bee Awareness Month

As you will know, September is BAM or Bee Awareness Month. As usual, ApiNZ and the WCC have a programme of events around this year's theme of "Bee a Hero", albeit a socially-distanced one. Some events are dependent on being at Covid Alert Level 1 or lower and won't go ahead at Alert Level 2. The "Meet a Beekeeper" at the Botanic Gardens on 26 September and various library events and the Home of Compassion Open Day on 5 September are all dependent on us being at Alert Level 1.

Some events are online and will go ahead, such as the ApiNZ School-age "Design a Honey Jar label" competition (See <http://www.beeawarenz.co.nz>) and the WCC "Bee Aware" promotion on the WCC facebook page.

---

## Wax dipping

The club wax-dipping is likely to take place later in October, if members want to get new equipment dipped, now is the time to be purchasing your new gear. Remember, we can only dip new equipment, not old or second-hand gear in order to prevent the spread of diseases via the wax dipper.

---

## Stolen Hives

Wellington Police have had a report of 30 hives being stolen from a Stokes Valley apiary. The hives belong to Vaughan Kearns who can be contacted at [ruapehusawmills@xtra.co.nz](mailto:ruapehusawmills@xtra.co.nz)



Vaughan describes the hives as follows:

The hives are painted with enamel paint , all in the same light blue colour. They all have a hive doctor plastic floors and yellow straps with South Coast Apiaries stitched into them along with my beekeeper number H3769.

They all contain only plastic frames, all from Cerecell as the supplier , each has a ten litre top feeder with a wooden frame and tin roof.

They are run as two box hives over the winter months.

They also have a 25 mm polystyrene inner cover between the feeder and tin lid.



If you've seen these hives or know of anything to do with Vaughan's hives, please contact Vaughan or the Police.



---

## Selling bees or beekeeping equipment through the club

From time to time members and commercial vendors inquire about selling hiveware or nucs or equipment via the club. The committee has established some rules for members to buy and sell amongst themselves, and also allow members to find out about vendors' products.

### Club newsletter.

To keep the newsletter focussed on the club and member activities, we don't allow "for sale" advertising in the club newsletter. We'll advertise upcoming events and advise of options for buying and selling.

### Club website.

If members have equipment they want to sell or trade, there is a "trading post" on the club website where members can advertise.

[\https://www.beehive.org.nz/forums/trading-post](https://www.beehive.org.nz/forums/trading-post)

There are categories for nucs, hive components, apiary sites available and miscellaneous. All members can advertise here. If you place an advertisement, please remove your post once the items are sold or no longer available.

### Club meetings.

Once a year we have a "bring and buy" meeting where members can sell beehive or bee-related products (cosmetics, polishes, beeswax wraps, hive equipment, etc). We usually do this in December, a good time to pick up some stocking fillers for Christmas. Commercial vendors can arrange for equipment pick-up at club meetings. From time to time the club will arrange for a commercial vendor to present at a club meeting.



---

# Book Review – “Queen Rearing Simplified”

Vince Cook F.R.E.S – published 1986

Don't be deceived by its size, this little book is a gem. Vince Cook, a past commercial beekeeper and advisor shares his technique for queen rearing which he developed whilst here in New Zealand. A technique that has proven successful in both New Zealand and England. The text is simple, easy to both read and digest. Described in this book is a simplified Queen rearing system that does not require extra specialised equipment, is not bogged down with differing options and is free from scientific detail. It is an ideal book for the aspiring hobbyist with a few hives to even the large-scale beekeeper wishing to rear their own queens. I loved the clear, concise instructions with accompanying images/diagrams, the weekend schedule and above all, the sheer simplicity of it all.

I highly recommend this practical guide.

Five Stings





---

## Visit from Gary Jeffrey

At the August club meeting we were privileged to have Gary Jeffrey from the West Coast to talk to us about his long association with bees and bee breeding. Gary is a queen bee breeder and has also done a lot of work breeding for varroa resistance in bees.

Gary started off queen bee breeding in Oamaru, and explained how he bred for wanted traits and eliminated unwanted traits by systematically reviewing his hives and testing for good brood pattern, good natured bees, good honey, etc as the season progressed. Every hive with an unwanted trait got crossed off and at the end of the season only those hives with no unwanted traits were bred from.

Gary also talked about breeding from eastern bees such as the Caucasian bee, which has a shorter brood cycle than the European bee. This shorter brood cycle means that the varroa mite doesn't have time to hatch before the bee does, and the bees are consequently not affected by the mites to the same extent. Using the shortest cycle bees for breeding is showing good signs of breeding a "varroa resistant" bee.

Gary finished his talk by answering questions from members, e.g. how do you know if a hive is going to accept a new caged queen? If the bees approach the queen, the hive is probably queenless and she will be accepted. If the bees ignore her, there is probably a virgin queen in the hive already, maybe save your caged queen for another hive!



---

## Photo Opportunity – your apiary might be a star!

The club has been approached by a photographer looking for an apiary to photograph for a “photo story” to use for her submission for Associateship at the New Zealand Photographic Society.

Caroline is looking for an apiary with say about 6 or 8 hives (or more) in a rural setting rather than houses if possible. The photos will be close-ups of the bees and equipment and the beekeeper working with the bees.

Caroline lives in Nikau Valley (Kapiti Coast) but is happy to travel to the right location. If you think your apiary might fit the bill, you can get in touch with Caroline at [caroline\\_ludford@hotmail.com](mailto:caroline_ludford@hotmail.com)

---

## DECA request

Message from one of our new beekeepers for a DECA inspection

“I am new beekeeper with a couple of hives in Carterton. I need these hives to be inspected for AFB by a DECA qualified beekeeper. I am offering a comfortable three bedroom house for a weekend or a few days almost any time for you and your family to stay in the lovely Wairarapa. Or I can pay.

Peter Miller

021 148 9270



## From the CE, Karin Kos

Lots of attention on honey and bees this past few weeks, and more to come as we head into September's Bee Aware Month. This has become a much-anticipated event for many, particularly schools, councils and clubs and we are already seeing good public and media interest. Keep an eye out for all the activities, competitions and social media posts and get involved where you can. This is our opportunity to put the spotlight on the value of bees and the important role of beekeepers in caring for and protecting bees.

There was a collective sigh of relief when we were able to secure an exemption for beekeepers travelling through Auckland's regional borders earlier this week. While it took considerable effort to work through the bureaucracy, having the exemption in place benefits all of us, not just those in the wider Auckland region as it sets an important precedent should other regions need to lockdown under Covid-19.

Next week face coverings on public transport will be compulsory on public transport. Being based in Wellington, I'm a regular user of public transport and so I am going to have to get used to this new rule. Thanks to ApiNZ member Betty Murie, who made a number of bee-themed masks for the office. Perfect for Bee Aware Month!



## **Bee Aware Month starts next Tuesday**

Bee Aware Month is a great opportunity to share your love of bees (and your honey!) with family, friends and customers. All members and sponsors are welcome to use our marketing collateral to run their own Bee Aware Month promotions. If you would like a members' kit or if you are thinking about giving a talk to a community group or school and would like our editable Powerpoint presentation, please email [info@apinz.org.nz](mailto:info@apinz.org.nz). We are also really keen to help promote any events you are involved in through the [Bee Aware Month website](#), so please get in touch.



## Update on glyphosate residues

Further to our update on glyphosate residues last week, we have been in discussions with MPI who have refined the consumer messaging on their website and also added a letter for companies to use if they get consumer queries. You can find this material [here](#). Just a reminder that these resources are best used reactively (in response to consumer queries) rather than having this sit on your own homepage.

---

The September issue of The NZ BeeKeeper is now available online and will be arriving in letterboxes soon. If you need help accessing it online please see the following [instructions](#). In this month's issue we discuss boundary stacking, trials of a heat treatment for varroa and establisher of the Manuka Charitable Trust. We also get updated on the situation for Aussie beekeepers following the devastating summer bushfires and find out more about drones' 'specialised equipment'. Honey judge Maureen Conquer also gives her advice on pairing cheese and honeys and Analytica shares information on fermentation tests.

---



## **US Customs tightening border checks on honey imports**

Exporters will have been advised of updates to border checks from US Customs. While there are no changes to certification requirements for bee products intended for human consumption, MPI has acknowledged that United States Customs is targeting imported honey with more checks given concerns that honey is being dumped on the United States by being channelled through feeder markets. It appears that obtaining an official assurance for honey that certifies the country of origin does assist with faster Customs clearance.

If a United States importer requests official assurance to assist with Customs clearance, a NZ400 certificate may be issued to meet official assurance eligibility requirements.

This additional administrative step for faster customs clearance in the US does attract the standard fees per Schedule 1 of the Animal Products (Fees, Charges, and Levies) Regulations 2007.

---

## **Made with Care international marketing campaign**

A government campaign designed to raise the profile of New Zealand's food and beverage industry in key overseas markets is underway. The 'Made with Care' campaign aims to build awareness of New Zealand food and beverage brands in Australia, China, Japan, the United Kingdom and the USA. It is a joint venture between Tourism NZ, NZTE, MPI, New



Zealand Story and the Ministry of Education. Marketing resources are currently being created for businesses to use and these will be freely available through the New Zealand toolkit. For more information on how your business can get involved check out [the fact sheet](#).

---

## NZ Honey Story webinar available online

A big thanks to all those who joined us for the final webinar in our winter series on the NZ Honey Story. NZ Story head of engagement Sarah Morgan shared the story behind The NZ Honey Story and give insights and advice on how to use the resources created. We had a lot of interesting questions from attendees. The webinar can be viewed on the Resources page in the Members Only section of the ApiNZ website. If you need help accessing this section please read [these instructions](#).

A big thank you to Betty Murie, Hayley Pragert, Richard Hall and Sarah Morgan for sharing their expertise with us during this webinar series.

---

## Free course gives a 'taste' of beekeeping



People interested in a career in beekeeping can register for a free two-week taster course being run at Taratahi Agricultural Training Centre starting on 7 September. The residential course includes accommodation and food, and offers students an insight into a career in beekeeping. It is one of several [primary sector taster courses](#) being offered at the training centre, funded by MPI and delivered by UCOL and EIT. Register [here](#) or by calling 0800 GO UCOL.

---



---

## Who can I speak to?

**President** - James Withington 0272 851206 [jwithington2016@gmail.com](mailto:jwithington2016@gmail.com)

**Vice-President** – John Randall (04) 4769959 [john@gingerwillow.com](mailto:john@gingerwillow.com)

**Treasurer** - John Burnet (04) 232 7863 [johnburnet@xtra.co.nz](mailto:johnburnet@xtra.co.nz)

**Secretary** - Jane Harding 0274212417 [janeh@xtra.co.nz](mailto:janeh@xtra.co.nz)

### Committee Members

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

Frank Lindsay – (04) 478 3376

Judith de Wilde – Librarian (04 235 8173) [kiwicavingrose@gmail.com](mailto:kiwicavingrose@gmail.com)

Barbara Parkinson – Supper co-ordinator (04 2379624) [parkinson@xtra.co.nz](mailto:parkinson@xtra.co.nz)

PK Tan - 021 1093388 [pk.propserv@gmail.com](mailto:pk.propserv@gmail.com)

Tony Coard - [puruwai@gmail.com](mailto:puruwai@gmail.com)

Jill Dalton - [jimh.jilld@gmail.com](mailto:jimh.jilld@gmail.com)

Tricia Laing - 0274 766540 [tricialaing48@gmail.com](mailto:tricialaing48@gmail.com)

Janine Davie – [j.davie@orcon.net.nz](mailto:j.davie@orcon.net.nz)

Bill Studd – [bill@wrl.kiwi.nz](mailto:bill@wrl.kiwi.nz)

### Newsletter editor

Eva Durrant 027 3118700 [edurrant@xtra.co.nz](mailto:edurrant@xtra.co.nz)



## Meeting location

Johnsonville Community Centre, Moorefield Rd, Johnsonville.

