



Next meeting | Wednesday 1st June 2022

Where | Johnsonville Community Centre

Editor | Eva Durrant edurrant@xtra.co.nz

Main Meeting: Starts at 7.30 pm

(Please note: the beginners' class will not be held)

Guest Speaker

Kaai Silbery (Ngāti Rakaipaaka, Ngāti Kahungunu, Tainui) founder of Go Wild Apiary, Chatham Islands Freeze Dried Honey.

Bring a Plate

To enhance the evening, and make it a real Honey Night, polish up your baking tins, ferret out that excellent honey recipe from your grandmother/mother/favourite celebrity chef and get ready to taste and share with others at meeting.

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Note from the President – James

And here is June, and despite it being the first official month of winter we are still enjoying warm balmy days, with a few cool evenings. This warmer weather is not helping the bees settle into their normal winter mode just yet and from the reports I have heard we are forecast to have a warmer than normal winter.

This week an AFB notification was sent out for beekeepers in the central Tawa region, with discovery of it in the area. As we can still open our hives during this warmer weather, please be vigilant and inspect for this disease, as this is the only way of eradicating it. Hopefully those who had been a little late with their varroa treatments have been able to deal with it since our last meeting. Also thank you to those of you who have volunteered in the small hive beetle monitoring project, we have had a great response from club members wishing to be involved.

This month's meeting as you know is the cooking month and we will welcome Kaai Silbury from the Chatham Islands to the club. A reminder that we welcome members to bring a plate of their honey inspired baking/cooking for others to sample. If you are prepared to, bring in a copy of your recipe and we will publish them in the July newsletters for others to try. You don't necessarily have to bake the items, as you might have a favorite marinade or dressing, you'd like to share.

We are still under the orange alert level of the Covid restrictions, so the seating will be a little spread out and masks are suggested to be worn, although those prove difficult when sampling the baking, so common sense will prevail.

Looking forward to seeing you all,

James



How to Kill Wasps

Andrew Bahr

I typed this into Google and the first answer was the Department of Conversation web site. This is the first sentence on the page when I opened it:

New Zealand has some of the highest densities of German and common wasps in the world. They can now be controlled using Vespex, a targeted wasp bait.

Vespex is used widely throughout the country. The German wasp arrived by boat soon after the end of WWII, first sighted near Hamilton in 1945. In 2018 I went sailing and camping in Queen Charlotte Sound. The constant hum of wasps everywhere was really sad.

In 2020 DoC ran a Wasp Wipeout project in the Marlborough Sounds. Volunteers baited the Queen Charlotte track and other key holiday locations. The wasp population went from a constant hum to a single wasp (as one camper described). I'm looking forward to getting back down there to see it for myself.

My Story

In 2018 I had a wasp problem: wasps from one end of my property to the other. No nest in sight and as they fly 2 to 5kms (like bees), I was never going to find the nest. I researched 'How to Kill Wasps', found Vespex, and read a lot—I have a background in chemistry and pesticides.

After becoming an Approved User, I purchased a bucket of Vespex. It was not cheap, but boy did it work! In five days there were no wasps. That was four years ago. They are back this year; today I baited, hoping for the same result.

Home-made Vespex? What is the Problem?

Vespex contains 0.1% fipronil and it is very easy to get. Spot-On flea treatment for cats is 10% fipronil. The maths is simple and it should be easy to make. But it is very important not to mis-use this pesticide because we run the risk of



introducing resistance. This is just like the Varroa mite's resistance to treatments, which requires management. Go to www.merchento.com/vespex.html and read up, get registered, and if using home-made, please bait properly.



Wasp leaving with a load of Vespex



What's Flowering Now?

We're heading into winter, the shortest day is nearly upon us, and even if the weather is still balmy, there is not a lot flowering for our bees to forage on.

However, look around and you might see more than you expect.

In the garden, rosemary is in full flower and full of bees. Borage continues to flower all year round and there are dandelions and nasturtium still hanging on. All good for our bees. Spring bulbs are starting, though they don't hold much for the bees to use.

In the bush, the kohekohe is flowering beautifully this year and the tui are all through it. There must be good nectar in there, but most kohekohe is probably too dark and deep in the bush for the bees to find. Fivefinger (Puahou) is full of buds and about to burst into flower. This one grows on forest margins and is a great source for bees in mid winter.

Darwin's barberry is starting to come out and gorse is flowering on the sunny slopes.

Camelias won't be far away from coming out and then it's all on for spring time. Here's hoping the weather is not too rough for the bees to fly.



Kohekohe flowering in Otari Wilton's Bush May 2022



Honey as a Food and Medicine

Humans have been collecting honey for millenia and it has been used as a food and medicine all over the world. Cave paintings in Cuevas de la Araña in Spain dating from 8000 years ago, show humans foraging for honey from wild nests.

Mayan peoples were cultivating bees long before Columbus reached the Americas.

Honey is mentioned in Shi Jing, or Classic of Poetry, an important book of Chinese theology written in the 6th century BCE. Honey was considered one of the essential elements.

There are references to using honey as a wound treatment from tablets found in the Euphrates valley dating from 2000BC. Here, honey was mixed with river dust and water and oil to make a paste for treating wounds.

And from Egypt, there are many references to bees and honey from papyrus scrolls and hieroglyphics from up to 400 years ago.

So, eat your honey, try a few new recipes and enjoy the idea that you are carrying on a long human tradition of food from the hives!

And everyone knows that classic sore throat remedy, equal parts olive oil, honey and lemon juice. Warm gently and sip slowly from a spoon. (And if you're feeling particularly poorly, a nip of whiskey helps too)



Honey recipes from members

Honey Shortbread

225 g butter
80ml of liquid honey
1 tspn vanilla extract
225g plain flour
110g ground almonds



- ✓ Preheat oven to 150 degrees C.
- ✓ Lightly grease a baking tray
- ✓ Beat together the butter, honey and vanilla until light and fluffy. Gradually add the flour and almonds and mix well.
- ✓ Turn onto a lightly floured board and knead lightly.
- ✓ Cover the baking tray with baking paper and roll out the dough to 10mm thick. Cut into slices with a knife.
- ✓ Bake for 40minutes.
- ✓ Transfer to a wire rack to cool. **Thanks to Jane Harding**

Hot Honey Cider



2 litres apple cider
240ml honey
120ml orange juice
juice of ½ lemon
3 cinnamon sticks
2 tspn whole cloves
¼ tsp allspice
1 apple
1 orange
240ml rum -optional

- ✓ **Put cider**, honey, orange juice, lemon juice, cinnamon sticks, cloves and allspice into a large saucepan.
- ✓ Simmer on low heat for 20mins.
- ✓ Slice the apple and orange thinly, leaving peel and core intact. Add to the pot with rum, if using. Serve warm
- ✓ **Thanks to Jane Harding**



Kosher Honey Cake

This is a large, good keeping cake that can be eaten warm with stewed fruit, sliced and toasted or simply eaten as a cake. Similar to a Dutch ontbijtkoek (breakfast cake)



- 1 $\frac{3}{4}$ cups of honey
- 1 cup of strong coffee
- 4 eggs
- 2 tbsps vegetable oil
- 1 cup of sugar
- 3 $\frac{1}{2}$ cups of flour
- 2 tsps baking soda
- 1 tsp baking powder
- 1 tsp of allspice
- 1 tsp of cinnamon

- ✓ Heat oven to 150 degrees C
- ✓ Warm honey until melted and add coffee
- ✓ Beat eggs lightly and beat in oil. Add sugar and beat well to mix
- ✓ Sift dry ingredients and add egg mixture alternately with honey and coffee mixture
- ✓ Put mixture into a large well greased loaf tin and bake for 1 hour
- ✓ Invert to cool on paper

Thanks to Jane Harding



Lemon Honey Drizzle Cake

Ingredients for the cake:

225g unsalted butter
100g runny honey
175g caster sugar
The grated zest of 2 lemons
4 large eggs
290g self-raising flour
2 tsp baking powder
pinch of salt

A 20cm deep cake tin fully lined

Ingredients for the drizzle:

The juice of 2 lemons
5 Tablespoons runny honey
1 Tablespoon water
Ingredients for the icing:
250g unsalted butter
500g sifted icing sugar
80g lemon curd
4-5 tsp milk
Runny honey
Sprinkles (optional)

Method:

1. Preheat your oven to 170 C.
2. In a large mixing bowl cream together the butter, honey and sugar until light and fluffy.
3. In a separate bowl, lightly beat the eggs with the lemon zest and add half of this mixture to the honey butter, along with half of the flour. Mix together until just incorporated. Repeat with the rest of the eggs and flour and also add in the baking powder and salt. Mix just until everything comes together.
4. Spoon the mixture into your lined cake tin.
5. Bake in the oven for 45-50 minutes. After 20 minutes, cover the cake with tin foil to prevent it from burning. (The cake is done when a skewer inserted into the centre comes out clean.)
6. Once baked, leave the cake on a wire rack and make the drizzle by combining the lemon juice, honey and water in a saucepan. Bring to the boil, and allow it to simmer for 5 minutes. Prick holes all over the cake, and pour the drizzle all over.
7. Leave the cake to cool for a further 20 minutes before removing it from the tin.
8. To make the icing, beat together the butter, icing sugar, lemon curd and milk for a few minutes until thick and fluffy (you may not need to use all of the milk). Pipe or spoon the icing on to the top of the cake. Just before serving, drizzle with more honey and add some decorative sprinkles.

Thanks to Graeme and Lynn Chisnal



Things to do in June

- ✓ Remove Varroa treatment if necessary (after 6 or 8 weeks)
- ✓ Render down wax
- ✓ Make up new equipment for coming season
- ✓ Repair hive hardware
- ✓ Check stored frames for wax moth damage. Freezing frames will kill wax moths, larvae and eggs
- ✓ Read about bees and beekeeping beside a warm fire while it is 10 degrees outside!



APICULTURE
NEW ZEALAND

Biosecurity NZ has released an online tool for pest and disease reporting

Biosecurity NZ has released a new web tool so that suspected pests and diseases can be reported online. Alerts from the public about things out of the ordinary make up an important part of New Zealand's biosecurity system. It is very important that people can report things easily. This new tool enables that, and also provides an alternative to the existing 0800 number. People who use this tool will receive a response from Biosecurity NZ's investigation and specialist science teams within 24 hours. You can find the new tool [here](#).



Interesting Website

from the Honey Bee Suite

An intercaste queen stars in a class act of survival you follow the conventional wisdom, you will pinch that intercaste queen immediately and replace her with a “real queen.”

A quick internet search for intercaste queen yields descriptions like “a useless, mutated bee,” “a reject,” “no good at all,” and “they have no purpose.” Nothing could be further from the truth

The post An intercaste queen stars in a class act of survival appeared first on Honey Bee Suite ...

[Click to see more](#) queen bees, intercaste queen, interim queen • 2022-05-05



Who can I speak to?

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