Townsville and District Beekeepers Association (Inc)

PO Box 1115, Aitkenvale QLD 4814

www.beesnorth.com.au

Newsletter No 7, August 2023

In this Issue

Next Meeting:

Sunday, August 20 @10 am
Hooper Park, Deeragun

Bring a chair and something to share at morning tea.
Tea, coffee, milk, sugar, cups, hot water will be available.
Free chats with experienced and novice beekeepers are available.
The Club Shop will usually open 1st Saturday of the month.
Please check the website for details

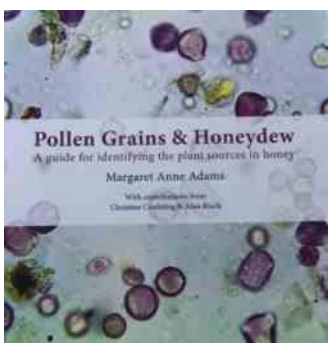
HiveIQ assembly and demonstration at Club Meeting

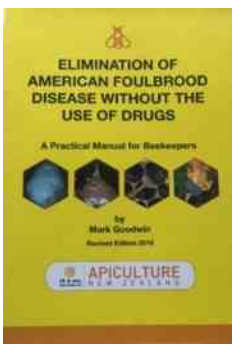
The insulated and lightweight construction of these hives was demonstrated by Mick Olsen at the previous Club meeting. Like a good bloke, Mick read **all** the instructions before he commenced construction and it all went together smoothly.

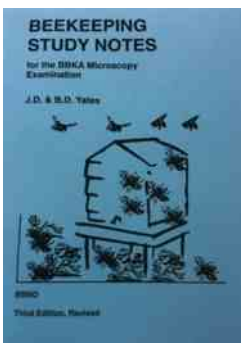
The hive was donated to the Club for a try out at our new enclosed bee yard at Hooper Park.
The hive is supposedly longer lived than traditional timber hive boxes, made from high density polystyrene, light weight, can have a pollen collector base option and has a 3 stage entrance for blocking or limiting the entrance gap and discourage beetles and pests.
For more product details check out hiveiq.com.au

Our bee yard is complete!!!
Frana has been beavering away on negotiations with Hutchinson Builders to get this project proposal from planning to completion. Frana has reported that our bee yard is now ready for some live action. Thanks to Hutchinsons Builders and Frana there is now an elevated and enclosed area for the Club to have on-site hives for demonstrations and teaching sessions. Congratulations to the hard working Committee who have also helped carry this project forwards.
Many thanks to the Townsville branch of Hutchinson Builders who have provided all the materials and labour for our bee yard.
Maybe we could call it "Huch's n Hives". Boom, boom.

Look what's in our Club Library for you to read and learn from







Bees on the Internet:
Angry bees in the Western Australia's south-west make stronger, more valuable venom

WA Country Hour, By Angus Mackintosh

Key points:

- Research has shown angrier bees in Western Australia's native marri forests produce more medicinally valuable and allergenic venom
- Bee venom is used in medicine and cosmetics and can be worth up to $US300 per gram
- The venom of angry bees fed on a native West Australian forest diet has been found to be stronger – and with more desirable medicinal properties – than more docile bees.
- Despite its value, harvesting venom is difficult and few beekeepers sell it commercially

By weight, venom is the most valuable product bees produce — worth more than honey, royal jelly, wax, pollen or propolis — at up to $US300 ($A419) per gram. Venom contains proteins used to treat degenerative and infectious diseases such as Parkinson's disease and cancers as well as in cosmetic products.

Daniela Scaccabarozzi led the Curtin University research team who collected venom from hives in south-west Western Australia's marri forests.
"We classify [the bees' anger] according to their response to the stimulating devices that collect the venom," she said.
To harvest venom, bees sting glass plates electrified with a few millivolts of power. The venom dries on the plate and can be scraped off without harming the bees. "We got one gram of venom in 20 hives during one hour of harvest," Dr Scaccabarozzi said.
"The reference value — which corresponded to the same amount for the same hives — took 100 minutes, so almost double [the time]."

Angry bees' venom was not just more medicinally valuable, it was also more allergenic.
"We were interested if allergenic proteins were more present in more active bees, and the answer was yes," Dr Scaccabarozzi said.
Venom from honeybees is found to rapidly kill aggressive and hard-to-treat breast cancer cells, with hopes the discovery will lead to the development of a treatment for triple-negative breast cancer. Read more about the cancer killing here.
This suggests some bees really do sting harder and more painfully than others.
The amount of venom varied significantly between some study sites — on average, hives in Harvey produced more than five times as much as those in Byford, only 100 kilometres to the north.
Many of the proteins in the venom were unknown to the researchers, leaving the door open for other medicinal or allergenic properties to be identified. "Two thirds of them didn't match former findings," Dr Scaccabarozzi said. "There is the potential here to characterise new proteins with potential beneficial properties. "We think there is great potential to keep going — it could be a profitable product."

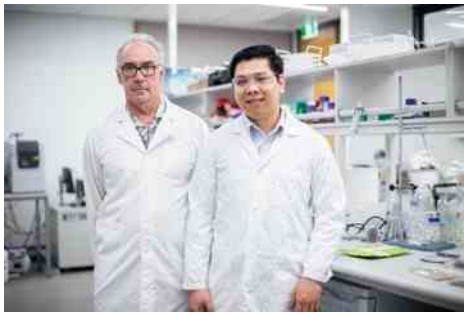
Despite its high value, beekeeper and Curtin researcher Dr Tristan Campbell is hesitant to recommend the industry adopt venom harvesting en masse. He contributed to the study as a co-author and commercial beekeeper whose hives were harvested for venom.
"The return is not necessarily there yet when you look at the additional capital cost," he said. "The value varies a lot — I've seen rates as low as $30, as high as $300 per gram." That inconsistency is closely related to the level of processing the venom has undergone.

The bee venom collector has a tiny charge that shocks any bees landing on it and they release a pheromone that compells the rest of the hive to sting. Because the stingers do not penetrate, the bees survive.(Supplied: Dr Daniela Scaccabarozzi)
"There's no real standardisation of what you mean by 'bee venom' — it could be the wet product, the dry product, it might be based on the chemical properties," Dr Campbell said. However, with standardisation and scale of production, he said, venom could be reliably harvested alongside honey.
"When I went back [the day after venom harvesting], there was no visible harm, no indication of mortality — nothing to indicate an adverse effect on the hive health," he said.
"I would love to see some more work done on the practicalities of the process to get to a commercially viable product."

Propolis or "bee glue" could be an extra earner for beekeepers

A nutrient-rich product discovered in honeybee hives across Australia could generate a new homegrown health industry.

University of the Sunshine Coast researchers have identified, for the first time, 16 types of Australian high-grade propolis, or 'bee glue', brimming with enough antioxidants and other chemical properties to spark a new national industry for food and health products.
The findings have excited the team led by chemistry academics Dr Trong Tran and Dr Peter Brooks, who previously collaborated on national research that found exceptional antibacterial activity in Australian manuka honey. Propolis is a sticky mixture used by honeybees in the construction of their hives. It usually contains beeswax, bee saliva and resin from the native and non-native plants that bees pollinate. In the Australian beekeeping industry, propolis is regularly discarded as a nuisance product. In countries such as Brazil, China and New Zealand, it is harvested for use in multimillion-dollar food and cosmeceutical industries.



Dr Tran said the two-year collaborative project, which received funding from Hive and Wellness Australia, owners of the Capilano honey brand, and AgriFutures Australia, had found the superior qualities in propolis scraped from honeybee hives across the country, including four in South-East Queensland. Beekeeper Murray Arkadieff, whose hives near Ipswich produced some of the most active propolis samples in the state, said the positive findings provided opportunities for a new revenue stream for Australian beekeepers and more industry jobs.

"This will help to further reinforce the exceptionally high quality of Australian honey and our hive products both in Australia, and internationally," he said. The paper in Nature Scientific Reports assessed the quality and chemical diversity of Australian propolis from Apis mellifera or European honeybees, common across the country.

Dr Peter Brooks and Dr Trong Tran led a team that identified 16 types of Australian high-grade propolis. Dr Tran said the research confirmed the chemical makeup of 16 propolis samples had more potent antioxidant activity than some well-known international types generating big profits overseas.

"Established cosmeceutical industries add propolis to products intended to have both cosmetic and therapeutic benefits, such as mouth sprays, soap, toothpaste, dietary supplements and skincare creams," he said. "In the food and beverage industry, propolis can be a preservative."

Dr Tran said propolis had been used in many cultures for centuries as a natural antibiotic, but research papers since the 1990s had increasingly found much more than antimicrobial potential, including the possibility of adjunct treatments for cancers and COVID-19.
Researchers and co-authors from Hive and Wellness Australia said the findings were very encouraging for the beekeeping industry, which currently has 530,000 honeybee hives.

Dr Tran said the next step would be tracing the plant sources of the samples, to inform plant biodiversity measures and hive locations. "This study indicates Australia has the capability to produce unique and premium propolis types because of its unique and diverse native flora," he said.
The paper was authored by UniSC's Dr Tran and Dr Brooks with Chau Tran, Tahmikha Bryen and Dr Simon Williams, and Hive and Wellness Australia's Jessica Berry, Fiona Tavian and Ben McKee.
It followed an AgriFutures Australia report in 2019 that recommended further research to help Australia grow its propolis production and market. It reported that the farm gate value of propolis production to New Zealand beekeepers was averaging $NZ3.75 million a year.

"The annual contribution of the honey bee to our economy is $14.2 billion, however over recent years this industry has been severely impacted by bushfires, floods and pest incursions like Varroa mite," she said. "Although there is still more work to do to better understand the benefits of propolis, the potential commercialisation could provide a very welcome and timely income stream for Australian beekeepers."
See more at AgriFutures Australian Propolis Project

Plastic and bees - Are the toxic chemicals in plastic affecting you and your bees?

By Ross Conrad ***https://www.beeculture.com/the-plastic-legacy/***

Ed's Note: I have included only the last couple of paragraphs of this lengthy article – check the reference for the full item.

So, what does the incorporation of plastic into beekeeping mean for our bees? Mostly, we don't know. No one is looking closely to see how the myriad of plastic related chemicals impact honey bee health. No one appears to be researching the amount of toxins, like the PFAS forever chemicals, that may be leaching out of plastic and into honey from plastic containers, or leaching into beeswax from plastic foundation. What do the effects of these chemical have on honey bee larvae raised in plastic comb? How does the early exposure of queen bees to plastic (from being raised in plastic queen cups, to being shipped in plastic queen cages) impact their health and longevity?
We know from experience that bees do not like plastic. If a sheet of plastic foundation is not coated with enough beeswax, the bees will avoid the foundation, building their comb next to and parallel to the foundation rather than utilizing the hexagon-embossed plastic surface designed to encourage comb building. Are the bees trying to tell us something?

Thankfully, there are many alternatives to plastic available to us beekeepers. From leather smoker bellows, pure beeswax foundation, wooden hive components, glass jars and metal queen excluders, just about every beekeeping tool or hive part made of plastic has a non-plastic alternative available on the market. The only items I can think of that do not have plastic alternatives readily available are small hive beetle traps and large multi-gallon pails for honey. It's not that these items could not be made from materials other than plastic (think wooden beetle traps or large metal tins for honey packaging like they used to use in the old days), it's just that no one is currently making them and offering such alternatives for sale, at least not in the U.S.

It appears that long-standing concerns over pesticide chemical contamination of bees and bee hives has distracted beekeepers from plastic chemical contamination issues. I know I have not given the issue much thought in the past. The report from the Minderoo-Monaco Commission represents a wake-up call just as multinational fossil-fuel corporations that produce coal, oil and gas and also manufacture plastics are deliberately pivoting from fossil fuel production to making more plastic. As increased renewable energy production erodes fossil fuel use, the fossil fuel industry is looking to increased plastic manufacturing as one of the ways to help maintain a ready market for their global life-support system destroying products.

Ross Conrad is the Author of Natural Beekeeping: Organic approaches to modern apiculture, and co-author of The Land of Milk and Honey: A history of beekeeping in Vermont.

Just like honey, Old beekeepers don't go off, they just fade away

Chemistry of honey

https://www.beeculture.com/the-chemistry-of-honey/

Honey is composed of at around 181 components. Its unique taste is a result of complex chemical processes as well as the plant derived chemicals such as aromatic scents, and essential oils. Honey also contains trace amounts of vitamins, minerals, amino acids, organic acids, fragrance and flavour compounds – and of course pollen.

Honey consists mostly of the sugars glucose and fructose in a supersaturated solution. When sugar is stirred into a glass of water, some sugar is usually left at the bottom. That's because the water at room temperature can only dissolve a certain amount of sugar. But, if the water is heated, more sugar can be dissolved. These solutions tend to crystallize easily when cooled and have become "supersaturated" at room temperatures, or even more so at cooler temperatures, which is why keeping honey in the fridge will encourage crystallisation. Syrup, fudge and honey are all considered to be supersaturated solutions.

All honey begins with nectar (from flowers) or honeydew (exudate from sap sucking insects). Whereas honey is viscous and has a low water content, nectar is about 80% water. Nectar is a very thin watery solution- colourless and not nearly as sweet as honey. This is mainly due to fructose tasting much sweeter to our taste buds than sucrose or glucose. Bees produce an enzyme called invertase that splits the double sugar sucrose in nectar into the single sugars glucose and fructose that are more easily digested by the bees.

Other enzymes include *amylase* that helps break down amylose (starch) into glucose. This can increase the concentration of glucose and alter the 1:1 ratio of glucose to fructose in honey and promote crystallisation. A really important enzyme is *glucose oxidase* which, when the honey is diluted, breaks down the glucose into hydrogen peroxide and acid. The combined effects of high sugar concentration, hydrogen peroxide and acid are the main antibacterial agents of raw honey. Heating honey will gradually destroy the enzyme and reduce the antibacterial effects of raw honey.
Catalase changes hydrogen peroxide into water and oxygen. This prevents the hydrogen peroxide content from becoming too high

The problem with crystallization is that when the glucose is separated from the honey, the leftover liquid contains a higher percentage of water. Yeast, now with enough water and sugar causes the honey to ferment. That's why honey that crystallizes may ferment more quickly than non-crystallized honey. Temperature can affect crystallization. Honey is best stored above 10° C. Researchers have also concluded that honey removed from the comb and processed with extractors and pumps is more likely to crystallize than honey left in the comb because of the fine particulate matter introduced for crystals to begin on. Other factors that contribute to crystallization are dust, air bubbles, and pollen in the honey. Crystallization isn't always bad. Creamed (spreadable) honey depends upon controlled crystallization. While natural crystallization creates grainy crystals, controlled crystallization creates a smooth and creamy product.

Heating honey can cause chemical and colour changes, as well. Honey will darken when heated due to a process known as the Maillard Reaction – a heat driven reaction between sugar and an amino acid. This reaction is why your bread and meat get a brown surface when toasted or roasted.

Caramelization is the browning of sugar, and is caused when heating begins breaking the molecular bonds in the honey. When these bonds are broken and then re-form, caramelized sugar is the result. Heat can also affect both honey and high-fructose corn syrup or HFCS. When honey or fructose is heated, HMF (*hydroxymethylfurfural*) can form. This can occur at relatively low temperatures (40-45° C) through heating or poor storage conditions. Honey bees health can be seriously damaged if they are fed high-fructose corn syrup that is contaminated with HMF. HMF is also detrimental to human health and there are standards requiring low levels in food for humans.

Honey is *hygroscopic* which means that it will absorb moisture from the air if let exposed. This extra moisture in the honey will allow yeasts to begin the fermentation process. Normally, honey has a low moisture content (below 20%) which helps in preservation. If, however, its moisture content rises above 25%, it will begin to ferment. That's why collecting uncapped honey with a higher water content is not recommended, especially in the warm humid tropics.

Crystallized honey - what causes it, and how to deal with it

https://www.honeybeesuite.com/liquefy-honey-the-easy-way-or-not/?utm_source=newsletter&utm_medium=email&utm_campaign=news_from_the_hive&utm_term=2022-09-21

You can liquefy crystallized honey over and over, but why bother? It's a delectable and stable treat in its solid form.
Nearly all types of honey crystallize when stored. Some types, like canola honey, crystallize almost immediately. Other types, especially varieties made from tree flowers, crystallize slowly over months or even years.
The nectar honey bees collect to make honey contains different types of simple sugar, such as glucose, fructose, and maltose. It's the ratio of the sugars in the honey that determine how fast it crystallizes. Most commonly, it is the ratio of glucose to fructose that makes the difference.
Glucose crystallizes easily, but fructose does not. So honey with greater amounts of fructose stays liquid much longer.

How to liquefy honey
Here is the easiest way to liquefy a jar of honey:

1. Warm a pan of water to 105–115 degrees F (40-45° C), then turn off the heat
2. Take the lid off the honey (to allow for expansion)
3. Set the jar of honey in the water so it sits upright. If the water is too deep, pour some out.
4. When the water falls below 105 (40° C), remove the jar and reheat the water.
5. Repeat the process, stirring occasionally, until the honey is liquid.

Now, here's the problem. This process can take hours, depending on how big the jar is and how much water is in the pot. Personally, I do not have the patience for this. But if you liquefy it in a microwave, you will probably overheat it.
Why temperature is important
Since honey is made from flower nectar and honey bee enzymes, it is extremely delicate. Although honey can last for many years, certain things destroy it quickly. The primary destroyers are heat, light, and oxygen.
These three threats can degrade or oxidize the vitamins, minerals, amino acids, proteins, flavours, aromas, antioxidants, and phytochemicals found in honey. None of these things make the honey dangerous to eat, but they lessen the nutritive and aesthetic value of it.
You may think that heating it just once won't do much damage, and maybe it won't. But liquefied honey won't stay that way for long. If it's a large container, you may end up repeating the process frequently, wearing out the honey and stripping it of its best qualities.

Don't liquefy honey, just eat it

I like to enjoy honey with all its nuances of flavour, aroma, and taste intact. For me, the crystals are unimportant. Unfortunately, here in North America, we are taught that crystallized honey is somehow inferior to liquid honey. But that is only a perception, not a fact. In some places, crystallized honey is preferred.

If you use honey with hot foods, it will liquefy right away. Drop a spoonful in tea or coffee, and just stir. If you spread it on warm toast, muffins, pancakes, hot cereal, or scones, it will be liquid before the first bite.

I also use crystallized honey in salad dressings, barbecue sauce, and cake frosting. As you beat it with the other ingredients, it combines as well as liquid honey.

If you use it on crackers with cheese, crystallized honey will not drip off the side, making the snack more enjoyable. And don't forget, you can pack a peanut butter and crystallized honey sandwich in your lunch without having to bring a change of clothes. Solid honey definitely has a place in modern life.

Only liquefy the amount of honey you need

If you absolutely must liquefy honey for some reason, I recommend heating only what you need in the next day or so. If you heat more than that, you will probably need to reheat it. Exposure to heat is cumulative, so the honey is going to degrade a little more each time.

Remember, if you overheat a small batch, you won't ruin the whole thing. Additionally, it only takes a short time to liquefy a small amount, another plus.

Tips on storing and heating honey

If you store your honey properly, you may be able to keep it liquid longer. But remember, the source of the nectar is the ultimate cause for crystallization.

- Keep honey covered. You don't want the honey to absorb water from the atmosphere or collect airborne yeasts. Also, you don't want it to oxidize.
- Keep honey in the dark. Remember, light can degrade the constituents.
- Keep honey at room temperature. Cold honey crystallizes faster and hot honey degrades.
- Keep honey in a glass jar. Some folks like squeeze bottles, but other people can taste the plastic in their honey. Because honey is very acidic, it can react with some containers. Also, heating honey in a plastic container can enhance the flavour of plastic.(???)

Your honey may have already been heated

Many consumers don't realize that wholesalers and retailers often heat honey right before it goes on sale. This practice arose because consumers expect their honey to be liquid and refuse to buy the crystallized version.

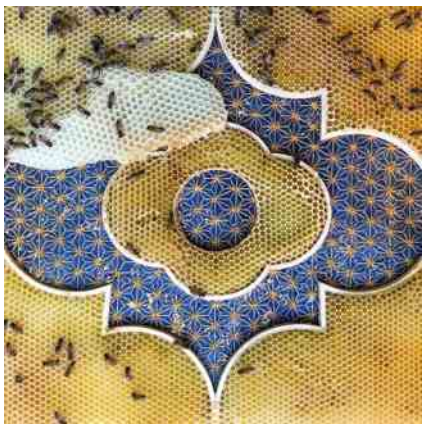
Many places that heat honey do so in a responsible way, but no doubt some don't. As long as it's liquid when it goes on the shelf, they are happy. But don't be fooled by this practice. If you buy honey and it crystallizes soon afterward, it may have been warmed for sales purposes.

Buy from a local beekeeper if you can. For the best and freshest honey, buy it from a local beekeeper you trust. Sometimes you can even buy crystallized honey at a discount, and that's a win-win.

Rusty Burlew
Honey Bee Suite

Honeycomb Swells Across Ava Roth's Embroidered Works Made in Collaboration with Bees

GRACE EBERT JUNE 26, 2023



Artist Ava Roth continues her lavish honeycomb-laden works made through ongoing interspecies collaboration. Working with bee colonies for the last several years, the Toronto-based artist creates delicate encaustic pieces that emphasize natural processes and the allure of organic aesthetics. Set inside wooden frames augmented by rounded forms evocative of embroidery hoops, the mixed-media compositions begin with Roth's carefully stitched motifs and beaded embellishments. Once she's finished her portion, she inserts the works into the hives of her six-legged collaborators to build their waxy forms.

Many of Roth's most recent pieces involve "bridge combs," which are segments of the prismatic cells that flow beyond the areas the artist designates. As shown in "Beaded Circles, Indigo," these constructions add more dimension and visual intrigue to the compositions as they swell and surge above the base. The completed works convey a "tension between control and wildness" that Roth sees as a metaphorical blueprint for the future.

Pacific biosecurity program to protect Australian and local bees from killer pests

Landline By Kerry Staight Watch ABC TV's Landline at 12:30pm on Sundays or on ABC iview.

As beekeepers in the central west of New South Wales deal with the latest outbreak of the destructive varroa mite, Australia is helping boost biosecurity in Fiji to keep out a pest that could pose an even bigger threat to both countries. "This is the first country in the Pacific, other than New Caledonia, to have a national pest surveillance program," said Australian bee expert Cooper Schouten, who has been working in the region for several years. "It's about protecting Fiji beekeepers, but it's also about protecting [Pacific] beekeepers all around Fiji," Dr Schouten said."We don't want pests and diseases spreading all around other countries — including Australia.

"While Australia is focusing on eradicating varroa mite, Fiji is learning to live with the parasite has which spread across the country, killing colonies, after being discovered in 2018.Australian scientist and academic Cooper Schouten is affectionately nicknamed Queen Bee by some. Dr Schouten hopes the surveillance program, which is funded by the Australian Centre for International Agricultural Research (ACIAR) and the Fijian government, will stop that from happening to the same extent again. "There are also all sorts of other pests and diseases and most people are not talking about them," he said. "For example, tropilaelaps mites — go and talk to any of the beekeepers in Papua New Guinea. They're having a hell of a time. "It multiplies twice as fast, it spreads the same viruses as varroa does and it's killing colonies very fast. "Biosecurity officers are being trained on how to detect pests using several methods, including establishing sentinel hives at ports. "You guys are leading the way in the Pacific. You would not want to not check it [sentinel hive] properly, only to come back later on and it's blown out of proportion," Dr Schouten told biosecurity officers during training. "You can't take shortcuts with this.

"Mr Schouten's project empowers the local industry, especially women and young people, to lead the way in beekeeping. While it's a lot of responsibility, it's a job biosecurity officer Deepak Pratap is happy to have. "From the time I've been in primary and high school this is my dream job," he said. "At this level, I get to serve the people of Fiji. "Helping local apiarists deal with pests is just part of a project Dr Schouten from Southern Cross University is leading, which aims to improve the productivity and profitability of beekeeping in Fiji and Papua New Guinea.

Someone who knows all about pests and productivity is Fiji's first female beekeeper of the year Atrul Nisha, who lives on Taveuni Island. Atrul Nisha trains other, mainly female, beekeepers to help them become more profitable.

The former vegetable grower has gone to extraordinary lengths to build up her business, crossing raging rivers and scaling extreme heights to secure wild hives. "Some are very high, but still if we want that hive to be brought home, to increase our hives I have to climb up and then get those hives down," she said. "I have climbed a few [trees] but also houses, on top of roofs." After starting with just one hive in 2015, Ms Nisha and her husband now have more than 160 and a side business making boxes for beekeepers. "So from the income of my beekeeping I managed to open a barber shop for my son," she said. Lang. Last year varroa mites killed 25 of her colonies, but she says while the pests are still there, they are now under control. "The count has gone down," she said. "I did a test yesterday. Out of 350 bees, there were only four varroa so it is quite a good result."

Atrul Nisha trains other, mainly female, beekeepers to help them become more profitable.*(ABC News: Cameron Lang)*

Living with varroa. Another industry leader learning to live with varroa is the president of Fiji's Beekeepers Association, Nilesh Kumar. The former teacher initially took up beekeeping as a hobby, but switched to commercial beekeeping after building up from six hives to 400."It gives me happiness to see the bees, how they work and the different types of jobs they do in the hive," he said. Keeping bees well fed is one of the challenges for local beekeepers in Fiji.(ABC News: Cameron Lang) "I'm looking after them and they are also looking after me."
And despite his family's initial opposition to his career change, beekeeping has looked after Mr Kumar and his family rather well.
"I had a dream that I want to build a house and I [did fulfil that dream and] built my house in Nadi," he said.
"Now I'm planning to buy a new vehicle. "And it's all [because of] the income I'm getting from the farm."
That income took a big hit last year when varroa mites destroyed half of his hives.
"I was thinking that everything is right, but it wasn't," he said.
"It was a very bad impact. But now we are ready. It won't happen this year."
Nilesh Kumar feels like he is better prepared for pests this season.(ABC Landline: Kerry Staight)
While Australian researchers are helping Fiji's beekeepers be better prepared to find and manage pests with chemical and non-chemical treatments, Dr Schouten says it's a two-way education. "We've got a lot of lessons that we could learn from our nearest neighbours [in the Pacific]," he said.
"When it comes to practically managing a lot of these pests and diseases, these guys are living and breathing it every day."

Geebung in flower on Magnetic Island

Geebung refers to a group of native trees/bushes that are common on Magnetic Island and eastern Australia. This one I saw on Hawkings Pt was just about to flower (*Persoonia falcata).* Tim Heard (in The Australian Native Bee Book) refers to the Colletidae group of native solitary bees that make up about half of all native bee species in Australia. One of these is the persoonia bee (see photo below) which specialises in feeding on *Persoonia* blossoms. The face and front legs of these bees are modified to enable them to get pollen and nectar from the narrow flowers. *Persoonia* can only be pollinated by these specific bees, and the bees derive their food only from *Persoonia*. An exceptional example of co-evolution.

Beekeepers Call to Action – time to step up Townsville!

Vigilance required to check for Varroa mites - it's our responsibility

From Roger Winton at Biosecurity Queensland

Roger says – "Check your hives and send a report to him please."

Testing can be done by way of alcohol washes, drone uncapping, and /or sugar shakes. Sticky mat testing can be done for those who have a BQ distributed bottom box (with adapted sticky mat tray) or hive boxes that have a beetle base sliding tray trap system. Sticky mat treatment will be a chemical free test. I have a supply of sticky mats for these tests which are available upon request. I can assist with those that are wanting to test their hives and happy to demonstrate techniques learnt from the NVMEP. Please give Roger a call on 0459 810 628 to discuss how you can help to meet your General Biosecurity Obligation for testing and reporting. If you do your own testing, then please also give me a call to arrange a collection of filter paper(s) from your sugar shake or alcohol wash.

Download your free copy - how to promote insect pollination in our Townsville region

https://www.wheenbeefoundation.org.au/wp-content/uploads/2023/05/SF001-X-24.1-Pollinator-Guide-Townsville-QLD.pdf

What a great guide to what where and when to plant in order to attract al those vital insects, like European bees, butterflies, moths, hoverflies, native bees and flies.

Sponsored by:

City of Townsville townsville.qld.gov.au

JAMES COOK UNIVERSITY AUSTRALIA jcu.edu.au

WHEEN BEE FOUNDATION

Hive testing is part of every beekeeper's "Biosecurity Entity" obligation

From Robert Stephens at Biosecurity Queensland

The detection of Varroa mite in NSW serves as a timely reminder that beekeepers should be inspecting their hives every 16 weeks and reporting their results via the Bee123 survey form. It is vitally important that beekeepers report all negative test results and not just when they suspect something is wrong. This negative data is essential for showing the effort that your industry is going to and helps us provide evidence that Townsville is free of Varroa and other bee pests and diseases.

It's vital all beekeepers act now and look for varroa by using the alcohol wash and drone uncapping method, then report your surveillance results (including negative data) to the Bee 123 portal.

The only way Australia can eradicate and prove freedom from Varroa is through nation wide surveillance activities.

Rob Stephens Plant Biosecurity & Product Integrity **M** 0407 374 232 **E** robert.stephens@daf.qld.gov.au **W** www.daf.qld.gov.au

From the Club Shop volunteers

Hi Bee Club members

Update - our website is up again, you can place your orders via beesnorth.com.au

Next shop opening is first Saturday of the month.

Location: 3/38 Rendle St, Aitkenvale

Time: 9am - 10:30am

Collection at other time by arrangement and when volunteers are available.

If you experience difficulty accessing the web site for orders, please use the following email address to contact the club for shop purchases and other queries - tsvbeeclub@gmail.com

Remember the Shop etiquette – politeness and patience are key components to success

To all visitors to our Club Shop – please be respectful, patient and polite to our Volunteer shopkeepers. Please arrive with a smile, a dose of patience, and remember your manners.

Email orders will be given priority and serviced – but walk in orders may not be completed.

Pre-order by email before midnight on the Thursday before shop opening to shop@beesnorth.com.au; please do not send your order to info@beesnorth.com.au

Golden Rules for the Club Shop:

Please follow this guide:

1. Order AND Pay by Thursday midnight **before** the opening day, by email: shop@beesnorth.com.au
2. Bring you order number and print out of the request with you
3. Arrive at the Shop **after** 9:00 am, pay for your order, **don't hang around inside the Shop to chat** – too many people inside.
4. Non-emailed or late orders may not get any attention if the Shop is too busy.
5. Please take your purchases and make room for the next shoppers, thanks

Hive stuff for sale by Graeme Kent

Contact "Graeme Kent" <wealthhound@gmail.com>

Stainless Steel Extraction Table	- $300
30kg Stainless Steel Honey Storage Drum	- $100
16 New Painted WSP Boxes	- $25ea
4 New Painted Full Depth Boxes	- $28ea
9 New Painted Pine Bases Assembled	- $25ea
9 New Painted Lids Assembled	-$35ea
6 New Bases Assembled Unpainted	-$25ea
6 New Lids Assembled Unpainted	-$35ea
274 WSP Frames	-$1.50ea
100 F/D Frames	-$2.00ea
32 New Hive Emlocks	-$14ea
140 2 foot star Pickets	-$3.00ea
20 Tactix Crates	-$7.50ea
22 Hive Doctor Corflute Nuc Boxes (Used)	-$5ea

Native bee Newsletter – join the group and check out some great info and photos

The CROSS-POLLINATOR - Newsletter of the Australian Native Bee Association

Original articles, new information and news from the world of native bees. The Association has branches in Sydney, Brisbane, Wide Bay and Gladstone, but no Townsville branch?? Are there enough interested native beekeepers to get one "flying"?

Check out these sites: https://australiannativebee.org.au/
https://www.facebook.com/Australian.Native.Bee.Association/
https://www.instagram.com/australiannativebeeassociation/

TDBAI Office holders and Committee for 2022/2023

Position	Name	Nominated	Seconded
President	Nick Smith	Alan	Mick
Vice president	Mark Finn	Mick	Beryl
Secretary	Liz Henning	Naomi	Mark
Treasurer	Derek	Mick	Nick
Assistant Treasurer	Frana McKinstry	Ron	Derek
Newsletter Editor	Lindsay Trott	Mick	Nick
Assistant Editor	John Carr	Nick	Ron
Membership Officer	Frana McKinstry	Nick	Mick
Shop Manager	Mick Olsen	Maria	Doris
Shop Assistant	Alan Z	Paul	Liz
Native bees	Nick Smith	BS	MO
Librarian	Beryl Smart	Mark	Naomi
Website/Social Media	Mick Olsen/Nick Smith	Beryl/Liz	Mick/Naomi
Native Bees	Nick Smith	Mick	Naomi
Committee	Miles F	Liz	Doris
Committee	Danny K	Nick	Mick
Committee	Maria F	Naomi	Ron
Committee	Naomi O	Mick	Nick
Committee	Doris N	Derek	Beryl
Committee	Ron N	Nick	Naomi
Committee	Paul P	Mick	Mark

Welcome to our New Members

Existing Club Members are encouraged to assist/mentor our Newbees. They have joined the club to learn about bees, so even if you only have limited experience, give them a hand if you can. Invite a Newbee to your hive opening and discuss what's inside the box, let newbies experience hive openings to become more confident, and you will learn more yourself by trying to explain what's going on in there.

Subscribe to the Bee Aware e-newsletter and stay up to date

The Bee Aware newsletter is an e-newsletter for beekeepers and growers of pollinator-reliant crops, or anyone else simply interested in beekeeping or the pollination of crops. Each newsletter contains the latest in news, research and development, as well as upcoming events relating to honey bee biosecurity and the pollination of horticultural and agricultural crops. Townsville features in Issue 52 due to the latest AHB and Varroa incursion.

https://beeaware.org.au/subscribe-to-newsletter/

Annual Membership Fees are due in July/August each year - currently $30/p.a.

Membership fees can be made electronically to:

Name:- Townsville and District Beekeepers Association BSB:- 633000
Account:- 141466078
Refer :- Please make sure you add your Surname so that your membership can be signed off.

Email contacts for the Office Holders 2020/21

You can use these email contacts for the Office Holders, and hopefully they will have figured out how to access them and will respond ASAP.
president@beesnorth.com.au, treasurer@beesnorth.com.au, shop@beesnorth.com.au, editor@beesnorth.com.au
And for all web and membership enquiries : info@beesnorth.com.au

Swarm Contact List:

Please advise editor@beesnorth.com.au if you wish to be removed from this list. Contact me with your name, phone number and suburb if you want to be added to the list.
Kelso/Kirwan: Steve Kersnovske - 0417 344 419
Douglas/ Gulliver: Sonya Verburgt - 04 0853 0991
Alice River/ Bluewater: Sharene Dougall – 0415426903 Ronelle Nord – 0417752622 Duane Saltmer - 0400 339 508
Amanda Woodcock – 0405784083
Black River through to Rollingstone: Alex Jenkins - 0459472166
Aitkenvale: Pat Dury - mob 0419252829
Charters Towers: Mervyn Yule - 0427 124 126

Swarm List People: Please contact Biosecurity Queensland on 13 25 23 for any swarm or strange bee activity in the Townsville region. For all swarm collections, please collect 300 bees or roughly 10% of brood comb and submit to Biosecurity Queensland for pest and disease monitoring.

Newsletter Editor needs your input – why not tell me your story?

Club Member Profiles

From The Ed.

The Newsletter Editor receives some wonderful stories and photos from some of our Members. And it makes our Newsletter a personal and relevant method of communicating our bee adventures with to all our Members, many of whom cannot get to the meetings or events. Some of these stories are amusing – like The Blooper Series (The Ed seems to feature in a lot of these), Product Reviews, stories from the many events, markets and school visits, information from our more learned members, news about workshops and open days, and so on.

I would like to include this section in the monthly Newsletter and for this to be about a different Club member each month, but it can only happen if at least 1 out of the 400+ members puts pen to paper, takes a snapshot and sends in the info to me at the Newsletter desk.
So, how about giving it a go? You don't even have to think about what to say. You just have to write in and embellish a little, tell me funny stories, successes, failures, problems and what beekeeping means to you. Go for it!! We would love to hear what you have been up to.
The TDBAI has over 400 members at last count.
Surely one or two are prepared to fill in a half page questionnaire and take a photo? If you cant write, and cant take a photo, then give me a call and I will come over for a cuppa and a chat and we will be able to extract a story with you for the rest of our Members enjoyment. Lets keep the Club Member Profile articles for the monthly Newsletter rolling.

Here's the questionnaire – fill it out and attach a couple of photos, including one of yourself and send to me mailto:: trottlindsay@gmail.com

CLUB MEMBER PROFILE QUESTIONNAIRE

Name /HIN /Suburb /Native or/and European bees / No of hives/area of hive locations?
Type of hives? / Type of foundation? /Beetle protection?
Year commenced beekeeping? /Who was your mentor? /Who is involved in your household? Is anyone allergic/sensitive to stings?
What has been your biggest success? / failure?/ mistake?/ biggest lesson?
What would you do differently if you had to start beekeeping again after a disaster like fire/AFB/Varroa/cyclone
Do you sell/barter/give away honey? How much honey does your average hive produce? Do you make any other products from your hives?
Do you volunteer for the Club at Open days, markets, school events, public displays? Would you like to participate?
Any stories you would like to tell?
Attach photo please?
That's it!!!!! Just fill it out and send it to me, and you will be a rock star in the Monthly Newsletter.
Please provide more than just a one word answer!!
The Ed

TDBA Bee Starter Kit - $160

The Perfect Gift for a budding Beekeeper
Available in Townsville from the ClubShop:

Club Members Price Only! - $160
Hive tool, brush, vented jacket/veil, gloves, and smoker
Plus: The ABC of Beekeeping book

Contact: shop@beesnorth.com.au