

# Townsville and District Beekeepers Association (Inc)

PO Box 1115, Aitkenvale QLD 4814

[www.beesnorth.com.au](http://www.beesnorth.com.au)



## Newsletter No 8, September 2024

### In this Issue

- Asian honey bee back in TSV, keep up on Varroa checks
- Club activities, T@M
- Baking with honey
- Amazing properties of honey and Royal Jelly
- Bees on the internet – Mead making with cheese whey
- Meeting Minutes
- Next Meetings
- TDBAI Club officials – AGM Nomination form
- Club questionnaire – can you complete one?
- Shop prices at : <https://www.beesnorth.com.au>

## Next Meeting: New time in the arvo!

**Sunday 8 September 2024 @ 2 pm**

Michael Hooper Park, Isaac St, Jensen

Bring a chair - tea coffee and nibbles available.  
Free chats with experienced and novice beekeepers.

AGM to be held on 13 October

Check out the TDBAI website for background and why we need to eliminate this Townsville invader again – keep your beedy eyes open.  
<https://beesnorth.com.au/asian-bees/>

## What do Asian Bees look like?



AHB on the left is smaller and more distinctively striped. AHB colony on the right

## Do the sugar shake on your hives and check for these blighters!

Contact Roger Winton or Rob Stephens immediately if you see any Varroa mites.

**Rob Stephens** Plant Biosecurity & Product Integrity

M 0407 374 232 E [robert.stephens@daf.qld.gov.au](mailto:robert.stephens@daf.qld.gov.au)



## Xmas Lunch Sunday 8 December at Bohle Barn

Get your calendar sorted and be there. RSVP to [tsvbeeclub@gmail.com](mailto:tsvbeeclub@gmail.com)

## TDBAI Committee is involved in many activities – can you lend a hand?

Contact any of the Committee Members to find out how to get involved

AGM and General Meeting – 13 October

## ***TDBAI looking for fresh blood – join the organisers to help keep the Club active***

Nomination form at the end of this Newsletter. Fill it out and send into our Committee.

We will be seeking nominations for the following positions: if you are willing to be more involved with the club, please consider nominating yourself.

President  
VP  
Secretary  
Treasurer  
Events Coordinator  
Newsletter Editor  
Assistant Editor  
Biosecurity Awareness  
Membership officer  
Shop Manager  
Librarian  
Website/Social Media  
Community Liaison  
Native Bees Rep  
Committee Members

Christmas get-together, on Sunday 8 December, at the Bohle Barn Hotel.

## ***Queensland is now in Transition to Management (T2M) for Varroa***

Workshop planned for later this year for Townsville beekeepers, stay tuned

As part of the National transition to management (T2M) for varroa mite (*Varroa destructor*), Queensland will be holding 19 workshops on varroa mite management. The workshops will be facilitated by National contract trainers, who are currently being recruited. The contract trainers will be responsible for providing training opportunities to all Queensland beekeepers in varroa mite surveillance and monitoring using integrated pest management (IPM) techniques.

Queensland will also be appointing six (6) Varroa Development Officers (VDO) to engage with commercial and recreational beekeepers in one-on-one and group settings. The VDO's will also attend the workshops.

The National Varroa Mite Management Program **are seeking locations in Queensland for the first series** of training events.

The FREE one-day workshops will provide Queensland beekeepers with the training and skills to undertake effective varroa mite management. Each workshop will cover:

- Understanding varroa mite and its impacts
- The importance of monitoring and thresholds
- Integrated pest management for varroa mite
- Chemical treatment options including organic options
- Brood location, frame rotation and management
- Best practice record keeping.

Can you please **nominate 2 dates that suit your club** in November-December 2024 for an all-day workshop. These dates will preferably fall approximately 2-3 weeks after your planned club meetings to allow for promotion and registration of participants. Please also **suggest a suitable venue in your district** for the workshop that may cater for 50 people or more in an educational setting (tables, chairs and breaks).

To ensure your club does not miss out, please have your **selected dates to us by close of business 7 August 2024**.

In the meantime, the Varroa Mite Innovation and Resilience Initiative (VMIRI), previously known as the Varroa Mite Prevention and Preparedness Program, is increasing surveillance activities for early detection of *V. destructor* in Queensland. We urge all recreational and commercial beekeepers to ensure they are conducting regular hive checks and reporting their results to the [Bee 123 form](#). This will ensure varroa mite is detected as early as possible in Queensland.

If you have any questions, please contact our team at [varroa@daf.qld.gov.au](mailto:varroa@daf.qld.gov.au)

## Bees on the internet

A roundup of interesting articles on the internet about bees.

### What can't Manuka honey do??????

[file:///Manuka Honey and Cancer/ Anti-Cancer Mechanisms and Research \(beesandtrees.com\)](file:///Manuka Honey and Cancer/ Anti-Cancer Mechanisms and Research (beesandtrees.com))

Manuka honey has been shown to assist in the reduction of some cancers in animals and in the lab.

**Ed:** Dr John Carr and I had a conversation about this, here is my spin on it, I am aware that most of these are animal or in vitro studies, but it's a great start to looking behind the myth of the "super food" label. I was interested to see that none of the reported activity was related to MGO concentrations, so why is it used as the measure of bio activity? Maybe there will be another rating system for Manuka that includes phenolics? And anti cancer rating.

Georgia Moore from SCU did her MSc on phenolics of Australian honeys as a means to authenticate the source of honey. She spoke at the recent QBA Conference in Townsville. I wonder whether any of her 110 different phenolics are in the same group as those listed as being active in Manuka, or do we have yet another honey with natural ingredients that are active against human disease ailments? Maybe our grandparents and their elders had something with the – "spoonful of honey" remedies.

Of course, the website reporting the research is the Manuka Honey Promotion Board, so its not entirely independent reporting, but I was really impressed by their reporting, referencing, summaries and inclusion of links, plain word summaries and early announcement that they are not medicos and do not offer false hope to cancer sufferers.

#### **ALERT:**

On that website there is another exciting effect of Manuka, wonder how you are meant to apply it? It's all about getting up a head of steam in the bedroom for blokes with a particular problem.

<https://www.beesandtrees.com/blogs/news/manuka-honey-benefits-sexually>

### Annual Hive losses reach 50% in USA

More than 1 million hives lost in USA, where 40-50% losses **annually** are now normal.

<https://www.beekeeping.com/beekeepers-continue-to-lose-hundreds-of-thousands-of-honey-bee-colonies-usda-reports/>

### Royal jelly contains a fatty acid that helps prevent the damaging effect of plastic ingredient BPA linked to autism in boys

**Ed:** These are long sciency articles, but royal jelly might be costing more when this news gets out. This is really fascinating. Basically, royal jelly has a chemical which is linked to preventing autism in boys.

Autism detectives link plastics chemical in mother's womb to spectrum disorder.

<https://www.theaustralian.com.au/science/bpa-plastic-chemicals-in-the-womb-have-been-found-to-be-linked-with-higher-levels-of-autism/news-story/5f9ac75fa810c9b4cd447e51c017e224>

Dr Boon added that a type of fatty acid called 10-hydroxy-2-decenoic acid tested in mice could be worth further investigation. "10-hydroxy-2-decenoic acid shows early indications of potential in activating opposing biological pathways to improve autism-like characteristics when administered to animals that have been prenatally exposed to BPA. It warrants further studies to see whether this potential treatment could be realised in humans."

<https://www.scimex.org/newsfeed/florey-research-finds-association-between-prenatal-exposure-to-plastics-and-autism-in-boys#:~:text=The%20link%20between%20BPA%20presence,levels%20of%20the%20enzyme%20aromatase.>

### Baking with Honey: Sweet, Sticky, and Tricky

<https://www.honeybeesuite.com/baking-with-honey-sweet-sticky-and-tricky/>

**Ed:** This is a long but extremely thorough explanation of how and why honey affects baking. Rusty is my favourite bee blogger, so check out her site at [Honey Bee Suite](#)

Honey can add a unique taste to many baked goods, but substituting honey for sugar sometimes presents challenges because of honey's acidic pH, sweetness, and water content.

Baking with honey takes a little planning to get good results. This article explains many differences between plain sugar and liquid honey.

#### **Baking with honey is a unique skill**

Although many honey-lovers have good intentions, learning to cook with honey can be tricky, or even disappointing. Yet most of the time, it's simple. Like my [barbecue sauce](#), you toss in the ingredients and cook until done: When it tastes right, it is right. This includes marinades, sauces, dressings, candied nuts, ice cream, and many types of desserts. You add, mix, and taste until it suits you, and if you're careful, you won't draw bees from miles around.

Conversely, *baking* with honey is anything but simple. If you choose a recipe designed for honey, you should have no problem. In those recipes, the authors have calculated the vexing parts for you. They have considered the vagaries of acidity, sweetness, oven temperatures, and cook times in advance. Just follow the directions and presto — all the [honey cakes](#), honey cookies, and honey buns you can eat.

However, the real challenge of baking with honey comes when you try to convert a favourite recipe, a tried-and-true winner, into one that



replaces sugar with honey. Without careful calculation, a quick substitution can ruin a batch of your favourite bake. When converting a favourite recipe from sugar to honey, start by substituting only part of the sugar.

### **Differences between honey and sugar**

Most of today's baking ingredients are reliably uniform. Sugar, flour, butter, and milk come with variations, but most brands won't ruin a recipe. On the other hand, honey is anything but predictable, exhibiting large swings in texture, colour, pH, and flavour. Let's take a look at some of the differences and how each can affect your baked goods.

#### **-Honey is sweeter than sugar**

Measure for measure, honey is sweeter than table sugar (sucrose). This is because fructose, a major component of honey, is the sweetest of all the natural carbohydrates, having nearly twice the sweetness of sucrose. Honey is roughly 40 percent fructose and 30 percent glucose, which makes it (on average) about 1.5 times as sweet as table sugar (glucose and sucrose have similar sweetness levels). However, because the amount of fructose varies from one batch of honey to another, we can only rely on estimates of sweetness.

If you want your recipe to be no sweeter than it already is, you can try substituting only part of the sugar with honey, maybe a quarter or a third. However, deciding how much to substitute is no simple task, and your decision may come down to personal preference.

#### **-Honey contains water**

Honey is usually a liquid, whereas table sugar is a solid. That means you must estimate the amount of liquid in your honey and subtract that measure from some other liquid in your recipe. Many bakers estimate a measure of honey to be 80 percent sugar and 20 percent water. So if you wanted to replace exactly a cup of sugar in a recipe, you would need to add 1.25 cups of honey and subtract about 0.25 cups of liquid (20 percent of the 1.25 cups) from the liquid ingredients.

How exact your measurements must be depends on your recipe. In an average home recipe, you rarely need to worry about these adjustments for amounts smaller than a half-cup or so. However, if you are using a large amount of honey in proportion to the dry ingredients, you will need to make adjustments to the liquids. To avoid making your recipe too sweet, first decide on how much sugar you will replace with honey. Then, using that measurement, adjust for the liquid it will add.

#### **-Honey is acidic**

We routinely bake with an assortment of ingredients that increase the acidity (lower the pH) of dough and batter. Common among these are vinegar, lemon juice, and other fruit and vegetable juices. In addition, things like buttermilk, coffee, chocolate, and brown sugar can acidify the mix. To counterbalance these acidic ingredients, we rely on baking soda.

The pH is important to the final product. In things like cake, acidity can enhance the flavour of other ingredients. Even more important, acidic ingredients can loosen the structure of both proteins and starches, which in moderation can assist with both leavening and tenderizing, but in excess can cause a total loss of structure. The pH affects even the appearance of baked goods because excess acidity can reduce browning, yielding pale, anaemic-looking results.

Generations of bakers have developed recipes to perfectly adjust the pH. But the addition of honey tosses a monkey wrench into these best-laid plans. Depending on its source, honey can be very or only marginally acidic, ranging in pH from about 3.4 to 6.1. Very often, honey adds enough extra acidity that you need to compensate for it, if possible. However, since the components of honey are always variable, you may get different results from different batches.

### **Browning and the Maillard reaction**

A complicated sequence of events in food chemistry called the Maillard reaction is partially responsible for the luscious taste and colour of crusty bread, browned biscuits, and French fries.<sup>1</sup> It also causes the deliciously charred flavour of grilled burgers, seared steaks, toasted marshmallows, and toffee, not to mention the rich flavour of dark coffee and dark chocolate.

The series of Maillard reactions occurs between two types of molecules — amino acids and reducing sugars — in the presence of high heat. A reducing sugar is a simple sugar such as glucose, fructose, maltose, and lactose, all of which can donate electrons to the amino acids, causing those succulent flavours to form. In most kinds of dough and batter, the reducing sugars react with the proteins or amino acids found in flour. However, not all sugars can donate electrons. Sucrose, for example, is a non-reducing sugar until heat or enzymes break it into fructose and glucose. That means a recipe containing a reducing sugar such as fructose can brown much faster than one with only sucrose. Without a reducing sugar readily available, additional heat (and often additional time) is required to break the sucrose into simple sugars before the Maillard reaction can begin.

#### **-The reducing sugars in honey**

Some honey is naturally dark, but Maillard browning causes even light-coloured honey to develop deeper colour and richer flavor over time, even without excess heat.

Although Maillard browning typically occurs quickly under the high heat of baking, it can also occur very slowly over long periods of cool temperatures. A good example of slow browning occurs in stored honey. As we have all seen, honey gets darker with age, sometimes going from amber to brown to nearly black, even if it was never heated.

Nectar contains various amounts of fructose, glucose, sucrose, maltose, and other sugars. Although honey bees don't use high heat, they have a reliable fix for sucrose. When they collect nectar, they add saliva that contains invertase. The invertase "inverts" or changes the complex sucrose into glucose and fructose. By the time the nectar gets stored as honey, most of the sucrose has been transformed into simple reducing sugars.

Slowly, these reducing sugars come into contact with amino acids in the honey. Although variable in type and number, the amino acids come mainly from pollen but also from various phytochemicals. Over time, the amino acids react with the reducing sugars, stimulating the Maillard reaction. This reaction — which may take years — slowly turns the honey darker and adds a rich buttery flavor.

#### **-Why pH matters in baking**

The Maillard reaction occurs faster in foods with an elevated pH of around 6 to 10. But the ingredients in baked goods are often more acetic than that, so we rely on baking soda to speed things along.

Because a higher pH is so effective at stimulating the Maillard reaction, baking soda is nearly universal in recipes for baked goods. Without it, the Maillard reaction would be sluggish, yielding baked goods without browning or enticing flavors and aromas.

You can attempt to compensate for the acidity of honey by adding a small amount of baking soda to your recipe. For a standard household-size recipe containing 2 to 3 cups of flour, try adding an extra quarter teaspoon of baking soda to the dry ingredients.

### **Caramelization vs Maillard browning**

Although we often use the terms caramelization and browning interchangeably, they are different processes.<sup>2</sup> Whereas Maillard browning requires both reducing sugars and amino acids, caramelization only requires sugar. Even more confusing, they can occur simultaneously in the

same recipe.

Caramelization also occurs when sugar meets high heat, but simple sugars caramelize much faster than sucrose. According to the Science of Cooking website, fructose begins to caramelize at 230°F, while sucrose doesn't begin until 320. That means, in a high fructose, high heat environment (like a recipe with lots of honey) browning can quickly proceed too fast and too far. For this reason, you will often be told to reduce the oven temperature by 25 degrees when your recipe contains lots of fructose, as does honey.

This may seem complex, and it is. You want the Maillard reaction to promote browning, so you increase the pH. But you don't want the fructose to burn, so you lower the baking temperature.

### The wild flavours of honey

As you know, honey is flavorful, adding nuanced notes and delicate flavours. But not all flavours may be right for your family. During the world wars, home cooks commonly replaced rationed white sugar with honey in home canning recipes. You can still find accounts of the "horrible" or "absolutely disgusting" flavours this substitution produced. Years ago, I heard some of my Appalachian relatives say they could never eat honey again after several winters of consuming honey-canned fruit.

The point is simple: The taste of honey can be overpowering. If you are trying to convert a recipe from granulated sugar to honey, proceed with caution, start with small quantities, and use light-coloured honey, which is usually less shocking in flavour.

Maillard browning partially accounts for the fulsome taste and alluring smell of browned baked goods.

### Another honey trap

Okay, here's another Donnybrook for the home baker to navigate. Recall that honey is sold by weight, not volume. On average, a one-pound jar of honey yields about 11 fluid ounces.<sup>3</sup>

Conversely, recipes designed for the home baker usually give measurements in fluid ounces. Teaspoons, tablespoons, or even cups are common measurements for honey in a recipe. On average, 1 fluid ounce of honey (2 tablespoons) weighs about 1.5 ounces, so don't assume your 16-ounce jar of honey contains 2 cups. Read your recipe carefully and convert as necessary.

### Concerns with hydroxymethylfurfural (HMF)

Some people shy away from cooking with honey to avoid consuming [hydroxymethylfurfural](#) (HMF).<sup>4</sup> Although once suspected of causing cancer in humans, recent studies have yielded negative results. Still, questions exist.

HMF, sometimes written as 5-(hydroxymethyl) furfural, can form in any sugar-laden food, especially after heating or drying. It's caused by both the Maillard reaction and caramelization, as well as long-term storage. It is common in baked goods, roasted coffee, dried fruit, dark beer, sweet wines, jams, vinegar, and honey.

Some honey organizations use HMF as a marker to determine whether honey has been overheated during processing. Newly cured honey is very low in HMF, measuring about 15 mg/kg. But the amount increases over time or with heat treatments. Guidelines suggest temperate-region honeys should contain less than 40 mg/kg, and tropical honeys should contain less than 80 mg/kg. In comparison, a spectacular producer of HMF, dried plums, can yield as much as 2200 mg/kg.



### Common baking recommendations

If you find all these complications off-putting, you are not alone. I love to bake and churn out a yummy array of creations. However, I do not like to fail, so I shy away from honey as a baking ingredient unless someone else develops a recipe specifically for honey. I do use honey in breads or other baked goods where it's only a tiny portion of the recipe. But for tricky cakes and pastries, I stick to plain refined sugar and maybe add a honey glaze or topping. Yes, I'm cautious.

But if you are more adventurous, you can find many recommendations for converting a recipe from sugar to honey. But baker beware: Many times general rules such as "subtract a quarter-cup of water from your recipe" don't discuss the size of the original recipe. Always look for proportional instructions, such as "subtract a quarter-cup of water for every cup of honey." Whatever the instruction, be sure it makes sense to you.

If you're just starting to bake with honey, I recommend a visit to The National Honey Board website.<sup>5</sup> It contains lots of helpful advice, including proportional instructions for substituting honey in your recipe. It also features a selection of honey-designed recipes that remove the guesswork — a great place to start.

Rusty Burlew, [Honey Bee Suite](#)

## Cheese flavoured Mead??

### **Making Alcohol from Cheese Whey – Blaand (pronounced “blond”, but it doesn’t taste bland)**

[https://www.littlegreenworkshops.com.au/?utm\\_source=mailpoet&utm\\_medium=email&utm\\_source\\_platform=mailpoet&utm\\_campaign=curd-nerd-news-37](https://www.littlegreenworkshops.com.au/?utm_source=mailpoet&utm_medium=email&utm_source_platform=mailpoet&utm_campaign=curd-nerd-news-37)



18 months in the making, I made a delightful alcoholic drink from whey, a byproduct of cheesemaking. My version of Blaand is somewhat like a dry sherry, so it's very drinkable!  
If you want to make this beverage, here are the ingredients and equipment you'll need to start.

#### **Ingredients**

- 1.5 kg (3.3 lbs) Honey (any type)
- approx 4 Litres or 1 gallon of Sweet Whey
- 3/4 tsp mead yeast

#### **Equipment**

- Demijohn/Carboy and airlock; <https://amzn.to/3qBXKlf>
- Siphon, tube & bottle filler; <https://amzn.to/3LeujPN>
- Bottles, swing lid 32 fl oz (1 L): <https://amzn.to/3S1gh6b>
- Mead Yeast; <https://amzn.to/3xiFFwb>
- Carboy Brush; <https://amzn.to/3DkAYGh>
- Hydrometer and tube; <https://amzn.to/3dqLQdp>
- Sanitizer; <https://amzn.to/3YW912b>
- 

Don't forget to watch the video for the full instructions and process and let me know via a reply email if you are interested in more brewing content!

[Video Link](#)

## **Reminders for membership renewal are sent by email – now \$35/p.a.**

Membership fees can be made electronically to:

Townsville and District Beekeepers

BSB: 633 000

Account: 141 466 078

Please make sure you add your Surname or subscription number so that your membership can be signed off.

**Minutes of General Meeting TDBAI – to be posted in next Newsletter**

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

From Robert Stephens at Biosecurity Queensland

The 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 continues to be 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.

**Rob Stephens Plant Biosecurity & Product Integrity**

0407 374 232

[robert.stephens@daf.qld.gov.au](mailto:robert.stephens@daf.qld.gov.au)

W [www.daf.qld.gov.au](http://www.daf.qld.gov.au)

## **From the Club Shop volunteers**

**Preferably – log onto the website and place your order there: Members Only \ Shop**

If you experience difficulty accessing the web site for orders, please use the following email address to contact the club using [tsvbeeclub@gmail.com](mailto:tsvbeeclub@gmail.com)

Alternatively you can place your orders via [shop@beesnorth.com.au](mailto:shop@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.

## **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. We are doing this for fun. It's not a business, it's run by volunteers.

Email orders will be given priority and serviced – but walk in orders may be completed if time allows. Pre-order before midnight on the Thursday before shop opening time.

### **Golden Rules for the Club Shop:**

Please follow this guide:

1. Order **and pay** by Thursday midnight **before** the opening day.
2. Bring your order number and print out of the request with you.
3. Arrive at the Shop **after** 9:00 am
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.



## **Future Meetings – NOTE New time and location on Sunday arvo**

**Sunday 8 September** at Michael Hooper Park, Deeragun

**Sunday 13 October (AGM)** location TBA

## **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/>

## **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/>

## E-mail contacts for the Office Holders 2023/24

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](mailto:president@beesnorth.com.au), [treasurer@beesnorth.com.au](mailto:treasurer@beesnorth.com.au), [shop@beesnorth.com.au](mailto:shop@beesnorth.com.au), [editor@beesnorth.com.au](mailto:editor@beesnorth.com.au)  
 And for all web and membership enquiries : [membership@beesnorth.com.au](mailto:membership@beesnorth.com.au)

## TDBAI Office holders and Committee for 2023/2024

Positions	Name		
President	Nick Smith		
Vice President	Frana McKinstry (Acting)		
Secretary	Liz Hennig		
Treasurer	Louise Clark		
Event Co-ordinator	Amanda Coldwell	Committee 1	TBA
QBA Co-ordinator (Temporary Position)	TBA	Committee 2	Danny Killoran
Community Liason Officer	TBA	Committee 3	Kristine Walker
Biosecurity Awareness Officer	John Carr	Committee 4	Ron Newitt
Newsletter Editor	Lindsay Trott	Committee 5	Doris Newitt
Assistant Editor	John Carr	Committee 6	Maria Finn
Membership Officer	Doretti DeGraaff	Committee 7	Greg Skellern
Shop Manager	Ron Newitt/Mark Finn	Committee 8	Lesley Barr
Shop Assistant	TBA	QBA Festival 2024 Sub Committee 1	TBA
Librarian	Beryl Smart	QBA Festival 2024 Sub Committee 2	Liz Hennig
Website/Social Media Officer	Amanda Coldwell	QBA Festival 2024 Sub Committee 3	TBA
Website/Social Media Officer	TBA	QBA Festival 2024 Sub Committee 4	Amanda Coldwell
Native Bees Representative	Nick Smith	QBA Festival 2024 Sub Committee 5	Nick Smith

### Swarm Contact List:

Please advise Lindsay Trott (Editor) [editor@beesnorth.com.au](mailto: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.

#### Swarm Collection – honey bees

Alex Jenkins **Townsville to Rollingstone** 0459 472 166  
 Ben Taylor **Douglas, Riverside Gardens** 4728 4992 or 0428 186000  
 Duane Saltmer **Alice River** 0400 339508  
 Nick Smith **Townsville & Surrounds** 0438033 301  
 Steve Kersnovske **Kelso** 0417 344 419  
 Sonya Verburgt **Gulliver** 0408 530 991  
 Sharene Dougall **Bluewater** 0415 426 903  
 Phillip Plant **Townsville, Ayr, Rollingstone** 0456191 000  
 Bruce Mogensen **Railway Estate/Idalia** – 0427 174 705  
 Liz Hennig **Northern Beaches** – 0409067 367  
 Ronelle Nord **Alice River, Rupertswood** 0417 752 622  
 Tito Parigi **Magnetic Island** 0418 796951

#### Native bee removal

Bruce Warren **Townsville Area** 0413 395 928  
 Nick Smith **Townsville & Surrounds** 0438033 301

#### Nest Removals from houses, trees and other structures

Alex Jenkins **Townsville to Rollingstone** – 0459 472 166  
 Phillip Plant **Townsville, Ayr, Rollingstone** 0456 191 000

Remember that Varroa is down South and we don't want it up here – check those swarms.



## ***Editor needs your input – why not tell me your story?***

### ***Club Member Profile Questionnaire***

Send stories and pictures to : [trottindsay@gmail.com](mailto:trottindsay@gmail.com)

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!! Cheers The E

***Blooper of the Month? Send me your blooper for totally anonymous recognition-honestly***

***Open positions at TDBAI - nominate now, see attached form***

President

VP

Secretary

Treasurer

Events Coordinator

Newsletter Editor

Assistant Editor

Biosecurity Awareness

Membership officer

Shop Manager

Librarian

Website/Social Media

Community Liaison

Native Bees Rep

***Committee Members***



Townsville & District

**BEEKEEPERS**

ASSOCIATION

**ANNUAL GENERAL MEETING 2024**

**NOMINATION FORM**

**OFFICE BEARERS / MANAGEMENT COMMITTEE**

I, ..... of.....

Being a member of the above named Association hereby nominate

..... of.....

To be..... (position) for Townsville & District Beekeepers Association Inc during the year 2023 / 2024

Nominated by: .....  
(Signature)

Seconded by: .....  
(Signature)

Dated: .....

Note: Form to be returned to TDBA Secretary before AGM

Cut along dotted line.....

**TOWNSVILLE & DISTRICT BEEKEEPERS ASSOCIATION**  
**ANNUAL GENERAL MEETING 2024**  
**PROXY FORM**

I, ..... of.....

Being a member of the Association, appoint.....

Of .....

As my proxy to vote for me on my behalf at the Annual General Meeting of the above named Association to be held on

13 October 2024, and at any adjournment thereof

Signed this ..... day of..... 2024

.....  
(Signature)

This form is to be used: - In favour of the resolution ./ - Against the resolution