WWW.BEESNORTH.COM.AU

Townsville & District

BEEKEEPERS ASSOCIATION

In this Issue:

- **a brand new colony is set up**
- **Judging and showing honey**
- **a hive request**
- ***An impartial Flow Hive review***
- **Woolworths doing the right thing?**
- **Conference form**

Have you introduced yourself to a new"beee"?
New members below
Say G'Day if you can....

Next Meeting:
2:00 pm Sunday, 19th June 2016
Sonya V's home, 47 McLean St Gulliver
Bring a chair - and a plate of food if you can

A new colony in their new home!

Newsletter No 6
June 2016

Late last month saw Sonya C. finally take delivery of her first bee colony. Sonya and Lola have been waiting patiently, getting their hives ready for the new occupants. The transfer went smoothly and the bees were very quiet. The queen, however, didn't want to go into the new hive. She was on the inner lid to begin with and resisted all attempts to brush her onto a frame, continually crawling up over the brush and my hand. Finally we encouraged her down and when we had finished sweeping the rest of the bees in we double checked that she was still in place. A cup of tea and then another look to see bees already flying directly in and out of the hive. Well done Sonya. *(Note the protective gear - those pants are the best I've seen).*

Like us on Facebook

New Members!

Fraser De G	MUNDINGBURRA
Alan & Lucy T	KIRWAN
Helen S	TOWNSVILLE
Ken F	BUSHLAND BEACH
John P	HALIFAX
Lana H	COOKTOWN

How Honey is Judged at Shows and Showing Honey at Agricultural Shows

By Bruce White ABK

Points score Liquid Honey		Chunk Honey This is a jar of honey with a cut out section of comb	
Flavour	25	Appearance	25
Density	25	Colour	25
Colour	25	Flavour	20
Aroma	10	Density	20
Clearness	10	Clearness	10
Brightness	5		
Total	100	Total	100
Granulated Honey		Comb Honey or section	
Evenness of grain	30	Fullness	30
Flavour	30	Colour of Cappings	30
Firmness	30	Evenness	20
Colour	10	General Appearance	20
Total	100	Total	100

Several Agricultural Shows have classes for honey, beeswax and queens. While Beekeepers take a lot of pride in handling honey during extracting and in recent years more beekeepers have become producer packers, the majority do not enter the honey they produce in Agricultural Shows.

Entering in Agricultural Shows rewards the competitors by the keen interest shown by the public in the exhibits. Competitors should also get much satisfaction from the prize cards and, if you are a producer packer, these can be used to promote the sale of honey production at farmers markets.

This article is intended to help beekeepers prepare honey for Agricultural Shows, and also to give guidance to stewards or judges involved with Apiculture sections at Agricultural Shows.

Harvesting the honey

The first step that is very important is to select the combs. Newly drawn white combs, fully caped with the desired honey, are selected. If all cells are fully capped the honey is at its maximum density. The combs should be held up with a bright light behind the comb and inspected for any stored pollen, if pollen is present the comb should be rejected or the pollen cells cut out prior to removing the honey. Pollen must not be mixed wit the show honey.

By using a bright light you will also be able to tell if the honey is the same floral type, if it is all the same colour, remove the honey from the combs. The best way to remove the honey for showing is to press the honey from the cells. Uncap the combs then with a clean knife or other suitable instrument force the honey from the cells. This is the best method of minimizing air entering the liquid honey for competitions.

The other method is to extract the white combs using a small hand extractor. This will avoid the risk of overheating the honey by using no heat during extracting. The extractor should be made of food grade material stainless steel or food grade plastic.

If propolis is on the frame it should first be removed before the frame is placed into the extractor. When removing the honey from the extractor gate or pressed honey, pour the honey down the edge of the settling container to minimize the air bubbles. Honey is hygroscopic and can absorb moisture from the atmosphere. If possible, use a small bucket so it can be filled to the top or plastic ice cream container: ensure the lid is airtight. Allow the honey to settle for several days, preferable at a temperature of 37C. This will cause any air bubbles, wax or other matter to rise to the surface and these can then be carefully skimmed off the surface.

After the settling.

With the honey at about 37C, pour it down the edge of a cone-shaped nylon strainer. Nylon straining material is available from beekeeping supplies and can be sewn into a cone-shaped bag with the point of the strainer almost touching the bottom of the container. The best container for the straining process is a plastic bucket with a gate at the bottom or an ice cream container. After straining the settled honey carefully remove the strainer. Allow the honey to remain in the straining container for about one week. After a week pour the honey into your show jars by opening the honey gate on the bucket or cut a hole in the bottom of the ice cream container. Vent the lid before pouring, then pour the honey down the inside edge of the jar to minimize air bubbles entering the honey. All jars in an entry should be filled to the same level for uniformity with the honey just not touching the inside of the cap when the jars are level.
Selection of jars is very important, hold the jars up before filling to ensure there are no flaws from the glass moulding and cull any with imperfections. Equally important is the cleaning of the jars with a quality glass cleaning detergent. The jars must comply with the show schedule, usually 500g glass round jars.

Store the filled jars in a dark location in a closed cardboard box with cardboard bottle partition so the jars don’t touch each other. If stored in a dark location the honey colour is unlikely to change in the short term. When storing liquid honey, granulation can be inhibited by storing at temperatures lower

than zero degrees Celsius.

Liquefying granulated honey
This must be done with extreme care to avoid over heating the sugars and darkening the honey colour. Use warm air or a water bath so the honey temperature is kept below 43C. It is preferable to not use reliquefied granulated honey in liquid classes.

Classes
All honey in the same entry should be of the same blend or floral type.

Flavour
Honey should be palatable, free from tang, off-flavour fermentation and acidity.

Density
Honey varies in density: highest points are awarded to the highest density. Density can be determined with a refactometer, rating the buoyancy of the glass rod near the honey surface or by rating the rising of an air bubble by inverting the jar.

Aroma
Honey with a pleasing aroma scores the highest points. Fewer points are awarded for honey with offensive aroma or no aroma, or those with fermentation or over heated. Aroma varies according to the floral source hence honey from Clover, Stringybark and Yellow Box has their own bouquet.

Clearness
Honey must not have a dull or cloudy appearance, it should be clean and have a sparkle about it.

Brightness
Slightly warm the honey in the jars before showing to increase the brightness. This will remove minute crystals if present and give the entry more brilliance. The honey must be at room temperature for judging.

Comb in Liquid
This is a jar of honey with a cut out section of capped comb placed into the liquid honey in a jar. Prepare the honey as for liquid honey showing except you need to select a comb of honey as you would for showing a frame of capped honey. Using a hot knife, cut out a section of the comb after first pulling out the wires in the frame that held in the comb foundation The comb section of honey should fit into the jar through the lid opening, touch the bottom of the jar and have the top finishing so it doesn't just touch the lid. The comb honey and liquid honey should be the same colour and floral type. Cut out the section of comb and allow it to drain over a grid ie wire queen excluder. Pieces of wax should drain away so your exhibit has not particles of wax present.

Preparing Granulated Honey
The general requirements are similar to liquid honey. Of major importance is the texture of the granulation and firmness of set.

Evenness of Grain
Classes can be fine or course grain. In the case of fine grain the granules should be fine and almost indistinguishable to the palate and tongue with all the grains even. Floral types such as Lucerne and Clover have natural fine grains. Course grain floral types are usually Eucalypts with the grain larger than the fine grain.

Granulation
To achieve even granulation, 10 to 15 per cent of the selected granulation honey called starter is mixed with the selected liquid honey you wish to granulate. Mix the starter thoroughly with the liquid honey at 18C to 24C until the whole mix is the same colour and consistence incorporation as little air as possible. Leave the mix at 14C for 12 to 36 hours. Before it sets firmly the honey should be poured

slowly into the show containers, pouring on the inside of the jars to prevent air bubbles occurring. Store at 14C so the mix will set in about 3 weeks. Best results are obtained if the granulated honey is in firm condition just before showing.

Flavour
The flavour will be determined by the floral source of the starter and liquid honey used in the mix.

Firmness
The mix should set firm but be easy to spread, the starter used will determine this characteristic. Select granulated starter that meets this criteria.

Colour
The colour should be off white to cream, this will be determined by the starter and liquid honey used.

Creaming Honey
Fine-grained starter must be used such as fine-grained granulated honey or save some of the previous batch of the honey you creamed. The colour should be white. The mixing of the starter into the liquid honey is done is such a way to add air to the mix by slow or high speed mixing, using a mincer or motorized stirring method. Creaming machines are available from beekeeping manufacturers, dough-mixing machines can be used or a motorized mincing machine. Don't use a Mix Master or Kenwood Chef as the honey is too dense and can cause the motor to overheat. It will blow up. With a dough mixer beat the honey until it wont go any whiter, pass the honey through the mincer or a commercial available cream machine until it is white as you can get it.

Preparing Comb Honey
Classes at shows include comb section and frames of honey. The show sections and combs must have new comb that has been brood free. Frames and section are best drawn above the brood chamber with the hive fitted with a queen excluder. A queen excluder reduces the amount of pollen likely to be in the comb or section. Ensure the frames and sections are correctly assembled and fitted with comb foundation.

Colony Section
Closely observe the behaviour of how the bees work on the comb. Select colonies that leave an air space under the cappings, this gives the cappings a whiter colour than colonies that leave no air space. Avoid colonies that collect and deposit a lot of propolis as this could stain the cappings. Remove sections and show combs from colonies that have been on a heavy honey flow as soon as the whole frame or section is completely capped to avoid discolouring of the cappings by bees walking over them. Hold the frame or section with a light behind it to show up any pollen cells, cull these.

Fullness and Colour of the Capping
Highest points are awarded to combs or sections that are well drawn out. cappings should be whitish in colour.

Evenness
All cells that are capped should be even with no depression on the comb surface, capping should all be the same colour, indicating the honey in the comb is from the same floral type. Honey flows that produce light coloured honey are preferred.

General Appearance
The entry should be attractive, it is therefore important to clear the wooden component of the frame or section. Remove any stains and sand paper the wood so it is more attractive. Entries must be shown in a bee proof wooden display case with glass or Perspex sides in the case of frames. Display cases can be purchased to hold a single frame from Beekeeping Equipment Manufacturers.

Hive Host request

Lyn Pemberton wants to have a hive to be able to enjoy and reflect on - please see her message and reply directly to her.

I have been a beekeeper myself for about 20 years in the seventies and eighties. As I am a keen gardener, I am saddened by the absence of bees in this area, I would love to have a hive again. Would your members be happy to be able to provide me with this? You would have full access to the honey. Lyn 4779 3141

The power is in our hands….

Imported Honey to be labelled with Country of Origin. Eg. China, Argentina...

Petitioning CEO of Woolworths Brad Banducci

Corporations are confusing consumers by not adding country of origin on their imported honey products. Australia is mentioned on the label but these honey products include Chinese and Argentinian honey. Your cheap supermarket honey has the potential to cause liver issues and simultaneously ruin an industry.
The heat is on #Australian honey, literally, in blending facilities but also from the world after Fairfax media reported samples of blended Australian honey contained high rates of dangerous #alkaloids.
Since then Woolworths has introduced nationwide sales. Seems like the race is on for Woolworths to dump its bad stash... The greedy impulsive strategy could be close to a knock-out blow to the reputation of Australian honey.
This will bring long-term consequences. This is malignant practice. We need to support Australian beekeepers. Australians want local honey from healthy hives.
We deserve to know which country the honey we buy is coming from.
Please let your friends and family know that they should avoid cheap supermarket honey for health and environmental reasons.

Simon Mulvany of Melbourne, Victoria started this petition in early 2016 and so far, nearly 25 000 signatures have been received
Go to www.change.org to add your signature

A swarm of bees in May is worth a ton of hay. A swarm of bees in June is worth a silver spoon. A swarm of bees in July ain't even worth a fly. — Author Unknown

I think it safest to base our assumption, that bee culture, in some respects is a hazardous business, even amongst the most thorough and careful. — A.I. Root, 1882

The Flow Hive – An Impartial Critique

by Des Cannon

Now is probably about the right time to try and take an impartial look at the Flow Hive and examine its pros and cons. Anyone with any sort of contact with the outside world, and especially those with the internet, have with almost 100% certainty heard about the Flow Hive. The biggest crowdfunding phenomenon of 2015, Stuart and Cedar Anderson wanted to raise $70,000 in startup funds, raised over $12 million, and attracted worldwide recognition. The viral exposure of the invention has been matched by and large the viral nature of the reaction of the 'traditional' beekeeping world, in terms of the controversy wherever it has been discussed. But we should at the outset recognize two facts about the nature of the opposition generated:

1. How much of the opposition has been caused by jealousy? Jealousy not only of the media hype, but also of the amount of funding the Andersons have raised. And in truth, a good deal of the media hype about the Flow Hive was itself generated by the phenomenal amount of money which the inventors have raised through the 'crowd-funding'. Such envy completely ignores the reality that Stuart and Cedar Anderson spent 10 years developing and refining their invention, and are at the very least entitled to some recompense for their efforts over that time.
2. The opposition to the Flow Hive also ignores the fact that the Andersons have achieved something really worthwhile – they have captured the interest and imagination of a huge swathe of wanna-bee potential beekeepers. To quote Frankie Spranger1 'It's changing the landscape as to how the masses think about housing bees, and sort of creating an army, perhaps tsunami, of flow hive activists…'. When someone brought a Flow Hive to Spranger's house, his wife 'Claudia and our five kids came running out when they'd heard that someone was here with a flow hive. They were all mesmerised, a stunned lengthy silence... like seeing the first car or first television set. There must be something to this... my kids didn't run up to any of the dozens of Langstroth hives on site…'. The Flow Hive has generated that sort of interest right across the world, and not just the beekeeping world.

And that represents a huge opportunity for the traditional beekeeping world.

1. It's an opportunity for beekeeping supplies businesses – for sales of traditional beekeeping equipment, for those who provide beekeeping training courses, for bee club membership, for sales of nucs etc.

2. It's an opportunity for traditional beekeeping individuals and groups to embrace the Flow Hive community. Of the 30,000 Flow Hives ordered as of this writing, over 20,000 will arrive in the U.S. and

Canada2. Over 5,000 units were sold in Australia. The majority will land in cities and suburbs. The buyers are, for the most part, either “backyard” beekeepers and inexperienced, or are completely new to beekeeping (and are thus also inexperienced). They are also excited, enthusiastic, and economically well off. They are going to need help, and most of them will not know they need help. They have been attracted to the Flow Hive because the media focus on the ‘disappearing honey bees’ over the past 10 years has been so successful that these people want to help the bee survive, and that is a good thing. So do we let them fall by the wayside? Or do we extend a helping hand to bring them on board and help them survive as beekeepers?

Stuart Anderson’s own attitude sums it up well – ‘we can help these overwhelmingly urban and suburban beekeepers succeed with something that captured their imagination with hope - the way that CCD did with fear - or we can allow potentially dangerous failures to take place as these folks make mistakes.’

3. From where I sit (as Editor of The ABK) the overwhelming concern of traditional beekeepers has been in regard to the biosecurity issues surrounding the Flow Hive. That people buying the Flow Hive (and let’s be honest – at this point these buyers are not yet beekeepers) will think all they have to do is tap into the honey – that they will never have to open the hive, will never get stung, and will foster within these ‘neglected’ hives a pool of disease that will just make it harder for all the traditional beekeepers. Can I let you in on a secret? In the 40 years I have been keeping bees, I have seen a lot of ‘traditional’ beekeepers who never look under the excluder. And I have also seen a lot of new beekeepers get discouraged and give away their hives (or worse – just forget about them, just as some new farmers have walked away from a farm and let 500 goats go feral.)

The Andersons themselves have never claimed that their invention will save the bees, and have from the outset recognized that purchasers of the Flow Hive would need mentoring. The YouTube video which attracted all the attention prior to the Indiegogo launch was an announcement, not an explanation. If you look up the FAQs on the Flow Hive website, you can learn how the hive is manipulated, how the queen is kept safe, how you can monitor the harvest. And the Andersons constantly advise buyers to both subscribe to a beekeeping magazine AND to join a local beekeeping club. They push the belief that the Flow Hive does not relieve beekeepers of the responsibility to inspect, understand, and manage the health of their colonies, and that they still need a bee suit or a veil, and still need to open your hive, just don’t need to open it as much. “Though people with a Flow Hive don’t need to pull [the colony] apart to extract honey, they have to get to know their bees, and … [in Australia], at least twice a year inspect out for foul brood, if disease is going around, inspect more.”

So what do the Andersons hope to achieve from here?
Recognising that the demographic they are reaching is everyone from experienced beekeepers to people without a clue, Stuart Anderson also realises that ‘People who have bought the Flow Hive are video watchers rather than text readers’. They thus see “an enormous opportunity to educate and push bee-related agendas of health for bees and the environment: we certainly have a network, an instant network of beekeepers and potential beekeepers around the world. I’m hoping, I am really hoping, that we can use that well for the health and sustainability of our world. That’s where I come from”.

Having said that, they also are aware that “Ten years ago, beekeepers were saying ‘There’s not enough young beekeepers entering the industry, we are really worried.’ And we know that in terms of pollination and our food supply, it’s commercial beekeepers that make the difference . . . So we really need people getting excited about bees to the point of becoming commercial and we need to support our commercial beekeepers.” And Anderson stresses that the economics of commercial beekeeping have to improve, too: “When commercial beekeepers have enough funds, then bees are healthy.”

All of the above is very much about the pros for the Flow Hive. What are the cons against it?
1. One aspect of the controversy has been the use of plastic in the hive. One concern is that plastics leach ‘estrogenic activity’ into the hive environment, which could affect the hormonal balance in the hive; but plastic frames and foundation have been in use now for a number of years.

2. If a Langstroth hive falls off a ute or truck, there is a good chance that with a tight emlock strap it will

survive the impact, and even slide along the tar road (this once happened to me on a Friday night in the main street of Canberra. The 3-deck hive survived and even kept producing!) But the concern with a Flow Hive is that the plastic components in the frames will not survive, and the box is more fragile than a traditional wooden box. But even the older plastic hives would not survive being dropped – they invariably broke in the corner.

3. Flow Hives cannot be easily split or expanded.

4. One very real problem area is honeys that candy quickly – think Canola and Tea tree - these honeys will not come out of the frame when put through the extractor – but the same applies to those honeys in a traditional wax-based frame. Any honey that is allowed to crystallise in the frame will not come out of the frame (unless a 'loosener' machine - such as those used in NZ for Manuka honey - is used). Stuart Anderson is 'tweaking' the Flow Hive frames to try and overcome this problem.

5. Concerns have been raised about the impact of SHB and Wax moth in these frames. The Andersons live near Byron Bay – they are well aware of the impact of shb, and so are well aware of the need to minimize the gaps in which they can hide and to make places where the bees can chase them into whatever trap is used. They have tried to design the Flow Hive with no gaps that a bee can't get into and think we have succeeded: however when you put a super of Flow Frames on a hive, there are hundreds of little half-formed cells for SHB to dodge into. The bees can still get at them, though, and will keep chasing them.

Wax moths are more of an issue when storing harvested frames away from the hives. Strong hives do not have an issue with wax moth.

6. At the Tocal Field Day in October, one speaker felt that it took time for bees to adapt to the Flow Hive frames, and that stronger hives did not necessarily adapt any faster. My own experience with plastic frames is that the bees will only draw the comb out whilst on a strong nectar flow, but based on the trial I did on the Flow Hive (before writing my review in the March 2015 ABK, the bees had no trouble adapting to the Flow Hive frames even while on a modest Blackthorn nectar flow. The subsequent Tea tree flow did however cause a problem when the honey 'jellied' in the frame. But that is as much a management issue as point 4 above.

Last thoughts
The flow hive has done what no bee club or government body has been able to do - captured the hearts of people who care both about bees and the plight of bees around the planet, and they deserve some credit for this. It's matching demand for bees with product and delivery.

As Mary Montaut, Editor of The Irish Beekeeper said in the July 2015 Issue3, "The history of beekeeping is full of innovative beehives, and today is no different. Perhaps you have not yet heard about the ZEST hive? ZEST is the acronym for Zero Energy Sus-Tainable. This hive made of 'light-weight insulated building blocks and plastic lattice frames within which the bees draw out their wild honeycomb.' It was invented by Bill Summers who wanted a hive which would provide better insulation and ventilation than wooden hives, as well as being suitable for developing countries where wood and other materials may be scarce. (Beekeeping with ZEST by Bill Summers 2012). Then there is the Oscar Perone Hive in Argentina (2010), which is described as 'very large vertical top bar hives that remain the same size all year, with a bees' area below and a beekeeper's area above.' The large volume of the hive enables the bees to develop into a 'super colony'. In theory the bees' area is never opened for any kind of beekeeping manipulation. Both of these inventions are intended to improve the health of the colony and to be more natural than the standard hives. But in the past, there have been hives made out of all sorts of materials, from the traditional straw or willow skeps, the clay pipes of the Ancient Egyptians, the amazing 'leaf' hive of the seventeenth century scientific apiarists like John Evelyn, and the equally astonishing nineteenth century glass-topped skep hive which gained favour for a while in the USA because the bees could be induced to store their honey in the removable glass dome at the top of the skep."

The Flow Hive is another step in this evolving history of beekeeping innovation. With its development, non-beekeepers across the world have seen something hopeful in the world of bees, a welcome thought after

years of media focus on Colony Collapse Disorder and disappearing bees.

References
1. Spranger, Frankie Flow Hive Australian Bee Journal, Dec. 2015, pps.4-6
2. Burnham, Toni Stuart Anderson, Co-inventor of the Flow Hive Bee Culture Dec. 2015 pps. 64-67
3. Montaut, Mary Editorial An Beauchaire (The Irish Beekeeper) July 2015 pps. 387-388

Reprinted with permission from *The Australasian Beekeeper*, Vol. 117, March 2016, p.396

As Lindsay is away for a few months, please send all articles, bloopers, news items and anything bee related to the temporary Editor, Tracy
ktmadventurer@hotmail.com

2016 Open Day!

The Open Day was a great success! There were many interested members of the public who asked lots of questions. We look forward to planning for an even better one next year!
Big thanks to Connie and Sonya for cooking all the snags! Yummy!

As a result of the Open Day, a formal meeting was not held and therefore we have no Agenda for June's meeting….












QUEENSLAND BEEKEEPERS' ASSOCIATION Inc.
112th Annual General Meeting and Conference
13th and 14th July 2016
Mercure Townsville, 166 Woolcock Street, Townsville QLD 4812 PH: 4759 4900

*EARLY BIRD - CONFERENCE REGISTRATION (For registrations received by 30 June 2016)
AND/OR QBA MEMBERSHIP FEES (due May each year)

Name: ..... **Current QBA Member** Yes☐ No ☐
Address: ..... **Phone:** .....
..... **Email:** .....

1. CONFERENCE REGISTRATION Includes lunch, morning tea & afternoon tea daily	* Early bird registrations are due by 30th June	Number	Amount Payable $
CONFERENCE ATTENDANCE WEDNESDAY 13th & THURSDAY 14th July			
Member / non-member	**$160.00**		
Partner of member *(insert name here):*	**$140.00**		
Indicate with 'X' if attending 1 day ONLY:			
Wednesday _____ Thursday ____ Member / non-member Partner of member *(insert name here):*	 **$90.00** **$70.00**		
If registering more than 1 member/non-member, please write their names here:			
Subtotal 1			$

2. CONFERENCE DINNER Thursday 14th July – Gourmet Buffet (must be pre booked)		Number	Amount $
Member / non-member	**$65.00**		
Children 0-3 Free Children 3-12 $25.00 Children 12-16 $40.00	**0-3yrs old Free** **3-12yrs old $25.00** **12-16yrs old $35.00**		
Subtotal 2			$

OPTIONAL TRIP Saturday 16th July		**Expression of interest – no of people**
16 hour Reef Fishing Trip * Weather dependent. Prices depend on number of people going. Rod/Reel hire is $15.00, included in approximate price. All catering included.	**Approx $415.00** Seeking expressions of interest as activity and pricing is dependent on numbers (min 15 people)	
Bus trip – Burdekin Includes bus fare, entrance fees where applicable. Morning tea and lunch is extra.	**Approx $40 + food/drink** Seeking expressions of interest as activity and pricing is dependent on numbers (min 20 people)	

3. ANNUAL QBA MEMBERSHIP (due May each year)		Number of hives	Amount $
0 -50 hives.....$50 (1 vote) 51-100 hives.....$75 (2 votes) 101-150 hives.....$100 (3 votes) 151-200 hives.....$125 (4 votes) 201-300 hives.....$175 (6 votes)	301-400 hives.....$225 (8 votes) 401-500 hives.....$275 (10 votes) 501-600 hives.....$325 (12 votes) over 600 hives.....$375 (14 votes)		
Subtotal 3			$
TOTAL PAYMENT (1+2+3)			$

PAYMENT DETAILS - *Please return this completed form by 30th June 2016 via post or email (see below)*

Direct Deposit: Qld Beekeepers' Association
BSB: 064-434
Account: 00090507
Reference: Please use your surname and first initial.
Email or post completed form to: qbainc@bigpond.com

Cheque or Money Order to
Qld Beekeepers' Association Inc
QBA Secretary
PO Box 14
BOOVAL QLD 4304

Late registrations: Both days $180 member/non member, $160 partner; Single day $100 member/non member, $80 partner

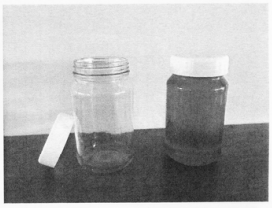
2016 QBA AGM/Annual Conference Honey Competition

Entry forms will be available at the Conference from the Chief Steward, Kellie Round
Prizes will be paid for 1st, 2nd and 3rd in each class.

One jar only per class per exhibitor

Please note: All entries close at 9.15am Wednesday 13th July 2015

Extracted Honey



Honey exhibited in Classes 1 to 4 must be shown in Standard Trade Jar approved by the Queensland Beekeepers Association. The jar is round (not paralleled) and clear glass with a white cap. It measures approximately: Height 120mm with cap diameter 62mm and contains 500g reputed net weight of honey.
To expedite judging, jars should be filled to capacity. An air space of 6mm is to be left at the top of the jar.

Class 1 – Liquid Honey Standard colour White (PF0-34)	1 jar
Class 2 – Liquid Honey Standard colour Light Amber (PF35-65)	1 jar
Class 3 – Liquid Honey Standard colour Golden (PF66-90)	1 jar
Class 4 - Liquid Honey Standard colour Dark (PF91-120)	1 jar
Class 5 – Liquid Honey any colour. Recreational beekeepers owing up to 50 hives	1 jar
Recreational beekeepers can also exhibit in any of the other classes if they so desire.	
Class 6 – Granulated Honey	1 jar

National Conferences in Townsville July 2016

Put these dates in your diary - this is a fantastic opportunity to be smothered in bee and honey related information, new developments, research and face-to face contact with both small and big wheels in the bee business.

Annual National Conferences of:
Queensland Beekeepers Association on Wednesday 13th and Thursday 14th July at the Mercure Inn, Townsville.
Australian Honey Bee Industry Council Friday 15th July, at the Mercure Inn, Townsville, followed by their AGM.

TDBA Inc Office Holders for 2015/2016

President:	Ron Rapson	ronald.i.rapson@team.telstra.com
Vice President:	Paul Payne	trapper4812@gmail.com
Secretary:	Connie Navarro	navarroc@bigpond.com
Treasurer:	Frana McKinstry	franajon@gmail.com
Newsletter Editor:	Lindsay Trott	tro9lindsay@gmail.com
Librarian:	Kirsty Sugden	
Equipment Steward:…	Frana McKinstry	franajon@gmail.com
Webmaster:	Nathan Size	smilesgardenbags@live.com
Publicity Officer:	Sonya Verburgt	sonyaverb@optusnet.com.au
Committee Members:	Dave Bowtell	spanner1969@gmail.com
	Dave Turnbull	turnbuld@bigpond.net.au

Honorary Members of the TDBA Inc

In recognition of their long term service and support of our Association.

Dennis ANGER Graeme & Adele ARMSTRONG Ken & Marcia CALEO

Dave HOEY Mike & Jill JAMES Doug & Sonya MCBRIDE

Club Shop Items- 2016 Price List

These prices are only available to current financial members

Item	Price $	Comment
Veil - Native bee	10.00	
Veil - cotton	15.00	
Veil - ventilated	20.00	
Jacket / Round hat	55.00	
Ventilated jacket	70.00	
Gloves	20.00	
Super — Rebated	25.00	Full depth, unassembled
Super - Dove tail	26.00	Full depth, unassembled
Super - Treated Ply	35.00	Full depth, unassembled
Hive Lids	25.00	
Hive Bases	20.00	
Lifting Cleats (Handles)	5.00 pair	
Spring clips	2.00	
Hive tool (S/S)	15.00	
Hive tool (Yellow)	8.00	
Smoker	35.00	
Queen Excluder - Wire	20.00	
Queen Excluder - Plastic	6.00	
Frames - Full depth	1.50	
Foundation - Plastic	2.00	
Foundation - Wax	1.60	
Eyelets pkt 500	10.00	
Bee Brush - Natural bristle	10.00	
Bee Brush - Synthetic bristle	8.00	
Queen Catcher	3.00	
Frame Gripper	10.00	
Bee Feeder	1.50	
Gate valve	10.00	
Capping knife, serrated	15.00	
Comb scratcher	8.00	
Honey jars 250gm	0.65	
Honey jars 500gm	0.75	
Honey jars 1 kg	1.00	
Honey Pails 1kg	1.25	
Strainers (fit bucket)	80.00	new
TRAPS		
Apithor trap	6.00	
Silver Bullet trap	7.00	
BeetlTra bottom trap	20.00	
TK Beetle mat	6.00	
Booklet - Managing AFB	6.00	

TDBA Starter Kit - $95

The Perfect Gift for a budding Beekeeper

All available in Townsville:

Club Members Price Only!

Bee Jackets $55	Hive tool $8	Gloves $20
Smoker $35	Bee Brush $10,	

All five items sold as a Beginners Kit $95

Contact: Frana: Ph. 0401 014 948

TDBA is proudly supported by:

THE AUSTRALIAN BEE-KEEPER MAGAZINE (ABK)

Published monthly Subscriptions $84 per year.

Available from: Pender Beegoods,

PO Box 7124, Karabar NSW 2620

LOTS-A-STINGS

Honey, wax, boxes, frames, plastic foundation and much more.Pollination services. Will help new members get started with bees

.**Dan Donovan:** ***Ph 0428 218 816***

Townsville & District
BEEKEEPERS
Like us on Facebook
ASSOCIATION

PO Box 1115, Aitkenvale, Q4814 www.beesnorth.com.au