Townsville & District
BEEKEEPERS
ASSOCIATION INC

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Newsletter No.1:February 2026

In this Issue:

- Changes to Queensland beekeepers support for varroa
- President's report
- Rowes Bay Sustainability Centre open day
- Club activities
- Newsy articles from the Internet
- Meeting Minutes
- Shop details – sell swap, shop, and coffee

Next Meeting:

2pm Sunday 8 February

Hermit Park State School

Use the McKimmin Rd gate

Bring a chair. Tea, coffee and nibbles available.
Free chats with experienced and novice beekeepers.

Changes to Queensland beekeepers support in Queensland – by Carla

I hope everyone enjoyed a wonderful Christmas and New Year with family, friends, and of course, your bees. This will be my final article as the North Queensland Varroa Development Officer. The National Varroa Mite Management Program officially wraps up on 6 February 2026, and all Varroa Development Officer (VDO) positions concludes on 30 January 2026. While this chapter is closing, support for Queensland beekeepers is very much continuing. The Varroa Mite Innovation & Resilience Initiative (VMIRI) is in operation until 30 July 2027, remaining available to help beekeepers navigate the challenges of varroa mite management.

If you need assistance or have questions, you can reach the VMIRI team at: varroa@dpi.qld.gov.au

Two of Queensland's former VDOs have taken on new roles within the VMIRI program and are also available to contact:

Sarah Hickman – Engagement Officer 0436 848 913 sarah.hickman@dpi.qld.gov.au

Tonia Johnson – Bee Biosecurity Officer (BBO) 0439 269 892 tonia.johnson@dpi.qld.gov.au

bee.biosecurity@dpi.qld.gov.au

Monitoring still matters. Please continue performing your alcohol washes and drone uncappings and remember to report results through the Bee 123 form . Regular monitoring is one of the most important tools we have to detect varroa early and reduce its impact when it reaches North Queensland.

Currently, in Brisbane, many beekeepers — even those actively monitoring and treating — have experienced significant hive losses due to unmanaged or feral colonies around them. Early detection will continue to help us respond quickly and protect healthy hives before infestations escalate.

One of the VDOs in the southeast, who has had varroa in their region for around four months, shared an interesting trend:

- For the first few months, non-synthetic treatments kept mite numbers relatively low.
- More recently, mite levels have sharply increased, and synthetic treatments are now required.

There are also anecdotal reports of beekeepers who, during their first monitoring check, found mite levels already well above threshold, with early signs of Parasitic Mite Syndrome (PMS). Early and consistent monitoring provides beekeepers with the best chance to avoid this situation.

Thank you all for the support, conversations, and commitment you've shown throughout my time as VDO. Keep looking after yourselves, your bees, and stay connected with each other as we continue preparing for varroa in North Queensland.

Carla Lisle (Kersnovske)

NATIONAL
Varroa Mite Management
PROGRAM

From the TDBAI President

Welcome to a new year of beekeeping starting with the first newsletter of 2026. While everything has seemed quiet on the club front, it has been buzzing behind the scenes. Firstly, we received confirmation of receiving a grant from DPI to purchase a Varroa Controller machine and to take it on the road to demonstrate its use. Some members will recall we had meetings in Ingham, Ayr and Charters Towers in the past; we will reinstate these regional meetings throughout 2026, incorporating workshops on the use of the Varroa Controller.

Secondly, we had our first committee meeting in January, please see the minutes in this newsletter for further updates on club business.

Between the rain and extra hot days when it isn't raining, hive inspections haven't been easy. When you have checked, many of you will have found that your hives have swarmed, this seems to be triggered by a spell of good clear weather after several rainy days, even if no apparent signs on your last inspection. My theory? The bees get 'cabin fever', bored with being cooped up inside so they start plotting mischief. Always have an extra box and frames on hand – you WILL need them to house your swarm if you're able to retrieve it.

The club shop has new items in stock, drone comb and sticky mats to be ready for varroa when it arrives. Please keep updating your hive inspection results on the Bee123 site – Negative results are as important and any positive result.

Community engagement is gaining momentum with TCC developing a proposal for school gardens/native bee initiative, they have asked for our involvement by means of presentations at schools (3-6 of these in Term 2 April-June). Just one of the upcoming programs.

The QBA has released their Conference dates, 11-12 June in Bundaberg. Of interest to some members is the Australian Native Bee Conference in Cairns from 31 July-2 August.

Happy Beekeeping
Frana

Rowes Bay Sustainability Centre open day

From The Ed

The Rowes Bay Sustainability Centre open day was a big success. It was a safe, engaging and awesome day for the estimated 300 families and friends (people) who visited on the day. There were plenty of fantastic stalls, native plants given away, 250+ sausages eaten, 100% of Three For Bees bee hotel kits given out by Beekeepers Club, and 50+ sprinklers swapped. There was lots of knowledge sharing on local ecology and sustainability programs. A huge thanks to Jon for managing this on his own.

Cheers
The Ed

Club Activities by Tatiana Stefanos

After years of skirting around the desire to have bees, I finally joined the Bee Club, and, since being mentored by Ron and Doris Newitt, I'm absolutely in love with my spicy flies.
Ron suggested I submit this item on the Need for Mead talk at the November meeting by our guest speaker, Mr Greg Young. He discussed the techniques of making mead of course, but he also dove into the importance of water quality, honey quality, equipment, and timing, or rather patience. There were plenty of questions at the end. It was the largest meeting I've attended so far, and I was surprised and delighted that some generous club members provided their own mead for sampling. I personally tasted the mead by Harry Newitt, and it nearly converted me to cross from the dark side of sparkling wine.
Greg kindly offered the **Townsville Bee Club a 10% rebate for any sales of mead manufacturing equipment.** The client only needs to let him know at point of sale that they are members of the club, so I'm asking that this please be communicated in the next newsletter.
His business is -
Homebrewers Warehouse
8 Whitehouse St
Garbutt

Oh Christmas Bee Oh Christmas Bee . . .

The Club Christmas lunch in December was a full house again, with plenty of good food and Christmas cheer. A special thanks to Ron and Doris for arranging the table decorations and particularly, the Annual Awards. The recipients this year were:
Sharon for her enthusiasm and interest in beekeeping and club activities – Sharon is already mentoring newbies in their beekeeping journeys.
Mark for his bravery in keeping calm when faced with an extremely uncomfortable situation – ask him about this . . .
And the recipient of the Perpetual Trophy, the Beatrice award for the year was **Carla** – well deserved for her work on keeping us informed on varroa mite issues.

Meeting Minutes

Meeting:	Committee Meeting
Date:	6 January 2026
Time:	6:00pm
Venue:	Bohle Barn Meeting Room

AGENDA ITEM	**COMMENT**
Meeting Opened:	6:09pm
Present: **Apologies:**	Frana McKinstry, Alan Cooney, Louise Clark, Doris Newitt, Ron Newitt, Mark Finn, Maria Finn, Beryl Smart, Blake Steward, Carla Lisle, Jon McKinstry, Sharon Durham, Tatiana Stefanos. Lindsay Trott, Liz Hennig, John Carr, Greg Skellern
Minutes of Previous Meeting (03/09/25)	Mover: Frana McKinstry Seconded: Beryl Smart
Treasurers report	Balances as at 2/01/26 Working A/c $21,232.04 Building Fund A/c $68,000.02 Moved and Seconded by Frana and Alan
President Report:	Frana gave a brief update on grants currently applied for, and those coming up. Waiting on outcome of DPI grant (Varroa Controller use) and GCBF (club house slab & associated plumbing works) Also an update on request for lease over TCC land in Deeragun and advised that we have surrendered the lease over MHP. RRSF grant - Native Beehives into ELCs & Schools under way. NQGP grant – books still being delivered to ELC's and schools.
Business from Previous Meeting	• List of equipment available for loan/hire to be created and listed on the website under Resources – NOT YET DONE (Ron & Mark). We will assign an electric embedder to the loan items. • Blake suggested that we replace AI pix with local pix on website – work in progress • Blue Cards – members should link existing cards to club, and/or apply for a card through the club's CCYPG portal. • Committee access to club email addresses • Honey Hut – not discussed, currently being used for storage. Will eventually be sold. • Some members report not receiving emails, the Welcome message now advises that they check Spam as the emails come from a mailing list and may be rejected.
Calendar of Events 2026	Regional meetings April - Charters Towers - venue to be advised June - Ingham - venue to be advised (potentially Abergowrie) August - Ayr - venue to be advised Upcoming events - Spoke briefly of dates and formats for: Nth Qld Field Days (29-30 May at Tsv Showgrounds)

	World Bee Day Pineapple Festival (23 August) Bunnings events TCC EcoFiesta, Sustainability Centre, Buzztastic, Three 4 Bees Beginners and Native Bee Workshops St Benedicts Eco-Fest Our website calendar is to be updated for the whole year ahead as events are locked in.
Website management	Toni McMahon has offered to update the website, as has Nikolai Gundorov. Thank you to both club members.
Permanent Venue	We have building plans for a club house, courtesy of Sunshine Coast Beekeepers Club. We are applying for funding through various sources. We have applied for a lease over land in Brenton Cct. Also looking at other TCC sites e.g. Charlotte St Park. Alan suggested the Oasis in Oonoonba
Biosecurity Report	Carla updated the committee regarding ongoing assistance to fight Varroa Discussed the infestation in SE Qld where it is well established and again reminded us how fast it can spread
General Business	**SHOP** Ron asked that a message be placed in the monthly Newsletter requesting Club Members place their order via the shop web page. This will adjust stock levels and aid in maintaining adequate stock levels. It also will assist the Treasurer reconciling the shop takings. The shop now stocks Drone Comb foundation (in prep for varroa) and sticky mats. We have the option of stocking a 1kg plastic squeeze bottle, via Alex J. Ron to follow up on this. On behalf of Mark and himself, they thanked all who assist packing orders and serving on shop day. **COWBOY HOUSE** The Site seems to cover all our needs. Come winter, General Meetings could be held there enabling Hive openings. Care and upkeep will be undertaken by the existing team. Frana and Jon have agreed to continue to extract the honey and clean, repair and store frames. Honey Extracted. Some will be gifted to Cowboy House and the remainder divided amongst the team on the day. **SHOP COMPUTER** After discussions with Lou, Frana and Maria the Committee agreed to purchase two new computers, checking with TechTroubleshooters in the first instance. Holiday dates for some of the key Committee members to be noted on the calendar.

	We need to continue to develop a Business Plan Committee thanked Frana for the time and effort she spends on our behalf researching and submitting applications.
Next General Meeting	8 February at HPSS.
Close Meeting	8:08pm

From the Internet

How did they get the cherry liqueur into my Xmas treat? AND: How the honey bee uses invertase

Chocolate cherries are made with invertase which converts the sucrose into glucose and fructose, making a soft, runny, delicious mess. Pixabay public domain photo.

From The Ed's favourite blogger:
Rusty at Honey Bee Suite at https://www.honeybeesuite.com/honey-bee-uses-invertase/

Honey bees produce a number of different enzymes that are important to their survival. One of these is invertase, the very same enzyme that is used in the baking industry.

So what is invertase and what does it do?
First, let's define a few words. In biochemistry, an enzyme is a substance that helps a biological process along. It's a helper of sorts. Usually, an enzyme speeds up a reaction, so we call it a catalyst.
When you see the letters "ase" at the end of the word, it often means the thing is an enzyme. Sometimes enzymes are named after the substance they help to break apart. For example, lactase and lipase break down lactose and lipids. But sometimes enzymes are named after the things they do. Invertase, for instance, is named for the process of inverting (or separating) sucrose back into its component parts.
No invertase = no chocolate cherries
Invertase is very common in the natural world, especially in plants and various microorganisms. Plants like Japanese pear fruit, the common garden pea, and cereal oats are good sources of invertase. But the most common source by far is Saccharomyces cerevisiae, also known as ale yeast, bread yeast, or wine yeast.
So why do we want it?
Well, invertase is an important ingredient in the production of candies and frostings. When added to regular sugar syrup, it breaks down (or inverts) the disaccharide sucrose into two monosaccharides, glucose and fructose. The resulting mixture, called invert sugar or invert syrup, helps keep baked good soft and moist.
Invertase is also the magic ingredient in chocolate-covered liquid cherries. Cherries are covered in a fondant that has been treated with a small bit of invertase and then coated with chocolate. Slowly, in a process that spans several days, the invertase breaks down the sucrose into the transparent, sweet, syrupy confection that surrounds the cherry and fills the hard chocolate shell. Awesome!
Honey bees produce their own invertase
The other big producer of invertase is the honey bee. And for good reason. To store honey in its runny liquid form, the bees use invertase to break down the sucrose portion of nectar. Sucrose is a common ingredient of nectar, but after the bees add invertase, the nectar is inverted into its two main components.
In addition, the inverted product becomes acidic because the fructose donates a proton during the reaction, causing it to behave like an acid. That is part of the reason honey is so acidic. Acidity is also enhanced by other bee-produced enzymes including glucose oxidase, which forms gluconic acid (among other things).

You don't need to invert sugar for bees
I mention the acidity piece of this process because many times you will hear beekeepers say that table sugar isn't good for bees because the pH of sugar is neutral whereas honey is acidic. Others say you have to invert the sugar with vinegar or lemon juice before it can be palatable to bees.
In truth, as soon as honey bees begin to eat sugar, the invertase they secrete both inverts and acidifies the food. They don't even have to think about it. Just in the last ten years, I've seen a large shift in practice. Many beekeepers have gone from feeding concoctions of cooked sugar with added acids to feeding plain refined sugar straight out of the bag.
Don't increase HMF if you don't have to
One of the arguments for feeding plain sugar is that both heat and acid increase the production of hydroxymethylfurfural (HMF), a substance that is poisonous to bees. With that in mind, if we must feed a supplement due to a poor honey year, we're better off feeding plain sugar (dry or in syrup) than feeding sugar we've tried to "improve."

Sucrose has a bad name, I think, because we tend to focus on the relative amounts of glucose and fructose in our honey. Meanwhile, we forget that, until the bees began processing it, the nectar they collected may have been up to 55% sucrose. Sucrose is not a bad word in the honey bee world; it's just one we're not used to hearing.
Rusty

Aussie beekeepers to spend 390+ hours/year on Varroa protection

Australian beekeepers are being urged to share their experiences in the 2025 COLOSS Survey, as the industry faces rising costs and labour demands from Varroa destructor (Varroa) management.
The 2024 Australian Colony Loss (COLOSS) Survey revealed that Varroa is costing the honeybee industry more than just dollars, with labour impacts also increasing. The 2025 survey is now open (closing 1 November 2025), and the industry is seeking a clearer picture of the ongoing impact.
Beekeepers are encouraged to take part in this important survey at www.coloss.au.

Cost per hive, cost of time
Almost 1,000 beekeepers provided data on more than 120,000 colonies in the landmark 2024 survey, providing a snapshot of the challenges facing an industry that contributes an estimated $14 billion to the Australian economy.
The 2024 COLOSS survey report showed that in NSW, where Varroa was first identified, beekeepers are spending an average of 23.5 minutes and $21 per hive on management and treatment. For a commercial operation with 1,000 hives, this equates to an annual cost of an estimated $21,000 and 392 hours (10+ work weeks) of additional labour.
With beekeepers dedicating an average of over 10 working weeks each year to the specialised management and treatment of Varroa, less time is available for other essential tasks, such as proactive hive care and environmental management, which may suffer as a result.

Varroa is one of the many challenges facing the Australian honey bee industry that the industry is seeking to better understand with the launch of the 2025 COLOSS Survey.
Dr Michael Holmes, Project Manager Honey Bee and Pollination Industry National Colony Loss Survey at Australian National University (ANU) said participation in the survey was voluntary but critical for building an accurate industry snapshot.
“By building an informed and accurate dataset, we prompt industry and government action to safeguard not only the honey bee industry, but other agricultural industries that are reliant on the Australian honey bee population for pollination,” he said.

Two thirds of agricultural goods require honey bee pollination, with 35 industries, which include Australian favourites such as avocados and cherries, depending wholly on pollination to produce fruits and nuts.
The survey revealed a national annual colony loss rate of 1.55%, highlighting the vulnerability of Australia's honey bee population. Unsurprisingly, Varroa was identified as a leading cause of colony loss, placing significant economic burdens on beekeepers through reduced honey production, additional labour and increased hive management costs.
The survey has revealed the breadth of resources required to protect hives and support research, as well as integrate pest management strategies and proactive practices to ensure productive and healthy colonies.

Positive participation needed
The industry peak body is calling on beekeepers to participate in the 2025 survey to help generate the data needed to shape policy and resourcing for local honey production and hive management.

“Colony loss doesn't only impact honey production or key agricultural sectors, it is also threatening the livelihood of beekeepers,” said Danny Le Feuvre, CEO Australian Honey Bee Industry Council (AHBIC).
“They are hit with the cost to replace hives or invest in preventative measures, as well as the loss of income that comes with the collapse of a colony.

“By investing in research and understanding the national state of play, we can protect our honey bees and build our resilience as an industry.”

The COLOSS survey is funded through the National Varroa Transition to Management Program and administered collaboratively with the support of ANU, AHBIC, and AgriFutures Australia. Australia's beekeepers are urged to complete the Australian Colony Loss Survey as part of a national effort to understand the impact of the Varroa outbreak and improve hive health management.

Find out more about the 2025 COLOSS survey here
Media enquiries:
Madeline Jones
Dentsu Creative Public Relations
madeline.jones@dentsu.com

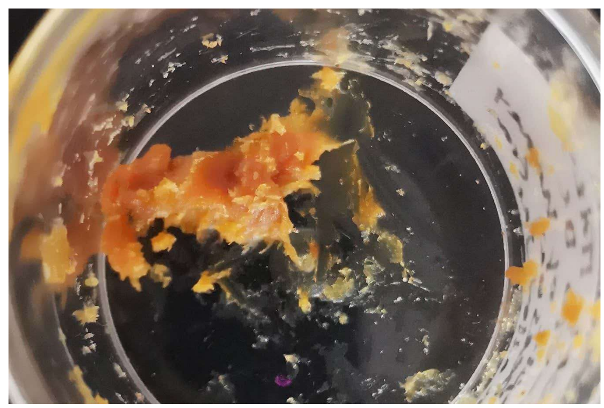
Ancient pots found near Pompeii contain 2500-year-old honey
By James Woodford

An ancient Greek bronze jar on display at the Ashmolean Museum in Oxford that was found to contain honey
American Chemical Society

The contents of an ancient Greek pot found in a shrine near Pompeii are testament to the longevity of a jar of honey. The mysterious residue inside a set of ancient Greek pots from Paestum, Italy, has now been identified as honey thanks to modern chemical analysis

In 1954, a Greek burial shrine dating to around 520 BC was discovered in Paestum, Italy, about 70 kilometres south of Pompeii. There were eight pots in the shrine containing a sticky residue, whose identity has been a mystery ever since their discovery.

Honey was an early suspect in tests carried out on the contents of one of the pots between the 1950s and 1980s, says Luciana Carvalho at the University of Oxford. Three separate teams studied the residue but concluded that the jars held animal or vegetable fat contaminated with pollen and insect parts, rather than honey. Back then, researchers relied on much less sensitive analysis techniques, centring on solubility tests. Carvalho and her team began by testing the residue's reflection of infrared light to get a sense of its bulk composition.



The ancient honey residue from the inside of the pot
Luciana da Costa Carvalho

At first, they thought the contents may be degraded beeswax, because of its outward similarity to modern beeswax and its high acidity. To confirm whether this was the case, the team used gas chromatography combined with mass spectrometry. But this revealed the presence of sugars including glucose and fructose, which are the main sugars found in honey.

"We discovered a surprisingly complex mix of acids and degraded sugars," says Carvalho. "The smoking gun for honey was finding sugars right in the heart of the residue."

Further analysis by Elisabete Pires, also at the University of Oxford, revealed the presence of proteins called major royal jelly proteins, which are secreted by honeybees, as well as some peptides whose closest match was from Tropilaelaps mercedesae, a parasitic mite that feeds on the larvae of honeybees.

"This parasite is thought to have originated in Asian beehives," says Pires, "so the fragment proteins we found in the residue are probably related to another type of parasite that already affected beehives in ancient Greece."

Carvalho says the cork seals in the bronze jars would have eventually broken down, letting in air and microbes. "We think that those bacteria consumed [most of] any sugar left over, producing additional acids and breakdown products," she says. "Over time what remained of the original residue was just an acidic waxy residue at the bottom and along the walls of the jars."

"Confirming honey offerings in a shrine at Paestum tells us exactly how people chose to honour their deities and what ideas they held about the afterlife," says Carvalho.

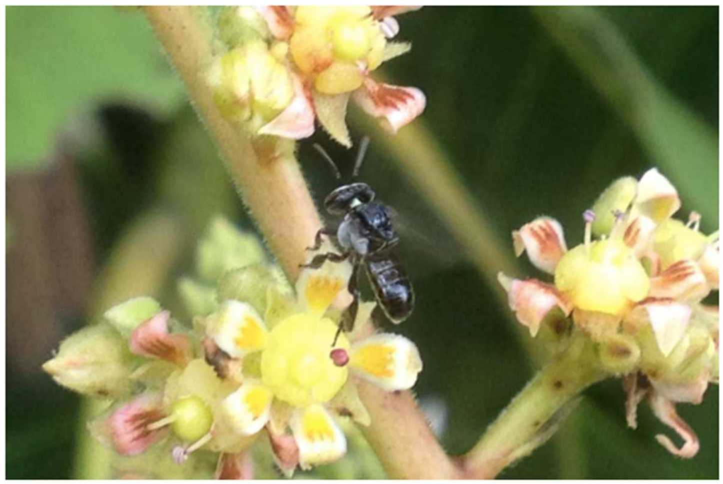
Journal reference:
Journal of the American Chemical Society DOI: 10.1021/jacs.5c04888

Drone uncapping for Varroa inspection

Native flies, not bees, are a mango farmer's best friend

By Charlie McKillop ABC Rural



Friday 12 June 2015

Tetragonula carbonaria, or native bee, on a stem of a flower. (Supplied: University of New England)

New research has shown native flies, not bees, are the top pollinators of mango trees.
Surveying of ten mango farms at Mareeba, in far north Queensland, has revealed up to 50 different insects came into contact with the reproductive parts of the flowers, including two bee species, nine flies and one beetle.

Not only were flies shown to be the most dominant and frequent visitors of the mango flowers, they also proved to be highly effective at carrying pollen when compared with honey bees.
The native bee transferred on average seven pollen grains a visit, the blue blowfly about 6.8 pollen grains and the honey bee 2.7 pollen grains.
"So we knew (flies) had visited flowers reasonably frequently before, but to actually show they're actually up there with the bees in terms of the amount of pollen they move was really interesting," the University of New England's Romina Rader said.
Some of them were bringing in road kill from the roads outside their farms because they knew the flies had a larval stage that depended on these dead animals, so the farmers were already onto it.
"And most of the flies moved frequently between flowers and they're good at moving between trees down the road, so in terms of trying to cross-pollinate, they seem to be the ones that would be doing a good job."
And while the results might surprise many, Dr Rader said the survey confirmed the pollinating power of flies was already being harnessed by some growers.
"A lot of them already thought that flies were playing a role, just because they obviously know about their crops," she said.
"And some of them were bringing in roadkill from the roads outside their farm, because they knew the flies had a larval stage that depended on these dead animals, so the farmers were already onto it."

So what are mango growers to make of the new research in terms of maximising the pollination potential of their orchards? Dr Rader said it still was a case of different horses - or insects - for courses.
"Flies have really diverse life histories. so the ones that need dead animals are things like the green and blue blowflies," she said.
"But floral resources are really important for some larvae and for all of the adults to make sure they've got energy for reproduction etcetera, so I think that's the cool thing about them, it takes all sorts."
"In terms of what growers can do, I think just making sure that we acknowledge that the flies and other species that are not bees are actually providing a service, so trying to accommodate them in the orchard is really important."

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.

Club Shop – now a shop, swap and stop – and sell

We will have a gazebo set up with new items on show and a coffee machine, so call in or stay on after collecting your order. A great opportunity to ask questions about your bees, or just to have a chat. We will also have a Buy Swap Sell table, not limited to beekeeping items. feel free to bring things along.
Shoppers – **log onto the website and place your order there: Accounts\Shop**
Shop opening is first Saturday of the month.

Location: 3/38 Rendle St, Aitkenvale
Time: 9am – 10:30am

Collection at other times by arrangement and when volunteers are available.
Email orders will be given priority and serviced – but walk in orders may be completed if time allows.

Pre-order before midnight on the preceding Thursday

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 Newbees experience hive openings to become more confident, and you will learn more yourself by trying to explain what's going on in there.

Wheen Bee Foundation

Keep up to date with the latest news and research from the Wheen Bee Foundation which is an Australian not-for-profit charity that promotes awareness of the importance of bees for food security and raises funds for research. Their newsletter provides very informative industry updates as well as education on bees. Check out their page and subscribe to their newsletter here

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/

TDBAI Office holders and Committee for 2025/2026

Position	Name	Contact
President	Frana McKinstry	president@beesnorth.com.au
Vice President	Al Cooney	
Secretary	Doris Newitt	secretary@beesnorth.com.au
Treasurer	Louise Clark	treasurer@beesnorth.com.au
Biosecurity Awareness Officer	John Carr	
Newsletter Editor	Lindsay Trott	editor@beesnorth.com.au
Assistant Editor	Lesley Barr	
Membership Officer	Frana McKinstry	membership@beesnorth.com.au
Shop Managers	Ron Newitt & Mark Finn	shop@beesnorth.com.au
Shop Assistant	N/A	
Librarian	Beryl Smart	
Website/social media Officer	Toni McMahon	
Native Bees Representative	Jon McKinstry	
Committee 1	Liz Hennig	
Committee 2	Maria Finn	
Committee 3	Greg Skellern	
Committee 4	Carla Lisle	
Committee 5	Blake Steward	
Committee 6	Tatiana Stefanos	
Committee 7	Sharon Durham	

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
Editor needs your input – why not tell me your story?
Club Member Profile Questionnaire

Send stories and pictures to :
Lindsay Trott: trottlindsay@gmail.com Or: Lesley Barr <lesleybarr@y7mail.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 Ed.

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