



BUZZWORD

Beekeepers' Society of South Australia Inc.
(Formerly Amateur Beekeepers' Soc. of SA Inc)

www.bees.org.au

NEWSLETTER

Edition 103

October 2019



Correspondence to:

The Secretary
Beekeepers' Society of SA Inc
PO Box 283
Fullarton SA 5063

email: office@bees.org.au

Many thanks to those who provide articles for the newsletter.

Contributors:

Sue Speck
Bob Beer
Teagan Alexander
Eugene McEwen

BUZZWORD

(The Beekeepers' Society Newsletter)
Articles are always being sought by the editor for inclusion in the newsletter. Please feel free to email or write in and provide any interesting experiences about the management of your hives. If you wish to discuss any aspect of the newsletter please contact:

Barbara Horwood, editor, on 8296 8478
email: horwoodmb@internode.on.net

WEBSITE:

www.bees.org.au



See us on **FACEBOOK**. Go to
www.facebook.com/beekeeperssa/

You can view a host of interesting material, photos and comments - you can "like" us and leave a comment of your own.

Equipment Officers:

Eugene McEwen (North) 8261 0514
Susan Lonie (South) 0417 811 067

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2018-2019 Office Bearers:

President:	Susan Lonie
Vice-President	Grant Gotley
Treasurer:	Adrian Egel
Secretary: Trisha Blanks	0437 713 790
office@bees.org.au	

Committee Members:

Joel Hayes
Adrian Makarowsky
Richard Mayne (Media)
James Field (IT)

Minute Secretary:	Sandra Ullrich
Website Co-ordinator:	Phil de Courcey
Librarian:	Sue Speck

Co-ordinators:	
Website:	Phil de Courcey
Beeginers' Group:	John Silverblade and Roy Frisby-Smith
Junior Beekeepers:	Alexi and Joel Hayes
Supper Team	Melissa Hooper and Jason Elliot

Committee Meetings

Third Monday of each month, 7 pm, at Kensington.

General Meetings

Held at Burnside Civic Centre Hall, 401 Greenhill Road, Tasmore on the **first MONDAY** of each month at 7.30 pm

Supper is available (gold coin donation).

BSSA Apiary Site

The four BSSA hives are located at:
Selgar Avenue, Clovelly Park - about 200 metres west off South Road and behind the Tonsley Hotel.

A BSSA hive is situated at the SA Museum on North Terrace for viewing by the public.

Department of Primary Industries (PIRSA)
Project Coordinator, Apiaries:
Michael Stedman - 8429 0872

Bee Biosecurity Officer:
Teagan Alexander – 8429 2170
https://pir.sa.gov.au/biosecurity/animal_health/bees

Subscriptions

The financial year for the society is from 1 July to 30 June.

Subscriptions are due as from 1st July each year. The membership fee for the financial year commencing 1 July 2019 is:

\$65 single

\$35 junior

\$100 family (2 adults + 2 children or 1 adult + 3 children)

Membership application and renewal forms can be downloaded from the link found on the Beekeepers' Society of SA website (www.bees.org.au)

Queen colours

Last digit of the year

0 or 5: Blue

1 or 6: white

2 or 7: yellow

3 or 8: red

4 or 9: green

Field Days

Practical aspects of beekeeping will be demonstrated on a number of occasions during the year. Please refer to Buzzword Field Days page for details.

The field days are a must for all new beekeepers.



**BEE-GINNERS' MEETINGS
START AT 7 PM
(BEFORE THE START OF MONTHLY
GENERAL MEETING)**

Meetings commence at 7 pm for beginner beekeepers to participate in half an hour of question-and-information exchange prior to the start of the main monthly general meeting.

Young Beekeepers meet every second month; next meeting is scheduled for November at 7 pm



NEW OFFICEBEARERS

Welcome to the newly elected office bearers and committee for 2019-2020:

President: Susan Lonie
Vice-President Grant Gotley
Treasurer: Adrian Egel
Secretary: Trisha Blanks

Committee Members:

Joel Hayes
Adrian Makarowsky
Richard Mayne (Media)
James Field (IT)

Minute Secretary: Sandra Ullrich
Website Co-ordinator: Phil de Courcey
Librarian: Sue Speck

Equipment Officers:

Eugene McEwen (North)
Susan Lonie (South)



CHRISTMAS DINNER

Monday, 2 December 2019, 6.30 pm

Burnside Civic Centre Hall
401 Greenhill Road, Tasmore

Please RSVP by 20 November with number attending to:
office@bees.org.au

or Trisha Blanks: 0437 713 790

Special guest: Simon Bryant (celebrity chef and a BSSA patron)

Main course provided. Please bring salad or dessert to share. BYO drinks.



FIELD DAYS

(Practical Beekeeping)

HIVE INSPECTIONS

PROGRAM OF MANAGEMENT FOR THE BSSA HIVES

Honey extraction as required

The BSSA hives are located at:
Selgar Avenue, Clovelly Park - about 200 metres west off South Road and behind the Tonsley Hotel

All participants must have at least long sleeves and trousers and a head veil. Attendance is limited to 15 persons.

Bookings can be made only through the club secretary or Bob Beer at beersbees@bigpond.com or mobile 0413 208 835. Cost - \$10.

For full list of dates of field days see the BSSA website.

Saturday	16 November Time: 10 am and 1 pm
Saturday	14 December Time: 10 am
Saturday	18 January 2019 Time: 1 pm

VOLUNTEERS REQUIRED to assist new beekeepers on field days. Contact BSSA secretary if you are interested.

MENTOR LIST

A mentoring service is available to our new beekeepers who would like assistance at home. Please contact the BSSA secretary for more information.

BSSA SWARM LIST

If any BSSA member is interested in having their name as a swarm collector listed on the BSSA website please contact either Trisha Blanks at the Society's email address or Sandra Ullrich at sullrich@aapt.net.au



Congratulations to our newest life members, Melva Ruediger and Eugene McEwen, who have both given much personal time to foster the interests of beekeeping.

President's Report



Welcome to Spring!

Hello to our ongoing members and welcome to any new members receiving Buzzword for the first time.

Should I say welcome to summer? Whilst we are in the last few weeks of spring, we have received a few interspersed days of very much summer weather and our average rainfall for the year has been below average.

This has, dependent on location, had some impact generally on bees. Reports in the recent media have mentioned the 'poor' season that commercial beekeepers have experienced, with further wariness as to whether the current nectar flow will continue throughout this season. It appears that recent spring shower activity has assisted plants to continue to at least currently produce nectar.

I trust, however, you all came through winter and your bees have expanded and brought in nectar to the extent that some of you will have harvested honey already. Certainly swarm catchers have been kept busy with a large number of calls from local councils and members of the public. Be aware of the activity of your hive to help avoid swarming through good management and remember to be checking for pests and diseases.

The calendar year, versus the 'bee' season, is nearly over and an invitation will soon be sent out regarding our Christmas event. We anticipate Simon Bryant, the celebrity chef, will be able to again join us for a cooking demonstration, plus we will give some tips and ideas for surviving the summer heat for your bees. Please do let us know if you have ideas and/or would like to be involved.

We have been fortunate in being able to continue engaging guest speakers at our meetings. Jan Forrest OAM, a former SA Museum staff member and expert, spoke in August to some wonderful images of butterflies and invertebrates. Their requirements are similar to those of bees in their interaction with flowering plants.

In September Dean Nicolle provided expert advice in relation to eucalypts, particularly those suitable to local gardens – another plant that is useful to bees. At our October meeting Professor in Ecology Wayne Meyer shared his life story of growing up tending to bees and his interaction with them through his varied professional life, and very recently our patron, Sophie Thomson, kindly inspired us to consider how we view our cities and surrounds, beginning with our own backyards. Her talk 'Cooler, Greener, More Liveable Cities', not only demonstrated the health and cost benefits of having plants growing and shading over

concrete, her call for having a variety of plants, including a variety of flowering plants, is again useful to bees.

We are in the process of setting the calendar for next year so please do send through any requests you may have.

Our AGM was held in August and I thank all who were involved and those who attended. Thank you for all those who nominated for positions and those who have indicated their willingness to assist in other ways. I'm conscious that many people contribute to make the Society function and thrive. The AGM and subsequent special meeting also ratified a change to our constitution, including the introduction of a family membership. Copies of the constitution are available on the BSSA website.

Events that members have participated in recently are a stall hosted by the BSSA/SAA and PIRSA at the Royal Adelaide Show and our regular stall and honey sale at the ABC Gardeners' Market. Our invitation to attend 'Sophie's Patch' will see the BSSA host a stall from 9th to 11th November. We always look for members for these events – they're a great way of talking to the community and sharing information in relation to not only responsible beekeeping, but also how to help bees in the environment. Members have also provided talks and been involved in many other activities.

Field days have also recommenced at Tonsley, with the next pests and disease workshops hosted by PIRSA occurring in November. Registration details are on the BSSA website.

Meetings will continue in the new year at Burnside with consideration as to how we use the hall and rooms. Our Beeginners group continues to expand - thank you to those involved - and we are seeking thoughts around conducting our Junior's Club on a monthly, rather than a bi-monthly basis.

Finally, stay cool as the weather warms up and enjoy your beekeeping. Please contact the Society at any time with ideas, requests, comments or concerns you may have. We are genuinely interested and eager to support and promote fun, responsible beekeeping. Please also contact us if you can help at stalls and

events; we really do help in these areas. Don't forget the Society has equipment and books you can borrow, as well as links on our website.

Thank you again to all those who contribute in any way to the Society, and have fun!

Susan Lonie

President BSSA



The Biosecurity Manual for Beekeepers is regularly updated. A copy is available from our librarian but can also be downloaded from the web.

Bee Biosecurity Officer Report

Many different pests and diseases can affect honeybees. While some are serious and notifiable, there are others that are not in the serious category but can still cause some concern.

Non-notifiable diseases

Chalkbrood and sacbrood, caused by stressors such as climate, food availability and food quality, can exist in a hive without causing too much damage and when conditions improve for bees, these problems often clear up themselves. Bananas can be used to help clear up chalkbrood and while methods vary on how best to administer bananas the central premise is to ensure your bees have access to the flesh of the banana.

Nosema is an interesting disease. Similar in symptoms to human gastro it can be identified by the faecal splatter on the front of the hives. Bees are hygienic creatures and usually do their "business" outside of the hive. However, with nosema, sometimes the bees don't quite make it

that far and go inside the hive, in turn causing nosema to spread.

For nosema, sacbrood and chalkbrood, prevention is better than cure. Winter hive preparation becomes important, particularly with matting down hives so the bees have a smaller (and therefore easier) space to regulate temperature and providing enough nutritional support by feeding pollen cake or sugar syrup.

Small hive beetle is an annoying little pest. It loves the dark and the cracks and crevices inside hives. Cracking open the lid will cause the small hive beetle to scatter their way down to the bottom of the box where they won't be affected by the light. Although there are many horror stories out there of small hive beetle sliming out hives, fermenting the honey and eating the brood, it's not common for this to happen in South Australia.

Conditions here are too cold and dry. Small hive beetle thrives in warmer, more humid climates (coastal northern New South Wales and up). Traps are available to control small hive beetle within the hive. New research has also been conducted by AgriFutures into external attractant traps.

<https://www.agrifutures.com.au/product/external-attractant-trap-for-small-hive-beetle/>

Wax moth is the bane of a dead hive and remember the hive doesn't necessarily have to be dead for the larvae to start moving in, eating the wax and building silks all through the hive. If wax moth has been present for some time, frass can build up in the bottom of the hive too. To prevent the unwanted invasion of wax moth, it's important to block up the hives and store them somewhere secure like an old fridge or deep freezer and keep your bees strong to avoid death or abscondment.

Notifiable diseases

Then there are the more serious pests and diseases for which PIRSA must be notified such as **American Foulbrood** (AFB) and **European Foulbrood** (EFB). Generally speaking, although both diseases can look fairly similar, upon close inspection, there are differences between AFB and EFB. AFB infected larvae/pupae lies flat on the bottom of the cell whilst EFB larvae lies

twisted in the cell. If AFB has gone undiagnosed for some time and the hive has a lot of infected brood it will have a musty smell. EFB will have no smell. However, if it's also infected with *P. alvei* bacterium, it will smell like mouldy socks and cheese.

The similarities, however, are the hardest bit. Both AFB and EFB with *P. alvei* are uniform in colour ranging from a light to dark brown. Whilst EFB doesn't string, both AFB and EFB with secondary *P. alvei* will string out when the matchstick test is conducted, if tan-dark brown in colour. Once dead and dried out AFB and EFB with secondary *P. alvei* affected brood forms a scale on the bottom of the cell. The scale for both AFB and EFB with secondary *P. alvei* are slightly different, with EFB scale being easy to scrape away from the bottom of the cell while AFB scale tends to adhere to the cell.

Don't rely on smell as a symptom of AFB or EFB. If you're able to smell AFB then the disease has been found too late and has likely already spread to other bee colonies. Some beekeepers rely on whether the dead brood has its tongue sticking up although this is more an indicator of what stage the larvae has died at. While the matchstick test is a useful tool to determine a brood disease, if it doesn't rope then it doesn't necessarily mean it's not AFB or EFB with secondary *P. alvei*. It could be that it is just too early or too late (dry and turning to scale) to rope out.

If you think you have found AFB or EFB, it is imperative that you notify PIRSA immediately as they are legally reportable diseases. If you need assistance in identifying AFB or EFB or if you suspect you have either of them, larval smears can be submitted for laboratory diagnosis.

If the cell is confirmed as being infected with AFB, unfortunately the hive will have to be blocked up and killed at night time. There are only three approved methods of treatment for AFB – gamma-irradiated, hot wax dipping or burning and burial. In the event AFB has been confirmed, it is vitally important to maintain tool and hand/PPE (bee suit and gloves) hygiene. I wash my bee suits in hot water (to break down the honey and wax) with bleach, household disinfectant and laundry detergent.

Other reportable pests that aren't here in South Australia are Asian Honey Bee and Braula Fly. However, vigilance is key to ensure it remains out of the state. Asian Honey Bee, which is now established in areas of northern Queensland, is smaller, more aggressive and shinier than the European Honey Bee. Braula Fly is endemic to Tasmania and looks a little like Varroa but is hairier. It loves to steal food from the bee it hitches a ride on. Sugar shakes can help determine the presence of (or lack of) Braula Fly.

For further information on any of these pests and diseases the Biosecurity Manual for the Honey Bee Industry is a great resource as well as its corresponding website <http://beeaware.org.au/>.

If you suspect you have a notifiable pest or disease, including AFB or EFB, or if you are thinking of taking hives interstate (which requires a health certificate prior to movement), feel free to contact me.

Teagan Alexander
Bee Biosecurity Officer
0439 864 382
Teagan.alexander@sa.gov.au

RECENT EVENTS

ROYAL ADELAIDE SHOW 2019

HONEY JUDGING RESULTS



Congratulations to all successful BSSA entrants. Special mention must go to Alexis Hayes, 12 years of age, who again this year excelled in the junior classes both in extracted honey and beeswax, and won Young Beekeeper of the Show Award.

REFINED HONEY CLASS

Class 1 - Extracted Liquid Honey, Native Flora in the light amber range

1st prize - Joel Hayes



Michelle Renshaw's 1st prize – class 9

Class 2 - Extracted Liquid Honey, Native Flora in the medium to dark amber range

1st prize - Jack Grieve

Class 4 - Extracted Liquid Honey, Imported Flora medium to dark amber range

1st prize - Joan Baker
2nd prize - Paul Frost

RAW HONEY

Class 7 - Extracted Liquid Honey, Native Flora in the medium to dark amber range

1st prize - Brian Prettejohn
2nd prize - Norman and Valerie Pope

Class 8 – Extracted Liquid Honey, Imported Flora, in the water white to light amber range

2nd prize - Norman and Valerie Pope

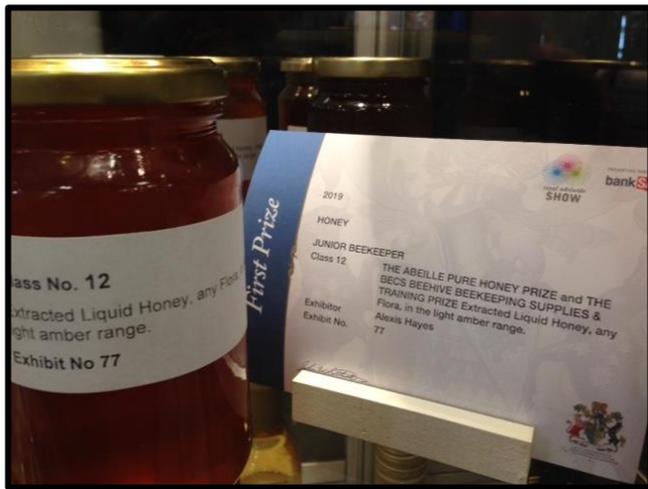
Class 9 - Extracted Liquid Honey, Imported Flora in the medium amber range

1st prize - Michelle Renshaw
2nd prize - Jack Grieve

JUNIOR BEEKEEPER

Class 12 - Extracted Liquid Honey, any Flora, in the light amber range

1st prize - Alexis Hayes
2nd prize - Alexis Hayes



Alexis Hayes' 1st prize – class 12

Class 13 - Extracted Liquid Honey, any Flora, in the medium to dark amber range

1st prize - Alexis Hayes

Class 14 - Pure Beeswax Mould, approximately 250 g, any shape and size

1st prize - Alexis Hayes

ANY OTHER PRODUCT
Class 16 – Creamed Honey

1st prize - Paul Frost
2nd prize - Joan Baker

Class 17 – Comb Honey, sealed frame, any depth

1st prize - Joel Hayes
2nd Prize - Susan Lonie

Class 18 – Cut Chunk Honey, a section of sealed combed honey suspended in liquid honey

1st prize - Norman and Valerie Pope
2nd prize - Joel Hayes

Class 19 – Comb Honey, packaged, any type, excluding liquid honey

1st prize - Humbugz Honey
2nd prize - Joel Hayes

Class 20 – Pure Beeswax Block in approximately 500 g block

1st prize - Joel Hayes
2nd prize - Andrew Thompson

Class 21 – Pure Beeswax Mould greater than 500 g any shape

1st prize - Joel Hayes
2nd prize - Joan Baker

Class 22 – Pure Beeswax Candle, any size

1st prize - Joan Baker
2nd prize - Paul Frost

Class 24 – Dry Mead, must comprise of two 750 ml bottles

1st prize -Troy and Emily Haynes



Class 25 – Honey Cake. Cake can only be made using exhibitors' honey

1st prize – Lynette Marshall
2nd prize – Joan Baker



Joan Baker's 2nd prize win – honey cake

YOUNG BEEKEEPER OF THE SHOW

Alexis Hayes

SPECIAL AWARDS

Champion Honey

Special Prize – Jack Grieve

Reserve Champion Honey

Michelle Renshaw



Eugene McEwen, Susan Lonie, David Born – stewards preparing exhibits for judging



ABC GARDENER'S MARKET

**12 October
Held at ABC Studios Carpark
Collinswood**



Paul Frost, Paul Bologiannis and Eugene McEwen

Susan Lonie, Paul Bologiannis, Paul Frost and Eugene McEwen manned the 2019 October ABC Gardener's market stall. They were kept busy advising the many enquirers of the Society's website and answering questions about beekeeping.

About 150 jars of honey and wax were sold out by 11.15 am to a bigger crowd than last year. No jars of pollen were available this time.



Eugene McEwen

Banners, boxes, frames, smoker, hive tools, veil and clothing equipment were on display.



Paul Frost, Paul Bologianis and Eugene McEwen with eager customer

ARTICLES OF INTEREST

Article from LIFE SCIENCE
Jul 19, 2019

Enhanced vaccine: Protects faster and longer against killer bee stings



Australian scientists have successfully trialled a bio-accelarant with bee vaccine in a bid to permanently protect people with potentially fatal allergies to bee stings – and to do it faster and more effectively than the “cumbersome” therapies already available.

The clinical trial at Flinders University and the Royal Adelaide Hospital included 27 adults with a history of rapid onset allergic reactions to bee stings.

All participants were vaccinated monthly for 30 months and all developed an enhanced immune response to bee venom, with an

early and prolonged switch to antigen production. In other words, the immune response kicked in earlier and lasted longer. The vaccine used in the trial was combined with an adjuvant – a type of chemical that primes the immune system.

In this instance, the adjuvant – named Advax and developed by an Adelaide-based company – was derived from inulin, a plant-based sugar in a specific crystal form.

What's the buzz?

In previous trials, inulin was used to enhance vaccine efficacy against infectious diseases, including influenza, hepatitis B, West Nile virus, Japanese encephalitis, human immunodeficiency virus, SARS, and anthrax. It was also trialled with tetanus vaccine, and is being used in research to develop a vaccine against Alzheimer's disease. **It was found to be effective and safe** in both experimental animals, as well as in humans.

However, this is the first time Advax has been used to combat an allergy, according to Dr Pravin Hissaria, clinical immunologist with the Royal Adelaide Hospital, and co-author of the newly published study paper. Dr Hissaria told *The New Daily* that vaccine against the European bee is only produced in Spain and the US, and suffers periodic shortages. The vaccine – purified bee venom – is also expensive.

Could lead to less vaccine being required

Dr Hissaria is now investigating whether the use of Advax might allow a lower dose of the vaccine to be used in treatment. “In this **study just published** we wanted to see if we would get better (immunological) responses, and indeed we found that,” Dr Hissaria said. “Blood tests found they have developed a quicker response and a better long term response.

The second question – is the combination of vaccine and adjuvant more efficacious and more potent?” – for that, we'll have to follow up these patients over the next three to five years.”

Next phase: the sting

In the ongoing research – to be completed by the end of 2020 – the participants, already acclimatised to the sting of a needle, are going one big step further. “The gold standard is what you call sting challenges: we have to sting these subjects with bees, and then see if (the enhanced vaccine) protects them,” Dr Hissaria said.

Dr Anthony Smith, an investigator in the trial from Flinders University, in a prepared statement said bee venom therapy already available required patients to have more than 50 injections over a three-year period to build up their immune system.

“The current treatment option for serious bee venom allergies is lengthy and cumbersome, so I hope this enhanced bee venom therapy brings about faster, but longer lasting protection to bee stings for allergic individuals,” Dr Smith said. The researchers are hopeful for a commercial vaccine to be available in three years. They are also working on a vaccine for peanut allergies, using Advax as an adjuvant.

Sting in the tale of bees in ‘crisis’

Article from The Australian by Ean Higgins
12 October 2019



Paolo de Souza and some of the bees being studied by the CSIRO

For the urban hipsters who dressed up as bees in this week’s Extinction Rebellion rallies, it is indeed serious: environmental

challenges to honey bees might mean a future shortage of almond milk lattes. But experts say the suggestions the European honey bee is endangered and the human race faces extinction as a result are nonsense.

According to one of the leading experts on bees, the Australian National University’s Saul Cunningham, there are a lot of different challenges to the 20,000 species of bees around the world. “Loss of habitats as a result of expansion of agriculture, pesticides, climate change – you must have the usual suspects that are causing the problems for bees and all insects on the planet,” Dr Cunningham said. “Lots of bees are vulnerable to extinction, and some have been lost.”



Protestors from Extinction Rebellion gather with beekeepers at the Archibald Fountain at Hyde Park in Sydney to perform the death of bees at a die-in protest this week. Picture: Richard Dobson

But when it comes to serving as a pollinator in the agricultural industry, there’s one species that does the job on a commercial scale – the European honey bee cultivated by professional beekeepers. Survival of that introduced species is not in the least threatened on environmental grounds, Dr Cunningham said.

“My first point is that we are not all going to die because of a bee problem,” he said. But, Dr Cunningham said, there’s a micro-economic challenge to European honey bees continuing to do their job for some farmers. Different types of fruit and nut trees and broadacre crops rely on the bees – huge swarms of them when keepers’ hives are

placed in the orchards and fields — to pollinate and produce fruit and seed. Without that professional pollination, some crops, including apples, canola and coffee, won't do as well in terms of yield and quality. Almonds won't grow fruit at all.

“With almonds, no bees means no nuts,” said NSW Apiarists' Association president Stephen Targett. The problem is that particularly in drought, beekeepers are increasingly reluctant to station their hives on farms. Pesticides used in agricultural production can damage their bees' immune systems and put them at risk of disease, while fungicides can damage the quality of pollen the bees feed their young. Eucalypt forests are much healthier places to station bees, and the honey can be branded organic.

“The bees get way less exposure to chemicals in the eucalypt forests, so that's a lot healthier for the bees,” Mr Targett said. “They are under stress because of the drought, and increased exposure to chemicals doesn't do them any good.” As a result, almond farmers have to pay beekeepers considerable amounts of money on contract to station hives on their properties each spring. Dr Cunningham said the question is whether that economic equation tips so far that beekeepers demand more than what almond growers can afford.

“Australian almonds could be in trouble, but that's not going to lead to mass starvation,” he said. A huge amount of work is being done on bees: one project led by the CSIRO involves sticking tiny microchips on their backs with superglue and using antennas to track them like car e-tags. Paulo de Souza, who moved from the CSIRO to Griffith University but still collaborates, said among other applications researchers used the tracking to test the impact on bees of different concentrations of pesticides.

Thousands of bees on a car in Marion Shopping Centre

from Dixie Sulda, The Advertiser
September 25, 2019 4:33pm (edited)

You wouldn't BEElieve the swarm making themselves at home on a car in Marion Shopping Centre — until you see it!



Thousands of bees settled on a black Jeep Patriot, causing a sting of commotion from passers-by.

But SA Museum bee expert Mark Stevens says the explanation for the swarm is simple — it's spring time. “The daughters (of the queens) are starting new hives,” Associate Professor Stevens said.

Mr Stevens says there are lots of populations of wild bees looking for hive locations, which are usually the ones you see in hollow trees in swarms. Mr Stevens said it was unusual that the bees had congregated on the back of a Jeep but “it's one of those things that can happen”.

“Unless they're trying to get into the wheel arch or the boot, they'll probably move on” Mr Stevens says.

Beekeeper Andrew Thompson (a BSSA member) came to the rescue in the afternoon.

Mr Thompson, of Elizabeth, says he dressed up in protective gear and gently brushed the bees into a box with his hand.

He says the rescued bees will be housed in a backyard apiary.



Andrew Thompson checks out the swarm of bees on the car in Marion. Picture: AAP / Sam Wundke



BOOK CORNER

Books from the BSSA library collection are available for lending to members at monthly meetings, generally on a one-month basis (by negotiation). Our librarian, Sue Speck, will be delighted to help members select a suitable book if they require assistance.



BEEKEEPING FOR DUMMIES

Author: Howland Blackiston
4th edition, 2017, published by John Wiley and Sons, Hoboken, New Jersey

This soft-covered guide has been written by Howland Blackiston, the former president of the Backyard Beekeepers' Association. He is also an international lecturer on bees and beekeeping.

As is usual with most "Dummies" books, this is a hands-on guide to beekeeping. It covers all that is needed to be known from starting and managing a backyard colony to the latest tools and techniques. It is a useful guide not only for the "newbie" but also for those who have been practising beekeeping for some time and require an additional or a different perspective on practical application.

This edition also has helpful information on managing a top bar hive, a topic not often covered by some beekeeping manuals. The book is generously peppered with explanatory diagrams and photographs to support the comprehensive information provided, together with useful tips and pointers, charts and graphs.

The appendix at the end of the book provides some helpful resources as guides to websites, vendors, associations and journals for further reading. This is a well laid-out comprehensive guide which would be an asset for any beekeeper wishing to manage honey production at any phase.

(Edited by Barbara Horwood)



BEE-FRIENDLY PLANT TO GROW



Cut-leaf daisy *Brachysomes*

Plants from the daisy family are highly attractive to bees and flower for an extended period of time. Stingless bees are particularly fond of cut-leaf daisies that are a hardy ground cover and grow well across most of Australia. Everlasting daisies are also a great choice.



BEEKEEPING COURSES

WEA

BEEKEEPING FOR BEGINNERS

Designed to assist those new to beekeeping in gaining a basic understanding of equipment requirements and hive management techniques.

Convenor: Keith Clark

Held regularly at WEA Centre. Phone the centre for details.

CRISPIN'S BEEKEEPING

Queen-making workshop
Beekeeping for Beginners

Contact: 0477 172 171
Email: crispin@crisinsbeekeeping.com

RECIPES



BALTIC LAYERED HONEY CAKE

Of Russian origin, this cake is adored in the Baltics. You will, however, need patience. It needs to be prepared a day in advance and, although labour-intensive, if cooked correctly, you'll be coming back to this recipe for years.

Serves 16
Prep time 1 hour
Cooking time 30 minutes

Ingredients

50 g sugar
200 g honey
115 unsalted butter
3 large eggs, whisked
1 tsp bicarbonate of soda (baking soda)
1 tsp ground allspice
1 tsp ground cinnamon
Approx. 610 g plain (all-purpose) flour, plus extra for dusting

Method

1 Add the sugar, honey and butter to a medium saucepan and melt over a medium-low heat, whisking occasionally, for 5-7 minutes, until the sugar has dissolved fully. Remove from heat and leave until it has cooled to under 80 deg C (175 deg F) when measured with a sugar thermometer.

2 Whisking vigorously, add the beaten egg in a slow, steady stream until incorporated. Whisk in the bicarb soda and spices until no lumps remain; then use a spatula to fold in the flour 100 g at a time until the dough is no longer sticky and has the consistency of clay.

3 Preheat the oven to 180 deg C. Cut the dough into eight equal-sized pieces. Take one piece and roll it out on a well-floured surface into a 22.5 cm circle about 2.5 mm thick, sprinkling the top with a little flour as you go to keep the dough from sticking to your rolling pin. Place a 22.5 cm circular plate or the base from a springform tin over your rolled dough and cut around it, reserving the scraps for later, then transfer the dough to a large sheet of baking paper and prick all over with a fork. Repeat with a second piece of dough; then bake the two circles for 4-5 minutes, or until golden. Transfer to a wire rack and leave to cool. Repeat with the remaining layers.

4 Arrange the scraps on a sheet of baking paper and bake until golden brown, about 5 minutes. Leave to cool and firm; then pulse in a food processor to fine crumbs. Set aside.

For the Icing

1 Beat the thickened cream in a bowl with an electric mixer for 1-2 minutes on high speed, or until fluffy and stiff peaks form.

2 Whisk the sour cream and icing sugar in a separate bowl; then fold in the whipped cream.

3 Refrigerate for at least 30 minutes, or until ready to use.

4 To assemble, spread about 100 ml icing over one cake layer; then place a second layer on top. Repeat with the remaining layers, pressing them down gently as you go, until they have all been evenly sandwiched together with the icing.

5 Spread the remaining icing over the top layer; then dust the top and sides with the crumbs, reserving 20 g for serving. Cover with plastic wrap and chill overnight.

6 When ready to eat, sprinkle remaining crumbs over the cake and give the bottom of the cake a wipe to tidy it up. Serve with coffee or tea. Keep for up to four days in the refrigerator.

HAVE YOU SEEN THE “buzz” AROUND TOWN????

The humble bee is being promoted in more ways than one!

