JUNE 2025











World Bee Day 2025! And what a gathering of minds and talent. This is the second year we have hosted the Great Bee Morning Tea as part of our Bee Queens program to raise funds for the Wheen Bee Foundation - an Australian based charity promoting the importance of bees.

We started the day with a presentation from Tasmanian Varroa Development Officer, Carson McGinty who shared insights into bee disease and the challenges bees and beekeepers face, especially with the incursion of varroa mite into Australia (not in Tasmania...yet.) It was wonderful to see members of the wider community also attending even if they are not beekeepers, to hear about the threats to honeybees.

Following this presentation we feasted on a delicious morning tea that was generously provided by all of the community

WORLD BEE DAY























WOMEN+ BEEKEEPERS

During morning tea, we held a pop up market with Artemis Art and Apiary, All the Bees, Simply Perfect, Drifters End Distillery, the Curated Garden, the Bee Collective and milliner Victoria Henderson all the way from Melbourne with a range of bee themed items for sale.

We also hosted an auction and raffle, raising \$478.90 for the Wheen Bee Foundation. Thank you to all of those who generously donated prizes to make this fundraising possible.

The day was far from over, as award winning mead maker, Terry Thomson then took the stage to share his tips and tricks to successful mead making - pleasingly we had an opportunity to taste not just Terry's mead, but mead from Bee Queen Selina Young, who embodied all of the tips Terry shared last year and produced some liquid magic! It has inspired us to think about a mini tasting competition next year.

As we shared the last of the mead, many people were already telling us they were looking forward to next year's event and some low key discussions were had about putting together a small organising group to perhaps build and grow what we have started here. if you are interested in being involved, please get in touch.

Thanks again to all of you for making this day possible, and for being so generous with your time, donations and community spirit.

BEE QUEENS 25/26 PROGRAMBEE QUEENS women+ Beekeepers





it's time to start recruiting for the 2025/26 Bee Queens program.

Do you know anyone who is bee curious?

Now is the time to sign up for Australia's only women focussed in person beekeeping program - designed to not only build your confidence as a beekeeper but to connect you to a community of women beekeepers and make lifelong friends.

The next program will start at the end of July - the perfect time to start learning, preparing and building your beekeeping confidence for the season ahead. To sign up, please email beequeensinfo@gmail.com.

GIN RELEASED

Get in quick for this one. Last moth we were talking about the imminent release of this delicious Leatherwood Honey Pepperberry Gin, and following its launch at our World Bee Day event, it is now available to the public. Sam and Chris at Drifters End Distillery have created a sublime gin that can be enjoyed all year round. The next batch wont be made until next year, so if this is something you are keen to try you can visit the sisters at their Cambridge distillery or you can order your bottle by visiting their website www.driftersenddistilling.com.au This is one not to be missed.





Congratulations to Bee Queen Kristen Hynes on successfully executing her stunning art installation. IMMERSION, on the windows of the new multipurpose centre at the Ringarooma Primary School in Tasmania's NE. The artwork allows children to visually experience their natural environment within the school. It is a truly beautiful piece of work. featuring waratah, billy buttons and leatherwood flowers. The work was made possible through an Arts Tasmania Wall Art Commission grant. We are all looking forward to see what Kristen produces next! Find Kristen @artemisapiaryandart.



ELVISH HONEY

Is this the most expensive honey in the world? Sometimes called Fairy honey, this honey is sourced high up in the remote mountains in Turkey. Launched in Harrods London priced at \$2.600.00 for 200g, the company behind it claims it is a product of a unique combination of untouched geography, high-altitude endemic flora, the native caucasian bee whose long tongue can reach nectar that other bees can't, and a traditional beekeeping method using handmade log hives placed in the crook of a tree or tucked into a rocky niche, in country so remote it takes several hours by foot to reach it. Read more about this honey here.

