

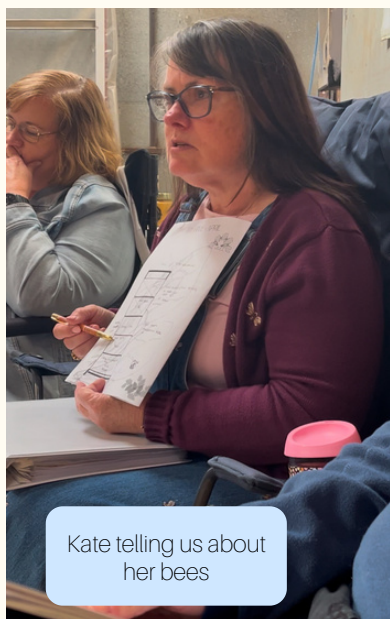
MAY 2025



NEWSLETTER



Dr Bob Newton
showing how to
insulate a lid



Kate telling us about
her bees

As we start to prepare our bees for Winter, workshop 10 was all about the importance of 'now' for bees to not only survive but thrive, through winter and beyond. The day started with Dr Bob Newton presenting on the importance of insulating lids - this generated a lot of discussion and questions before we broke into groups and worked on a 'my hive' scenario.

The Queens presented back to the group and were given advice by their peers and provided with solutions to questions as well as assistance in identifying any potential downstream problems. We finished the day by applying what we learned in the morning to winter down hives in the Rookwood apiary - as this will be our last session at this venue for the 24/25 program. The bees were largely well behaved due to a good supply of stores coupled with our extended warm autumn. Our next workshop will involve the whole community as we celebrate World Bee Day (see page 4)

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TASMANIAN FINE FOOD AWARDS

BY LISA BRITZMAN



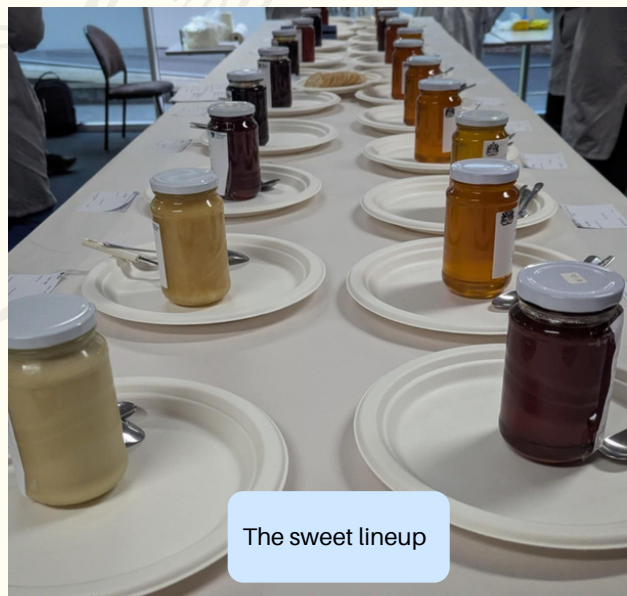
Honey judges
Lisa, Freya and Jess

I've been a judge for the fine food awards Olive oil section for the last 4 years. I have been a past champion and reserve champion in the herbs and spice category. Last year i expressed my interest in judging Honey as an associate Judge (JIT) judge in training, and was thrilled this year to find out that would be spending the day with Jessica Locarnini and Freya Stokell. Jess being the head judge and comes with high credentials in this field. It was a wonderful opportunity for me to spend the day with her and learning the skills of a honey sommelier.

We walked into a room with a couple of tables of honey entries, and the categories' were as follows:

Extracted liquid honey white
Extracted liquid honey light amber
Extracted liquid honey medium amber
Extracted liquid honey dark
Creamed honey
Manuka honey
Any other honey products
Mead

Honey was scored out of 100 points on :
Honey Colour 25 points available
Density of honey 25 points available
Flavour 25 points available
Aroma 10 points available
Clarity and apperance 15 points available



The sweet lineup



We began by looking at each jar with a torch to judge clarity and appearance, mostly looking for impurities such as bee parts or other impurities, some honey was too dark to see, some looked like they were glowing (see picture), next aroma and flavour were judged, some honey was definitely over smoked and could be smelled and tasted, the rest were like smelling and tasting heaven! Next the lids replaced and tipped upside down to test density, if the bubble rose very slow then the honey was most likely dried and capped by the bees and had the proper water content. If it was questionable, the refractometer was used which shows the water content, must below 17% in the refractometer reading. (see picture)



After tasting all the honey, then we went on to the meads! There was a gin based honey mead, a whiskey honey mead and a spicy mead. There were also some valued added products ie black garlic honey, and ginger honey. All up it was big day and a privilege to taste so many beautiful honeys. The Champion winning honey was a stringy bark from west bee honey and a the reserve champion was a beautiful leather wood from australian honey products ltd. Over all the honey scored well in each class with lots of medals being given out. If you interested in seeing the results you can check here.

www.horbartshowgrounds.com/_files/ugd/806250_3fa2c9b16548447b96a3086a625891b0.pdf

most of the honey entered in the competition was from 3 buisness! It would be great if next year we get some bee queens representaion in this awards. Would you like to be able to put a medal on your honey jars! It helps raise the bar for all involved!

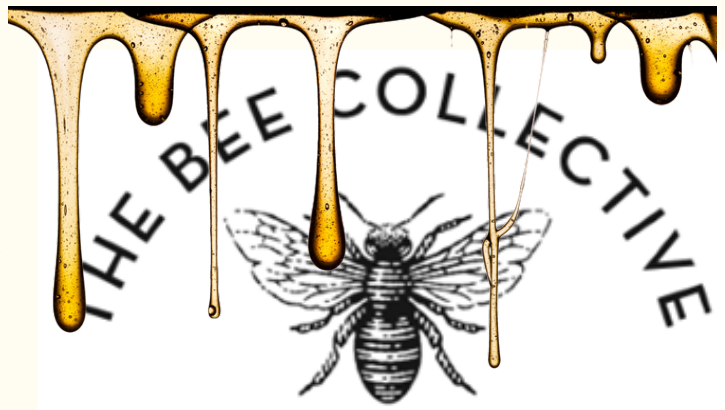
GIN RELEASE

The gin magicians at Drifters End distillery are about to release their delicious Leatherwood Honey Pepperberry Gin, featuring leatherwood honey from the Bee Collective. This sweet collaboration was imagined on a wet wintry day at the Richmond market, when one of the distilling sisters, Sam and I started chatting about a partnership - and what a stunning outcome the gin is! I've had a preview taste and it is absolutely delicious - there will be no disappointed consumers, except when the gin sells out. This is due to launch in the next couple of weeks, head to www.driftersenddistilling.com.au



WORLD BEE DAY - MAY 20

Our World Bee Day event is shaping up as a full day of learning, tasting, fundraising and connection. As a part of this, we will also be hosting a small bee friendly pop up market from 11am-12pm and Bee Queens are invited to host a stall. Space is limited so please email to book your spot. Don't forget we have 2 excellent guest speakers for this event - Carson McGinty from Biosecurity Tasmania and award winning mead maker, Terry Thomson. This event is open to everyone so please feel free to invite friends and family. Booking is essential via the link [here](#)



DRIFTERS END DISTILLING COMPANY

NEW DISCOVERY

A new food supply for bees has been identified by Washington State University and APIX Biosciences NV in Belgium. A critical discovery within the research is the role of isofucosterol, a molecule found naturally in pollen that acts as a vital nutrient for honey bees. Colonies fed with isofucosterol-enriched food survived an entire season without pollen access, while those without it experienced severe declines, including reduced larval production, adult paralysis, and colony collapse. The new feed also contains a comprehensive blend of the other nutrients honey bees require. Full article [here](#)

THE GREAT BEE MORNING TEA

