

OCTOBER
NOVEMBER 2025



NEWSLETTER



No surprises that October and November have shaped up to be an extremely busy couple of months, so we are covering all the adventures in this bumper edition. Our Government House visit this year was stunning - a gorgeous day and a lot to learn. Dr Bob Newton taught us about anaphylaxis and how to safely use an epipen, before author Mark Leech spoke with us about his forestry beekeeping, writing, and fundraising escapades. We then checked the sentinel hives at Government House before Bee Queen and GH gardener, Bettina, gave us a fabulous tour of the extensive gardens on site. Thank you to Her Excellency the Honourable Barbara Baker AC for making this experience possible for all of us.

BEEQUEENSINFO@GMAIL.COM

WWW.BEEQUEENS.ORG 0448 515 867



WIRE JIG WORKSHOP



On Sunday October 28, the Bee Queens participated in a 'build a wire jig' workshop in partnership with the South Arm Men's Shed. The aim was for BQs to make our own wire jig while learning hand tool skills necessary for all beekeepers. We were fortunate to have the mentorship and guidance of the Men's Shed volunteers showing us how to safely work with tools and put parts together. We shared a delicious morning tea provided by local Jacquie Eaton-Harvey and a BBQ lunch that Men's Shed President Ian Glover, cooked for all of us. This workshop is the start of a series we will be running with the Men's Shed, and it is safe to say it was a fantastic community event that I've been told 'we are still talking about it at the Shed!' Thanks to everyone who joined us and special thanks to Wayne and Fred who donated a lot of time and effort to get the templates ready for build day.



AUSTRALIA'S ONLY HONEY SOMMELIER BRINGS A TASTE OF THE WILD TO TASMANIA

by Jessica Locarnini



What does butterscotch, apricot jam, skittles, liquorice, hay bales and wet dogs have in common? They're all real sensory notes for honey and Tasmanians. can discover why On Sunday 16 November, internationally trained Honey Sommelier Jessica Locarnini will host a rare, immersive honey tasting masterclass at Premaydena Hill Winery on the Tasman Peninsula, exploring the extraordinary diversity and flavour of Australian honey.



Locarnini, who trained in Italy and is a member of the Register of Experts in the Sensory Analysis of Honey, is passionate about helping people taste honey the way they might taste wine, with curiosity, nostalgia and imagination.

"Honey is so much more than 'sweet,'" says Jessica. "Each spoonful tells a story of place and season. Once you start expanding your flavour descriptors from caramel to fruit tingles and flowers, you never look at honey the same way again."

This interactive session will guide guests through a tasting of five Tasmanian honeys, exploring how aroma, colour and flavour connect to the landscape and floral source. Participants will also enjoy a glass of Premaydena Hill wine on arrival and local grazing platters, with plenty of conversation and for pairing food with honey.

"Tasmanian honeys are special, and among the most interesting in the world," Jessica adds. "Leatherwood, for instance, is like tasting the wild forests, it's aromatic, heady and completely unique to this island."

Having hosted masterclasses across Australia, Locarnini brings a mix of science, storytelling and humour to her tastings.

"I once had a boy tell me a honey tasted like sucking an old teabag, and he was right! That's the beauty of sensory language, everyone tastes differently, and that's what makes it fun when you taste with others." Although chicken Twisties won't appear on the menu (a past Leatherwood honey pairing experiment that "weirdly worked"), guests can expect an unforgettable experience that's equal parts education, indulgence and fun. Event details next page



2 - 4
pm



Sunday
16 Nov
2025



Experience an expert led
tasting by Australia's only
Honey Sommelier,
Jessica Locarnini.

Jess will share insights into
a carefully curated selection
of Tasmanian honey, walk
you through their unique
characteristics and how to
pair and enjoy with food.



Join us for an unforgettable afternoon
of Tasmanian flavours, delightful
company, and a rare journey of
premium local honeys.



Tickets \$89

Includes grazing platter
and glass of wine



Premaydena Hill Honey Tasting

Premaydena Hill Cellar Door
1235 Nubeena Road, Premaydena 7185

Limited tickets available, book now at
www.premaydenahill.com.au/shop/honeyworkshop

WORKSHOP 3

We've had a very cool Spring in Tasmania and workshop 3 in September was no exception. When we arrived at Rookwood, the floor was covered in last night's rain - after we set up our much needed tea and coffee, we spent the morning learning about the lifecycle and role of bees in the colony, how to feed bees and why, as well as QANDA and troubleshooting in the hive before trying our hand at lighting a smoker. We then ventured into the apiary to learn how to safely put on a bee suit and how to make observations without opening hives (there was snow on those mountains!)



MANUKA JOY

Our roving reporter, Suzanne Betts, is currently overseas, and on her passage through duty free, she discovered products selling propolis and mauka drops and propolis spray with a price point aimed at international buyers. It was a funny connection of world's when we realised that the company, Natural Life Australia, are the same company i ran a campaign with during October, raising money for Carbon Positive Australia and Save the Bees Australia. Natural Life products also have Australian customer price points (YAY!) and their products can be found [here](#).

HISTORI OF BEES

The State Library of Tasmania is currently exhibiting 'The Histori of Bees' in its Allport Gallery. The exhibition opened in October and will run until February 2026 and is an invitation to explore a rare and remarkable treasure from their collection: a book published in 1634 titled 'The Feminin' Monarchi', or The Histori of Bees, written by Englishman Charles Butler (1560–1647). The book was the go-to guide for beekeeping for over two centuries. It's packed with practical advice on caring for bees and the importance of honey and wax and even includes a musical piece – a madrigal – created to mimic the piping sounds of bees about to swarm., which you can listen to at the gallery.

