

KOPWA HOME CARE BUZZ



OUR CARERS IN THEIR "HAPPY PLACES"

This month we celebrate our Carers and the wonderful work they do. Here they show us glimpses into their lives with their loves from books to places and kids to animals!



You can see Tracy really enjoyed her fishing trip



Navleen with Skippy



Beatrice loved her trip to Europe



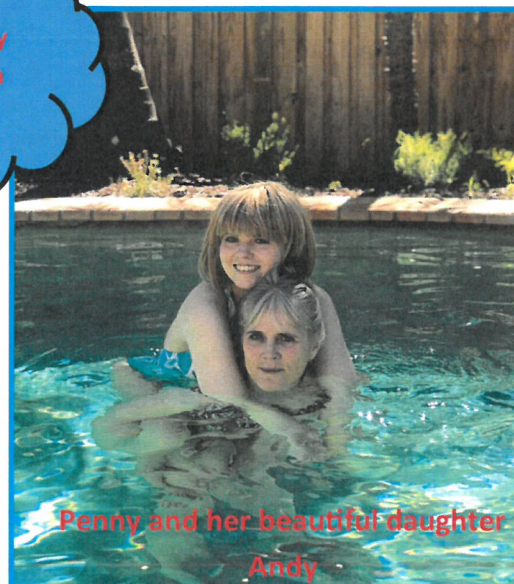
Michele and her adorable grandchildren



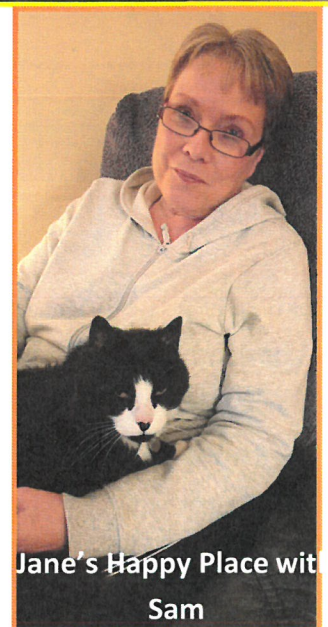
Louise really loves her books



I love my Momma Sarinya



Penny and her beautiful daughter Andy



Jane's Happy Place with Sam

Beekeeping – more a passion than a hobby!



Hi – my name is Clive Bailey and I'm married to Jane Bailey, one of Kopwa's amazing car-ers.

I was first exposed to beekeeping as a child. My grandfather had a small dairy and sheep farm in South Africa and kept bees on the side, mainly for the farmhouse table. We always had honey on the table for breakfast and it was always in the comb, so we learnt to eat it, wax and all, on our morning toast. That's still my preferred way of eating honey – in the comb!

Skip forward many decades and I decided to follow in the family tradition by investigating the possibility of getting into beekeeping as a hobby. 3 years ago I joined our local beekeeping club, the Northern Beaches Beekeeping Association, & quickly became fascinated by the little crea- tures. I always assumed that the Queen ran the hive – wrong, it's actually the workers who run the show and they can be quite brutal in their management of the hive. If the Queen is not per- forming then they replace her, with fatal consequences for the old queen. They also have a number of committees in the hive that manage various activities such as foraging, swarming & the health of the hive and the Queen. As a beekeeper you never stop learning and you will nev- er know all there is to know about bees and keeping bees. (the Queen and workers are all girls: only a few males are produced every year by the hive). In Summer a hive can have up to 80,000 bees in it and they can produce up to 120kg of honey per hive per year.



Clive with a full frame of uncapped honey



Clive's beautiful honey



Right: Clive examining his hives in his garden and uncapping a frame

Extracting the honey is a labour-intensive and time-consuming exercise that I have to undertake 3 or 4 times every season. It involves uncapping the frames of honey which means removing the wax caps from each honey cell within the frame, putting the frames in the extractor which spins the frames and extracts the honey by centrifugal force, filtering the honey through very fine fil- ters to remove any small particles of wax and bee parts, and finally bottling the end result.

An important point to note is that if your honey crystalizes then it means that it is pure honey that has not been heat treated. Most commercial honey producers heat treat the honey to stop it crystalizing, but in the process the heat destroys many of the medicinal qualities of the honey. If your honey does crystalize then put it in warm water (not Hot) and it will re-liquidise.