



The Kernel

Campbelltown and Airds Historical Society

"Love and Cherish the City in which you live"

A News Update from Kay – July 2020

As we are all aware, the Covid-19 situation is changing daily, and now it is in our area, to what extent still remains to be seen. Taking this into account the committee has decided at this month's meeting to definitely cancel all member's meetings for this year. This will include the **Annual General Meeting** set down for August. All financial reports will be prepared by our treasurer and Honorary Accountant and will be available for members on request. Many organisations will no doubt be making the same decision.

Also it has been decided to **cancel the Annual Ivor G Thomas Presentation**. The decision is based on all of the mandatory requirements for cleaning etc as well as food handling. We also recognise that many of our members and guest may still not be able to attend.

Our plan at this time is to have an open morning and launch of the **May Clissold display** on Saturday 24th October, with another open morning on Saturday 14th November. Also the celebrations for **Glenalvon's 50 years** of public ownership and the launch of Tom Reeve's Grist Mills on Saturday 28th November.

Again, all of this is dependent on the Covid-19, which is ruling our lives at the moment.

Talking of Glenalvon, we have had contact with a man who is the great-great grandson of Michael Byrne, builder of Glenalvon. Some very interesting conversations and he has been pleased to receive some photos of the Byrne graves in St. John's cemetery. Research enquiries in general have been numerous, as people are spending their time in lockdown tracing their family history. Thank you to Marie Holmes who answers the bulk of these.

The Society has lent to support, by way of the Premier's Office, to two projects in other areas that are under threat.

The **Historic Windsor Bridge (c1874)** which is under threat of demolition. Also the two properties in Parramatta which are to make way for the second Power House Museum. The CFMEU has placed a green ban on **Willow Grove** and **St George's Terrace**.

We are delighted to see the **Macarthur Advertiser** is back in print and many have received home delivery of it. When we can, our functions will be listed. In the meantime the filming

is continuing for the short YouTube clips of *Glenalvon*. If you don't have Facebook, but you use the wonderful Google, just type in *Glenalvon* YouTube and you will link to the two videos already there.

Please note— one of our members has paid their membership fee of \$22 in cash at Campbelltown Westpac. It has been sent to us as a direct deposit but with **no name** or identification. This payment was made on 22nd June - the same thing happened last year and we were unable to track that person then. So if you have paid at Westpac please get in touch with Anne, our treasurer on treasurer@cahs.com.au or phone *Glenalvon* on 4625 1822.

Don't forget, some of our volunteers are working at the office on Monday and Tuesday mornings - keeping our distance - so if you would care to join us for a cuppa about 10.30am, you are welcome. Please give me a call first - 0418 493 6

Bee keeping display

by Kevin Rixon

In the Alex Goodsell Rural Exhibition Centre we are setting up a bee keeping display and we are fortunate to have some items from Maryfields that date back to the mid-thirties.

In Australia there are over 1,500 species of native bees and none of these produced honey in quantities of commercial value. The first successful acclimatization of bees arrived in Sydney in March 1822 they were in seven hives that arrived on the convict ship "Isabella" and from there they multiplied with the assistance other European and North American species honey production became a second income for many farmers.

The first export was 1848? But exports varied greatly as they relied on native flora which was influenced by Australian conditions (drought etc)

These early hives swarmed many times and while they went feral in the bush the swarms were gathered by the locals and became a secondary industry for many farmers.

The standard hive frame was developed in Germany in 1882 and is used in all major honey producing countries and the bees have never had it better.

In 1921-1922 one hundred years after the first arrival of the bees, Australia produced 3350 tonne of honey and exported \$170,000 worth.

The year 2018 Australian honey exported 4,500 tonne worth over \$100 million.

There are about 530,000 hives in Australia that is pre bushfires and 12,000 registered beekeepers. Australia is the fourth largest producer of honey in the world.

The number of hobbyist is unknown as very few are registered which make disease control difficult and dangerous for such an important industry. To-day with modern transport beekeepers travel throughout the country going with the flow of honey.

When you see a bee buzzing around your garden think of what life would be like being a bee, if your home is a organized hive three storey high and home to 60,000 other bees and they are workers and there are no loafers. When the sun comes up and it is above 15 degrees then you fly maybe 10 km from the hive several times a day while the sun shines and when it is dark you join thousands of your sisters and create a warm breeze to reduce the moisture from the nectar and leave the honey in the comb. If you are fit and well you will live six weeks and when you die no one will miss you for your mother in her first year as the Queen will lay 2,000 eggs a day and another bee is in your place to go with the flow.

In Australia to-day all food crops benefit from commercial beekeepers. About 35% of fruit and nut crops rely directly on bees as they do not self pollinate and another 40% depend on bees to boost the size of the crop. Almonds, apples, avocado, blueberry, cucumber, pumpkin and rockmelon need 100% pollination from bees the unknown factor is the feral bees which can cover a large area and traveling 5 to 7 Kilometres per journey from the hive.

Queen bee breeding is a dedicated industry and professional beekeepers replace the queens to maintain a full production. The first year they lay 2000 eggs per day and second year 1600 per day then the queen is replaced. No rewards here for hard labour.



Drum, two frame honey extractor, steam kettle, decapping knife and smoker.

The steam kettle has a special knife that is connected by a hose and gives continuing heat when decapping large numbers of honey frames.

The knife in the photo is for small hive owners needing to be heated in hot water in a pot and the smoker is used to calm the bees before you open the hive.