

FROM THE PRESIDENT

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that the fairest practical and simple means that we have for levying the people who will benefit from the NBA's activities is the number of registered apiaries. We have not been able to describe any other 'commodity' that we can levy on that would not ultimately leave the whole system open to abuse by the few who would try to avoid paying their fair share of costs.

The Hive Levy Act has shown us that we do not want to use ANY levy that is based on a declaration that is not easily verifiable. That is, we do not want a minority of beekeepers to opt out of their fair share of levy by making false declarations, knowing they cannot be readily confirmed.

We have not made exceptions for very small number of hives, or special ways of counting apiaries that have large numbers of hives on them. To complicate the system for the exceptions would only serve to make it more difficult to understand and enforce. We have chosen the SIMPLE rather than the perfectly FAIR solution.

The Next Steps

We are hoping to send out a ballot in November based on the above description. Because the Minister will use the results of the ballot to decide whether the NBA can have such a levy, it is important that all aspects have his office's approval as we go along. That is currently consuming a lot of effort, as the people assisting us to word and design the material are new at it, too.

NZ honey taught to chefs

Now that we have started the process of consumers realising that there are some very exciting taste differences between our various honeys, the next step is to get New Zealand restaurants featuring, not just "honey" on the menu, but specifically named NZ mono or multi floral honey types.

The Christchurch Polytechnic has one of the most successful professional cookery classes in New Zealand. In September I met with chef tutors there to discuss introducing New Zealand honeys into the training curriculum. The answer was YES; this decision by the Christchurch Polytechnic to include honey in their chef training classes is a very exciting opportunity for us. Dennis Taylor, the head of Section of Christchurch Polytechnic, was intrigued with the range of flavours of various New Zealand honeys and believes that by teaching chefs how to use New

Zealand honey's unique flavour characteristics chefs can further enhance many dishes. It is important that the National Beekeepers Association continue. To do so, it must be financially viable, it is only fair that the people who benefit from the activities should contribute, that people should not be able to get the benefits of the marketing and disease control programmes without paying for them.

I hope beekeepers will realise that the basis for the proposed levy has been carefully thought through to ensure that it is as FAIR as possible, while still being PRACTICAL and SIMPLE. Please help the National Beekeepers Association to continue into the future, ensuring continuity of representation for beekeepers, disease control and marketing activities.

I am happy to discuss the levy, or any other respect of the NBA, with beekeepers at any time. Please don't hesitate to contact me.

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Canterbury Polytechnic Professional Cookery Chef Tutors try different NZ honeys with NZ Honey Marketing Consultant, Bill Floyd (right).

Start Goodall adds clear golden Canterbury clover to a buillion, watched by Dennis Taylor, while Hugh Wall (left) evaluates a North Island Rewarewa with Bill Floyd.

Zealand honey's unique flavour characteristics chefs can further enhance many dishes.

During October I will be carrying out a "matching exercise" with a group of chef tutors. The intention is to match specific NZ honeys to specific food types.

In the same way that people recommend and prefer certain wines

with certain foods, we believe that the same applies to honeys. The results of this matching session will be used as a major media release throughout New Zealand; and of course the results will be published in the later issues of *NZ Beekeeper*.

More from Bill Floyd on page ?