



THE UGANDA NATIONAL APICULTURE DEVELOPMENT ORGANISATION

A membership & apex body for coordinating apiculture sector in Uganda

VISION

Being a vibrant membership based apex body coordinating apiculture industry in Uganda for sustainable national development.

MANDATE

Being a national apex body that coordinates initiatives of stakeholders in the apiculture industry.

TUNADO Philosophy

"We believe in promoting apiculture as a business enterprise."

Mission

To provide a national platform for stakeholders to promote and develop economically viable and environmentally sustainable apiculture industry in Uganda.

Core values

- Accountability
- Good Governance
- Innovativeness and Voluntarism
- Non discriminatory

Goal

Membership representation, advocacy, lobby and apiculture promotion.

OBJECTIVES

- To bring together all people involved in the Beekeeping industry into active and gainful commercial production of honey especially for the rural poor.
- To contribute to policy formulation and implementation processes pertaining to the apiculture industry in Uganda.
- To protect the National bee colonies from diseases, infections infestations, and interferences of a harmful nature of whatever manner, so as to maintain the productive quality of the indigenous bee species.
- To conduct research and disseminate knowledge pertaining to the apiculture industry in Uganda.
- To liaise with Uganda National Bureau of Standards, Uganda National Bureau of Statistics and any other body to monitor quality, standards and statistics of bee products.
- To collaborate with any other Beekeeping related organizations and

firms all over the world hence, soliciting for local, regional and international markets for hive products.

Upcoming events

3rd Honey week Forest mall Lugogo, 27th Aug – 1st Sept 2012;

API-expo Ethiopia
26th - 29th September 2012

Honey Trade Show UK
25th - 27th October 2012

Membership

TUNADO is a membership and national apex body mandated by the Government through the Ministry of Agriculture Animal industry and fisheries (MAAIF) to coordinate the apiculture sector in Uganda. Currently its membership is open to individuals, Institutions, Non-Government Organization, Companies and associations or other persons involved in Apiculture development in Uganda. This membership is renewed annually and is based on the following categories:-

Category	Membership Fees in Ugx shs	Annual Subscription Fee in Ugx shs
Associations, Processors Corporate Membership	100,000/=	200,000/=
Registered Groups/GBOs	100,000/=	100,000/=
Individual	100,000 /=-	50,000/=
Honorary membership	FREE	FREE

If you are interested in receiving this Newsletter, please contact

TUNADO

Plot 76, Buganda Road. P.O. Box 8680, Kampala - Uganda.

Tel: +256 414 258 070 Email: info@tunadobees.org Website: www.tunadobees.org

Donate to support the beekeeping communities in Uganda; contact info@tunadobees.org



A Membership & Apex Body for Coordinating Apiculture Sector in Uganda

API News

August 2012
Issue IV

A publication of The Uganda National Apiculture Development Organization (TUNADO)



**This publication is supported by Comic relief under
The Uganda Honey Trade Project**

*The implementing partners are;
Bees for Development (UK), Kamwenge Beekeepers Cooperative Society (KABECOS),
API Trade Africa and The Uganda National Apiculture Development Organisation
(TUNADO).*



Bees for Development

The 3rd National Honey Week

The Uganda National Apiculture Development Organisation

Theme: "Beekeeping a Leverage for National food and incomesecurity"

Venue: Forest Mall Lugogo
(shoprite/game shopping centres)

Date: 27th Aug - 1st Sept 2012

ENTRANCE IS FREE TO THE PUBLIC



Come taste honey and learn more about the role of Bees in Generating income and food security
For further information Call: 0414258070 or email: info@tunadobebees.org

Supported By:



Content

- 1 Chairman's message
- 3 MSP workshop
- 4 Beekeeping Training Manual Launch
- 4 Honey and Nutrition
- 5 Honey Wine
- 6 Featuring Members
- 7 Bee Poem
- 9 Honey and the Bible
- 9 Kitchen style
- 9 API Price watch

Editorial Message

Welcome to yet another exciting issue of our API-News letter. We bring you updates about the just concluded AGM and the new BOD as well as highlights of the MSP. You will also read about the launch of the beekeeping training and strategy by the ministry. There is a special feature on honey wine as well as a comparison of honey and table sugar in terms of the nutritive value. Do not miss to read about our featuring members and how beekeeping has improved their livelihoods plus a poem on the honey. And in our columns read about honey and how it related to the bible plus the innovative kitchen style honey sweet recipe. The api-price watch brings you information on the different packaging materials. Enjoy reading the articles

Views and comments are welcome

If you wish to contribute articles for the newsletter, please contact

info@tunadobebees.org

Honey and the Bible

John the Baptist survived on honey.



Nelson Mwesigwa

I welcome you to this column again of Honey and the Bible. In the last issue was about *Honey is a sign of abundance, ease and prosperity* now this issue brings you how people survived on honey. "In those days John the Baptist came, preaching in the Desert of Judea and saying, "Repent, for the kingdom of heaven is near." He who was spoken of through the prophet Isaiah: "A voice of one calling in the desert, 'Prepare the way for The Lord, make straight paths for Him.'" John's clothes were made of camel's hair, and he had a leather belt around his waist. His food was locusts and wild honey." (Matthew 3:1-4)

The lessons drawn are that if John the Baptist was to live today he would be coming from these homes termed as "humble". Looking at the personality of John the Baptist whose clothes were made of camel's hair, the only point of survival for such a poor man was honey. There are many poor people even in a worse situation than he was and to me there is hope that the Lord provides. The beekeepers, packers and processors all are able to survive by earning a leaving from the honey naturally produced by bees.

We could also look into other uses of honey to confirm its true relevance as far as livelihood support is concerned say its medicinal values, boosting the energy levels a great natural source of carbohydrates which provide strength and energy to our bodies, honey is known for its effectiveness in instantly boosting the performance, endurance and reduce muscle fatigue of athletes. Powerful immune system booster, its antioxidant and anti-bacterial properties can help improve digestive system and help you stay healthy and fight disease.

Nelson Mwesigwa
0773140840

Api-price watch

In issue we bring you prices of packaging materials.

No	Item	Specification	UGX (inclusive of VAT)
1	Honey jar + cap	M350	360
2	Honey jar + cap	500g	360
3	Honey jar + cap	200g	260
4	Dropper bottle + cap	15ml	285
5	Air tight bucket	20 litres	9300
6	Wine Bottle Corks	N/A	250

TUNADO June 2012.

Kitchen style

Honey, a sweet recipe

Dear readers, welcome to more exciting Kitchen style tips with honey. Using honey as recipe in all your cooking, baking and beverage preparations, you will never go wrong.

The word honey sounds sweet and lovely in nature, used in social circles of life, therefore it is very important to keep a jar of honey all the time on the kitchen shelf. The Honey jar should always be positioned in a strategic place in the kitchen so that there is no chance of missing it when cooking.

Honey is not only perfect for sweet recipes, like desserts, but with its unique, rich flavor, honey can also enhance main dishes featuring fish and meat, as well as vegetarian stir fry and salads. Using honey in a wide variety of recipes may allow us to tap into its powers as a regulator of "friendly bacteria" at the same time that we enjoy its delightful flavor.

More to cooking, honey is used in baking cakes, cookies, biscuits and butterballs to mention but a few. Please try out to make butterball following the steps below.

Ingredients:

8 tablespoons butter at room temperature.
3 tablespoons honey.
1 cup all purpose flour.
Half a teaspoon salt.
1 tablespoon pure vanilla extract.
1 cup finely chopped toasted nuts.
3quarters sifted powdered (confectioners) sugar.
How to toast nuts: Spread nuts in a single layering a baking pan for toasting in oven.

Cook at 400 degrees F. for 7 to 10 minutes until nuts start to turn golden.
Shake the pan halfway through toasting.



Preparation:

- Cream butter in a large bowl, beat in honey, gradually stir in flour, salt, and vanilla extract.
- Mix nuts, wrap dough in plastic wrap and refrigerate for 1 hour.
- Preheat oven for 300degrees F.
- Roll dough using your hands in 1 inch balls.
- Place onto ungreased cookie sheets 2 - inches apart.
- Bake for 35 to 40 minutes until dark golden brown.
- Remove from oven and cool slightly on racks.
- While baking cookies, place the powdered sugar in a shallow dish.
- While cookies are still warm, roll the cookies in powdered sugar.
- When cookies have cooled completely, roll them again in the confectioneries sugar to give them a nice even coating of sugar.
- Store in an airtight container.

Butter balls ready to serve

Sauda Babirye
babirye.sauda@tunadobebees.org



Gates Honey

Gate Honey improves people's livelihoods through beekeeping

Gate's Honey is a processor and packer of Ugandan honey, registered in 2008 with a Certificate Registered No. 163485. It has two operation outlets: (a) Lira for processing, with an office and (b) Kampala for packaging and sales. Our honey is locally produced by the local communities of Lango sub-region in Northern Uganda. The honey is sourced from bees foraging on the sheanut trees, sunflower, groundnuts and simsim among others, which is considered a delicacy. Gate's Honey works with bee farmers of Lango sub-region under their associations and places the interests of women, who make up the main body of the apiculture labour force in Lango sub-region, at the centre of its business. Gate's Honey, a pure, quality brand of honey is determined to improve the livelihood of people living in Lango sub-region, Northern Uganda who were unfairly subjected to the insurgency of the LRA rebels for 20 years. These communities who have now resettled in their homes are trying to get back on their feet and be able to fend for their families.

Our honey is carefully selected from approved producer groups who are supported through training in harvesting, post-harvesting and handling techniques. Gate's Honey thereafter acts as a ready market for their raw honey which is then processed and packaged for sale. This chain benefits all stakeholders as revenue is generated for sustainability which in turn promotes livelihood improvement.

The honey is hygienically packed in 1 kg, 500 gms (plastic and glass), 300 gms and 30 gms and are foil sealed to preserve the full original flavor. The quality of Gate's Honey is excellent, natural without any chemicals or additives and competes favourably with other high quality products in Uganda. The business has been recognized by the Uganda National Bureau of Standards (UNBS) and is one of the top few Ugandan honey packers granted permission to use the Standards Mark (S-Mark by UNBS).

The honey is sold in major supermarkets and hotels in Kampala, Uganda i.e. Nakumatt,

Uchumi, Capital Shoppers, Tuskys and Hotel Africana. The key stakeholders Gate's Honey has been working closely with are: The Uganda National Apiculture Development Organization (TUNADO), ApiTrade Africa Co. Ltd., The Uganda Export Promotion Board (UEPB), The Private Sector Foundation Uganda Ltd. and Enterprise Uganda Ltd.

The major challenge Gate's Honey face are:

- 1) Very high-farmgate price of comb honey that directly affect our selling price as well.
- 2) A few producer groups comply to our honey quality requirement. Thus affecting tradeable volumes.

Christine Ogwanga
Director, Gates Honey
P. O. Box 24854, Kampala, Uganda.
Telephone: 256-414-286649 /
256-712-286649
gateshoney@gmail.com

Chairman's Message

Welcome to the 4th edition of the informative and exciting Api News letter which is devoted to give you information about the tinny insects/animals the bees which are important because they pollinate a third of the food crops which we eat. Not only that the bees also provide us with the finest natural sweetener which contains sugars, minerals and vitamins.

I take this opportunity to talk about our recent concluded AGM on the 7th of June 2012. This was a special and important AGM because it was also the AGM where a new Board had to be elected as provided for by the Memorandum and Articles of Association of TUNADO. At the AGM the Chairman presented the Annual Report which included the Audited Accounts of the Association by Byamukama and Kwemala Certified Public Accountants. The Annual Report also included the highlights of TUNADO Strategic Plan 2012-2017 which interalia focuses on four major areas namely:- Policy engagement and advocacy; membership servicing; high level apiculture promotion and institutional strengthening.

As expected the most exciting activity was the elections of the new Board. The elections were presided over by Ms Ruth B Musoke Director Membership Services, Private Sector Foundation as the Chief Returning Officer. She was assisted by Alice Kangave, the Principal Entomologist Officer-MAAIF. At the end of the elections the following were elected to the new Board:

Mr. Jurua Mcpeace Jackson: -
Re-elected Chairman un opposed and also representing West Nile Region
Ms. Evas Mugabi:-
Elected Vice Chair person and also representing South Western
Mr. Biryomumaisho Dickson:-
Becomes Secretary to the Board by virtue of his position as Executive Director of TUNADO
Ms. Lacot Mary: -
Elected Director Northern Uganda
Mr. Oluga George: -
Re-elected Director Mid Northern

Mr. Kisaali Bosco: -
Re-elected Director Eastern
Mr. Kanyike Charles: -
Re-elected Director Central
Mr. Tunanukye George:
Elected Director Mid-Western
Mr. Ainebyona Clives: -
Elected to represent Packers and Processors
Mr Karama Farid: -
Elected to represent Packers and Processors

A slot for the academia and civil society was to be filled in due course depending on the need of TUNADO.

As you may recall when the outgoing Board was voted in office in March 2008 they were charged with the task of amending the Memorandum and Articles of Association. Early 2011 a committee was formed under the Chairmanship of Mr. Madira Davidson to propose the required amendments. The Committee made their propositions and these were approved by the AGM (June, 2012). The highlights are that the Board was expanded to represent the seven ecological regions and 2 slots were given to represent the interest of Packers and Processors and one slot has been created for the Academia or Civil

Society or Government. The slot will be filled after the Board decides on a specific agenda where the representatives input will be required. The position of the Treasurer was quashed and instead the Executive Director as the Accounting Officer is expected to perform the duties. Further more the Executive Director was made the Secretary to the Board as an Ex-Officio member of the Board. The terms of office was increased to 5 years instead of 3 years. When these amendments were tabled before the AGM (June, 2012), they were unanimously approved.

At this juncture I want to take this opportunity to thank the electorate for giving me their vote unanimously to continue serving them at the helm of TUNADO as Chairman. I assure you that I take the confidence and trust you have put in me to manage the affairs of TUNADO very seriously and I promise to do whatever it takes to move TUNADO forward. I call upon all the actors in the value chain big and small to join hands with TUNADO and work together like the bees and let our common yearning of moving TUNADO to grater height bind us together as one people.





Directors training in ICT July, 2012

The new Board was given orientation training (12th-14th July, 2012) in Introduction to basic Internet operations by Mr. Ainebyona Barnett of Makerere ICT Solutions; in Governance by Mr. John Marie Kyewalabye of PSFU, and in Interpreting Financial Statements and Resource Mobilisation and managing Personal Finances by Ms. Ruth B. Musoke, Director Membership services at the PSFU.

From the feedback form, it is evident that the participants were happy with the content, presentations, and it is hoped that the knowledge gained will be put to good use for the benefit of TUNADO.

In the week when the new Board underwent the training in Governance, the Ministry of Agriculture, Animal Industry and Fisheries launched The National Beekeeping Training and Extension Manual. At the event which was presided over by Hon Rwamirama K. Bright Minister of State for Agriculture, Animal Industry and Fisheries (AI), TUNADO made an overview presentation on the status of the Apiculture Industry and the Strategy for moving the industry forward. The presentation was well received and

appreciated by the participant's. The manual is an important achievement for industry as it will help to harmonize all the training given by Extension service providers in the sector in the country.

As you may be aware every end of August and first week of September TUNADO hosts the National Honey Show whose climax is show casing of Ugandan Honeys and other hive products, preparations are now in high gear. This years theme "Beekeeping a Leverage for National Food and Income Security" fits very well with the National Development Agenda of Prosperity for All as the majority of the rural poor stand to gain immensely if they do a mixed enterprise as beekeeping is an integral part of the major food crop production systems because of the pollination activities of bees. From the many inquiries about the event it is evident that this years National Honey Show will attract many exhibitors and patrons.

This year the Rt Hon Prime Minister has been invited to officiate at the event and the Ministers of Agriculture Animal Industry and Fisheries plus Food and Agriculture Organisation Country Representative

have also been invited to participate at different stages.

As part of Corporate Social Responsibility TUNADO is mobilizing items from actors in the value chain which will be donated to Mulago National Referral Hospital as part of the activities to mark the National Honey Show.

Apart from the preparations for the National Honey Show TUNADO with the MSP is arranging for a contingent of 30 Ugandans to participate at the Api Expo 2012 in Addis Ababa Ethiopia. With Technical back stopping from SNV the first meeting was held and it was agreed that resources should be mobilized to sponsor participants at the continental event.

The coming events provide an immense opportunity for Ugandans to learn and market their products and access distant markets. Seize the opportunity to expand your business and make money. Once again thank you for your continued support and patronage.

Jurua Mcpeace Jackson
Chairman
TUNADO

Morie Honey

TUNADO INSPIRES MORIE HONEY



Honey production and processing has been our long time family passion. Since the 1980's Mr. Njunwoha and family in Mbarara Western Uganda have engaged in bee keeping and honey production in the valleys of Bugamba hills [Rwampara], away from commercial towns to avoid contamination and air pollution. It's that background and inspiration from my father that propelled me into engaging in raw honey business through Morie Honey.

Together with her sister company Rukanju Honey based in Mbarara, Morie Honey comes with a wealth of experience in the production of pure natural raw organic honey suitable for human consumption, honey wine, propolis and bee wax candles which it supplies to a chain of shops and super markets. However the increasing demand for Morie Honey created a need to source for more raw honey and this is where TUNADO [The Uganda National Apiculture Development Organisation] came in handy.

A friend introduced me to TUNADO an organisation that focuses on Apiculture development in Uganda. TUNADO created an opportunity for me to interact with other bee farmers, thanks to the Executive Director Mr. Dickson Biryomumaishe and staff. Sharing ideas, experiences and opportunities in bee farming and honey production with other bee farmers, through consultative meetings, seminars, workshops and trade shows have been a great inspiration to Morie Honey.

It is worthy to note that Uganda has vast potential in honey production owing to the favourable climate/ environment and forest

cover in many parts of our country. I believe with better facilitation from Government TUNADO can extend services further to uplift the Apiculture sector in Uganda, and perhaps position Uganda as the leading honey producer in the region. My interaction with bee farmers from the different regions [northern and central] of Uganda has given me an opportunity to appreciate the variety of honey tastes and flavours.

Having grown up in a honey producing family and having engaged in personal research, I have no doubt in my mind of **the health and medicinal benefits of natural raw honey**. Lots of people think that just because honey is "natural" any kind of honey is healthy. This is not true, often times less desirable and less nutritious honey is marketed in such a way to lead us to believe that it's all the same, it's not. Unfortunately most of the honey eaten today has been heavily processed.

Like most foods that have been chemically refined, most of the health benefits have been reduced or even eliminated. Your best choice as food, cosmetic and medicine is raw honey. Raw honey is usually thick, crystallises, has a white form and when suspended against light has small particles. Crystal clear honey is proof that it has been excessively heated which is not good.

And when you first taste Morie Honey you will never forget its real natural taste, flavour and aroma just the way the bees made it.

Tweziime Orator Katongole
Email: moriehoney@gmail.com
Tel: 0705358899

Honey bee poem

The honey bee; what a unique creature

The time performer and pride of the environment
Reliable dose for nutrients recycling
The professional implementer of the green economy
The sustainer of ecosystem initiatives
What a unique creature?

The basis of life on our mother land
The creator of prosperity and happiness
The animal of diversity at all times
The architect of food chain and food supplier
What a unique creature?

The beneficial insect beyond farm imaginations
The research messenger of health programmes
The associate of every sector
The interpreter symbol for social sector
What a unique creature?

The momentum accelerator of off springs of plants
The potential carrier of every production
The institutional modal of emerging firm
The generator of foreign relations/ cooperation
What a unique creature?

The quick handler of nature
The challenger of poverty plaque
The developing organization for best system
The overall manager for farm produce
What a unique creature?

By Mukundane B Albert
P.O Box, 1340 Kampala
+256 772416201
mukundanebalbert@yahoo.com

Tropical Beekeeping Institute (TBI)

From a hawker to managing consultant:

one on one; Nelson Mwesigwa interviewed Hillary Besekya and narrates how beekeeping transformed his life.

Q: When did you start beekeeping?

A: After hawking honey in Kampala for several years the quality was never consistent and led to loss of many customers. I started beekeeping 1984 as a young man with only 8 local hives. With my small apiary I realized I would not get enough honey so I mobilized other beekeepers from whom I would buy the honey to increase my volumes.

Q: What inspired you most?

A: The high rate of hive colonization of the hives and this meant high honey production as well as good income. Credit is given to the presence of abundant vegetation cover in Queen Elizabeth protected area, Maramagambo forest and Kasyoha kitomi forests in Kasese and Bushenyi.

Q: How has beekeeping improved your livelihood?

A: Through various trainings we have been able to get skills to produce quality honey which has increased our market base. On average I can earn UGX 600,000 per season from honey which is complemented by income earned from other activities such as fishing and crop productions.

Q: Tell me about Tropical Beekeepers Institute?

A: The Tropical Bee Keeping Institute (TBI) in

Bunyaruguru, Rubirizi-Uganda, was conceived and started in 1992, by a team of committed bee keepers and support from ECO Trust, with aim of imparting knowledge and skills in bee keeping, honey production and marketing, to the rural communities and school leavers in Uganda.

TBI, through constant training and information sharing acts as a link in the long chain of activities aimed at uplifting the standard of living of rural communities. TBI provides both theoretical and practical training in income generating activities at homestead level, in the promotion of better bee keeping practices and in sensitizing the rural folks in making a living on the land without degrading the soil, cutting down trees or polluting the environment. The institute is recognized by the Ministry of Education and sports.

Q: How has this success come about?

A: The success has been a process and time has helped us to build a strong institution. We have worked in close collaboration with national and international organizations who have given technical and financial support. Notable is TUNADO to whom we are active members, Api-trade Africa, Jane good all insititute, Nature Uganda, Nature harness initiative/ BAT, Care Uganda, Africa 2000 Network, Self Help Africa, MAAIF, Ministry of Education and sports, NAADS and UWA among others whose support has brought us this far.

Q: What other achievements have you



Hillary Besekya

registered?

A: The achievements are both direct and indirect which include; Income generation, conservation of nature and diversity, job creation/ employment improving livelihood, food security improvement.

Q: What have been the major challenges?

We have faced several challenges like high production costs e.g. expensive timber for making beehives and for students to use while training which make our trainings expensive. Wild fires during dry season that burn our beehives. Most of our trainees are the rural poor; they need skill but have no money which affects the cash flow of the institute.

Q: What suggestions do you have for sector improvement?

A: the government should subsidize the costs of these trainings to be affordable by the beekeeper and the all the apiculture value chain actors register with the Apex body TUNADO and create a stronger platform for coordinated sector activities.

ED's Message

Apiculture Multi Stakeholder Platform (MSP) Workshop June 2012

The Apiculture Multi Stakeholder Platform (MSP) workshop took place on 5th and 6th of June 2012 at the Uganda National Farmers Federation (UNFFE) main hall. The National Apiculture MSP is under the leadership of The Uganda National Apiculture Development Organization (TUNADO) unlike the past when it was under the leadership of SNV.

This year's Apiculture MSP workshop followed the countrywide grass root consultative meetings carried out by TUNADO (with financial support from BfD/UHTP, FAO, SNV, Swiss Contact and Environmental Alert), where apiculture value chain actors also identified low production as one of major challenges. This raised concern that probably something is wrong with the approaches and technologies used by state and non-state agencies. It was against the above background that TUNADO as coordinating

body with financial support from Swiss Contact, FAO, BFD and technical backstopping from SNV organized a workshop. The objectives of the workshop were to (i) Generate clarity on what models/approaches work for the honey sector in Uganda and (ii) Provide a clear description that clarifies which beekeeping technologies work best for the Ugandan beekeeper.

The workshop opening remarks were given by Dr. Kauta (Director Animal Resources, MAAIF) who thanked everyone for participating; thanked TUNADO for taking shape and providing sector coordination the reason government formed it. He mentioned that there is scanty data regarding the sector and a need for all us to provide such information through TUNADO. He mentioned that production is still very low and that for any sector to attract attention from both state and none-state agencies the two mentioned



Mr. Biryomumaisho Dickson, ED - TUNADO

factors are critical for planning and budget allocation. He mentioned that government remains committed to transforming the sector.

The issues deliberated on during the workshop were in the areas of technologies and approaches used in the sector, issues to do with the packaging materials, collaborations with conservation authorities (NFA & UWA) and emerging areas of interventions were identified as environmental protection, pricing of honey, processing, Value chain Financing and extension service delivery.

In regard to hive technologies: From the financial viability perspective (according to the MUK research and the group presentation on technologies), participants agreed that given the nature of our beekeepers – majority being subsistence, low income earners and limited investment capital- it was agreed that as a general principle small holder beekeepers being introduced to the honey sector should start with local hives and progressively take on more advanced technologies as they acquire more hive management skills and accumulate reasonable investment capital.

In attendance were 82 participants from various stakeholders including Government, development partners, NGOs, academic institutions, beekeepers, processors, and packaging material manufacturers among others. During the MSP 16 new members were registered and 10 stalls booked for the upcoming honey week.

The workshop was officially closed by Ms. Kangave Alice (Principal Entomologist, MAAIF). In her closing remarks, she called upon all members to always work together as bees, support TUNADO the coordinating body. Finally she thanked the sponsors of the MSP, TUNADO for organizing and every one for participating.

Bushenyi Connaisuer honey

The famous Bushenyi Honey

Connoisseur honeys cooperative society is a beekeepers organisation located in Bushenyi greater region in Bushenyi district with a membership of 300 beekeepers. The cooperative selected apiculture as an enterprise to help beekeepers in the region tap natural resource endowed so that members can increase their incomes.

The organization gives guidance to beekeepers through trainings, short certificate courses, seminars, workshops, trade shows, exhibitions and exposure visits. Other farmers in the region also benefit a lot through pollination service provided by the honey bees and I believe it is for this reason that Bushenyi is referred to as a "model district"

Since Diversity equals commonality the organization administration found it wise in 2008 to register with The Uganda National

Apiculture Development Organization (TUNADO) since then our organization has gained a lot through sharing the experience with other members of TUNADO and some continental Visits like in 2010 the Api- expo in Zambia where we interacted with other beekeepers and gained a lot of knowledge. TUNADO has played a vital role in linking beekeepers from all parts of Uganda which has resulted to improve quality and quantity of bee products and today if you went to any super market in any town you will find Bushenyi connaisuer honey.

Experience has helped us experience the seasonal nature of our business and we have directed our management in such a manner which has helped us improve the business greatly.

By Mugisha Elly
Manager, Bushenyi Connaisuer Honey Cooperative
Tel: 0772 627 874



MSP Workshop, June 2012

Beekeeping Training Manual Launch

The launch of the Training Manual and Strategy to increase the Rate of Colonization

The launch of the two books ; The National beekeeping Training and Extension Manual , The Strategy to Increase the Rate of Colonization and the Number of Farmer Preferred Beehives took place at Fair Way Hotel on Friday 13th July 2012. It was presided over by the State Minister for Animal Industry Honorable Bright Rwamirama and was witnessed by a number of sector players in the leadership of The Uganda National Apiculture Development Organisation (TUNADO) the coordinating body in Uganda to whom the first copy was handed. When the minister was asked on the ministry position on the National Apiculture Policy and National residue monitoring plan, he pledged continued support towards the realization of the two issues.

The books were developed by MAAIF

under the Farm Income Enhancement and Forest Conservation (FIEFOC) project in nation-wide consultation with the sector players. The books are very important and timely for the sector and their use and implementation will help harmonise apiculture trainings as well as overcome the critical issues affecting the development apiculture sector. Interventions through these books will greatly contribute the raise of the household incomes and standard of living of the rural poor beekeepers and contribute to the overall national economic development of the country.

Appreciation goes to the African Development Bank (ADF) and Government of Uganda (GoU) for funding the FIEFOC project plus the team of expert who were involved in the production and documentation of the two books. The books are available with the Ms Alice Kangave, Principal Entomologist (MAAIF), and you can register with TUNADO to access the books from MAAIF.



Honey and Nutrition

The role of Honey in the daily diet

Beekeeping activities, especially the commercialization of honey, can significantly contribute to food security. We also know that good health plays an important role in sustaining livelihood activities. In fact, people with poor health are less productive due to illness or physical weakness. Beekeepers are aware that honey is a good source of sugar (carbohydrate) and consequently an energy booster for people who carry out hard physical work such as working on the field, or carrying heavy loads. Honey is also said to improve physical performance, resistance to fatigue, and to increase mental efficiency thus an excellent food for children and students.

nutrients such as vitamins and minerals and enzymes unlike sugar.

- Honey facilitates digestion and is useful for chronic and infective intestinal problems such as constipation, stomach ulcers and liver disturbances because of the enzymes contained in it.

The table presents the composition of Honey and Granulated sugar in one tablespoon:

From the table this is evidence which convinces us that honey should be part of the daily diet and should not be neglected. Furthermore nutritionists and other food experts are still researching more on the nutritional value of honey to humans.

For more information, get FAO publications on honey and nutrition by visiting the link below. http://www.fao.org/ag/agn/index_en.stm

Solange Heise
Nutritionist, FAO-TECA

The question you may ask is if honey contains sugar, what makes it different from table sugar? Why should we also consider honey apart from the medicinal properties as an ingredient or as a food which could be introduced in our daily diet? Here are some good facts:

- Honey is a natural product compared to table sugar which has been processed.
- Honey contains small quantities of

Nutrient	Units	1.00 X 1 tsp Granulated Sugar 4.2g	1.00 X 1 tbsp Honey 21g
Proximates			
Water	g	0	3.59
Energy	kcal	16	64
Protein	g	0	0.06
Carbohydrate, by difference	g	4.2	17.3
Sugars, total	g	4.19	17.25
Sucrose	g	4.19	0.19
Glucose (dextrose)	g	0	7.51
Fructose	g	0	8.6
Minerals			
Calcium, Ca	mg	0	0.09
Magnesium, Mg	mg	0	1
Phosphorus, P	mg	0	11
Potassium, K	mg	0	1
Sodium, Na	mg	0	0.05
Zinc, Zn	mg	0	0.008
Copper, Cu	mg	0	0.017
Manganese, Mn	mg	0	1.5
Fluoride, F	mcg	0	0.2
Vitamins			
Riboflavin	mg	0.001	0.025
Niacin	mg	0	0.014
Pantothenic acid	mg	0	0.005

Ugandan Honey wine goes on the market

ROSEMAC HONEY WINE is produced by Bugaari Winery and specialises in production of high quality wines that compete favourably with imported ones. It is part of Effective Skills Development Consultants Group of Companies. It is the first winery in the history of Uganda to produce honey wine (Mead) on commercial scale. After realizing the limited range of value added honey products, the idea to produce Rosemac honey wine was developed given the fact that there is no commercial honey wine production in Uganda which was a very big opportunity to explore. In addition, the existing locally produced wines could not compete favourably with imported ones mainly from South Africa, France and Italy in terms of quality, taste and branding. Rosemac wine capitalized this market gap by producing a high quality wine that is differentiated with taste (Dry medium Sweet honey Wine) and is marketed under the slogan "*naturally from the beehive to the wine bottle*". The honey

for wine is sourced directly from beekeepers in different regions of Uganda and the company's own apiary in Kyegegwa district. The honey is slowly fermented to dryness before the lasting sweetness is carefully blended into the wine. The finished product is real honey wine that is truly a remarkable and worth tasting. No artificial ingredients are added, the colour and aroma are also natural. At the winery the quality of the product and hygiene are critical and every effort is made to ensure that the building, all the equipments used and the bottles are not only spotlessly clean but also sterile (germ-free) at all time.

Commercial production dates back on 3rd May 2011 and since then over 30,000 litres of honey wine have matured and already on the market with the first market appearance witnessed on 19th April 2012 at Mega Standard Supermarket. Product tasting is ongoing at Apitrade Africa, TUNADO and other stakeholders in the beekeeping industry

to taste and provide feedback to enable us further improve the product.

The future plans of the winery is to acquire the UNBS mark, increase supply to other major supermarkets, train more beekeepers in best apiculture practices to not only meet quality standards but also increase on the quantity of honey produced. However the major challenge is that consumer's perception about locally made wines is low and this limits some supermarkets from stocking such wines. Therefore there is a need for consumer awareness for other hive products and especially honey wine by the umbrella organization TUNADO which will facilitate increased consumer demand for these products.

By Ambrose Bugaari
Effective Skills Development
0752573900