

Lewis County Beekeepers' Association: April 2011 Newsletter

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(Sorry, no news of the March meeting: your scribe was out sick and will try to update next month!)

Upcoming Events:

April 13: LCBA Monthly Meeting, 7-9 p.m., Old Chehalis Courthouse

Speaker: Dewey Caron: “The Bee Loss Epidemic”

Dewey M. Caron, our popular April 2010 speaker, is back for a repeat engagement! Dewey is Emeritus Professor of Etymology from the University of Delaware & Affiliate Professor at Oregon State U. Dewey writes, “I will discuss the topic of the extent of bee colony losses and try to explain why beekeepers in WA & OR have been experiencing heavy annual colony losses the last few years. I have been documenting those losses in the mid-Atlantic region and more recently in OR and WA. I will discuss east coast and OR/WA colony losses (the large numbers are depressing) and also discuss the “costs” of bee losses to pollination (both of which I wrote about in American Bee Journal within last year). I have a new survey to distribute and seek your cooperation (again this spring) to document another year of colony health/unhealthy conditions. I will try to make some sense out of the current loss epidemic and how as beekeepers we might recognize symptoms of pending loss and add some comments on management we might consider to help strengthen colonies in the next month or two.

“Since retirement from UD nearly 2 years ago (June 2009), I have been busy learning bees and beekeeping on the west coast. My personal bee saga began some 50 years ago in southern Vermont. I learned most of my beekeeping under mentorship of Dr Roger Morse of Cornell. After 28 years in DE and 11 years at U MD prior to UD, I sold my home in Newark and moved to Portland OR to be closer to my 3 UD graduate children. My 2 sons have 5 grandkids and I wanted to spend more time “spoiling” them on a regular basis. Our intention is to spend the spring and summer in the PNW and spring in summer with my wife’s family in Cochabamba, Bolivia (where I have been since the NW meeting in Hood River last October). I don’t yet have bees in OR, but am assisting in the OR State University Apiary, where I have a courtesy Affiliate Professor appointment. I have a few colonies of Africanized bees in Bolivia (to insure I keep my sting titer up) and I work with the bee teaching/extension program at San Simon University. I wrote a Spanish Manual of beekeeping with Africanized bees these last couple of months in Bolivia and I continue to teach the UD beekeeping course through UD ONLINE.”

Please Help the Bees: Two Online Surveys for Beekeepers – Surveys Close April 18

Dewey also asks: I would appreciate it if WA beekeepers could take a couple of minutes to complete the BEE LOSS SURVEY and if time and interest permits to also do our 2011 PEST MANAGEMENT SURVEY. The survey is only available until April 18th. Thank you: Here are the links for the 2 surveys:

Winter Loss Survey: <http://is-nri.com/take?i=166637&h=vZbUWfMhA1z9sEg54S0HCw>

Management Survey: <http://is-nri.com/take?i=166638&h=wCvJELAvCqbkk3aIowhTMQ>

Thank you for your interest-- Dewey

Also coming up at our April 13 meeting:

- Business Meeting—all the buzz!
- Our Monthly “Bee Q&A.”

News from WSBA:

Jim Bach, no “newbee” in beekeeping, but newly elected Secretary of WSBA, plans to forward news items to bee groups each month. Below is some of the latest news Jim has unearthed: if you have questions, please email him at: jcbach@fairpoint.net

CCD News: For a good rendition of the CCD issue and research efforts, check out the current issue of Lab Times at: www.labtimes.org. It appears to be pretty thorough.

Beekeepers May Be Unknowingly Poisoning Their Bees (Jerry Hayes, the Florida State Apiarist, sent the following information to Jim. It came from Irwin Harlton [iharlton@mymts.net] last December and was sent to Ash Apiaries. The subject: Soy Based Pollen; Mann Lake bee pro is soybean flour based:

In June 2004 Gustafson LLC (Bayer CropScience) petitioned the EPA that 40 CFR 180.472 be amended by establishing tolerances for residues of the insecticide imidacloprid in or on soybean seed at 1.0 ppm and soybean meal at 2.5 ppm. The proposed tolerance for soybean meal was subsequently revised by the petitioner to a proposed tolerance of 4.0 ppm.

The eventual changes to Sec. 180.472 were reported by the EPA as follows:

- The timelimited tolerance for soybean, seed at 1.0 ppm is removed from Sec. 180.472(b).
- Tolerances for soybean seed at 1.0 ppm and soybean meal at 4.0 ppm are added to Sec. 180.472(a).

Source: <http://www.thefederalregister.com/d...07-13-05-13370>

Source: <http://edocket.access.gpo.gov/2005/pdf/05-13370.pdf>

This increase in tolerances for soybean meal is significant as several bee feed supplements are soy-based.

A translated Swiss research report on imidacloprid cites J.M. Bonmatin's investigation concluding that a LD50 was reached after 8 days by feeding individual bees an imidacloprid/sugar solution of just 0.1 ppb.

Source: <http://www.britishbee.org.uk/files/i...idacloprid.pdf>

Bee toxicity can be found at low concentrations of imidacloprid fed with sucrose syrup (Suchail et al. 2000; Decourtye et al. 2003; Dechaume-Moncharmont et al. 2003).

Source: <http://www.environmental-expert.com/...254G1T6X0R.pdf>

Soy-based feed supplements fed over time could affect bee behavior.

News from WSU: Evidence that pesticides build up in wax comb and can harm bees.

Paste this link into your browser if you'd like to read more:

<http://www.wsutoday.wsu.edu/Pages/Publications.asp?Action=Detail&PublicationID=25455&PageID=#>

News from Pacific Northwest Extension: "Evaluating Honey Bee Colonies for Pollination: A Guide for Commercial Growers and Beekeepers," by R.R. Sagili and D.M. Burgett.

An interesting overview of evaluating the health of honey bee colonies. Ramesh Sagili works with Dewey Caron at OSU; he and D. Michael Burgett both gave great, accessible presentations at the Hood River conference last year. Click on the link to read this January 2011 report:

<http://ir.library.oregonstate.edu/xmlui/bitstream/handle/1957/19777/pnw623.pdf>

April Recipes: *OK, it is now APRIL . . . too early for home grown vegetables, but we can put a little spring in the step of those store-bought salads using some dressings made with HONEY!*

Two springy salad dressings with honey (courtesy of America's Best Vegetable Recipes)

Orange-Honey Dressing (makes 1 pint)

Ingredients: ¼ teaspoon paprika
½ teaspoon dry mustard
1 teaspoon salt
½ teaspoon celery salt
½ cup HONEY
3 Tb. Lemon juice
3 Tb. Orange concentrate (e.g. frozen juice)
1 cup salad oil

Directions:

- Combine dry ingredients in one quart mixer bowl
- Add HONEY, lemon juice, vinegar, and orange concentrate; blend well
- Beating constantly, slowly add oil; beat 5 minutes longer, medium speed (or blend all ingredients in blender for 20 seconds at high speed).
- Chill; shake before serving
- Store in refrigerator; storage time, one month

Honeyed Dressing (makes about 2 1/3 cups)

Ingredients: 1 cup garlic wine vinegar (can blend garlic to taste with white wine vinegar)
1 cup salad or olive oil
1/3 cup HONEY

Directions:

- Measure vinegar, oil, and honey into a shaker or jar with a tight-fitting lid
- Shake to blend thoroughly; refrigerate, then use.

Firecracker Shrimp (makes 4 servings)

Ingredients: 1/3 cup HONEY
1 /4 cup soy sauce
1 Tb. Rice wine vinegar (or white wine vinegar)
2 teaspoons EACH cornstarch AND grated orange peel
1 /4 teaspoon crushed red pepper
1 Tb. Vegetable oil
4 garlic cloves minced
2 teaspoons minced fresh ginger
1 red bell pepper, chopped
1 cup snow peas, cut into 1-inch pieces
1 ½ lbs. shrimp peeled & deveined
3 green onions, cut into 1-inch pieces

Directions:

- In a small bowl, whisk these ingredients together: honey, soy sauce, vinegar, cornstarch, orange peel, and red pepper flakes. Mix them thoroughly and be sure cornstarch dissolves. Then set aside.
- Heat oil in wok or large, heavy skillet over medium-high heat.
- Stir in garlic & ginger, then stir-fry till fragrant, about one minute.
- Add bell pepper and snow peas; stir fry for one minute till crisp-tender.
- Add shrimp & green onions; stir-fry till shrimp just turns pink about one minutes.
- Stir in reserved soy sauce mixture (first step in these directions); cook & stir till sauce boils & thickens.
- Serve over rice. (*Recipe from National Honey Board*)

Honey-Sauced Chicken Wings (courtesy of CrockPot: Best Loved Slow Cooker Recipes)

- Ingredients:**
- 3 pounds chicken wings
 - 1 teaspoon salt
 - ½ teaspoon black pepper
 - 1 cup HONEY
 - ½ cup soy sauce
 - ¼ cup chopped onion
 - ¼ cup ketchup
 - 2 Tb. Vegetable or olive oil
 - 2 cloves garlic, minced
 - ¼ teaspoon red pepper flakes
 - (optional) toasted sesame seeds

Directions:

- Preheat Broiler
- Cut off & discard chicken wing tips. Cut each wing at joint to make 2 sections.
- Sprinkle wing parts with salt & pepper, then Place on broiler pan.
- Broil 4 to 5 inches from heat about 10 minutes per side, or until chicken wings are brown.

- Transfer to crockpot slow cooker.
- Make sauce: combine HONEY, soy sauce, onion, ketchup, oil, garlic, & pepper flakes in bowl.
- Pour over chicken wings.
- Cover, cook on LOW 4 to 5 hours, or on HIGH 2 to 2 ½ hours.
- Garnish with sesame seeds if desired; serve & enjoy!

LCBA NEWS & ANNOUNCEMENTS:

Looking for a place to put some extra hives?

Rusty Cox writes, “Is anyone looking for someplace to put bees? I do not know how to work with them, but would be interested in putting so on our property.” Contact Rusty at rustywire@earthlink.net

Looking for a Beekeeping Mentor: from Deborah Chaffee

Deborah writes: “I took your beekeepers class in the fall/winter of 2009. . . . Instead of getting my own this year, I was hoping there is a beekeeper out there who would let me help with theirs so I can have some hands-on learning and real-world training before I commit to getting my own.” If you’d like to invite Deborah to see what you do with your bees, please email her at: chaffeefamily@msn.com

Wanted: A Used Honey Extractor

Lewis Chase writes: “I lived in Cowlitz Cowlitz County from 1996 – 2009 and raised two to three hives of bees. I have since moved to Reno, Nevada and will be starting a new hive of bees to pollinate my 36 fruit trees. I have purchased everything except a used Honey Extractor. A two frame extractor will be enough to get me started. If one of your members has a spare one, I would be interested in purchasing it. It could be shipped via Greyhound Bus Service to Reno at a reasonable rate.” If you have a used extractor that Lew could buy, please contact him by phone at 775-343-9239 or by email at iamfriendlylew@yahoo.com

Need Help With Your Bees? Don’t Bee Shy – Contact a Bee Mentor:

- If you’d like to be connected with a honey bee mentor in your area, call Susanne at 360 880 8130 or email Susanne.beekeeper@gmail.com.
- If you need help with Mason Bees, check with Kimo Thielges (kimosabe@compprime.com), or Ted Saari (KNT98632@q.com).

Would You Like to Volunteer as a Bee Mentor? Bee mentors take calls, answer questions, and may visit members' bee yards. If you're interested in serving this way, please call Susanne at 360 880 8130 or email her at Susanne.beekeeper@gmail.com.

Free Swarm & Colony Removals by our "Bee Team." If you – or someone you know – has bees in a structure and wants them removed but not killed, please call a member of the Bee Team. This service is free, though we accept donations to support our educational programs.

Can You Help? Want to ride along on a removal? It's fun, free, educational, and saves bees from the exterminator! Call us (360 880 8130) or email Susanne.beekeeper@gmail.com – it's a great experience!

Want to buy used frames?

A visitor at our February meeting, Brandon, had boxes of frames that he acquired from an old beekeeper, quite old, probably no contamination, is willing to sell them. If you're interested, call Brandon, 206 947 4483 (in Toledo). He's asking \$25 per box of 50 sheets with wire.

LCBA T-shirts and caps:

Queensboro has lowered their prices on LCBA T-shirts, long-sleeved shirts, caps, etc. They offer an unconditional 10 year guarantee and will replace items if they get torn or broken. To order online, visit <http://www.queensboro.com> and use our LCBA logo number: 11342127.

Respectfully reported—bee happy!

Susanne Weil, LCBA Secretary: Susanne.beekeeper@gmail.com; 360 880 8130