

Lewis County Beekeepers' Association: July 2011 Newsletter

In this Edition:

- Upcoming LCBA Events
 - July 13 Meeting, 7 p.m. *SUMMER POTLUCK AT PRES. BOB HARRIS'S ROSE OF SHARON FARM.*
- Notes from LCBA's June 8, 2011 Meeting
- Cooking with Honey: July Recipes – Summertime BBQ Edition!
- LCBA/ WSBA Information Items, News & Announcements

Upcoming LCBA Events:

- Wednesday, June 13, 6 p.m., LCBA'S 3RD ANNUAL SUMMER POTLUCK
 - Please note: 6 p.m, not 7 p.m.!*
 - Where: Bob Harris' Rose of Sharon Farm, 765 North Fork Rd, Chehalis WA 98532; phone, 360 219 6458. Look for the BIG sign on North Fork.
 - When: 6 p.m. – not 7 p.m.! Please note different time, but don't worry if you can't make it by 7 – just come on over. Cow & chicken tours begin anytime in the afternoon. . . .
 - Please bring:
 - Food to share, a chair, plate, & cutlery. If you've got a card table to share, please bring it along. For food, please bring whatever you like. Of course, recipes involving honey are always welcome!
 - Bob will have a grill ready to go and will provide cold drinks.
 - July Meeting Agenda: This summer potluck will be mainly for socializing, with a short agenda:
 - Update: How Are Your Bees Doing?—Troubleshooting Q&A
 - Update: September Elections for LCBA Board of Directors.
 - Our Bylaws provide for elections in September. This year, the President, Treasurer, and Membership Coordinator offices are open for re-election. We'll announce the Nominating Committee at this meeting – if you are interested in serving, either for an officer's position or on the nominating committee, please contact Susanne at 880 8130.

- **Report on June 2011 WSBA-WSU Field Day at WSU-Pullman Apiary & Bee Lab.**
- **August 10 LCBA Meeting:** Topic (tentative): starting a small scale bee business focused on honey sales. Bob is interested in presenting.

Notes from LCBA's June 2011 Meeting—Thanks to Brandy De Melt for filling in as scribe!

1. Bob opened the meeting with a reminder that July's meeting will be a Potluck @ the Rose of Sharon Farm on July 13th• He said folks could show up @ anytime that afternoon for cow & chicken tours. We would eat @ 6pm. Card tables welcome and remember to bring your own chairs & eating utensils. Rose of Sharon Farm is located @ 765 N. Fork. .. look for the BIG sign @ the street.
2. Bob showed the screened bottom boards that Gary had made to be raffled off² the July Meeting. He invited everyone else to bring Bee items to be raffled off. .. the more the merrier!
3. Someone questioned if Gary was making the screened bottom boards for sale? Gary answered no.
4. There was discussion about Ruhl Bee having moved, but they are still in the same place, off exit # 11 from the 205 Freeway, Gladstone area, south of Portland.
5. Bob asked who would be interested to be on the Extension Office's list for swarm capturing. Lots of hands were raised, so Sheila had those interested sign the list during break. She explained that the calls went out on a geographical basis not rotational. Norm added that if anyone heard of a well established swarm in a wall or building to give him a call as he had all of the necessary tools for this kind of job. Norm gave his number to members; those accessing via the web can contact secretary Susanne at 360 880 8130 or email Susanne.beekeeper@gmail.com.
6. A question was asked what was the honey to sugar ratio for the sugar water to spray on bees during hive work? It is a 1: 1 ratio, and remember - add Honey B Healthy or lemongrass essential oil as a further attractant.
7. Wilma requested that we man a booth @ the Mossyrock Blueberry Festival on August 6th• Those interested in helping are to call Wilma (number given at meeting but not posted online).
8. Bob introduced 2 visitors from the Cowlitz County Beekeepers Curtis Clifford, president & fellow member Harvey Williamson. Both of these gentlemen had gone swarm capturing with Norm.
9. Norm showed some of his swarm capturing videos. He gave valuable info & answered questions as follows:
 - * A ground swarm where once the hive box was provided a couple of bees checked it out, reported back, & they all marched in.
 - * Have foundation in box+ drawn comb whenever possible.
 - * Bees find bee scent irresistible.

- * A wall job in Tenino (FYI honeybees can eat through even hardened spray foam. drywall too)
- * Question was asked: how many did you retrieve? 100% Any more than a fist left, & Norm will come back for them.
- * Onalaska wall job. After the drywall was cut still no bees; they were found between the outside wall & the insulation, having eaten away the tarpaper.
- * Question: Take the comb too? Yes: Norm always scrapes clean to the wood.
- * Bee Gone product: Harvey went to the Longview job & squirted product on paper towels and on the wall, and this seemed to do the job.
- * Norm uses an ACE bandage on a Shop Vac to cut down on the airflow to vacuum bees. If you don't reduce the airflow, the bees are injured/killed.
- * Winlock job: this was a double swarm, so combs were kept separate when retrieved. Dave Smith left 2 boxes overnight to collect bees not retrieved on the 1st day.
- * Comb darkens as it ages, so you can see that newer comb is lighter & used more than the older darker comb.
- * When 2 swarms are combined, what happens? The queens will fight it out.
- * Norm uses bamboo skewers to hold the comb in boxes. Tim added that you can also use large rubber bands or wrap with kite string.
- * Question: it looks like some bees were being killed during this process. Norm said, yes, absolutely: of the 50,000 bees seen in his video, hundreds of bees can be lost. An 8 ft. long job yields enough comb for 4 boxes.
- * Tim added that if you lose or can't recover the queen, fresh eggs are needed as the bees have only 3 days to turn a larva into a queen. Once you can see the little maggot-like larva in a cell, it is too late to turn into a queen.
- * Question: do you keep the honey to spin out? Norm said that instead, he feeds it to his bees.
- * When a colony starts getting hot or upset, you can smell the difference: a more sharp, bitter smell.
- * Question how can you tell if you are recovering capped brood or honey? Brood is tan, & the honey is smoother & almost transparent.
- * Tim added that a Queen will work up when space is available.
- * Norm reminded that bees will eat their way up in the winter, so in early spring, March, rotate that box to the bottom.
- * Tim explained that a queen makes a circular pattern & that bees can lose their pattern (or dance) if you rotate, so this is another example of personal preference in how you manage your bees.

* Salzer Valley School job: bees were extracted, but the openings weren't sealed although the School folk were told that this was necessary. 6 months later, the bees were back with a vengeance.

* Question: some of these bees seem very passive. Tim explained that bees get past being aggressive. They will become passive then can become aggressive again at the end of the removal.

*Orientation of comb is important-point up. Comb needs to be oriented the same way that you remove it. Also brood in center with empty or honey comb on the outside.

*Pat asked about vacuuming from the beginning? Norm said that could be a good idea. He hadn't tried it as he didn't want to injure the queen. Pat said that he used a Dewalt cordless vacuum with good results.

*Norm stated that you can sweep bees into an empty box, but without comb they will fly right back out!

10. Bob reminded all that it is swarm season & for those interested to sign the WSU Extension office list on break. Pat added that he had placed an add in the Little Nickel and gotten calls. Bob had a swarm in an apple tree on his farm that filled a 5 frame nuc box & a 7 full frames of a deep as well. Jason had told Bob there was probably more than 1 Queen in that swarm. Bob had not been patient enough at first & found that the bees returned to the tree as fast as he brushed them off. The bees might stay on the tree for a couple of hours due to the lingering pheromones. When he checked next morning they had all moved into their new home & they were quite defensive about it!

11. Gary asked for more details on wrapping a Shop Vac. Norm explained that he uses an ACE bandage to wrap on the filter. Other suggestions; cut in the vacuum & use a screen to allow air out, but not bees, & cut in vacuum with an adjustable slider to regulate air flow. If any of these methods work for you, please share in the future.

12. Wilma asked about moving a queen cell. Tim explained that you find queen cells across the bottom of the frame. If you find several queen cells it tells you that the hive is preparing to swarm. The biggest challenge is to not damage those larger more fragile cells. If you pull a frame with queen cells DO NOT shake it but brush off gently. Tim described a man made split: Put a frame with queen cells + another frame of brood + honey frames in a box place it on top of the existing hive you have removed these frames from with a queen excluder between to keep the original queen in the established hive. The nurse bees will come up through the excluder to care for the brood. Once this has occurred, you need to move your man made split as far as possible from the original hive: 1/2 of a mile is the ideal. If you don't have this kind of space try to move the bees to a friend's for a night or 2 & then move the bees back. Remember that every time you move your hives you risk disorienting & losing some of your foragers. Be sure you give the bees enough honey when you move them to supply adequate resources for the 2 weeks it will take to replace the lost foragers.

Within the hour, 3-5 lbs. of nurse bees will be attending their brood. Move the new hive within a day. Even without a queen cell, if there are fresh eggs, the nurse bees will make a new queen. Some say that a queen made this way is an emergency queen & will be replaced within a year. Splits like this save money but a purchased queen saves time (16 days) So in our short season, purchasing can make sense. Remember that swarms are planned because of crowding. If you have too many bees in a hive add another deep. It is better to split as a too crowded hive might make the queen swarm.

Bees have their hives set up the way they like it: bottom box for the dance, middle box for the active part of the hive & a top box for growth.

Tim reminded that you should not compromise the brood chamber: it needs to stay intact. When you identify an undersized hive you can move brood from an oversized hive to help that queen out.

13. Question: when do you stop feeding? Some feed all year long, some quit when the bees quit taking it. In bad years you might feed longer than in warm years, especially for a new package: you are running against time that your bees will have enough food stored to get them through the winter. Right now feed 1: 1. Fall feeding requires 2: 1 for more carbs to store + don't need to dry as much.

14. Question: Carniolans are larger will the nurse bees be able to fit through the Queen excluder? Bob said that the Carniolans will fit. Tim added that nurse bees will crawl over broken glass to get to their brood ... they will squeeze through.

15. When Queens breed naturally they breed multiple times with multiple partners. Artificially inseminated queens are bred once the focus being on a specific genetic trait.

16. Ruhl Bees still has queens available for \$26 until September.

17. Clark County had a queen rearing seminar with Susan Colby very similar to Tim's diagram.

18 In closing, Bob reminded us that the July meeting is our annual summer Potluck @ his place & that Roy had donated a screen that will be available @ that July meeting.

July Recipes: Finally, summer's here! Time to bring out the BBQ & enjoy ☺

Honey Guacamole (8 servings): This is guacamole with a sweet cool twist. If you like that bite of onion in your guac, you can always add some. . . . A National Honey Board favorite.

- Ingredients:*
- 2 ripe avocados, peeled, pitted and mashed
 - 1 Tablespoon lemon juice
 - 1 Tablespoon HONEY
 - 1/4 cup fresh cilantro, finely chopped
 - Sea salt, to taste (regular salt works just fine)

Directions: Mash avocados. Stir in lemon juice, HONEY and cilantro. Add sea salt to taste. Serve immediately with multigrain tortilla chips. Warning: if you use cilantro, chop it up VERY finely to avoid that gritty feeling!

Bees in the Garden Coleslaw (8 to 10 servings)

- Ingredients:*
- 1 head green cabbage, shredded

- 1 green bell pepper, diced
- 1/2 cup sweet red pepper, diced
- 1/2 cup mayonnaise
- 1/3 cup HONEY
- 2 Tablespoons vinegar
- 1/2 teaspoon salt
- 1/2 teaspoon dry mustard
- 1/2 teaspoon celery seed
- 1/4 teaspoon black pepper

Directions:

- Toss cabbage & peppers in large bowl
- Combine mayonnaise, HONEY, vinegar, salt, mustard, celery seed and black pepper in medium bowl
- Toss with cabbage mixture.
- Mix well; cover and refrigerate until thoroughly chilled.

Tropical Touchdown Corn (8 servings) – A different take on a summer BBQ classic!

- Ingredients:*
- 1/3 cup HONEY
 - 4 Tablespoons butter
 - 1/4 cup orange juice
 - 1 Tablespoon salt
 - 3 drops hot sauce (choose your poison!)
 - 8 ears corn on the cob

Directions: * Mix together HONEY, butter, orange juice, salt and hot sauce in saucepan

- Warm over low heat until butter is melted.
- Remove from heat and stir.
- Peel back corn husks, leaving them attached. Remove and discard the silks.
- Brush the sauce evenly over the corn and rewrap the husks around each ear.

- Roast on the grill for 15 minutes or until done.

Balsamic Onions with Honey (6 servings): a savory-sweet side, goes nicely w/ pork or poultry.

- Ingredients:*
- 3 large red onions (about 3 lbs.)
 - 1 Tablespoon + 1/4 cup water
 - 6 Tablespoons HONEY
 - 1/4 cup balsamic vinegar or red wine vinegar
 - 3 Tablespoons butter or margarine, melted
 - 1 teaspoon paprika
 - 1 teaspoon ground coriander
 - 1/2 teaspoon salt
 - 1/8 teaspoon ground red pepper

Directions: * Peel onions and cut crosswise into halves.

- Place cut-side down in shallow baking dish just large enough to hold onions in single layer.
- Sprinkle with 1 tablespoon water; cover with foil.
- Bake at 350°F 30 minutes.
- Combine honey, vinegar, remaining 1/4 cup water, butter, paprika, coriander, salt and red pepper in small bowl.
- Remove onions from oven and turn cut side up. Spoon half of HONEY mixture over onions.
- Bake, uncovered, 15 minutes more.
- Baste w/rest of HONEY mixture; bake 15 minutes more (yup, more!) till tender.

Baby Back Ribs with Cranberry Barbecue Sauce (4 servings)

Ingredients:

- 1 can (12 oz.) beer [alcohol will cook off]
- 1 packet onion soup mix
- 2 slabs baby back pork ribs
- 1 can (20 oz.) cranberry sauce [recipe calls for whole, but jellied works better]

- 1/2 cup HONEY
- 2 Tablespoons vinegar
- 1 teaspoon chili powder
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon garlic powder

Directions:

- Mix beer and onion soup mix in bottom of baking dish. Place ribs on top of the mixture and cover with foil. Marinate, covered, overnight.
- Mix cranberry sauce, HONEY, vinegar and spices in bowl and stir.
- When ready to grill, drain the beer/onion mix and rub the ribs with the cranberry/HONEY mixture.
- Grill the unwrapped ribs until done, basting regularly with cranberry/HONEY mix.

Caribbean Burgers with Honey Pineapple Chutney (6 servings)

Ingredients:

- 1 Tablespoon vegetable oil
- 1 ripe fresh pineapple, peeled and chopped
- 2 large onions, peeled and diced
- 1/4 cup red wine vinegar
- 1 Tablespoon orange peel, grated
- 1 Tablespoon fresh ginger, grated
- 1/4 teaspoon allspice
- 1/2 cup red bell peppers, diced
- 1-1/2 lbs. ground beef
- 2 teaspoons Jamaican jerk seasoning
- 1/2 teaspoon black pepper
- 6 sandwich rolls or buns, toasted
- Butter lettuce leaves

- 1/3 cup pure HONEY

Directions: To prepare the HONEY pineapple chutney:

- In a heavy, medium saucepan, heat oil over high heat.
 - Add pineapple and onion and cook for 5 minutes, stirring occasionally.
 - Reduce heat to medium high and add HONEY, vinegar, orange peel, ginger and allspice; cook 10 minutes, stirring occasionally.
 - Add bell peppers and cook for 10 minutes more; let cool. Makes about 3 cups.
- To prepare the meat:
 - In a medium bowl, stir together ground beef, 1/2 cup HONEY pineapple chutney, jerk seasoning and pepper.
 - Shape into 6 large flat patties.
 - Grill over medium coals for 5 to 8 minutes per side.
 - Serve on toasted buns topped with lettuce leaves and a spoonful of chutney.
 - *Enjoy!*

LCBA / WSBA News and Announcements:

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!

Puyallup Fair – Honey Contest: If you are interested in entering, please contact Louis Matej, WSBA, TacomaBeekeeper@wamail.net or 253-921-5612.

Washington State Beekeepers' Association annual conference: October 27-29, 2011

Where: Federal Way, Washington, SEATAC.

Theme: “Sustainable Beekeeping: Success for Commercial and Non-Commercial Apiarists.”

This is your opportunity to hear the latest information and research pertinent to bee management in the Northwest. Advanced registration for the conference is recommended; forms will be available on the above website.

Accommodations: Best Western Evergreen Inn & Suites: call 877-574-2464 (local 253-529-4000) and mention WSBA for conference rate (see below for details on rates).

Speakers and Topics:

Headline speaker: Dr. Dave Tarpy, NC State University: The benefits of colony genetic diversity; commercial queen quality – the good and bad.

Other speakers include:

James C Bach, WSBA Secretary, WAS Treasurer – Urban beekeeping with its nuances and issues

Dr. Gloria deGrandi Hoffman, USDA Tucson AZ –Integrated Pest Management in bee colonies.

Kirk Anderson and Mark Carroll, USDA Tucson – Results of their analysis of pathogens in honey bees in the northwest.

Dr. Ramesh Sagili, Oregon State University – Honey bee research at OSU – an update.

Ms. Jackie Park Burris, CA – Commercial queen rearing and the issues

Paul Hosticka, WSBA Treasurer – Small-scale queen rearing for non-commercial beekeepers

Washington State University will provide five speakers including:

Dr. Steve Sheppard, Thurber Professor – Importation of germplasm from Old World sources in 2011

Sue Cobey, WSU Research Associate – Propagation and distribution of novel genetic material to beekeepers

Natalie Boyle, WSU MSc student – Pesticide residues in brood comb

Brandon Hopkins, PhD student – Recent progress in above freezing storage of drone bee sperm

Beth Kahkonen, WSU Apiary and Lab Manager – Monitoring Honey Bee Colony Health

Room Rates: The Best Western room rates for a Single or Family room will be \$69 for single or double, \$79 for triple and \$89 for quad occupancy. Standard two queen-bedrooms will be \$79 for a single or double, \$89 for triple and \$99 for a quad reservation. All rooms are plus taxes and any gratuity. There is shuttle service both ways from Sea-Tac Airport in Seattle directly to the Best Western.

Have questions? For more information, contact WASBA Secretary, James Bach: 509-910-6861; jcbach@fairpoint.net or visit <http://www.WASBA.org>.

Respectfully reported—bee happy!

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