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August 2017 LCBA Newsletter

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Questions? Suggestions? Resources you'd like to share, stories you'd like to tell? Please contact LCBA Secretary Susanne Weil: secretary@lcba.community or call 360 880 8130

UPCOMING EVENTS



Thursday, August 10: LCBA Monthly Meeting

Dr. Danny Najera: Mite-Busting! Strategies for Combatting Varroa in Your Apiary

When: 6 – 8:45 p.m. (6-6:30 social time; 6:30-7:30, talk; 7:45-8:45, business meeting)

Where: Centralia College, Washington Hall 103, 701 W. Walnut St, Centralia WA 98531

Thursday, September 14: LCBA Monthly Meeting

Kevin Reichert: Preparing Your Bees for Winter

Social Time 6 – 6:30 p.m.; Talk & Q&A, 6:30 to 7:30; Break & Business Meeting, 7:30 to 8:45

Centralia College, Washington Hall 103, 701 W. Walnut, Centralia WA 98531

Saturday, September 16: LCBA Fall Management Workshop

Tentative Time noon to 2 at the Club Apiary – please RSVP to secretary@lcba.community for directions. Mentors will demonstrate different Varroa treatments and moisture control methods, including how to build a moisture control box.

Thursday, October 12: LCBA Monthly Meeting

Dr. Dewey Caron: Southwest WA Bee Losses & Management Practices

Thursday, November 9: LCBA Monthly Meeting

Dan Maughan: Commercial Pollination – Bringing Bees to Almonds, Apples, & Cherries

Saturday, December 9: LCBA's Holiday Potluck, at Borst Kitchen #1

More details closer to the time!

SATURDAY, JULY 8 ~ LCBA's 9th Annual Summer Potluck

Many members turned up at sunny Lintott Alexander Park to share fellowship & food - if anyone knows who made the scalloped potatoes, please share -there've been calls for the recipe :)



Above, Harold Mullins explains the design of his special swarm trap, one of which he donated for our Youth Scholarship drawing.

At the meeting's start, President Kevin Reichert announced that LCBA's fledgling club apiary at VP Bob Harris's Rose of Sharon Farm is up and running with 5 colonies. Kevin asked apiary committee chair Cody Warren to update members on our progress. Cody reported that Kevin Mills of "Hive 5 Bees" donated 3 nucs – one Russian, one "mutt," and one from Olympic Wilderness Apiary. He and Bob set up the site with 4x4s and cinder blocks on ground that Bob had prepared. The Hive 5 bees were joined by 2 colonies from the June 17 club carve-out on Aubrey Lane, and then by a swarm captured by Mentorship Coordinator Dan Maughan on his way to a board meeting! (Subsequent to our meeting, it turned out that the swarm either was queenless or that the queen failed, so Cody combined them with one of the Aubrey Lane colonies, leaving us with 5 so-far thriving colonies.)

Kevin thanked Cody and Bob for their work on the apiary and also noted that Phil Wilson, Nancy Toenyan, and Dan Maughan are on the committee. Cody asked that any members who are interested in helping contact him (360-388-1669 or email codywarren68@gmail.com). We need a group of dedicated members to work on a rotation to care for these bees, including feeding, inspecting, testing for mites, and treating as needed. Kevin noted that the apiary could be used for workshops next year or possibly as early as this fall; it could also be a site for experimenting, for example comparing and contrasting mite treatment methods. (For photos of the apiary, please see our July newsletter.)

As people enjoyed the dishes members had brought, LCBA's Youth in Beekeeping Scholars & their mentors shared their their beekeeping experiences so far, & members were happy to hear their progress – see photos, below. By the end of the evening, Treasurer Rick Battin reported that our fundraising drawing for next year's Youth Scholarship program brought in \$600, bringing the total scholarship account to \$1,972.41. The association has \$8,926.46 in our main account.



Above left, LCBA Youth Scholar Emily Ecklund, a 7th grader from Centralia, describes her first year beekeeping experiences as mentor William Pittman, a WASBA Journeyman beekeeper, looks on. Middle, a bit out of focus, but that doesn't blur Centralia 6th grader Rylea Shan Powell's big smile as she and mentor Gottfried Fritz describe how she works her bees to the club members. Right, Adam Claridge, a 9th grader from Tenino, talks about his bee experiences. Mentor Cody Warren has shown him a variety of neat techniques, such as the Rose Method for getting bees to draw out comb in an empty hive box sandwiched between 2 brood boxes.

LCBA members took home lots of fun items & gift certificates donated by local businesses & folks in the association. The definite highlight was the swarm of bees in a ventilated nuc box that Mentorship Coordinator Dan Maughan caught that day & brought to the potluck to raffle off! This may be the first time bees were intentionally brought to a picnic. Cody Warren was the lucky winner who took the bees home. Martin Stenzig won the swarm trap made by Harold Mullins and painted by Richelle Jackson – we hope that Martin has as good luck with this as Harold and Ron Black have had (see story, below). Other winners included Phil Wilson, who won both the nuc boxes hand-made by Dan and the 50 pound bag of sugar from Reicherts'



Distributing, and Barbara Cearley, who won the Reichert's Meats gift certificate and the ventilated bee jacket donated by Peter Glover and Susanne Weil. (For more details, see LCBA's Facebook page.)

A big thank you goes out to these kind vendors: Beeline Apiaries (two \$25 gift certificates), John Edwards of Ruhl Bees / Brushy Mountain in Portland (three hoods with arm extensions), Reichert's Distributing (a 50 pound bag of pure cane sugar), Reichert's Choice Meats (a \$50 gift certificate), The Farm Store (\$50 gift certificate), The Tiki Tap House (gift certificate for a free pizza), Jeremy's Farm to Table (gift certificate for \$25), Les Schwab of Centralia (gift certificate for a free alignment, plus 2 t-shirts), & Service Saw / Workwears Inc. of Chehalis (gift

certificate for free weekend rental of a pruner or log splitter, plus a pair of heavy duty work gloves and a camo cap).

Thanks, too, to members Dan Maughan, Harold Mullins, Peter Glover, Bob Harris, & some whom your scribe no doubt missed for donating items. Finally, a big thank-you goes out to our volunteers who helped with set up & clean up, & who took the time to seek out gift certificates & donated items - Kevin & Jeanne Reichert, Peter Glover, Bob Harris, Reta Fleming, Dan & Larissa Maughan, Gillian Davis, Harold Mullins, Richelle Jackson, Cody Warren - & Rick Battin, our indefatigable Treasurer, who processed all the donations for the raffle tickets.

More Swarms!

*A swarm of bees in May is worth a ton of hay.
A swarm of bees in June is worth a silver spoon.
A swarm of bees in July ain't even worth a fly.*

Below, left, is Ron Black's first swarm of 2017, captured in his amazing swarm trap on June 4. Ron's "little swarm trap that could" was featured in our July Newsletter. On the right, below, is Ron's cousin Harold Mullins, vacuuming the bees:



Ron writes, "if you are curious what the plastic bottle is that's hanging from the bottom of the swarm box (keeps it out of the rain). I repurposed several plug-in air freshener bottles, I was able to easily remove the cap, clean it out and refill it with my favorite Bee Lure, Swarm Commander. The wick does a good job and the bottle holds a good amount of lure lasting a long time. I use a twist tie and thumb tack to hang it." Thanks for sharing, Ron!

JULY 15 SUPERS REMOVAL WORKSHOP



Above, left, Dan Maughan shows two of our Youth Scholars a colony ready for honey extraction; right, 2017 youth scholar Rylea Shan and 2016 youth scholar Sam display a great honey frame.

LCBA's honey supers removal workshop was attended by about 30 attendees and mentors. Our host, Mentorship Coordinator Dan Maughan, & mentors Gottfried Fritz, Rick Battin, & Susanne Weil showed the shake & brush, fume board, & conical bee escape board methods for removing honey safely from supers. Also, Dan & Rick covered basic methods of testing & treating for Varroa mites. (For a complete photo gallery, please visit LCBA's Facebook page.)



Above, Gottfried demonstrates the “shake and brush” method for removing bees from honey supers. See how Gottfried holds the frame - by the tabs on the sides. Holding the frame this way, it is easy to give a couple of short, sharp shakes over the hive box - most of the bees will drop off and go down into the hive. But what to do about the rest? See above, right: holding the frame over the hive box, Gottfried gets bees to leave the frame by using the hive brush with short, gentle flicks, not long strokes that can damage bees' wings and legs by rolling them. Gottfried also covered the importance of spinning frames that are fully, or almost fully capped; nectar that is not dehydrated down to 18.6% moisture or less can ferment.



Above, left, Dan demonstrates how to use a fume board: almond oil or butyric acid solution are sparingly dribbled onto the felt lining – the top solar panel (see below left) transfers heat to the felt, and the solution vaporizes, driving bees down out of the super and away from the smell. If you need to extract honey, but time is not being your friend, the fume board approach may be what you need: it's a quick, efficient way to get bees to leave a super. Above, right, Dan's "x-marks-the-spot" is the amount to use – too much can drive bees out of the hive altogether and can be very unpleasant for them (particularly in the case of the butyric acid, whose active ingredient is also found in vomit . . . enough said). Below, middle, the honey super 5 minutes after Dan applied the fume board: virtually bee-free. Below, right, youth scholar Adam lifts a full honey super – about 60 pounds!



The bee escape board is a relatively non-invasive way to get bees out of a honey super. The bee escape board is placed between the super and the brood box; as bees exit the super through conical funnels, they cannot get back in because of one-way shunts in the funnel. It is important to place a small bee escape insert into the hole in the inner cover, or block that hole; also, it's important to turn the inner cover upside down if you have a notched inner cover, or the bees will get right back into the super. The bee escape board takes 1 to 2 days to work, so it was explained rather than demonstrated at the workshop: to see it in action, visit LCBA's website: http://lewiscountybeekeepers.org/.../july_18_2015_lcba_honey_... {scroll down the page to find the bee escape board info}.



Above left: a bee box of tricks: In front, Rick Battin 's queen cage pressed onto a frame of undrawn comb to demonstrate how this works. If you'd like to interrupt the brood cycle to help with Varroa control, pressing this queen cage over the queen traps her with her retinue, who will feed her, as can others through those ventilation holes. Left, on top of the box, is an oxalic acid fume vaporizer next to a jar of oxalic. Hop Guard, top left, is an organic beta hop acid treatment that knocks down phoretic mites (hitchhiker mites that have emerged from capped brood with young bees). Right in the blue container is ApiVar. To find photos of Varroa control methods on our website, visit: http://lewiscountybeekeepers.org/.../managing_diseases__paras.... For more information about Varroa control, see Dr. Dewey Caron 's August 2016 talk at LCBA's monthly meeting, recorded in our September 2016 newsletter: http://lewiscountybeekeepers.org/yahoo_site_admin/assets/docs/LCBA_September_2016_Newsletter.24993405.pdf . Above, right, Dan displays a yellowjacket trap, available at most garden stores. Dan reminded attendees that yellowjackets, wasps, and hornets prey on bees and their food stores in summer and can take down a colony's population quickly. We finished up with Q&A over refreshments. Many thanks to hosts Dan & Larissa Maughan!

JULY 29 HONEY EXTRACTION WORKSHOP

LCBA Vice President Bob Harris hosted our annual honey extraction workshop, joined by mentors Gottfried Fritz, Peter Glover, Kevin Reichert, Cody Warren, and Susanne Weil. We took shelter in Bob's barn to keep the apiary bees out of the honey! Several of our members spun honey for the first time: Genny Greiter and first-year beekeepers Starla Lago, Stevan Mayer, Maranda Miller, and Youth Scholarship student Rylea Shan Powell. This workshop is always a happy occasion as we get to sample one very sweet result of keeping bees. Many thanks to Bob for hosting, as well as to our mentors. Photos below!



Above left, host Bob Harris gave Stevan Mayer a break at the extractor; middle, one of LCBA's club extractors got a workout; right, Starla Lago and Stevan by the extractor with their first honey crop. Below left, first year beekeeper Maranda Miller uncaps a frame; middle, Kevin helps her drain the extractor; and right, Cody Warren painting hive boxes for the club apiary.



Below, Peter shows Rylea how to set up a frame for uncapping; middle, Gottfried guides Rylea in uncapping over a mesh screen that catches wax from cappings, letting honey drain into bucket.



SOUTHWEST WASHINGTON FAIR UPDATE

Volunteers: Thanks to all who responded to the emailed call for volunteers for the Fair. We now have all of our shifts covered. Tickets and parking passes, plus details, were snail mailed to volunteers at the end of July. If you don't have yours by the time you receive this newsletter, please check with Susanne (secretary@lcba.community).

Gear to Loan: If you would like to loan bee gear or informational items for LCBA's exhibit at the Fair, please contact Susanne (see above) and bring it to our set-up day, Monday, August 14. LCBA volunteers will be convening at the Floral Building at 10 a.m. to set up.

Honey Contests: Monday, August 14, is the deadline set by the Agriculture Division at the Fair for honey and other bee-related entries. Please bring them to the Floral Building between noon and 6 pm. Please remember that honey for the official Fair contest needs to be bottled in a Queenline Jar. For more details about the Honey and Bee Products Contests, please see the write-up of Education Coordinator Peter Glover's June talk in the July Newsletter:

http://lewiscountybeekeepers.org/yahoo_site_admin/assets/docs/LCBA_July_2017_Newsletter.184145119.pdf.

RECIPES OF THE MONTH ~ Starring *HONEY*

Brazilian Lemonade

(Adapted from "Immaculate Bites" Kenyan Food Blog)

Ingredients (serves 2):

- 2 fresh limes
- 3 cups water
- $\frac{1}{3}$ cup HONEY
- 3-4 tablespoons condensed milk
- 2 cups ice plus more for serving

Instructions:

Wash & scrub limes; cut into about 8 wedges.

Add limes to honey, sweetened condensed milk, water, ice.

Pulse in blender or food processor about 7-10 times

(too much pulsing will make the juice bitter)

Strain drink through a fine mesh strainer, into pitcher,

Serve over ice (in chilled glasses preferably).

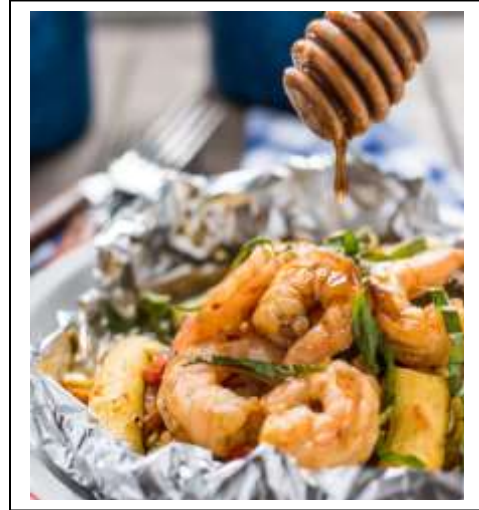
(For recipe with step by step photos, visit: <http://us11.campaign-archive1.com/?e=c1087cf694&u=0299b4efafcb210e1f2d8489&id=d13b83b08e>)



HONEY GARLIC SHRIMP FOIL PACKETS ~ National Honey Board

Ingredients:

1/2 cup - honey
2 - cloves garlic minced
2 tablespoons - rice vinegar
2 tablespoons - tamari or soy sauce
1 tablespoon - olive oil
1 pinch - red pepper flakes
salt and pepper to taste
2 cups - cooked rice
2 - medium zucchini sliced into strips
8 oz - cherry tomatoes halved
3 - ears of corn kernels removed from cob
1 lb - shrimp peeled and deveined
salt and pepper
handful of fresh basil sliced thin



Directions:

Preheat a gas grill to 400F or medium high heat. Place two pieces of foil in an X shape. Repeat so you have four total packets.

In a small bowl, whisk together the honey, garlic, vinegar, tamari, olive oil and red pepper flakes. Season to taste with salt and pepper.

Place about 1/2 cup of the rice in the center of each X. Divide the zucchini, corn and tomatoes evenly between the packets. Top with the shrimp. Sprinkle everything with salt and pepper.

Drizzle the honey glaze evenly over the packets, reserving 1/4 cup for serving.

Bring the edges of the foil up over the vegetables and shrimp and fold over to create a seal.

Prick with a fork a few times to allow steam to escape.

Place the foil packets on the grill and cook for 12-15 minutes or until shrimp is pink and vegetables are tender.

Serve the packets straight from the foil or in bowls, drizzled with additional glaze and fresh basil.

Savory Honey Muffins on the Move ~ National Honey Board

Ingredients (Makes 8 Muffins)

3/4 cup - low-fat milk
4 tablespoons - butter melted
2 - eggs
1/4 cup - honey
1 1/2 cups - all-purpose flour
1 teaspoon - baking powder
1/2 teaspoon - salt
2 teaspoons - chopped chives
3/4 cup - shredded Gruyere cheese + 1/4 cup to sprinkle on top

Directions next page:

Directions for Savory Honey Muffins:

Preheat oven to 350 degrees; Line 8 cups of a muffin tin with paper liners (or coat with non-stick cooking spray); Whisk together the milk, butter, eggs, and honey in a large mixing bowl. Stir in the flour, baking powder, salt, chives, and cheese, setting aside 1/4 cup of Gruyere for sprinkling on top of muffins; Divide the batter evenly among the cups, filling them three-quarters full.

Bake muffins for 20-25 minutes, until golden on top and remove from oven. Sprinkle remaining Gruyere cheese over tops; Turn oven to broil and broil muffins for another 2-3 minutes until cheese is melted and lightly browned.



Homemade Honey Ice Cream Master Recipe ~ National Honey Board

Ingredients (Yield: 1 quart):

4 large - egg yolks
2/3 cup - honey
1/8 teaspoon - salt
3 cups - half-and-half or dairy mix*
Optional infusions, add-ins or swirls (see below)

Directions:

Whisk together eggs, honey, and salt in medium bowl. In medium saucepan, bring half-and-half to a full simmer with any infusions. Remove from heat. Refrigerate until completely cool.

Process custard in ice cream maker according to manufacturer's instructions; add soft ingredients such as 1/2 cup sliced bananas or raspberries half way through freezing, or chunky ingredients like nuts or candy during the last 2 to 5 minutes. Transfer to bowl or tub, add any desired swirls and serve, or cover and freeze until firm, at least 3 hours and up to 3 days.

Add-ins: Half way through the churning add up to 1 cup of fruit. Or, during the last 2 to 5 minutes, add 1/2 cup nuts, bits of pure honey comb or chocolate bits. minutes add 1/2 cup nuts, bits of pure honey comb or chocolate bits.



BEES IN THE NEWS

Each month, Bee Culture's daily Catch the Buzz, American Bee Journal's daily "Extra" emails, and Fran Bach's "Items for Beekeepers" share great bee news stories. In fact, there's so much going on in the world of bees that covering it has gone beyond the scope of this newsletter. Those readers who are particularly interested in following bee research and news are likely subscribing to these publications, so the "Bees in the News" column is being retired from the Newsletter. Bees in the News stories will still be posted to our LCBA Facebook page, though, and some headlines & URLs will be in each Newsletter.

If you are not already subscribing to the publications above, here's how you can sign up:

Bee Culture's Catch the Buzz: visit <http://www.beeeculture.com/catch-buzz/>

American Bee Journal's daily "Extra": visit

<http://americanbeejournal.us1.list-manage.com/subscribe?u=5fd2b1aa990e63193af2a573d&id=8cdd94c05c>

Items for Beekeepers: write (snail mail) to Items for beekeepers, PO Box 397, Selah, WA 98942 and ask to be placed on the email list.

Get Ready for the Mite-a-Thon: The Pollinator Partnership, Honey Bee Health Coalition, Bee Informed Partnership and others are sponsoring a "Mite-a-Thon" to help gather data on the extent of Varroa infestation & help beekeepers become more aware of the extent of this problem. See: <http://mailchi.mp/honeybeehealthcoalition.org/get-ready-for-the-mite-a-thon?e=627ab4e833>

Adding Your Hive Scale to the Bee Informed Partnership Public Map: If you'd like to participate, visit: <https://beeinformed.org/2017/07/27/adding-your-hive-scale-to-the-bip-public-map/>

"Explaining Massachusetts' Attempt to Protect Bees, but Farmers and Farm Bureau Cannot Support Knee-Jerk Reactions Not Backed By Scientific Data": Catch the Buzz, July 27: to read about this latest installment in the neonicotinoid controversy, visit: http://www.beeeculture.com/catch-buzz-explaining-massachusetts-attempt-protect-bees-farmers-farm-bureau-cannot-support-knee-jerk-reactions-not-backed-scientific-data/?utm_source=Catch+The+Buzz&utm_campaign=d730b29f4d-Catch+The+Buzz+4+29+2015&utm_medium=email&utm_term=0_0272f190ab-d730b29f4d-256261065

"Climate Change Threatens Domestic Bee Species": American Bee Journal, July 7. Visit: <http://mailchi.mp/americanbeejournal/abj-extra-july-7-2017-climate-change-threatens-domestic-bee-species?e=e9ff21e0bb>

"Himalayan Blackberry: Beauty or Beast?" Bee Informed Partnership, July 5. Visit: <https://beeinformed.org/2017/07/06/himalayan-blackberry-beauty-or-beast/>

ANNOUNCEMENTS

Honey Bee Nutrition Competition: Dr. Dewey Caron writes, “This summer, the Honey Bee Health Coalition (HBHC) will launch a competition to find the most innovative ideas to tackle honey bee nutrition challenges. Anyone with an idea for a creative new solution to advance, disrupt, or pioneer the field of honey bee nutrition is invited to apply. Finalists will have the opportunity to pitch their ideas to leaders in the beekeeping industry, and a chance to win prize money to implement their projects. The competition will open for applications in August – stay tuned for more information.”

Saturday, Aug 19: 4th Annual Oregon Honey Festival, Ashland, Oregon

This family friendly festival presents honey, bee and hive products including mead, an ancient fermented beverage. Meet local beekeepers and honey producers, listen to speakers and enjoy LIVE music! Top it all off with delicious chocolates and cheeses, meet garden experts and have fun with educational kid's crafts! The environment is the (thankfully!) air conditioned Historic Elk's Lodge. Celebrate National Honey Bee Day with us! If you would like to be an exhibitor/vendor, please get in touch with the festival managers at oregonhoneyfestival@outlook.com or visit their webpage: www.oregonhoneyfestival.com .

September 5 - 8: Western Apicultural Society of North America 2017 - 40th Anniversary Conference, UC-Davis, California; for info, visit: <http://www.westernapiculturalsociety.org>

Do You Sell Wax? If you are an LCBA member and would like to be listed on LCBA's Buy Local Honey page, please email secretary@lcba.community with your contact information, prices, and a photo if possible.

Western Apicultural Society Newsletters: http://groups.ucanr.org/WAS/WAS_Journal. Click on the line in the paragraph on the right as directed. If you're still getting the old issue, click on "empty cache" in your browser or "refresh" or "reload" under VIEW in your menu bar.

WASBA Newsletter: Pick up your copy of this bimonthly online at www.wasba.org: click on "Newsletters." The July Newsletter's cover story is LCBA's Youth Scholarship Program!

That's all for now ~ take care, & bee happy!

~~ Susanne Weil, LCBA Secretary (Secretary@lcba.community; 360 880 8130)