



Visit LCBA Online: www.lewiscountybeekeepers.org

August 2019 LCBA Newsletter

In This Edition:

Upcoming Events (2 -5):

- **August 8: Monthly Meeting – Dr. Dewey Caron on 2018-19 Bee Losses/Causes**
- **August 10: “Reading the Hive” Workshop with Dewey Caron**
- **August 13-18: LCBA Will Bee Back at the Southwest Washington Fair**
- **September 12: Monthly Meeting – Fall Management Strategies with Kevin Reichert & Cody Warren**
- **September 14: Fall Management Workshop**
- **Saturday Sept. 21st: Northwest District Beekeepers’ Association Conference, Featuring Randy Oliver, Mr. “Scientific Beekeeping”**

Notes from our July 13 Summer Potluck Meeting, plus Youth Scholarship update (6 - 8)

What Should You Bee Doing for Your Bees This Month? (8 - 9)

LCBA’s July 27 Workshop: Testing for Varroa, Nosema, Pesticides, & More with Erin O’Rourke, WSU APIS Lab / Honey Supers Removal Tips (10 - 11)

Recipes of the Month from the National Honey Board: Honey Lemonade, Balsamic-Honey Grilled Chicken, & a grilled Honey, Almond, & Brie Burger: (13 - 15)

Bees in the News: Some new studies on how pesticides affect honey bees & how bees were honored on coins in the ancient world: (16 - 19)

Announcements - Got Honey? Check Out LCBA’s Loaner Extractor Program (20)

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 8th - LCBA Monthly Meeting

Speaker: Dr. Dewey Caron:

2018-19 Bee Losses - Learning from the Past

Where: Centralia College, Walton Science Center 121; 701 W. Walnut, Centralia, WA 98531

When: Social Time, 6-6:30 pm; Speaker, 6:30 – 7:30 pm; Business Meeting, 7:30-8:45

What: We know that 2018-19 was a brutal year for honey bee losses. Dr. Caron will offer an analysis, rather than just numbers, to help us learn from what we've lost and, let's hope, avoid seeing similar losses next year. Bring your stories & questions! Also, brief business meeting with updates on LCBA's Fair exhibit. Business meeting to follow with news about LCBA's 2018 honey judging contests.



Above left, Dewey leading a hive inspection workshop earlier this year (photo, Portland Zenger News); right, Dewey close up (nice hat!)

Saturday, August 10th: Workshop

Dr. Dewey Caron: Reading the Hive

Where: Please RSVP secretary@lcba.community for directions and registration.

When: 9 a.m. to noon

What: Dr. Dewey Caron will lead a workshop in "reading the hive," assessing colony condition, brood pattern, disease indications, & more. This workshop is designed for both new and experienced beekeepers. Q&A to follow with refreshments!

This Workshop Is Free, But Open Only To LCBA Members.

Please RSVP (see above) so that we can keep track of numbers.

LCBA Will Bee Back at the Southwest Washington Fair!

Tuesday - Sunday, August 13 - 18

Come See the Bees at LCBA's exhibit in the Floral Building! We'll have our Observation Hive, lots of hands-on display items, our "bee the face of the bee" photo board for kids of all ages, our volunteers to answer your questions, and see the display of prize-winning local honey. On the weekend, you can taste free raw honey from local beekeepers and vote for your favorite in the People's Choice Honey Tasting Contest!



Visitors watching bees in our observation hive in 2017; folks enjoying local raw honey during the People's Choice Honey Tasting Contest.

Enter Your Honey In the Official Fair Contest!

Give it a try! Please drop it off at the SW WA Fairgrounds' Floral Building on Monday, August 12 between 1 p.m. and 7 p.m. - please note, the Fair has shortened these hours from past years. Alternatively, contact secretary@lcba.community to arrange a drop off. Honey must be entered in Queenline jars. For guidelines on the honey contest, [click here](#). For tips on how to prepare your honey to enter the Fair contest, visit our website:

http://lewiscountybeekeepers.org/education/preparing_your_honey_for_fair_judging.

Enter Your Honey in the People's Choice Tasting Contest!

Saturday & Sunday, August 17 - 18

This is our annual FREE honey tasting with samples of raw local honey from all over Lewis County. This is such fun educational outreach – so many people really don't know the difference raw honey makes! Visitors to our exhibit vote for their favorite to be this year's People's Choice Champion! To enter YOUR honey in the contest, please bring a half pint jar of your honey to the Floral Building on August 12 between 1 and 7 pm OR drop off at the LCBA exhibit by Saturday morning at 10 a.m. Please put no identifying marks on your jar: include your contact info on a separate card and put both in a bag.

Thursday, September 12: LCBA Monthly Meeting

Kevin Reichert & Cody Warren:

Fall Management for Winter Bee Survival

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

Where: Centralia College, Walton Science Center 121, 701 W. Walnut, Centralia WA 98531

What: LCBA President Kevin Reichert and Mentorship Coordinator Cody Warren will review the things we need to do for our bees at this time of year to help them survive the winter. We'll cover what to look for during fall inspections, hive manipulations, moisture control methods, Varroa monitoring and management, & more. Please bring your stories and questions!



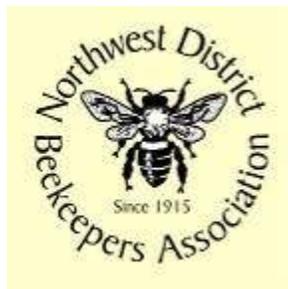
Above left, Cody shows workshop attendees how to fog a hive with oxalic acid; right, Caleb, one of our 2018 Youth Scholars, built his moisture control box at our workshop last year; we'll demonstrate how to make one again this year.

Saturday, September 14: Fall Management Workshop

When: 11 a.m. to 1 p.m.; **Where:** Please RSVP to secretary@lcba.community for address & directions. It helps us plan to know how many are coming.

What: Are your bees well prepared for winter - how would you tell? LCBA Mentors will go through hives to assess their condition & demonstrate Varroa treatments (oxalic acid vaporizing, Api Life Var, & more), as well as winter moisture control methods, including how to build a moisture control box. After the workshop, those interested are welcome to help build moisture boxes for our club apiary colonies. Please bring your protective gear!

Saturday Sept. 21st: Northwest District Beekeepers' Association Conference
Featuring Randy Oliver, Mr. "Scientific Beekeeping"



Where: Snohomish PUD Auditorium

Registration: Tickets for NWDBA members are \$20.00 and non members \$30.00 (plus fees). We will be meeting at the Snohomish PUD Auditorium. There is limited seating (300 guests) and we expect to sell out well before the event so if you are interested please sign up early:

<https://www.brownpapertickets.com/event/4248173>

Schedule:

9:00-10:15am: Doing the Multiplication: Expanding Your Apiary the 'Old School' and 'Next Generation' Way: Andony Melathopoulos, Assistant Professor in Pollinator Health Extension in the Department of Horticulture at Oregon State University.

10:15am-11:30pm: Randy Oliver, Reading The Combs: Understanding Bee Biology Over the Course of a Season. By acquiring a better understanding of the biology of bees, nutrition, parasites, and pathogens over the course of the season, and by learning to "read the combs," the beekeeper can then make better informed management decisions adapted to his/her particular situation. Randy Oliver, a commercial beekeeper in California, runs the website scientificbeekeeping.com and authors a monthly column in *American Bee Journal*.

11:30am-1:00pm: Lunch break

1:00pm-2:15: Unsung Bee Diseases and How to Manage Them. Andony Melathopoulos, This talk will focus on European foulbrood, chalkbrood, viruses, and Nosema.

2:15-3:30pm: Bees, Science, and How the Media Gets it Wrong: Kevin Oldenburg, President, WASBA

3:45-5:00pm: Randy Oliver: Oxalic Acid Tips: As varroa develops resistance to the synthetic miticides, beekeepers must learn to use alternative treatments. Oxalic acid has a long history of successful use, and can be applied by different methods (dribble, sublimation, extended-release). Tips from someone who has used oxalic acid for nearly two decades.

Notes from LCBA's 11th Annual Summer Potluck

LCBA's 11th Annual Summer Potluck was a great time! We shared good food, fellowship, & our drawing raised \$444 for our Youth in Beekeeping Scholarship Program - enough to fund one new youth beekeeper in 2020! It was fun to meet some beekeepers from the Cowlitz Bee Association who came up to join us, too. Many thanks to our members who donated gift items for the drawing, as well as to our local vendors who supported us with gift certificates: Reichert's Distributing, Reichert's Choice Meats, Beeline Apiaries, the Chehalis Farm Store, Jeremy's Farm to Table, Shakespeare & Co. Coffee House, Kaija's Garden and Pet, Pioneer West, and the Tiki Tap House. Finally, thank you to our potluck volunteers - Pamela Daudet, Kevin & Jeanne Reichert, Kay Crawford, Jan Beuchler, Bob Harris, Cody & Linnea Warren, Peter Glover & Susanne Weil, Damon Anderson, & Rick Battin (if I forgot anyone, I apologize!). Enjoy the photos!



Above left, LCBA members watching the drawing after dinner; right, LCBA President Kevin Reichert with member Walt Wilson. Below left, Kay and Gottfried choosing drawing items (who brought the borage? Dan Maughan donated the hive boxes); right, John Anderson won a nice lavender & other floral planter for bees; his daughter Kenzie, middle, won a bag of clover to plant for her girls. More photos next page. . . .





Above left, Michaela won a linden tree donated by Pioneer West and had no trouble packing it out; right, Terrie (our June speaker) and daughter Michaela have been keeping bees together since 2013. Below left, Cody won the “local honey” sign; middle, Kimo won a 12th Man BBQ mitt; right, Damon helping Rick with the drawing. For more photos, visit our Facebook page!



LCBA July 13 Business Meeting

Treasurer’s Report: LCBA Treasurer Rick Battin reported that the drawing raised \$444 for the Youth Scholarship fund. This will fund one new student next year! Thanks to everyone who donated.

Youth Scholarship Program: LCBA President Kevin Reichert asked Damon Anderson, our 2019 Youth in Beekeeping Scholarship student, to share with members how his beekeeping is going. Damon’s bees are doing very well, despite the family having to move not long after the bees arrived. Damon’s mentor, Cody Warren, helped Damon accomplish the move. Damon enjoys watching his bees coming and going as they forage and likes working with them.

Also at this meeting, 2017 youth scholar Adam Claridge and mentor Cody reported on the queen rearing class at WSU, which Adam found complex and fascinating. Cody and Adam will report in more detail on what they learned at our October LCBA meeting.

Southwest Washington Fair announcements: Susanne passed around a sign-up sheet for volunteering at the Fair, and as of the end of the meeting, many had signed up. Also, Queenline jars (for the official Fair honey contest) and half-pints (for the People's Choice tasting contest) were available for members who wish to enter these contests. Details about our Fair exhibit are above under upcoming events.

What Should You Bee Doing for Your Bees This Month?

(Reprinted from our August 2018 Newsletter)



Above, yellowjacket kills honey bee (photo, HoneyBeeSuite.com)

Nectar dearth, heat, and yellowjackets all combine to make August a challenging month for bees in southwest Washington. Also, as we move toward September, the queen will begin to lay fewer eggs as the colony begins its preparation for over-wintering, so Varroa mite loads can start to rise significantly in proportion to the numbers of bees in a colony. All this combines to make bees – quite understandably! – cranky. Be sure to wear protective gear and fire up that smoker if your bees are acting highly defensive!

Nectar dearth: Check to see what is blooming in your bees' foraging area. If there's not much available, you may want to start feeding your bees sugar syrup. Some beekeepers wait until spring to harvest honey as a way of helping bees get through this difficult period. If you do harvest and spin honey, you can put "wet supers" back on the bees for a couple days for them to clean up and benefit from the remaining honey.

Heat – Bees Need Water & Ventilation: Bees need water to help regulate hive temperature, so be sure to provide your colonies with nearby, reliable water sources – this prevents their wasting foraging energy seeking H₂O. Also, some beekeepers place twigs between the inner cover and telescoping cover, or prop up the telescoping cover, to aid in ventilation. However, these approaches can raise the risk of ...

Yellowjackets: Yellowjackets can – literally – kill colonies at this time of year. Unlike honey bees, yellowjackets' stingers are not barbed, so their stingers don't detach when they sting, making each yellowjacket a multiple threat. Despite the heat, if you see many yellowjackets in

your apiary, you can help the bees protect their colonies by putting the entrance reducer on the smallest entry hole, or by using a robbing screen: both approaches minimize the amount of space the guard bees must defend. Also you might try

A nifty DIY yellowjacket trap idea from Steve Howard: Hanging traps helps, and LCBA mentor Steve Howard has a clever suggestion: “instead of paying \$4-5 for those little replacement tubes of attractant for your yellowjacket traps, go buy a quart of hummingbird feeder syrup for about \$5. Put that in the little cotton ball compartment of the trap. No fooling – works better than the tubes of attractant!” Steve notes that the bees are not attracted to the hummingbird syrup.

Want to get rid of yellowjacket, wasp, and hornet nests? Check out these folks who will remove them for free, then send them to medical labs for venom research: Dr. Carl Roush of Longview writes, “I want your yellowjackets! ... to capture, freeze, and ship to Jubilant HollisterStier, (Spokane, WA), whose specifications include a minimum size for each colony "bagged". HollisterStier extracts the venom to prepare allergy shots against yellowjacket sting reactions. No charge for my service but I do honor JHS minimums in scheduling my collections. Please call if you might have something for me, or connect here, or via messenger. Your yellowjackets could save a life, and have provided my summer income for over thirty years! Plus, you are rid of a potential nuisance. Only the yellowjackets lose!!” Carl covers Longview through Chehalis, from May through September: call 360 578 2018.

For yellowjacket removal from Centralia on north, visit Cascadia Venom Collection: website, <http://cascadiavenomcollection.com/> Email: freeremoval@cascadiavenomcollection.com . . . Phone: (360) 866-1834.

Testing for Varroa Mites: Whether you’re using slider boards, sugar shakes, or alcohol washes, test your bees for mites and treat as needed. If you have honey supers on, wait to treat until you pull the honey, lest the chemicals in the treatment add flavors you don’t want! Some treatments are ok with honey supers on – check the package directions and be sure to follow them.

 william-snekspare

"When you're in your bee suit
and you feel sweat running
down your back, that's fine. If
you feel sweat running up your
back, that's a bee"

-Some beekeeping advice my mom gave me today

 lumpyspacewarrior

I thought "bee suit" meant like a bee costume until I read the word beekeeping

LCBA's July 27 Testing Workshop with Erin O'Rourke, WSU APIS Laboratory



Above, Erin O'Rourke, WSU Diagnostic Laboratory Manager, at LCBA's Apiary

LCBA participates in 2019 USDA National Honey Bee Disease Survey: Erin O'Rourke, the manager of WSU's diagnostic testing laboratory, visited Lewis County to take samples for two ongoing honey bee health studies. The first is the 2019 USDA National Honey Bee Disease Survey, which is sampling 25 apiaries of 8+ colonies or more in Washington State – and LCBA's Club Apiary is one of the 25! Erin also took samples from Dan Maughan's and Kevin Mills's bee yards. Dan, Kevin, and Cody (as apiary manager) will receive detailed results from the USDA, which is testing for “a wide range of pathogens, viruses, pesticide residue, and introduced species” (like Varroa mites). To test these, Erin sampled each colony four ways: for live bees, bees preserved in alcohol, pollen/wax, and brood. The pollen and wax samples will be checked for pesticides. The photos on the next page show various aspects of sampling, the main subject of our workshop, which about 30 beekeepers attended.

Would you like to sample your bees? Even if you do not have 8+ colonies, you can get information from WSU about whether your colonies have Varroa mites, tracheal mites, or Nosema (only government labs test for pesticides, and they charge individual beekeepers over \$200 for this service). WSU's service, though, is free: you need pay only the cost of postage and the sampling cup(s). To sample, you must send bees in alcohol in a sealed urine cup: directions and a form to accompany the sample are on WSU's website at bees.wsu.edu/diagnostic-lab/

Workshop photos next page. . .



Above left, Erin set up to take samples with some attendees watching; others watched/helped Rick Battin and Steve Grega, right, take the samples. Amazing to watch, Erin sampled 8 colonies in under an hour and a half – but to pull this off, we needed a “shift” of beekeepers opening the hives and seeking frames that had pollen, good brood to sample, and, of course, plenty of bees – but not the queen!

Below, Erin sampling larvae from a nice brood frame; right, the ventilated box for transporting live bee samples (that’s the alcohol sample of just-killed bees in the bottle that is stoppering the live bees).



More Workshop Photos – Next Page

July 27 Workshop, continued:



*Above left, Rick and Steve found a great pollen frame for sampling – note the diversity of colors.
Above right, Erin places pollen in a sampling jar.*



*Above, left, mentor Gottfried, and, right, Cody, assess brood pattern with workshop attendees.
Below, Youth Scholar Damon helps Rick open a hive with LCBA President Kevin Reichert coaching; right, Kevin opened the workshop with a quick overview of methods for removing honey supers, as 'tis the season. For details on how to remove supers, visit our website:*

http://lewiscountybeekeepers.org/education/removing_honey_supers



RECIPES OF THE MONTH from the National Honey Board

Beat the Heat with Lemonade Honey Punch

Ingredients for 10 cups' worth:

For Ginger Honey Syrup:

1 cup - honey

5 - thin slices of ginger, peeled

1/2 cup – water

For Lemonade:

1 cup - freshly squeezed lemon juice

24 oz. - apple juice

5 cups - water

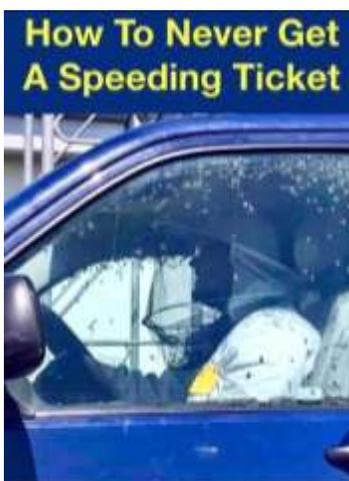
lemon slices, for serving



Directions:

Simmer the Ginger Honey Syrup ingredients in a heavy saucepan for about 30 minutes, set aside to cool. Remove the ginger slices and discard.

In a large pitcher combine the lemon juice, apple juice and water. Stir in the cooled Ginger Honey Syrup. Fill each glass with ice and the lemonade, garnish with a lemon slice. TIP: You can substitute club soda for the water if you prefer.



Balsamic Honey BBQ Chicken

Ingredients for 6 Servings:

For Balsamic Honey BBQ Sauce:

- 1 cup - store bought BBQ Sauce
- 1/2 cup - honey
- 3 T - Sriracha sauce
- 2 T - balsamic vinegar
- 3 T - butter
- 2 tsp. - garlic paste or minced fresh garlic

For BBQ Chicken:

- 1 tsp. - salt
- 1 tsp. - garlic powder
- 1 tsp. - paprika
- 1/2 tsp. - ground black pepper
- 1 tsp. - sugar
- 6 - boneless chicken breasts
- 2 T - olive oil



Directions:

Preheat oven to 375°F.

Combine all the BBQ sauce ingredients and simmer for 25-30 minutes.

Combine the salt, garlic powder, paprika, black pepper and sugar. Lay out the chicken breast on a sheet pan, drizzle with the olive oil and sprinkle with the spice mixture. Bake for 20 minutes.

Baste the chicken with the Balsamic Honey BBQ sauce and continue to bake for another 12-15 minutes until the sauce begins to caramelize and the juices run clear when the chicken is pierced with a fork. Serve alongside the remainder of the sauce.

TIP: You can use this same recipe with wings or bone-in chicken breasts.

Grilled Honey, Almond, & Brie Burger



Ingredients for 4 Servings:

2 lbs. - ground beef chuck

1 cup - honey

1 cup - almonds, sliced

8 oz. - brie cheese

salt

pepper

4 - Brioche buns, sliced

Directions:

Form four equal ground beef patties and sprinkle with salt and pepper. Place meat on high heat grill, flipping once after 5 minutes.

Add Brie cheese to patties, cover and cook for another 4-5 minutes.\

Remove from heat and place each patty on Brioche bun bottom, then topping it with honey and almonds, placing the bun top on the burger last.

BEES IN THE NEWS

Thanks to Steve Norton, Phil Wilson, and the good folks at Bee Informed Partnership, Bee Culture, and American Bee Journal for stories.

“New Research Suggests That Global Trends in Farming Practice Are Undermining Pollinators,” *Bee Culture*, July 26, 2019



Photo, Martin Husemann: “Honey bee worker and a male Andrena sp on apple blossom”

“A multinational team of researchers has identified countries where agriculture’s increasing dependence on pollination, coupled with a lack of crop diversity, may threaten food security and economic stability. The study, which was published in the journal *Global Change Biology* on July 11, 2019, is the first global assessment of the relationship between trends in crop diversity and agricultural dependence on pollinators.

“Using annual data from the U.N. Food and Agriculture Organization from 1961 to 2016, the study showed that the global area cultivated in crops that require pollination by bees and other insects expanded by 137%, while crop diversity increased by just 20.5%. This imbalance is a problem, according to the researchers, because agriculture dominated by just one or two types of crops only provides nutrition for pollinators during a limited window when the crops are blooming. Maintaining agricultural diversity by cultivating a variety of crops that bloom at different times provides a more stable source of food and habitat for pollinators.”

To read more, visit: https://www.beeculture.com/catch-the-buzz-new-research-suggests-that-global-trends-in-farming-practices-are-undermining-pollinators/?fbclid=IwAR3t3NhrhpHn5y8FudhNcCGZ98v4_IumISK0wCgaOgqqwuUsPlx2duMC94



“Growers in California have to rent millions of bee colonies to pollinate their almond trees”: Photo by Pixabay/CC

“Pesticide Mixture the Culprit in Almond Grove Bee Die-Offs,” KQED News, February 8, 2019

This story is from February, but may not have gotten the exposure it deserves: “A new study has found that a mix of insecticides and fungicides could be the culprit in massive die-offs of honeybees at almond groves in California’s Central Valley. Previous research showed that the chemicals do not harm honeybees on their own. It's when these pesticides mingle in the air together — as they do in almond groves — that they become a lethal combination for bees, according to the study from Ohio State University and the Almond Board of California.

“Fungicides, often needed for crop protection, are routinely used during almond bloom, but in many cases growers were also adding insecticides to the mix,” wrote Reed Johnson, a bee expert at Ohio State University and one of the study's authors, in an article for Ohio State News. “Our research shows that some combinations are deadly to the bees, and the simplest thing is to just take the insecticide out of the equation during almond bloom,” Johnson said.”

To read more, visit: <https://www.kqed.org/news/11724637/study-pesticide-mixture-the-culprit-in-almond-grove-bee-die-offs>

And one more on pesticides: “Long Term Exposure To Common Pesticides Damages Honey Bees’ Ability To Fly,” Bee Culture, July 18, 2019

“Biologists at the University of California San Diego have demonstrated for the first time that a widely used pesticide can significantly impair the ability of otherwise healthy honey bees to fly, raising concerns about how pesticides affect their capacity to pollinate and the long-term effects on the health of honey bee colonies.

Previous research has shown that foraging honey bees that ingested neonicotinoid pesticides, crop insecticides that are commonly used in agriculture, were less likely to return to their home nest, leading to a decrease in foragers.



“A honey bee (Apis mellifera) is harnessed for study on a flight mill in biology professor James Nieh’s laboratory, UC San Diego”: Photo, Simone Tosi

“A study published April 26 in Scientific Reports by UC San Diego postdoctoral researcher Simone Tosi, Biology Professor James Nieh, along with Associate Professor Giovanni Burgio of the University of Bologna, Italy, describes in detail how the neonicotinoid pesticide thiamethoxam damages honey bees. Thiamethoxam is used in crops such as corn, soybeans and cotton. To test the hypothesis that the pesticide impairs flight ability, the researchers designed and constructed a flight mill (a bee flight-testing instrument) from scratch. This allowed them to fly bees under consistent and controlled conditions.

“Months of testing and data acquisition revealed that typical levels of neonicotinoid exposure, which bees could experience when foraging on agricultural crops—but below lethal levels—resulted in substantial damage to the honey bee’s ability to fly.

“Our results provide the first demonstration that field-realistic exposure to this pesticide alone, in otherwise healthy colonies, can alter the ability of bees to fly, specifically impairing flight distance, duration and velocity” said Tosi. “Honey bee survival depends on its ability to fly, because that’s the only way they can collect food. Their flight ability is also crucial to guarantee crop and wild plant pollination.”

To read more, visit: https://www.beeeculture.com/catch-the-buzz-long-term-exposure-to-common-pesticide-damages-honey-bees-ability-to-fly/?fbclid=IwAR30wXI4_9GiYXqBXFIS-aZrmuAXUy9wI1WTRLNjwoVeUxWfCTE9wq5pEKM



“Ancient Coins Were Adorned with Honey Bees: Honored, Almost Magical”: Bee Culture, July 19, 2019:

Did you know that honey bees were staples on coins throughout the ancient world? From ancient Rome to ancient Egypt, all around the Mediterranean, bees were honored images on currency. To read the article, visit: <https://www.bee-culture.com/catch-the-buzz-ancient-coins-were-adorned-with-honey-bees-honored-almost-magical/?fbclid=IwAR2QuuPm3GJe6sZ3Ijsz4QAMnV975D2vFA-1FcYxPVWUsQonB-EO-WHYmGE>



Comic Relief!

ANNOUNCEMENTS

See “Upcoming Events” for more...

Got Honey? LCBA Now Has a “Loaner Extractor” for Members: Contact LCBA Mentor Phil Wilson.

Got Honey – but no extractor to spin it in? LCBA has a 4-frame manual extractor which members can borrow to spin their honey at their convenience! The “extractor loan kit” comes with an uncapping stand, bucket, hot knife, and uncapping fork. Those who’d like to participate can contact LCBA mentor Phil Wilson, who has graciously agreed to coordinate pickup/dropoff of the extractor for members. You can reach Phil by email at wilsopj@gmail.com or by phone at 360 785 3804. For details on our “Loaner Extractor SOP” – guidelines for use, please visit our website: http://lewiscountybeekeepers.org/education/lcbas_loaner_extractor_kit.

Honey Wanted in Bulk: Antony Richfield from Silver Cat Farms, who spoke to our club about mead-making in January 2018, is seeking honey in bulk – 5 gallons and up - and would like to be contacted by beekeepers willing to sell. He is not concerned with filtration or crystallization. If you have honey in the quantities Antony's after, please email him at silvercatfarm@gmail.com or call 425 344 8058.

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)