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August 2018 LCBA Newsletter

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Secretary Susanne Weil: secretary@lcba.community or call 360 880 8130.

UPCOMING EVENTS

Thursday, August 9th - LCBA Monthly Meeting

Speaker: LCBA Treasurer & Journeyman Beekeeper Rick Battin
What's New at WSU: Queen Rearing, Mushrooms, & More



Above left, Rick Battin & few thousand friends; right, drone semen harvested for breeding program.

Where: Centralia College, Washington Hall 103; 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: LCBA Treasurer and WASBA-certified Journeyman Beekeeper Rick Battin will share what he learned at WSU's Queen Rearing class & Bee Field Days: Rick will give a general overview of bee genetics, describe WSU's efforts to breed a hardier, mite-resistant bee for Washington State, cover the "bee day experience" (yes - including Bee Beards!), and give information about WSU's research projects, such as the Fungi Perfecti-WSU work on how mushrooms can help bees, plans for a new bee diagnostic center, as well as how you can use that free service. Should be very interesting! Business meeting to follow with news about LCBA's 2018 honey judging contests.



Above, Dr. Brandon Hopkins artificially inseminates queen bees in WSU's breeding program.

Saturday, August 25:

Brushy Mountain Mite Management for Colony Survival Class

Where: Brushy Mountain Bee Farm (formerly Ruhl Bee Supply), 29600 SW Seely Avenue, Suite B, Wilsonville, Oregon, 97070

When: 10 a.m. to 2:30 p.m.

What: Did you miss LCBA's workshop on supers removal & mite testing? Brushy Mountain (Ruhl's) in Wilsonville, OR is offering a class on managing Varroa mites so that your bees survive. There will be some lecture time in the Brushy Mountain classroom, then hands-on work with the bees in their teaching apiary, so bring protective gear.

Registration: \$40. For details & registration, visit:

https://www.brushymountainbeefarm.com/mite-management-class?utm_source=bronto&utm_medium=email&utm_term=Class+Registration&utm_content=07/26/2018&utm_campaign=Mite+Management+Class&bta_tid=34696506051401966672829916173483012029991598497375544306496604324487032833145590126696547248800823628647435

Tuesday, August 28:

LCBA at the Chehalis Farmers' Market – Kids' Table

When: 10 a.m. to 4 p.m.

Where: Boistfort Avenue in Chehalis

What: LCBA will host the "Kids' Table" at the Market. We'll have our observation hive, a honey tasting, and more!

Thursday, September 13: LCBA Monthly Meeting

Dan Maughan: 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, Washington Hall 103, 701 W. Walnut, Centralia WA 98531

What: Dan Maughan 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!

Saturday, September 15: Fall Management Workshop



Scenes from last year's fall management workshop: above left, mentor Cody Warren demonstrates his oxalic acid fogger for Varroa mite control; right, LCBA members work on making moisture control boxes for our apiary bee colonies.

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 22: LCBA at Seedpod Farm's Fall Harvest Festival



When: Exact times TBA, but roughly 9 a.m. to 4 pm; **Where:** Seedpod Farm, 2330 Howard Ave, Centralia WA 98531 – off old 99.

What: LCBA will have display tables with our Observation Hive, hive & tool displays, informational materials, and a tent for our People's Choice Honey Tasting. More details in the September Newsletter! LCBA members are welcome to sell their honey and other bee products at this event. If you'd like to volunteer, please contact Susanne (secretary@lcba.community).

LCBA Events Coming Later in 2018 . . . Mark Your Calendars!

Thursday, October 11

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

Color us excited, because LCBA was THE top responder to this year's Pacific Northwest Bee Loss Survey! This means that Dewey's data and insights will be even more relevant to us than usual. Thank you to all our beekeepers who responded to the PNW & BIP Surveys!

Thursday, November 9: WSU's APIS Program – more details next month.

Saturday, December 8: LCBA's Holiday Potluck, Borst Kitchen #1: more details later, but we may have a mead-making demonstration!

Lewis County Extension: New Staff, New Location, New Workshops



Lewis County Extension has a new director, Gary Fredericks, a new office manager, Julie Pirtle, and new digs: 17 SW Cascade Ave, Chehalis, WA, 98532.

Upcoming LC Extension Workshops: for details & registration, visit

<https://extension.wsu.edu/lewis/>

Hands On Pressure Canning: August 24 @ 10:00 am - 2:00 pm

Composting Basics: September 11 @ 6:00 pm - 8:00 pm

Smoking Meats and Cheeses: September 21 @ 6:00 pm - 8:00 pm

Repair What You Wear, Head Start On The Holidays: September 26 @ 6:00 pm - 8:00 pm

Notes from LCBA's 10th Annual Summer Potluck



Above, members watching the drawing; right, Katie Simper & Austin Nelson won Dan Maughan's hand-made deep cedar hive box.

LCBA members had a very nice potluck gathering at Alexander Park on July 14. *Your scribe apologizes for having two different start times listed on the website and newsletter and won't let that happen again!* That gave us a slow start, but also time for socializing. It was hot, hot hot! - but we were thankful for the shade afforded by Lintott Alexander Park Shelter #1. Members shared food, talked bees, and raised \$331 for our 2019 Youth in Beekeeping Scholarship program at our drawing for fun bee items and gift certificates. Thanks to everyone who pitched in - especially our members who bought drawing tickets to support our young beekeepers!



Above, left, acting president Bob Harris addressed the membership during our brief business meeting; right, mentor Dan Maughan and Youth Scholarship student Austin Nelson.

Special thanks to Dan Maughan, who donated a hand-crafted cedar deep hive box and two medium boxes, Steve Howard, who donated a screened bottom board and his creamed as well as

liquid raw honey, and others – see photos below (and there’s more on the club Facebook page). Finally, thanks to our local vendors who have again supported our program with gift certificates and bee items: Beeline Apiaries, The Chehalis Farm Store, Reicherts Distributing Inc., Reicherts Choice Meats, Jeremy's Farm to Table, Kaija's Garden and Pet, Glamour Hair Salon, and the Tiki Tap House. Below are some highlights, as well as our business meeting notes. . . .



Above, left, Leslie Moog was the lucky winner of the \$50 Chehalis Farm Store gift certificate; right, father-daughter team Harold Mullins & Richelle Jackson each won one of Dan Maughan’s hand-made medium cedar hive boxes to take home to their apiary.



Above left, Alan Gootgeld won the gift certificate to Reichert’s Choice Meats; right, Austin turned out to be a natural at spinning for tickets and calling out winners – he may have a permanent job!

LCBA July 14 Business Meeting

Acting President Bob Harris and Steve Howard updated members on Kevin Reichert's health, and a card was circulated wishing Kevin a speedy recovery.

Treasurer's Report: LCBA Treasurer Rick Battin reported that the drawing raised \$331 for the Youth Scholarship fund.

Youth Scholarship Program: Austin Nelson was present and reported that he is having a lot of fun with his bees. He and mentor Dan Maughan had to re-queen the hive, and are hoping that the new matriarch thrives. The colony had built up well before the queen problem arose, and Austin was able to pull a couple frames of honey to harvest so that he could taste his girls' product:



Above, 2018 LCBA Youth in Beekeeping Scholarship student Austin Nelson, looking pretty happy about harvesting his first frame of honey (photo by Austin's mentor, Dan Maughan). We'll have more Youth Scholarship photos in the September newsletter!

Our other two 2018 youth scholarship students, Carmen Cleveland Barrera and Caleb Smith, were out of town for a vacation (Carmen) and family reunion (Caleb). Both youth scholars are doing well with their bees. One of Carmen's cows managed to breach the fence and got into the bee yard, where she knocked over one end of the hive stand; luckily, Carmen and mentor Susanne were able to reconstruct the hive without much trouble. The bees, thankfully, are fine, and the cow is back where she belongs!

Southwest Washington Fair announcement – LCBA is not participating this year: Bob told members present that the Board has reluctantly decided to withdraw LCBA's participation in the Fair this year. After five years of bringing a great exhibit, we were told that we would have to move the People's Choice Honey Tasting contest outdoors, which would bring field bees, yellowjackets, and a lot of stinging risks to the public. Also, we were told that we could not

remove the observation hive on very hot afternoons without permission from the Floral Building manager; we would not be allowed to decide what's safe for our bees. Dan and Bob both tried to reason with Fair management about this, but were told that these changes were not negotiable. We are truly baffled since no reasons were given for these new restrictions. The upshot: without our honey tasting and observation hive, LCBA would be left with a static display at the Fair. People don't pay much attention to static displays, so it would be basically a waste of volunteers' time and LCBA's resources to participate this year. The board is writing to the Fair Advisory commissioners to see if we can fix this for 2019.

Board members shared possible alternatives, including a “bee day” at Centralia College, for which there was some enthusiasm. One way or another, LCBA will have a honey judging contest, as well as a tasting contest, this year.

Post-Potluck-Update: Seedpod Farm in Centralia (owned by LCBA members Julie & Adam Gullett) is having a fall harvest festival on Saturday, September 22, and they have invited LCBA to participate. We can have our observation hive and a tent for honey tasting, plus a lot of our usual display items. If you would like to volunteer for this, please contact secretary@lcba.community for further details.

What Should You Be Doing for Your Bees This Month?



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 out and benefit from the remaining honey.

Heat: 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-shakespeare

"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



lumpspacewarrior

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

LCBA's July 21 Supers Removal / Varroa Control Workshop



Above: workshop attendees gathering prior to the start of the workshop.

LCBA members had a great time at our July 21 workshop on ways to remove honey supers & test for Varroa mites at host Bob McCormick's beautiful farm in Adna. Mentors demonstrated how to assess whether a frame of honey is ready to harvest, use fume boards and bee escapes to remove bees safely from supers, how to use the brush to flick remaining bees off honey frames without hurting them, & various ways to test for Varroa mites. Thanks to Rick Battin and Dan Maughan for leading the workshop, and especially to Bob McCormick for hosting us – he even brush-hogged the field by his apiary so workshopppers could drive down to the hives! For detailed descriptions, please visit LCBA's Facebook page and scroll down the feed for three posts giving details of the workshop activities. There's also a page on removing honey supers on LCBA's website – click on the "Education" link, then, "Remove Honey Supers." Our next workshop will be Saturday, September 15, on fall management.



Above, left, Dan Maughan discussing how to identify a frame as ready to harvest; right, Rick prepares to demonstrate Varroa sampling in an alcohol wash.

LCBA Now Has a “Loaner Extractor” for Members To Use! Contact LCBA Mentor Phil Wilson.



Phil Wilson, above, is coordinating LCBA's loaner extractor. Phil's the one on the right ;)

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 members’ information, here is the text of our Loaner Extractor SOP. We know it sounds legalistic, but hopefully it gives us clear guidelines:

LCBA standard operating Procedures for the Sharing of LCBA owned equipment with members, in good standing, of LCBA

The board of directors of LCBA have determined that certain LCBA owned equipment may be loaned to members, for use at their homes of the following equipment: 3 frame manual extractor, Uncapping platform, bucket, strainer, uncapping knife, uncapping scratcher, and honey bucket with honey gate.

The equipment listed is considered a “package” and will be signed out/loaned to members as a single unit. No individual pieces will be loaned apart from the whole package. The borrower is responsible for careful use, cleaning, and returning all at once to the keeper of the equipment; henceforth AGENT.

During the period when this equipment will most likely be in demand, there will be a list compiled by the agent of those requesting to borrow, dates requested, and length of time loaned. Barring unique circumstances, the board limits the borrowing period to no more than 72 hours from pick-up to return. The LCBA member acting as the loaning agent will assure all pieces are given and verify their return. Additionally, that agent will insure the loaned equipment is clean, serviceable, and, if instruction for use is necessary, will offer said instructions to the borrower. Also, said agent is the sole arbiter with respect to the cleanliness, serviceability, and accounting of loaned materials. Loaned materials **MUST** be returned in the same condition it was loaned and must be immediately ready for the next user. Said agent can, and will refuse to accept damaged

or unclean equipment, and will immediately report instances to a member of the board for determination.

The board has determined there will be no charges incurred by LCBA members to use LCBA property, nor will there be fines levied for late or unclean returns; however, future use by that borrower will be determined by the board.

The agent chosen by the board will, with board assistance, or approval, be responsible for establishing a check out/check in protocol. Borrower will provide the agent with Name, address where equipment will be used, e-mail address, if applicable, and both home and cellular phone numbers. Dates, times, and individual details will be the purview of the lending agent.

Loaned equipment is owned collectively by all members of LCBA. As such, it is expected that its use by members will be with the same care, and concern for other members, as if it was personally owned.

“Bee Toes” and “Festooning,” by Dan Wyns BeeInformed Partnership Blog, July 17, 2018



Above right, “this pair of festooning bees shows the full dexterity provided by the tarsal claws.”

"Honey bees have had a close relationship with humans for thousands of years and have been intensively studied and observed by both scientists and beekeepers. Despite the accumulation of knowledge and ever increasing understanding of bee behavior, there are still a number of mysteries that bees guard. One of these behaviors that is yet to be thoroughly understood is called festooning. If you have ever been in a hive and noticed the bees seem clingy and hang from or between frames in chains, you have seen festooning.

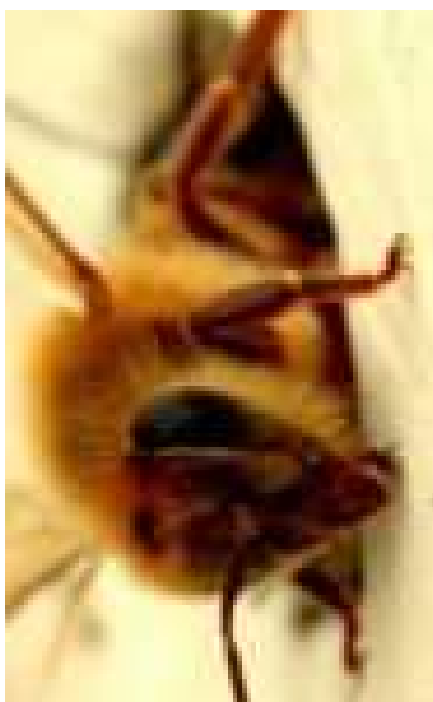
"It is not currently known why bees exhibit festooning behavior. There is general agreement, however, that the behavior is associated with wax production and is most commonly seen in the spring when comb is being drawn or repaired. One thought is that the bees cling to each other tightly to increase temperature and facilitate secretion of wax from glands on the underside of the abdomen. Another thought is that the bees are using their bodies as a sort of measuring device to assist in comb orientation and maintain the appropriate bee space critical to comb architecture. There is also a thought that festooning allows the bees to create a living scaffold or bridge in

open space to aid the construction process. While the ‘why’ of festooning isn’t entirely clear, the ‘how’ can be observed by working slowly through a colony and gently separating frames resulting in lattices and chains of bees between adjacent combs. As these chains are stretched to several bees in length, it becomes evident that they are using their toes to hold onto each other and capable of quite a bit of contortion so long as they remain hooked to other bees.

"The ‘toes’ that cling to each other are technically tarsal claws, the last segments of the end of each leg. Each of the six legs terminates in a pair of claws that together with the other structures of the lower leg provide a great deal of dexterity. In addition to hanging onto comb and other bees during festooning, tarsal claws allow bees to grip a variety of surfaces and textures which is particularly useful when foraging. Tarsal claws also allow bees to attach themselves to each other when hanging in a swarm or bearding in excessively hot or humid conditions. This previous post by my coworker Rob Snyder provides further explanation of the anatomy and functions of the lower legs and shows several examples of tarsal claws in a variety of bee species (for Rob's post, visit: <https://beeinformed.org/2011/08/25/tarsal-claws-hard-at-work/>).

"Having spent a dozen years working with bees, I have gained a decent understanding of many of their actions. Nevertheless, I’m glad that the bees still keep a few secrets to themselves. I always consider festooning a sign of spring and abundant resources in the environment that allow for colony growth and comb construction. In addition to being a general sign of good colony health, festooning is aesthetically pleasing. Every time I see it, I can’t help but think the bees are putting on a bit of a gymnastic display."

<https://beeinformed.org/2018/07/17/bee-toes/>



*Above left, “The tarsal claws help provide the grip that allows this forager to maintain traction on a smoother vertical surface as it emerges from an auger hole”; above right, “The full strength and utility of the tarsal claws on display as **this** forager clings to a cherry blossom by a single foreleg.”*

RECIPES OF THE MONTH from the National Honey Board

Baby Back Ribs with Honey, Chipotle & Mango Glaze

Ingredients:

- 1 cup honey
- 2 full racks baby back ribs
- 1 can chipotle peppers in adobo sauce
- 4 ripe mangos, cubed
- 1 tsp. pepper
- 1 Tb. salt



Directions:

Remove ribs from packaging, rinse and pat dry. Remove membrane from backside of ribs. Place in shallow pan, sprinkle salt and pepper evenly and set aside. In a small sauce pan, add chipotle, mango and honey. Cook over medium heat, stirring constantly until cooked down and thick enough to coat the back of a spoon.

Using the slow and low method of BBQ'ing, set temperature to 225-240°F. If using coals, let them burn off and move over to one side of the grill. Wrap the ribs and 2/3 of the sauce mixture in aluminum foil tightly and place on grill. Close lid. After 2 hours, flip the ribs and let cook for another 2 hours. Open the aluminum and remove ribs, place them on grill and brush on remaining sauce and let cook another 30 minutes. Remove and serve hot.

Honey BBQ Party Franks

Ingredients (8 servings):

- 1 lb. chicken or turkey frankfurters
- 1/4 cup barbecue sauce
- 2 Tb honey
- 1/4 tsp. dry mustard
- 1/2 tsp. ginger

Directions:

Cut each frank in fourths and set aside. Combine remaining ingredients in saucepan or skillet. Add franks and continue cooking until heated thoroughly. Serve hot with cocktail picks as appetizer.



Honey BBQ Sauce – National Honey Board

Ingredients for 2 quarts:

1/4 cup canola oil
3 cups sweet onions, chopped
1 cup roasted red bell peppers, chopped
1/2 cup Italian parsley, chopped
2 cups tomato sauce
1 1/2 cups honey
1 cup orange juice
1 cup dry white wine
3 Tb. apple cider vinegar
2 Tb. lemon juice
1 Tb. garlic, chopped
1/4 cup Worcestershire sauce
salt
cracked black pepper
cayenne pepper



Directions:

In a medium saucepan, heat oil over medium heat. Add onions, peppers and parsley; cook, stirring occasionally until onions are translucent. Add tomato sauce, honey, orange juice, wine, vinegar, lemon juice and garlic; cover and simmer on low heat for 1 hour.

Add Worcestershire sauce and season with salt, black pepper and cayenne pepper. Simmer, covered, for 2 hours, stirring occasionally.

Purée with a hand-held blender or transfer sauce to a blender and blend on medium speed for 1 minute.

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.



That Varroa mites carry viruses debilitating to honey bees, we knew - but bacterial disease? Here's info on a new threat to our bees, & an opportunity to help researchers learn more: "Attention US Beekeepers: Researchers Need Mites to Sample. Check Out How, and Why": Bee Culture's Catch the Buzz for July 6, 2018 (photo, UW-Stout):

"At the University of Wisconsin-Stout, we are investigating a potential new bacterial disease of honey bees which may be transmitted by Varroa destructor mites. Our studies led to the discovery and reporting of the *Serratia marcescens* strain sicaria (Ss1), a new bacterial threat to hives. A link to the study published in PLOS-One follows:

<http://journals.plos.org/plosone/article?id=10.1371/journal.pone.0167752>

"The UW-Stout INDES program is working to obtain fresh samples of Varroa destructor mites from across the US for analyses of Ss1. The goal of this study is to provide a clearer understanding of locations where Ss1 is appearing in the US to better understand its potential impact on bee health in this country. Samples of mites obtained will be examined for Ss1 without charge and confidential testing results will be provided to those submitting samples. Please consider participating in the study by providing a sample of mites from your hive or hives.

"If you are interested in providing a sample of Varroa mites for testing or have any questions about our work, we would appreciate hearing from you by email at stacys5929@my.uwstout.edu. Specific collection and shipment instructions and responses to questions will be provided in our response to your communication.

"Thank you! --Jim Burritt and the INDES Testing Team"

https://www.bee-culture.com/catch-the-buzz-attention-us-beekeepers-researchers-need-mites-to-sample-check-out-how-and-why/?utm_source=Catch+The+Buzz&utm_campaign=c027baf596-Catch_The_Buzz_4_29_2015&utm_medium=email&utm_term=0_0272f190ab-c027baf596-256261065

More evidence that garden pesticides harm pollinators: "Trash the Bug Spray in your Garden": American Bee Journal, July 26, 2018:



"Home owners love pristine gardens. They fight aphids and other plant pests with copious amounts of chemical concoctions. A quick spritz here, a backpack sprayer there. What consequences do such home owner treatments have? Quite a lot, it turns out. Bees living in suburban habitats are still exposed to significant levels of pesticides despite the EU ban on the use of neonicotinoid pesticides on flowering crops, new research from University of Sussex scientists shows.

"While the introduction of new EU restrictions on the use of neonicotinoid chemicals five years ago has reduced exposure of bees living in farmland, the study found that overall more than half of all pollen and nectar samples collected from bee nests in Sussex, Hertfordshire and Scotland between 2013 and 2015 were contaminated. The study is the first of its kind to highlight the risk to bees in urban areas posed by garden use of pesticides.

"The scientists at the University of Sussex urge gardeners and home owners to ditch their bug sprays immediately. Let natural predators such as ladybirds or lacewings handle pests; or use physical methods such as hand-removal of pests, netting or sticky traps for control."

To read the full story, visit: <https://mailchi.mp/americanbeejournal/july-25-2018-trash-the-bug-spray-in-your-garden?e=e9ff21e0bb>

"Tariffs on NW Fruit Lower Prices, Reduce Demand, and Cost Everybody Money, Including Beekeepers": Bee Culture's "Catch the Buzz," July 28, 2018:

"China increases tax on fruit from American Northwest: Top-quality agricultural products from Washington State felt the effect of China's recent increase in customs tariffs. This tariff increase was aimed at fruits exported to China, such as pears, apples, and cherries, and increased the customs tariff to 50%.

"“This will bring down the price of such fruits as cherries, because there will be more cherries for a smaller market.” This is right in the middle of the cherry season, and according to the North-western Horticultural Committee, China is the largest market in the Pacific region. Cherry export to China was worth 127 million USD.

"Chair of the Horticultural Committee, Mark Powers, stated that the increased customs tariffs will affect everybody. This policy cuts the profits of orchard owners. These policies do not easily change, and Mark Powers stated that he is worried that when trade connections with China are lost, they are difficult to establish again. China currently imports cherries from Turkey. If these trade relations become more stable, then it will be impossible for cherry orchard owners from the American Northwest to find their way in again."

https://www.beeeculture.com/catch-the-buzz-tariffs-on-nw-fruit-lower-prices-reduce-demand-and-cost-everybody-money-including-beekeepers/?utm_source=Catch+The+Buzz&utm_campaign=1a49f0ff06-Catch_The_Buzz_4_29_2015&utm_medium=email&utm_term=0_0272f190ab-1a49f0ff06-256261065

Interesting overview of the wide range of challenges facing beekeepers today: "Local beekeepers stave off challenges to preserve population," by Jeff Montgomery, Telegraph Herald (Updated 8:05 am PDT, Saturday, July 14, 2018)

"Clayton County, Iowa, resident Bill Johnson is one of the foremost local experts on bees. He operates Johnson Honey Farm outside Guttenberg and teaches beginners' beekeeping classes at Northeast Iowa Community College. He preaches that those entering the field must pay close attention to detail.

"It is all about taking the time to go through the hive and understand what is happening," Johnson said. "It is important to know what is going on at all times, and identify issues before it is too late."

To read the full article, visit: <https://www.sfgate.com/news/article/Local-beekeepers-stave-off-challenges-to-preserve-13075049.php>

"Nation's Largest Solar Bee Farm in Oregon. Creating Buzz": Bee Culture, July 26, 2018:



"Bees are enjoying their days in the sun on a clean-energy farm in southern Oregon. The Eagle Point solar farm outside Medford is the largest "solar apiary" in the country, incorporating designs that benefit pollinators. It's home to 48 bee colonies interspersed among solar panels, which are generating enough energy to power more than 2,100 homes annually." To read the full story, visit: https://www.beeculture.com/catch-the-buzz-nations-largest-solar-bee-farm-in-oregon-creating-buzz/?utm_source=Catch+The+Buzz&utm_campaign=4587211ffd-Catch+The+Buzz+4+29+2015&utm_medium=email&utm_term=0_0272f190ab-4587211ffd-256261065

Let's hope these wasps don't find their way north! "New wasp species with a massive stinger found in the Amazon": United Press International, July 6 2018: by Brooks Hays

"A group of Finnish researchers have discovered several new Amazonian species, including a parasitoid wasp with a massive stinger. The species' stinger is not only long, but also wide.

"*Clistopyga crassicaudata* belongs to a genus of wasps that prey on spiders. The wasps use their stingers to both inject venom and lay eggs. Before depositing its eggs in the abdomens of web-building spiders, the parasitoid wasps paralyze their victims with a quick injection of venom.

"When the wasp eggs hatch, the larva eat the paralyzed spider -- and the spider's eggs, if they're available. "We do not know for sure which spider this wasp species prefers," researchers wrote in a news release.

"Scientists described *Clistopyga crassicaudata* and six other new species this week in the journal *Zootaxa*.

"Researchers have previously witnessed *Clistopyga* enclosing their paralyzed victims in their own webs, suggesting their stinger serves a multitude of functions. "The insect we were studying at the time could use its stinger as an intricate felting needle," said Ilari E. Sääksjärvi, professor

at the University of Turku. "The giant stinger of the current species is very likely a highly sophisticated tool as well, but unfortunately we can only guess at its purpose."



Researchers have discovered a new Amazonian parasitoid wasp species with a giant stinger. Photo by University of Turku.

“Scientists documented the new wasp species in a diverse array of environs found between the Andes and the Amazonian lowland rainforest. The new species were discovered with the help of scientists from Colombia, Spain and Venezuela.”

For the full story, visit: https://www.upi.com/Science_News/2018/07/06/New-wasp-species-with-a-massive-stinger-found-in-the-Amazon/3631530883569/

ANNOUNCEMENTS

See “Upcoming Events” for more.

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)