

# Buzzword



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**Next Meeting**

Tuesday, Dec. 21, 2004,  
7:00 p.m.

**Holiday Dinner,  
Auction & Honey  
Taste-off**

Olive Garden  
Silverdale

**OFFICERS & COMMITTEES**

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Stephen Augustine 360-779-1210

**A Tribute to Ed**

John "Ed" Rusher, 85, Nov. 24, 1919 - Nov. 27, 2004

*Editor's Note: Ed Rusher, friend and fellow beekeeper died on November 27, 2004. Ed was a gentle and vibrant spirit in our organization and will be missed by all of us. We offer our support and deepest condolences to Ethel Rusher on her loss. Following is the obituary printed in the Bremerton Sun on Nov. 30.*

John "Ed" Rusher, 85, of Bremerton died of cancer Saturday at his home. He was born Nov. 24, 1919, to Chris (Carl) and Elizabeth (Bessy) (Christmas) Rusher in Bremerton. He graduated from Bremerton High School in 1937. He married Ethel Castle on Nov. 29, 1940, in Bremerton.



He served in the Navy during World War II. Mr. Rusher had worked as a clerk for Travis & Yowell Hardware, as an apprentice shipfitter at Puget Sound Naval Shipyard and then as a postal carrier for the U.S. Postal Service, until his retirement in 1976. He enjoyed bowling, golfing, tree topping,

beekeeping and gardening. He also loved to play cards and do puzzles. He was a former scout leader and was a member of the Odd Fellows. Mr. Rusher and his family were charter members of the First Christian Church of Bremerton.

He was preceded in death by two sisters, Laura Tennyson and Betty Biggs; and two brothers, Ken Rusher and Carl Rusher. He is survived by his wife; a son, John Rusher and his wife, Carole, of Shelton; two daughters, Laurretta Castle of Concrete and Christine Titus and her husband, Jeff, of Arlington; a sister, Marilou Orr of Ferndale; 13 grandchildren; and 22 great-grandchildren.

Memorial donations may be made to the American Cancer Society, 1551 Broadway, Suite 200, Tacoma WA 98402. An online memorial can be seen at [www.lewischapel.com](http://www.lewischapel.com)

**Honey Taste-Off**

Don't forget that we will be having a honey taste-off at the Holiday Dinner. Bring a small, unmarked jar of your best honey. The winner will receive free membership to WSBA for 2005 and admiration from everyone else! Don't forget to bring an auction item as well. Should we consider donating the auction proceeds to the American Cancer Society in remembrance of Ed Rusher?

## BEE MASTERS 2005 SHORT COURSE

February 28 - March 4, 2005

Simon Fraser University, Burnaby, BC, Canada

“Finally, it is the spirit of  
the hive that fixes the  
hour of the great annual  
sacrifice to the genius of  
the race: the hour, that is,  
of the swarm;

when we find a whole  
people, who have  
attained the topmost  
pinnacle of prosperity  
and power, suddenly  
abandoning to the  
generation to come their  
wealth and their palaces,  
their homes and the fruits  
of their labor;

themselves content to  
encounter the hardships  
and perils of a new and  
distant country.”

Maurice Maeterlinck, 1901,  
from *The Life of the Bee*

The Bee Masters 2005 Short Course is set for February 28 - March 4, 2005, at Simon Fraser University's main campus in Burnaby. This week-long, intensive course combines illustrated lectures, laboratory periods, social events and an optional final examination on Friday, March 4. Participation is limited to 50.

This is an advanced level course, and participants are expected to have kept bees and have some knowledge about bees and beekeeping. Topics include: spring, summer and fall management, wintering, queen rearing, swarming, bee behaviour, hive products, adult bee diseases, exotic mites, nucleus production, bee brood diseases, pollination, and much more. The optional written examination will be on Friday, March 4. Participants who complete the exam successfully will receive a Bee Masters' Certificate at a later date.



**Special Guest Lecturers:** Rob Currie, University of Manitoba; Keith Delaplane, University of Georgia; Tanya Pankiw, Texas A & M University; Stephen Pernal, Agriculture Canada

**Local Speakers:** Mark Winston, Simon Fraser University; Paul van Westendorp, BC Ministry of Agriculture & Food (Apiculture); Margriet Dogterom, Crop Pollination Consultants; and many others

**Registration Deadline:** Monday, January 31, 2005

**Course Fee:** \$255 CDN/ \$204 US (includes all sessions, course materials, refreshment breaks, and a light buffet reception and social hour on Monday, February 28th)

Parking is available on campus for \$15 CDN / \$12 US (Monday–Friday) payable in advance with course registration. Passes will be mailed out to registrants. The banquet will be held on Thursday evening, March 3. Venue to be advised. Tickets are sold at cost: \$30 CDN / \$24 US per person.

**To Register Contact:**

Course Secretariat, Conference Services, Simon Fraser University

Telephone 604-291-4910/3012 Fax 604-291-3420

Email: [Conference\\_Services@sfu.ca](mailto:Conference_Services@sfu.ca)

Website: <http://www.sfu.ca/beemasters2005>

### 2005 Membership Dues

WSBA membership dues are due for 2005. Dues are \$24 for the year and this includes associate membership in the Washington State Beekeepers Association.

Please pay your dues at the next meeting or mail checks to treasurer Joe Grubbs at:

WSBA  
6021 Peterson Rd SE  
Port Orchard, WA 98367

## HUMANKEEPERS

By Stephen Augustine

I am reading *The Beekeeper's Pupil* by Sara George. It's an engaging re-telling of the diary of François Burnens servant and pupil of famed Swiss naturalist François Huber. Huber is best known for his book *Nouvelles Observations sur les Abeilles* published in 1802 - a foundation for most of what we now know about honeybees.

Huber lost his sight at age 15 and Burnens acted as his eyes for the greater part of Huber's voyage of discovery. Burnens writes that though his master had lost his eyesight he had truly great vision. It was Huber who devised the multitude of experiments that explained fundamentals such as queen mating or the necessity of pollen for raising brood.

Reading about Huber reminded me that many of us stumble through life quite blind even though our eyes are wide open. We fail to wonder at the marvels around us and the mysteries under every rock. Beekeeping opens a multitude of windows into this marvelous and mysterious universe. Beekeeping teaches us patience, gentleness, and affords us the constant opportunity to live in wonder.

After six years of trying my hand at beekeeping I have learned that I do not really keep bees - the bees keep me. They keep me sane in a world seemingly gone

mad. They keep me happy when the world offers a constant helping of bad news and even worse prospects. They keep my perspective in check when the world touts individual success over the common good. They keep me looking forward to a new season when the dance of life, beauty, impermanence, and renewal is repeated.

It has been my privilege to have been your newsletter editor for the past two and a half years and to have been a part of WSBA for the past six years. Thank you for the shared wisdom and experience. I will miss being part of WSBA and hope to find kindred spirits in Sandpoint, Idaho where we'll be making our new home.

*If you're ever going to be visiting in the vicinity of Sandpoint, Idaho please let us know via email at [stephen@lalgudi.net](mailto:stephen@lalgudi.net)*



### Refreshment Schedule

**Dec:** Holiday Dinner  
**Jan:** Brent Benson  
**Feb:** Dee Lamar, Chanutta Ludwig  
**Mar:** Rusty King  
**Apr:** -open-

If you are unable to fulfill your commitment to provide refreshments for a meeting please notify Basil Gunther by giving him a call at 360-297-5075 before the meeting date.

### Thank You!

Thank you to those who volunteered to fill newly open officer and committee positions:

**Secretary:**  
 Chanutta Ludwig  
**Newsletter Editor:**  
 Jerry Hominda  
**Webmaster:**  
 George Purkett

### National Conventions

The American Beekeeping Federation meets in Reno, Nevada 12 through 15 January <http://www.abfnet.org>.

The National Honey Producers Association will meeting in Tucson, AZ January 4-8 <http://americanhoneyproducers.org>

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## December - January Hive Management

Hive management in December and January is not that much different than that in November (refer to last month's newsletter). The most important things to check are that your hives are protected against the rain and that there is adequate ventilation. Periodically check for moisture that has condensed under the

outer (telescoping) cover and if there is moisture then provide more ventilation. Clearing the bottom board of dead bees and debris is also a good idea. Keep watch for dead bees with deformed wings and if seen then begin thinking about how you will address mite control in early spring.

## SAVING BEES: FUNGUS FOUND TO ATTACK VARROA MITES

By Alfredo Flores, ARS Information Staff

**P**arasites known as Varroa mites infest honey bee colonies, sucking blood from the bees and causing weight loss, deformities, diseases, and reduced lifespan. These mites, which can nearly destroy an entire colony within a few months, now infest honey bee colonies across most of North America.

The honey bee is critical to maintaining natural vegetation, transferring pollen between flowers as it collects the pollen and nectar for its hive. And more than 130 agricultural plants in the United States are pollinated by honey bees. Every year, beekeepers send their best bees throughout the country to help pollinate crops, one farm at a time. In 2003, the value they added to U.S. crops was estimated at \$10 billion, not including the honey, beeswax, and royal jelly also produced. USDA's National Agricultural Statistics Service reported more than 2.5 million honey bee colonies—up 1 percent from 2002—and U.S. honey production increased 5 percent, to 181 million pounds.

Since 2000, scientists in the ARS Beneficial Insects Research Unit (BIRU) at Weslaco, Texas, have been looking for a disease-causing agent, or pathogen, that can stop Varroa mites. The mite has developed resistance to the only approved chemicals—fluvalinate and coumaphos—now used for control, and coumaphos is on the U.S. Environmental Protection Agency's "hit list" for possible removal from the market. So the researchers have looked at various disease agents, tried different

dosages and application methods, and conducted toxicity tests. Finally, they selected a strain of the fungus *Metarhizium anisopliae* that was highly pathogenic to Varroa mites.

This potent fungus, which also kills termites, doesn't harm bees or affect their queen's production. To test it, the scientists coated plastic strips with dry fungal spores and placed them inside the hives. Since bees naturally attack anything entering their hives, they tried to chew up the strips, spreading the spores throughout the colony.

In field trials, once the strips were inside the hives, several bees quickly made contact with the spores. Within 5 to 10 minutes, all the bees in the hive were exposed to the fungus, and most of the mites on them died within 3 to 5 days. The fungus provided excellent control of Varroa without impeding colony development or population size.

"We tried to find a pathogen of Varroa, and we did it!" says ARS entomologist Walker A. Jones, research leader of the BIRU. Tests showed that *Metarhizium* was as effective as fluvalinate, even 42 days after application.

"Commercial beekeepers are very edgy about using fluvalinate and coumaphos and are eager to see this natural control get to market," Jones says.

This research was begun by Rosalind James, formerly with the Weslaco unit. Lambert H.B. Kanga, former BIRU research associate and now chair of the

Entomology Department at Florida A&M University at Tallahassee, continues to collaborate on the project. "While *Metarhizium* doesn't kill as fast as fluvalinate and coumaphos, the result is the same," Kanga says. "*Metarhizium* gets the job done, and we won't have to worry about Varroa becoming resistant to the fungus."

The scientific team is now fine-tuning the strategy for transfer to producers.

*This research is part of Crop Production, an ARS National Program (#305) described on the World Wide Web at [www.nps.ars.usda.gov](http://www.nps.ars.usda.gov). This article can be found on the world wide web at <http://www.ars.usda.gov/is/AR/archive/oct04/bees1004.htm>*

*Walker A. Jones is in the USDA-ARS Beneficial Insects Research Unit, Weslaco, TX 78596; phone (956) 969-4852*

### Editor's Note: - A New Hope

*Short of the bees developing resistance to varroa mites this kind of research and outcome is precisely what we've been waiting for. Out with the nasties such as fluvalinate and coumaphos - in with the biological controls. The mites in our apiary are already resistant to fluvalinate anyway and coumaphos resistance is not far away. Everyday this winter it pains me to see our hives struggling to survive. I can't wait for Metarhizium to be tested and made available to all of us.*



# MINUTES OF THE LAST MEETING

November 16, 2004 7:00 - 9:00 p.m. at Stedman's Bee Supplies

Basil Gunther, President, presided at the meeting.

## Treasurer's Report:

- \* Joe Grubbs gave the treasurer's report. We have \$1954.71 in savings and \$2781.32 in our checking account. We have 69 paid members for the year. It's not too early to pay dues for 2005!

## Announcements:

- \* Paul Lundy will be offering a "Bee-ginners Workshop" at 6:30 p.m. prior to every regularly-scheduled WSBA meeting. Paul will gear timely information to beginning beekeepers but all are welcome.
- \* Tricia Sullivan announced that she will be resigning as Secretary as of January 1st. Our by-laws allow for Basil to appoint a replacement until regular elections at the April meeting.
- \* George Purkett is willing to be the web site master if no one else would like to.
- \* Jerry Hominda is willing to be the newsletter editor. He will start with the January 2005 edition of the newsletter.
- \* Simon Fraser University is offering their Master Beekeeping Course again in 2005.  
For details visit: [www.sfu.ca/beemasters2005](http://www.sfu.ca/beemasters2005).

## Old Business:

- \* The WSBA Christmas Dinner Party will be held at The Olive Garden in Silverdale on December 21st (Tuesday). Please RSVP to Basil with your menu choice and number of people attending. Please bring auction items, Roy Barton will be organizing the auction. Tricia Sullivan will organize a honey taste-off. Please bring unmarked jars of your best honey!

## Program:

- \* Jerry Hominda was unable to be present for Fall Management. Paul Lundy stepped in with an informative conversation about Integrated Pest Management.

*Submitted by: Tricia Sullivan, Secretary, December 15, 2004*



## RECIPE CORNER

### Honey Ginger Ale

- 1 gallon water
- 1 cup honey
- 2 lemons
- 1 cup loosely packed hops flowers (optional)
- 2 pieces of ginger, thumb-sized
- 1/2 tsp. ale or champagne yeast

Combine water, honey and hops in a stockpot. Add the juice from the two lemons



and bring to a boil. Grate ginger and add to the pot. Simmer for 30 minutes. Allow to cool and add yeast. Let the soda stand at room temp for 24 hours, then use a funnel and strainer to pour into bottles. Leave 1 to 2 inches of space at the top of the bottle and attach the bottle caps. Write the date on the bottles and store in a draft-free place, at room temperature for 24 hours. Then refrigerate. For best results, leave the bottles in the refrigerator and additional day or two before drinking. Makes 1 gallon.

## WSBA Holiday Dinner, Auction, & Honey Taste-Off

*Share good food and good friends, with a good dose of laughter thrown in...*

Tuesday, December 21, 7:00 p.m.  
The Olive Garden, 3204 NW Randall Way, Silverdale

Since space is limited, RSVP with dinner choice as soon as you can to Basil at 297-5075 or [president@westsoundbees.org](mailto:president@westsoundbees.org)

1. Tour of Italy: homemade lasagna, lightly breaded chicken parmigiana and creamy fettuccine alfredo
2. Chicken Parmigiana: parmesan breaded chicken breasts, fried and topped with marinara sauce
3. Chicken Alfredo: frilled chicken tossed with fettuccine and fresh alfredo sauce
4. Seafood Alfredo: sauteed shrimp and sea scallops tossed with creamy fettuccine alfredo

All dinners include freshly baked breadsticks, choice of homemade soup or garden fresh salad; soft drink, milk, coffee, tea or juice (complimentary refills) and vanilla ice cream.

Additional items such as wine, beer, or appetizers may be ordered at an additional cost. An 18% gratuity will be added. The cost for each dinner is \$15.95 plus gratuity and additional items.

Don't forget to bring your auction items for the annual WSBA fundraiser auction. We have also planned on having a honey taste-off at the dinner so plan on bringing a jar of the best honey from your apiary to be included in this event.



**West Sound Beekeepers Association**  
3763 NW Anderson Hill Road  
Silverdale, WA 98383  
<http://www.WestSoundBees.org>

**Next Meeting: Tuesday, December 21**  
*Holiday Dinner Party*  
**7 p.m. at Olive Garden in Silverdale**