



Buzzword



West Sound Beekeepers Association

Editor:--Basil Gunther 360 297-5075

Volume XI Issue I November 2007

November 20, 2007 Meeting
7:00P.M.
Stedman's Bee Supplies
Silverdale, WA

Next meeting December , 2007

Program

6 PM Bee—ginner Class
7 PM Program/Meeting
8:30? Queen Rearing Group ?

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Basil (Our Editor), Our Secretary(Judy)

President /Webmaster George Purkett



360 895 9116

Vice President/Librarian Roy Barton



360 613 0175

Secretary Judy Gunther



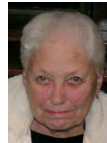
360 297 5075

Treasurer



206 842 5545

Educational Materials Barbara Stedman



360 692 9453

Education Chair Paul Lundy



360 297 6743

Queen Rearing Group Leader Maya Bewig



360-379-5564

This Meeting's Refreshments:

Drinks: Jim Carter
Snacks: Judy Gunther

Message From The President:

And it was such a cunning plan that I had. Alas, No cash.

This time of year I do more looking at the hives from my living room window than actually looking inside the hives. It does help to notice if any hive has been tipped over or had the top blown off. Now is the time to thumb through the catalogs, see what you have to get, see what you would like someone to get you for Christmas, find things for the auction at the Christmas party, and dream of the upcoming spring adventures. It is also a good time to get some reading in so you can quiz others at the next meeting. I will mention a few bee books I have read. "The Hive and the Honey Bee" at over 1200 pages is readable if you are looking for something very thorough in beekeeping reading like a college text. Highly recommended if you are stranded in an airport for overnight (which is how I read it). At the other extreme, "Beeing" is the story of a novelist writing of her first year becoming a beekeeper. Excellent read as it captures the emotion and excitement of the first year beekeeper. My favorite classic is "Fifty Years Among the Bees". It contains a lifetime of knowledge and contains not only what was being done, but why it was...and why other things didn't work. It captures much of the author's lifestyle in the book which adds much more interest than most modern beekeeping books. If you are looking for entertainment along with your beekeeping info, then "The art and Adventures of Beekeeping", and "Mastering the Art of Beekeeping" both by Aebi will be pure enjoyment. The first contains great stories but you have to pick the tips up yourself. The second points out the tips with symbols. If you want to be talked out of becoming a migratory beekeeper then "Following the Bloom" will do it. One with more local flavor is "Bee Chats, Tips and Gadgets" by Roy Thurbur is a fascinating read. It is a compendium of articles sorted by subject. If you're looking for a gift for a youngster, then the book "Clan Apis" which is in comic book form, is excellent. It is enjoyable and portrays the life of a honeybee very well. For your own list, "The Beekeeper's Handbook" is a good book to have on hand for easily finding the answers to the question that you knew last month at the meeting but escapes you when needed. If you are looking for one to have around to show friends and neighbors about your bees without taking them to the hives, then "The Backyard Beekeeper" would be a great choice. Oh no. I don't have a poem...I will have to find one on the web....

George
And a poem...



The Honey Bee

*The honey bee is sad and cross
and wicked as a weasel
And when she perches on you boss
she leaves a little measle*

Don Marquis

Minutes From The October 16, 2007 Meeting

Submitted by Judy Jennings

George Purkett presided at the meeting.

Treasurer's Report:

Checking: 1536.42

Savings: 3059.09

Auction and Raffle income (\$64)

Not included

Annual Report in preparation...

Old Business:

- Previously, Andria Houghton volunteered to find and reserve the site for our Annual Holiday Banquet, Auction, and Honey Taste-Off. Looks like it will be at the Phad Thai in Ross Plaza in Silverdale at 6PM on Tuesday December 18. Be sure to accumulate your interesting and valuable auction items to donate for the auction! And Don't forget to bring a jar of your finest honey!

New Business:

- A motion was made and carried to pay 2007-2008 Washington State Beekeepers Association associate membership dues for all members of our association, at the cost of \$1 per member per annum. Associate members will be put on the state e-mailing list and also receive information of interest.
- It was suggested we get Yahoo Group to help us set up a blog page on the internet.

At The Meeting:

- George did an experiment to see if he could get members to do spontaneous demonstrations. He got Basil to demonstrate Walt Wright's comb feeding technique described in the October newsletter. Both George's experiment and the technique were successful. (Be prepared to exercise caution in upcoming meetings in case you find yourself demonstrating, while George experimentally determines the limits of coerced participation!)



- Judy & Basil Brought in a sample of fragrant *Phacelia Tanacetifolia* flowers, a bee magnet and a long blooming source of copious nectar. Sown in mid-July, plants started blooming mid-September and were still going strong the day of the meeting. (Update: still flowering in mid-November, but winding down.) They bought the seed from Peaceful Valley Farm Supply in N. California at \$11/lb plus shipping, 250,000 seeds/lb.

Plus interesting discussion on Robbing, Selling Honey, Labeling, Cause of Death of the Association Top Bar Hive, and other interesting subjects.

Fall Chores or *The Leaves Have Fallen*

Adapted from Ron Bennett, supplemented and condensed by Stephen Augustine, resupplemented by Basil Gunther.

Winter is the time to care for your hives and equipment and make plans for next year. One of the things you can do is attend your state beekeeping meeting and learn first hand what is going on in beekeeping. The steps you continue to take now will determine how your bees will start next year-either strong and healthy or weak and in poor health.

Winter poses some serious problems for bees. The cold weather limits their activity and all efforts are focused on keeping warm. To keep warm, they need to eat, and to eat they must move away from the warmth of the cluster. Eating honey and the cold also cause condensation within the hive body and can wet and cool the bees even further.

You should ensure that your hives are adequately ventilated. Moisture collecting in the hive is the winter killer in our area. One simple way to provide increased ventilation is to put some small pieces of wood or pebbles on the inner cover so that the outer cover is raised slightly. Alternatively you could provide top entrances for your hives by either drilling a 1/2-3/4 inch hole in the top box or by notching the inner cover. Again, adequate ventilation cannot be stressed enough. Screen bottoms may be the best hedge against condensation.

But in any case, provide rain-tight covers and raise hives onto stands, off the ground, where cold and moisture are greatest. Tilting the hives forward by placing a piece of wood along the back underside of the bottom boards will allow any moisture that accumulates to run out the front entrance. The hives should be exposed to the sun and protected from the winds, and the location should be well drained and not subject to flooding. Protect the bees and comb from mice. Raising the hives off the ground, and reducing the front entrance (or using only a top hole or slot in the inner cover edge) will help keep the mice out of your hives.

With all the above said, disturb the bees as little as possible and only open a hive when absolutely necessary and only on days warm enough for the bees to be flying. Work quickly and carefully so as not to break the cluster or chill the bees.

Check the yard for molestation by vandals (critters, human and otherwise.) Skunks in particular destroy a hive in just a few nights by scratching at the front and gobbling up the bees that run out to find out what the problem is. Screening the entrance area or carpet tack strips will discourage skunks. A roll of chicken wire laid in the front of the hive helps as well. Does anybody even have skunk problems around here? If the hives are high enough off the ground skunks can't reach them to bother them. Bear problems are very obvious.

Store comb in a cool dry place and protect it from wax moths and mice. Your bees put a lot of energy and their lives into making that comb and by reusing good comb you give your bees a head start next year.

Prepare and repair your equipment and make plans for next year. This is the time to build new boxes and frames and not to wait until you have a swarm and nothing to put it into next spring.

Removing bee stings

adapted from the article by P Kirk Visscher, Richard S Vetter*, Scott Camazine***

*(*Department of Entomology, University of California, Riverside, CA 92521, USA*

***Department of Entomology, Pennsylvania State University, State College, Pennsylvania, USA)*

Background Conventional advice on immediate treatment of honey bee stings has emphasized that the sting should be scraped off, never pinched. The morphology of the sting suggested no basis for this, and such advice is likely to slow down removal of the sting. The method of removal does not affect the quantity of venom received by the subject. This result contrasts sharply with conventional advice regarding the immediate treatment of bee stings. Probably this advice derives from a misunderstanding of the structure and function of honey bee stings. The sting continues to inject venom, but it is a valve system, not contraction or compression of the venom sac (whose wall contains no muscle) which pumps the venom.



Methods The response to honey bee stings was assayed with a measurement of the size of the resulting sting weal. Injection of known quantities of venom demonstrated that this is a good measure of envenomization.

Findings Weal size, and thus envenomization, increased as the time from stinging to removal of the sting increased, even within a few seconds. There was no difference in the response to stings which were scraped or pinched off after two seconds.

Interpretation These data suggest that advice to patients on the immediate treatment of bee stings should emphasize quick removal, without concern regarding the method of removal.



Advice on bee sting treatment should not overlook that the most important response to stings from bees defending their nests should be to get away from the vicinity of the nest. There is an alarm pheromone emitted at the base of a honeybee's sting, which makes other bees more likely to sting, and aids them in locating the victim. This is particularly important with Africanized bees, as they are more likely to respond to the release of alarm pheromone with large numbers of stings. Therefore getting to safety is more important than removing stings immediately, but stings should be removed as soon as possible once a person is away from stinging bees.

Drawing adapted from:
R.E. Snodgrass 1956 Anatomy
of the honey bee...
Ithaca: Cornell U Press
H.A. Dade 1994 Anatomy
and dissection of the honeybee.
Cardiff: Int. Bee Research Assn

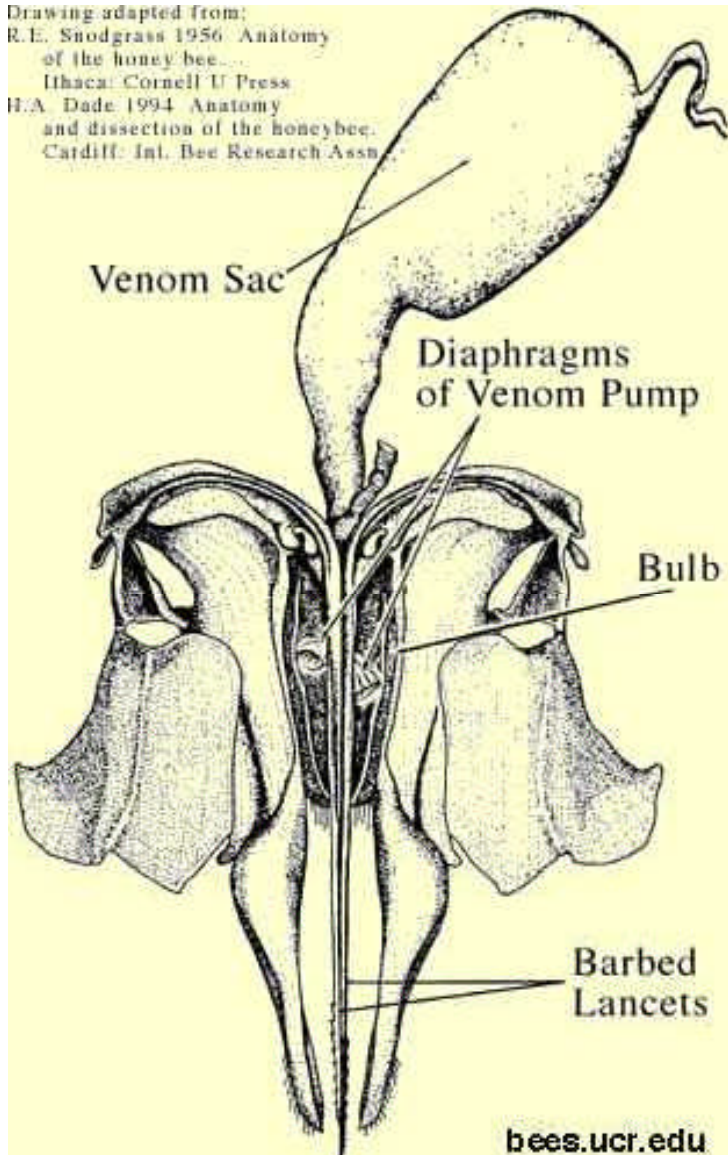


Fig. 2. Drawing of sting, showing bulb opened to reveal membranous diaphragms of sting pump mechanism.

Bee stings are a common, painful, and rarely deadly injury (10% of people in a poll in the UK reported having been stung, with 0.7% of these seeking medical attention, Riches 1989; bee stings cause about 17 deaths per year in the USA, Schmidt 1992) Most literature regarding the immediate treatment of bee stings states that the sting should be scraped off, perhaps with a knife blade, credit card, or fingernail, and never plucked out by pinching with forceps or one's fingers (Riches 1982, Goddard 1993, Mosbach 1995) . An examination of the structure of the bee sting made us doubt the soundness of this advice, particularly since scraping off a sting with a tool involves a delay relative to simply brushing or pinching it off. We performed the assays of this study to test the relative envenomization resulting from these two means of removing stings, and the effect of short delays in sting removal.

The sting detaches from the body of a honeybee (*Apis mellifera*) after stinging (Fig. 1), in contrast to other stinging insects (Mulfinger et al. 1992). It takes with it the entire distal segment of the bee's abdomen, along with a nerve ganglion, various muscles, a venom sac, and the end of the bees digestive tract (Snodgrass 1956). The sting itself (Fig. 2) consists of two lancets with recurved barbs on the outer aspect of their distal end, held in grooves on the stylet.

Muscular movements of the detached sting, coordinated by the attached nerve ganglion, move the stylets alternately. The barbs provide one-way traction, so that the sting continues to work itself deeper into the flesh. A valve and piston on the proximal ends of the moving lancets (like an old-fashioned water pump) pumps venom from the venom sac between the stylet and the lancets, and through an opening near the tip into the wound.

Honey Soda Pop FOR THE BEGINNER WHO WANTS A SUPERIOR BEVERAGE AT A RIDICULOUSLY LOW PRICE, HERE'S THE STEP-BY-STEP PROCESS. *By **JOHN IANNUZZI***

The Vintage of the Vikings, Chaucer's Choice, the Rage of Runnymede and Beowulf's Best - known as honey wine or mead is the most common drink made from honey. (I recall reading in Brother Adam's pamphlet that well-made mead is superior to any wine made from grapes.) The next most common is honey vinegar; less well known is honey pop or soda, if you prefer. Least common, I believe, is honey beer. Made properly, each of these is a premier product when compared to those made using white table sugar, which is utterly devoid of vitamins and minerals.

This recipe will show the hobby beekeeper, using their own nectars, how to produce eight, two-liter bottles of honey pop, root beer (or SARSAPARILLA, GINGER BEER, CREAM, WILD CHERRY, RASPBERRY AND SPRUCE BEER) flavor, for about a quarter of a dollar, within thirty minutes - after one learns the technique - and drinkable within forty-eight hours after curing, with the only ingredients being honey and water, yeast and flavoring plus loving patience.

THE EQUIPMENT

FIVE-GALLON PLASTIC BUCKET WITH BOTTOM SPOUT.
PLASTIC GALLON JUG
17-1/2" WOODEN STIRRER
PLASTIC FUNNEL, 5" WIDE BY 6" HIGH

It's best to assemble the four pieces of equipment first.

THE INGREDIENTS

1/8 OZ. DRY WINE YEAST
4 GALLONS WATER
2 QUARTS HONEY
2 FL. OZ. ROOT BEER EXTRACT
30 MINUTES

I always keep a supply of the above on hand, never having to reorder because I'm out of stock. The wine yeast is stored in the freezer since I must always have a quantity on hand for the honey wine operation. My variety is Montrachet, but E.C. Kraus catalog recommends Pasteur Champagne.

THE MANUFACTURING

STEP #1 - Dissolve the yeast in a half-cup of warm water.

STEP #2 - Pour the three gallons of warm water (80 degrees F) into the five-gallon white plastic bucket, using the one-gallon plastic jug, a recycled milk container, as a measurer.

STEP #3 - Pour the honey into the bucket, using the remaining gallon water to rinse the quart jars.

STEP #4 - Pour the extract into the bucket.

STEP #5 - Place the dissolved yeast into the bucket.

STEP #6 - With the eight topless 2-liter plastic bottles near by, start filling using the funnel beneath the spout. Fill to one inch from top. (Important note: The spout cover must be held in place tightly against the spout's body when filling the bottles to prevent squirting all over the place.)

STEP #7 - Screw on bottle caps and place the filled plastic bottles on their sides, in a warm spot -- such as the furnace room -- for 48 hours or until the bottles become rigid.

STEP #8 - Store in refrigerator, upright or prone, depending upon clearance.

DRINKING After removal from the refrigerator for use, it is important to exhaust the bottle twisting loose the cap intermittently to permit the carbon dioxide gas to escape slowly or else foam will burst all over the place. Ice may be added. The leftover must be stored in the refrigerator.

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Recipe Corner

Honey Pumpkin Pie

From The Streamliner Diner Cookbook

A traditional and delicious, easy to make holiday favorite!

Ingredients:

1 unbaked pie crust, full size or two thawed frozen Marie Callender type crusts. (*I like these because they come in their own baking pans that you can leave behind at parties, etc.*)

1 29-ounce can pumpkin puree or 3 1/2 cups cooked pumpkin puree

4 eggs, beaten

3/4 cup milk

3/4 cup honey

1 tsp vanilla extract

1 tsp cinnamon

1/4 tsp nutmeg

1/8 tsp ground cloves

whipped cream

Directions:

Preheat oven to 375

In a large bowl or food processor beat all

ingredients

Pour into unbaked shell.

Bake at 375 for 55 minutes or until a knife inserted into center of pie comes out clean

Serve warm or cold with fresh whipped cream

To make your own pumpkin puree, cut pumpkin or other strong orange fleshed winter squash into large chunks, steam until tender, drain, peel, and mash.

Makes one full sized or two smaller pumpkin pies