

Buzzword



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Next Meeting

Tuesday,
 November 18, 2003

State Convention Report

By Paul Hosticka

OFFICERS & COMMITTEES

- President:
 Bob Martello 360-830-5456
Vice President:
 Stephen Augustine 360-779-1210
Secretary:
 Tricia Sullivan 360-779-1210
Treasurer:
 Susan Hosticka 360-297-3614
- Educational Materials:
 Barbara Stedman 360-692-9453
Librarian:
 Roy & Vickie Barton 360-613-0175
Newsletter Editor:
 Stephen Augustine 360-779-1210

Report from Aotearoa

By Stephen Augustine

That's New Zealand to us West the North Island with almost all mite southward.
 Sounders. Tricia and I spent the hives in the upper half of the

two weeks in this lovely country chock-full of mountains, sheep, beekeepers and German tourists.

Varroa mites found their way to New Zealand's north island in 2000. It remains a mystery as to how they got there since New Zealand had banned the import of any bees or products from honeybees for decades. What is likely is that varroa arrived in the pocket of a beekeeper smuggling in a queen or two - one low-down, miserable beekeeper wrecking it for everyone else. In the short three years since then varroa have made their way through the entire length of



Stephen with Pav and a tipsy hive in Ahaura

North Island presumed to be infected and successive movement control lines failing to actually contain the spread of the

One beekeeper's assistant we spoke with on the North Island said that in their 250-hive operation they lost 50 hives to varroa. He also said that bees and hives are now becoming a valuable commodity in the era of the varroa mite as evidenced by the fact that 80 of their remaining hives were stolen. Another beekeeper who runs a retail outlet said that varroa has been good for him because the price of honey has gone up very significantly. The miticide of choice seems to be Bayvarol, a synthetic pyrethroid with flumethrin as the active ingredient.

(Continued on page 3)

Registered Beekeepers in WA - 2003

Location	Avg. # Hives/ Range	# Beekeepers	# Hives
Western WA (<= 99 hives)	8.5 / 1-99	204	1,739
Eastern WA (<= 99 hives)	15.6 / 1-99	42	657
Western WA (>= 100 hives)	623 / 100-4,000	11	6,851
Eastern WA (>= 100 hives)	2,436 / 100-13,666	20	48,727
TOTALS		277	57,974



Get well
wishes go out
to:

Bill Jones who suffered
a heart attack earlier
this month. Get well
Bill!

If you know of a member who
has been ill let us know at
(360)779-1210

BASICS IN NORTHWEST BEEKEEPING

Adapted from Ron Bennett (<http://members.aol.com/beetools/>)

Winter is the time to care for your hives and equipment and make plans for next year. One of the most important 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 bee 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 between the inner cover and the outer telescoping 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.

But in any case, provide rain-tight covers and raise hives onto stands, off the ground. 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 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 better yet using only a top hole or slot in the inner cover edge) will help keep 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 occasionally 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 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.

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 wait until you have a swarm and nothing to put it into next spring.



“Listen! O, listen!
Here come the hum the
golden bees
Underneath full
blossomed trees,
At once with glowing
fruit and flowers
crowned.”

- James Russell Lowell
The Sirens (l. 94)

Minutes of the Last Meeting

October 21, 2003, 7-8:30 p.m.

Treasurer's Report:

- * Susan Hosticka gave the treasurer's report. Our bank balance in checking and savings together as of October 21 was \$4191.65. See attached report.

Announcements:

- * A Western Washington Regional Beekeepers Banquet will take place on October 25 in Seattle.
- * The Washington Bee Association conference will be held jointly with the Oregon Association in Hood River, Oregon November 6-8. Several members will be attending.
- * There is an extractor advertised for sale in The Sun -- 876-3125.
- * If anyone has any newsletter contributions, please forward them to Stephen Augustine.

Old/New Business:

- * Joe Grubbs offered to take over Treasurer responsibilities after Susan Hosticka needs to move to Dayton.
- * Folks would like to have a Christmas Dinner party at Mitzel's again. Clearwater Casino was suggested as another location, but Mitzel's was agreed upon. The party will take place on Tuesday, December 16. Al Stedman offered that Barbara would reserve Mitzel's for us. Susan and Paul Hosticka agreed to organize the auction.
- * Stephen is still willing to create a "marketplace" page on our web site (www.WestSoundBees.org). Only one person has responded. Please let Stephen know if you would like to advertise your honey, wax, pollination, pollen or equipment for sale.
- * Stephen is in the process of writing the membership survey.

Program:

The mead-maker was supposed to speak to us this evening. Unfortunately, she had to cancel. Perhaps we could invite her again in the future.

Submitted by Tricia Sullivan, Secretary

WASHINGTON STATE BEEKEEPERS ASSOCIATION TECHNICAL ADVISOR PROGRAM (TAP)

As proposed and adopted by the officers of the Washington State Beekeepers Association at the Annual Convention held November 6-8, 2003 at Hood River, Oregon

1. PURPOSE

The Washington State Beekeepers Association, WSBA, would like to assist the local Washington Beekeeping Associations with the scientific procedures of care, treatment, and management of honeybee hives for the hobbyist as well as the commercial beekeeper.

2. MEMBERS OF THE TAP

- a. The Washington State Beekeepers Association will be in charge of the TAP program and will provide one Master Beekeeper, certified by the Washington State Master Beekeepers Program, to manage the program at the direction of WSBA. This office will be referred to as Master Beekeeper TAB, MBTAP. The office of Master Beekeeper TAP will be for one year. At the annual meeting in the fall the WSBA will elect the person(s) to fill the position for the following twelve months. The Master Beekeeper TAP may resign at any time during the twelve months and/or be removed by the WSBA.
- b. Each local association within the state of Washington will be advised of this program and will be asked to provide at least one Certified Journeyman Beekeeper. The Journeyman must be certified by WSBA and will be referred to as Journeyman TAB, JBTAP. The local association can have as many Journeyman TAP as they so desire. The local associations should consider the area that they serve and the distance people will have to travel to assist in the program.

3. PROGRAM

The MBTAP and the JBTAP will develop a program that will assist beekeepers with the scientific procedures of care, treatment, and management of honeybee hives for the hobbyist and the commercial beekeeper. WSBA will have final decision on the program.

4. TRAINING

THE MBTAP will establish an annual training session for the JBTAP. The training shall be of such quality that the TAP is current with scientific developments that affect the honey bees of the Northwest. All TAP information will be available on the WSBA website.

WSBA Revised 11/03/2003

...REPORT FROM AOTEAROA (CONTD. FROM PAGE 1)

The countryside is dotted with beehives in sheep pastures and numerous honey stands off the main roads. Many of the honey stands are full-blown apiary stores focusing on products from the hive. The Kiwis have taken honey and hive products to a level that I simply haven't seen anywhere in the United States. Lotions, potions, candies, herbal supplements, toothpaste, and of course honey itself. Much of this marketing extravaganza seems to be based on New Zealand's much hyped Manuka honey which has natural anti-bacterial properties. In my opinion the honey itself tastes quite medicinal but that doesn't seem to deter rich Japanese tourists from loading up on it - like the woman we saw buying almost \$300 worth of manuka honey from the retail outlet of an enterprise called Comvita.

Through the Biological Beekeeping online listserve I got to know Pav, a hobbyist beekeeper on the South Island and we made plans ahead of time to meet with him. We spent a delightful day with Pav in the whops (boonies) near Ahaura on the West Coast of the South Island. Pav (whose last name and day job are closely guarded secrets) has about ten tipsy hives, 60 hardy Arapawa sheep, and eight rescued roosters on a gorgeous 100-acre tract surrounded by thickly forested mountains and the lovely Ahaura river. Pav who learned beekeeping by reading a book and then apprenticing himself with a commercial beekeeper (200+ hives) hopes to transition to becoming a full-time beekeeper himself once the mortgage on his piece of heaven is paid off. Pav's bees are of stock originating from German and English black bees. So far the South Island is blessedly free of varroa mites but most likely they'll make it there within the next two to four years. Meanwhile his only beekeeping complaint seemed to be targeted at those pesky feral colonies that keep introducing aggressive genes into his stock.

That's it for this report. If you want to hear more about our impressions of NZ feel free to drop me a line.



Refreshment Schedule

Nov: Rusty King & Mike Hoey

Dec: Christmas Party @ Mitzel's

If you are unable to fulfill your commitment to provide refreshments for a meeting please notify Barbara Stedman by giving her a call at 360-692-9453 before the meeting date.

Active Manuka Honey!

Honey New Zealand, working with U.S. partner South West Technologies, has developed a wound dressing that uses unique manuka factor (UMF) honey. The soft moisture-absorbing gel product combines all the wound healing qualities of UMF honey in a comfortable form for application. The product is a soft gel sheet that allows the dressing to remain continually in contact with the entire wound.

This all has to do with Dr. Peter Molan's research on manuka honey

www.manukahoney.co.uk

Editor's Note:

Articles of interest to beekeepers and announcements of interest to Association members are welcomed and encouraged.

Submit articles and announcements to Stephen Augustine:

Email: stephen@lalgudi.net
Mail: 401 B Liberty St NW
Poulsbo, WA 98370

WSBA Holiday Dinner and Auction

Share good food and good friends, with a good dose of laughter thrown in....don't forget to bring an auction item (and feel free to bring more than one thing!)

Date: Tuesday, December 16 Social: 6 PM, Dinner: 7 PM

Mitzel's Restaurant, Hwy 305 @ Poulsbo

RSVP with dinner choice by December 9th to 360-779-1210 or stephen@lalgudi.net

Appetizers and desserts provided free by WSBA; you pay for dinner and choice of beverages. All dinners include choice of house or Caesar salad or soup, and bread basket.

Turkey Alfredo \$9.49

Prime pasta tossed in creamy alfredo sauce with rotisserie turkey, broccoli, onions and mushrooms

Mitzel's Choice Prime Rib \$14.79

10 oz. Of aged, slow-roasted prime rib with creamed horseradish, baked potato and grilled vegetables

Halibut Parmesan \$11.99

Filet of Alaskan halibut dusted with fresh parmesan and grilled. Drizzled with parmesan sauce and bay shrimp. With fresh garden vegetables and baked potato.

Chicken Oscar \$11.99

Pan seared chicken breast crowned with tiger prawns, asparagus spears and hollandaise sauce served over a bed of fettucini primevera.

Tomato Basil Penne \$9.99

Penne pasta tossed with vegetables and tomato basil sauce.

Oven-Roasted Smoked Pork Shank \$11.99

Smoked pork shank, slowly braised. Topped with a wine mushroom sauce and served with mashed potatoes and garden vegetables.



West Sound Beekeepers Association

10982 NE Tulin Rd

Kingston, WA 98346

<http://www.WestSoundBees.org>

Next Meeting– Report from the State Convention

Tuesday, November 18

7 p.m. at Stedman's