



The Buzzword

November 2008 Vol. XII No. I

West Sound Beekeepers Association
westsoundbees.org

Refreshments

Drinks:

David Mackovjak

Snacks:

Peggy & Jim

Next Meeting:

Tuesday, November 18, at the Stedman's

**6 PM Certified Beekeepers Open Book Exam
2nd Chance!**

7 PM Regular Meeting

Queen Rearing Group meets after the Regular Meeting

President, Webmaster
George Purkett .360 895 9116

VP; Queen Rearing Group Leader
David Mackovjak .360 698 5228

Secretary
Judy Gunther .360 297 5075

Treasurer
Dennis Heeney .206 842 5545

Educational Materials
Barbara Stedman .360 692 9453

Education Chairman
Paul Lundy .360 297 6743

Librarian
Roy Barton .360 613 0175

Newsletter Editor
Basil Gunther .360 297 5075

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Beekeeping Conventions

Find out what's new in beekeeping! Attend a Beekeeping conference this fall!

California State Beekeepers' Association

119th Annual Convention

November 10-14, 2008

Harrah's, S. Lake Tahoe



Minutes from the October 21, 2008 meeting

Submitted by Judy Gunther
George Purkett presided



Treasurer's Report:

Checking: \$2068.15 Savings: \$3067.48	Income: Interest: \$.50	Checks issued: Picnic Supplies Reimburse \$ 81.98
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Education Committee:

- Two people passed the open book certified beekeeping exam. A second opportunity to take the exam will be at 6PM before the November meeting.
- Applications for the Youth Beekeeping Grant on the WSBA website.
- WASBA Master Beekeeper Committee will be updating their curriculum.

Bee News:

- Paul Lundy is now the Area 1b (that's us!) representative for WASBA.
- Surprisingly, Paul Lundy is not Beekeeper Of The Year. Bob Arnold received the award. Paul said it was a good pick.

New Business:

- George will find out what Lori Christie has discovered for the Holiday Banquet and attempt to locate our missing librarian. The VP probably knows.
- Joan Chissus designed a promotional pamphlet for the association. Andria Houghton has one in the works.
- We need a volunteer to chair the Fair Exhibit Committee!!!

Announcements:

- Olympic College wants a volunteer speaker for "environmental issues" Biology 140 (Tuesdays Thursdays 9-12) Contact Pat Wright 360 990 9457

Congratulations to Peggy Cook and Jim Dunbar, who were married on November 1rst!



Message From The President:

At the last meeting, I handed out a questionnaire to get a sense of the group. Thank you to all whom filled one out. I learned that the beginner class was an overwhelming success (No surprise there!). Paul's mix of Classroom instruction prior to meetings and additional with Apiary Days provided excellent value. Nothing but praises for Paul. I would agree, when I sit in on Paul's classes, many times I learn what I should already know.

The questionnaire also pointed out that we have interest in the association for some form of journeyman beekeeper training. The Washington State Master Beekeepers Program has three levels of certification: Apprentice, Journeyman, and Master. Paul's current class covers information for the Apprentice level. We need to put something together to start members along on their path to Journeyman level certification. The real value in obtaining certification is to gain knowledge and share experiences along the path to obtaining certification. The certification at the end of the process is merely recognition for the time and effort involved in meeting the certification requirements. At the November Meeting we will be forming a 'Journeyman Certification Committee'. The committee can look at the best method to help our membership along the Master beekeeping certification path. It may end up being a study group, or maybe a group that helps to identify the needed topics to be covered at meetings or at the apiary. If you are interested in joining this committee or reaping the benefits of this committee's work please attend the November meeting. And we are also looking for interested participants for a Fair Committee that would come up with ideas on supporting one of the local fairs next year.

Also at the November meeting, we will firm up the date and location of the December dinner and auction.

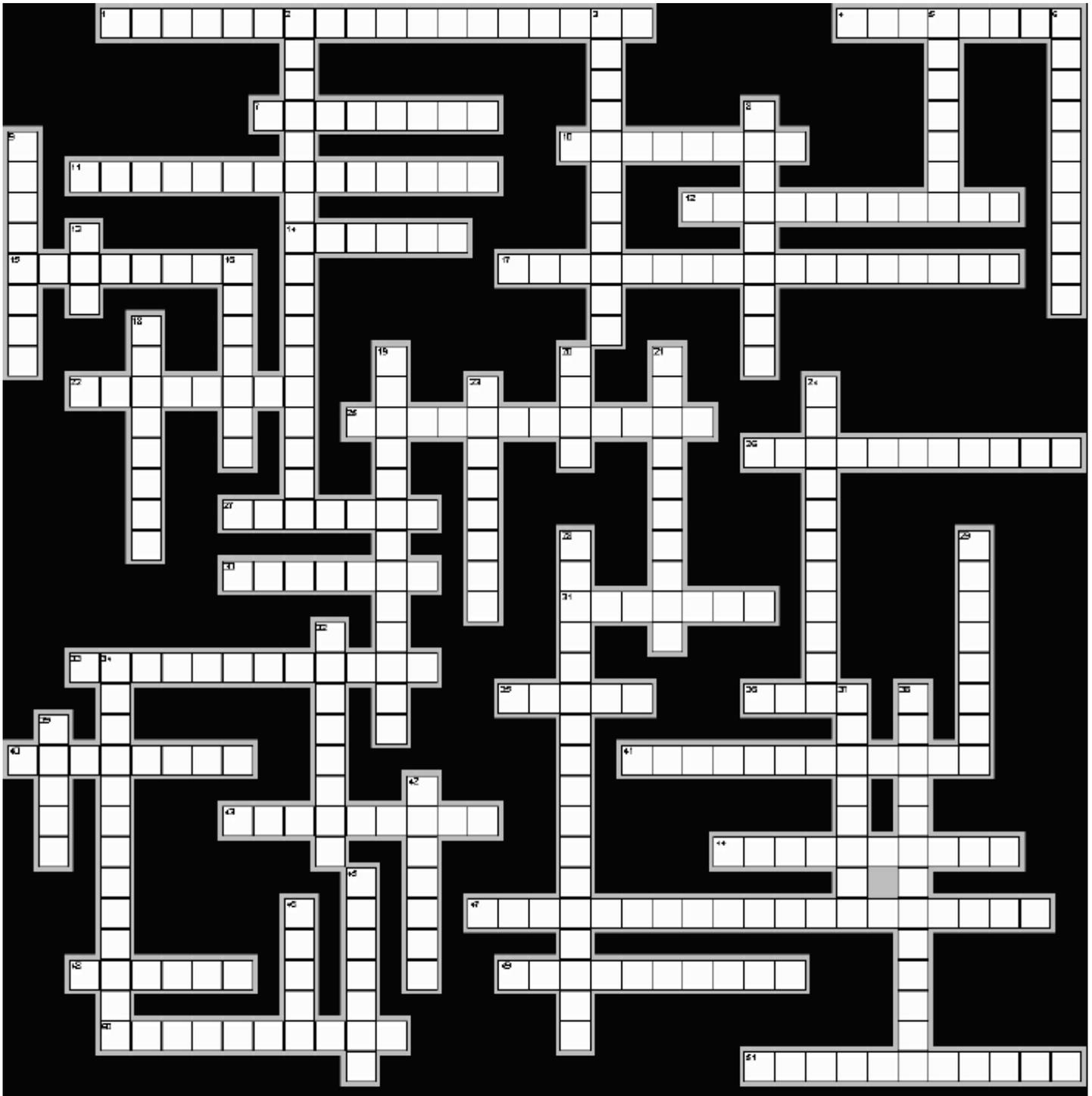
I heard an interesting comment made at the Washington State Beekeeper Association meeting last month. It was not made by a speaker, but by one of the knowledgeable attendees. He said that if you did not belong to a beekeeping association, you would not be able to keep your bees alive year after year. Essentially, without a group of beekeepers helping you, An individual does not have the time to learn enough to keep current with the evolving pests and pesticides and necessary practices. I sure hope that our association is providing the knowledge and ability to keep our bees alive successfully. Maybe a Journeyman committee could help us identify our weaknesses in this regard.

I hope November finds you all well. See you at the meeting.
George. ...And a snippet of the poem "Last night As I was Sleeping".

*Last night when I was asleep
I dreamt, blessed illusion!,
That I had a beehive
Within my heart;
And in it the golden bees
Were elaborating
With old and bitter things,
White wax and honey sweet.
Antonio Machado*



Buzzwords



Across

1. Flights taken by house bees in preparation for becoming foragers
4. The mix of pollen and honey eaten by worker bees
7. When bees do not manage to return to their own hive in an apiary. Young bees tend to more than older bees, and bees from small colonies tend to ___ into larger colonies
10. A young worker bee whose activities are confined to the hive

Down

2. Serious disease of brood, caused by Bacillus larvae.
3. A peculiarity of heather and some other honeys. The honey jells in the comb but upon being agitated it becomes fluid
5. The shortest distance between two points, as the bee flies
6. A queen laying only infertile eggs which develop

11. VP of the association
 12. A pouch-like structure on a queen's abdomen for storing sperm
 14. The sweet liquid part of a flower. It is composed of several sugars and minerals
 15. Pounding on the sides of the hive to make the bees ascend into another hive placed over it.
 17. A sudden and severe allergic reaction characterized by a sharp drop in blood pressure, swelling, and difficulty breathing.
 22. Small pieces of comb bees deposit on areas other than the foundation
 25. A flattened depression surrounded by curved spines or hairs located on the outer surface of the bee's hind legs adapted for carrying pollen from flowers to the hive.
 26. The tendency to absorb and retain moisture
 27. latin. Belly of insects
 30. The refuse from melted comb and cappings after the wax has been rendered or removed.
 31. The thin wax covering on cells full of honey.
 33. A worker which lays eggs, such eggs producing only drones, found in colonies that are hopelessly queenless
 35. Developing bees (eggs, larvae, pupae) that have not yet emerged from their cells
 36. A straw hive without movable frames
 40. A bee in the first stage of its life. It spends its time feeding brood and maintaining the hive.
 41. An organ in the abdomen of the honeybee used for carrying nectar, honey, or water.
 43. Comb having cells measuring about four to the inch. Drones are reared in it; also honey is stored in it, but not often pollen. It has about 18 1/2 cells to the square inch.
 44. Food for queen larvae
 47. Bacterium that causes European foulbrood.
 48. A time when no nectar is available to foraging bees
 49. The first swarm to leave the parent colony, usually with the old queen.
 50. Departure from the hive by the entire colony
 51. A natural replacement of an established queen by a daughter in the same hive. Shortly after the young queen commences to lay eggs, the old queen disappears.
- into drones
 8. A device to remove bees from supers or buildings, constructed to allow bees to pass through in one direction, but prevent their return
 9. The worker bee is 15 - 20 days old. In this stage, the worker bee's poison glands are developed and the worker guards the hive against enemies
 13. A small hive of bees covering two to five frames of comb; used primarily for rearing or storing queens.
 16. Dextrose
 18. The act of gathering pollen and nectar from flowers by worker bees
 19. President of the association
 20. An alcoholic beverage made from fermented honey
 21. The "blood" used by all arthropods and most mollusks that have an open circulatory system
 23. An open space in which bees build no comb or deposit a minimum of propolis. It is a passage between combs or part of a hive of from 1/4 to 3/8 inch. Five sixteenths is usually taken as average.
 24. The movements by which bees signal the location of a nectar supply
 28. The old term for beekeeping in your backyard
 29. A tool for gently removing bees from comb
 32. Removing a worker larva from its cell and placing it in an artificial queen cup in order to have it reared into a queen.
 34. latin. Honeybee
 37. Bee glue.
 38. Microscopic mites that live in the breathing tubes of bees.
 39. The mythological Greek god who dipped his arrows in honey
 42. Stealing of nectar, or honey, by bees from other colonies.
 45. The process by which worker bees crowd around a new queen that they don't accept and either suffocate her or sting her to death.
 46. A plant louse which secretes a sweet liquid, termed honeydew, which the bees store



Jerry Hominda is.....

THE BEE MANAGER

By Jerry Hominda; Email: goldenbee@juno.com

*We are the music-makers,
And we are the dreamers of dreams,
Wandering by lone sea breakers,
And sitting by desolate streams;
World-losers and world-forsakers,
On whom the pale moon gleams:
Yet we are the movers and the shakers
Of the world forever, it seems.*
Arthur O'Shaughnessy; 1844-1881

Beekeepers are the movers and shakers for the bee industry. We just keep trying our best to help our colonies survive. As I have said in past articles there was not a lot you had to do with your colonies up to about 15 years ago-they always did well. The biggest problems I experienced as a newbie (25 yrs. ago) was angry bees (because I did not know how to work them gently), bears getting into my apiaries, swarming, American Foul Brood (AFB), and being stupid /stubborn because I thought I could learn beekeeping on my own (like driving a tractor). For the first couple of years I lost many colonies do to my last reason, I did not know how to find the queen, did not know how to remove frames properly, just plain did not know what I was doing.

Even though we are movers and shakers some things do not change, but today it is much more difficult to have survivor colonies then it was years ago. It requires seeking information about the different things that are causing dead outs, what products are available to treat our colonies. How to recognize the signs of the enemy that is killing your colony.

Working bees for the year 2008 has pretty much come to an end and next spring will tell the story of how well you prepared your bees for the winter season. Here is a brief inventory of the things you should have done to prepare your colonies for the winter season; they should have plenty of feed (in our part of the country approx. 70+lbs. of honey or fed syrup (if you have not fed them it is too late to feed them now-with the cold weather the bees will not leave their cluster to take the feed and it is likely to ferment in the feeder), you should still have a queen, you should have a colony full of young bees (they were sealed brood in October) to live for several months until the queen begins to lay again, you should have treated for Varroa mites, if at minimum you have done these things then you have a good chance of seeing your colonies next spring.

If your colonies were not prepared for the winter there is not much you can do now, but hope Mother Nature is kind and the winter is mild and short. Although, if you were one of the beekeepers that did not treat for Varroa mites because you did not see them and thought you did not have them it is not too late to treat your colony. If you were one of these individuals your colony has plenty of mites and is at serious risk. I was travelling upstate New York last month and visited with several commercial beekeepers and they all told me they were treating their colonies this time of year using Oxalic acid with great success (the drench method). I will be treating all my colonies with Oxalic acid next weekend. The advantage of treating this time of year is that there is no brood, the bees are in a cluster, the mites are very vulnerable and will certainly come in contact with the acid after it is poured over the cluster.

A couple of other things you can do to help your colony through the winter season is mouse proof it by closing the entrance with a small board (leaving about an inch for the bees to exit and enter for house keeping purposes), tilt your hives towards the front so the rain will run off and have less chance to soak through the lid, be sure your hives are located where they get maximum sunshine when we it decides to show itself. With all that said now it is a waiting game-you get to wait until next spring and hopefully have a strong survivor to create new queens from.

Bee a good manager and enjoy the wonderful experience of beekeeping.



Field Sampling for Colony Health Survey

1. Partially fill plastic bottles (Urine sample or Nalgene bottle) with rubbing alcohol – one per colony to be sampled. Recommendation of number <5 Hives=1 sample ; <10 =2, <25=3, <100=5, <1000=15, >1000 –call for instructions 509-335-8598 Note: bees need to be completely submerged in alcohol.
2. Write sample number (hive number) and date of collection, with pencil on a small piece of paper (approximately one square inch) and put inside bottle. Sample number should be your initials followed by numerals referring to the specific colony being sampled. Thus, WASBA president Tate would send in samples as JT1, JT2, etc.
3. Remove lid/inner hive cover and shake bees into any deep-walled pan or box.
4. With a frames worth of bees in the box smack the box on the ground to bunch the bees into the bottom corner and scoop some ½ cup of bees with a 1/2-cup kitchen measure. If there are not enough bees on the lid/inner cover to fill ½ cup, shake bees from outer frames.
5. Funnel into a plastic bottle containing alcohol. Invert a few times to kill the bees quickly. A half-cup of alcohol works fine in the right sized container. Dump the "extra" bees back onto the top of the open hive, move to the next hive to be sampled.....
6. Mail sample in a box or padded envelope to :

**Bee Diagnostic Service
Washington State University
166 FSHN
Pullman, WA 99164-6382**

Field sampling is still free. If we all send in samples this fall we can really see what lurks in our area!

Honey bee colony health data sheet

Beekeeper contact information (all public disclosures of data will delete reference to individuals)

Name: _____

Address: _____

Phone and email: _____

Name of local beekeeping association and membership status: _____

Note: your sample labels should be numeric and include your initials and date _____

Background information on beekeeping operation

Number of colonies over-wintered last year: _____

Estimated colony losses in the past 12 months. Were these replaced/rebuilt? _____

Predominant "strain" of bees used in the operation: _____

Origin of stocks if known (queen producer, Australia/NZ, etc.): _____

All chemicals/antibiotics used for disease/pest management in the last 12 months and frequency of use: _____

Have you seen symptoms in your operation that appear to be CCD? Describe: _____

Additional comments: _____

Sampling information

Date samples were taken: _____

Number being submitted for analysis: _____

Reason for sampling (routine, obvious disease problem, other): _____

Do you have specific information to share regarding any individual sampled colonies? (refer to sample labels): _____



Summer Mead Update:

As you know, during the August Picnic, Master Mead Maker Dan Nichols of Indianola guided us through the beginning stage of mead making, after first letting us sample some of his finest raspberry mead whilst regaling us with mead stories and other lore. After the proto-mead was transported home, Dan discovered the density to be a bit high which means the alcohol potential was too great. Dan believes a mead of 10% alcohol content provides the optimum mead experience and flavor.

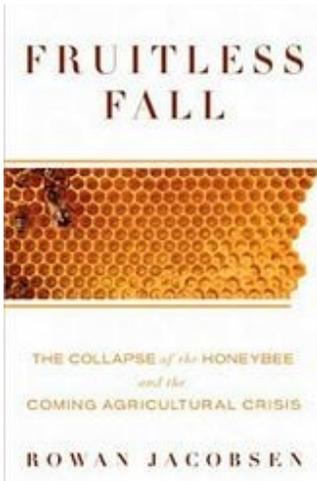
Whether the Stedman's bathroom scale is off at the beginning of it's range or else both George and Basil have some mighty sweet honey, the two mixes would have yielded a mead of 15% according to Dan's hygrometer readings. Perhaps a proper strength for ancient Scots or those willing to drink several glasses before the flavor 'improves'!

So Dan drained approximately 2 gallons from both the Raspberry Mead (George's raspberries/Basil's creamed blackberry honey) and the Straight Mead (George's only-slightly-fermented honey) to create a third mead: 'The Blend', and thinned them with boiling water to the proper density.

The next step was to "rack" them into glass carboys. The Raspberry Mead tested for a 9 ½% AP (alcohol Potential) and was -.5% SG (specific gravity) at time of racking. This was the quickest fermenting. The target SP is -1.5%. Second quickest was The Blend at 0% SP and 10% AP. These were moved to a cool area. The Straight Mead with an AP of 11% is the slowest at 5%SP and now resides in a warm place.

Dan will probably rack them once more before the bottling in February. I will keep you updated -Basil

Book Review



At our last meeting, Mark Follet brought in a newspaper article about beekeepers experiencing bee die-offs in Maple Valley. One thing the article did was bring up the recently published book Fruitless Fall: The Collapse of the Honeybee and the Coming Agricultural Crisis in which author Rowan Jacobsen describes the effects of Colony Collapse Disorder (CCD) on beekeeping throughout the world. While the exact cause of CCD remains unknown, it clearly has the makings of a major agricultural crisis: Pollination is required in the life cycles for most every facet of our food supply. But the book is more than an informed look at CCD. It covers much of interest about beekeeping and the commercial world.

"For instance, what is honey? If you answered something like "a syrup made entirely out of nectar by bees," then consider yourself hopelessly out-of-date. Let me introduce you to "Packer's Blend," the latest offering from China. It appeared on the market in 2006, shortly after the bond-posting loophole was

closed by Congress. Chinese honey may be subject to tariffs, but if a product is less than 50 percent honey, it isn't covered by the law. This "funny honey," as beekeepers call it, is between 40 and 49 percent honey. The rest is syrup; corn syrup, but also rice syrup, lactose syrup -- whatever's on hand and cheap. The importers who bring in these blends may sell them to manufacturers as blends or as pure honey, adding some nice American or Canadian clover honey to give the blend a semblance of the real thing and get it past the manufacturers..."

Jim Dunbar remarked at his wedding that the book inspired him to want to get Top Bar hives because of the different sizes of cells bees construct when not influenced by uniform man made foundation and the subsequent effect on honeybee health. All in All, Fruitless Fall appears to be a good read for beekeepers and non-beekeepers alike.