

Northern Piedmont Beekeepers Association

Volume 29

Number 10

October 2008

Virginia State Beekeepers Meeting

The **Virginia State Beekeepers Association** will hold their next meeting on November 1, 2008, at [Blue Ridge Community College](#) in Weyers Cave, VA, 24466, near Staunton, VA. Invited speakers include:

Dr. Jose Fuentes, atmospheric scientist at UVA, on his widely publicized recent work on how air pollution affects foraging by honey bees and butterflies;

Dr. Wayne Esaias, NASA oceanographer and beekeeper from Maryland is scheduled to present "Satellites, Honey Bees, and Climate Change" on detecting climate change in the long term through dates of nectar flow as monitored using scale hives - you can participate;

Dr. Frank Linton, chief scientist at MITRE, with graduate degrees in artificial intelligence, and beekeeper from northern Virginia, on the use of remotely monitored sensors to detect and monitor conditions inside the hive;

Dr. Wyatt Mangum reporting on the progress of his varroa-resistant colonies;

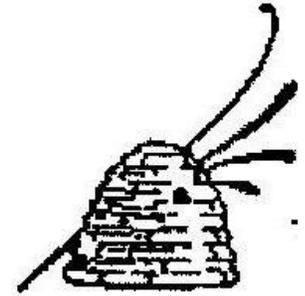
Dr. Rick Fell and students on current research at VT.

Keith Tignor's semiannual report on beekeeping in Virginia.

We will have a guest from the state legislative community, provided by **Lannie Ballard**. We hope to have a visit from **Rev. Lorenzo Langstroth** on the occasion of the **90th anniversary of VSBA**. Contact **Keith Tignor** at 804-786-3515 for details or by email at vabees@virginiabeekeepers.org.



If you haven't been to the **Virginia State Beekeeping Website** lately, take a look a few moments to go there at (www.virginiabeekeepers.org). It is a great site. While looking at it recently, I found this new feature, and tried a few of the questions. Test your knowledge and beekeeping skills with the **BEEQUIZ**. This new feature from the **VSBA** will challenge both novice and expert beekeepers. There are hundreds of questions in the quiz database. Each quiz consists of a different set of questions. Have some fun while learning more about managing honey bees. It even gives rationale for the correct answers, so even if you guess incorrectly, you can still learn something.



**President &
Newsletter
Kathy Miller
434.906.0006
kfrasemiller@gmail.com**

**Vice President
Bob Duxbury
540.937.6026**

**Secretary/Treasurer
Lele Hankins
540.547.4711**

**Regional Inspector
Bob Wellemeyer
540.937.2175**

**NPBA Website
www.npbee.org**

**Webmaster
Mike Wilson**

Request for Assistance with Research Project...

Penn State Researchers sent the following request for assistance with a project looking at pesticide levels in honey. Questions should be directed to **Reagan Furbish** or **Dr. Nancy Ostiguy** at **Penn State**, email addresses are provided below.

I am a student at **Penn State** working with **Dr. Nancy Ostiguy** on a research project testing honey from all over the country for pesticides. If you or any other beekeepers would be willing to help us, we are looking to collect honey the bees store to eat over winter and new honey (not nectar). We'll be comparing them to see if pesticide levels are higher in honey that bees eat over the winter.

If anyone would be willing to help us, at this time we need between 1/8 - 1/4 of a cup of surplus honey you harvested from your supers this year and the same amount of honey from a brood chamber [all from the same apiary or hive if possible - ed]. It does not matter if this honey is from a hive where the colony has died. In fact, if you have a dead out, a sample from this colony could be very interesting.

If you send us honey samples we would, of course, keep any information about you completely confidential. Also, we will send you the results of our research. You will be informed of the presence of pesticides in your sample, including which ones and at what level.*

Please send the honey in leak-proof plastic containers to:

Reagan Furbish

501 ASI,

Department of Entomology, Penn State
University Park PA 16802

If you have any questions please email me (rmf5058@psu.edu) or **Dr. Nancy Ostiguy** (nxo3@psu.edu). You may also call 814-863-2872 with questions.

* It is possible that we will receive more samples than we have the funds to analyze. If this happens we will randomly select the honey samples. For any honey that is not chosen, we will let you know and ask if you mind if we can hold onto the samples in case we find additional funding and are able to analyze more honey. For any honey that is chosen we will send you the results.

If your Beekeeper Association wants to help us increase the number of samples we are able to test, we would be happy to accept donations (to Penn State). All funds received will be used to test as much honey as possible. Our cost of analysis per honey sample is between \$200-\$1000 depending upon the number of pesticides we look for. We are planning to look for a limited number (including at least the neonicotinoids and the miticides) so the cost is approximately \$250 per sample.

In This Issue

Virginia State Beekeeping Association Meeting

Research Project Request

Hive Works

New National Honey Board

Annual Tune-Up

Found on Ann's Desk

NPBA 2008 Meeting Schedule

Culpeper County Extension

101 South West St.

Culpeper, VA

October 16 7:30-9:00 p.m.

November 20 7:30-9:00 p.m.

December No meeting

Remember—No queen excluders on the hives.

Are your mouse guards on? They should have been put on about October first.

Protect equipment against wax moth. Please do not use PDB - it gets into the wax.

Make certain your hives are sitting level from side to side but the back is 1/2 inch higher than the front so rain and snow do not enter and make the hive damp.

Have you provided upper ventilation? The bees must have air circulation all year around.

Put grease patties on — they might last all winter.

Clean up the apiary and keep it clear of leaves, dead weeds, bits and pieces of equipment.

Note what equipment will need repair, painting during the winter months.

You can order new equipment now before the spring rush (and when you've forgotten what you needed.)

Now is the time to give those bees 2:1 (almost 2) sugar syrup so you do not have to feed them during the winter.

You should have all feeding done by the end of October or the end of warm, sunny days.

Remember, that strange odor coming from your hives at this time of year is ripening aster honey. No, the honey does not taste like that, the odor disappears when the honey is fully ripe and the cells capped. Aster honey tastes good!

Master Beekeepers Exam

A study guide for the Master Beekeepers Exam can be found at the following link. If you are interested in studying to become a master beekeeper, check out: <http://www.virginiabeekeepers.org/Master/MBStudyGuideQualified.pdf>

Honey Recipe for the Month

Balsamic Honey-Glazed Salmon

6 salmon fillets with skin (5 to 6 oz. each)

Glaze

1/2 cup honey
3 tablespoons balsamic vinegar
1 tablespoon olive oil
2 cloves garlic, finely chopped
1/8 teaspoon salt

Directions:

Season flesh side of fillets with salt; place skin side down in a shallow baking pan. Roast at 500 degrees for 5 minutes. To make glaze, thoroughly mix

honey, balsamic vinegar, olive oil, garlic and salt. Drizzle 1 tablespoon glaze over each fillet. Roast at 500 degrees for 3 to 5 minutes. Remove salmon to serving plates and drizzle 1 tablespoon remaining glaze over each fillet. Serves 6.

Recipe from **Sue Bee Honey**

Source: <http://www.suebee.com/recipe/recipe.asp>



Balsamic Honey-Glazed Salmon

Source: Sue Bee Honey

This and That...

Scientists discovered a new virus invading U.S. honeybees. Scientists at the **Edgewood Chemical Biological Center (ECBC)**, located in Edgewood, MD, working with scientists at the **University of Montana** and industry partners **Bee Alert Technology, Inc. and BVS, Inc.** and have discovered in U.S. honey bees a virus only before identified in European honey bees.

The invading bee virus newly discovered in the U.S. is called **Varroa Destructor Virus -1 (VDV-1)**. First definitively identified in Europe in 2006, VDV-1 is carried by both honey bees and the tiny varroa mites that affect them. VDV-1 is related to a family of paralytic viruses that causes a breakdown of some membranes. In silkworms the virus causes flaccid disease, which causes the worms to digest themselves internally. This ezine is also available online at <http://home.ezine.com/1636/1636-2008.08.29.11.41.archive.html>

Honey replaces additive in French Salad Dressing: Study

From *Bee Culture's Catch the Buzz*

By **Stephen Daniells**

Antioxidant-rich honey may protect against spoilage in salad dressings, and naturally sweeten the condiment, researchers from Kraft Foods report.

The researchers analyzed various honey sources and investigated their potential as alternatives for chemical preservatives such as EDTA and BHA.

The findings are to be published in an upcoming issue of the Journal of Agricultural and Food Chemistry.

"This research adds to a growing body of evidence of honey's potential to protect against oxidation in various food systems, in this case, emulsion-based dressings, in addition to providing a natural source of sweetening potential," wrote lead author Carolyn Rasmussen from Kraft Foods.

"This demonstrates the potential for honey to be used as a substitute for EDTA and sweetener (such

as HFCS) in commercial salad dressings."

The researchers, who included scientists from the University of Illinois Urbana-Champaign and Newly Weds Foods, analyzed the sweetening potential and antioxidant activity of 19 honeys.

The antioxidant activity showed that the honeys from clover and blueberry were the most promising. These were then used in the formulation of salad dressings.

BeeCraft America Magazine

There is a new beekeeping journal available only on-line. It is called **BeeCraft America** and is created by the same people who publish the **British Beekeeping BeeCraft**, but this new version is geared toward North America beekeepers. The co-editors of Bee Craft America are **Dr. Dewey M. Caron** and **Ann W. Harman**. They are planning on two or possibly three sample copies.

To view a copy, type into your browser <http://publishing.yudu.com/Ajz8w/BCAEAS08>. (The second to last digit is a "zero" instead of the letter "O"). One is available right now. Just send your name and email address with "**BeeCraft America**" in the Subject line to secretary@beecraft.com. Another sample copy is planned for November. Actual launch of the magazine is planned for mid-2009.

NPBA Membership Dues

Membership Dues are Due!

Dues are to pay for mailing the newsletter to its members, to extension services, and for meeting announcements in newspapers around the area. Please send a check for \$10 made to **NPBA** and mail to:

Lele Hankins
18182 Pine View Drive
Culpeper, VA 22701

New National Honey Board Begins...



School

Source: National Honey Board

From *Bee Culture's Catch the Buzz*

The new honey packers and importers board held its first meeting on Sept. 4 in Denver, Colorado. After an orientation presentation by representatives from **USDA**, the new board voted to operate under the name **National Honey Board** and to continue operations out of the same office as the previous honey board in Firestone, Colorado. To ensure a smooth transition of operations, the new board purchased the assets of the old National Honey Board.

As instructed by **USDA**, the new board will set aside a percentage of the value of the acquired assets - 35% or \$58,753 based on proportionate assessments paid - to be held for producers and a possible future producer-funded U.S. honey board. The board also voted to pick up the **National**

Honey Board's ongoing bee research projects and to begin promotional programs and other activities as of October 1st. Promotional materials that have been available to the industry in the past will continue to be available as usual. Elected officers for the new board include: Buddy Ashurst, Chairman; Clint Walker III, Vice-Chairman; and Nancy Gamber-Olcott, Secretary- Treasurer. The board hired Bruce Boynton as Chief Executive Officer. The next meeting of the new **National Honey Board** is scheduled for Nov. 17 and 18 in Denver, Colorado. This ezine is also available online at <http://home.ezine.com/1636/1636-2008.09.12.20.02.archive.html>

What's Blooming this Month?

Ann Harman's list of plants blooming in October:

garden plants	goldenrod
Spanish needles	aster
English Ivy	

Annual Tune-Up

By Joe Miller

Paraphrased and plagiarized
from **Dr. George Imiries'** Pink Pages

Most of us get a flu shot every year, and our pets get medication to protect them from heart worms. We even protect our vehicles with a change of anti-freeze, periodic oil changes and other preventive maintenance. Shouldn't we protect our bees?

This is the time of the year when all **SMART** beekeepers should treat their colonies for Nosema. Nosema Apis and Nosema Ceranae are both small unicellular parasites that infect the bee's gastrointestinal tract leaving them with a "bellyache" and diarrhea that ruins their productivity. How efficient can **YOU** be when you have the runs?

It is widely thought that Nosema is among the

various stressors that could contribute to Colony Collapse Disorder. Also, the disease shortens the already short 42 day life span of the worker bee; and this sickness is just one more of those secondary illnesses associated with parasitic mite syndrome or PMS. A sick bee is much more likely than a healthy bee to be infected by mites or Foul Brood which eventually kills the colony.

Tune up your bees for the long winter. In our area some beekeepers like to wait until the last part of October to start treatment, so much of the treated syrup is **NOT CONSUMED** right away, but stored as a winter food and hence consumed during much of the total winter months. Two tablespoons of Fumagilin completely dissolved in 1/2 cup of very warm water added to two (2) gallons of 2:1 syrup will help stave off the "squirts" and your bees will love you for it.

Whether you sell honey or give it away, this premium product needs your full attention. You see the bees do an excellent job of making pure honey, reduce the moisture to prevent fermentation and cap it over to keep it clean. Then the beekeeper comes along, pays no attention to the moisture content and generally mucks it up.

Moisture content – how do you know what it is without a refractometer? Don't be silly; if it is capped then 99% of the time it's below 18.6% water, safe from fermentation. You can, if you are brave, allow 10% uncapped for extraction, but I do not recommend more than 10% since our climate is humid.

Please do not think you can make the bees leave the honey supers with smoke. All the smoke does is make the bees cling tighter to the combs and put little black specks of soot in your honey. Use a leaf blower or Fisher's Bee Quick® to remove the bees.

After extraction, honey must be protected from absorbing moisture from the air. Keep the settling bucket or tank covered. Do not expose honey to our humid air if you can help it.

Strain the honey with a coarse strainer as it comes from the extractor. Then strain through a fine strainer when pouring into the settling bucket or tank. Remember to cover it. Let the honey settle several days before skimming off the froth and bits of stuff.

You now need to learn how to bottle your honey without incorporating air. Yes, you can learn to do this because it is very easy. With a little bit of practice you can tip the jar slightly, allowing the honey to flow onto the side of the jar. As the jar fills, slowly tip upright until the proper fill is reached.

What is the proper fill? Honey must cover the bead found on jars, but be 3/8 inch (bee space!) to 1/2 inch from the rim, with no air gap showing between lid and honey. Then you are delivering the correct amount of honey to your customer. Too full and it slops over the rim onto your customer's hand and table. Not nice. Too low in jar and you are cheating your customer and that's illegal. Now get the lid on to prevent dust and moisture.

More about presentation of honey next month.

Book Review

By Ann W. Harman

The Buzz about Bees, By Jürgen Tautz.

Photographs by Helga R. Heilmann,

Translated by David C. Sandeman.

Published by Springer, NJ. 284 pp. \$39.95

The subtitle, *Biology of a Superorganism*, tells us the approach this book takes about bees. The biology of bees leads to their behavior. And that, in turn leads to our interaction with bees. This book is not a how-to-do-it book of beekeeping. Although written for many disciplines, as explained in the Preface, this book will appeal to those who wish a fuller

understanding of the biology of bees. In a sense it is a scientific book, but one with explanations.

Careful reading may well cause beekeepers to rethink some "management" practices that have been passed down over the years. Therefore, it needs to be read and re-read, to cause us to think and also appreciate the bee's role in nature. This is a beautiful book filled with spectacular color photographs of bees.

