



Northern Piedmont Beekeepers Association

Volume 31

Number 6

June 2010

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JUNE POTLUCK PICNIC

TIME: 4:00 - 6:00 PM

DATE: June 13

PLACE: The Pavilion at Verdun Adventure
Bound, Rt 229, north of Rixeyville

Held rain or shine! Pavilion has roof.

Open-Hive Demo 3:00 - 4:00 PM

WEATHER PERMITTING

That means no rain, or thunderstorms and
NOT 100°

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FOR OPEN-HIVE DEMO!

You **MUST** wear a veil to enter the beeyard.
You can wear any protective clothing you
wish. Beginners - bring your questions.

CHINESE AUCTION

Lots of items! Bring your \$ and win!

POTLUCK

Beekeepers are the best cooks! Bring some-
thing delicious. Bring a serving utensil please.

VIRGINIA STATE BEEKEEPERS

Info at: virginiabeekeepers.org

Put November 6 on your calendar of events
right now and come to Blue Ridge Community
College for the VSBA autumn meeting.

HIVE WORKS FOR JUNE

Keep grass and weeds trimmed. Aim mower or
trimmer discharge away from hive entrances.
You might need to wear a veil.

Look around for your extracting equipment:
uncapping knife, scratcher, strainers. Make sure
they are clean and ready for extracting in July.

You do not need to inspect a full-sized colony
during nectar flow and honey ripening unless
you suspect a problem.

June is generally our last month for a good nec-
tar flow so drawing foundation is coming to an
end.

If you installed a package this spring you may
have to start feeding 1:1 sugar syrup to get
enough foundation drawn for a full-sized
colony.

Maintain good ventilation throughout the hive
so the bees can evaporate the water in the nec-
tar.

FROM THE PRESIDENT'S DESK

Thanks go out to Ann Harman for a great May meeting, where she spoke more about queens and requeening. I hope to see you all at the annual picnic on Sunday, June 13th at the Pavilion at Verdun. Deb Parker has been hard at work getting great donations for the Chinese auction, so don't forget to bring some money!

We have been working for some time to complete a set of extraction equipment available for use by club members. I am thrilled to announce that the club has recently achieved that goal, and purchased a double-uncapping tank with honey gate, an electric uncapping knife and one bottling bucket to go with the extractor previously donated to NPBA by William LaMar. Special thanks go out to Dave and Jennifer Hennessey, who provided a very generous donation so that we were able to replace the club's missing electric uncapping knife. We have also used some of the proceeds from the past few raffles for the purchases. The club now has a full set of equipment to loan to members! Thanks go to Susan Ishmael, Karen Hunt and Jerry Headley for their raffle contributions, and to all those members who have supported the raffles by purchasing tickets. We couldn't have done it without you.

Our secretary, Craig Williams, has graciously agreed to store the club equipment and coordinate its loan to club members. Contact Craig for more information about the loan and general use guidelines (please see the front page of the newsletter for Craig's contact info)

FROM THE EDITOR'S DESK

A question for first-year (and even second-year) beekeepers. Are you meeting your goal of 30 (if in mediums) or 20 (if in deeps) nicely drawn combs? If you are on your way, great. If you have lost sight of your goal, get busy. Although some flowers are in bloom now, we are on the downhill slide to few flowers, thus little nectar. Remember, bees have to have a good reason to draw comb.

If you are feeding your bees sugar syrup please remember that sugar syrup stored in comb is NOT honey. Do not take it away from the bees. Do not give it or sell it. It is NOT honey.

National Pollinator Week June 21-27
www.pollinator.org

SO YOU WANT TO BE A BEEKEEPER...

Here's a bunch of odds and ends for newbees.

What do you do if a bee gets inside your veil? Keep calm! Put down your smoker, any frame you have in your hand and walk quietly away from the hive. Keep calm! Unzip or otherwise open veil and let bee out. Keep calm! Return to what you were doing.

Have you had your first sting yet? why not? Remember - the fear of being stung is worse than the sting. What to do when you get stung: you may say "ouch," you may curse and swear, and you may continue with your task at hand. Whatever you do, do not drop the frame you are holding. The bees really object to that.

What to do when you do drop a frame? Use lots of smoke to give the bees something to think about. Pick up frame, replace it. If bees are really upset, more smoke, close up hive and go back tomorrow if you were looking for something. Otherwise just leave them alone.

Rubbing alcohol will remove propolis from fingers, clothing (but don't wear your best clothes to inspect hives).

If you use beekeepers jackets or coveralls, wash frequently to remove any venom that dries on them to prevent allergic reactions from starting.

Hive tools get nice and clean if put in the dishwasher when you wash dishes.

FOR ALL BEEKEEPERS

Small hive beetles continue to be a problem, although not in all apiaries. Scattered reports of SHB arriving in package bees continue.

Everyone seems to be inventing SHB traps. A new small in-hive trap is now available. It seems to have many advantages. You can go on the website given below but you will not find information on the little trap yet.

If you are interested in the small in-hive trap you can e-mail Dave Miller at
beetlejail@gmail.com

www.beetlejail.com (no information yet)

LAYING WORKERS

It's about time we review laying workers—what are they? what do they do? what can the beekeeper do?

The bee colony consists of two sexes—males (drones) and females (queen and workers). There are two castes—female sex— queen and workers.

The queen produces pheromones that are responsible for an assortment of behaviors within the colony. One is the suppression of egg-laying by the workers.

Yes, the workers have female reproductive organs but not as fully developed as the queen's.

The workers do not mate with drones. Only the queen does that at one period of her early adulthood.

Now, let us see what happens when the colony becomes queenless (no matter how or why). Now the queen's pheromones are no longer present to be passed around to the workers.

Now there is no suppression of egg-laying. Therefore, some worker ovaries will begin to function and eggs will be produced. It is thought that the number of laying workers in a queenless colony is not very large, perhaps 10 to 15 percent.

Although the workers recognize their lack of queen in a very short time, perhaps as little as 15 minutes, it does take some time for laying workers to develop, perhaps as long as one or two weeks.

Now let us see what the beekeeper finds. The hive is opened and a frame inspected. In cells scattered around the comb, multiple eggs per cell are to be found. The eggs seem to be in unusual places—stuck to side walls, at crazy angles on bottom, cells with one or two eggs, others with 5 or 6. It seems to make no sense.

Yes it does. The worker abdomen is not as long as the queen's so the best the worker can do is stick an egg to the side wall. Or perhaps it sim-

ply fell to the bottom of the cell.

Are all those eggs in one cell laid by one worker? No. They could be from several workers including one that returned to the cell.

Will all those eggs develop into larvae? No. Most will die. Eggs that do live, however, become drones. Unfortunately because many develop in worker cells, the drones will be small.

Basically the colony is doomed. As the workers die off, no replacements are there. The colony numbers gradually decrease until no bees are to be found.

What can the beekeeper do with a laying worker colony? Any success in re-establishing the colony may depend on how soon the laying workers situation was discovered. But even then rescuing it is not certain.

It is possible that the workers who are laying eggs may be producing some pheromones so that attempts to introduce a new queen are unsuccessful.

The beekeeper can attempt to transfer a frame with eggs and young larvae from another colony. A queen could be raised, however that introduction, too, may be unsuccessful.

All is not lost, however. The colony contains a number of adult bees of various ages that could increase the population of other colonies in the apiary.

Perhaps the best thing to do is take the hive away from its stand to the edge of the apiary. Shake all the bees off the frames, brush them out of the boxes. The bees can beg their way into other hives in the apiary. The laying workers will be rejected and many may not even make it to another hive.

Since you cannot tell which bees are the ones laying, you are letting the workers sort things out for themselves. Yes, some bees will die. But you have saved a number of workers. Combs of honey can be frozen for use later in the year. Any with dead brood can be given to another colony to clean. Cheer up! It is beekeeping.

COOKING WITH HONEY

Get ready for summer fruits. They make a perfect match with honey.

HONEY BLUEBERRY SAUCE

This sauce can be used for pancakes and waffles, for ice cream, for cake or over a custard.

2 cups blueberries (fresh or frozen)
1/2 cup honey
1/4 cup butter
1 teaspoon cinnamon
1/2 teaspoon nutmeg

Mix all ingredients together. Bring to a simmer and serve hot or cold. If using fresh blueberries, let mixture simmer for 5 minutes or until skins pop and juice is released. Makes 2 cups.

HONEY OF A COOKBOOK

Alberta Beekeepers Association

BLUEBERRY HONEY PIE

This pie is quickly made and is delicious.

6 cups blueberries
3/4 cup honey
1/4 teaspoon salt
4 tablespoons cornstarch
1/4 cup water
2 teaspoons lemon juice
2 teaspoons butter or margarine

In a saucepan mix 5 cups blueberries, honey and salt. Add water to cornstarch and blend. Blend mixture into blueberries. Cook over medium heat until bubbly and clear, about 2 minutes. Stir in lemon juice and butter and remaining cup of blueberries. Cool slightly and pour into baked 9-inch pie shell. Chill. Can be served with honey whipped cream.

COOKING WITH HONEY!

Marge Davenport

WHAT'S BLOOMING?

white Dutch clover (mow to keep blooming)
yellow and white sweet clover
poison ivy milkweed
vipers bugloss sumac
basswood holly
garden flowers Virginia creeper
chicory herbs
daisy-like flowers

GOOD STUFF

Meeting dates for NPBA

September 16

October 21

November 18

Sunday June 13 Potluck Picnic

No meeting in July, Aug, Dec and Jan.

Virginia State Beekeepers Association Fall meeting November 6 at Blue Ridge Community College, Weyers Cave, a few minutes off I-81.

Eastern Apicultural Society Short Course and Conference August 2 - 6, Boone, NC (in the cool mountains!)

PICNIC DIRECTIONS

From the north: From Rt 211, take Rt 229 towards Culpeper.

In about 4 miles look for the Rescue Squad sign. Slow down. Verdun Adventure Bound is on the LEFT a very short distance from the Rescue Squad.

Go down the road to parking on right. Walk to Pavilion on path through the pine trees next to beeyard.

If carrying lots of things, drive past parking to next left and continue on road just above Pavilion. **Unload and return to parking.**

From the south: Come north on Rt 229, a few miles past Hazel River bridge.

Watch for sign to Rescue Squad. Slow down! Road into Verdun Adventure Bound is near, on RIGHT. Follow instructions above.

IMPORTANT FOR PICNIC

There is a grill with charcoal at the Pavilion that you may use. **Charcoal provided.** However, bring utensils to use grill.

If you use the grill to make your own food, be sure to bring a dish to share.

For the picnic: NPBA furnishes the plates, cups, knives, forks, spoons, napkins, water, ice tea **and ice.** If you want sodas or beer, bring your own. You must bring the appropriate serving utensil for your dish.