



Northern Piedmont Beekeepers Association

Volume 31

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OCTOBER

Date: Thursday September 16
Time: 7:30 PM (yes! 7:30)
Place: Extension Office, corner of Davis St
and West St, Culpeper.
Program: Richard Krammes -----

NPBA beekeeper who will share his bee-keeping techniques and demonstrate some of his beekeeping equipment.

V. I. P.

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WATCH THIS SPACE!

Election of NPBA officers will be at the November 18th meeting. In accordance with the By-laws, a Nominating Committee has been appointed to present a slate of officers. Any member who would like to be considered as a nominee for one of the officer positions, please contact one of the Committee members - Mike Wilson (540-341-0217, mike@dogwood-sledge.net), Bob Stowe (434-242-6689, bobandsandy@gct21.net), and Susan Ishmael (540-825-3076, no email).

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 OCTOBER

After the recent rains make sure your hives are:
level if using a screen bottom board
1/2 inch higher in back if using a solid bottom board
level from side to side

Are your mouse guards on? If not, do it now!

Keep cleaning up the leaves falling into your beeyard. It keeps the little critters down. Remove any unneeded equipment and rubbish.

Put queen excluders aside to clean off when weather gets cold.

Watch out for wax moth in any stored comb. Freeze or store in light.

Grease patties for tracheal mites can go on at the end of October.

Last chance to feed sugar syrup. If you have not fed Fumagilin-B® do so right now. Do not add it to hot syrup.

FROM THE PRESIDENT'S DESK

Wow, what a great turnout at the September meeting! Thanks to Ann Harman for her presentation about honey and for conducting analysis of members' honey samples at the meeting. Club member Richard Krammes will be the guest speaker at the October meeting. Richard, who has been beekeeping for many years, will speak about methods he has found successful over the years for requeening, dealing with mite loads, and other interesting beekeeping ideas.

Our regular meeting attendance continues to grow, and it seems we have "outgrown" our traditional meeting space at the Culpeper Extension Office. The good news is we have found another meeting location at the Depot in Culpeper, just at the other end of Davis Street from where we have been. There is ample parking and more room for us to spread out and grow. We will have our October meeting at the Extension Office, and begin meeting at the Depot as of our November meeting.

Our annual election of officers will be held at the November meeting. In accordance with the By-laws, I have appointed a Nominating Committee to present a slate of officers. Any member who would like to be considered, please contact one of the Nomination Committee members - Mike Wilson, Bob Stowe or Susan Ishmael (see additional info in this newsletter for contact information).

Hope to see you at the October meeting at the Extension Office location.

FROM THE EDITOR'S DESK

The Bee Course will be given again in February 2011. Please be thinking about becoming a mentor. Those of you in your second or third year of beekeeping can begin as apprentice mentor, working with the newbie and mentor. You'll learn an incredible amount!

If you have taken the Bee Course in past years you can attend part or all for free.

Be thankful for our recent rain deluge. It means better tree forage in the Spring.

SO YOU WANT TO BE A BEEKEEPER...

OK - this is your first year of beekeeping. Did you achieve your goals? Let's find out as we come to the end of beekeeping season.

Your equipment should be brand new and have no problems. If you are using deeps for brood boxes you should have 20 frames of fully-drawn comb. If in mediums, 30 medium frames. If you still have some that are foundation or only a tiny amount of comb -- you lose points. Get those frames to the outside for the winter.

Are your mouse guards on? No? Lose points. If mice are a big problem in your area you can put a queen excluder (you may not have one yet - that's OK) OVER the inner cover to keep nice out.

We've had drought and serious lack of food for the bees. Do you know **where** and **how much** winter stores of honey are? Do not pay attention to experienced beekeepers saying "heft the hive." We must respect the bees' motto: Food above Brood. You must look inside the hive, inspect and find where and how much. Be certain that there are about 60 pounds of honey (almost a full deep or almost two mediums).

Look at queen performance. During October she will be reducing egg laying. But has it been a good pattern or full of holes?

Look at colony numbers. Is it a strong colony? If wimpy, last chance to combine and kill wimpy queen. Lose points if you thought a wimpy colony will live through the winter.

Colony health. Did you feed Fumagilin-B® in your 2:1 syrup? If not, do it now (and lose points). Towards the end of October you can put grease patties on. Right now you can dust with powdered sugar if you wish even if you used some varroa treatment back in July and August.

OK - we've reviewed the hive inside and out, considered winter food supply, the queen, strength of colony, and colony health. How do you think you did? Did you achieve your first-year goals? If so, that's great!

WHAT'S IN A NAME?

If we were to take a look at labels for foods, including honey we may find a huge assortment of descriptions: organic, natural, pure, raw, all natural, no preservatives, 100% pure, 100% natural, and so forth.

What does all that really mean? Actually not much. It's the great world of advertising.

Are there definitions of these terms? Only for organic but that does not include honey. Those regulations are not in place at this time. However, it is illegal to use the word "organic" on your honey.

Both the FDA and the USDA have regulations on our foods (USDA does meat, poultry and eggs), but not honey. These two agencies do not have a definition of "natural."

The National Honey Board, in one of its consumer studies, found that the word "pure" was preferred.

What about "raw?" Well, two things come to my mind—a great lump of meat I am putting into a pan and cook for supper or a salad with lettuce, tomatoes and some other uncooked veggies. I'll bet that if you asked your customer, who just asked you if your honey is "raw," what that meant, the customer would have no idea.

In the case of honey the word "pure" would also mean "natural." That is, nothing added.

However during another National Honey Board survey, a good percentage of people actually thought honey had other things in it. That belief probably arises from the population's distance from food sources. (That brings to mind the great spaghetti tree harvest.)

One wonders about the change of the name of high fructose corn syrup to just plain "corn syrup." Well, it's a processed syrup, but so many of our "natural" foods are processed, made from an assortment of ingredients.

What should we use on our honey labels? I think the word "pure" is the best.

OCTOBER—A TIME TO REFLECT

Our memories are never as good as we wish. We forget where we put the car keys, forget to buy eggs when we're out, and hope we remember where we parked the car in the Walmart lot.

So October is a good time to get out your beekeeping records (you do keep records?) or a piece of paper (you'll forget where you put it when done). On a nice October day stand there in your beeyard and think back over the bee season.

What do you want to do next time? What do you need to change? What was successful?

Consider your equipment. Do you think you'll have to replace something in the spring? Write it down now. Beekeeping catalogs come out during the winter and you will want to look for both your needs and for new items. Make a count of your honey supers and consider adding some.

Were you satisfied with the queens you bought or raised? Everyone is growling about poor queens. It may be that you can raise some of your own in 2011.

If you have not been rotating out old drawn comb make a note to start that next spring. Better check your supply of foundation.

Remember that equipment suppliers frequently have end-of-season sales. Take advantage of those, especially if you are looking for something expensive.

Don't forget your own bee clothing. Did you burn a hole in your veil and patch it with duct tape? Maybe it is time for a new one or a different style.

Think back on your varroa control. Better make a note about what you will need in 2011.

Now is the time to write down what was successful and what just did not work so you can figure out what to do about it. You'll have all winter to ponder problems and solutions.

Don't lose that piece of paper!

COOKING WITH HONEY

Now it really is apple season. Some like their apple pie with ice cream, others with cheese.

SHENANDOAH APPLE PIE

1 9-inch unbaked pie shell
4 cups sliced apples
1/3 cup honey
1 tablespoon melted butter
2 tablespoons whole wheat flour
1/2 teaspoon nutmeg
1/2 teaspoon cinnamon
1 cup grated sharp cheddar cheese

Combine apples, honey, butter, flour and spices. Put one-half of apple mixture in pie shell. Top with layer of cheese, then rest of apples and the remaining cheese. Bake at 350° for 45 minutes or until apples are tender.

When baking a fruit pie that might cook over, it is wise to grease the pie pan and coat it with a light dusting of flour. The pie will not stick to the pan and will be easier to serve.

NATURALLY DELICIOUS DESSERTS AND SNACKS

Faye Martin

BAKED APPLE SURPRISE

4 large baking apples
4 dates
4 tablespoons crunchy peanut butter

Glaze

4 tablespoons pure maple syrup
2 tablespoons honey
2 tablespoons lemon juice
1 tablespoon cinnamon

Core apples. Pit dates by slitting one side open and stuff each with 1 tablespoon peanut butter. Fill the apples with stuffed dates. Mix the ingredients for the glaze and pour 1 tablespoon over each apple; save the rest. Cover the apples and bake at 350° for 1 hour. Pour the remaining glaze over the apples and cool for 5 minutes before serving. Serves 4.

HONEY & SPICE Lorena Laforest Bass



GOOD STUFF

Meeting dates for NPBA

October 21 No meetings in December
November 18 and January

New Meeting Location for November!

Attendance at the September meeting was phenomenal. We packed the room! A search for a new location has lead us to the Depot in Culpeper. Starting with the November meeting, NPBA will meet at the Depot in Culpeper (113 South Commerce Street), which is essentially at the other end of Davis Street. The room at there will be open at 7:15pm, and the meeting will start as usual at 7:30pm. There is ample parking either in front, at the parking lot on the corner of Commerce and Davis, or in the Triangle lot (the long-term parking lot) on Commerce.

2011 Beekeeping Course

NPBA will again offer a Beekeeping Course for 2011. Classes begin on Tuesday February 8, 2011, at the Depot in Culpeper. It is a seven-week course, with classes each Tuesday evening from 7 - 9 pm. The fee is \$100 per person or family, and includes texts, handouts, a student disc and a one-year membership in NPBA. **Advance registration for the class is now open and being accepted.** Student text packages are limited, and reserved on a first come, first served basis, so register early!

A pre-class Meet-and-Greet will be held on Sunday February 6, 2011, from 2 - 4pm. Each year, we ask NPBA members to attend to meet the new class participants. We need volunteers to bring desserts and/or snacks. If you can attend and/or bring food item for the event, please call Karen Hunt 540-937-4792 or Deb Parker at 540-854-4883. For more information about the class or a class registration form, contact Karen Hunt (540-937-4792 or kahu9@juno.com).

<p>VIRGINIA BEE SUPPLY Local authorized Brushy Mountain dealer offering a complete selection of woodenware and bee supplies. Save shipping costs. Contact Jerry Headley at 540-905-5563 or www.virginiabeesupply.com.</p>

<p>NPBA would also like to extend a heartfelt "thank you" to Dr. Snyder at Verdun Adventure Bound, for all his support and accommodation with prior years' bee classes. Many beekeeping students have benefited from his generosity and kindness.</p>
