



# Northern Piedmont Beekeepers Association

Volume 31

Number 11

November 2010

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For New Beekeepers  
Election information  
Bee Course information  
Read pages 1 and 4!

### NOVEMBER

**Date:** Thursday November 18  
**Time:** 7:30 PM (yes! 7:30) Door opens at 7:15  
**Place:** The Depot, east end of Davis St  
in Culpeper.  
**Program:** Election of Officers!  
  
**Special Program:** Reducing Stress for  
Honey Bees  
presented by Ann Harman

### V. I. P.

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## READ THIS!

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 the Depot 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.

## VIRGINIA STATE BEEKEEPERS

Info at: [virginiabeekeepers.org](http://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 NOVEMBER

Go out and check to make sure NO queen excluders are on your hives. You can put one on top of the inner cover to act as a mouse excluder.

Leaves are falling and blowing around. Clean up your beeyard.

Now that open hive work is over, wash your bee suit. Clean up gloves if you use them. (Oh why don't you use yellow rubber dishwashing gloves!)

Clean up your hive tools. You can put them in the dishwasher.

Check your smoker before you put it away. If it needs new bellows you can buy those.

Put unused equipment away and make note of things to clean and repair and buy. Take advantage of end of season sales of equipment. Wait for cold weather to snap off propolis and wax. Clean off queen excluders.

## FROM THE PRESIDENT'S DESK

Thanks to Richard Krammes for sharing some of his beekeeping ideas and techniques at the October meeting. Richard is one of the few club members who produces cut-comb, and while some of his techniques are geared around his cut-comb production, it is good to hear what methods he has found successful for keeping bees.

We hold our annual elections at the November meeting, and Ann Harman will be our guest speaker, where she will present Reducing Stresses in Honey Bees.

A big "thank you" to Mike Wilson, Bob Stowe and Susan Ishmael for serving on the Nominating Committee.

**Please remember that starting with the November meeting, we will now hold our regular meetings at the Depot in Culpeper. Hope to see you there!**

## FROM THE EDITOR'S DESK

A club, to be successful, needs the involvement of all its members. Yes, the officers are there as your representatives to make decisions, take action and guide the association. However, each member can contribute something. Here is where I say "every little bit helps." The Bee Course is a great success. But NPBA needs mentors. Did you have one when you began beekeeping? If not, a mentor means a successful start. And for those who are in their early years of beekeeping, how about being an apprentice mentor. You will learn much! Don't sit on your hands—give the club your support throughout the year.

Beekeeping is definitely on the upswing, not only in Virginia but also around the US. Here in Virginia new local associations are popping up. This is a very good sign. It means that these beekeepers, both newbees and long-time beekeepers are looking for the knowledge that can be gained by belonging to a local association. Although these beekeepers may have a few hives their bees are important for pollination for vegetable gardens and plants for wildlife.

## SO YOU WANT TO BE A BEEKEEPER...

You have probably heard or read about Summer Bees and Winter Bees. Since winter is approaching we need to know something about the differences between these bees.

As we know, brood rearing decreases sharply during October, November and through most of December. A few eggs may be laid during this time.

Brood rearing will begin rather slowly, sometimes starting at the end of December. The egg-laying rate of the queen will increase during January, especially during February and quite vigorously in March.

The bees that emerged during September, perhaps starting as early as August and then into October, are known as the Winter Bees. These bees will live for three to five months, rarely six months. They are not flying to forage very much, as compared to the Summer Bees. Therefore the mileage put on their bodies is very low. Their brood food glands are taking a rest for the late autumn months.

Most important—these Winter Bees have enlarged fat bodies in their abdomen. Here are the food reserves needed for the time when brood rearing begins and increases. The brood area must be kept around 93°F. Energy is needed. The brood food glands must begin functioning. The fat body reserves plus the honey consumed make these Winter Bees capable of caring for the brood.

Remember that when no brood is being reared, the temperature of the interior of the winter cluster needs to be only about 85°F.

The Summer Bee does not need fat body reserves. Newly emerged adults are occurring every day. Flight mileage puts a time limit on the life of adult Summer Bees.

The brood emerging during January and February are Summer Bees. Whenever the weather is suitable they will fly to collect pollen and nectar. The Winter Bees slowly die, from 50 to 100 a day. Just a few reasons for going into the winter with a strong colony.

## POTPOURRI

Here are some fun things you can use to wow your friends.

### Air Temperatures and Bee Activities

- 40°F -- bee dies if alone
- 42°F -- bees cannot move muscles
- 57°F -- cluster forms
- 61°F -- drones cannot fly
- 68°F -- queens do not fly
- 85°F -- broodless winter cluster
- 93°F -- brood area
- 92°F -- bees secrete wax

### Flight Speed

- 6 to 9 mph loaded
- 8 mph empty

### Queen

fed every 20 to 30 minutes peak brood rearing

### Nectar Collcting

- full load 85% of bee's body weight
- 100-1500 flowers visited per load

### Pollen Collecting

- full load 35% of bee's body weight
- 50-350 flowers visited per load

### Bee Stings -- one sting is 150 micrograms venom

### Weight of Frame of Honey, Fully Filled

- 1 deep about 10 pounds
- 1 medium about 7 pounds
- 1 shallow about 5 pounds

### Optimum Flying Conditions

- Temperature between 60 and 90°F
- Wind less than 15 mph
- Sun

### Treatment of Bee Stings

Ice, cold water, vinegar, raw onion, paste of aspirin, honey, juice from wild balsam, baking soda, ammonia, meat tenderizer, mud, hemorrhoid cream, nothing.

Take your choice.

### Queen Retinue

- 6 to 10 bees spend one to 3 minutes, then leave and will contact 56 nestmates within 30 minutes

## ELECTIONS

The election of NPBA officers will occur at the November 18th meeting. In accordance with the By-laws, a Nominating Committee has presented the following slate of officers:

Deb Parker (President)  
Ann Harman (Vice-president)  
Craig Williams, (Secretary)  
Karen Hunt (Treasurer)

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, boband-sandy@gct21.net), and Susan Ishmael (540-825-3076, no email).

New officer terms begin January 1st.

**A big thank you to Mike King for serving as president the past two years, and to Lele Hankins, who has served as treasurer since May of 2005...they both deserve our appreciation and a well-deserved rest!**

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## MEMBERSHIP DUES RENEWAL

Thanks to those who have already renewed their NPBA membership, which expire at the end of December. Membership is \$10 (payable to NPBA), and is now being collected. Mail your dues to Lele Hankins - NPBA Treasurer, 18182 Pine View Drive, Culpeper, VA 22701. Thank you for renewing your membership promptly.

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## ARE YOU FORGETTING SOMETHING?

Well, bees do it, too. It seems that old bees, those that are field bees, are poor learners. They do forget where they are going. Scientists from Arizona State University and the Norwegian University of Life Sciences tested the memory of young bees and old bees. The researchers used the bees' homing instinct. The younger field bees learned their new home quickly but the old bees returned to their old original site. It is good to note that while many old bees failed learning tasks, some of them still performed with excellence. So there's hope for us all.

## COOKING WITH HONEY

We are entering the holiday season with entire-ly too much to do. But we do have to eat. This recipe for beets could be popular with holiday guests.

### ORANGE AND LEMON BEETS

3 lbs fresh beets or canned  
1/4 cup lemon juice  
1/2 cup orange juice  
2 tablespoons wine vinegar  
2 tablespoons honey  
1-1/2 tablespoons cornstarch  
salt, pepper to taste  
1/4 cup butter  
1/2 teaspoon grated orange peel  
1/2 teaspoon grated lemon peel

Prepare, cook, drain and slice beets into 1/4 inch slices. If canned beets are used, drain very well. In a saucepan combine lemon juice, orange juice, vinegar, honey, cornstarch and salt and pepper. Bring to a boil, stirring; continue cooking until sauce is thick and clear. Add beets, butter, orange and lemon peel. heat to serving temperature. Serves 6.

THE HONEY KITCHEN ed. Dadant & Sons

### BAKED FRENCH TOAST

3 large eggs  
3/4 cup milk  
5 teaspoons honey  
1/2 teaspoon vanilla  
4 - 8 thick slices French or Italian bread  
1/4 cup sweet butter

Melt butter in 9X13 inch baking dish. Beat eggs, milk, honey and vanilla together until well mixed. In a flat container, let bread sit in mixture about 1 minute on each side. Place bread in a single layer in the buttered pan and bake at 400° 15 minutes. Turn and bake an additional 10 minutes. Serves 4 - 6

### A HONEY OF A COOKBOOK

Alberta Beekeepers Association

**WHAT'S BLOOMING?**  
depends on weather -- heavy frost?  
white and blue aster  
goldenrod  
garden flowers

## GOOD STUFF

### Meeting dates for NPBA

No meetings in December and January

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### New Meeting Location for November!

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Yes, this is a repeat of that on page 1.

If you go to the extension office, we won't be there!

### 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).

### **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](http://www.virginiabeesupply.com).