



**Barnstable County
Beekeepers Association**

buzzwords

<http://www.barnstablebeekeepers.org>
December 2016

December Holiday Market

The annual Barnstable County Beekeepers' Holiday Fair will be held on Tuesday, December 13 at the community building in West Barnstable. We welcome any and all vendors of crafts and other homemade items. Last year we had people selling lotions, soaps and creams, wood working items, honey, knitted items, photography and paintings, candles, ceramics, and much more. This is a wonderful opportunity, as a vendor, to show case your skills and sell a few items, and, as a shopper, to do some holiday shopping. Please contact john.a.beach@comcast.net to reserve your spot!

From the Board

Winter Thoughts

As we break from freezing temps, it is not uncommon to see bees outside your hives, especially on those rare 60 degree days of late. This is normal and in fact will continue right through the winter on days when the temps reach into the 40s. You may also notice yellow dots in the snow. The bees are quick to go out on cleansing flights and return the hives.

Be sure you top off your hives now with food if you haven't already. Be it fondant, sugar, or a candy board, the bees will need reserves just in case. Mark your calendars too, on warm and sunny winter days lift the lids and see how much feed your bees have taken about every four weeks or so. Replenish as needed. It is so sad to learn of bees that starved after they most likely survived through most of the harsh winter.

Wind blocks are good to create too with garden stakes and burlap if they are not naturally protected from the wind. Also be sure to keep the snow cleared from the entrances. Some people keep their IPM boards out and some people put them in the hives for extra "insulation". It is a matter of the way you manage your bees. We certainly all do different things to help our

bees get through the winter. Remember come spring, you will want to begin thinking about splitting them. Most strong hives that survive the winter must be split to prevent swarming. Hive spitting and swarming makes for perfect beekeeper winter reading.

Melissa Caughey



Looking for that perfect gift for you and your bees. Just take a look at that bloom. It was found in a back yard in Centerville in full bloom on November 10th and bees from far and near were totally abuzz over the abundant blooms. And what a heavenly odor!

It is *Osmanthus heterophyllus*. Common name is holly osmanthus, holly olive or false holly, a member of the olive family. How stunning!!

Claire Desliets

DUES ARE DUE FOR 2017

Our membership year runs from January 1 to December 31st. If you are registered for our 2017 Bee School, your membership is paid for the year. Some of you paid twice last year so please pay attention to the notice when you receive your December newsletter, Buzz Words.

Dues of \$20 per household will be happily accepted at our December meeting but it would most helpful if you would include the form below so all monies end up in the correct pocket.

And please write legibly.

NAME _____

MAILING ADDRESS _____

TOWN _____ ZIP _____

PHONE _____ OR CELL _____

EMAIL ADDRESS _____

2nd Annual BEE BALL: 9/30/17

If you didn't attend this year, ask someone who did- it was GREAT! It's about education, art, food, raffle prizes, community and of course the preservation of our precious pollinators. Part of the monies raised in 2016 went to scholarships for Bee School for landscaping professionals.

Needed: committee members, volunteer helpers, honey donations...we will need your help. Our first committee meeting will be January 11th in Yarmouth. Please contact Kim Concra klconcra@msn.com or phone: [508-237-6616](tel:508-237-6616) for more info and directions.



Kim Concra

VARROA INFO

If you are frustrated with your varroa counts and absconding hives, here is one more website full of info:

<https://pollinators.msu.edu/resources/beekeepers/managing-the-varroa-mite/> and just in, a step by step video of how to test for varroa at honeybeehealthcoalition.org/varroa.

Claire Desilets

BOOKS FOR WINTER READING

As we nestle by the fire or work on our Christmas list, we might check out **the Bee Culture's** website for some good beekeeping books. And I hear that **Bee Culture** has a new quarterly magazine out called **BEEKeeping**. Subscriptions will start shortly. While we are at it, check out **Wicwas Press** as Larry Connor has a trunk load of books to help us manage our hive better in the new season. CCD

Claire Desilets

From the poem "The Garden" by Vita Sackville-West:

This nature poet makes a best case effort for the wasp in the section titled "Summer." The yellow jacket wasp, *Vespula maculifrons*, is the nemesis of every beekeeper and is also the subject of our repeated efforts to explain the yellow jacket is certainly not a honeybee, nor is it even..... a bee!

There's not a rhyme to *wasp* in English tongue.
Poor wasp, unloved, unsung!
Only the homely proverb celebrates
These little dragons of the summer day
That each man hates.
'Wasps haunt the honey-pot,' they say,
Or 'Put your hand into a wasps' nest,' thus
Neatly condensing all report for us
By sharp experience into wisdom stung,
As is the proverb's way.

*Of many a man it might be said
No one loved him till he was dead,
But of a wasp not even then
As it is said of many men.*

<http://gutenberg.ca/ebooks/sackvillewestv-thegarden/sackvillewestv-thegarden-00-h.html>

Suggested by Mark Simonitsch

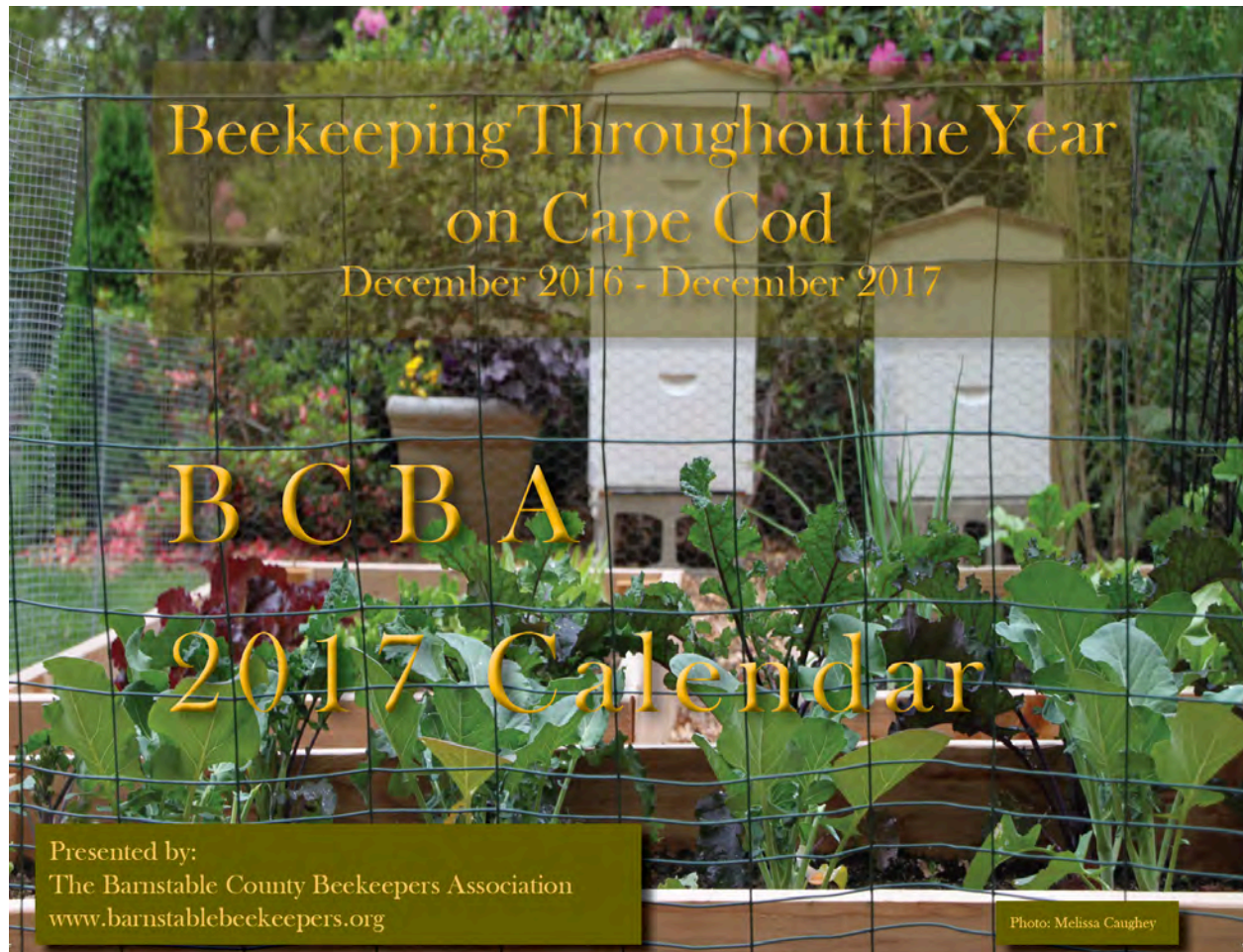
2017 Barnstable County Beekeepers Calendar

The calendar has been very well received! We've sold over 70, and three retail locations are carrying the calendar: Country Garden in Hyannis, Mid-Cape Pet and Feed in Yarmouth, and NewFarm in Orleans!

It is a standard 11 x 17 wall calendar, and they'll make a beautiful present for any beekeeper or bee lover on the Cape. Come get yours at the December Marketplace for \$10!

There is a typo and an omission. The April picture credited to Paul Lefebvre is actually Catherine Hemmerdinger's photograph. She was also omitted from the credits on the back page.

It's time to start thinking about the photos for the next calendar. We were very light on late fall and early spring photos. It would be great if you have any fall management/winter prep photos that you could contribute!



Joe McClure

The Continuing Beekeeping Adventures of Paul 'n Patty (part 8)

It was about 5:30 in the evening when Paul 'n Patty installed their bees. They waited until then on the recommendation of one of their instructors, the reason being that the bees would orientate better to their new home and their new queen if they were to settle in immediately for the night.

They also decided to supply both hives with sugar syrup for food. The formula suggested by Bee School was a ratio of one measure of sugar to one measure of water. Being rather competitive, they each chose a different method of feeding their hives.

“My girls will be able to bring more syrup down into the hive,” said Patty. “This hive top feeder holds more syrup and hundreds of bees can feed at the same time.”

“Well, I think I like this bucket feeder,” said Paul. “It is simple, and some of the instructors reported instances when those hundreds of bees of yours drowned in the syrup. Simple is simply better. I bet you a dinner out that my bees use more syrup this week than yours.”

“You are ON!”

All suited up, the pair of excited, new beekeepers each carried a new two gallon gasoline container, boldly marked SUGAR SYRUP, out to their hives. Patty removed both the outer and inner covers and put on the hive top feeder. Paul watched, wanting to help, but he knew this was something Patty wanted to do on her own. Because of the disturbance of opening the hive, hundreds of bees were now flying around. They weren’t aggressive. This wasn’t their home yet. Quite a few landed on both of them, leaving distinct yellow spots.

“Cute,” thought Paul. “We give them a new home and they thank us this way. Could be worse, I guess.”

“Uhh,” grunted Patty. “Who would have thought two gallons could weigh so much? I hope I don’t over fill the feeder. That would let syrup to pour into the hive and kill lots of my bees.”

“I hesitate to ask,” Paul began to suggest, “but would you like some help?”

Shockingly, Patty said, “Just this once, if you don’t mind. I’d hate to goof up so early in my new career.”

After pouring into the feeder the entire contents of the syrup container, and closing up Patty’s hive, Paul got busy feeding his. He put his feeding bucket on a flat patch of ground so it wouldn’t tip over as he filled it. When filled, he put on the cover and proceeded to open the hive. He had only to remove the outer cover, as he was going to place the feeder over the oblong hole in the inner cover. No bees flew from his hive.

“If you keep doing that,” giggled Patty, “you most certainly will win our bet.” Paul had inverted the bucket feeder and, not having sealed the lid correctly, proceeded to pour a gallon of sticky sugar syrup all over his right foot, causing a string of interestingly colorful words to escape his lips.

“At least,” he thought, “I didn’t invert it over the hive. Thank goodness I learned that much from Bee School.”

Silently, he refilled his feeder, double checked the lid, and put it, successfully, on the hive. After putting on a second deep body, and closing up the outer cover, he silently took up the syrup container in one hand, Patty’s hand in his other, and they walked back to their house. The swishing of the two syrup containers on their bee suits, punctuated by the squishing of Paul’s syrup filled right shoe, became the musical prelude to their beekeeping adventures.

by Andy Morris

OBSERVATION

It was always my understanding that when placing your inner cover on top of the top deep, the open notch faced the back of the hive. This is how I was taught and this is how I have taught the new folks. This created a nice air flow in the front and through the hive leaving the back entrance. Well, last season while a state bee inspector was at our Cape Bee farm, she commented that our inner covers were on backwards and every one in Massachusetts kept their opening in the front for better ventilation. Hmm, this is interesting but I do not really see how it will make any difference in the hive as long as there is an upper entrance for ventilation. So, at the farm, we have switched the notch to the front and I have done the same on some hives. What we now find is that the bees are attempting to close the entire opening with propolis when in the front but not in the back. So do the bees know better which direction the notch should be??

Claire Desilets

WINTERIZING

If you check out the backyards of Cape beekeepers, you will find a vast mix of wrappings and insulated hives. Is one better than the other? No, it is what works for you and your location. Some of us prefer a single wrapping of tar paper, others leave their hives naked. What is important is that they have ventilation near the top. Also, that top exit might be necessary in the event of deep snow. The bees will have a top exit for that cleansing flight when the weather warms. Some put in the sticky board, others do not if they have a protected location. Most of us add some sort of insulation over the inner cover to help the bees maintain their heat in the cluster and absorb any of the condensation due to the mixture of cold air and heat given off by the clustering bees. Check with you mentor to see what works in your specific area.

Claire Desilets

Holiday Recipes

As a gift for the holiday of your choice, here are THREE recipes!

Upside-Down Cranberry-Ginger Cake

A seasonal version of the classic upside-down cake, this is easy to make and yields impressive looking results. The ginger it the key.

- 1/3 cup packed light brown sugar (recipe calls for 3/4 C) too sweet
- 4 TBsp butter
- 1 1/2 TBsp grated fresh ginger
- 3 cups fresh cranberries
- 1 1/2 c flour

2 tsp baking powder
1/4 tsp salt
1/4 c softened butter
1/4 c granulated sugar
1/4 c honey
2 lrg eggs separated
1/3 c milk (a liittle less to compensate for the honey liquid)
1 tsp vanilla
1/4 tsp cream of tarter

1. Heat a 9" round cake pan over medium heat. Add brown sugar and butter, stirring until melted. Stir in ginger, cook 1 minute, stirring constantly. Remove from heat, arrange cranberries on top of mixture.
2. add butter, sugar, honey: mix on high speed until fluffy.
 - a. add egg yolks, 1 at a time, beating well after each. In separate bowl combine flour, baking powder, salt;
 - b. Add flour mixture and milk alternately to butter mixture, mix after each addition.
 - c. Beat in vanilla.
3. Separate bowl: Beat egg whites and cream of tartar at medium speed until stiff peaks form. Fold whites into batter, pour over cranberries in prepared pan.
4. Bake at 350 degrees for 55 minutes, or until toothpick inserted into center comes out clean. Cool in pan 15 minutes, run a knife around outside edge. Place a plate upside down on top of cake pan, invert cake onto plate. Smooth out the cranberry mixture.

Can serve with whipped cream although it is not needed. It was delicious at Thanksgiving w/o the cream. It's suppose to serve 10 but 4 of us could not leave the remainder alone after we each had a wedge. Don't skimp on the ginger, that's the key for flavor. We also used almond flour and did not separate the eggs. So maybe the cake was not not as high.

Marte Ayers

It's getting to be cold season. Hopefully, noone gets the sniffles and a cough, but just in case here's a great way to "feel" better.....;)

Classic Hot Toddy Cocktail

2 oz bourbon or brandy
1 Tbsp honey
¼ lemon
1 c hot water
1 tea bag (black or green, your choice)
Slice of lemon, for garnish (if you dig it)

Heat the water in a tea kettle. Coat the bottom of your mug with honey. Add your liquor and lemon juice to the honey. When your water is ready, steep your tea bag until tea is at your

desired flavor. Add the steaming tea to the honey, liquor and lemon juice you've already poured into your mug. Toss in a slice of lemon, if you like, and enjoy.

Repeat as desired, until you kick that head cold.

Submitted by Mike Smith

BEER WINTER WARMER

2 cups strong lager like Zywiec or Grolsch
3 tbsp honey (or to taste; this was a medium sweetness)
Cinnamon stick
Star anise
Pinch of cloves
Pinch of ground ginger

Warm beer on medium low in a small sauce pan with all ingredients until steaming hot. Strain into glasses and enjoy.

Recipe courtesy of smartcookiebakes.com.

Julie Lipkin

Check out our club's Facebook page

<https://www.facebook.com/groups/BarnstableCountyBeeA/>

DID YOU KNOW?

A hive of honey bees will fly 90,000 miles, the equivalent of three orbits around earth, to collect 2.2 pounds of nectar to produce honey.

https://www.buzzfeed.com/jimbeam/things-you-should-know-about-honey-bees-right-now?utm_term=.wb7RGn8ZM#.tk8B3jG5d

CONSIDER JOINING THE MASSACHUSETTS BEEKEEPING ASSOCIATION

For more information on the event and other state-wide happenings, you can download the Massachusetts Beekeepers Association brochure [here](#). A small overview follows in the next page.

RESOURCES (accurate as of 6/16)

The following officers and directors are a great resource to answer questions and requests for assistance.

Officers		
President	Kalliope Egloff	kalliopegloff@yahoo.com
Vice President	Michael D. Smith	michaeldgetsmail@gmail.com
Secretary	Claire Desilets	beekeeper@gmail.com
Treasurer	Lynn Heslinga	lynneheslinga@gmail.com

Directors						
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Maria	Cashdollar	winter64@aol.com		Joseph	McClure	joegetsmail@gmail.com
Melissa	Caughey	pcmc2000@msn.com		Andy	Morris	andymorris02553@gmail.com
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