

Upcoming Meeting

BETTER THAN BLACK FRIDAY! EASIER THAN CYBER MONDAY! IT IS THE BCBA HOLIDAY FAIR ON TUESDAY, DECEMBER 12 AT THE WEST BARNSTABE COMMUNITY BUILDING!

REMINDER!!!! Vendors, there still is time to reserve a table to sell your wares. If you are a crafts person, photographer, knitter, lotion maker, wood worker, ceramics person, candle maker, honey purveyor, quilter, artist or anyone else with locally sourced items to sell, we welcome you to take advantage of this opportunity. There is no fee, just email me at john.a.beach@comcast.net to reserve your space and be sure to bring your own display table.

Since we will have both rooms, this is a perfect time to “de-stash” some of your unused equipment. So, this is an invite to all members to bring your “stuff”, and maybe you could trade something with someone that has what you are looking for, or maybe, make some cash for that equipment just laying around.

This is a grand opportunity to round out your holiday shopping with locally made products. We look forward to seeing you there.

John Beach & Mike Smith

From the Board

Oh, great! Here comes the big dark.

I don't hate winter, per se. I hate the amount of dark and the “colder than it needs to be” nature of the season. Why does the temperature have to get below freezing and stay there? According to the forecasts, however, this is a La Niña year, so there will be more snow, but less cold. That's good news for us beekeepers.

Forage

REALLY GREAT IDEA

[SOLAR & BEES](#)

Beth Minear

HONEY WRAP

<http://lifequide.com/2017/04/07/honey-wrap-treats-bad-cough-removes-mucus-lungs-just-one-night-works-miracles-kids/?=reff>

Might try this remedy when you next have a tough cold to thwart. It did give my 3-year-old grandson some relief who often suffers from bronchial asthma. He loved wearing his “big Band-Aid®”.

Claire

WINTER FUN FEW HOURS

(and help support Long Pasture/Mass Audubon and Cape Cod Beer)

www.massaudubon.org/wildlife-on-tap

Claire

The other thing that is deeply disquieting for a beekeeper is the barren front step of the beehive in the yard. Not all of us keep bees in immediate proximity to our houses. Most of us need to go outside a few steps to see their busy girls. However, now, there is stone silence. We find ourselves staring sometimes, looking for tell-tale signs of activity, the indication that the colony is fine and we're just being worry-warts.

It would be so much better if you could just peek inside and see all their little eyes looking back up at you like during the summer. Of course, you can put food on when the weather breaks a little, but you have to look down in, and it's just not the same as how they bubble over the edges. I don't know about you, but I'm already having fantasies about March and April, when the queen ramps up her laying and those first increases in the population start to show! I just ... can't ... forget that March is still almost four long, dark, cold months from now. <sigh>

So, I guess for now, I have frames that need new foundation. I have boxes that need painting. Maybe I can get some neat, new stencils at the craft store. I also need to build a new table to put my hives on. If you find yourself with these symptoms:

- Anxiety
- Restlessness
- Irritability
- Insomnia
- Headaches
- Poor concentration
- Depression
- Social isolation

Get yourself to a Beekeepers meeting.

Joe McClure

Buy, Sell, Trade

For those of you just embarking on this hobby, you might check out the equipment below.

All gently used equipment:

FOR SALE:

1. Brushy Mtn. "New Style Compact Extractor with Legs" - used only once, works great \$295
2. a 2-tub Straining System with Honey Gate & Screen, read description at BrushyMountainBeeFarm.com), \$95 (sells new for \$145)
3. Brushy Mtn. Honey Pail with Gate Spout \$19 (sells new for \$32)
4. Painted and unpainted hive bodies and supers \$10-15
5. Various other items, Telescoping Hive Tops, Inner Covers, Escape Frame, Capping Cold Knife, Smokers \$10-15

Please email Diane if interested: dianepjensen@gmail.com

DUES ARE DUE

Our membership year ends this December 31, 2017. So we welcome your renewal for the 2018 season. If you have recently registered for our 2018 Bee School, your membership is included in the fee.

We welcome your \$20 per family either through the mail or at a future meeting. It is most helpful if you have the correct change or check and include the form below.

Mail to BCBA, P O Box 808, East Sandwich, 02537

NAME _____

MAILING ADDRESS _____

TOWN _____ ZIP CODE _____

PHONE _____

EMAIL ADDRESS _____

Your order has shipped.....

No, not from Amazon, but literally, by merchant ship:

“Wee haue by this Shipp(the Bona Nova or the Hopewell) and the Discouerie sent you diurs [divers] sortes of seedes, and fruit trees, as also Pidgeons, Connies (rabbits), Peacockes Maistiues [Mastiffs], and Beehives, as you shall by the invoice pceiue [perceive]; the preservation & encrease(increase) whereof we respond(recommend) vnto you...”

Thus, in December 1621, the first honeybees were on their way to North America, sent from the Council of the Virginia Company in London to their settlement in Jamestown, Virginia.¹ In preparation for the 6 to 8 week trip, the bees, clustered for winter in skeps, had been packed into barrels and placed into the hold of the ships. Soon after arrival in America, the hives were carried to farms and settlements, and each spring swarms established feral colonies of *Apis mellifera* throughout the virgin forests.

A second import of bees was sent to Massachusetts in 1638.² By 1640, a municipal apiary had been established in Newbury to serve as a combined educational and experimental station and welfare program. And by the middle of the 17th century, bee hunting or ‘bee lining’ had become a popular activity.

But, were there already native honeybees here when the settlers arrived? Sadly, no, but a fossil discovered in the Nevada shales shows that there once were honeybees in North America.³ The female worker fossil, designated *Apis neartica*, lived during the Miocene era, about 5 million years ago, when the climate west of the Sierras was warm temperate to tropical. However, climate changes during the Pliocene brought on a series of ice ages and by the Pleistocene era, about 2 million years ago, the honeybee, like the horse and the ginko tree, had become extinct in North America, later to be reintroduced by European settlers.

So when you go out to check on your bees, snug in their hives, think of their seafaring sisters clustered in a skep, in a barrel, in the hold of a ship, in the grip of a North Atlantic winter. Your order has been delivered.

* * * * *

Would you believe that up to 40% of workers may not have been “born” in the hive they currently reside? Good case for hive to hive drifting and the spread of the varroa mite so mentions Randy Oliver.

American Bee Journal, November, 2017 “the Varroa Problem, Part 12.

And for those of you really interested in the modeling of varroa population dynamics and do not get ABJ check out this site –

<http://scientificbeekeeping.com/randys-varroa->

1. Eva Crane, The world history of Beekeeping and Honey Hunting. (700 pages of fascinating information, available on loan through CLAMS.)
2. Brenda Keller, Honey Bees across America. (An online article from Oregon State Beekeepers

Association).

3. Michael Engel, A Honeybee from the Miocene of Nevada and the Biogeography of Apis (Hymenoptera: Apidae: Apini). (Proceedings of the California Academy of Sciences, Series 4, Vol 60, No. 3, pp 23-38.) .

Mary Anne Mann

Barnstable County Beekeepers Calendar



The photos and beekeeping information contained in this calendar specifically represent beekeeping on Cape Cod and its unique challenges. Certainly, most of the information is pertinent to lower and coastal New England this is truly OUR calendar.

While everyone can take time to enjoy the calendar, I have to look forward to the next year, pending club approval of course. I try to keep photographs in the month when it was taken or at least in a reasonable timeframe for the activity it presents. We are heading into the seasons for which there are few submissions. Overwintering and winter work are photos I would very much like to have in the calendar. Treatments, feeding, those lucky days when the girls get to do cleansing flights when there is still snow on the ground are great. I could use some pictures of the bad stuff too, mold, deadouts, hive beetles, wax moth.

We'll have the calendar available for purchase at the monthly meetings into the new year.

Check out our club's Facebook page

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

Joe McClure

Winter preparations for the AŽ Slovenian Hive

If there is a positive from the plague of varroa mites it may be that many beekeepers are learning more about bee biology to increase the likelihood of their bee's survival. As usual BCBA members have been discussing and sharing ideas for winter preparations of their Langstroth hives with tar paper wrapping, moisture collectors and so forth.

To prepare our AŽ Slovenian hives for winter we begin with making certain the honey stores are adequate for over wintering. As with the Langstroth hive we estimate the amount of honey stores and then feed if necessary by October 15. About 50 pounds of honey is considered a minimum of stores for a healthy colony in an AZ hive to over winter in New England. Due to nectar flows beginning in March in Slovenia the amount of winter stores is generally considered to be 35 pounds.

The normal temperature differential between the interior of the bee house (space behind the hives) compared to the exterior of the house is 5 to 6 degrees F. The bee house is the first step to maintaining warmer temperatures for the bees "inside" each hive.

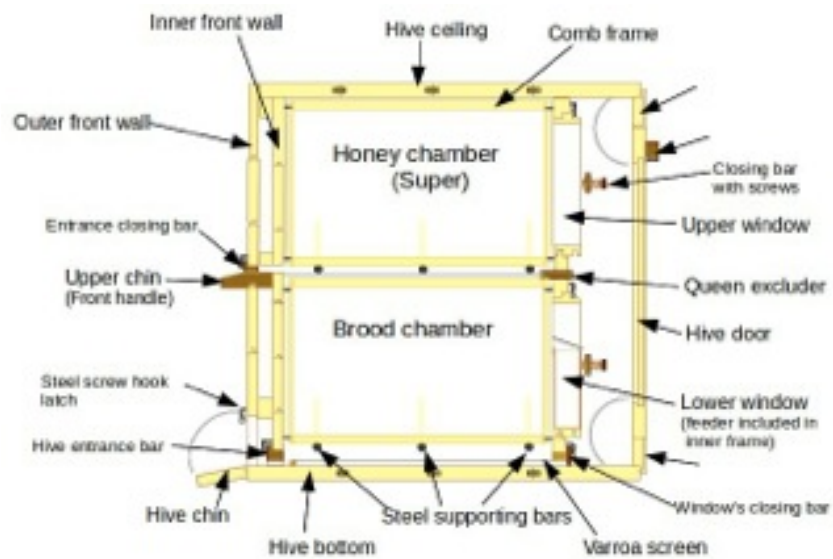
Various R factors inherent in using Slovenian hive make for warmer temperatures for the bees. Being situated inside a bee house out of the wind and stacking hives next to and on top of one-another are additional ways heat is conserved. Insulating materials placed on the top and sides of the hive mass inside the house helps to conserve cluster heat and lowers winter honey consumption.

Photos tell the story best:

Brad Allen adding syrup to the screened hive feeder. No protective gear required. Filling each feeder takes one minute.



Drawing of a two-level Slovenian hive
 Note the two front walls.
 The air space between the walls aids in insulating the interior.



Top door ventilators are open vent interior condensate. Foam insulation also covers the exterior of all of the hives.



A one inch piece of foam insulation fits in the rear of the hive & inside the rear door



Newspaper inside the rear foam insulation absorbs moisture



A small colony is restricted to the lower level & surrounded with insulation



Joe Nickerson treating Slovenian hives with Oxalic Acid on an extremely windy day (less respirator)



Stephen Daniel, Brad Allen, Joe Nickerson and Mark Simonitsch

Recipes

Cranberry Pancakes

Fresh or frozen cranberries (apples or a mixture with berries)

Butter, or coconut oil, avocado oil
1 cup whole wheat flour or your favorite
1/2 tsp baking powder
1/2 tsp cinnamon
1/8 tsp nutmeg or fresh ground to your taste
1/4 tsp cardamom

Place a hand full of cranberries in skillet with butter (if frozen heat until thawed or burst open) use a cover.

Add pancake mixture to your preferred thickness and cover. When bubbles surface, flip over adding a little more butter under pancake to keep from sticking (hopefully).

Marte

Vanilla Honey Sugar Cookies

Makes about 20

2 sticks butter, softened
3/4 cup sugar
1/4 cup honey
2 vanilla beans
1 teaspoon vanilla
1 egg
1 egg yolk
3 cups flour
1/2 tablespoon cornstarch
1/2 teaspoon salt
2 teaspoons baking powder

Beat the sugar and butter on high for 7 minutes or until very fluffy. Scrape the beans from the vanilla bean pods. Beat in the honey, egg, yolk, and vanilla beans and extract until well combined. Mix together the flour, cornstarch, salt, and baking powder and mix into the rest until well combined.

Dough can be refrigerated at this point for probably about a week, but it's not necessary. Roll out the dough on a clean surface that is thoroughly dusted in powdered sugar. Do not use flour. Cut into shapes and place on baking sheets covered in parchment paper. Freeze the sheets of unbaked cookies for about 7 minutes or until solid. Bake at 350° for 8-11 minutes or until desired doneness is reached. Cool on wire rack.

Vanilla Honey Buttercream

1/4 cup honey
1/2 cup half and half
1 teaspoon vanilla extract
1 vanilla bean
4 cups powdered sugar
1 lb. cold butter

Scrape the beans from the vanilla bean pod with a knife. Beat the honey and vanillas until combined. Beat in half of the powdered sugar, then the half and half. Add the rest of the powdered sugar and beat until well combined. Cut the cold butter into small cubes. Add one stick of chopped butter at a time mixing on high speed with the whisk attachment on your stand mixer. Don't add the next stick of butter until the last one is thoroughly dissolved. Beat on high speed for 5-10 minutes or until the frosting is smooth and fluffy. Don't get worried if it looks weird at first, just keep beating until it looks right.

Maria Cashdollar

RESOURCES (accurate as of 1/17)

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

Officers		
President	Michael D. Smith	michaeldgetsmail@gmail.com
Vice President	Kayleigh Cronin	kcrone@gmail.com
Corresponding Secretary	Claire Desilets	beekeeper@gmail.com
Recording Secretary	Deborah Carmel	deborahcarmel429@gmail.com
Treasurer	Lynn Heslinga	lynneheslinga@gmail.com

Directors						
Marthe	Ayers	mfoura32@aol.com		Mary Anne	Mann	hummann@outlook.com
John	Beach	john.a.beach@comcast.net		Joe	McClure	jogetsmail@gmail.com
Maria	Cashdollar	winter64@aol.com		Andy	Morris	andymorris02553@gmail.com
Todd	Cashdollar	thruheavenseyez@aol.com		Brian	O'Donnell	bjmdod98@gmail.com
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