



Buzz Words

www.barnstablebeekeepers.org



Barnstable County Beekeepers
Association

July 2016

SEPTEMBER MEETING

The next meeting of the club is Tuesday, September 13, at 7:30 p.m. at the West Barnstable Community Building, Route 149, West Barnstable.

FROM THE BOARD

Janko Božič, PhD, Associate Professor, Bee specialist, BioTech Department of Ljubljana University, Slovenia will once again visit Cape Cod to meet with beekeepers. On Friday 15 July 2016 - from six to nine pm the professor will lecture in the Chatham Community Center, 702 Main Street - 100 yards from the Main Street rotary.

Dr. Božič will address a number of current bee topics with a special emphasis on the varroa mite. Operation of the Slovenian AŽ hive will also be addressed. There will a Q & A session to address personal bee concerns.

Janko Božič is well versed in European and North American beekeeping. He received his PhD at Louisiana State University and was a Fulbright Scholar in Oklahoma. His research interests include bee behavior and technical improvements for hive design. He has been a commercial beekeeper for many years and keeps his hives in a traditional Slovenian bee house. He also owns one of the iconic bee house trucks used for transporting hives to nectar flows.

Dr. Božič is the author of numerous bee articles and research papers. His most recent publication is an English language manual for operating the Slovenian hive: "A-Ž Beekeeping with the Slovenian Hive." Copies of this book will be for sale at the Chatham presentation or at <http://www.slovenianbeekeeping.com>

Janko is an engaging speaker. His remarks will reflect his professional training and forty years of beekeeping experience in Slovenia... a nation widely referred to as the "Beekeeper of Europe," (One out of every six Slovenians keeps bees).

On 15, 16 and 17 July Professor Božič will visit different Slovenian bee houses constructed by Cape Codders. BCBA members wishing to attend one of these bee house inspections should contact Mark Simonitsch, fishweirs@capecod.net to sign up. Group sizes will be limited to maximize participation.

Donations of \$30 a person (or couple) will be appreciated for the seminar (which includes a bee house visit). All donations will be used to offset the cost of the professor's travel expenses.

Mark Simonitsch



SWARM INFO & A Cautionary Tale

If you need assistance with swarms, you can call the people on [our Resources page](#). Please educate your neighbors to not spray honeybees with bug killer.

As some of you might know, I have decided to, again, to remove honey bees from the walls of people's homes (I don't do chimneys). However, I have learned to set limits and to say "No".

I recently got an email from a club member about a swarm call he got, but, when he got to the location, the bees had already moved into the wall. He doesn't, or should I say, is smart enough to not, remove bees from walls. His email included the name and phone number of the homeowner, which I called a couple of days later. My thinking at the time was to call about 6pm, after most people have gotten home from work and had a chance to unwind.

The phone call went like this:

Ring, ring.

Ring, ring.

Click: (In a very aggressive and gruff voice) "I DON'T CARE WHAT YOU ARE SELLING OR WHAT YOU WANT! DON'T BOTHER TO CALL BACK! WE ARE EATING DINNER!" (CLICK! (even the hanging up click was aggressive)).

I didn't even get a chance to say who I was, why I was calling. I didn't even get a chance to as I was sorry for interrupting his meal and/or family time and that I would be happy to call at another time, or that he could call me at his convenience.

Now, I admit this was a first. Most people are a bit nicer than this guy. He maybe has been harangued recently by telemarketing calls. Lots of things are possible. It is still no excuse. All of you know a better way of handling that situation.

Need I tell you that this "gentleman" won't be getting a call back?

I'll not be taking on all jobs. As I said, I have learned to set limits and to say "No".
The job is hot and boring, not much fun, but the money is Ok.

If anyone is interested in some training, call me (508 274 5714) and we can talk. My fee for mentoring is very reasonable....

Andy Morris

FEEDING DURING THE DEARTH

It is not uncommon during July on Cape Cod that we experience a nectar and pollen dearth. You may also have noticed this year that we are in a drought. Since the beginning of June, we have received less than one inch of rain. This combination can make it a difficult existence for bees. Here's what you can do to help the bees out until the mid-summer blooms arrive along with the rain.

1. Do a hive inspection and assess the honey and pollen stores. If they are low, the bees should be fed a 1:1 spring sugar solution. This will also provide water to the hive. I prefer this instead of a solid feed that I typically use in late fall and winter.
2. Know that the queen may cease or decrease egg laying during the dearth.
3. When feeding your bees, your supers should be off the hive.
4. If you need to feed the bees, feed them until they stop taking the feed.
5. Install a bee waterer near the hive- a small bucket or dish filled with stones and water should suffice nicely. The stones allow a place to land and sip.
6. Watch the hives for robbing. Pay attention to the entrance and the mood of the bees. If you suspect robbing, close off the upper entrance under the hive outer cover and put the entrance reducer on. Robbing will now be something to watch out for until late fall. The stores they are collecting now will help them survive the upcoming winter.

Melissa Caughey

BARNSTABLE COUNTY FAIR

THANKS TO OUR VOLUNTEERS!

The Boy Scouts have helped re-do the second entrance to the Honey House.



FAIR SCHEDULE

I just wanted to thank everyone for signing up to volunteer at the county fair. It is the first year that the schedule has been completed a whole month ahead of time. You made my job easy this year. Thanks so much.

I will be contacting you by email prior to your shift with instructions but if you have any questions, please do not hesitate to contact me. My cell # is on the schedule in the white 3-ring binder under "Worker's Schedule" Claire will have with the instructions for opening and closing the building once you are inside the building.

When you bring in your honey, please log it into the 3-ring binder so you will get paid for it. Also, you need to have your name and contact information by law. Either a phone or an address. The jars should be filled to the bottom of the cover. Any other products from the hive may be sold but you will need to mark the price on the items. The price for the honey will be your vote at "Work Day".

CLEAN UP DAY

The admission and parking tickets will be available at the "Work Day" on July 10th. If you can't make the Work Day, there is always "snail" mail. Parking is at the Front Gate off Ashumet Rd, 1st left. We start Work Day usually 9:30-10:00 taking the cobwebs and dust out of the building,

cleaning the cabinets and by Noon we are gathering around the picnic tables to reward ourselves with our "pot luck" dishes. The club will furnish paper products and water.

Thanks again for all your help and enjoy the fair,

Marte Ayers

SELLING AT THE FAIR

This year's honey price will be set at the clean-up day. Many people provide other bee-sourced items such as lip balms, skin creams, and candles. If you want to have product available for sale, you are required to take a shift. 100% of the proceeds from product sales go back to the seller. The Association doesn't take a cut.

COMMUNITY TABLE AT FALMOUTH'S FARMERS MARKET

Diana Roth (droth636@gmail.com) is the event coordinator for the Community table at the Falmouth Farmer's Market. She is looking for a few members from BCBA that might volunteer a single afternoon – Thursdays from 12 to 6 with information on bees and beekeeping. The market runs through the beginning of October. No selling is allowed, just good bee talk.

If anyone is interested, please contact either Diana or Claire. I can provide handout for the day.

JULY HIVE OPENING/WORKSHOP

PLEASE BRING VEIL AND GLOVES AS THIS IS A HANDS ON WORKSHOP AND WATCH WHERE YOU ARE DRIVING, BEING KIND TO AGRICULTURAL PLANTINGS!
TICK SEASON SO DRESS APPROPRIATELY!!

SATURDAY, JULY 9th

9 AM in Barnstable, Brewster, and Wellfleet * NO HIVE OPENING IN FALMOUTH**

Depending on the level of beekeeping of the participants, our July hive opening will include good hive inspections, sugar shakes for varroa, making a split or nuc with your strong hive to prevent swarming and installing a new queen or virgin queen when needed. Not all topics can be covered at all locations.

BARNSTABLE CAPE COD ORGANIC FARM

CLUB APIARY (Claire and Lynn)
3675 ROUTE 6A, BARNSTABLE
FOLLOW YELLOW BEE SIGNS TO THE BACK

BREWSTER – CAPE COD NATURAL HISTORY MUSEUM

George Muhlebach gmuhlebach@comcast.net
Route 6A, Brewster

Park across the street from the museum in the overflow parking lot. Hives are in the back.

WELLFLEET - Narrowland Farm

John Portnoy
508-349- 9618

From the south :Take Route 6 into Wellfleet, past all the turnoffs for Wellfleet
Opposite Moby Dick Restaurant, turn east (right) onto Gull Pond Rd.
Travel 1/2 mile, take left onto Chris Drive.
Bear right at top of hill onto Mayflower Drive.
About 200 meters at bottom of hill take right onto dirt/gravel road - Narrowland
We (Narrowland Farm) are second house on left about 200 meters just before you hit the
power lines; street number 60

The Continuing Beekeeping Adventures of Paul 'n Patty (part 5)

The final lecture was on the subject of Honeybee Diseases and Pests. The lecturers looked quite nervous, and the reason, they explained, as they began, was because of the topic. They mentioned that some of the “guests” in the hive did not pose problems some fifteen years ago. “Good evening,” said a slender, once blond lady. “We are tonight’s speakers. My name is Marion and this gentleman is Heywood.”

Paul nudged Patty’s side and whispered, “Did you get a look at their name tags? Her last name is Kind. And would you believe his last name is Jabuzov?” He just got a pointed glare suggesting, ‘Could you please be serious and focus on the subject?’ Paul decided then and there he just had to learn how to squeeze an entire sentence into a stare.

Mites were discussed first. Marion showed slides of tracheal mites, first, explaining causes, detriments to the bees and the hive, and treatments, both old and more recent. She then covered the more recent and devastating topic of the Varroa mite. Even though the students in the class had heard of this pest, the facts that were presented that evening sponsored exchanged looks of disbelief.

Marion covered some of the more esoteric but less destructive diseases, like Chalk Brood and Chill Brood, and then she handed the presentation over to Heywood. He was a rather formidable looking man, with a great gut, a grizzled, gray beard, rather tangled hair that was several months overdue for a trim, and sharp, ice blue eyes.

“The next topic is less than pleasant,” declared a soft, almost sad, voice. “American Foulbrood stinks, and that’s that.” He went on to explain all about the disease and, with more slides showed what to look for if it infects the hive. The worst part of what he said was the only effective remedy, the destruction of the hive, including the bees. A pin could have been heard in that lecture hall, but no one could move for the shock.

After foul brood, wax moth was the topic. A frame with white pill-shaped cocoons and destroyed comb was produced. The life cycle of the moth and some preventative rituals were presented for discussion. Several of the more senior, more experienced club members offered their solutions to this pest, spurring on a lengthy discussion.

The final pest mentioned was the mouse. It turns out that that cute little animal, the cause of so many shrieks and jumps onto chairs, can be quite devastating when it gets into a hive. Not only is it responsible for the ruining of several frames in the hive where it makes its home, it is the cause of a reeking smell that can really clean the stuffiest of noses. Several mouse guards were pointed out in the catalogs, but Marion and Heywood both agreed that something called ‘half-inch hardware cloth’ is cheaper and just as effective.

Andy Morris

SUMMER TIPS AND HINTS

As we move into July and warmer weather, the availability of water for your bees could not be more important. Your source will need to be replaced every few days due to evaporation but so needed by the bees to cool their hives.

Bass wood and clethra (sweet pepper bush) blooms will close out the nectar flow before the dearth arrives in most areas on the Cape. Inspection might reveal your hive is honey bound thanks to the spring flowers. You need space available for your queen to lay as the hive builds for winter (yes, winter planning begins now!). It does make sense to remove 2 to 3 frames of capped honey and replace with drawn comb. Extract the honey if you have no drawn comb and replace the frames. Best not to use undrawn wax at this time of the year.

If your hive is light with few stores during the dearth, it is advisable to NOT feed sugar syrup so as not to encourage robbing from neighboring bees. And do not use Honey B Healthy during these times. Fondant or sugar bricks or mountain camp sugar sheets are best nestled on top of the brood frames using a shim. No honey shallows should be on the hive if feeding. My favorite is the sugar brick. Using a 4 pound bag of sugar, add 12 tablespoons of cold water and mix well. Pack into plastic sandwich containers (1 lb each) which have been sprayed with a vegetable spray. Pack well. Allow to sit for 24 hours and then carefully tip out onto the container cover to dry rock hard. Obviously, it is best made in a less humid condition. This brick is placed right on top of the brood frames with a shim. Sometimes I use a cheap paper plate if they crumble. Consider at least one sugar shake for varroa count in the month of July.

Oh, and do you want to extract that honey? The club has 3 extractors for loan. Jan Rapp coordinates the use. Her email is janrapp@hotmail.com. And there is an Apiary department for competition at the Barnstable County Fair. Rules and classes can be found on their website.

Claire Desilets

Bee Forage Plants for July

- Cantaloupe, muskmelon, casaba,
- cucumber
- Corn
- Smartweed, knotweed, fleece flower
- Goldenrod
- Thyme
- Buttonbrush
- Clethra, sweet pepperbush

http://honeybeenet.gsfc.nasa.gov/Honeybees/ForageRegion.php?StReg=MA_13

Watch for Queenright

- In the picture below, the supercedure cells present are because there are larvae, but there are no eggs. Something has happened to the queen, but there are too many bees for the hive to have swarmed.



**WE'RE MAKING A CALENDAR!!!
CALL FOR PICTURES!**

At our last meeting, you, the membership approved spending for a yearly calendar, thank you to all of you, that would be unique to our club and the Cape Cod weather/seasons that we have to deal with in keeping bees.

I am going to call on you all again. Don't worry, this is the fun part... I know that all of you have taken pictures of your bees during the year, so what I am asking for is members to submit their photos that were taken of their bees, beehives or some other cool picture of your bees or hives that you have taken and submit them for consideration to be included as the pictures that will be used in our calendar. Of special interest are photos that have to do with the tasks beekeepers do in each month.

I hope that you all have seasonal pictures taken throughout the year so we can match them up with the month. Here is your opportunity to get props if your picture is chosen to be included in our calendar. You can send them to me at michaeldgetsmail@gmail.com.

I would like to set a deadline for submission of the pictures at August 1. Again, thank you all for voting yes to do the calendar and I look forward to those creative pictures that you all have.

Mike Smith

Check out our club's Facebook page

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

DID YOU KNOW?

It would take about 1 ounce of honey to fuel a honeybee's flight around the world.

CONSIDER JOINING THE MASSACHUSETTS BEEKEEPING ASSOCIATION

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

SAVE THE DATE



The poster features a vibrant pink background with a pattern of colorful hexagons in shades of purple, orange, and yellow. On the left, there is a large black silhouette of a bee with a yellow and black honeycomb pattern on its abdomen. The text 'Mark your calendars' is written in a yellow, cursive font. Below it, 'SAVE THE DATE' is in a bold, black, dotted font, and 'Beekeepers' Ball' is in a large, yellow, cursive font. Underneath, it says 'A Barnstable County Beekeepers' Association Event' in a smaller, black font. At the bottom, three yellow hexagons contain the numbers '9', '17', and '16' in a black, dotted font. Below these hexagons, the text 'Cultural Center of Cape Cod' and 'Stay tuned for more info!' is written in a light pink font.

Mark your calendars
SAVE THE DATE
Beekeepers' Ball
A Barnstable County Beekeepers' Association
Event

9 17 16

Cultural Center of Cape Cod
Stay tuned for more info!

BBall Committee

HONEY RECIPE OF THE MONTH

[Creamy Peach & Honey Popsicles](#)

Recipe type: Dessert

Prep time: 10 mins

Cook time: 30 mins

Total time: 40 mins

Serves: 8 popsicles (24 ounces total)

Honey-sweetened peach popsicles made with yogurt and roasted peaches! These cold, creamy treats are perfect for summertime. They're healthy, too. Recipe yields eight 3-ounce popsicles.

Ingredients

- 1 pound ripe peaches (about 3 medium), peeled and sliced into ½-inch wide wedges
- 6 tablespoons honey, divided
- Dash sea salt
- 2 cups full fat/whole milk plain yogurt (regular or Greek)
- 1 tablespoon lemon juice (about 1 small lemon, juiced)
- ½ teaspoon vanilla extract

Instructions

1. Preheat oven to 350 degrees Fahrenheit. Line a rimmed baking sheet with parchment paper. Transfer sliced peaches to the baking sheet and gently toss with 2 tablespoons honey and a dash of salt. Arrange the peaches in a single layer. Roast for 30 to 40 minutes, stirring halfway, or until the peaches are soft and juicy (watch the edges in particular).
2. While the fruit is roasting, blend together the yogurt, ¼ cup honey, lemon juice and vanilla extract in a medium bowl. Feel free to add more honey or vanilla extract to suit your taste buds. Place the mixture in the refrigerator so it stays cool.
3. Let the peaches cool, then scrape the peaches and all of their juices into the bowl of yogurt. Use a big spoon to gently fold the mixture together.
4. Use the spoon to transfer the yogurt blend into the popsicle mould. You might have to push the peaches down into the molds, but they shouldn't put up too much of a fight. Insert popsicle sticks and freeze for at least four hours.
5. When you're ready to pop out the popsicles, run warm water around the outsides of the moulds for about ten seconds and gently remove the popsicles. Enjoy immediately.

Notes

Recipe adapted from my [roasted berry and honey popsicles](#).

Recommended popsicle mold: I love [this American made, BPA-free ice pop mold](#). If you don't want to buy a mold, I think you can use Dixie cups or empty, individual yogurt cups ([like this](#)).



What's all the Buzz About?



Everyone in 4-H is buzzing with excitement as we celebrate the wonderful world of bees!!!

Our theme for the Youth Building at the 2016 Barnstable County Fair is creating a **buzz** for everyone! We invite you to participate in any of our **busy bee projects**. Take the challenge to make something and exhibit it at the Fair.

As part of our 4-H Pledge ~ **Head, Heart, Hands and Health** ~ we want you to take the **BEE** challenge!



Here are some ideas for you to consider.

Do you like arts and crafts? Use your creative side by making a **bee craft** or painting a **bee related scene** with watercolors, acrylic or crayons.

If science is more your thing tell us **What's Buzzin'!** - How do bees impact our lives? Make a poster, a 3 dimensional model of a **beehive** or invent something to teach us more about **bees**.

Do you like to bake? Make one of our challenge recipes using honey as an ingredient.

Honey Corn Muffins and Honey Granola Bar recipes can be found at:

<http://capecodfairgrounds.com/wp-content/uploads/2016/04/2016-Youth-Foods.pdf>

If you like to take photographs please consider entering some of your photos of **bees** or things that attract **bees** like beautiful flowers. Maybe even take a selfie with a **bumble bee!**

Create, decorate, embellish or sew something with a **bee** theme using **bee** colors, fabrics or patterns that remind us of **bees**.



What do you want to BEE????



Each day at the fair we will have an opportunity to add some of your thoughts to our **BEE HIVE** by making your own **bee** and saying something inspirational or motivational such as **Bee Kind, Bee Helpful, Bee Creative.....**you get the drift! Tell us what you want to **BEE** like!

Let's **BEE Busy!!!!** Lots of other ideas for you to incorporate the **bee** theme can be found at the <http://capecodfairgrounds.com/events/barnstable-county-fair/exhibitors/youth-exhibitor-book/>

Any other questions contact Judy at jvollmer@barnstablecounty.org or call 508-375-6696.

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	ynneheslinga@gmail.com

Directors				
Marthe Ayers	mfoura32@aol.com		Joe McClure	joegetsmail@gmail.com
Maria Cashdollar	winter64@aol.com		Andy Morris	andymorris02553@gmail.com
Melissa Caughey	pcmc2000@msn.com		Brian O'Donnell	bjmdod98@aol.com
Peter Cooper	brpbc1@gmail.com		Melissa Sanderson	melissa@capecodfishermen.org
Kimberly Concra	klconcra@msn.com		Lisa Sheehy	lisasheehy@msn.com
Paul Lefebvre	lefbvr@gmail.com		Mark Simonitsch	fishweirs@capecod.net
Julie Lipkin	julie.lipkin45@gmail.com		Miguel Zamora	zamorasmiguel@gmail.com
Rebecca Matarazzi	rebecca.matarazzi@gmail.com			