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Barnstable County  
Beekeepers Association

## buzzwords

<http://www.barnstablebeekeepers.org>

October 2019

### Upcoming Meetings

**7:30 pm at the West Barnstable Community Building on Route 149.**

#### October 8

PROGRAM: What is a Warre hive or top bar hive and how are they managed.

The Foster Beekeeper program will be presented with a requested expenditure.

#### November 12



An animal's gut microbiota (the community of bacteria that live inside the host animal) convey numerous fitness traits to the host, including supplying nutrition, affecting mate choice, providing protection from natural enemies, immunity, and even speciation. Furthermore, it is understood that soil and water bacteria have the capability of metabolizing xenobiotics, and specifically the herbicide atrazine, as carbon and nitrogen sources. In conjunction, these observations raise the question of how the environmental stress of xenobiotics affect animal health through the microbiome? When the environment stresses the microbial community, how does the host respond? Do adaptive traits become fixed in populations when host-microbe relationships are stressed for several generations? As such we are able to experimentally test concepts using insect models in response to xenobiotic compounds.

### October In The Hive

Pumpkins are out and mums in bloom so we can assume we are moving towards fall and frosty nights. Do you know where your queen is? Are you able to lift the hive? And of course, is your varroa count 2 per 100 bees or less? These are the critical issues as your hive enters into cooler weather and October.



Our recent club hive openings saw an attendance of about 10% of the membership. Those attendees were given several options of feeding hungry hives, what a healthy hive should look like going into winter and some ideas on winter insulation. Too early to discuss winter but the most important consideration now for your hive is feeding. Is the hive low on stores? Ideally, your top deep should have 8 to 10 solid frames of honey or nectar. If not, feed 2:1 sugar syrup as often and as much as possible between now and mid October. Come mid October, due to foraging temperatures, we need to switch to dry sugar. With fewer flying days over 50 degrees, the bees have less of a chance to expel the excess water on cleansing flights.

Simple plates (cheap, white dinner type) of white sugar right on top of the frames surrounded by a shim will keep the bees happy and carbs available. These plates can be replaced as often as needed from now until next March. Some folks use candy boards (google for instructions) and others might make sugar bricks. These are easily prepared by mixing a 4 pound bag of white granulated sugar with just 12 tablespoons of water. Let it sit for an hour and then pack into cheap sandwich containers sprayed with a vegetable spray. Let sit for a few days to dry and then pop out on a tray to dry further. If done right, they form a very hard block of sugar and easy to pop into the hive on frames near the cluster during the winter when needed.

According to Jennifer Berry, UGa (BeeCulture, October 2019) for every frame of bees and brood in your hive, you should have 1 and 1/2 frames of honey going into the winter. She is in Georgia so winters are milder than ours and southern bees must consume more than ours during their

short winter. Perhaps since our bees are in a tight cluster, we should have a frame of honey for each frame of brood and bees. Maybe a good rule of thumb to remember?

Lastly, our final varroa treatment will be the administration of Oxalic Acid. Some of us prefer the dribble and many use vaporization. This is usually applied early November when all or most brood has hatched out. We are looking to kill all the phoretic mites on the bees so during the winter, the mites are not “bugging” our winter cluster. Consider working with your mentor or a neighbor to share the OA solution. Easy and quick to apply and effective.

One equipment change needs to be remembered. Your inner cover needs to be well scraped of any burr comb – both sides – and flipped to the winter side. Not critical if you are feeding with a shim but it will give the bees a bit more room to move about on top of the frames.

Noting what you did and when you did it in your notebook will be a great help come this time in 2020!

Claire Desilets

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## Forage

[Beekeepers suing the EPA:](#)

[Honey Bee Board Game](#)

[Beekeepers suing the EPA](#)

[Movie Review: Honeyland](#)

[Hotels make room for honeybee colonies](#)

## Newsletter Submissions

Going forward, Buzzwords submissions should now be sent to [David Whalley](#) instead of Claire, david.a.whalley@gmail.com.

We are looking for good stories, photos, links, news about talks and presentations you’ve done or seen, book and movie reviews, and items for sale or free to good home!

PDF, scanned document files, and hard copy submissions are not acceptable. You can create files in Word, Pages, Notepad, TextEdit, etc. for articles.

Joe McClure

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## The Buzz On Refreshments

During a recent discussion with our board of directors, we have decided to eliminate refreshments (drinks and nibbles) at future meetings. Certainly, you are welcome to bring your own single serve drink.

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## Support for the Disabled

Our own Mark Simonitsch would be happy to help any folks with disabilities who might be interested. Contact Mark at fishweirs@capecod.net or 774-722-2409.

<https://www.militarytimes.com/education-transition/2019/09/11/veterans-with-ptsd-anxiety-turn-to-beekeeping-for-relief/>

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## Upcoming Workshop

I’m reaching out to advertise an upcoming event on Saturday November 2 Kim Skyrms and I will be teaching “Honey Bees Under the Microscope” at Gordon College, in Wenham MA. We had a such great time teaching this workshop last April that we decided to offer it again!

Workshop participants will get to dissect bees and learn all about honey bee internal and external anatomy! You will also get to take home your own personal dissecting kit (petri dish, forceps, pins, etc.). The cost is \$50.

Check out the BCBA Facebook page for shared links, photos, and questions/answers! Join the conversation!  
<https://www.facebook.com/groups/BarnstableCountyBeeA/>

To learn more and sign up (and see pictures from our last workshop!) visit: <https://ag.umass.edu/pollinators/events/honey-bees-under-microscope-0>

There are only 20 spots available, so sign up soon, and spread the word to your friends!

Bee well,  
Hannah Whitehead  
Honey Bee Extension Educator

UMass, Amherst

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## Walmart Launches Pollinator Garden Pilot in Three States

At the end of August, Walmart put out this press release.

Walmart has planted 21 pollinator gardens at retail locations throughout Oregon, Washington and North Carolina. The gardens serve a dual purpose in that they enhance the landscaping at the stores while helping to increase pollinators including bees and butterflies, which have suffered population declines in recent decades. (A pollinator garden is planted and designed with specific nectar and pollen-producing plants that attract bees, butterflies, and other pollinators.)

To kick off the pilot project, the first garden was planted in April 2019 at a Walmart store location in Garner, North Carolina. A garden has also been planted at Walmart's global corporate headquarters in Bentonville, Arkansas. The remaining gardens are in the Pacific Northwest and were planted in late April or early May.

Some of Walmart's pollinator gardens include milkweed, a plant that monarch butterflies use for shelter, food and laying eggs. According to the Environmental Defense Fund, Monarch populations have dropped 90% in the past 20 years. Walmart hopes that the initiative will inspire customers, associates and other members of these local communities to plant their own pollinator gardens.

Walmart's pollinator gardens are currently located in five cities in Oregon, including, Redmond and Pendleton; 14 cities in Washington, including Aberdeen, Bellingham, Mount Vernon, Lakewood, and Yakima; Garner, North Carolina; and Bentonville, Arkansas.

"We are delighted to initiate this pilot at some of our stores as these flower gardens enhance our landscaping and serve as an important habitat for the birds and insects that play a vital role in plant, vegetable and fruit reproduction," said Wendy Widener, with Walmart's environmental, health and safety compliance team. "We have received positive feedback from our customers and associates and are exploring opportunities to expand this project to additional store locations."

This pollinator garden pilot is part of the company's larger commitment to use its size and scale for good and do business in a way that aims to enhance economic opportunity, encourage sustainability and strengthen local communities.

## Recipes

### Ingredients

- 1 teaspoon cinnamon
- 1 teaspoon baking soda
- 1 Tablespoon baking powder
- 3 1/2 cups unbleached flour
- 1 1/4 cups packed dark brown sugar
- 4 Tablespoons canola oil
- 1 3/4 cups honey
- 4 extra large eggs
- 1 cup very strong coffee (decaf is fine)
- 1/2 teaspoon ginger
- 1/4 teaspoon cloves
- 1/4 teaspoon nutmeg
- 1 cup whole or half candied or plain almonds
- 1 cup raisins

### Instructions

1. Preheat oven to 300 degrees. Grease and flour two 9×5-inch loaf pans or one 9×13 pan. Set aside.
2. In a saucepan, combine the honey and coffee and bring to a boil. Cool and set aside.
3. In a large mixing bowl, blend the eggs, brown sugar and oil. Do not overbeat.
4. Sift the flour, baking powder and baking soda and spices together. Stir the flour and honey into the eggs alternating and ending with the liquid. Stir in the raisins. Blend well. Pour into the prepared pans and place the almonds over the cake. Bake for 60-70 minutes, or until the cake springs back. Let sit overnight before serving.

## RESOURCES

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

<b>Officers</b>		
<b>President</b>	Michael D. Smith	<a href="mailto:michaeldgetsmail@gmail.com">michaeldgetsmail@gmail.com</a>
<b>Vice President</b>	Maria Cashdollar	<a href="mailto:winter64@aol.com">winter64@aol.com</a>
<b>Corresponding Secretary</b>	Claire Desilets	<a href="mailto:beekeeper@gmail.com">beekeeper@gmail.com</a>
<b>Recording Secretary</b>	Deborah Carmel	<a href="mailto:deborahcarmel429@gmail.com">deborahcarmel429@gmail.com</a>
<b>Treasurer</b>	Lynn Heslinga	<a href="mailto:lynneheslinga@gmail.com">lynneheslinga@gmail.com</a>

<b>Directors</b>						
Marthe	Ayers	<a href="mailto:mfoura32@aol.com">mfoura32@aol.com</a>		Louise	Hopper	<a href="mailto:lvh2925@comcast.net">lvh2925@comcast.net</a>
Phyllis	Bayer	<a href="mailto:pbayer@IFAW.org">pbayer@IFAW.org</a>		Mary Anne	Mann	<a href="mailto:hummann@outlook.com">hummann@outlook.com</a>
John	Beach	<a href="mailto:john.a.beach@comcast.net">john.a.beach@comcast.net</a>		Andy	Morris	<a href="mailto:andymorris02553@gmail.com">andymorris02553@gmail.com</a>
Todd	Cashdollar	<a href="mailto:thruheavenseyez@aol.com">thruheavenseyez@aol.com</a>		Brian	O'Donnell	<a href="mailto:bjmdod98@gmail.com">bjmdod98@gmail.com</a>
Jennifer	Cattin	<a href="mailto:jencattin@gmail.com">jencattin@gmail.com</a>		Lisa	Sheehy	<a href="mailto:lisasheehy@msn.com">lisasheehy@msn.com</a>
Melissa	Caughey	<a href="mailto:pcmc2000@msn.com">pcmc2000@msn.com</a>		Donna	Tompkins	<a href="mailto:donnatomp@comcast.net">donnatomp@comcast.net</a>
Peter B	Cooper	<a href="mailto:brpbcl@gmail.com">brpbcl@gmail.com</a>		Dave	Whalley	<a href="mailto:David.a.whalley@gmail.com">David.a.whalley@gmail.com</a>
Olga	DiSavino	<a href="mailto:ack_olenka@yahoo.com">ack_olenka@yahoo.com</a>		Miguel	Zamora	<a href="mailto:zamorasmiguel@gmail.com">zamorasmiguel@gmail.com</a>
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