



buzzwords

<http://www.barnstablebeekeepers.org>

January 2019

Upcoming Meetings

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

And keep those snacks and nibbles coming!!

**Tuesday, January 8
Ask 'n Answer**

Q & A session for members to ask about those confusing issues about their hives. Our own Maria Cashdollar will provide a presentation on behind the scenes' club activities and what you might do to help out.

And a short power point on deciphering debris (detritus) on your white sticky board under your screened bottom board. This will give you an idea on what is going on in the hive during most of the clustering winter months.

**Tuesday, February 12
Dr. Robert Brucker**

Dr. Brucker will be updating us on his research and bee lab work.

**Tuesday, March 12
Dr. Robert Geger**

Dr. Geger will talk about the causes and consequences of bumblebee decline. Rob will discuss bumblebee ecology and behavior and focus on the issue of bumblebee decline. Will also learn to recognize bumblebees their lifecycle, and information on some citizen science research opportunities.

**Tuesday, April 9
Dr. James Crall from Harvard**

Dr. Crall has done research on the [effects of neonicotinoids on bumblebees](#).

**Tuesday, May 8
Mary Beers**

Bee School

**West Barnstable Community Building
2377 Route 149, West Barnstable (large room)
7:30 to 9 pm**

Thursday, January 3rd, 2019
Introduction to beekeeping

Thursday, January 17th
Equipment workshop

The Business at Hand

BEES, BEES, BEES

Again this year, we will be taking orders for packaged bees for an April delivery. Please see the December Buzz Words for the order form. This is a first come, first serve order with our new beekeepers taking the class guaranteed bees for their first hive or two. Our packages will be coming from Roberts Bees Company in Georgia with your queen guaranteed for the first 45 days. We would really like to see many of these hives requeened at some point during the season with our locally grafted queens.

DUES ARE DUE

Our year starts January 1st (yes, I know you know that but we are referring to the Club year). Dues form is attached and can be mailed or brought to the meeting.

Claire Desilets

Outreach Committee

The newly-formed BCBA Outreach Committee will be meeting on January 14th to organize ourselves and see who is doing what now- and who might do what in the future. I've already heard from a lot of folks, but if you've been doing outreach and/or have presentation materials, we'd love to hear from you. NOTE: PLEASE PUT "BCBA OUTREACH" IN YOUR SUBJECT LINE. Thank you! :) clobridge@comcast.net.

Kathy Clobridge

Sorry If You Missed It!!

That is, the Barnstable County Beekeepers holiday bazaar which was held on Tuesday, December 11 and served as our December monthly club meeting. It was grand, but before I get into recapping, I want to

acknowledge the numerous readers who let me know they were paying attention by pointing to me that bazaar is spelled b-a-z-a-a-r and not b-i-z-a-r-r-e, as I spelled it in November Buzz Words. Can't believe that slipped by the editors! (editor's note: I know your sense of humor, so I left it! Everyone can chalk it up to mine if not.)

But back to the bazaar. We had 15 vendors offering hand-made greeting cards, Christmas candles with some made from hand-carved molds, colorful tree decorations, jewelry made from sea shells, lip balms and hand creams, knitted and quilted items, baby holly trees, teas and other nutritional offerings and numerous other items along with the club table. There are a lot of very talented people in the club and even if you made no purchase and just gallery walked the show, it was most impressive.

For creature comforts there were ample drinks and snacks at the back table and we even enjoyed Christmas songs accompanied by a guitarist.

So, I wish to thank all the people who made this event a success-the vendors, club members who manned tables, those who provided snacks and music, and those of you who came out and supported our event. And REMEMBER, Christmas 2019 is just 12 months away so start your candles, creams, knots, cards, food products and everything else now and be part of next year's celebration.

John Beach

Beekeeper Work Sharing!

We have a beekeeper with hives in Wellfleet. She is only here part-time in winter and could benefit from a partner to check the hives and feed on nicer days. These are easy tasks and perfect for a newbie or a more experienced beekeeper wanting more "hands on". If interested, contact: kcariani@gmail.com.

Checking Hive Weights To Avoid Fall And Winter Supplemental Carb Feeding

Based on many years of Wellfleet scale-hive data, full-size colonies that weigh at least 100lbs (gross hive weight) in November do not run out of winter stores. Also based on the scale-hives, colonies typically lose 20-30 lbs between the end of Clethra (mid-Aug) and November. (Over 17 years of monitoring, my colonies have never shown a net fall weight gain, i.e. after the Clethra flow.) So if my target gross hive weight going into winter for a triple-medium (=double deep) hive is 100 lbs, they should weigh at least 130 lbs in late August. And a double-medium "nuc" (~= single deep) hive should weigh at least 90 lbs in late August. Therefore, honey removal after Clethra should be limited to maintain these weight thresholds, unless I'm OK with feeding lots of syrup and dry sugar, which I'd like to get away from. Now if I can only remember to practice what I preach.

The easiest way to weigh a hive, if you don't have it permanently mounted on a platform or other scale, is to strap it tightly together and tip it onto a solidly based bathroom scale to its balance point. It's best to have a helper steady the hive

John Portnoy

Winter Tips

As we head into the New Year with temperatures fluctuating above normal, our bees can consume more stores than we anticipated. On these comfortable 50 degree days, make a very quick peek to see if the sugar you have placed on top needs replacing. And a heft from the bottom board in the back of the hive can give you a good idea how much lighter the hive has become. Reportedly, at ambient 40 degree temperatures, the bees will consume the least amount of stores. These brief periods of sunny warm days help the bees adjust the cluster to new frames of honey. Keeping some form of sugar right over head is an insurance policy against starvation in my book. Sugar bricks are easily made with a 4 pound bag of sugar and 12 tablespoons of water. Mixed well and packed into plastic containers sprayed with Pam and left to dry. Pop out in 24 to 48 hours and let harden. These "bricks" are easy to slide in right next to the cluster if needed.

Forage

[Study shows pesticide exposure can dramatically affect their social behavior](#)

The '[Beecology Project](#)' aims to fill the lack of data to develop effective conservation policies and practices by recruiting citizen scientists from across the region to digitally collect and submit ecological data on native pollinator species using our freely available smartphone and web apps.

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

Not expecting a snowy winter (really just wishful thinking) but if we do have snow, remember to clean the bottom board so the bees have plenty of ventilation and are able to clean out the dead on a nicer day.

A most happy bee season to all come 2019!!

Claire Desilets

AN EXPERIENCE IN EAST AFRICA

Our member Kayleigh Cronin is currently volunteering in East Africa for several months.

Here is here latest update:

I'm in Malawi right now volunteering at a wildlife rehabilitation center. They also have a beekeeping program that has been on and off the last couple of years. They sell honey but also want to educate the public about pollinators especially because so much of Malawi is agrarian.

I got to check out the hives yesterday. They are similar to a top bar but they are hanging. They have 18 frames but only half are filled out at a time. They don't buy bees here! They set up a hive with drawn out comb and the colony moves in. They don't know what kind of bees they have but there are a lot living in the forest here. I'm not sure if they are native or if they are similar to Tom Seeley's wild native/non native colonies. I also found it interesting that the hives are entirely in the shade and it's the rainy season but they still have very active hives. I also spotted something that looked like a brown varroa mite on some bees in a deadout. I couldn't easily spot any drone (although I don't know exactly what drone look like for this species of bee) and they weren't aggressive. We went in without smoke just for a check, we didn't harvest any honey. The little yogurt cup on top of the hive is sugar syrup they drill a small hole in the front for an entrance but the bees end up using a crack in the wood the length of the hive as their entrance.



I'm looking into getting an export permit so I can send some samples to a lab in the US. Have you heard of this style of beekeeping before?

Kayleigh Cronin



Left is the hanging top bar hive.
Is it to keep it dry or prevent
animal damage?

Comb looks just like a TBH
drawn comb.

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Claire Desilets

Recipie

Indian Style Cauliflower Soup

Ingredients

- 1 large head of cauliflower, chopped
- 1 large shallot, quartered
- 5-6 garlic cloves
- 3 tablespoons olive oil
- 1-1/2 teaspoons turmeric
- 1-1/2 teaspoons ground cumin
- 1-1/2 teaspoons cinnamon
- 1/2 teaspoon sea salt
- 1/4 teaspoon black pepper
- 3/4 cup red lentils
- 3 cups vegetable broth
- 1 quart unsweetened nut milk of your choice (or use regular milk or more broth if you prefer)
- 1 tablespoon honey

Instructions

1. Preheat the oven to 425°F.
2. Add the cauliflower, shallots and garlic to a large mixing bowl. Drizzle with olive oil and spices and toss to combine. Transfer veggies to a baking sheet and roast for 30 minutes, flipping halfway through.
3. Transfer roasted veggies to a large saucepan. Add lentils, broth and 3 cups of milk. Stir. Bring the mixture to a boil, cover, and reduce to simmer for about 15-20 minutes.
4. Remove from heat and blend until smooth (or leave chunky if you prefer).
5. Stir in remaining milk and honey.
6. Adjust salt and pepper to your liking.
7. Serve immediately.

RESOURCES

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	Maria Cashdollar	winter64@aol.com
Corresponding Secretary	Claire Desilets	beekepr@gmail.com
Recording Secretary	Deborah Carmel	deborahcarmel429@gmail.com
Treasurer	Lynn Heslinga	lynnheslinga@gmail.com

Directors

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