



bc
ba

Barnstable County
Beekeepers Association



buzzwords

<http://www.barnstablebeekeepers.org>

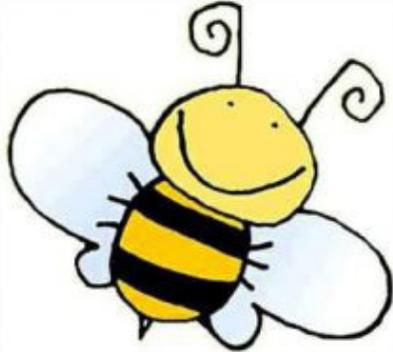
January 2021

Upcoming Meetings

State Of The State

Tuesday, January 12, 2021 at 7:30 pm

*HAP-BEE
NEW YEAR!*



A new adventure and learn a few new IPM methods for your hives.

We will attempt a short ZOOM presentation on just what is going on in the club's hives at the Barnstable apiary. There are some new efforts we are trying and wish to share with you to give your bees a better chance of survival.

More information will be forthcoming.

Fast Facts derived from 2020 Penn State University Winter Beekeeping Series

*To be an organic bee "farm" in the continental United States, forage zone must have a 3 km(1.86mi) radius in all directions. This area must include source of clean water, nectar, pollen, and propolis. The surveillance zone must be an additional 3.4km(2.1mi) with no high-risk activities, such as residences. Hawaii is the only state that has certifiable land.

*Using an alcohol wash is more reliable than a sugar roll and testing monthly for varroa.

*If one hive tests over acceptable threshold, such as <1% per 100 bees for varroa, treat all hives regardless of mite count.

*Three 10-frame mediums should go into winter with hive weight of 120 pounds.

*Use 4 inch-opening on entrance reducer with hardware cloth stapled over the opening year round.

*Check for life within the hives monthly during the winter.

*The use of artificial insemination is not necessarily for the backyard beekeeper, but more for research purposes.

*Drone semen is durable and viable and can be kept at room temperature for 25 to 26 weeks in pipettes.

*Bees orient by using visual clues. Many drones orient at tops of hills. These areas can be used year after year.

Newsletter Submissions

Please send Buzzwords submissions to [David Whalley](mailto:david.a.whalley@gmail.com) 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.

*Tree of Heaven is the kind of tree where the Lanternfly lives and feeds. These trees are located near railroad ties and stone areas. Lanternflies also feed on 70 species of plants and trees.

*The honey (in areas of the lanternfly) that is extracted is brown in color and has a smoky flavor and a very different smell.

*Africanized bees cannot overwinter well. They are tolerant to varroa. Gentler Africanized bees have been found in Puerto Rico.

*Generally, bee stocks from the South don't work well in the North.

Penn State University

State Apiary Program

Get to Zoomin' Virtually in 2021 with the New England Honey Bee Update

Due to the popularity and interest from the 1,279 attendees at the 8 virtual meetings filled with a total of 16 hours of education, community and dialogue offered in 2020, we are planning to continue these Zoom sessions with regional apiary inspectors in 2021! To receive updates about these events and others, join the Apiary Program mailing list of currently 504 subscribers by submitting your email address using the link: www.mass.gov/forms/join-the-apiary-program-mailing-list.

Voluntarily Register Your Apiary Now!

A total of 601 beekeepers have voluntarily registered their apiaries with MDAR since April, 2017 by using the new online form. Please consider taking a quick second to register your apiary today so that we can best communicate with beekeepers and investigate honey bee health issues in your area.

Do You Have a Dead-Out or Hive Death? Want to Submit Samples of Your Honey Bees to the Lab? Looking for Registered Pesticides for Honey Bee Hives? These and more updates in the December 2020 Newsletter.

Note the NEW Apiary Program Message Line phone number: 508-281-6784. This will replace the existing message line number: 617-626-1801. Apiary Program here. Questions, send to bees@mass.gov.

FAST FACTS FROM PSU WINTER SERIES

Did You Know?

The reason bees are so noisy is because they beat their wings 11,400 times in one minute!

Included in this newsletter there is a great list of facts gleaned from the recent series from Penn State. We would love to have others contribute to this newsletter on a regular basis. Something that you have tried and worked nicely or perhaps an article you have read and an activity you will try in 2021. Is there something in your pollinator garden that your bees just spent hours bouncing on the blossoms recovering nectar or pollen for your hive? Well, let's hear about it as this is your newsletter and we love to have contributions!!

Claire

SEASONAL TIPS

For many of us, these days are the most anxious as we wonder just what is going on in our hives. Are they alive? Is there enough food for them to make it til March? Is the varroa level low enough so the cluster is not being harassed or being fed upon?

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

Forage

[Beekeeping Course Offering](#)

This is a free offering from Auburn University the last Tuesday of each month.

For those of you with time and love to sit and watch YouTubes, how about subscribing to [InsideTheHive.TV](#)? They will be offering some livestreams that are free this winter.

Honey Effective For Coughs And Colds

The new study was published in the journal [BMJ Evidence-based Medicine](#). "Catch the Buzz" from Bee Culture

[Update On Honey Bee Vaccine](#)

The University of Helsinki continues to improve on this idea and might be available soon and could be added to syrup to improve the life of our honeybees. Bee Culture

[Honeybees Strategies Of Defense](#)

Fact: varroa can survive the winter. The daily natural mortality rate of the adult mite is around a half a percent per day according to Randy Oliver.

In January, we can do nothing about varroa unless you care to vaporize with OA. But you can make sure that the entrance is clear of dead bees for best ventilation and clear if there is snow.

You can check the weight by hefting from the side or back under the bottom board. Actually, you should be doing this from the day you hived your bees. This gives you a good idea of just what the hive weighs as it increases in size and stores. Feeding on the top bars has been mentioned many times but that is your best bet to prevent starvation. Check previous issues of BuzzWords for ideas on top bar feeding.

Claire

(2) basic hive kits. One is assembled as seen in photo.

(1) larger smoker can

(1) XL suit

\$796 or best offer

Nick Ambrosini 774-353-6016



WHAT DO YOU THINK?

Last bee school the club gave each new beekeeper a two gallon feeding pail. The reason behind this gift was that Mann Lake does not have feeding pails in their catalog. The sell in hive division board feeders or hive top feeders. We had found in previous years that the hive top feeders were not appropriate with new hives and new wax here on the Cape especially if the weather was cold and wet. The new cluster that needed these carbs to build wax and venture for pollen just would not break cluster in the cold and would not build their new colony as needed.

These pails seemed to be the answer but alas, we found that they leaked once the volume became less. BetterBee, the source of the pail, was contacted and after a few emails would offer no solution. Thus, there are about 60 two gallon pails around the Cape which have become a challenge to use. There must be a solution! Here is mine! My thinking is that the screen where the bees feed is too large for the volume of solution in the pail. I have run a few beads from my glue gun around the screen to decrease the feeding screen. I guess one could use a bead of silicone or anything non toxic to the bees. Below is what it looks like. Nothing ventured, nothing gained.

DECREASED FEEDING
SCREEN BY PERHAPS
ABOUT A THIRD WITH A
SIMPLE GLUE GUN.



Claire

Recipe

Honey-roast confit of duck

Ingredients

- 3 thyme sprigs , leaves roughly chopped
- 2-3 rosemary sprigs, leaves roughly chopped
- 2 fat garlic cloves , lightly bashed
- ½ tsp black peppercorns
- 4 duck leg (about 800g)
- 750g duck fat
- 2 bay leaves
- sunflower oil , for covering the duck, if needed
- 4 tbsp clear honey

Directions

1. Mix together the thyme, rosemary, garlic and peppercorns with 2 tbsp flaky sea salt. Tip half into a large baking dish, top with the duck legs, then sprinkle over the remaining salt and massage well into the duck. Cover with cling film and chill for 24 hrs.
2. Heat oven to 140C/120C fan/gas 1. Take the duck legs out of the dish, wipe off the salt mixture with kitchen paper, then set aside.
3. Melt the duck fat in a flameproof casserole dish until just bubbling. Add the bay leaves and duck legs, and bring to a gentle simmer. The legs should be completely covered, so

top up with olive oil if needed. Transfer the dish to the oven and cook for 2 hrs 30 mins.

4. To check whether the duck is cooked, insert a skewer into the thickest part of a leg – it should go in easily. Leave the duck to cool in the fat. Can now be chilled for up to 2 weeks. While the duck cools, make the Puy lentils & pancetta (see Goes well with, right).
5. Heat oven to 180C/160C fan/gas 4. Lift the duck legs from the dish, scrape off the fat and place, skin-side up, in a shallow roasting tin.
6. Spoon 1 tbsp honey over each duck leg and roast for 25-30 mins until the skin is browned and sticky. Serve with the Puy lentils & pancetta.

Recipe Tips

Use up your leftover duck fat

Don't throw away the delicious duck fat! Store it in the fridge or freeze in portions, then use it to make extra-crispy roast potatoes.

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
Recording Secretary	Claire Desilets	beekeeper@gmail.com
Treasurer	Lynn Heslinga	lynnheslinga@gmail.com

Directors

Marthe	Ayers	mfoura32@aol.com		Louise	Hopper	lvh2925@comcast.net
John	Beach	john.a.beach@comcast.net		Mary Anne	Mann	hummann@outlook.com
Deborah	Carmel	deborahcarmel429@gmail.com		Andy	Morris	andymorris02553@gmail.com
Todd	Cashdollar	thruheavenseyez@aol.com		Brian	O'Donnell	bjmdod98@gmail.com
Jennifer	Cattin	jencattin@gmail.com		Lisa	Sheehy	lisasheehy@msn.com
Melissa	Caughey	pcmc2000@msn.com		Donna	Tompkins	donnatomp@comcast.net
Peter B	Cooper	brpbcl@gmail.com		Dave	Whalley	David.a.whalley@gmail.com
Olga	DiSavino	ack_olenka@yahoo.com		Miguel	Zamora	zamorasmiguel@gmail.com
Edward	Hegner	edward.hegner@gmail.com				