



NEWSLETTER

Bowie-Upper Marlboro Beekeepers Association

October 2014

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www.BUMBAbees.com

MEETINGS

Next BUMBA Meeting

Thurs, Oct. 2, 7:30 PM, Watkins Park Nature Center

What's in a Hive Inspection by Maryland Apiary Inspectors

For our October meeting we have **Lindsay Barranco**, a Maryland Apiary inspector presenting on what transpires during an apiary inspection, the format and procedures of an inspection, some of the research studies being conducted by the apiary division, and will answer questions about the whys and wherefores of hive registration.

The second half of the meeting will be open discussion and testimony by anyone wishing to share beekeeping experiences of 2014, and particularly hope to have some of the newbees share their first year impressions, experiences and anecdotes.

The President's Smoker

We have arrived at the beginning of the end of the annual beekeeping season once again. It is time to be getting hives ready for wintering, even though the weather is still warm and it seems as if summer hasn't ended. Here in Maryland, this year we are experiencing an actual bit of fall flow with goldenrod and asters

producing nectar well. Our warm and just right rainfall has worked out well this year, as we seem to seldom get much of a fall harvest most years. If your bees are low on honey stores, as many of mine were, September has been a great time for supplemental feeding. The strong colonies have been putting on weight from the natural flow, while the light ones have been gobbling up sugar syrup like crazy. Now is the time for equalizing hives, perhaps, or the decision to combine the weaker ones onto strong colonies. Don't make the mistake of combining two weak colonies in hopes of making a stronger one...you only end up with a bigger weak colony. Look at the brood pattern, the amounts of pollen and honey stored, as well as the outright numbers of frames densely covered with bees in comparison to determine which are strong and which are weak. Remember one strong and healthy colony, successfully overwintered, can be divided in the spring to make two or more colonies next year, which could reasonably be expected to return a surplus of harvestable honey; a weak colony, or even a bunch of weak colonies, will simply all be dead come spring.

By now surplus honey should have been harvested. Mite treatments should be nearing completion or completed by now. Feeding, if needed, should be underway, entrances reduced and mouse guards applied (after checking to make sure Mrs. Mouse isn't already in residence). You didn't inadvertently leave a queen excluder in the hive did you? Have, or are, the bees filling the top box up with honey? Is there capped brood in the hive (winter bees in the making)? Go back to your manuals and re-read the fall/winter management chapter, and go to the support forum and read through the sticky and posts pertaining to the season. Come to the October meeting this Thursday and ask questions about anything you feel

uncertain about.

You are now in the final stretch of your first year, and getting your hive ready for winter is analogous to studying (cramming) for the final exam, on which you will grade yourself come spring by the results of your hive's wintering success. Bear in mind that we are graded on a reverse curve, where the odds are stacked against us automatically by a 30% national loss factor. Do everything you can to give your hive(s) the very best chance you can for success. But then don't grade yourself too hard, either, come spring. I'll caution you now, for winter losses in honey bee colonies are unfortunately part of the beekeeping experience.

I have done some ruthless queen pinching and combining of some hives, down to 54 full size hives and 40 good nucs of double and triple depth strength, as of yesterday (Sept. 28) for wintering this year. At this point, all are strong and are reasonably in as good a condition as I could hope to winter successfully. I treated some hives for mites with Apivar (amitraz) and some others with Hopsguard-II this year. I had no noticeable bad effects with Apivar last year or this year (but see **Randy Oliver's** article on the active chemical and residual chemical of amitraz in this month's American Bee Journal). I had three (3) beautiful, strong, textbook perfect hives with queens in them that I was emotionally attached to, die out completely; all the dead bees in the hive, or right out in front of the entrance, upon returning to the hives for a look see two days after applying Hopsguard-II. I also applied it the exact same way to other strong and many lesser strength hives with no apparent detrimental effects. There was no difference, to my knowledge, in any aspect of the application which accounted for those three that succumbed. A mystery, but my gut tells me it was somehow directly related to the Hopsguard-II application. The three hives were in different yards separated by miles, with other hives in each yard treated in exactly the same regimen, same bottom boards, same ventilation, three different genetic lines of bees. Two were double deep configuration, while one was a triple deep. All were extremely strong hives and all carried the distinction of being among my favorites. Go figure...

Back to the aforementioned article on amitraz, bear in mind that most of it applies to the non-labelled use of Taktic (a bovine tick and miticide) by commercial beekeepers. And, note the exceptions for the time release strip application labeled as "Apivar" for use as a honey bee acaricide. For the record, I do not advise any **BUMBA** club member to use any product not labeled and approved by the State of Maryland for use in a honey bee hive.

I'll wrap up by saying that several people had contacted me in late July and August to report that their bees were very grumpy and aggressive. Some of those reports were from folks that purchased nucs from me, some were from folks that had purchased packages or nucs from other vendors, and one was concerning a swarm captured earlier in the year. My response was pretty much universally that July/August was not a good time to judge the actual temper of a colony, due to the conditions of absolute dearth and perhaps the summer temperatures affecting hive cooling. And, I added, that I thought they should reserve judgment until working their colonies after the weather turned in September and there was at least a bit of a nectar flow beginning. After all, in most cases, they were newbees (though not all), that had started with a nuc or package of 10-15,000 bees and built them up to hives of 40-60,000 bees. That many bees crowded into a hot, congested hive during late summer with nothing to do all day, are apt to be grumpy, and maybe downright hostile to an intruder, I thought. With the fall flow going, and the beautiful weather we have been having, I hope your bees' tempers have mellowed a bit to the point that they are more tolerant of your intrusions, and that you are more comfortable working with them. They may not be as docile as you remember them from the spring, as the hive's temper can be affected as the sperm pool of the many different drones the queen originally mated with is tapped throughout the queen's laying life. If they haven't sweetened up somewhat, you may want to consider re-queening them, either within the next week or two, or next spring. At least one member reported to me last Saturday that the two nucs he had purchased from me were still more defensive than the hives he had started from another vendors nucs as

of mid-September. Most all of my hives can be worked bare handed during my inspections, and I normally don't use gloves much, other than pulling honey supers without smoking the bees. But they have docile days and not so docile days, and I am trying to develop bees that have some resistance to mites and SHB, as well as high productivity. While I do count docile temper in my selection criteria for both breeder queens and drone mothers, I can only judge nucs based on their temper at the time they are turned over to their new owner, and I have no control over swarms or supercedures and the resulting effects on hive temper from the progeny of the replacement queens. So, please provide me with feedback on your experience with the nucs that originated from me, so that I will have a better measure of whether I should even be providing nucs for beginners in the future from my stocks, or if I should perhaps be queening them with purchased Italians as so many nuc producers do. Thank you for your reports, they are an essential factor to future successes and I welcome them.

{editor's comment: I'll stick my nose in here and point out that, what Bob described above is an excellent rationale for marking your queens. Queen supercedure is common in packages and nucs. Unless the queen is marked, it could be hard to tell if the queen in the hive and her daughters are from the vendor, or a replacement queen that bred with your neighbor's drones. Be sure to always purchase marked queens so that you know you still have the genetics you paid for. David}

Hey all...**Tony Drake** has graciously volunteered to put on another "**Introduction to Keeping Bees**" course on Thursday, November 6, 7:30-9:30 PM at Watkins Nature Center, as he did a couple years previously. So, if you have friends, relatives, or neighbors that have expressed an interest in your beekeeping efforts, and they would like to attend a class to see what's involved and what it costs to get started, please get the word out to them. The course will be offered **at no cost to attendees**; we hope to whet their appetites for the keeping of bees, and entice them to join us for our spring 2015 short course.

I hope you had an exciting and educational year among the bees, and that you were able to share in the fruits of your ladies labors.

I hope to see you all Thursday night. God save the Queen!

Bob Greenwell

Commentary

By David Morris

Standards of Identity for Honey

Speak Up, Be Counted, Establish Standards for
Honey

USDA asks for Consumer Comment on Honey!

Act now, Comments due Oct. 19!

*Information from the Federal Register is available further down in the newsletter; see: "**Bees in the News**".*

The **USDA Agricultural Marketing Service (AMS)** is requesting comments from the public about their opinions for the need for a national standard that defines honey. Amazingly, the United States **does not** have a definition for "honey". This has made it difficult to stop the sale of fraudulent honey. **MSBA** recently, successfully, supported the establishment in Maryland of a legal definition of honey. Many thanks to **Delegate Kathy Afzali** for spearheading that effort.

Before offering comments to the USDA, consider what honest labeling of honey means to you, as a consumer of a food product. You do not have to offer a definition, though you may offer an opinion. But, as a consumer, you should have confidence that when a manufacturer says the product is, or contains, honey, that you, the consumer, can trust that label. Honey that has been found to contain antibiotics and other contaminants is already covered under existing law. What may not be well covered is honey that has been so highly filtered that it loses the unique characteristics of honey. Or honey that

is diluted with sugar or corn syrup. Think about the labels on food where “honey” is a big part of the name, or named ingredients, but, when you read the ingredients, it comes after “glucose”, “cane syrup”, “corn syrup”, and several other sweeteners as well as “honey flavoring”. Knowing how many unique flavors of honey exist, how can anyone claim to have added “honey flavoring” to a product?

Shouldn't we consumer expect that labels reflect content? We would hope that products that tout and scream “Honey!” on their labels would have honey as an ingredient in proportion to the size of the words on the label. (Okay, I have no idea how that would be written into a regulation; but, the point is, manufacturers wouldn't sell many boxes of “corn-syrup granola bars”, if names reflected ingredients.)

As a beekeeper, you can comment intelligently, and in an informed manner, about the detrimental affect mis-labeling of honey has on an industry of hard working commercial and sideline beekeepers. As a hobby, or “small scale” beekeeper, you can comment about the level of misunderstanding you encounter from the public when talking about honey, or offering honey for sale.

Do not keep this news to yourself. Share the information about the announcement with your family and your friends. Remind them, this is not just for beekeepers, but it is for anyone who wants honey to be “just honey”, and nothing more.

DC Beekeepers' Alliance

www.dcbeekeepers.org

The **DC Beekeepers Alliance** is now holding regular meetings on the 3rd Wednesday of each month at the **Rock Creek Nature Center** of the National Park Service, 5200 Glover Road NW from 6:30 PM to 8 PM. For directions and other meeting information, visit www.dcbeekeepers.org

MSBA Fall Meeting Elections and Honey Show

Nov 15, 9:30AM – 4:30PM

Md. Dept of Ag. HQ
50 Harry S Truman Pkwy, Annapolis

www.mdbeekeepers.org

Featured Speaker: Jerry Hayes, Monsanto Corp.

The Fall meeting of the **Maryland State Beekeepers Association** will include elections of officers as well as the annual **Honey Show**. The featured speaker will be **Jerry Hayes**, currently head of Monsanto's Honey Bee Health program. Jerry was the Florida State Apiary Inspector for eight years and also writes the monthly “**Classroom**” column in the American Bee Journal. Also at the meeting will be **Hop Cassidy**, a Maryland Apiary Inspector, speaking on the subject “**The Beekeeping Regions of Maryland: The Mountain Region**”. The Virginia vendor for Dadant will have a booth at the meeting and will speak on running a small bee business.

Any member interested in running for office should convey their interest to a MSBA officer. Honey Show First prize entries earn \$12! The show has divisions for “Hive Products”, “Honey Cooking”, “Beekeeping Related Arts and Crafts” and “Youth”. There are recognition awards for “Best in Show” as well as “Best Club Showing” for the local association that earns the most 1st, 2nd and 3rd place prizes!

The MSBA Honey Show rules and entry forms are available on the MSBA web page at www.mdbeekeepers.org/honeyshow.html

CLUB HAPPENINGS

“Introduction to Keeping Bees”

Thurs., November 6, 7:30-9:30 PM

Watkins Nature Center

Hey all...Tony Drake has graciously volunteered to put on another “Introduction to Keeping Bees” course on Thursday, November 6, 7:30-9:30 PM at Watkins Nature Center, as he did a couple years previously. So, if you have friends, relatives, or neighbors that have expressed an interest in your beekeeping efforts, and they would like to attend a class to see what’s involved and what it costs to get started, please get the word out to them. The course will be offered *at no cost to attendees*, and we hope to whet their appetites for the keeping of bees, and entice them to join us for our spring 2015 short course.

October Outreach Events

Linda Thompson, Outreach Coordinator
lmtpublic@comcast.net, 301-352-3663 (h), 301-943-4368 (c)

It is not too late to be an ambassador for the bees in 2014! Talk to the public, sell our products, recruit beekeepers, & promote club membership. **Can you help?** If you can volunteer your time, please let Linda know ASAP. There will be a sign-up sheet at the BUMBA meeting.

Oct 12 Greenbelt Farmer’s Market

10AM – 2PM Saturday

25 Crescent Road, Greenbelt, MD 20770; located in the parking lot behind the Greenbelt Municipal Building.

BUMBA has been asked to bring a pollinators display to the

Greenbelt Farmers’ Market, to talk about the importance of pollinators to our food supply.

<http://greenbeltfarmersmarket.org/>

Clean Bee Soap Works (fellow **BUMBA** members, the **Mehalicks**) has been present at the Farmers Market all year. **BUMBA** has been invited to set up our educational display on October 12. The Mehalicks will bring an observation hive! **BUMBA** will provide our canopy and display materials. You are welcome to bring your honey to sell, but in the spirit of a **BUMBA** community presence, the Mehalicks have requested that you match their prices (\$10-16oz, \$5.50-8oz, \$8-12oz bear). Remember your jars must be labeled properly. If you wish to sell honey, please contact them at 301-552-2214 or cleanbeesoapworks@verizon.net.

Nov 8 Trash To Treasure Green Craft Fair

10AM – 4PM Saturday

Watkins Nature Center, Upper Marlboro

BUMBA has been present at this event as long as I have been a BUMBA member. We have a great relationship with our partners and this is a great opportunity for us to work together. We will have an OUTSIDE booth this year, for a change; we'll see how that goes. This is a unique environmental festival because all artists are allowed to sell only items that are 1) made from at least 50% recycled and/or up-cycled materials, 2) made from responsibly and/or locally harvested materials, and/or 3) fair trade or sustainable products. I have bought some amazing holiday gifts at this fair and we promise you time to shop! You can sell your honey at this event, also. Please let Linda know if you can help. Find more information at:

www.pgparcs.com/Things_To_Do/Nature/Watkins_Nature_Center.htm

BUMBA's Recent Outreach Events

Linda Thompson, Outreach Coordinator

MSBA's annual **Honey Festival** was again held at the **Patuxent Research Refuge's National Wildlife Visitor Center**, in Laurel, MD. The Festival was held **September 20th** and was co-sponsored by the **Friends of Patuxent**. Beekeepers took over the Visitor Center! it was crowded all day and a good time was had by all. "Children of all ages" enjoyed the live hive demo tent and observation hive, honey tasting, and our mock apiary, as well as demonstrations in candle making, honey-uncapping, extracting, and bottling, and a beekeeper smoker lighting contest. There also was face painting, kid's arts and crafts, the refuge habitat tram tours, and more! I do not yet have sales tallies, but am confident it was a good day.

BUMBA again had a strong presence, proudly showing our commitment to the MSBA and public outreach. Thanks so much to our **BUMBA** volunteers, who included:

Brion and Bonnie Burk (Mock Apiary, and Honey Extraction stations)

Jan Day (Honey Tasting/Sales; donated items for the auction - so sorry I don't know what)

Tony Drake (Honey Extraction station; cleaned up, packed up, and brought the equipment home)

Cheryl Evry (set up the Honey Extraction station; extracted all day; cleaned up and packed up the equipment)

Frank Fennell (Honey Tasting/Sales and event cleanup)

Bob and Vanessa Greenwell (provided the hive for the live hive demos; performed the 2PM live hive demo; helped take down the tent)

Alley Hegarty (Ob Hive table)

Debby Heyes (Honey Tasting/Sales and event cleanup)

David Jones (Ob Hive and BUMBA tables)



Cheryl Evry explains how honey gets from the hive to you cereal bowl, at the **Honey Festival**.

Gerry Jones (brought BUMBA's honey extraction equipment to the center on Friday)

Marci LeFevre (volunteer sign-in and Honey Tasting/Sales)

James Mehalick (Ob Hive table)

Linda Thompson (set up the BUMBA table and the tent the day before; worked the BUMBA table; performed the 1PM live hive demo; presented her **All About Bees** talk in the auditorium at 2PM; helped take down the tent; donated framed photographs for the auction)

Tracy Valesquez (hadn't even signed up, but dropped by to see if

we needed help)

Leigh Walton (Mock Apiary; helped take down the tent)

Elizabeth Young (Honey Tasting/Sales)

Thank you! THANK YOU, all. If I have missed anyone, please know it is not intentional, accept my deepest apologies, and let me know ASAP.

Behind the Scenes Outreach by BUMBA Members

Linda Thompson, Outreach Coordinator

Mellie Landon attended the Prince George's County Farm Bureau meeting earlier this year and talked to them about bees. That led to an invitation to the state-level Farm Bureau meeting. She will be representing our honey bees on Tuesday night, October 7.

Linda Thompson gave her "*All About Bees*" presentation at Collington on Saturday September 27. About 30 residents attended. They enjoyed the presentation, asked really great questions, and shared some of their own bee and wasp stories.

MEMBERS' CORNER

Bee Quilt Raffle!

BUMBA member **Jan Day** has created the most amazing and beautiful bee quilt, which she has very generously donated to the club as a fund raiser. The quilt is 69x87 inches, so it will fit a double bed. It is 100% cotton with a 70-30% cotton-poly batting. As you can see from the photos it is made of hexagons (honey comb cells). The cells look like capped honey, pollen, and even has a few bees on the honey comb.

Raffle tickets for the quilt will be sold at each meeting until December. At the **December** meeting, the winning ticket will be drawn. Tickets are \$1 each, or 6 for \$5. *Bee sure* to buy some tickets there so you don't miss out on a chance to own this magnificent quilt.

BEES IN THE NEWS

USDA "United States Standard of Identity for Honey"

Request for Comments

[Document No. AMS-FV-14-0025]

SUMMARY: The Agricultural Marketing Service (AMS) of the Department of Agriculture (USDA) is extending the comment period for the solicitation of comments on how a Federal standard of identity for honey would be in the interest of consumers, the honey industry, and U.S. agriculture.

DATES: AMS is extending the comment period on the notice published August 20, 2014 (79 FR 49279). **Comments must be received by October 19, 2014.**

BACKGROUND: In the Federal Register of August 20, 2014 (79 FR 49279), AMS published a notice requesting comment on how a Federal standard of identity for honey would be in the interest of consumers, the honey industry, and U.S. agriculture with a 30-day comment period. Comments received from this notice will be utilized in the preparation of a report from the Secretary of Agriculture to the Commissioner of Food and Drugs describing how a Federal standard of identity for honey would be in the interest of consumers, the honey industry, and U.S. agriculture.

ADDRESSES: Interested persons are invited to submit written comments via the Internet at <http://www.regulations.gov> or to Brian E. Griffin, Standardization Branch, Specialty Crops Inspection Division, Fruit and Vegetable Program, Agricultural Marketing Service, U.S. Department of Agriculture, 1400 Independence Avenue SW, Room 0709-South Building; STOP 0247, Washington, DC 20250; telephone (202) 720-5021; fax (202) 690-1527, e-mail brian.griffin@ams.usda.gov. Comments should make reference to the date and page number of this issue of the Federal Register and will be made available for public inspection at the above office during

regular business hours.

Please be advised that all comments submitted in response to this notice will be included in the record and will be made available to the public on the Internet via <http://www.regulations.gov>. Also, the identity of the individuals or entities submitting the comments will be made public.

FOR FURTHER INFORMATION CONTACT: Brian E. Griffin, Standardization Branch, Specialty Crops Inspection Division, Agricultural Marketing Service, U.S. Department of Agriculture, telephone (202) 720-5021 or fax (202) 690-1527.

Excerpts from "Catch the Buzz" at BeeCulture.com

University of Maryland kicks off Sentinel Hive project! Donate TODAY!

Sentinel Hives monitor honey bee health in real-time using hive scales, monthly disease assessments, and pollen traps to determine available plant forage. The scale data is automatically transmitted to the Bee Informed Partnership (BIP) database and the patterns of nectar flow mapped. Our UMD diagnostic team turns around the varroa mite and disease analysis quickly, so that beekeepers can take action. The goal of the Sentinel Hives is that they become early warning systems. We can then alert beekeepers of potential problems due to increases in disease or lack of nutritional resources. The campaign page includes a video that explains our project in greater detail: <https://www.launch.umd.edu/honeybees>

We have launched our Sentinel Hive program, but we need your help in spreading the word. The vanEngelsdorp bee research lab was selected by the U of Maryland's crowdfunding program LAUNCH. Our goal is to raise \$10,000 by Oct. 22 to fund a pilot program of 10 Sentinel Hives with pollen and disease monitoring. Money raised above our goal will fund extra Sentinel Hives.

Any \$2,000 donation receives a talk by Dr. Dennis

vanEngelsdorp to your group. He will travel out-of-state, so long as his travel expenses are covered. Or if your club would like to be included in the Sentinel Hive program, a \$2,000 donation will fund a dual hive system and two years of monitoring.

Bee Culture Magazine and The Medina County Beekeepers are kicking in \$2,000.00. Now's your chance to get involved. Check out the web page and make a donation today.

Excerpts from "ABJ Extra" at Dadant.com

Bacteria from Bees Possible Alternative to Antibiotics

Raw honey has been used against infections for millennia, before honey - as we now know it - was manufactured and sold in stores. So what is the key to its antimicrobial properties? Researchers at Lund University in Sweden have identified a unique group of 13 lactic acid bacteria found in fresh honey, from the honey stomach of bees. The bacteria produce a myriad of active antimicrobial compounds.

These lactic acid bacteria have now been tested on severe human wound pathogens such as methicillin-resistant *Staphylococcus aureus* (MRSA), *Pseudomonas aeruginosa* and vancomycin-resistant *Enterococcus* (VRE), among others. When the lactic acid bacteria were applied to the pathogens in the laboratory, it counteracted all of them.

While the effect on human bacteria has only been tested in a lab environment thus far, the lactic acid bacteria has been applied directly to horses with persistent wounds. The LAB was mixed with honey and applied to ten horses; where the owners had tried several other methods to no avail. All of the horses' wounds were healed by the mixture.

The researchers believe the secret to the strong results lie in the broad spectrum of active substances involved.

"Antibiotics are mostly one active substance, effective against only a narrow spectrum of bacteria. When used alive, these 13 lactic acid bacteria produce the right kind of antimicrobial compounds as

needed, depending on the threat. It seems to have worked well for millions of years of protecting bees' health and honey against other harmful microorganisms. However, since store-bought honey doesn't contain the living lactic acid bacteria, many of its unique properties have been lost in recent times", explains Tobias Olofsson.

The next step is further studies to investigate wider clinical use against topical human infections as well as on animals.

The findings have implications for developing countries, where fresh honey is easily available, but also for Western countries where antibiotic resistance is seriously increasing.

WATCH: "Could bacteria from bees replace antibiotics?"
<http://americanbeejournal.us1.list-manage1.com/track/click?u=5fd2b1aa990e63193af2a573d&id=b0a059ba1c&e=555f2d5d58>

Club Programs

BUMBA has initiated several programs over the years *and we are always looking for members' assistance.* For more information about a program please contact an officer.

BUMBA Extractor for members' use

BUMBA now has two honey extractors for members to use. The extractor managers are **Chuck Mewshaw** (ctmmaw@aol.com, 301-249-3229) and **Gerry Jones** (gejones486@verizon.net, 301-577-1365). Each has a complete set of equipment. The Board has established an extractor agreement, rules, and cleaning instructions. Copies are available from the managers. To reserve the equipment, call the managers, bring a \$50 refundable deposit (cash or check upon pickup), and sign the use agreement and inventory form. Please be sure to read what you are signing☺. The first 4 days are free!

Chuck and Gerry report that the extractor has been borrowed 6 times this year, so far. The extractors have always been returned on time and in good shape. To reserve your use of either of the extractors, simply email or

call Chuck or Gerry!

www.BUMBAbees.com

Check out the club web site maintained by **Toni Burnham**, www.bumbabees.com. You will find meeting schedules, newsletters, information and membership application forms (payments are still by mail or at a meeting.) *We need content, pictures, ideas, suggestions and help with administration.* If you have any interesting photos to add to the photo gallery, send them with a short description or story to Toni at phang@tonitoni.org.

www.BUMBAbees.com/forums

Check out a new feature. Thanks to Scott Seccomb and Toni Burnham, we have a private web forum on the BUMBA web page for members' use.

FREE STATE Bee Supply

Your local bee supply dealer

Free State Bees, 2420 Mill Hill Rd

Waldorf, MD 20603-3752

Phone: 301-580-9313.

Email: Freestatebees@gmail.com

Call or email if you have any questions.

Please be sure to call ahead to set up a time to visit! As always, thank you for your continued support!

Dave and Laura Polk

BUMBA Meets at - Watkins Park Nature Center

BUMBA annual dues are \$15. Our regular meetings are held on the 1st Thursday of the even months at the **Watkins Park Nature Center, 301 Watkins Park Drive in Largo**. From Route 301 or I-495 take Central Ave. (Rte 214) to the intersection with Enterprise Rd. (Rte 193). Turn south onto Watkins Park Dr. and go ½ mile to the park. Follow the road all the way to the back to the Nature Center. We thank the Nature Center Staff for their assistance.

For information about the Nature Center, please call **301-218-6702**

Electronic Newsletter

As with all organizations cost cutting is always on the table. One way we reduce our expenses is by eliminating the printed newsletter mailed 6 times a year at a cost of roughly \$1 per newsletter. People who don't have email, of course, continue to receive it. If you are willing to depend on email delivery, please inform our editor, **David Morris**, via email. Help keep club \$\$'s in the bank for club activities

Notice of your dues will either be on your label or in your email message

Every club needs a little money to keep it going. Although **BUMBA** is solvent, dues are needed to cover meeting room rental, speakers, refreshments and the newsletter. **BUMBA** has raised its annual dues to **\$15**. So we hope you'll remember to bring your cash or check to the next meeting. Jutta loves to find checks in the mailbox. Send your dues for \$15 to:

Jutta Dunaway, **BUMBA** Treas., 11814 GALAXY LANE, BOWIE, MD 20715

NAME: _____

ADDRESS: _____

CITY: _____ ST ____ ZIP _____

TELEPHONE: _____ EMAIL: _____

Check if you are willing to help out with a club activity or program

Club Calendar

Put these dates on your **2014 BUMBA** Calendar:

- October 2, BUMBA Mtg, 7:30 PM
- October 12, Greenbelt Farmer's Market, 10AM-2PM
- October 19, comments due on USDA "Standards for Identification of Honey"
- November 8, "Trash to Treasure", Watkins Park Nature Center, 10AM-4PM
- November 15, 9:30AM, MSBA, Annapolis, 9:30AM-4:PM
- December 4, 6:00 PM, BUMBA Holiday Party

David Morris, BUMBA Editor
9309 Montpelier Drive
Laurel, MD 20708-2553

Bowie-Upper Marlboro Beekeepers Association Officers			
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