



NEWSLETTER

Bowie-Upper Marlboro Beekeepers Association

December 2014

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www.BUMBAbees.com

MEETINGS

Next BUMBA Meeting

Thurs, Dec. 4, 6:30 PM, Watkins Park Nature Center

BUMBA Holiday Party

Come ye one and all to the annual holiday gathering at our usual meeting place in the **Nature Center at Watkin's Park**. **The Festival of Lights** will be running so you may enjoy the light show and expect a slow drive in through the park. Tell the attendant at the gate that you are attending the beekeeping "meeting" and there should not be a charge to enter the park. They may not let you make the left turn at the stop sign, but rather, require you to follow the traffic around the full circle of the light display...just anticipating some of the wrinkles of past years...

We will start setting out the dishes at 6:30 and begin serving at 7:00. **BUMBA** supplies the drinks and place settings, and **Jutta Dunaway** will be getting us a ham again this year. The rest is pot-luck. Bring a dish to share with the group. You don't have to make enough to feed everyone, just something to share...perhaps your favorite dish, or your grandmother's favorite recipe for schlopsvauser, or grandpa's baked beans, or cookies, or a pie, etc. Or Adele's peanut soup?? Or come anyway if time constraints make bringing something to eat with you a challenge. There is always enough

for everyone regardless, so let nothing stand in your way of coming out for the party.

We will hold a **Gift Exchange** again this year and if you would like to participate, simply bring a wrapped gift with you to place on the **BUMBA** gift table. Those that bring a gift will receive a ticket, and we will draw tickets one by one at the appointed hour. As your number is called, you will select a gift from the table...might be beekeeping related, might not. Although it is nice to bring something related to beekeeping, it is not mandatory, and we have seen some nice photo prints, art work, and crafts exchanged in recent years.

If you have a **photo CD** (or thumb drive) of your bees that you would like to bring to share, we will have a laptop and projector on hand; or if you have an anecdote or testimony you would like to share, we would love to hear it.

Don't forget that the beautiful "**Beekeeping Theme**" quilt, made by and donated by **Jan Day**, will be drawn for, and awarded to its winner at the party! Last chance tickets will be available to purchase at \$1.00 each or 6 for \$5.00 prior to the drawing.

We will arrive and begin setting up tables and the buffet at 6:30. Come when you want...but a word to the wise, the early bees gather more nectar and pollen!

The President's Smoker

Boy if you blinked this year you missed autumn entirely. It seems as if we went straight from summer temperatures into frigid winter weather without much warning. The almanac predicts a hard cold winter, while the climatologists appear to think that we will have a mild one. I just hope our

hives are all prepared for winter conditions and that they will fare well this season regardless of what is in store for us. I didn't see the pollen stores that I would have liked to have seen in many of my hives, so I will have to be prepared to offer them protein supplement patties in late winter/early spring when brood rearing normally resumes. Some folks have asked me if they should give their hives a pollen supplement now, but I don't think it is desirable to do so until they begin raising brood in the late winter. The adults just need the honey to fuel them for heat right now.

I need to retract some information I placed in my August 2014 column concerning moisture content in cured honey. **Bob Cory** was kind enough to share his wisdom with me, as well as practical experiences with fermented honey disasters, and it seems that the golden rule for harvesting and bottling our honey is... 18% or lower moisture content. Anything greater than 18% is asking for trouble with fermentation, and I would feel terrible if one of our club members had the unfortunate experience of having spoiled honey or broken jars because I misled you with incorrect information. I am a bit of a maverick at times, and experiment a good bit, or perhaps more correctly I should say I sometimes find myself "skating on thin ice" with some of my beekeeping practices. It would be best if you follow Mr. Cory's advice and never break that 18% golden rule! Thank you Bob Cory!

I had a conversation with long time member, **Phil Hazen**, a couple of weeks ago and he let me know that he is feeling his years a bit, and has decided he is going to have to give up on his beloved beekeeping soon, due mainly to the lifting requirements. I understand that Phil has a couple of wintering hives that he wishes to sell, and soon after they are sold he will make his remaining inventory of used equipment available for sale as well. I believe Phil will be providing me with a list of those items which we will post on the forum. I've known Phil and Ruth since before I came to join BUMBA, and am sorry to see him have to hang up his veil and smoker. But if he gets the urge to crack a lid and jostle some frames once in a while... well, he lives very near to me and he would be

welcome to join me and venture into some of my hives from time to time and soak up the "smell of the hive" to his heart's content.

Hey!! **Tony Drake** really put on a very nice presentation last night at Watkin's for some new wanna-bees. We offered a complimentary course titled "**Introduction to Beekeeping**" which contained all of the information needed to help an interested person decide if beekeeping might fit into their lifestyle comfortably. Tony put his program together and presented it with a lot of light humor and anecdotal tie-ins that made the program both informative and entertaining. After logistical problems of the room not being available on the date that was originally published, and zero of five newspapers printing our announcement for the correct date, we still had 6 prospective new beeks attend, as well as 8 seasoned members of our club. Of the six in attendance, I believe they will all register for the short course, and will all be a step ahead of the game for having been present at the preliminary meeting. It was a fun time for all of us...Thank you Tony!

Your board of directors will be meeting in December to prepare for the upcoming "**Short Course**" and for the 2015 club year. Some of our topics will include the **Sentinel Hive Program, Smart on Pesticides Coalition**, a donation once again to the apiary inspection fund, the **Honey Harvest Festival**, budget and keynote speakers for club meetings, and of course the short course program. The dates for the **Short Course** will be the six consecutive Thursday evenings, 7:00PM-10:00PM, beginning February 19, 2015 and concluding March 26, 2015. The field day date is to be announced at a later date as we get closer and have a better handle on the weather/temperatures in the spring. If there is any information or ideas that any member feels should be discussed by the board members during our meeting, please put your thoughts in writing and email it to me or any one of our officers by December 4th. You may also put it in writing and give it to one of us at the holiday meeting/party on December 4th. Just "telling us" will probably result in it not

getting duly discussed, so please jot your thoughts down on paper. Look for details about the holiday party elsewhere in this newsletter, you won't want to miss out on it.

I also want to remind members that our club election for officers will be held during the April general meeting, and as such, nominations for officers need to be made at or before the February meeting to give us time to jury the nominees as to their willingness to serve. I am willing to serve another term for 2015 to make it a 5th and final year as president, and fervently hope that the other incumbent officers would also assume the task of another year with me. It is the other officers, our event co-ordinator, our newsletter editor, and our fine group of members that makes my job easy, and our club one of the best in the country.

Hope to see everyone at the party December 4th.

God save the queen!

Bob Greenwell

MSBA Winter Meeting

Feb 14, 9:30AM – 4:30PM

Howard County Fair Grounds

West Friendship, MD

www.mdbeekeepers.org

Featured Speaker: TBD

The Winter meeting of the **Maryland State Beekeepers Association** is normally held at the Howard County Fair grounds. No announcement has been made yet, so check your February Newsletter for details.

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

CLUB HAPPENINGS

BUMBA's Outreach in Review

David Morris

Two of the things that I feel make BUMBA a special club are the success and quality of our Beginning Beekeeping Course and our public outreach events. The outreach events present the positive image to beekeeping and honey bees that it deserves and needs. The beekeeping class provides new members with the factual information to get them going, and the practical training in the field that shows then it is possible. I would like to devote some space to recognize the people who volunteered to make these two projects happen. If I happen to overlook anyone, please accept my apologies.

This year's class had many able and excellent volunteers. **Jeff Forbes, Nikki Thompson, Linda Thompson, Leigh Walton, Tony Drake, Debby Heyes, Scott Seccomb, David Morris, Toni Burnham, Gregg Gochnour and Maggie Mills**, for their work and presentations at the Beginning beekeeping Class. Thank you to **Kim Mehalick** for her fine soap making demonstration, **Gerry Jones** as our mead sommelier, and **Leigh Walton** for extra hives at the field day. Special thanks to **Scott Seccomb** for generously hosting the Field Day again. And thank you to **Jutta Dunaway** for the many

hours of hard labor she put in during the months leading up to the short course with all the registration paperwork, communications, collection of the payments, as well as the sacrificial devotion of being at each and every class for set-up, registration, coffee, raffle tickets, clean up, ...you name it.

BUMBA put on numerous public outreach events, a dozen or more. Thank you to all the volunteers who gave a few, or many, hours to share beekeeping and honey bees as a fun and educational adventure and not a form of insanity. I hope I have everyone listed, in no particular order.

Rob Kolosky, Lee Travis, Gerry Jones, Tracy Velazquez, Frank Fennel, Nikki Thompson, Steve Cook, John Brassfield, Debby Heyes, David Clark, David Jones, David & Jutta Dunaway, Felicia Sallis-Peterson, Tony Drake, Cheryl Evry, Mellie Landon, Nora Wixon, J.B. Peterson, Leigh Walton, Wanda Jones, Lee Travis, Dave Kneipp, Jan Day, Bruce Murray, Martha Schmidt, Jeff Colburn, Greg Gill, Brion and Bonnie Burk, Bob and Vanessa Greenwell, Alley Hegarty, Marci LeFevre, James Mehalick, Linda Thompson, Elizabeth Young

I would like to give special thanks to **Gerry Jones** for all the times he brought an observation hive, often the highlight of day in the entire event for many visitors. Observation hives are not easy to set up and carry around.

One last special person who deserves a real round of applause from **BUMBA** is **Linda Thompson**, who not only organized so many events, but worked at nearly all of them, plus did extra bee talks of her own. In my memory, no one has worked harder to put a public face to **BUMBA** than Linda!

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.

EAS 2014 Report from Richmond Kentucky

Oh The Fun That Can Be Had! *Tim McMahon*

Well, it was an 8 hour road trip, but I had fun both ways and for the whole entire week in-between. **EAS (Eastern Apicultural Society)** was this past week in Richmond Kentucky and once again, it was non-stop fun! I meet at least 14 beekeepers from around Maryland that were in attendance at the conference and hundreds more from all over. I even meet people from New Zealand, Ireland, Canada and from as far away as Oregon from inside the US.

The conference was packed with a great program from Monday to Friday with fantastic speakers every hour. In total, there were 123 different sessions, more than enough for everyone to find what they wanted. **Jennifer Berry** from the University of Georgia did a course that was spread over all five days on queen rearing which included setting up starter and finisher hives, actual grafting of larvae and examining the cells for the entire week. There were countless classes on beginner topics, advanced topics, work in the apiary, microscope classes and classes centered on crafts. The beginner topics were much like a short course on beginning beekeeping taught by some of the best beekeepers in America (and Canada). The advanced classes ranged from topics like

“Honey Bee Pheromones” and “Varroa Mite Control” to use of “*Nicotiana apis*” a hybrid plant used for bee forage. The microscope classes showed how to use a microscope to identify pollen and bee parts and to use of the microscope to detect *Nosema* and tracheal mites. **Diana Sammataro**, author of the “*The Beekeepers’ Handbook*”, did a microscope session on the “Mite Anatomy” with about 100 high magnified pictures of different types of mites (I felt like I need a shower after that session). Diana Sammataro’s session got my vote as the grossest session of the week, but I’m so glad I attended that session. The apiary classes covered simple topics like how to light your smoker to complex topics like the forklift demo. The apiary classes often opened hives to show many different means for manipulating your hives such as top bar management, making nucs, organic beekeeping, doing a liquid nitrogen pour and a great session on hives for people with physical challenges. No, the apiary classes did not have a session for those who have mental challenges, if they did, I would have attended that session. The craft sessions had classes in mead making, soap making, cooking and quilting.

There were also social events spread throughout the week. There was an author book signing night with mead tasting (the pear mead won my vote as the best tasting). There was a square dance on Wednesday night and I assure you that there are no pictures of myself out there square dancing, but others had a great time dancing. There was a fish fry and live auction on Thursday night and the closing banquet on Friday night. There were two floors full of vendors at the conference selling every possible beekeeping toy and tool and craft and book. I got several books autographed and got myself some bee-bee trees (*Evodia*) to bring home. I even got myself some new toys. I got two sets of electronic hive scales for continuous monitoring of the hive weight. I love having beekeeping toys!



Picture of Marylanders Jim Fraser and Tim McMahon just after the “Mead Tasting”. Things may have gotten a little out of control. ©

Maybe the best part of the whole week and the best part of any EAS conference was just the chance to sit around with some of the best beekeepers in the world and just talk about beekeeping. You can’t get it much better than that. Oh the fun that can be had at an EAS conference! Next year, the EAS conference will be held in Guelph Ontario, a chance to find out how our northern friends approach beekeeping, get your passport ready now.

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Caramelized Pears (adapted from a Martha Stewart Recipe)

Contributed by Debbie Hayes

Ingredients:

1 Tbs unsalted butter
1/4 c sugar
1 3/4 lbs pears (red Anjou pears give a bit of red color to your holiday dish)
1/4 c honey

Prep:

Wash and dry pears. Slice pears (with skin on) into 1/4 to 1/2 inch thick wedges (thinner if your pears are firm, thicker if they are ripe).

Directions:

Heat butter in a skillet over medium heat. Stir in sugar until almost dissolved. Add pears and cook until soft and golden, around 15 minutes (depending on how ripe the pears were), stirring occasionally. Stir in honey to coat pears and cook an additional minute or two.

These pears are a great way to dress up your holiday meals with a dish made with your own honey. Serve them on top of a spice cake (in lieu of frosting), on top of ice cream, or add to small individualized crusts to make tartlets.

Recipes from the National Honey Board

Check out the numerous Thanksgiving recipes at the National Honey Board, at www.honey.com. Here is one.

Cranberry Pecan Pie

from the National Honey Board

Ingredients

2 cups - fresh or frozen cranberries
1 cup - orange juice
1/2 cup - honey
2 Tablespoons - cornstarch
2 Tablespoons - cold water
1/2 teaspoon - orange extract

1 - 9-inch baked pie shell
1/2 cup - honey
3 Tablespoons - butter or margarine
1-3/4 cups - pecan halves

Directions

In medium saucepan, combine cranberries, juice and honey. Cook, uncovered, over low heat for 15 minutes if using fresh cranberries or 20 minutes if using frozen berries. Cool. Puree cranberry mixture in blender; return to saucepan. Combine cornstarch and water. Stir into cranberry mixture. Bring to boil and cook until thickened. Stir in orange extract. Cool; then pour into pie shell. Spoon topping evenly over cranberry mixture.

Bake at 350°F 20 minutes or until top is bubbly. Cool on wire rack. Serve at room temperature or chilled.

Topping: In medium saucepan, combine 1/2 cup honey and 3 Tablespoons butter or margarine; cook and stir 2 minutes or until mixture is smooth. Stir in 1-3/4 cups pecan halves until well coated.

www.honey.com/print/cranberry-pecan-pie

Honey Tips from “Woman’s World”

“Woman’s World” magazine frequently has honey tips. Here are two.

To keep a fruit salad from browning in the fridge, mix one part honey to two parts water and toss the salad with the mixture, lightly coating all the surfaces. An enzyme in honey inhibits the browning process in cut fruit.

Another tip says that, according to research from the University of Michigan Medical Center, 1 Tbs of unpasteurized honey at bedtime can reduce your number of sick days by as much as 30%. It also helps suppress nighttime tickles and coughs, letting you sleep better.

Yeah for honey!

BEES IN THE NEWS

Excerpts from "Catch the Buzz" at BeeCulture.com

Manufacturer Causes Bee Kill

From BeeTime EU

In Switzerland last April there was a mass poisoning of bees originally blamed on local farmers, but it turned out that wasn't the case. 172 colonies were poisoned in the regions of Zäziwil and Möschberg.

Authorities analyzed the poisoned bees and found that the poison was the [insecticide Fipronil](#), which is banned in Switzerland. Poisoning occurred during the flowering of fruit trees, so the relevant departments of government continued to seek and identify the active substance in the flowering trees.

Fruit growers had proper documentation from which it was evident that they sprayed fruit trees with a fungicide Folpet, which is allowed in Switzerland. But that didn't stop investigators. They discovered that approved insecticide Folpet was imported from Israel, where the factory before filling fungicide (Folpet) filled Fipronil for the United States. It turns out that the equipment was not cleaned before they started to use Folpet. Therefore, the Swiss withdrew from the market all the fungicide from those batches.

This is a great example of good practice, how all investigations should be conducted. We hear too many times stories about the mass poisoning of the bees without an outcome.

Excerpts from "ABJ Extra" at Dadant.com

Can Stress Management Help Save Honey Bees?

Honey bee populations are clearly under stress--from the parasitic *Varroa* mite, insecticides, and a host of other factors--but it's been difficult to pinpoint any one of them as the root cause of devastating and unprecedented losses in honey bee hives. Researchers writing in the Cell Press journal *Trends in Parasitology* on November 24th say that the problem likely stems from a complex and poorly understood interplay of stresses and their impact on bee immunity and health. It's a situation they suspect might be improved through stress management and better honey bee nutrition.

As the bees have grown weaker with stress, they are left susceptible to diseases that the beneficial insects can normally carry without issue. That's especially problematic given that honey bees live together in such close quarters....

Honey bees might be fortified not only by helping to manage their obvious stresses--by keeping parasites in check, for example--but also by paying more attention to their diet, the researchers say.

"Beekeepers should pay extreme attention to parasite control, not only by acting directly on them, but also by enhancing the bee competence to face the challenge of environmental stress that may negatively influence immunity and health conditions," researchers said, drawing special attention to breeding for resistance and supplementary nutrition in the form of sugars, pollen, and other food sources.

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 **2015 BUMBA** Calendar:

- December 4, 6:00 PM, BUMBA Holiday Party
- February 5, 7:30-10, BUMBA Mtg
- February 14, 9:30-4:00 MSBA Mtg, Howard County Fair Grounds, W. Friendship
- February 19 & 26, 7-10PM; Short Course
- March 5, 12, 19 & 26, 7-10PM; Short Course
- April 2, 7:30-10, BUMBA Mtg
- April TBD, BUMBA Field Day
- June 4, 7:30-10, BUMBA Mtg
- June ??, MSBA Summer Mtg
- August 6, 7:30-10, BUMBA Mtg
- October 1, 7:30-10, BUMBA Mtg
- November ??, MSBA Fall Mtg
- December 3, 7:30-10, BUMBA Mtg

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