

**W.V.B.A.  
Newsletter  
March 2006**

Willamette Valley  Beekeepers Association

Willamette Valley  
Beekeeper

**Meeting Notes**

Evan Burroughs (Secretary)

The February 27th, 2006 WVBA meeting was opened at 7 PM by President Skirvin.

Treasurer reported a bank balance of \$2868.95.

The list to sign up for collecting swarms was passed around.

We had a discussion about knowing what traits your queen breeder is trying for in their breeding program. Are they looking for production, mite resistance, gentleness, etc?



Ag Fest is coming in April, be sure to sign up to help out for this event.

Bee School flyers were passed out.

Our program was a panel discussion on Spring Preparation.

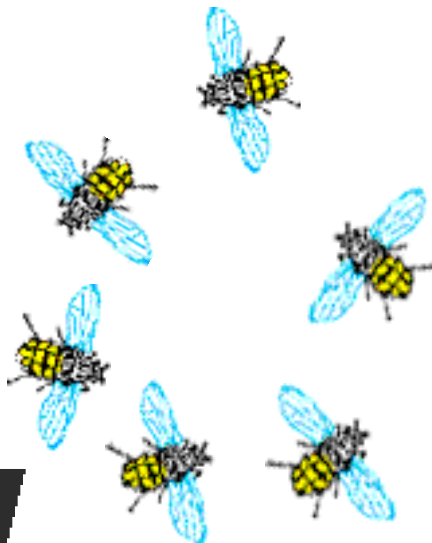
Meeting adjourned about 8:30.

Respectfully submitted,

**April:**

- Don't let colony stores get below 15 lbs. (3 full frames on honey). Feed as necessary.
- Remove entrance reducers.
- Keep on the lookout for Foulbrood and nosema. Medicate as necessary.
- Get brood supers ready to install package bees that you might have ordered. Reserve boxes/frames for catching swarms.
- Give single story colonies that are getting full of bees a second box.
- Give two story colonies a third brood box or share with a weak colony or . . .
- Exchange the position of overly strong colonies with weaker ones, to give weaker ones more field bees and discourage stronger colonies from swarming.
- Examine frames often for queen supercedure and swarming tendency.
- Continue to equalize brood and stores between the colonies.
- Clean existing bottom boards.
- Remove poor comb and replace with good comb.
- Transfer bees from poor hives into new or reconditioned ones.
- Reverse the hive bodies on two story colonies in which the queen is only laying in the upper story.
- Requeen any failing queens with the queens you ordered in February.
- If hives are busting at the seams with bees and there is a nectar flow, think about adding honey supers.

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## Vice President's Corner Mike Rodia



Africanized, Apitherapy, Diseases, Excluders, Foulbrood, Foundation, IPM, Management(s), Mason Bees, Nozema, Pesticides, Queens, Rules/Laws, Small Hive Beetles, Screened Bottom Boards, Swarms, Tracheal Mites, Varrora Mites, Yellow Jackets, and Wax Moths. Besides being in alphabetical order, what do these things have in common? Sure they all have some impact on beekeeping but there's more than that. But let me digress a moment.

Every once-in-a-while, unfortunately sometimes years apart, I get the opportunity to sort through all the articles, newsletters and magazines that I have kept and set aside to review, file or chuck. During the last three weeks as I've struggled with the worst cold (flu) that has hit me in at least ten years, that opportunity arose. As I reviewed, noted and filed the articles ripped from *Bee Culture*, *American Bee Journal*, and *Bee World*, it became obvious that some were significantly larger than others. They contained not only more articles but often times more extensive, more scientifically oriented and with a wider variety of inputs from many contributors.

Now, before I venture much further let me assure you that I recognize that my selection of what to keep is biased. After all, I'm a hobby beekeeper and as such, other than a passing interest, I don't maintain much on commercial beekeeping, the American Beekeeping Federation, National Honey Board or the ongoing problems with imports of honey or for that matter whether bees can be trained to find explosives. Lots of things are interesting, some things rise to a level of almost feverish interest and then quickly disappear, and some things old are simply new again.

So what do the items, listed at the beginning of this report have in common? They all either involve significant controversy and/or are the subjects of ongoing and renewed discussions of their impact on the art and science of beekeeping. For example, foulbroods (American and European) have played havoc with hives for hundreds of years. When hives or foundations were not reused (before Langstrom) foulbrood was "controlled" by a combination of dying bees and relocations into uncontaminated domiciles. With the introduction of renewable (movable frame) hives and large numbers of hives in an apiary the cross movements of foulbroods was facilitated. In consequence, by the 1940's and into the 1970's foulbroods raked havoc on the hives and state inspection services were established and required burning of hives as a means to "stop" the spread of the disease.

Following WWII as we began to apply chemistry to solve problems, Terramycin™ was found to at least stop the development of foulbrood disease if applied prior to its onslaught. In consequence, hives could and did survive as the foulbrood spores were held in abeyance, not destroyed, but at least prevented from infecting and destroying bees. So beginning in the 1960's and up until recently, the "preferred" (not necessarily best) treatment was to prophylactically treat all hives on a regular basis. Although there were warnings that this probably wasn't such a good idea, little was done to stop or slow the process until recently.

Starting a few years ago reports began to appear that Terramycin™ grease patties did not provide adequate, ongoing levels of active chemical to fully contain foulbrood. And about the same time preliminary data indicated that foulbrood was, in fact, developing resistance to the antibiotic. So today, we know that resistance has developed and Terramycin™ may not be effective in your hive. We can revert to killing bees and burning hives, which some practitioners of Integrated Pest Management (IPM) or "organic" beekeeping have done or we may pull another antibiotic from our magical "chemistry for better living" hat.

There are at least two antibiotics that could meet our needs. Of these Tylosan™ has recently been approved and will be available for use. Note, some commercial beekeepers have been using tylosin tartrate the active ingredient for the last year or so. Apparently, learning from our mistakes with Terramycin™, there are severe limits on when and how Tylosan™ can be used. So what was old is new again and another challenge to our modern day means of beekeeping has been (at least temporarily) turned aside.

But what about all the other items? Are queen excluders good or bad? The arguments have continued year after year and "studies" have shown good and bad consequences when using excluders. Will plastic foundation ever fully replace wax? Not likely since it is "difficult" to cut comb from it and if you are practicing "organic" beekeeping why would you want plastic anywhere near your hives?

The issues go on, yet many are the same year after year. And as new beekeepers enter the field they face many, if

*VP continued on pg. 3*

# Classifieds

## For Sale:

30 collector boxes some with frames, queen excluder's.. asking \$100.00 for all or make an offer.  
Jerry Lelack 503-390-1419  
4935 Crater N.  
Keizer, Or. 97303

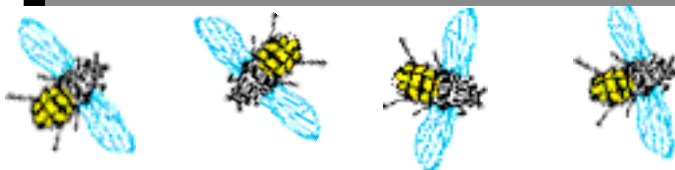
*VP continued from pg. 2*

not, the same problems and challenges, faced by their predecessors and mentors, plus a few new ones. But new may be old just dressed up in a new outfit. Screened bottom boards have been around since at least the late 1800's when they were patented as part of applications for new and improved bee hives.

May the (bee) force be with you.

## W.V.B.A. Officers

President	Fritz Skirvin	503-581-9372
Vice-President	Mike Rodia	503-364-3275
Treasurer	Susan Rauchfuss	503-391-5600
Secretary	Evan Burroughs	503-585-5924
Bee School	Harry Vanderpool	503-399-3675
Hospitality	???	
Librarian	Evan Burroughs	503-585-5924
Newletter	Gordon Kroemer	503-538-2307
Equipment	Jim Walker	503-581-2371



# Recipe Corner

Honey can replace cane in almost any recipe. Since honeys are of different flavours and compositions, however, such replacements may result in changes of flavour, consistency, cooking times and the quantities of other ingredients required. (In industrial baked products honey is therefore only used to replace small quantities of sugar. In addition, strong flavoured or dark, cheap honeys are preferred since less honey is required to obtain some honey flavour and consequently, less of the cheaper sugar has to be replaced.) When substituting most or all of the sugar with honey, mild-flavoured honeys may be more desirable as they will not overpower other flavours of the product.

Since honey is denser than crystallized, packed sugar and therefore has greater sweetening power per volume than sugar, most cookery books recommend the use of 1 cup of honey for 1 1/4 cups of sugar or that 1 cup of sugar can be replaced by 4/5 of a cup of honey. Recommendations are not uniform, and others recommend replacing 1 cup of sugar with only 1/2 to 3/4 of a cup of honey. When recipes are given in weight, honey can be substituted approximately 1:1 or, considering the moisture content, add up to 20% more honey in weight than sugar. The extra water added in the form of honey needs to be accounted for as well. Thus for every cup of honey added, approximately 1/5 to 1/4 of a cup less liquid should be used in the recipe. For corn syrups, honey can be substituted 1:1 by weight as well as by volume, even though corn syrup often contains more water than honey.

Too much honey in a recipe may cause too much browning in a baked product. To neutralize the acidity of honey (unless sour cream or sour milk is called for in the recipe) add a pinch of baking soda. If honey is substituted in jams, jellies or candies, slightly higher temperatures must be used in cooking, but conversely, when baking bread, lower temperatures are required. In candies, more persistent beating (mixing) and slightly higher caramelization temperatures are needed. Also careful packaging and storage of the final product may be required to prevent absorption of atmospheric moisture.

When using honey for a recipe that also involves use of oil or fat, measure the oil or fat first in the measuring container. Removal of honey from the same container will then be easier and more complete.

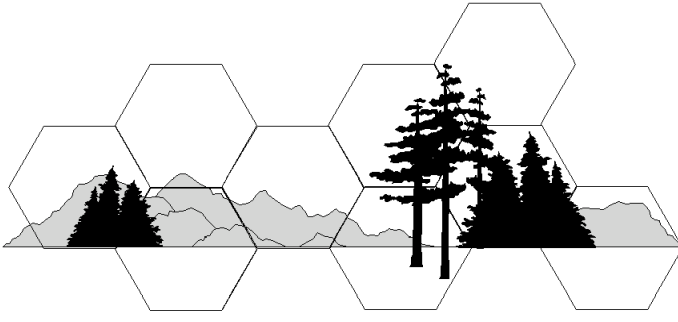
Do you want a quick Saturday morning surprise?

## Simple Caramel Rolls

1 Package Pillsbury Cinnamon Rolls  
1 cup honey

1/4 stick butter  
1 cup nuts

Spread honey and nuts on the bottom of a 9 inch pan. Pour melted butter on top of this mixture and follow the directions with the rolls. Let the pan cool for at least ten minutes before serving.



Willamette Valley  Beekeepers Association

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## Last issue without 2006 membership!

The *W.V.B.A. Newsletter* is a publication of the  
Willamette Valley Beekeepers Association.  
Gordon Kroemer, Editor, solicits all members  
and interested parties for news, tidbits, recipes,  
and interesting articles, etc.  
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or  
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Newberg OR 97132

April 24th - Splits, Nukes, Requeen & Swarm  
Control  
April 20 & 30 - Ag Fest  
May 22nd - Swarm Capture / Honey Production  
June 26th - Honey Extraction / State Fair  
July 16th - Picnic  
August 21st - Fall Management

Upcoming

## March Meeting Schedule

This month's meeting will be held on  
March 27th at 7 PM in Building 34.  
*Parking permits required. (Map on  
permit.)*

The topic is: **Bee School**

Presenters: Instructors  
**SEE YOU THERE!**