

W.V.B.A. Newsletter June 2006

Willamette Valley  Beekeepers Association

Willamette Valley
Beekeeper

Vice President's Corner Mike Rodia



June Vice-President's Report

It is so easy to forget from one year to the next about what happened in our apiaries last year, let alone a couple of years ago. Although the on-again and off-again bouts of rain and some sun may seem out of the ordinary the exact opposite is true. In June 2005 I quoted from my June 2003 message about the rain and more rain and then observed that in 2005 it was just as applicable. Well guess what, that

message is applicable again this year. Suffice it to say that it seems that year after year our weather is "nice" for a few weeks in the spring and then the rains hit and it isn't until mid-June or later until it has settled and our bees can regularly fly.

But despite all the cool and damp weather, my bees have been increasing and putting up honey. I pulled two full supers yesterday from four hives. Three hives are from packages started in mid-April and one is from a swarm captured about the same time. Almost one full super came from just the swarm hive alone while the other three contributed about a third of a super of honey each. Again this shows one of the advantages that may come from capturing swarms.

On a negative note, however, the swarm hive swarmed again five days

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ago. I knew it was probably getting congested but after all I had only hived the swarm less than two months ago. Note, I did not re-queen the swarm as is frequently recommended. I sometimes, particularly with swarms, just wait and see. In this case that was both good and bad. I got lots of honey once I decided to reduce the congestion but on the other hand the hive swarmed again. But I didn't lose all those bees. I caught them in the middle

VP continued on pg. 2

July - Crops in bloom producing nectar and/or pollen: alfalfa, lima beans, various herbs, carrot, clover, corn, fireweed, melon, mustard, radish, spearmint. Others: holly hock, snowberry, teasel.

- Provide water continuously.
- Examine supers frequently but don't leave much empty comb on colonies that are light in stores in the brood nest. Add supers only to the top of the filled ones, not below them, unless hives are near a commercial crop (add supers below filled ones).
- Check colonies for queen and requeen if queenless.
- Check colonies for old queens and replace with young ones.
- Requeen any colony with undesirable characteristics such as poor production, mean temper, European Foulbrood, poor brood pattern, unwanted color markings, etc.
- Continue to be on the lookout for American Foulbrood.
- Remove supers containing well ripened honey to extract.
- Don't tempt robber bees with exposed honey.
- Place any extracted honey frames to be stored in a dry, cool area, with moth crystals.
- Depending on your apiary location and on the weather, a critical nectar dearth exists between July 10 and Sept. 1 in this area. Leave 40-50 lbs. of honey in each colony for fall buildup or feed equivalent amount of sugar syrup (2:1). Feed supplementary pollen patties if stored pollen is inadequate and pollen dearth exists.

VP continued from pg. 1

of the process and used a water hose to thoroughly soak the hive and dissuade other bees from leaving. Then I “washed” down the issued swarm that had settled in my clematis arbor. This process split the swarm in two, with part on black plastic in the garden and the other part returning to the arbor. I used a “nuc” and with some smoke for coaxing, collected the bees from the plastic. Although a box with drawn frames was placed under the bees in the arbor and they were “encouraged” to settle in it, after a hour or two (I was absent for awhile) the swarm had moved in mass into and on my planting of Walla Walla onions. The hive box was moved next to the swarm on the ground and the bees encouraged again to enter which they began doing. Another hour or so later the swarm left the box and settled in my grape arbor. The box was moved under the swarm and bees encouraged once again to enter. They did so slowly and by this time seemed a bit “ticked.”

After a half-hour or so I noticed a small cluster of bees on the ground near the swarm in the arbor. On examination I found the queen and then transferred her to the hive box. Within another half-hour the swarm entered and stayed in the hive box overnight. The next morning I moved the nuc box which was full of bees both inside and partially covered with more bees on the outside, to directly in front of and with its entrance next to the entrance of the hive from which it had swarmed. The hive box from under the arbor with the rest of the swarm bees was moved to within two feet of the hive from which they had also swarmed.

The day after all of this, many of the bees from the nuc had moved back into the hive from which they had swarmed. The hive box with the rest of newly captured swarm began setting up housekeeping, including repairing damaged previously drawn comb and putting up honey.

Five days later (yesterday) on inspection and removal of filled honey super frames from the original four hives I observed that the original swarm hive is using the nuc to store honey. The bees (for the most part) are all in the “main” hive but a smaller contingent has been drawing out frames and placing honey into the nuc frames. It will be interesting to see if this continues and whether or not (highly unlikely) the queen will “shuttle” from the main hive to the “outbuilding” nuc to lay. The hive box with the rest of the newly collected swarm seems to be doing fine even after all the hassles of collecting it. Interestingly, although only two feet from the original swarm hive most of the bees have stayed in their new home. The queen was probably injured (due maybe to my vigorous use of the water hose); which explains why she was on the ground and why the hive kept relocating. The new colony survives. Bees are resilient.

On a different note, our annual July picnic is only a month away and we would surely like you to come. Besides a potluck lunch, the club will be providing soft drinks, Marionberry lemonade, fried (and baked) chicken and, maybe, homemade ice cream. There will be a silent auction, some old-time beekeeping equipment and look, touch and learn devices and gadgets you should find useful. Also, Kenny Williams, President of the state beekeepers association, will be talking again this year. So bring yourself, family, relatives, visitors, significant others and a dish to share along with something to sit on. Unless you like soggy paper plates and plastic tableware you might also want to bring your own. If there is anyone who can't abide chicken there will be a BBQ for steaks, hot dogs, veggie burgers or whatever.

The picnic is a time to sit around and talk about swarms, your successes and failures (if any) and pick the brains of the “experts” to find out how to raise bees the “right” way. Remember we really want you to come even if you haven't regularly attended meetings or feel a little distant from others. Most of us have been where you are and we want only to help you become the best beekeeper ever.

See you at our meeting on Monday, June 26 and at the picnic at Susan's house Sunday July 16th.

May the bees be with you.



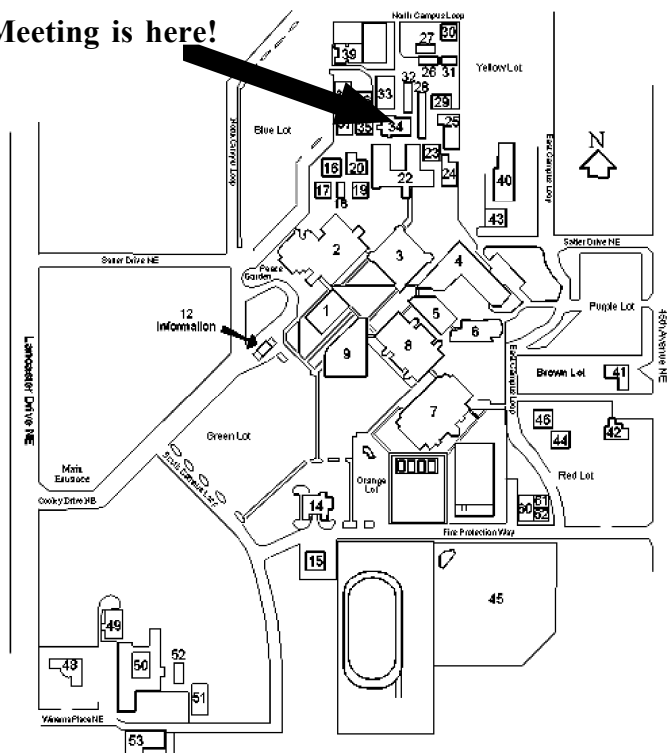
Honeybee Facts? - Honeybees probably originated in Tropical Africa and spread from South Africa to Northern Europe and East into India and China. They were brought to the Americas with the first colonists and are now distributed world-wide. The first bees appear in the fossil record in deposits dating about 40 million years ago in the Eocene. At about 30 million years before present they appear to have developed social behavior and structurally are virtually identical with modern bees.

Classifieds

Wanted:

For research. A frame with American Foulbrood.
See Gordon at the meeting.

Meeting is here!



W.V.B.A. Officers

President	Fritz Skirvin	503-581-9372
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Hospitality	rotating volunteers	
Librarian	Evan Burroughs	503-585-5924
Newsletter	Gordon Kroemer	503-538-2307
Equipment	Jim Walker	503-581-2371

Mix all sauce ingredients in bowl and set aside.

BLAZING BRONCO BURGERS (Courtesy of the National Honey Board)

- 1 lb. ground beef or ground buffalo
- 1/2 tsp salt
- 1/2 tsp pepper
- 1 tsp creole or Cajun seasoning
- 4 roasted Anaheim chili peppers, fresh or canned
- 4 slices (1 oz.) Pepper Jack cheese
- 4 hamburger buns
- 4 lettuce leaves
- 4 slices tomato
- 4 slice red onion

To prepare burgers, divide meat into 4 equal portions and shape into patties. Combine salt, pepper and creole or Cajun seasoning, then sprinkle the mixture evenly over the 4 patties. Grill the burgers until nearly cooked to desired level. Top each patty with a chili pepper, followed by a slice of cheese. Cover the grill until cheese melts and burgers are cooked to desired level. Spread the chipotle honey sauce evenly on each of four buns. Serve the patties on buns and garnish with lettuce, tomato and red onion.

Makes 4 servings

Recipe Corner

With picnics here, you may find these recipes hitting the spot. Honey naturally sweetens your favorite beverages and adds a subtle flavor all its own. Honey contains small amounts of a wide array of vitamins, minerals, amino acids and antioxidants and because it's sweeter than table sugar, you can use a bit less to sweeten your favorite drinks.

Strawberry Cooler

(Courtesy of the National Honey Board)

- 1 pint strawberries, sliced
- 6 oz. orange juice concentrate, frozen
- 1-1/2 cups milk
- 6 ice cubes
- 3 Tablespoons honey
- 1 teaspoon vanilla
- 2 eggs, optional

Combine all ingredients in blender container. Blend until frothy. Pour into pitcher. Keep refrigerated. Stir or blend before serving.

Makes 4 servings

SMOKING CHIPOTLE HONEY SAUCE

(Courtesy of the National Honey Board)

- 2 tbsp ketchup
- 1 tbsp yellow mustard
- 1 canned chipotle pepper in adobo sauce, sliced
- 1/3 cup honey
- 2 tbsp mayonnaise:

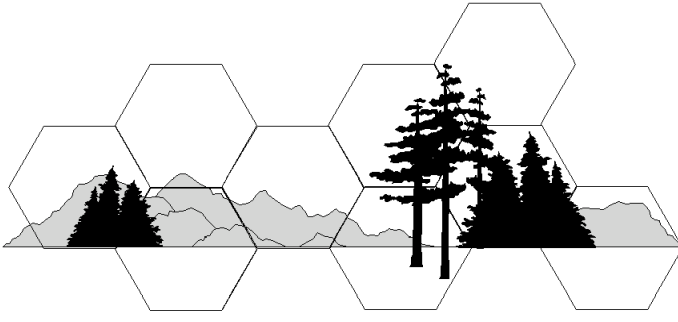
HONEY BBQ SHREDDED PORK

(Courtesy of the National Honey Board)

- 1 pork shoulder, picnic roast (remove fat) or 3-4 lbs. turkey legs
- 1 1/4 cups ketchup
- 1/2 cup water
- 1/2 cup Dutch Gold Wild Flower honey
- 1 cup chopped celery
- 1 cup chopped onion
- 2 tbsp lemon juice
- 3 tbsp white vinegar
- 3 tbsp Worcestershire sauce
- 2 tbsp dry mustard
- 1 tsp salt
- 1/2 tsp ground black pepper
- 8 - 10 crusty rolls or flour tortillas

In 9" x 13" pan, combine all ingredients. Cover with foil and roast at 300°F oven for 3 to 3 1/2 hours. Shred meat using two forks, removing all bones and skin. Stir with sauce. Serve in crusty rolls or warmed flour tortillas.

Makes 8 - 10 servings



Willamette Valley  Beekeepers Association

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Upcoming

July 16th - Picnic
 August 21st - Fall Management
 Aug. 25 ~ Sept. 4 - State Fair
 September 25th - Candle Making / Secondary
 Hive Products
 October 23rd - Equipment Maintenance /
 Repair
 November 27th - Moving Bee/Pollination

The *W.V.B.A. Newsletter* is a publication of the
 Willamette Valley Beekeepers Association.
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**June Meeting
Schedule**

This month's meeting will be held on June
 26th at 7 PM in Building 34, Room 101.
*Parking permits not required. (Map
 inside.)*

SEE YOU THERE!