

W.V.B.A. Newsletter July 2006

Willamette Valley  Beekeepers Association

Willamette Valley
Beekeeper

Vice President's Corner Mike Rodia



If we're lucky, in every organization there is at least one person who can be counted on to always be available. Whether helping new-bees, providing expert guidance to others, or contributing in many, many other ways, they are always there. For us, Jim Walker was that person. Jim passed away on July 15,

2006. He will be missed, particularly by me. Often, when there was a question or problem that I didn't know how to answer, I turned to Jim. If he didn't have the answer he knew who or where to find it. Whether it was identification of a disease or hive condition, or the source of a particular type of honey, or any other thing to do with bees or their products, Jim knew.

On numerous questions it was easy or convenient for me to say to myself, "Let Jim do it, he likes it." And in every cases, even if Jim wasn't too enthused, he would do it and

never a complaint would be heard.

Jim was most generous with bee equipment and supplies, regularly providing monthly door prizes and helping to outfit new

beekeepers or others in need. Fact is, the hood and coveralls I still use

<i>View From the Entrance</i>	
Classifieds.....	3
Leadership Roster.....	3
Recipe Corner.....	3
W.V. Beekeeping.....	1
VP Corner.....	1

August- Crops in bloom producing nectar and/or pollen: alfalfa, various herbs, carrot, clover, corn, fireweed, mint, mustard, pumpkin, spearmint. Others: hollyhock, snowberry, thistle.

- Provide water continuously.
- Remove supers containing well ripened honey to extract before starting medication program.
- Any extracting should be done as early in the month as possible.
- Between Aug. 1 and Aug. 15 Apistan should go in along with Terramycin powder/powdered sugar mix on end bars.
- Don't tempt robber bees by exposing hives.
- Don't work the brood nest unless necessary; stop if robbing starts.
- Reduce entrances to a bee space on weak colonies after hot days are over, to reduce robbing.
- Keep on the lookout for American Foulbrood. (See classified ads.)
- Check stored comb for wax moth infestation.
- 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).

VP continued on pg. 2

VP continued from pg. 1

were given to me by Jim a few months after I began beekåeeping. I also have frames, boxes, smoker plugs, frame jig and other items that he was either given me directly or I won during one of the drawings. I will sorely miss him.

On another note, it is time to be thinking of medicating our bees for mites. I know we just got over a wet up and down spring and now we've had a few weeks of nice weather. Who wants to think that fall is approaching and more importantly early August. In order for mite treatments to be fully effective they must be applied prior to and during the period when the brood that will become our over-wintering bees are produced. This generally occurs during August and September in our area. This means, in most cases, all honey supers will need to be removed by the start of August or shortly thereafter. This is to ensure that the honey you extract will not be contaminated with the pesticides you use to treat the mites.

You don't need to worry about vegetable oil soaked shop towels, used to control tracheal mites, since the towels can and probably should be used year around. The food grade oil (corn, canola, etc) is not considered to be a contaminate even if some does get into the honey. In contrast to prior years, when only Apistan* and Checkmite* were available, you may now choose a Varrora treatment that may be used while honey supers are still on the hive. These include formic acid products, Sucroicide*, one or more products containing essential oils such as Thymol, or powdered sugar.

The use of a "soft", non-residue pesticide is particularly appealing to me. In most years I can anticipate that each of my hives will draw an additional super or so during the month of August. The problem I then face, if a "hard", residue-leaving pesticide is used, is what to do with the additional supers that may have traces of contaminated pesticides. Remember, traces of soft pesticides or vegetable oils, formic acid or essential oils are not necessarily considered contaminates in honey. The only recourse when using "hard" pesticides, seems to save the supers and use them to feed new packages or hives in the spring. I would rather not do this, but rather extract everything in the fall and put empty drawn frames away for the winter.

Another consideration; it is known that hard persistent pesticides will also contaminate wax. So if the hard pesticides are used, those supers and frames that are filled in August will eventually become contaminated. This implies that if supers and frames, or for that matter, brood frames are in place during hard persistent pesticide use they will no longer be "safe" to use as honey supers for extraction. This particularly limits my operations in which I use only western size boxes and frames throughout.

So, I think, it is obvious that my choice, now that I can make one, is to use a treatment that does not leave an unacceptable contaminate. This also allows me to get another super or so off of my hives while providing a timely treatment to control mites in the over-wintering bees.

Note: of course if you are monitoring your Varrora mite levels, using sticky boards, you may find there is no need to treat at all. Let us hope that is so.

By the way, we had a great picnic and Kenny gave an excellent talk about finding, installing, banking and replacing queens. Again, Suzy's farm was the perfect location and her honey house, designed to ensure one gets a lot of exercise, is a place we all would like to have.

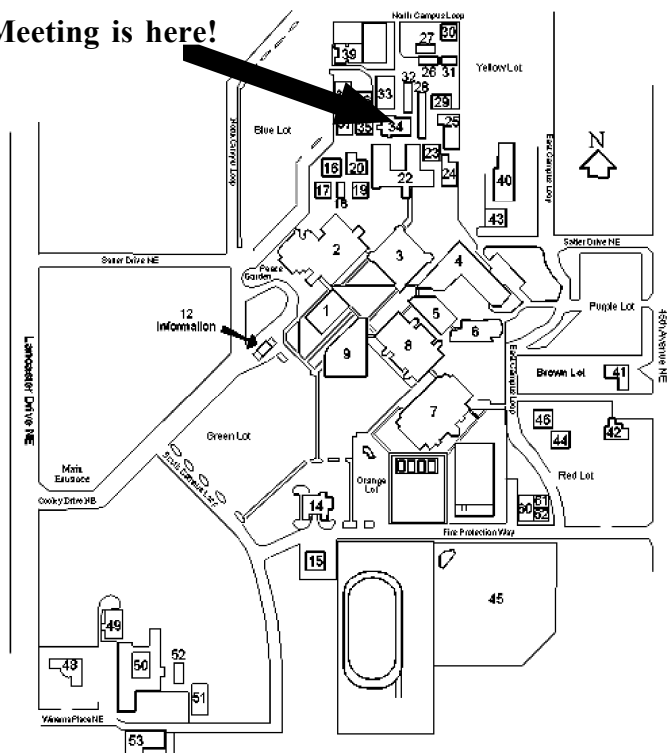
May the bees be with you! And don't forget the State Fair is coming, so enter and sign-up to help staff our booth, admission is free, parking is free. Please call Mike, 503-364-3275, to sign up. We need you!

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
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	rotating volunteers	
Librarian	Evan Burroughs	503-585-5924
Newsletter	Gordon Kroemer	503-538-2307
Equipment	????	

refrigerate Chai Tea Base.

To serve hot: combine equal parts of Chai Tea Base and milk.
Heat on stovetop or in microwave.

To serve cold: combine equal parts of Chai Tea Base and milk
over ice cubes.

Tip This recipe can be doubled or tripled easily. Chai Tea
Base may be stored in refrigerator for up to 1 week.

Honey Breakfast Drink

- Makes 4 servings -

Ingredients

2	cups milk
1/2	cup orange juice
1/4 to 1/2	cup honey
1/4	cup low-fat dry milk
1/4	cup wheat germ
1	large banana, peeled and sliced
4 to 5	Ice cubes

Directions

Combine all ingredients in blender and mix well.

Recipe Corner

With very hot weather 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.

Homemade Chai Tea

- Makes 4 cups -

Ingredients

2	cups water
2	black tea bags
2	teaspoons vanilla extract
1/2	teaspoon ground ginger
1/2	teaspoon ground cinnamon
1/2	teaspoon ground allspice
1/2	cup honey
2	cups milk, soymilk or milk substitute

Directions

To make Chai Tea Base, in medium saucepan, combine water, tea, vanilla, ginger, cinnamon, allspice and honey. Bring to a boil. Reduce heat and simmer for 5 minutes. Remove from heat, cover and allow to steep for 30 minutes. Remove tea bags. Cover and

Frosty Honey Latte

- Makes 4 servings -

Ingredients

2	cups double-strength brewed coffee
1	cup 2% low-fat milk
1/4	cup honey
2	cups ice

Directions

In large pitcher, whisk together coffee, milk and honey until thoroughly combined and honey is dissolved. Chill. Just before serving, blend coffee mixture with ice in blender until frothy and smooth.

