

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

Willamette Valley  Beekeepers Association

Willamette Valley
Beekeeper

Vice President's Corner Mike Rodia



For most of us it's the beginning of the "dog days of winter." We've medicated our bees, extracted honey and put away our supers and most of our equipment until early next year. Except for checking the hives to ensure there is adequate feed, providing the bees with a gallon or two of 2:1 sugar water and taking steps to foil mice and/or skunks, we're pretty much done for this year.

Well almost done, because we need to think about what went well and maybe what didn't and what we should do next year. Will we re-queen, add additional equipment or hives, use different medications, remove and replace worn contaminated frames and foundation, start using eight frame boxes or only western boxes for brood and honey? Whatever we decide it's not too early to think about ordering and assembling new equipment and getting your name on a list for new bees, queens or nucs. Waiting until after the first of the year may result in delays and/or the inability to get what you would like. This is particularly of concern with bees and queens because of shortages the last few years.

October

- Remove miticide strips this month (when they have been on the correct number of days).
- Feed all light colonies with a saturated sugar solution (two parts sugar to one part water). Don't feed poor grades of honey.
- Tilt all hives, making them 1" higher in the back than in the front to drain condensation out of the entrance.
- Replace summer lids with metal telescoping covers and provide ventilation space under the inner cover.
- Raise hives onto stands, off the ground. The hives should be exposed to the sun and protected from winds.
- Some Northwest beekeepers do not reduce the size of hive entrances, but if you choose to do so, do so now.
- Continue precautions against robbing.
- Store comb in a cool, dry place and use moth crystals to fumigate, not mothballs.
- Repair and store equipment.
- Make plans for next year and start your equipment supply order list.

View From the Entrance

Leadership Roster.....	3
Recipe Corner.....	3
W.V. Beekeeping.....	1
VP Corner.....	1

We've all heard that if you leave extracted supers out or there is a weak colony the bees may resort to robbing from other hives once they have "cleaned-up" the supers or "stole" all the honey from the weak hive. If there ever was an occasion for robbing to occur it happened in my apiary. After having my honey custom extracted and with six five-gallon buckets full of honey and

ten extracted supers in my truck I started home. After about five miles I looked into the rear-view mirror to see honey slopping out of two buckets which did not have the lids fully fastened down. Well, I thought, after stopping and putting the lids on, the bees will just clean-up the outside of the buckets and the truck bed after I get home. Almost home, I started up the hill, heard a thump

VP continued on pg. 2

VP continued from pg. 1

and in the rear-view mirror saw one of the five-gallon buckets hit the tail-gate, fall over and fifty pounds of honey spill into the truck bed.

I quickly pulled into the driveway and stopped. Honey was flowing everywhere, but particularly under the tailgate, dripping onto the bumper and then to the ground. I backed up the slight grade and the honey flowed forward. It stopped dripping out the back but by now most of the supers and buckets had honey surrounding them. Oh well, I thought, nothing much I can do now. I'll just let the bees clean the mess up. **BIG MISTAKE!**

As the honey flowed forward it pooled forming a sticky mess, at least a inch deep. Honey now dripped out the front corners of the truck bed onto the truck frame and onto the ground. Containers were placed to catch the drippings but these had to be watched and changed before they overflowed. Meanwhile, literally thousands of bees had become stuck in the pool of honey. Most of them died from suffocation. The yellow jackets showed up in force along with hornets and at least a few flies.

It took a little over a week for the bees to clean things up. I had to move the supers around to make sure they got cleaned and carefully spread the collected dripped honey so as not to trap and kill any more bees. At the end, however, the supers and outsides of the buckets were clean and there was no sign of honey in the truck bed or on the ground. Of course there was thousands of dead bees to clean-up and lots of wax particles from the supers. There were very few dead yellow jackets although I had stomped on hundreds of them as they gathered to make-off with dead bees or their comrades. It seems yellow jackets prefer their recently squished comrades over a day or two old bees.

Besides the thousands of dead bees there were many more that came to partake of the honey feast returning again and again with that golden nectar to one of the four hives in my apiary. One might think that once in the mode of bringing back honey the bees would continue to do so by robbing out their neighbors. They have not done so. Either all my hives are strong (I think so) or the bees just got their fill. In any case, they seem to be doing fine despite the fact that thousands of them died (I assume they were all my bees.)

The Fair is over until next year. A big thank you to all who participated whether by entering the judging, helping with set-up or decorations or taking time to staff the booth and answer the sometimes very basic or very advanced questions that visitors posed. A number of persons indicated an interest in beekeeping and/or bee products. Many were given written materials with names and addresses and it's hoped they will make contact. Others left their phone numbers and/or e-mail addresses and we will be following up on those.

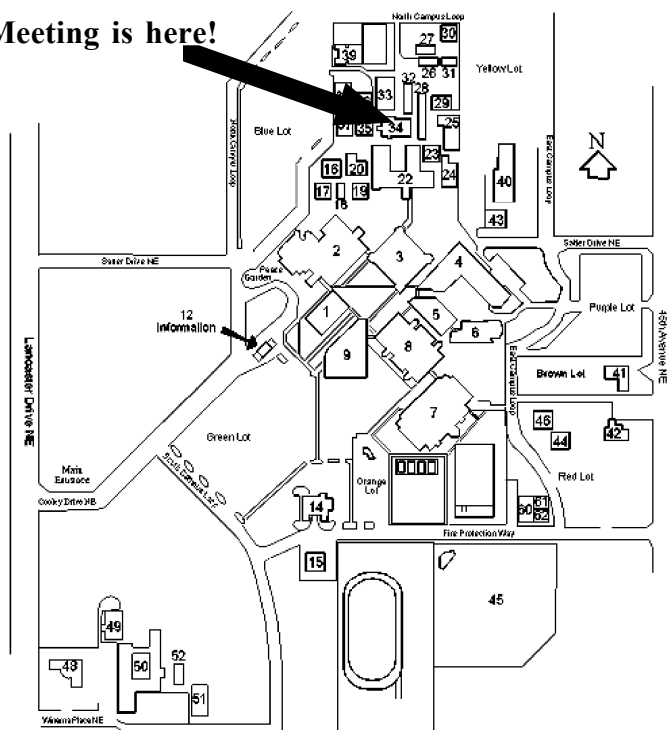
Several suggestions were made for improving things next year. These include: selling honey (if the logistics and partnership with the Fair can be worked out), having someone(s) other than the President or Vice-president responsible for arranging the booth staffing, having a drawing for honey products which would include an entry form that would provide an indication of interest in follow-up contacts(s), getting a larger banner or other device to help alert fair goers to who we are, providing a separate area (card table) for kids to sit, color and/or examine beekeeping information or equipment, and cash awards from the OSBA just for entering and higher cash awards to those who actually win a ribbon or two.

Overall I think our Fair participation went well. We gave away hundreds of handouts, informed thousands of fair goers about the benefits of bees and the threats we and the bees face in providing pollination services and bee-products. We also kindled or rekindled interests in becoming bee-keepers and just possibly left enough of an itch that others will eventually also think about joining our honorable endeavors.

May the bees be with you and your apiary overflow with honey.



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

1/2 green pepper, chopped
 1 tablespoon vegetable oil
 1 tablespoon ground cumin
 1 teaspoon chili powder
 1 tablespoon dried basil
 1 tablespoon dried oregano
 2 tablespoons tomato paste
 2 tablespoons honey
 1/4 cup lime juice
 4 cans (16 ounces each) black beans
 3 cans (16 ounces each) vegetable or chicken broth
 Garnish with chopped tomato, chopped red onion and sour cream

Recipe Corner

Apple and Carrot Soup

Ingredients

- 2 Tablespoons butter or margarine
- 1 Tablespoon olive oil
- 3 medium onions, coarsely chopped
- 8 medium carrots, sliced
- 2 Granny Smith apples, peeled, cored, and sliced

It's time the bounty of our harvests be used to create dishes to warm our tummys.

- 2 teaspoons curry powder
- 6 1/2 cups chicken stock
- 2 whole cloves
- 2 Tablespoons honey
- 3 teaspoons lemon juice
- finely snipped chives for garnish
- salt and pepper to taste

Directions

In a large saucepan, heat butter and olive oil. Add onions and sauté over low heat until soft. Add carrots, apples and curry powder. Cook for a few minutes, stirring well. Add chicken stock, cloves and honey. Bring to a boil. Reduce heat, cover and simmer until carrots are tender, about 50 minutes. Discard cloves. Add lemon juice. In a blender, puree soup in batches, until smooth. Garnish with chives. Serve hot or cold. Serves 8-10.

Black Bean Soup

This hearty soup will warm up a cold night.

Ingredients

- 1 large onion, chopped
- 2 stalks celery, chopped
- 1 large carrot, chopped
- 4 cloves garlic, minced

Directions

Sauté onion, celery, carrot, garlic, and green pepper in vegetable oil until softened. Transfer to a food processor with next 7 ingredients and 3 of the cans of undrained black beans. Puree until smooth. In a large pot stir chicken stock and the remaining can of black beans. Add puree and cook for 15-20 minutes stirring occasionally. Pour into bowls and top with the tomatoes, onions and a dollop of sour cream. Serves 6.

Butternut Squash Soup

A delicious and colorful soup to chase away the winter blahs.

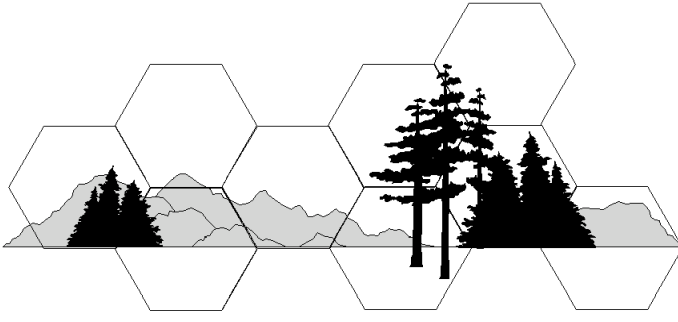
Ingredients

- 3 Tablespoons butter
- 1 large onion, chopped
- 1 large carrot, chopped
- 2 medium butternut squash, peel, seed & cut into 1/2 inch chunks
- 2 cups chicken or vegetable broth
- 2 cups water
- 2 teaspoons honey
- 1/4 teaspoon ground ginger
- salt to taste
- 1/4 cup half & half
- 1 Tablespoon fresh rosemary, chopped

Directions

In a large soup pot, melt butter over medium heat. Add onion and carrot and cook until onions are translucent. Add butternut squash and cook 5 minutes. Add broth, water, honey and ginger. Stir well. Reduce heat slightly. Cover and simmer 20 minutes or until squash is just tender.

Puree soup, in batches, in a blender or food processor until smooth. Return to pot. Stir in half & half. Let simmer 5 to 10 minutes longer over medium heat, do not boil. Serve with a garnish of chopped rosemary. Serves: 6



Willamette Valley  Beekeepers Association

P.O. Box 13245
Salem, Oregon 97301



SEE YOU THERE!

September Meeting Schedule

This month's meeting will be held on September 25th at 7 PM in Building 34, Room 101.

Parking permits are required. (Map inside.)

The topic is: **Candle Making / Secondary Hive Products**

SEE YOU THERE!

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, artwork, ads, etc. He may be reached at: kroemer2@verizon.net or Gordon Kroemer 29950 NE Wilsonville Rd. Newberg OR 97132

- Upcoming**
- September 25th - Candle Making / Secondary Hive Products
 - October 23rd - Equipment Maintenance / Repair
 - November 27th - Moving Bee/Pollination