

W.V.B.A. Newsletter September 2007

Willamette Valley Beekeeper

Willamette Valley  Beekeepers Association

Secretary's Corner

Mike Rodia

I. GENERAL MINUTES - AUGUST 20, 2007



1. Richard opened the meeting at 7:10 P.M. and welcomed attendees including a new beekeeper from Chemeketa College. Most everyone found room 118 in building 3 without too much trouble. Our next meeting will be in our regular location, room 102 in building 34 on September 24 at 7:00 P.M.

2. Harry passed around the State Fair sign-up sheet and advised that although entrance to the fair and parking was free, we would not get passes to the Red Lot across the street from the Jackman-Long Building. More on this later. There was still time to enter honey and bee related items into competition.

3. Richard passed around a few National Honey Board catalogs which include many bee related informational and labeling items for sale and/or distribution. Contact Richard or the Honey Board if interested.

4. A full-length fictional movie about people stealing honey will be released shortly to the movie houses. It sounds interesting and should help educate the public about beekeeping.

BEE FACT OF THE MONTH - Bees make 143 visits to worker larva and over 1600 visits to queen cells for feedings.

5. Dr. Lynn Royce from Oregon State University will be our speaker in September. Although the subject has not yet been set, it is likely to be about the mite resistant queens that Dr. Royce has been developing.

6. How does one fill a clear large cookie jar with honeycomb? Not by stuffing the comb in but rather by using the inverted jar as a super. The

beautifully filled jar was displayed and passed around by Richard. Other than one or two dead bees in the bottom of the jar, the comb and the honey were clean, clear and visually displayed the convoluted comb that bees produce when left alone with a very confining "super."

7. As promised, Shane Walker brought in a jar of honey filtered from the remains of the comb

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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 Paradichlorobenzene.
- Repair and store equipment.
- Make plans for next year and start your equipment supply order list.

New Years Treat

Are you ready for the new Year? Discover the mysteries of mead, also known as honey wine, the oldest -- and easiest to make! - fermented drink in the world! Mead can be as sweet as a maiden's kiss, or as dry as a desert, or any place in between. You can make meads that will challenge an award-winning cabernet for complexity and balance, or just fling honey, water and yeast together in a glass jug and enjoy a rough and ready and very tasty drink in a little over 2 months! Start now. Recipes abound on the net
As always - Drink responsibly!

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removed from a swarm that was in a building. Use of Harry's refractometer showed it contained about 22 percent water. As suspected, the moisture content is too high for long-term storage.

8. August into mid-September are good months to extract because the weather is still warm which aids in transferring and filtering the honey. Two ways for heating frames include: a box with a hair dryer and thermostat or one or more light bulbs for heating. Members have used a variety of different methods. Ask around.

II. FALL MEDICATIONS - THE MEETING TOPIC - MIKE RODIA

1. Until we have resistant bees we need to consider using medications if we want our hives to survive the winter. If one does testing and finds little or no evidence of disease then there is no need to treat. However, since the diseases are so prevalent and failure to treat can mean the loss of hives, many beekeepers treat regularly. Note: however, some treat not at all and many of their bees survive - at least so far.

2. One must consider four types of treatments in the Fall. These are for Varrora mites, tracheal mites, foulbrood and Nosema. A fifth treatment for wax moths in stored frames must also be addressed.

3. Varrora mites may be treated using fumigation (formic acid, oxalic acid, thymol), contact strips (Apistan, Checkmite), sprays (polysaccharide, certain pesticides) or physical dislodging (powdered sugar.)

4. Tracheal mites can be treated with oils (grease patties, Canola oil soaked shop towels) or formic acid.

5. Foulbrood can be treated prophylactically (Terramycin in powdered sugar) or for active cases, with Tylosin.

6. Nosema including Nosema Cerena can be treated with Fumidil-B in sugar water.

7. Wax moths can be treated using Paradichlorobenzene moth balls. According to some recent reports, formic acid also works.

III. STATE FAIR WRAP-UP

1. We had a new location this year next to the doors on the east side of the building. The lighting and access is better and we hope to be there again next year.

2. Several beekeepers entered the competitions for the first time this year. Art Martinak won first place with his photo entry of three bees (one in flight) foraging on a beautiful passion vine flower. Fred VanNatta once again was the overall point winner with awards for honey and honey frames. For new beekeeper and first time entry Ken Vial, the blue ribbon for honey from his top bar hive had to be particularly rewarding. We even had entries from outside the valley, including east of the mountains.

3. The bees in the cage were particularly active this year after they were given a frame of honey hanging from the top of the cage to rob out. After initially bringing a full frame from home it was exchanged when empty with one from the hive. The bees would then rob from their own frame and then it would be exchanged with another from the hive for them to rob, and so on.

4. A lot of Fair goers showed an interest in beekeeping, sources of honey, honey comb and related subjects. We will be contacting and advising or directing them to other beekeepers or regional beekeeping groups.

5. Although initially we did not have passes for the Red parking lots, Fritz was able to get more than enough for everyone. Unfortunately, not everyone got theirs before their shift began.

6. The cookie jar with honey comb that Richard had shown at the August meeting was raffled off along with two separate gallons of honey donated by Richard and Harry. Initially there were some concerns regarding the safety of monies received after Marge suggested that we have a raffle. The use of a locked box to hold the money received and the raffle tickets alleviated these concerns. The money was removed each night. The tickets were \$1 each or 6 for \$5. A total of \$258 was raised for educational purposes.

The winners of the gallons of honey were Debra Ruppert of Yamhill, Jasper Fleming of Chelshire, and Mike Rodia of Salem. The jar of honey comb will be donated to the silent auction at the OSBA Conference in Newport in October after the winners elected to take a gallon of honey instead.

7. Additional keys have been made for the cage, glass display case and the raffle money/ticket box. Mike and Richard both have a full set of keys and Mike has the box. Harry is storing the cage, Fritz has the glass shelve tables and the Fair has the display case with smoker, veil, tool and nuc locked inside along with Patricia's yellow table cloths and vinyl coverings. Richard has the table skirts and two single rotating observation hive stands.

IV. CCD - COLLAPSED COLONY DISEASE

An article on the Science journal's Web site reports that Israeli Acute Paralysis Virus may be a primary cause of CCD with a 96.1 percent correlation. Go to Thanks to Richard for this update.

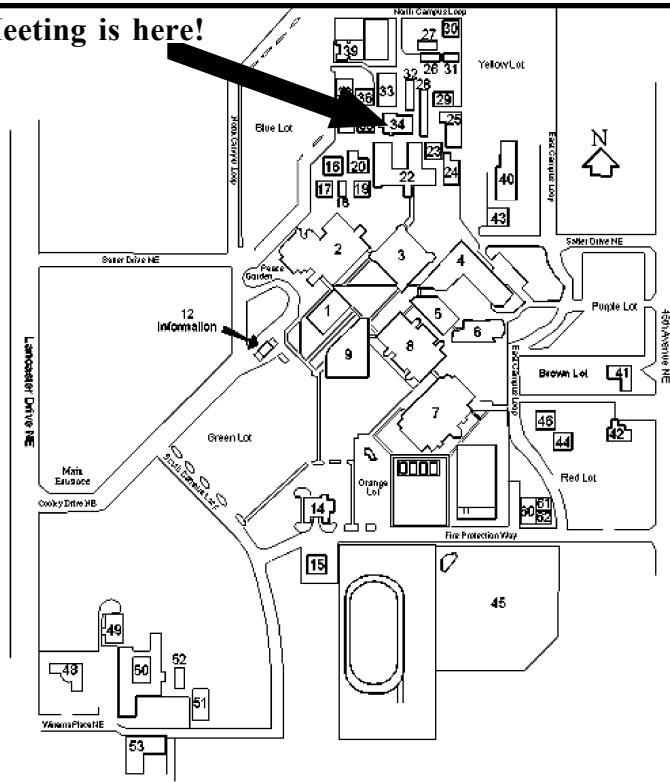
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Classifieds

For Sale: 8' x 12', steel mesh flatbed trailer, \$600.00. See at 1825 Walker Rd. N. E., Salem, 503-581-2371

For Sale: Used bee boxes. Deeps with frames and drawn comb \$15. Semi-deeps with frames and drawn comb \$15. Hobbist ops and bottoms, some new \$5 Jefferson 541-327-2673

Meeting is here!



W.V.B.A. Officers

President	Rick Farrier	541-327-2673
Vice-President	Harry Vanderpool	503-399-3675
Treasurer	Susan Rauchfuss	503-391-5600
Secretary	Mike Rodia	503-364-3275
Bee School	Harry Vanderpool	503-399-3675
Hospitality	Various	
Librarian	Steve Collins	503-364-8995
Newsletter	Gordon Kroemer	503-538-2307
Equipment	Ken Kite	503-769-2941

buckets into smaller containers but otherwise I'm essentially done for the year. Time to start thinking about next year! It's not too early to consider ordering equipment or bees since waiting until after the end of the year can result in delays or unavailability.

AS THE RAINS COME AND YOUR BEES HUNKER DOWN, STOP AND ENJOY THE GOLDEN AMBROSIA THEY SHARE WITH YOU.

Recipe Corner

Honey- Mustard Salad Dressing

- 1/4 cup honey
- 3 tablespoons white wine vinegar or white vinegar
- 2 tablespoons coarse-grain brown mustard
- 1 clove garlic, minced
- 1/2 cup salad oil

In a small mixing bowl or blender container combine honey, white wine vinegar or white vinegar, coarse-grain brown mustard, and garlic. Beating with an electric mixer on medium speed or with blender running slowly, add 1/2 cup salad oil in a thin, steady stream. Continue beating or blending about 3 minutes or till thick.

Makes 1 cup

Honey Blueberry Muffins

- 2 cups flour
- 1 teaspoon salt
- 3 teaspoons baking powder
- 1 cup milk
- 4 tablespoons honey
- 1 egg, lightly beaten
- 1/4 cup butter, melted
- 1 cup blueberries, picked over and washed

Preheat oven to 400 degrees.
Sift flour with salt and baking powder.
In a separate large bowl, mix milk, honey, beaten egg, blueberries and melted butter. Add the wet mixture to the dry ingredients. Stir quickly just long enough to moisten dry ingredients. Gently fold in the blueberries.
Fill greased/paper lined muffin pans 1/2 full.
Bake 30-35 minutes at 400 degrees or until lightly browned.

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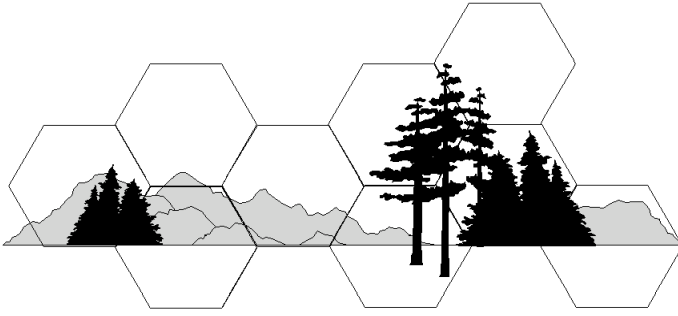
V. MEMBERSHIP IN OREGON STATE BEEKEEPERS ASSOCIATION (OSBA)

For new beekeepers-a membership in a local beekeeping group does not include membership in the State organization (OSBA.) State membership includes a separate newsletter (The Beeline) and an opportunity to attend meetings, learn about statewide issues and to participate in beekeeping on a larger scale. I will have application forms at our Monday meeting.

VI. OBSERVATIONS FROM THE BEE YARD

My medication program is done, the bees are being fed 1:1 sugar water to fatten them up and stimulate brood laying, and the hives have been reduced to three, each with three western boxes. Two boxes for brood and one super with an excluder in-between. My extra honey frames; robbed clean by my bees and yellow jackets; have been treated with PDB moth balls and wrapped in a plastic mattress covering for the winter.

I need to transfer honey from my five-gallon storage



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CHEMEKETA
COMMUNITY COLLEGE

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

September 24
October 22
November 1, 2 & 3 - OSBA Conference
November 26

Upcoming

September Meeting Schedule

This month's meeting will be held on May 21st at 7 PM in Building 34.

Parking permits not required.

The topic is: ??

Presenters: Dr. Lynn Royce

SEE YOU THERE!