

W.V.B.A. Newsletter October 2006

Willamette Valley  Beekeepers Association

Willamette Valley
Beekeeper

Vice President's Corner Mike Rodia



As written in last month's report, we are now into that time of the year when not much is happening in our hives. The bees are still bringing in nectar and pollen, when they can find it, but the time of rapid colony growth and honey production is past. If we have left our bees with ample (about 35 pounds) honey reserves and medicated them as needed, they will go into the winter healthy and start next year strong and ready to begin again. We need only to periodically check to make sure they have adequate stores and ventilation, and if necessary, take measures to discourage mice, skunks and other pests.

Last month's meeting focused on candle-making. As part of that discussion we also covered the recovery of wax from cappings, old foundation, scrapings and other sources. Using a solar melter or light bulb heated melting box can yield wax that is a little dark. To lighten it up one can carefully add drugstore hydrogen peroxide to the melted wax. This will lighten the wax and help remove particles and other materials which may also be present. Some excellent references and how-to-do candle books are available for candle making. You might check ORSBA.org and GloryBeeFoods.com. I have a couple of journal articles I can copy for you and Susan has offered hands on experience at her recently completed honey house and candle-making loft. Just contact either of us.

There are some things that are worth the effort and costs even if at first they might not seem so. One of these is the annual Oregon State Beekeepers fall conference. It begins Friday (October 27) with informative presentations on the newest research into beekeeping, bee pests, and many other aspects of beekeeping. There is a hospitality room on Thursday night, a banquet Friday night, a luncheon on Saturday, a silent auction and a not-so-silent oral auction. These are like frosting on the cake. The information gained by listening to, meeting with and discussing issues with the presenters and other attendees is invaluable. It is not necessary to attend all the functions nor stay overnight in Newport, (the Agate Beach Best Western Hotel) the location of this year's event. You may come for just one day or part of a day. I know some of you still work but suggest that it would be well worth your while to

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take a vacation day on Friday and/or give up a Saturday to attend the conference.

I remember (must have been about ten years ago now) that Harry (still wet behind the ears in beekeeping) asked if he should go to the conference being held in Hood River that year. Having only gone a couple times previously, I nonetheless strongly recommended that he go. He did and the rest is now history. As conference and program chair the last few years, he has not only continued to attend but also to improve the relevancy and practicality of programs. The conference is not just for commercial operators or nerds, but for all of us, even newbees and the hobbyist with only one or a

November/December

- Order supplies for next year, verifying prices by phone before ordering.
- Disturb the bees as little as possible. Don't break the cluster.
- Check apiary occasionally for blowovers or vandalism.
- Continue the repair and/or assembly of next year's equipment.
- Tally costs for the past year: pounds of sugar used, equipment costs, medication, supplies, etc. Update information on syrup mix recipes and pollen supplement recipes.
- Record yields. Do book research on weak areas. Investigate areas of marketing interest: honey, pollen, propolis, venom, wax, royal jelly.
- Design and build better beekeeping equipment: pollen traps, hive tools, hive boxes, smokers, equipment caddies, etc.
- Mentor a young or inexperienced beekeeper. Donate equipment, scholarship money or expertise to the 4-H Beekeepers Club.
- Pay your dues to your State and local beekeeper's associations.

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Oregon State Beekeepers Association Fall Conference 2006

Thursday, October 26

7:00 pm Kick-off Wine and Cheese Social

Friday, October 27

7:30 am Registration
8:00 am Silent Auction Begins
8:15 am Welcome & Announcements
Mr. Kenny Williams, OSBA President
Mr. Greg Lemmons, IHIA President

General Session Ball Room

8:30 am Bee Breeding & Future Possibilities
Ms. Susan Cobey
9:15 am Successful Formic Acid Application
in Honey Bee hives Mr. David VanderDussen
NOD Apiaries
10:00 am Break
10:15 am California Almond Pollination
Mr. Joe Traynor
11:00 am Idaho Beekeeping
Mr. Jay Miller
Noon: Luncheon The WSU Bee Breeding
Program; Increasing PNW Beekeeper Involvement
Dr. Steve Sheppard, WSU
1:15 pm Honey bee Dissection for Trachael
Mite Infestation. - Dr. Diana Sammataro
2:00 pm Out of Africa; A Story of the Bees of
Ethiopia Dr. Marina Meixner
2:45 pm Break
3:00 pm How We Do What We Do, Fall Requeening Strategies
Mr. John Jacob, Old Sol Apiaries
3:45 pm Evaluating WSU Honey Bee Stocks in Commercial Operations
Mr. Ben Horwath, WSU
4:00 pm Silent Auction Ends
4:30-5:45 pm State Business Meetings
6:00 pm Social Hour
7:00 pm Banquet George Hansen, Foothills Honey Company: Grumpy Old Beekeepers
Benefit Auction

Saturday, October 28

7:30 am Registration
8:15 am Welcome & Announcements
Mr. Kenny Williams O.S.B.A. President
Mr. Greg Lemmons, IHIA President

General Session Ball Room

8:30 am Carl Hayden Research Lab
Dr. Diana Sammataro
9:15 am Instrumental Insemination Techniques
and Queen Performance - Ms. Susan Cobey
10:00 am Break 10:00 am Break
10:15 am Boots on the Ground Decision Making
to Address Emerging and Current Issues
Mr. David VanderDussen
NOD Apiaries
11:00 am Doolittle's Scientific Queen Rearing and the
Current Genetic Diversity of U.S. Bee Populations
Dr. Steve Sheppard, W.S.U.
Noon: Luncheon
Pollination Pricing; Are we Just Stashing Bees?
Panel Discussion - Mr. Jay Miller, Moderator
1:15 pm Candle Making
Mr. Chuck Sowers, Sowers Apiaries
2:00 pm National Honey Board Report
Mr. George Hansen
2:45 pm Break
3:00 pm Panel Discussion Q & A
Dr. Lynn Royce, Moderator
3:45 pm Final Comments
Mr. Kenny Williams
4:00pm Adjourn

Bee School Cove Room

Instructor: Mr. Thom Trusewicz
8:30 am Beekeeping Equipment Demo
9:15 am Anatomy: Worker Bees
10:00 am Break
11:00 am Friday Bee School concludes
2:00pm Honeybee Dissection Lab
Dr. Royce, Dr. Sammataro

Bee School Cove Room

Instructor: Mr. Thom Trusewicz
8:30 am Bee Behavior
9:15 am Honey Bee Pests & Diseases
10:15 am Hive Products Q & A
2:00pm Candle Making Lab

Bees collect 66 lbs of
pollen per year, per hive.

One third of the U.S. food
supply is directly or
indirectly benefited by
honeybee pollination.

Honey bees' wings stroke
11,400 times per minute.

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few hives. I strongly encourage you to attend.

Bees in the city? As most of you are aware, there has been an on-going problem with the City of Salem and hobbyist beekeepers. Through a mis-interpretation and mis-application of City administrative rules, several of our members over the last few years have been cited for having honey bees within city limits. These citations were issued as the result of complaints filed by concerned or angry neighbors. The City made no efforts to determine if our member's bees were a problem. Rather, they simply cited a portion of the rules which prohibit beekeeping as a business within city limits. Although a meeting was held with a city representative and written arguments presented that clearly pointed out the error in the City's position, the same compliance officer continued to cite.

It was learned, early on, that the city would not respond to requests for them to change their position. It was also learned, however, that they did not follow-up on their citations. As a result our advice was to simply ignore the citation and continue beekeeping. This changed, however, with the most recent citation. It was decided enough is enough and that the City needed to be pressed to change it's position. Through the intervention of Fred VanNatta (beekeeper and political insider) and with help of the previous written arguments concerning the misuse of the rules, City representatives were approached. After a

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	
Librarian	Evan Burroughs	503-585-5924
Newsletter	Gordon Kroemer	503-538-2307
Equipment	Ken Kite	

meeting with the City and it's legal representative, it was agreed that a mis-interpretation and mis-application of the rules had been made. As a result it is now clear that hobby beekeeping is legal within the City limits. If, however, bees become a problem a hobbyist could be cited under the City's nuisance rules. This would require the compliance officer to document the problem and they could not cite simply because someone is a hobby beekeeper.

May the bees be with you and your honey turn to liquid gold.

Recipe Corner

Thanksgiving is around the corner here are two recipies to try.

Ambrosia

- 2 apples, washed, cored, and cut into small pieces
- 2 cups green grapes, washed and cut into pieces
- 1 large ripe banana, peeled and sliced
- 2 kiwis, peeled and cut into pieces
- 2 navel oranges, peeled, cut into sections
- 1 small ripe pineapple, peeled, cored, cut into small chunks, juice reserved
- juice of 2 limes
- 3/4 cup honey
- 1/2 cup water
- juice of 2 lemons
- 1/2 cup coconut flakes

Directions

Place first 6 ingredients in a large bowl, including reserved pineapple juice. Add lime juice and toss. Set aside.

In a saucepan, over low heat, stir honey in water until dissolved. Add lemon juice. Increase heat and boil until syrupy, about 2 minutes. Remove from heat. Allow to cool.

When syrup has cooled, pour over fruit. Sprinkle with coconut and toss. Refrigerate until ready to serve.

Serves: 6-8

Apple Strudel

This is a simple version of apple strudel. The dough rolls out easily and the sauteed apples are divine.

Ingredients

Apple Filling:

- 1 teaspoon vegetable oil
- 1 teaspoon butter
- 2 Granny Smith apples, peeled, cored and sliced
- 3 tablespoons honey
- 1 tablespoon water
- 1 teaspoon ground cinnamon
- 1/2 cup golden raisins

Pastry Crust:

- 1 cup flour
- 1/4 teaspoon salt
- 3 tablespoons sugar
- 1/4 cup chilled butter
- 3 tablespoons ice water

Glaze:

- 1 egg white, beaten until foamy
- 1 teaspoon sugar

Directions

Preheat oven to 375°. Spray a baking sheet with non-stick cooking spray.

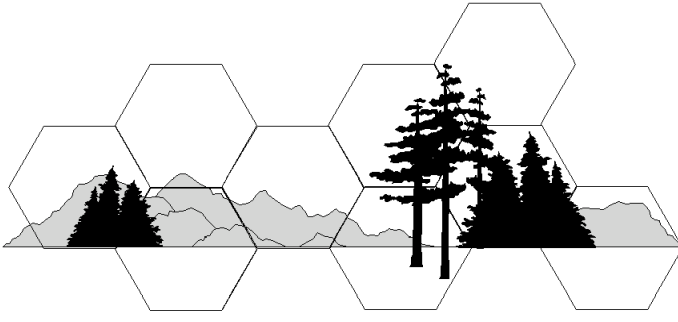
Saute apples slices in oil and butter for 3 minutes. Add honey, water and cinnamon. Saute over medium low heat another 3-5 minutes until apples are golden. Stir in raisins, remove from heat. Let apples cool completely.

In a medium bowl mix together flour, salt and sugar. Using a pastry cutter or two knives cut butter into flour mixture until it resembles a coarse meal. Add water and mix with a fork until dough forms. Gather into a ball and let rest for 5 minutes.

On a lightly floured surface roll dough into an 8 X 12-inch rectangle. Spoon cooled filling down the long edge and carefully roll dough over the filling, sealing edges and ends of roll. Place seam side down on prepared baking sheet. Brush top with beaten egg white and sprinkle with sugar.

Bake 35-40 minutes until top is golden. Remove from oven. Let cool 15 minutes before slicing.

Serves: 6



Willamette Valley  Beekeepers Association

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October 23rd - Equipment Maintenance / Repair
October 26 - 28 ORSBA Fall Conference
November 27th - Moving Bee/Pollination

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

October Meeting Schedule

This month's meeting will be held on April 24th at 7 PM in Building 34, Room 101. *Parking permits required.*

The topic is: **Equipment Maintenance and Repair**

SEE YOU THERE!