

**W.V.B.A.  
Newsletter  
August 2004**

**Willamette Valley  
Beekeeper**

Willamette Valley  Beekeepers Association  
**Vice President's Corner**

by Mike Rodia



As this year in the apiary winds down, it has turned cool and wet. The bees are still flying when they can, bringing in nectar and pollen as they prepare for winter. If we've done our part the 'excess' honey supers have been removed and extracted and the fall medications have been put in place. The hives have been reorganized as needed and combining done. The supers have all been cleaned up, frames repaired or replaced and all put into storage for the coming winter. Yeah! Sure!

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If you are like me, some of this has been done, but the rest awaits another day. As Fritz and I recently relearned it takes time and effort to check, clean, toss and reassemble your wooden ware. Yet it needs to be done to provide your bees with conditions that will increase honey yields and reduce the impact of diseases. It will also decrease the amounts of burr comb, propolis and stuck together frames and wooden ware that you contend with.

This year's State Fair Bee Booth was a great success. From the way it was set-up, decorated, the daily supply of handouts and the guidance and information provided by staffers - we all owe our thanks. Nary a problem arose and the only downside was the death of many bees within the cage and sadly Gordon's observation hive. Although Jenny did her best, the stressful and confining conditions of the Fair on the bees had its negative effects. Ideally the bees should be rotated out and replaced each week. Maybe next year.

There was no overall award this year for best hobbyist. This was  
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**October**

- Remove mite strips this month. (After required length of time.)
- 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 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

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***View From the***

***Entrance . . . .***

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# Recipe Corner

Now that the weather is cooling, here are several recipes to warm the tummy.

## Chili Salsa Beef

### Ingredients

2 lbs boneless beef, chuck or flank  
1/2 cup(s) chunky salsa  
2 tbsp honey  
1 tbsp soy sauce  
1 tbsp dried cilantro  
1 - 15 oz. can(s) Mexican style tomatoes  
1 clove garlic  
2 tbsp fresh lime juice

### Directions

Trim fat from meat, if necessary. Place roast in crockpot. Mix together remaining ingredients and pour over meat. Cover and cook, on low, for 8-10 hours. Shred meat with forks when done. Serve over rice or in flour tortillas. Add sour cream, shredded cheeses or other favorite toppings. (The sauce can be drained to use on tortilla or thickened with corn starch to make a gravy-like sauce.)

### Comments

[Buy limes in quantity or on sale and freeze juice in ice cube trays. Store in heavy freezer bag. Each cube is about one tablespoon.] Serves 6-8

## Honey Muffins

### Ingredients

1 Cup Milk  
1/2 Cup Sugar  
1/2 Cup Strained Honey  
3 Cups Sifted Flour 3 Teaspoons Baking Powder  
3/4 Teaspoon Salt  
3 Eggs (well beaten)  
1/4 Cup Melted Shortening

### Directions

Blend the milk, honey and sugar, stirring very thoroughly. Combine with the sifted flour, baking powder and salt. Add the eggs and shortening and mix very lightly but quickly. Bake in well-greased muffin pans at 375F for about 20 minutes.

## Honey Sauce

### Ingredients

1/4 Cup Butter  
2 Tablespoons Cornstarch  
1 1/2 Cups Strained Honey  
1/4 Cup Boiling Water 8 Large Marshmallows, cut in fourths.  
1 Tablespoon Lemon Juice  
1/4 Teaspoon Salt

### Directions

Melt the butter in a saucepan. Remove from burner and add the cornstarch. When this is smooth, blend in the honey and water. Return to the stove and simmer for 5 minutes, stirring constantly. Fold in the marshmallows, lemon juice and salt. Then remove from stove as soon as the marshmallows are melted.

# Classifieds

## Need a tractor and/or front end loader?

Visit: <http://www.tractor-outlet.com/>

Home of Quality, compact diesel tractors.

Best price anywhere! Member WVBA

**Attention! Attention! Attention!**

We now have a mailing address:

Willamette Valley Beekeepers Association

P.O. Box 13245

Salem, Oregon 97301

**FOR SALE : Dadant steam generator with electric immersion heater \$150; stainless steel heat exchanger \$500 or best offer. Please call Kenny Williams, Blodgett, OR (541) 456-2631.**

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mainly because there were so few entries and a clear choice could not be made between those that were entered. At least one judge expressed concern that because of the few entries, choices had to be made to give awards to honey that otherwise might not have been chosen. The upside of this is that if you decide to enter your chances of getting a ribbon are higher. Of course, the honey quality and your presentation must still meet judging criteria.

Would you believe swarms in September? There have been many, many calls about yellow jackets but also three calls from people with swarms. They know the difference and do not want to kill the bees. Unfortunately, about the only option available this time of year is for the beekeeper to combine a swarm with an existing hive. This would strengthen the hive and maybe help a weakened hive survive the winter. I've been doing this the last couple of years as I reduced my apiary from five or six hives (including two or three swarms captured earlier) to my winter maximum of three hives. The negative of this is that you may lose the queen in the process and introduce diseases that were previously under control.

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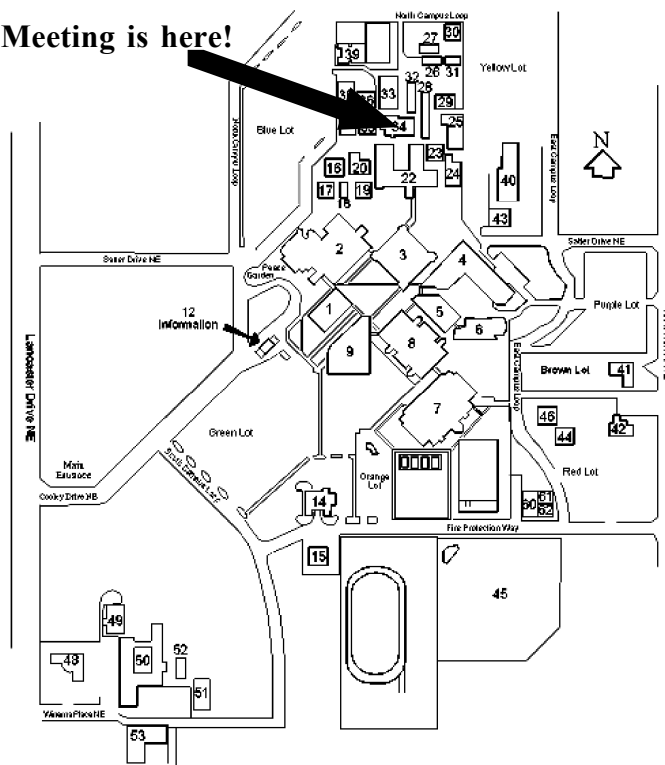
if you choose to do so, do so now.

- 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 equipment supply order list.

## W.V.B.A. Officers

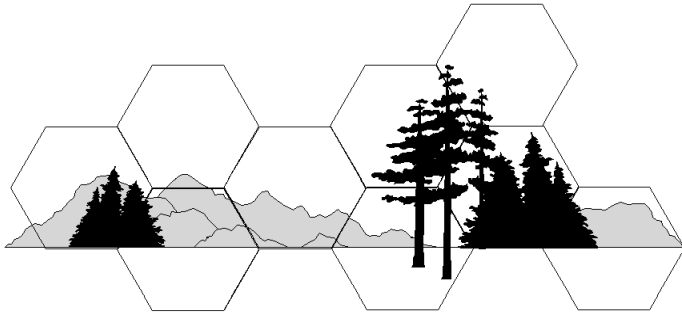
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Meeting is here!



I eat my peas with honey.  
I've done it all my life.  
It makes the peas taste funny.  
But it keeps them on the knife!

- Bennett



Willamette Valley  Beekeepers Association

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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: kroemer@teleport.com or Gordon Kroemer 29950 NE Wilsonville Rd. Newberg OR 97132

Sept. 23 - WVBA Meeting  
October 25 - WVBA Meeting  
October 28, 29, and 30 - OSBA Convention

**September Meeting Schedule**

This month's meeting will be held on September 27th at 7 PM in Building 34.

(*Map inside.*)

The topic is Queen Issues.

**SEE YOU THERE!**