
The



Buzz

The Education Hub

For Practical Beekeeping

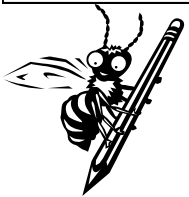
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Editor's Notes

Janice Harmon



The Association promotes and encourages good beekeeping practices, enhancement in the knowledge base of novice, intermediate and expert beekeepers, production of honey bee products, and public education concerning the honey

bee and honey.

Any person who has an interest in honey bees and beekeeping is encouraged to become a member of ABA. Membership is open to anyone; novice or expert, hobbyist or commercial beekeeper, and you are encouraged to join us.

Our ICE CREAM SOCIAL was the perfect way to cool off on such a hot day. Many THANKS to Carey Mathison for allowing us to swarm all over his property! Although the turnout was less than expected, those that did come had a good time. Everyone ate LOTS of ice cream and goodies brought by our members.

ATTENTION ABA MEMBERS We need people to help with articles, photos, fun facts, etc. for our newsletter. This is a way for EVERYONE to get involved. You can e-mail your contribution to Janice at buzz4bees@yahoo.com.

JUNE MEETING NOTES

At our last meeting we had an open forum where we discussed various topics pertaining to local beekeeping.

Aikenbeekeepers.org

By now everyone knows that we, the association, have a website. But what's the website for? In this article I'd like to give some insight on how our members can utilize the website now, and how I'd like to see it grow in the future. When you type in our web address, aikenbeekeepers.org (no "www."), you will be taken to our:

Home page: This page has some info about the website and some introductory material. At the bottom of the page are some recently added and accessed links.

From the **Home** page you can **Explore the Site!**, find out more **About the Assoc.**, view and add **Community Services**, and get more info on how to **Join the Club**.

Beside the **Home** link is our **Member Center**. This section is designed with the membership in mind. You can easily check up on the upcoming **Meetings/Events**, buy, sell and trade on **The Exchange**, read recent **Beekeeping News**, and quickly navigate to several helpful **Web Links**.

The next link on the navigation bar is **The Buzz**. Here you can easily download your own copy of current or past issues of The Buzz newsletter.

And at the end is our **Contact Us** page, where you can personally contact any of the officers.

So what are the possibilities of the web site? Aikenbeekeepers.org gives our association and our members a web presence which can be used to educate, direct, and market. Through web links, The Buzz, and beekeeping news articles, we can reach anyone on the world wide web! Through our web links page any member can post a link to his/her website. Member web sites are put right at the top of the page so they're easy to see and access. Members also can post items wanted, for sale, or for trade on **The Exchange** free of charge. They can also post local services on our **Community Services** link.

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Vanishing Pollinators and Our Food Supply

David McNeely

Any beekeeper will be able to tell you that bees help give us the majority of the food that we enjoy. Honeybees pollinate about 90% of the flowering crops. This includes foods such as apples, nuts, avocados, soybeans, asparagus, broccoli, celery, squash, and cucumbers. In addition, do not forget really sweet and tart stuff, such as citrus fruit, peaches, kiwi, cherries, blueberries, cranberries, strawberries, cantaloupe, and other melons. (2)

Not only do humans depend on honeybees, but so do animals, such as cows. Cows, which eat alfalfa, need the honeybees' pollination. Honeybees account for about 80% of the alfalfa pollination. Therefore, with a decrease in the bees doing the pollination, there is a decrease in food for both humans and animals. This means we will not only have a decrease of plant food to eat, but there will also be a decrease in the meats available for food.

How much pollination do the bees actually accomplish? Here are some approximate percentages to give you an idea:

Soybeans	50%
Alfalfa	60%
Cotton	80%
Almonds	100%
Apples	90%
Oranges	90%
Peaches	80%
Cherries, sweet	90%
Grapefruit	90%
<u>Tangerines</u>	<u>90%</u>

SOURCE: U.S. Dept. of Agriculture;
AP Roger A. Morse and Nicholas W.
Caidrone, Cornell University

From this data, you can see how important honeybees are to our daily diet. The effects of the decrease in

honeybees are not seen as the same by all scientist. Some scientists say that this has happened before and there won't be a problem, but this particular die-off is baffling and alarming to many.

Carolyn Lochhead (2) in her article, *Farm Bill Complicates Plight of Honeybees*, says that honeybees pollinate \$21 billion in California's almonds, avocados, berries, melons, and other produce that are disappearing from an unexplained cause. Her article states that domesticated honeybee colonies suffered a 35% decline last winter. Wild pollinators such as native bees, wasps, and butterflies are also suspected to be in sharp decline.



The causes are various from urban encroachment and environmental regulations. Even the new systemic pesticides, which are safer for humans, still disrupt insect neurology, causing memory loss and navigation failure. Monocultures, where a single crop blooms at a single time and the rest of the year there is nothing blooming, gives the pollinators nothing to eat the rest of the year. This year in California there is a new pathogen, with no reliable cure, showing up and killing off bees.

Beekeepers around the US are reporting losses of up to 90% of their colonies and many fear that it will get worse. To help with this, Washington is starting to apply money for research. Haagen-Dazs is already applying a quarter of a million dollars for research. They are putting ads on television to get the word out. For years, it was up to local beekeepers and a small group of scientist trying to save the bees. Now that the decline in pollinators is front-page news, more can be done to find the cause of, and hopefully a way to overcome, the decline.

References

- (1) Ghanbari, H. N. (2008). *Declining honeybees, a 'threat' to food supply. U.S. dependent on insects to pollinate about one-third of crops.* Retrieved from <http://www.msnbc.msn.com/id/18442426/> on April 21, 2008.
- (2) Lochhead, C. (2008). *Farm bill complicates plight of honeybees.* Retrieved from San Francisco Chronicle. http://www.organicconsumers.org/articles/article_11685.cfm



This Month In The Bee Yard

July

Whether your bees stayed here or you moved them to the mountains for the sourwood honey flow, you should still be able to remove the surplus honey this month.

Before any honey supers are removed, check the last supers that were added to determine if most of the frames are capped. Some beekeepers recommend that a super not be removed until 80 – 90% of the frames in that super are capped. Others use a guide of 60%. Another check that is used by some beekeepers is to hold the frame horizontally and give it a shake. If nectar or unripe honey falls from the cells during the shake, the moisture content is too high and that honey should not be extracted as it will most likely ferment. Ripe honey (capped honey) will normally have 18.6 (or less) percent moisture. Honey that is extracted with moisture content of more than 18.6% will most likely ferment while in storage.

If the honey flow is still on in your area, you may not want to remove any surplus honey at this time. As you make plans to remove the surplus honey, check and make sure that you have an extractor, some form of uncapping tank, strainers, a means of filtering the honey, uncapping knife, buckets and maybe even a settling tank. The extracting room and all of the equipment should be ready and clean prior to actually removing the honey. This is because the wax moth larvae will appear on the honeycombs in a few hours after the adult bees have been removed from the supers. So until you are actually ready to start extracting, leave the supers on the hives and let the bees care for the honey.

Once you have started extracting and finished for the day, it is a good idea to return all of the wet-extracting supers to your stronger colonies. A strong colony can be given as many as five supers and, if there is no further nectar coming in, they can clean those supers up in two or three days.

After you have finished extracting and the bees have cleaned the supers, all supers should be protected from the wax moth. One method to kill the wax moths is to seal each super in a garbage bag and place it in a deep freeze for approximately two days. Another method is to stack the supers and treat with PDB – Para dichlorobenzene (Para-Moth crystals). Recent literature, however, is recommending against using PDB because it is causing contamination of the wax in the supers being stored.

All of the equipment should be washed, dried and stored for another year. The best way to clean the bigger items is to take them outside and spray generously with water. If you select a good sunny day, they can be wiped with a damp towel and then dried in the sun in a matter of minutes. They can then be stored, ideally in a plastic bag.

THE HOW-TO-DO-IT of BEEKEEPING



How to Loosen Frames for Extracting

There is no point in prying frames out one at a time when extracting honey. Raise up one end of the super with a hive tool and slip a stick of wood under, crosswise to the frames. When you let the super down again all the frames pop up as they come down on the stick.



Upcoming Events

South Carolina Beekeepers to Meet at Clemson University - The summer meeting of the South Carolina Beekeepers will be held at Clemson University, Clemson, SC on 17-19 July 2008. Registration will begin on Thursday, 17 July at 12:00 noon in the Poole Agricultural Center Lobby. (See program for registration details) The meeting will begin at 1:00 in the Poole Agricultural Center Auditorium with session 1 of a 1-day beginner level beekeeping short course. The course is designed for individuals with no beekeeping experience, but everyone is welcome. The short course will break for dinner at 5:00 and session 2 of the short course will begin at the Cherry Farm honey house at 6:30 and end at 8:30 PM.

On-campus housing will be available in the Lightsey Bridge II student apartments for a cost of \$16.50/individual/night. You do not need to make a reservation. Come by our meeting registration desks to process and pay for a room. The dorm will be an apartment arrangement with four beekeepers sharing an apartment. Each beekeeper will have a separate bedroom with one twin bed and all will share a bathroom. Bring your own bed linens, towel, and pillow or you may pay \$13.50 for a linen packet fee. Meals are available on campus at the Harcombe Food Court (15 minute walk from the dorm) for Thursday lunch & dinner, Friday breakfast & lunch, and Saturday breakfast. There is also a food court in the Hendrix Student Center (10 minute walk from the dorm) which is about a 5 minute walk from our meeting site. This is the same building where you can buy the delicious ice cream and famous Clemson blue cheese.

Accommodations are available off campus in the Clemson area as follows: Clemson Sleep Inn, \$64, (864) 653-6000, includes continental breakfast; Clemson Days Inn, \$64, (864) 653-4411, includes continental breakfast. Mention that you are attending the South Carolina Beekeepers Convention to get the University rate. You will need to make your reservation by 3 July to get this rate. After that date, rooms may not be available.

Cook's Corner

Princess Cake

½ c. shortening	3 c. sifted flour
¾ c. white sugar	3 tsp baking powder
¾ c. honey	½ tsp baking soda
2 eggs, beaten	½ tsp salt
½ tsp vanilla	1 c. milk
½ tsp lemon peel	



Cream shortening & sugar thoroughly. Add honey gradually, beating until well blended. Add eggs, vanilla & lemon peel. Sift together dry ingredients & add alternately with milk to creamed mixture. Pour into 2 waxed paper lined 9-inch cake pans. Bake at 350 degrees 35-40 minutes or until done. Cool before removing from pans. Frost with favorite icing.

**CATCH THE BUZZ****Haagen-Dazs joins with others in Helping The Honey Bee!**

Just three months after the Haagen-Dazs brand announced its national Haagen-Dazs loves Honey Bees(TM) program and its pledge to donate \$250,000 to Pennsylvania State University and the University of California, Davis , to fund sustainable pollination and Colony Collapse Disorder (CCD) research, the ice cream brand is following in the apiary tradition of teamwork and announcing several new and notable partnerships with organizations that share the goal of helping honey bees.

The Haagen-Dazs brand has partnered with Pollinator.org, an organization dedicated to preserving the health of honey bees and native pollinators in the U.S. The two organizations will host an "Ice Cream Social on the Hill" in Washington, D.C. during National Pollinator Week June 22-28 to keep honey bees and America's hardworking and struggling beekeepers top-of-mind for legislators and decision makers.

Also during Pollinator Week, the brand is partnering with the Association of Zoos and Aquariums to provide educational materials and host a sampling event featuring Haagen-Dazs Vanilla Honey Bee ice cream at the Smithsonian (Washington D.C) and Dallas (Texas) zoos.

The Haagen-Dazs brand will also be spreading its wings in the fashion community as a sponsor of the A NEW HIVE art installation hosted by Earnest Sewn, taking place at Earnest Sewn's flagship store in New York City , July 2008 . The installation will draw New York's attention to the plight of the honey bees via sculpture, drawing, limited edition accessories, bee-culture inspired conceptual fashions, curated antiques and live specimens. Haagen-Dazs ice cream will be sampling the new Haagen-Dazs Vanilla Honey Bee ice cream flavor and donating educational materials and bee-friendly flower seed packets to attendees and boutique patrons. Proceeds from the event will establish new beehives in New York City public gardens and support educational programs on the importance of bees and the art of beekeeping, as well as research to support sustainable beekeeping practices.

Haagen-Dazs ice cream is also a sponsor of "The Vanishing of the Bees," a work-in-progress documentary that takes an investigative look at the bee crisis. For more information about the documentary please visit

<http://www.vanishingbees.com/trailer.html>.

"We've been overwhelmed with calls and emails in support of the HD loves HB program," said Haagen-Dazs brand director Katty Pien . "We knew honey bee health was important, and it's heartwarming to see how this program has touched a chord with so many people and organizations. These new partnerships have helped us continue to spread the word and educate thousands of people about the plight of the honey bee. Each of these organizations is doing great work in their own right and together we can really make a difference."

Honey bees in America are still in trouble. The Apiary Inspectors of America recently commissioned a survey of U.S. beekeepers to estimate colony losses across the country between September 2007 and 2008, and reported a 14 percent increase in total losses as compared to last year. To maintain healthy environments for these important pollinators, the Haagen-Dazs brand is working with community groups throughout the U.S. to distribute one million bee-friendly flower seeds. To date, the Haagen-Dazs brand's million seeds initiative has distributed more than 350,000 seeds and empowered a number of communities to take action in the fight to save the honey bees. If you'd like to help the Haagen-Dazs brand reach its million seed goal, email or call Jon Bellinger at (312) 228-6894 or hdloveshb@gmail.com.

For full details on how the Haagen-Dazs brand is helping honey bees and how you can take part, please visit <http://www.helpthehoneybees.com>



Aikenbeekeepers.org *Cont.*

Aikenbeekeepers.org is hosted by Microsoft Office Live (officelive.com), a free web host. The website needs to grow and improve, so any suggestions are appreciated. Running and Maintaining the site does not require much computer knowledge or any special training. Office Live is extremely simple and user-friendly, but it does require time. If anyone would like to volunteer some time to help run and maintain the site it will lessen the work load, and open up an ample amount of room for improvement. If anyone is interested please contact me, Nathan Beach: (803) 275 - 2188, beehaven2@bellsouth.net.



Contributors to this Newsletter Include:

Editor

Janice Harmon

Format & Organization

Nathanael Beach

Chief Publication Manager

Vickie Browder

Additional Authors

David McNeely, Catch the Buzz, Nathanael Beach

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