

KEARSARGE BEEKEEPERS

www.kbanh.org

March 2016

NEXT MEETING:

**SAT., MARCH 12, 2016
9:00-11:00 A.M.
PILLSBURY LIBRARY
WARNER**

Presidents Message

It's early March and still cold out but next week's forecast is to have several days of 50's and even 60 degrees. That would be a perfect time for us to check on our hives and do more than just pop the cover or give them a knock. I have some nucs that are wrapped up in groups of four or six so I want to open them up and see if they need feeding. I would probably give them some pollen patties and maybe some honey if needed.

I ordered a couple of packages of Carniolans today and a couple for a friend from Allen at Hillside Apiary. I don't know if I will need them, but I figure it is better to have too many bees than not enough. Who ever heard of having too many bees anyway?

I had a major accomplishment last week. I finally finished Huber's New Observations Upon Bees, Vol. I & II. I had started it back in September and while most of it was very interesting although parts of it seemed to drag along. Part of that was because it was written over two centuries ago. I am amazed at the number of experiments that they did and the discoveries they made over back then. A lot that is common knowledge for us they just didn't know about yet. We're lucky that there were men like this to figure as much as they have about our honey bee. I'm guessing that there might still be a bit more to learn about our Apis friends

The next book that I have started is Tom Seeley's Honeybee Democracy and I am anticipating that it will read a bit easier to read than Huber.

You all know how the grass is greener on the other side? Well I am going to try to put a couple of hives in Vermont this year up in the Champlain Valley. This comes after hearing Andrew Munkres talk about keeping bees in Vermont and a little prodding by my sister in law who would like to have them around their property. I have done a bit of homework about the legal obligation of having hives in Vermont so I have that mostly figured out. Now I just have to figure how I'm going to manage bees that are 3 hours away. I will keep you posted of any progress I make.

In last month's newsletter I talked about being a better bee ambassador by being president of the club. Well I have already received a couple of requests on sharing about bees from local groups so I may get my wish. I don't know what it is about bees but most people seem to be fascinated by them!

I would like to invite members to attend the club meetings if you are able. There is much to learn and share for members and it benefits all who attend. We are interested in what you do with your bees and why. Please come and join us.

Bee well,
John Chadwick

IN THIS ISSUE:

Minutes of February 13.....	Page 2
KBA's Buzzing.....	Page 2
Library News.....	Page 3
NHBA Spring Meeting.....	Page 3
Oxalic Acid.....	Page 4
Bees in Paris.....	Page 5
Coughing? Try Honey.....	Page 5
Storing/Cooking with Honey.....	Page 6
Vendors and Mentors.....	Page 7

Kearsarge Beekeepers' Association Meeting Minutes Saturday, February 13, 2016 Warner Library

President's report- John Chadwick gave an update on the last couple of NHBA meetings. If anyone is interested in going to one of these meetings in Manchester, let him know for possible carpooling.

Vice president's report- Bill McDonald reported that Kevin Sargent donated Ross Conrad's Natural Beekeeping and a DVD on Top Bar Hives to go to the Club Library.

Treasurer's report- Robin Gray reported 31 paid up members with approx. \$6900 balance.

Rick Reault of NE Beekeeping and Carlisle Honey gave the featured presentation 'Starting with a Package of Bees'. Rick has 500 hives in Mass. and NH for cranberries, apples, and pumpkins, and a few in Maine for blueberries and some for apples in Vt. He works with Alden Marshall to buy queens and supplies over 2000 packages and nucs to customers each year. He offers classes on how to keep bees alive. For him, it ultimately comes down to timely and appropriate colony management.

Rick wears rubber boots for ticks and a bee jacket and veil. He hasn't worn gloves regularly for 3 or 4 years. This is his 11th year of going down to Rossman Apiary to pick up packages in his customized bee trailer. He makes three trips each spring to pick up package bees. A 3 lb. package covers 5 frames; the numbers really don't start to increase for about a month, so you are losing bees in the meantime. If bees cover 5 frames, the queen will lay on 2 or 3 frames and the rest will be for honey and pollen stores. With a good package and queen, you should be putting on a 2nd box of frames in 5 weeks. If you order Carniolan queens- many do not travel with the package and are added later so never direct release.

In cool weather, Rick suggested checking your newly hived package after a couple of hours to see if the bees are clustering in the back instead of around the queen cage- if they are-you probably have two queens! He

goes in after 3 days to see if the queen has been released. If the queen is not being chewed out of the cage at all, it is a red flag for an unmated queen or other problems! One week later he checks for eggs, and a week after that he checks for brood pattern, then limits his checks to every couple of weeks.

An oxalic acid drip is used for his first mite treatment to the packages he keeps. He believes in keeping mite levels low with continuous treatments with one formic acid pad once a month once bees are established on 5 or 6 frames. He cracks the hive body to provide ventilation during treatments when there is no robbing going on. His strategy is to keep the mite threshold low to prevent a high virus level. In April, Rick uses a frame feeder at one end of the brood box and puts the queen cage about 3 frames in. He ends up using about 2 gallons of syrup to get them going, almost always, but may put on one additional gallon at most. In nice weather, you don't need to feed to get the bees to pull out the next box with new frames. He uses waxed plastic foundation inserts to keep the wax nice and straight. Rick emphasized that he always uses smoke before popping the outside cover to his hives!

Next meeting 9:00 a.m. March 12, 2016 at the Warner Library. Business meeting with hopefully ' In the Hive' with Troy Hall.

Submitted by Kim Tuttle, Secretary



THE KBA BOARD IS "BUZZING" WITH PLANS

We'd like to get more current members to come to our meetings and attract more new members as well. So, there'll be a special speaker at the April 9 meeting, we will probably meet at the Warner Town Hall, invite the public, and we'll raffle off some *real, live bees!* So, please come to the MARCH 12 MEETING to get in on the planning and execution of these ideas.

KBA LIBRARY NEWS

Thank you to Kevin Sargent for the generous donation of "The Natural Beekeeping" by Ross Conrad (book) and "Top-Bar Beekeeping" with Les Crowder and Heather Harrell (DVD). "Bee People Get Stung" (DVD) was donated to the KBA library by Connie O'Leary.

Library Books/DVDs still missing! Please look through your beekeeping books/DVDs to see if by any chance some of the KBA's books/DVDs are mixed in with yours. We are looking for "Candle Making for Everyone" (both book and DVD) and "The Honey Files" (DVD).

Overdue Items! The following books/DVDs are overdue: "A Look at the Queen and Package Bee Production" (DVD), "Natural Beekeeping" by Ross Conrad (book), "The Soapmakers Companion" by Susan Cavitch (book), and "What Does a Bee See" by D. C. Ipsen (book). Please return the items at your earliest convenience at one of the KBA meetings or you always can drop them off at the Warner Library and Linda Hartman will make sure it gets back to KBA.

Be sure to stop by the Library table at the next meeting and check out our resources!

Martina Daley, Librarian

PUSSYWILLOW, PERHAPS?



Still time (barely) to register for the NHBA;
please go to their website for the form

NHBA 2016 spring meeting

Registration is open for the Spring meeting on 3/19/16. Registration forms can be found on the NHBA website. You will also need to pay your NHBA dues for 2016

Location:

Bow Community Center, 3 Bow
Center Road, Bow, NH

Speakers:

Doug McRory, Owner of Doug's
Bees
(<http://dougsbees.com/about.html>)
Provincial Apiarist, Ontario Ministry
of Agriculture, Food & Rural Affairs
(1985-2009)

Topic: Honeybee Health and IPM

Andrew Timmins, Bear Project
Leader, NH Fish & Game
David Kennard, Wellscroft Fencing
*Topic: Bears, Bees & Fencing
Solutions*

Annual Raffle

Please bring a morning snack to share

Pre-registration required for meal.

**Deadline for meal registration:
3/9/16**

Oxalic acid for varroa mite control. Last month's KBA speaker, Rick Reault, mentioned that his first varroa treatment for package bees is an oxalic acid drip. A bell went off in my head. I remember reporting in a 2015 KBA newsletter that the EPA had just given approval for its use as a mite treatment in the US. Looking back, I found that in our March/April 2015 issue. So, I decided to take another look at this product and see what is available for information. Here are some of the things I found:

- It is now available from most of the bee supply catalogs as well as amazon.com
- It is not expensive
- Vaporizers for applying it run from \$125 to \$165
- Applying via the drip method with a large syringe is described at honeybeesuite.com
- It should be applied in late fall or early spring (when little or no brood is present)
- It should not be used when honey supers are on
- It will not control varroa in capped brood
- Protective gloves and safety glasses should be worn when applying, keep rinse water nearby
- Oxalic acid is not "new"; it has been readily available in hardware stores as a wood bleach
- Oxalic acid has been used by beekeepers in Canada, parts of Europe, etc. for some time

- Oxalic acid occurs naturally in honey and other foods such as spinach and rhubarb

There is a good deal of information out there about oxalic acid and its use for varroa control. Here are two of the many places where you can read about it: www.dadant.com/news/epa-okays-oxalic-acid-for-varroa-mite-control and

www.ScientificBeekeeping.com (Randy Oliver's site "Oxalic Acid: Questions, Answers, and More Questions: Part 1 of 2 Parts").

If any members have used oxalic acid for mite control, I'd be glad to report any comments or suggestions that you might want to send me. I get the feeling that this treatment has been "kept a secret" from smaller beekeepers because it did not have EPA approval and the suppliers could not sell it. Sounds like it is effective, cheap, odorless and not especially dangerous. That being said, please understand that I have no experience with oxalic acid (yet) and am not making any recommendation for its use. Neither does the KBA make any recommendation on such things and blah, blah, blah.. But, what do YOU think? Let me know via email: bbbsews@gmail.com or mail: Barbara Burns, PO Box 90, No. Sutton, NH 03260

HOW ARE YOUR BEES DOING?

Let's talk via the newsletter! As suggested at our February meeting, we should use our newsletter for some informal reports on how things are going for our bees. Send me a couple of sentences or a paragraph over the next 2 month and I'll make up a column in the April & May newsletters. Let's do the same thing in the Fall about honey harvests and what happened over the Summer. See addresses above. Thanks, Barbara

Paris is becoming the urban bee capital of the world

The City of Light is now the City of Bees with 400 hives and rising

4



Photo: [artdrauglis/Flickr](#)

Bees are not in a prime position in our world. Experts are reporting that honeybee numbers around the planet are in sharp decline — more than 3 million colonies have died in America alone since 2006. Pesticides are thought to be the main culprit, and scientists are scrambling to find a solution before the insects are wiped out across the planet.

But the BBC reports that one city is swiftly turning those numbers around. Paris, City of Light and fashion capital of the world, is becoming the urban honeybee center. The city has more than 400 hives and growing, most of which reside atop apartment buildings, restaurants and in city parks. Some of the city's most famous restaurants and landmarks now boast their own honey production. Anyone can keep a hive — it just has to be registered with the city veterinarian and be at least 82 feet from a school or hospital.

And the city bees are flourishing. Interestingly enough, they are not suffering the same problems as their country cousins. As Guillaume Charlot of the association L'Abeille de Grand Paris (Bee Keepers of Paris) told the BBC, "a metropolitan hive produces 50 kilograms (110 pounds) of honey in an average year, and up to 80 kg in a bumper season. A country beekeeper is happy if he gets 30." The situation for French country bees has been as dire as the rest of the world. The BBC reports that since 1995, about 100,000 French hives have been lost. Scientists point to pesticides but also blame the varroa mite and even possible cell phone use for decimating bee populations.

The same is not true for Parisian bees. Paris has an abundance of cultivated flowers year round to encourage honey making. The city has also been pesticide-free for more than 10 years, and it boasts warmer temperatures to stimulate early breeding. In the country, one crop of flowers may service an entire bee population. And once the nectar is used up, the bees move on or die. In Paris, bees can simply move to another rooftop. Studies done on Parisian honey shows that it contains up to 250 pollens as opposed to the 15 or 20 pollens in honey made by country bees.

Declining honeybee population is worrisome, and not just because people like their sweets. The honeybee is a critical part of the food chain because it cross-pollinates up to 90 percent of the planet's key crops. As the Daily Mail reports, a world without bees would "mean a largely meatless diet of rice and cereals, no cotton for textiles, no orchards or wildflowers and decimation among wild birds and animals in the bee food chain." For now, it seems that the decline of honeybees has been tempered in Paris.

Source: Mother Nature Network, March 4, 2016

NATURE'S COUGH SUPPRESSANT

Honey has been used for centuries to help alleviate some of the symptoms associated with a common cold.

According to the American Academy of Family Physicians, many things can cause a sore throat. These include infections with viruses, such as colds and flu; sinus drainage; allergies; or cigarette smoking, among others.

Sore throats caused by bacteria such as streptococci, are

usually treated with antibiotics. Always check with your doctor if you have a fever, or if symptoms continue for more than a few days.

Time is the most important healer of sore throats caused by viruses, but for relief of the irritating symptoms, try a spoonful of honey to soothe and coat your throat. Take a spoonful straight, as often as you need, to relieve the irritation. In between, keep up your liquids with a steaming cup of tea sweetened with honey. For added vitamin C, try mixing in orange, grapefruit or lemon juice.

A 2007 study by a Penn State College of Medicine research team found that honey may offer parents an effective alternative to over-the-counter cough medicine. The study found that a small dose of buckwheat honey given before bedtime provided better relief of nighttime cough and sleep difficulty in children than no treatment or dextromethorphan (DM), a cough suppressant found in many over-the-counter cold medications.

[Read the full story here on Penn State's website.](#)

Be aware, of course, that honey should not be fed to infants under one year of age. Honey is a safe and wholesome food for older children and adults.

Source: National Honey Board

Honey Usage and Storage Tips



Storage: Store honey at room temperature – your kitchen counter or pantry shelf is ideal. Storing honey in the refrigerator accelerates the honey's crystallization.

Crystallization is the natural process of glucose sugar molecules aligning into orderly arrangements known as crystals. It is not an indicator of spoilage, impurity, age or quality.

If your honey crystallizes, simply place the honey jar in warm water and stir until the crystals dissolve, or place the honey container into near boiling water that has been removed from the heat:

1. Bring a pan of water to a boil
2. Turn off the heat
3. Place the honey container in the water with cap open
4. Leave until both have cooled
5. Repeat as needed

Cooking Tips

For best results, use recipes developed for using honey. When you substitute honey for granulated sugar in recipes, begin by substituting honey for up to half of the sugar called for in the recipe.

With experimentation, honey can be substituted for all the sugar in some recipes.

When substituting honey for sugar in baked goods:

- Reduce the liquid in the recipe by 1/4 cup for each cup of honey used.
- Add about 1/2 teaspoon baking soda for each cup of honey used.
- Reduce oven temperature by 25 degrees to prevent over-browning.

For easy measuring and clean-up, coat measuring cup or spoon with cooking spray before adding honey.

A 12-ounce jar of honey equals a standard measuring cup.

Source: National Honey Board

Have you paid your annual KBA dues?

Just \$20

**Mail to: Robin Gray, Treas., PO Box 275,
Warner, NH 03278**

KBA MENTORS

The following club members have graciously volunteered to be mentors to our new beekeepers. They are also available to share their experiences and knowledge with other members who have questions or need advice.

Richard Brewster, Andover, 735-5457
Alan Carruth, Newport, 863-7064
John Chadwick, Sutton Mills, 927-4327
Tom Dickson, Andover, 340-3029
Randy Fleury, South Sutton, 927-4144
Dave Hartman, Warner, 456-3881
Bill McDonald, Newport, 863-4012

NH BEE AND EQUIPMENT DEALERS:

*Hillside Apiaries, Merrimack 429-0808
*B-Line Apiaries, Alden Marshall, Hudson 883-6764
*Spring Fever Farm, Ben Chadwick, Alton 875-3544
*NH Honey Bee, Gilsum 354-8019
*Troy Hall, Plainfield 298-7209
*Kevin Sargent, Newport 843-5927

2016 CLUB OFFICERS:

President

John Chadwick
927-4327

jachad@tds.net

Vice-President

Bill MacDonald
863-4012

smacd53@yahoo.com

Treasurer

Robin Gray
927-4127

myra_robin@yahoo.com

Recording Secretary

Kim Tuttle
271-6544

kim.tuttle@wildlife.nh.gov

Newsletter Editor

Barbara Burns
927-4965

bbbsews@gmail.com