

NEWSLETTER

Presidential Musings on Mid-Winter



Hi Everyone, 2017 is here and I hope everyone had a wonderful holiday season. Your club just held its first 2017 meeting and it was well attended and very interactive. I hope you got a chance to take advantage of the holiday equipment sales and are taking the time to get ready for spring. The next biggest risk to your bees is starvation when they begin brood rearing and there is no

Continued on p. 5

MCBA Motto: "Beekeepers Helping Beekeepers"

DUES!!

Did you send in your \$15 dues payment (\$20 for families) in January? Don't miss notices of upcoming meetings because your dues lapsed.

Send your check today !

NAMETAGS ARE HERE!

In an effort to help everyone get to know each other (and especially for us older beekeepers who forget names), we will be furnishing nametags at meetings. Please pickup and wear your nametag at meetings and other MCBA events.

Contents

Presidential Musings on Mid-Winter by Dan Boylan	1 & 4
North American Beekeeping Conference by Vince Aloyo	2 -3
Honey Nut Raisin Bread contributed by Mark Antunes	4
MVBA Queen Cell Program by Scott Famous	5
Sister Beekeepers by Margaret Zittel	6
In Every Issue: MCBA Marketplace, MCBA Leadership Team, MCBA Membership form	7-11

MCBA mid-winter Calendar of Events

Philadelphia Beekeepers' Guild **Natural Beekeeping Symposium** @ Temple University
Main Campus- Feb 4 @ 8:30 am – 4:15 pm
Beginner Beekeepers Course @ Montgomery County
4-H Center- Feb 9 @ 6:00 pm
Executive Board Meeting @ Montgomery County 4-H Center - Feb 14 @ 7:00 pm – 9:30 pm
General Meeting @ Montgomery County 4-H Center - Feb 23 @ 7:00 pm
2nd Year Beekeepers' Class @ Montgomery County

4-H Center - Mar 8 @ 7:00 pm
Beginner Beekeepers Course @ Montgomery County
4-H Center - Mar 9 @ 6:00 pm
Chester County Beekeepers Association Annual Conference @ West Chester University - Mar 11 @ 8:00 am – 5:00 pm
Executive Board Meeting @ Montgomery County 4-H Center - Mar 14 @ 7:00 pm – 9:30 pm
General Meeting @ Montgomery County 4-H Center - Mar 30 @ 7:00 pm

2017 North American Beekeeping Conference and Tradeshow

By Vince Aloyo

This year's conference was a combined meeting of many organizations: The American Beekeeping Federation, The American Honey Producers Association, and The Canadian Honey Council. Additionally, the 2017 American Bee Research Conference (ABRC) was held at the same time and place. The ABRC was a joint meeting of the American Association of Apiculturists, Apiary Inspectors of America, and the Canadian Association of Professional Apiculturists. Consequently, there were more lectures, presentations and workshops than one person could attend.

Two main topics caught my attention: adulterated honey and 'mite bombs.'

Norberto Garcia presented "Honey fraud – a major threat to the future of beekeeping." He provided data showing that (from 2007 to 2014), the world wide number of colonies increased about 8% whereas honey

exports increased 60%. He discussed various ways honey is adulterated: addition of syrups (corn and rice), resin technology (more below), feeding honey bees sugar during the honey flow, artificially converting unripe honey into 'honey.' Additionally, the indicated foral source for a honey may be changed in order to command a higher price. He indicated that 1/3 of honey imported into Europe maybe adulterated. However, he stated that European supermarket chains are now using several highly sophisticated methods to analyze imported honey and reject honey that is adulterated.

Mike Coursey also discussed adulterated honey (for more information see

<http://www.ahpanet.com/?page=IntlHoneyMarket&hhSearchTerms=%22circumvention+and+report%22>)

. One way that adulterators process 'honey' is by the use of sophisticated chemistry called resin technology. He explained that by processing bee collected nectar (no need to wait for the bees to ripen it into "honey") through this resin process, pollen,

Continued on p. 3

North American Beekeeping Conference

By Vince Aloyo
(Continued from page 2)

antibiotics, flavor and other things can be removed. This processed nectar can then be concentrated and then added to real honey. Because the United States doesn't have a Federal legal definition of honey, it is difficult to prosecute importation of 'fake' honey. Additionally, we are not yet using the type of analyses used in Europe to detect imports of adulterated honey. The flood of imported honey has sharply reduced the wholesale price of honey. If consumers come to realize that much honey is not really honey or is adulterated, it will have consequences. The result could be an increased demand for local honey, or such a realization could kill the honey market.

We have been hearing about 'mite bombs' for the last couple of years, but how real are they? Two presentations gave some good evidence that honey bees move varroa mites between colonies. Gloria DeGrandi-Hoffman from the Tuson Hayden Bee Research Center presented an economic analysis of splitting colonies for honey production, a presentation that was a reminder of the many costs that go into splitting colonies to replace those that die. Perhaps the most interesting of her comments was that in the fall the

mites were increasing "faster than theoretically possible!" In response to my contacting her after the meeting, she sent me a copy of her research paper demonstrating that she was able to maintain low mite levels until late fall, but then the mites very rapidly increased.

Dennis vanEngelsdorp from the University of Maryland told of a mite related experiment that his lab performed. In a colony with very high mite counts, they marked worker bees and let the colony die. They found marked workers from this colony in other hives in several apiaries around the dying colony, with the distance to these colonies being up to 2 miles from the dead hive. This provides strong evidence that workers distribute varroa mites from dying hives to other hives. Both Dr. DeGrandi-Hoffman and Dr. vanEngelsdorp plan on repeating and extending these experiments next season.

The take home message for me was that we need to help our neighbors control their mite or those mites will be infecting our hives.

Presidential Musings

(continued from page 1)

nectar source available. Keep a keen eye on hive weights until you see dandelions blooming. The 2017 Beginners Class and Second Year class will be beginning soon.

Your club won first place at the PA Farm Show and we owe a big shout out to Brian Marcy, Joe Duffy, Bruce Gibby, and the previous Beekeeper of the Year Harold Jenkins. Without the dedication of these long standing members we wouldn't even have had an entry. We really need some new blood in this long standing commitment we have made as a club. It does not take a lot of time, but we need some creative people. Do you paint, draw, have fancy hives, know graphics, etc.? Your club needs a little of your time.

I spend a couple of minutes planning for the spring each day. What's your 2017 mite strategy? My 2016 one didn't cut it. I'm thinking hard about this. You should too. Are you planning to expand in 2017? Are your queens already ordered? Packages, or nucs, ordered? Are your boxes put together and ready to be wax dipped at one of the club's events? Ready to wrap the dreaded dead-outs for irradiation so you don't spread diseases to the new 2017 bees? Beekeeping is a fun challenge. I tell people that I have dogs, cats, chickens, fish, and bees. The bees are by far the most complicated. I also tell beginners that when I lost my first hives I said to myself that there is no way I'm going to be beaten by a "bug". I'm even more committed now. I will NOT be beaten by a "bug" on a "bug"! Varroa will NOT beat me and my bees! Keep your smoker lit, veil on, hive tool at the ready. See you all at the next meeting.

Honey Nut Raisin Bread

Recipe contributed by
Mark Antunes

Oven temperature 350°

Bake: 45-50 minutes

2 cups unbleached all-purpose flour
1-1/4 cup honey
1 tablespoon baking powder
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 large egg
1 cup milk
1/4 cup cooking oil
1 cup chopped pecans (roast chopped nuts
10 minutes in 350° oven, careful not to burn)
3/4 cup raisins (soak raisins in hot water to
soften and drain before using)
1 cup chopped dates

Beat egg, add oil and milk then mix, add honey and mix thoroughly. Mix dry ingredients in a large bowl. Make a well in the center of the mixed dry ingredients. Pour mixed liquid ingredients into the well of the dry ingredients and stir with a large spoon until moistened/mixed, (batter should be a little lumpy). Fold in nuts and stir. Then fold in fruit and stir. Ladle or spoon the batter to uniformly capture fruit and nuts into well-greased 4"x 8" loaf pan or pans. Bake at a mid-oven elevation away from heating element to avoid burning. Tooth pick test for being done.

Cool baked loafs on rack for 10 minutes. Run a knife around the edges of pan. Then remove loaf from pan. Cool on rack, wrap and store overnight before slicing. Dusting the loaf before serving with powdered sugar left over from counting mites is optional. If you have used powder sugar with mites in the sugar, just don't tell the kids.

Enjoy, Mark

MCBA Queen Cell Program 2017

By Scott Famous

2017 MCBA-PA Queen Cell Program



Ever buy a queen, and been disappointed by her performance or her colony's lack of resistance/productivity, leading to excessive winter losses? Tired of replacing them with, *"more-of-the-same"* bees, that will very likely end up the same way *NEXT* Winter ?

Scott Famous, of the Montgomery County Beekeepers Assoc.-PA, (MCBA-PA) was. He realized there are simply not enough queen producers raising premium, resistant stock, locally, to provide a consistent supply for all who need them. Scott was fed up with spending good money on queens that just didn't measure up. So he took it upon himself to start raising his own top quality queens, learning to graft, and figuring out how to make this program work for MCBA-PA. The year following, having overcome all those obstacles, he began sharing that stock with the MCBA-PA membership through a

Queen Cell Program, in 2013. After finishing what was our third "official season" of the club Cell Program, it is already rendering some outstanding, locally raised stock for us to graft from for next season, in addition to our existing breeder queens, and feral-caught colonies.

If you'd like to free yourself from the, "Shackles of Inferior Replacement Bees", come out to the March, '17 Regular Meeting, and find out more about how you can participate and benefit from this program.



Sister Beekeepers

By Margaret Zittel



On January 8, 2017, the first meeting of the Montgomery County Beekeepers Sister Beekeepers met at the Home of Ellen Codd, in Blue Bell PA. Fifteen women attended and learned about how to keep financial and colony records from Margaret Zittel, and how to overwinter and emergency feed nucleus colonies from Ellen Codd. It was way too cold to even peak into a colony, however Ellen presented wonderful pictures to support the information she presented. There was time to talk, ask questions, and get to know each other over tea, coffee, and snacks. Some cut fondant was purchased and fun "freebies" were exchanged.

The next meeting is scheduled for March 5, 2017 when new beekeepers will be welcomed and time commitment and all about monitoring for varroa mites will be discussed. Look for further details on the Association website.

MCBA Marketplace

Would you like to advertise in marketplace? If you have beekeeping-related products to sell or services to offer, please send your advertisement to the newsletter editor at: annbreinig@me.com

Southeast Pennsylvania

SPRING PACKAGES



Available for Pickup Saturday, April 1* or Saturday, April 29*.

(* Actual date depends on weather.)

Order your packages now for pickup after 12:00pm on Saturday, April 1* or Saturday, April 29*. At 2:00 P.M. on the day of pickup, see a demonstration on installing package bees. Conveniently located in the exact center of Montgomery County near Valley Forge, Norristown, and Lansdale turnpike exits. Package includes 3-pound workers with Italian queen. For more information or to download a package order form, visit www.pabeekeeper.com, email packages@pabeekeeper.com, or call 610-584-6778.

Worcester Honey Farms, 2011 Shearer Road, Lansdale, PA 19446

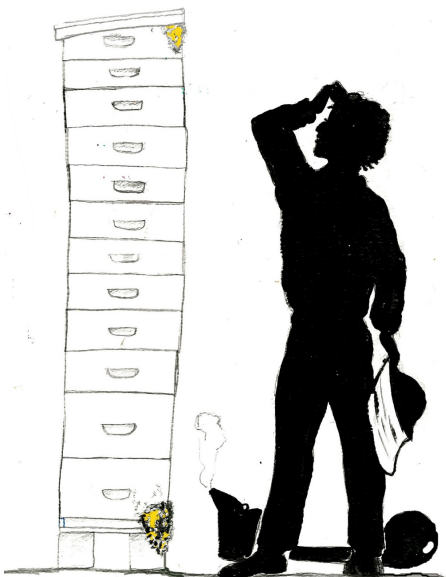
Southeast Pennsylvania

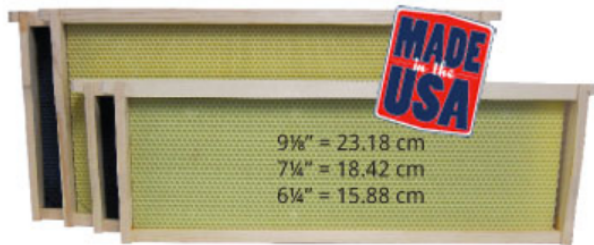
Hands-on Beekeeping Class

This course is scheduled for five Sunday sessions from February thru July at Worcester Honey Farm. Only 25 people for each group of classes will be accepted and advance registration is required.

The instructor is committed to present a knowledgeable and enjoyable, interactive, and intensively hands-on workshop. We are friendly and encourage you to contact us throughout the course for advice, help, or a sympathetic ear.

To reserve a spot or get more information, visit www.pabeekeeper.com and download a registration form, email HandsOn@pabeekeeper.com, or call 610-584-6778.





Assembled medium frames

Case of 20 assembled medium frames. Mann Lake #WW927

Assembled wooden frames with waxed Rite-Cell® foundation.

Unopened case; brand new!
Buy now for next Spring's need!

\$50/case. Available in Blue Bell or at MCBA meeting in Creamery, PA

Contact Vince Aloyo
vincent.aloyo@gmail.com



MCBA LEADERSHIP TEAM 2015-2017

MCBA Leadership Team 2015-2017

President	Dan Boylan	dpboylan@comcast.net
Vice President	Tim Cherry	zendiver4@gmail.com
Secretary	Kimberly Baccari	kimberly@baccariprowriters.com
Treasurer	Cindy Yaskowski	cindy@yaskowski.com

MCBA Board of Directors 2015-2017

Newsletter Editor	Ann Breinig	annbreinig@me.com
Queen Rearing Project	Scott Famous	famous55@verizon.net
Hive Steward	Walt Fitzgerald	fitzgerald106@comcast.net
Website Liason	Elinor Spring	T5Springer@aol.com
Queen Rearing Project	Dr. Vince Aloyo	vincent.aloya@gmail.com
2014 PA Beekeeper of Year	Harold Jenkins	no e-mail
Communications	Rachel Newby	buchanan.1978@gmail.com
Others on the Board:	Chris Mancinelli	mancinc@gmail.com
	Charlie Breinig	CharlieNoSpam-Bee@yahoo.com

**Send in your Dues today for
Montgomery County Beekeepers Association**

Name _____

Address _____

City/State/Zip _____

Email Address _____

Phone Number _____

Dues are applied on a calendar year basis. January 1st to December 31st

New membership _____ Renewing membership _____

MCBA DUES \$15.00 per household* per year \$ _____

PSBA DUES** \$20.00 for one person per year or \$25.00 per household per year \$ _____

TOTAL ENCLOSED \$ _____

**** We recommend:** that you also pay dues for PA State Beekeepers in order to encourage research on bee health, and promote efforts to dissuade local township and boroughs from restricting beekeeping. You will also benefit from the 10 annual state newsletters and information sharing. (*household = 2 adults and all children living at one address.)



Montgomery County Beekeepers Association
PO Box 203
Hatfield, PA 19440

[Recipient]

Address Line 1

Address Line 2

Address Line 3

Address Line 4