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December 2014 / January 2015 LCBA Newsletter

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Questions? Suggestions? Resources you’d like to share, stories you’d like to tell?

Please contact LCBA Secretary Susanne Weil: susanne.beekeeper@gmail.com or call 360 880 8130.

UPCOMING EVENTS:

January 14: LCBA Monthly Meeting

When: 6 – 8:45 p.m.: Social Time 6 to 6:30 p.m.

Where: 103 Washington Hall, Centralia College 701 W. Walnut St., Centralia WA

Topic: Getting Started with Mason Bees, the Other Pollinator

Speaker: Tim Weible (Honey Hut; WSBA Master Beekeeper candidate)

If you're looking to get a better-pollinated garden in 2015, Mason Bees make a great addition to your apiary! Mason bees tolerate the colder temperatures of early spring & are excellent fruit tree pollinators. Research shows that as honey bees begin to forage, the presence of other pollinators stimulates greater efficiency. Tim will share information on housing for mason bees, cleansing methods for mason bee blocks, preventing pollen mites, and more.

Also: Beekeeping Q&A & short business meeting.



Above, male mason bee; right, mason bee carrying pollen.

FYI: There'll bee a hive-assembling workshop in February – date TBA – in addition to the one on March 21st.

February 11: LCBA Monthly Meeting

When: 6 – 8:45 p.m.: Social Time 6 to 6:30 p.m.

Where: 103 Washington Hall, Centralia College 701 W. Walnut St., Centralia WA

Topics:

- **Beekeeping in Kenya: LCBA members report on their experiences working African bees & teaching beekeeping.** Also: update on the LCBA/KiReeco MOU.
- **DIY Projects II: More Things You Can Do This Winter for a Better Bee Season in 2015!** Thanks to the great reception LCBA members gave our November presenters, our February meeting will feature more members' ideas & projects you can work on to make next season's beekeeping better! Kent Yates will present his in-

hive thermometers for monitoring cluster temperature...Dan Maughan will present his nuc box designs...& we'll show a solar wax melter you can make at home.

Also: Beekeeping Q&A & short business meeting, with presentation of our 2014 audit.



Above, African bees are master propolizers! We've sent bee samples to WSU's APIS lab for genetic analysis ~ these bees were gentle & we're wondering whether they really are Apis mellifera scutellata or the gentler mountain bee, A.m. monticola. We hope to know by February's meeting! (photo, Susanne W.)

Coming Saturdays This Spring: LCBA's BEGINNING BEEKEEPING CLASS

When: Feb 28, March 7, 14, 28, & April 4, from 9 a.m. to noon

Where: Centralia College Student Center, 212 S. Rock, Centralia WA 98531

Registration Brochure: available under "Upcoming Events" on LCBA's website (or ask Susanne for a copy). LCBA offers the Washington State Beekeepers' Association's apprentice beekeeping curriculum. The class builds core beekeeping skills and covers basic bee biology/behavior, equipment & apiary set-up, seasonal management, identifying & managing pests, honey harvesting, and over-wintering. Students completing the course earn WSBA's Apprentice certificate & can advance to Journeyman & Master Beekeeper courses. Washington State Beekeepers' Association manual lays out basics for beginning beekeepers; LCBA's PowerPoints & demonstration materials supplement manual with visuals. Questions encouraged; children welcome.

Post-Course Support: LCBA's free Mentor Workshops give hands-on guidance in working bees. Students who join LCBA are eligible for discounts on spring package / nuc bee orders & free consultations with an individual "bee mentor."

Course cost: \$35 individual, \$50 couple/family. Spring 2015 instructors: LCBA Education Coordinator Tomme Trikosko, President Norm Switzler, & Secretary Susanne Weil.



Above, LCBA Membership Coordinator Tomme Trikosko helping her Youth Scholarship mentee, Joevanie Montalvo, spin honey at our September 2014; Tomme, who's been keeping bees for several decades, joined our cadre of beekeeping instructors for our Fall 2014 class after embedding the WSBA curriculum in her spring 2014 animal husbandry class at Toledo High School.

Saturday, March 21: Hive Assembly Workshop (Langstroth Hives)

Time: noon to 4 pm, Chehalis

Where: for details & directions, email susanne.beekeeper@gmail.com or call 360 880 8130 for directions.

What to bring: woodenware, frames, foundation – and questions! LCBA will provide tools, glue, & screws. If you need woodenware, check the “Beekeeping Supplies” link on our website, or call Susanne (see contact info above). We’ll build hive bodies, supers, telescoping covers, and put together frames; we’re not making screened bottom boards, as those are complex. Coffee, tea, hot chocolate & snacks will be provided. Please RSVP if you can so we have an idea of numbers! Attending this workshop is free; if there are more participants than equipment, first crack goes to members, but we expect that everyone can get their boxes on 😊



FYI: Children are welcome at LCBA classes, events & workshops. Above, scenes from our 2014 hive assembly workshop: left, the Phillips-Newton clan with the Gorremans granddaughters; right, former treasurer Jon Wade thinking outside the hive box.

LCBA MONTHLY MEETING NOTES: NOV 12TH

LCBA DIY Projects

What can you do this winter to pave the way for a great beekeeping season in 2015? To kick off discussion, Treasurer **Rick Battin** demonstrated his innovative propolis/alcohol stain for hive boxes. As we heard earlier this year when Franclyn Heinecke presented on weeds and bee nutrition, propolis in the hive promotes honey bee health, so this method for weather-proofing boxes could really do your bees a favor! Rick applies his propolis wash inside the box, giving a rosy hue. Rick's formula isn't exact in its proportions, but he uses 91% alcohol to dissolve the propolis, which he scrapes from woodenware. He finds that the wash protects against mold. Rick has been using supers as brood boxes, with foundationless frames and plastic 9-frame spacers. Rick also recommends putting fish in pineapple juice for hornet traps!



Above & below, Rick's propolis-stained hive boxes . . . which also suggest that we can be creative in external décor!



Building dovetailed hive boxes: Martin Stenzig showed how he builds hive boxes using dovetails. His PowerPoint slideshow is appended to this newsletter so that readers can see his very helpful photos (see samples, next page) and clear explanations. (Thanks, Martin!)



Above left, Martin's dovetailed hive box; right, "take one" on a bee vacuum box (photos, Martin Stenzig)

A new take on bee vacuum design for colony removals: Martin also showed his method for making a bee vacuum nuc box for colony removals, working from a design he saw Kevin Reichert demonstrate. Martin's bee vac, too, is covered in his PowerPoint and contains many thoughtful details about how to design a box that will help more bees survive the removal process.

A "rope trick" for lifting hive boxes: For those of us whose backs complain after lifting those hive boxes, **Richard Kain** demonstrated his cheap, quick & easy rope method to make those lifts easier. Richard uses a six-inch piece of hose pipe for his handle, then attaches ten-foot loops of braided nylon rope (1/4 inch thickness, coil of 50 feet) to each end. He then loosens the box with a hive tool, inserts the rope loop at a corner, and gently uses the hive tool to work the rope loop inward from each corner so that he has each loop about 3 or 4 inches in from the corner (see photo below). And voila – a much easier lift!



Above, Richard Kain displays his rope method for easy hive box lifting (photo, Monica Miller)

A less spendy mouse guard: Membership Coordinator Tomme Trikosko presented her homemade mouse guards. Tomme writes: "To make mouse guards: a \$1.68 piece of 8' corner bead will give you 6 mouse guards (and a little bit extra). The screws you will use to attach a guard to a hive will hold the corner bead in place on a scrap section of 2 x 4" for drilling." Tomme recommends making the center punch first, then using the drill at slow speed. Screwing the metal to scrap wood before drilling helps. Tomme notes: "Careful! The edges are sharp. A final wipe with carbide sandpaper will remove any burrs before installation." Below, Tomme's mouse guard in progress: she reports, "Honey bees CAN squeeze through the nail holes in this corner bead!"



November 12 Business Meeting Notes

Bylaws Revisions: Discussion & Vote: As our association and projects have grown, the board has realized we need more hands to do the work. Over the past two years, LCBA has: (1) taken on all publicity, registration, management, teaching, & curriculum development for beginning beekeeping courses; (2) mounted an active program of mentor-led hands-on workshops for new beekeepers; (3) begun fundraising for association equipment (extractors, projector & screen for courses & community presentations); (4) been invited to give beekeeping talks by community groups like AAUW, Rotary, and Sertoma; (5) expanded our exhibit at the Southwest Washington Fair & started participating in the Spring Youth Fair; (6) added the Youth Scholarship Program; (7) mounted & developed a website and Facebook page; and (8) undertaken a sister beekeepers' association relationship with the KiReeco Kenyan beekeepers that involves mentorship & fundraising.

To help handle these projects, the board proposed adding two new positions: Education Coordinator and Community Outreach Coordinator. Also, the Membership Coordinator and Treasurer's positions, which have many overlapping duties, are now merged into the Treasurer position (Rick Battin is filling out the remainder of Jon Wade's term, through December 2015).

The bylaws were discussed by the membership and some concerns were raised about the formality of the language. Tomme Trikosko explained that the formal language is required for associations that plan to seek 501(c)3 status, as LCBA hopes to do. We do not intend to make our meetings stiff and formal! A concern was raised about why LCBA would become a corporation; LCBA has been a corporation since 2009, when we first applied for Washington State nonprofit status. Finally, Tomme – and your scribe, who mis-transcribed several emails from membership rolls – apologize to several members who did not receive the proposed bylaws revision by email.

The revised bylaws were passed by a vote of 29 for, 7 against. (FYI, only members [*i.e.*, those who have paid dues] may vote in LCBA elections.) The bylaws are posted on our website (on the Home page, click the Constitution & Bylaws link). Thanks to Tomme for taking on the headache-inducing work of revising.

Board elections at our December 10 Holiday Potluck: The offices, those willing to run, and the nominating committee were announced (see details under our December meeting notes, below).



Above, LCBA members watch the fundraising drawing for our 2015 Youth Scholarship program at our 6th annual holiday potluck. Again the Newaukum Grange provided us a wonderful venue, and Steve & Cheryl Howard (at right, above) provided pine boughs & ornaments for décor.

December Meeting Notes ~ Our 6th Annual Holiday Potluck



Above left: Kevin Reichert brought his ~~chainsaw~~ electric knife to cut Susanne & Peter's honey-bourbon glazed ham; right, Jeanne Reichert won the beautiful handmade fishing rod donated for our 2015 Youth Scholarship drawing by Herb Keeling. We're not sure if Kevin's getting his hands on that rod

Despite the windstorm that knocked out power in parts of Ethel and Winlock, LCBA had a great holiday potluck at the Newaukum Grange. About 60 beekeepers braved the weather, and we had a blast! Good food and even better company. With our drawing, we raised over \$260 for our 2015 Youth Scholarship Program. President Norm Switzler was ably assisted by Michaela and Dakota: for photos, visit our website and click on the Photo Gallery.

Many thanks to those who donated items for the drawing: great items big & small, and among the highlights were Herb Keeling's handmade fishing rod, a Beeline unpainted nuc box and smoker, a Honey Hut candy board, and some beautiful beekeeping reference books.

Also, thanks to all who brought canned & dry goods for the Greater Chehalis Area Food Bank – we filled 3 big boxes. Bob Kramer, the Newaukum Grange manager, is also on the board of the food bank and helped us coordinate delivery. Many thanks to the Grange, which has never raised its price for hall rental despite the economy. And last but not least, a big thank you to Steve & Cheryl Howard for bringing the table décor of fir boughs & Christmas tree ornaments!



Left, Barb & Steve Grega won a candy board as Judy & Gary Kalich (who won a nuc box) look on; right, Linda Gorremans gave President Norm a statue of a drone bee sporting a tie, a sartorial accoutrement we never expect to see on Norm himself. . . .

Another highlight was a short story read by one of our youngest beekeepers, Michaela Phillips:

“The Little Bee,” by Michaela Sage Phillips

Once upon a time there was this little bee. She wanted to be in the middle group for pollinating.

It was her first year and she is a shy bee. When the bees have pollen on them it attracts the boy bees.

But she gets shy around the boys, so she does not like the boy bees.



One of our youngest beekeepers, Michaela, reads her “Little Bee” story as Norm holds her illustrations.

LCBA Elections: Our nominating committee received no nominations for board offices, so the members who at our November meeting had announced their willingness to continue in their present

offices or run for new board positions were elected by acclamation: Dave Gaston, Vice President; Susanne Weil, Secretary; Kent Yates, Mentorship Coordinator; Tomme Trikosko, Education Coordinator; and Dan Maughan, Community Outreach Coordinator. Contact information for board officers is available on our website (visit Home, then Officers). Thanks to our Nominating Committee, Treasurer Rick Battin (rick.battin@gmail.com; 206 915 0466) and member Marcelle Stenzig (marcelle.stenzig@gmail.com; 206-841-1146). FYI: board members serve strictly as volunteers and receive no compensation.



Left, new Mentorship Coordinator Kent Yates; right, new Community Outreach Coordinator Dan Maughan.

On behalf of the board, Susanne thanked outgoing Mentorship Coordinator Gary Stelzner for his hard work expanding our hands-on mentor-led workshop program over the past two years. Gary generously hosted many workshops at his home apiary in Winlock and was unstinting with help for newbees. His contributions and hospitality helped us to provide an entirely new level of support for our beginning beekeepers.

Auditing Committee: Gordon Bellevue and Steve Howard have agreed to serve with Rick Battin as our 2014 annual auditing committee. They will meet in January 2015, after our bank has our December and end of year statements ready, and will present a brief report at our February business meeting. Thanks to Gordon and Steve, as well as to Marcelle Stenzig & Rick Battin for serving as our nominating committee.

Do You Have Concerns or Questions? Susanne also asked that if members have ideas or concerns about LCBA, please contact the board: if you don't let us know your wishes, concerns, & ideas, we can't implement or respond to them! Board meetings are the 4th Wednesdays of each month (3rd Wednesdays in November & December to avoid collision with Thanksgiving and Christmas eves), 6 to 8 p.m. at Centralia College, Washington Hall 102. To put an item on the agenda, please contact Susanne.

Youth Scholarship Program: 2014 marked the first year of LCBA's Youth Scholarship Program: a photo display was part of our potluck decor. Two Toledo High School students, Jovanie Montalvo and Mason Gaul, applied and were awarded woodenware, tools, suits, and, of course, bees. Tomme Trikosko served as Jovanie's mentor and embedded WSBA's Apprentice Beekeeping curriculum in her animal husbandry course, so many students learned about bees this year! Kent Yates served as Mason's mentor. Mason and Jovanie volunteered at LCBA's booth at both the Spring Youth Fair and Children's Day at the Southwest Washington Fair; it was great to see these young men fielding questions from kids at these events and finding the queen in our observation hives with ease. Jovanie in

particular attended many of our mentor-led workshops and even harvested honey in his first year as a beekeeper. Now his sisters are interested and just completed our Fall Apprentice Beekeeping class.



Above left, Joevanie Montalvo, one of LCBA's 2014 Youth Scholarship students, helping visitors at the Spring Youth Fair find the queen in our observation hive.

Our 2015 Youth Scholarship Program will be based in Onalaska High School District, where animal husbandry, biology, and botany instructor Lori Sanderson will be our liaison; Susanne Weil and Peter Glover will serve as this year's mentors. Students' applications are due this January. Our hope is to move from school district to school district and bring in more and more young people. Would your high school district like to host our 2016 program? If yes, please contact Education Coordinator Tomme Trikosko (drtri@rocketmail.com).

LCBA Beekeeping Classes: Susanne reported on our education program in the absence of Tomme, whose farm lost power an hour prior to the potluck – she had to keep her cows from wandering onto Highway 12 (luckily, she succeeded)! Altogether, we trained over 70 new beekeepers this year! Our spring 2015 class is open for enrollment now (see Upcoming Events, above).

Apprentice Beekeeping Classes, 2014: This was LCBA's first year coordinating our beekeeping courses independently. We had so much demand in spring that we ran two sections of the class, taught by President Norm Switzler and Secretary Susanne Weil. As our enrollments have outgrown the Old Credit Union building in Chehalis, we moved to the Centralia College cafeteria for our fall class, led by Tomme and Norm. Tomme is developing a brand new set of illustrated PowerPoint slideshows to supplement our "show and tell" items.

New Journeyman Beekeepers: LCBA's first Journeyman class cohort worked their way through the self-paced curriculum, coordinated by former Treasurer Jon Wade. WSBA's intention is that Journeyman beekeepers conduct their own research on a set of study topics, then take a set of ten tests. Though this process has its challenges and isn't for everyone, those who met in a seminar-style class each took on topics and reported back to classmates about what they discovered in their reading. After the study topics were finished, they submitted beekeeping journals, a record of service points, and Charles Bennett, WSBA Vice President, visited their home apiaries to observe their hive inspection techniques. So far, the following LCBA members have completed the Journeyman certification: Dave Gaston, Peter Glover, Steve Howard, Tomme Trikosko, Susanne Weil, and Kent Yates. Working through the final

pieces of the program are Gary Stelzner, Norm Switzler, and Kim Weiland. Tomme is taking over as Journeyman instructor-coordinator for LCBA. We asked for a show of hands at the potluck and have a list of 8 members who are interested in taking on the Journeyman process in 2015. Would you like to give it a whirl? If you're interested, please contact Tomme (see Youth Scholarship section, above).

2015 Monthly Meeting Topics: Norm and Susanne asked members to let the board know about topics they'd like to see monthly meeting speakers address this coming year. If you have ideas, please contact Susanne. Our goal is to keep bringing information to help new and nearly-new beekeepers, while also providing programming that brings new ideas to our more veteran beeks.

Game Day Celebrations with Honey - National Honey Board

Calling All You 12th Bees ~ Bee Ready for the Playoffs with Game Day Honey Snacks!



THE 12TH BEE SAYS:

GO HAWKS!!!!

Photo, left, is a hive body painted by Tim Weible at the Honey Hut / Pioneer West.

Easy Honey Chicken Wings

Ingredients:

- 1/2 cup - honey
- 1/3 cup - soy sauce
- 1/4 cup - chili sauce
- 1 teaspoon - garlic salt
- 1/4 teaspoon - ground black pepper
- 8 drops - red pepper sauce
- 3 lbs. - chicken wings or drumettes



Directions:

Combine honey, soy sauce, chili sauce, garlic salt, pepper and red pepper sauce. Arrange chicken in single layer in a 9x13-inch baking pan and pour on sauce. Turn chicken over to coat with sauce. Bake at 350°F for one hour, turning over once. Cool slightly and serve.

Chicken Nachos with Honey, Zucchini & Jalapeno Salsa

Ingredients:

3 tbsp - honey
2 - chicken breast, fillets
2 cups - zucchini , cubed
1 - red onion
1 - garlic clove
4 - jalapeno peppers
1 handful - cilantro
1/4 cup - olive oil
1 1/4 cups - lemon juice
salt and pepper
1 - tortilla chips, regular-sized bag



Directions:

In a small bowl, mix one tablespoon of honey, the lemon juice, one teaspoon of olive oil and salt and pepper to taste. Place the mixture into a resalable freezer bag and add the chicken breasts. Seal the bag tightly and gently shake it to cover the chicken breasts. Let marinate for 2 hours.

Boil the chicken breasts in a saucepan. Once cooked, wait for them to cool. Finely chop the garlic, red onion and jalapeno peppers. Cut the zucchini into small cubes. Place all the ingredients in a medium-sized bowl and mix them with 5 teaspoons of olive oil and salt and pepper to taste. Preheat oven to 250°F. Spread vegetables onto a baking dish and cook them in the oven for 20 - 25 minutes.

While the vegetables are cooking, cut the chicken breasts into small cubes and place them in a large bowl. Finely chop the cilantro and mix it into the bowl with the chicken. Once the zucchini cubes have lightly browned, remove vegetables from oven and wait for them to cool. When cool, add them into the bowl with the chicken cubes and the cilantro, and mix them with 2 tablespoons of honey, the juice of 4 lemons, 6 teaspoons of olive oil and salt and pepper to taste. Refrigerate for 2 - 3 hours. Serve over tortilla chips.

Shrimp-Stuffed Jalapeno Peppers with Honey Vinaigrette

Ingredients:

2 tbsps - honey
13 - jalapeno peppers
½ lb - shrimp, shelled and without tail
4 tbsps - cream cheese
1 - red onion
2 - garlic cloves
1 handful - cilantro
1 - tomato
2 tbsps - olive oil
½ cup - apple vinegar
7 cups - water
Salt and pepper
Ice



Directions on next page:

Directions for Shrimp-Stuffed Jalapeno Peppers with Honey Vinaigrette:

Using a small, sharp knife, cut each pepper horizontally near the stem and then vertically lengthwise to form a T. Open the pepper with care so that it won't come apart and remove all the seeds and veins using the point of a knife or a very small spoon (even a baby spoon). Rinse each de-veined pepper to get rid of the remaining seeds.

In a large saucepan, boil enough water to cover all the peppers, adding 1 teaspoon of salt for every 4 cups of water. Try a pepper; if you find it tastes too hot, add a teaspoon of honey and ¼ cup of apple vinegar to the water. Place all the peppers in the saucepan, leaving them to boil for one or two minutes. Make sure they are cooked, yet firm and crunchy. You don't want them to lose their texture. Place them in an ice water bath (approximately 2 cups) to stop the cooking process and drain.

For the shrimp stuffing: Cut the shrimps into small cubes. Place them in a medium-sized bowl and set aside. Chop the garlic cloves, red onion, cilantro and tomato. Add one tablespoon of olive oil into a medium-sized saucepan. Place half the red onion and all the garlic into the pan and cook over a medium-low flame. Once the onion becomes translucent, add the tomato and the shrimp.

As soon as the shrimp become orange in color, add in the cilantro and allow to boil. Add pepper and salt to taste. Cook the shrimp for another five minutes. Remove from fire and allow them to cool. Stir in the cream cheese. Preheat oven to 350°F and stuff the peppers evenly with the shrimp mixture. Bake the peppers for 8 - 10 minutes in order to heat and brown slightly. Remove from oven and let cool. Drizzle the honey vinaigrette over the peppers and serve.

For the honey vinaigrette: Put the remaining red onion into a saucepan and fry lightly with one tablespoon of olive oil until translucent. Add the remaining vinegar and the remaining honey, as well as salt and pepper to taste. Add the ¼ cup of water and let the mixture simmer a few minutes to thicken the vinaigrette.

Honey-Curry Vegetable Dip

Ingredients:

1 cup - low-fat mayonnaise
1/4 cup - honey
1 Tablespoon - curry powder
1 Tablespoon - white wine vinegar
Assorted fresh veggies (celery, carrots, cauliflower, broccoli)

Directions:

Combine mayonnaise, honey, curry and vinegar; mix well.
Refrigerate about 1 hour to allow flavors to blend.
Serve with vegetables.



Honey Spiced Nuts

Ingredients:

1/2 cup - honey
2 Tablespoons - butter, divided
1/2 teaspoon - grated orange peel
1/2 teaspoon - ground cinnamon
3 cups - raw nuts, (walnuts, pecans, cashews, almonds, etc.) **Directions – next page:**

Directions for Honey Spiced Nuts:

Stovetop Method: In heavy pan, combine honey, butter, orange peel, and cinnamon. Heat to boiling over medium-high heat, stirring constantly. Reduce heat to medium and cook to 235°F. Stir in nuts, and continue to stir 4 to 5 minutes more, until nuts are glazed. Pour onto parchment paper or buttered foil and spread into a single layer to cool. Oven Method: Preheat oven to 325°F. Line a 13 x 9 x 2-inch pan with foil. Tear another sheet of foil the same size and place on counter; butter both. Pour nuts into pan; set aside. In a microwave-safe, 1-cup measure, combine honey, 2 Tablespoons butter, orange peel, and cinnamon. Microwave 60 to 90 seconds, stirring occasionally, until butter is melted. Pour honey mixture over nuts and stir until all are coated. Bake for 20 minutes, stirring every 5 minutes. Remove from oven and pour onto reserved buttered foil, spreading nuts into a single layer to cool. Store in airtight container.

For more recipes, visit honey.com or check the “Cooking With Honey” page under the HONEY link on LCBA’s website, www.lewiscountybeekeepers.org.

Bees in the News

Thanks to Gillian Davis, Steve Norton, Tomme Trikosko, Kent Yates the good folks at American Bee Journal & Bee Culture magazines, & at the Pollinator Stewardship Council, for sending news of our bees.

“Bee Experts Dismantle Touted 'Harvard' Neonics-Colony Collapse Disorder Study As 'Activist Science’”: 15 Dec, 2014, *Huffington Post*

Harvard entomologist Chensheng Lu’s widely publicized study linking neonicotinoid pesticides to colony collapse disorder has provoked a storm of controversy among entomologists. This article gives insight into both the research and the debate, citing many entomologists who observe that neonicotinoids began to be used widely in the 1990s, yet colony collapse disorder was first noted in 2006. The article points to data re: honey bee colony numbers rising since the advent of neonicotinoids, not falling. Dennis van Engelsdorp points out that the only field instances of CCD seen in the past three years have implicated *Nosema*, not pesticides. Others point out that colony losses generally are linked to over-wintering problems. A very thought-provoking read! For the complete piece, visit: http://www.huffingtonpost.com/jon-entine/post_8761_b_6323626.html



(Photo, Huffington Post)

“Can Stress Management Help Save Honey Bees?”: 24 Nov 2014, *American Bee Journal*

Echoing the motif of complex synergistic factors endangering bees, an Italian study published in *Trends in Parasitology* studies the role stress plays in amplifying effects of diseases that bees might otherwise resist. For example, honey bees’ immune systems can resist deformed wing virus, but when Varroa mites deplete bees’ hemolymph and other dietary stressors come into play, colonies can collapse. The researchers particularly urge that bee diet be more thoroughly researched for means of strengthening bees’ immunities. To read more, visit: <http://us1.campaign-archive2.com/?u=5fd2b1aa990e63193af2a573d&id=c7cadf55cd&e=e9ff21e0bb>

“Stopping Antibiotic Use For AFB! Using microscopic bugs to stop AFB”: 28 Oct 2014, *American Bee Journal*

As American Foulbrood has become increasingly resistant to antibiotics, a new hope has been found in “[u]sing tiny killer bugs known as phages to protect baby bees from infection. ‘Phages are the most abundant life form on the planet and each phage has a unique bacteria that it will attack,’ said Sandra Burnett, BYU professor of microbiology and molecular biology. ‘This makes phage an ideal treatment for bacterial disease because it can target specific bacteria while leaving all other cells alone.’ Burnett and her colleagues are working now to identify the ideal specific phages that could be used for a natural “war on foulbrood.” For a video demonstrating how phages work, visit: https://www.youtube.com/watch?v=rj9_QGBJN0w. To read the article, visit: <http://live.ezine.com/ezine/archives/1636/1636-2014.10.28.13.54.archive.html>



Propolis: the next hair loss remedy? (photo, Hunters’ Honey Farm)

“A Little Dab Will Do Ya’ -Propolis Promotes Hair Growth in Mice”: 11 Dec 2014, *American Bee Journal*

A new study in the *Journal of Agricultural and Food Chemistry* reveals evidence that when propolis was rubbed on the skin of shaved mice, their fur grew back more quickly than that of controls. Granted, these were not mice that were already balding; however, the scientists note that “hair loss conditions often

result from abnormal inflammation. Propolis contains anti-inflammatory compounds, so they expect it could help treat balding conditions.” It may be too early for gentlemen concerned about hair loss to start rubbing propolis on their scalps, however: tests on how propolis “affects human hair follicles” are planned. To read more, visit: <http://us1.campaign-archive2.com/?u=5fd2b1aa990e63193af2a573d&id=001df6fdab&e=e9ff21e0bb>

“The buzz about 'mad honey', hot honey and mead”: 1 Oct 2014, *The Guardian*

Honey has evidently become adventurous foodies’ go-to sweetener, from the “mad honey” of Turkey to the “hot honey” of Brooklyn. Visitors to Turkey must ask shopkeepers specially for a taste of honey infused with grayanotoxin from rhododendron flowers – the stuff that King Mithridates used to poison advancing Roman soldiers in 67 BCE. Visitors to Brooklyn will find that “hot honey” is being billed as “the next sriracha” - entrepreneur Mike Kurtz visited a “rural Brazilian pizzeria” and was blown away by a “secret type of South American chilli” that had been blended with honey and vinegar, which he now markets. The article goes on to explore spicy meads and more for those who want their honey with a kick! To read more, visit: <http://www.theguardian.com/lifeandstyle/2014/oct/01/mad-honey-hot-honey-mead-buzz>



Mike's Hot Honey. Photograph: Erez Horowitz/PR company handout

“The Small Hive Beetle Is in Europe to Stay”: 3 Nov 2104, *American Bee Journal*

The invasive species known as the small hive beetle got into the southern U.S. and Canada in the 1990s; now they have entered Europe. Though these beetles do not kill adult bees, they prey on brood, despoil comb, and ruin honey through fermentation, and can devastate weak colonies. They lay their eggs in the ground, so one method of eradicating them is to apply pesticides to the soil, but many beekeepers don't wish to do this near apiaries. To read more about the SHBs' European invasion, visit: <http://us1.campaign-archive1.com/?u=5fd2b1aa990e63193af2a573d&id=85ee18367a&e=e9ff21e0bb>

Meanwhile, VITA-Europe has developed the “beetle blaster,” a “low-cost, environmentally friendly” tool – a small plastic trough filled with motor oil and inserted into hives to trap these beetles. For details on the Beetle Blaster, visit: <http://www.vita-europe.com/news/beetle-blaster-combat-new-threat-european-honeybees/>



Vita Europe has also been busy with its 2014 photography contest: below are some of the superb winners.

Small Hive Beetles in Honey Bee Comb (Photo courtesy of the UK Food and Environment Research Agency)



Slovenian beekeeper/photographer Boštjan Tovornik first prize winning photo of his Carniolans in VITA-Europe’s international 2015 calendar contest.



Above, Hamish Symington's prize-winning photo in VITA-Europe's international photo competition.

Announcements

December & January Western Apicultural Society Newsletters:

http://groups.ucanr.org/WAS/WAS_Journal. Click on the line in the paragraph on the right as directed. If you're still getting the old issue, click on "empty cache" in your browser or "refresh" or "reload" under VIEW in your menu bar.

December & January WSBA Newsletters: Pick up your copy online at www.wasba.org: click on "Newsletters."

That's all for this month - take care, & bee happy!

~~ Susanne Weil, LCBA Secretary (Susanne.beekeeper@gmail.com; 360 880 8130)