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## December 2017 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: [secretary@lcba.community](mailto:secretary@lcba.community) or call 360 880 8130.*

## UPCOMING EVENTS

### LCBA's 9<sup>th</sup> Annual Holiday Potluck ~ Saturday, December 9



**Where:** Fort Borst Park, Kitchen #1, 2020 Borst Avenue Centralia WA 98531. Kitchen #1 is on the left side of the road, just past the playground.

#### When:

- **2 p.m.: How To Make Soap With Honey – A Demonstration** LCBA member Starla Lago of Misty Meadows Homestead in Mineral will show how to make soap with beeswax. No RSVP or pre-registration needed. You can visit Misty Meadows Homestead on Facebook at: <https://www.facebook.com/mistymeadowshomestead/>
- **3 p.m.: Social Time**
- **4 p.m.: Potluck Dinner: *What Should You Bring, Potluck-Wise?*** Please bring a dish of food to share, plus a plate, cutlery, & cup to eat/drink from. Please also bring a serving spoon for your dish. Borst Kitchen has tables & chairs, ranges, a refrigerator, & plug-ins for hot pots. LCBA will provide a ham, as well as coffee, tea, paper cups, & napkins.
- **5 p.m.: Fundraiser - Drawing for 2018 Youth Scholarship Program.** If you feel so moved, please bring an item to support our Youth Scholarship Program! The drawing is a fun time each year. *This year, we have a special item – a beautiful 22” x 18” stained glass bee window, lead frame, donated by Pamela & Tom Daudet. See photo, next page. The window will be a silent auction item, starting at \$250.* Also - our 2017 Youth Scholars & their mentors will share stories from their first year in beekeeping.
- **6 p.m.: Brief Business Meeting & vote on proposed bylaws revisions.** Dues-paying members are invited to vote on proposed bylaws revisions; there are no contested board positions, so no officer elections. For the bylaws revision, paper ballots will be available at the treasurer's drawing table for members to pick up, vote, & put in the Ballot Box when they arrive. Ballots & materials will be emailed to members for review in late November, but no one needs to print out. If you paid 2017 dues, but didn't get the separate elections email, please contact [secretary@lcba.community](mailto:secretary@lcba.community) to get the materials in advance.

## *Special Events at our December 9 Holiday Potluck!*



*Above left ~ Stained Glass Bee Window - Special Silent Auction: 18"x 22," lead-framed, donated by Pamela & Tom Daudet. The window was made by artist Lisa Dippon Green from Sonoma CA and is valued at \$350-\$400; the silent auction will start at \$250 and will benefit the Youth Scholarship Program. Right, a sample of Starla Lago's hand-crafted artisan soap: Starla will give a demonstration of how to make soap from beeswax from 2 to 3 p.m., before the potluck starts.*

### **Saturday, January 6: LCBA's Free "Getting Started in Beekeeping" Orientation ~ Please Tell Friends Who Want to Keep Bees!**



**When:** 10 a.m. to Noon

**Where:** Centralia College, Washington Hall 103, 701 W. Walnut, Centralia WA 98531

**We'll Cover:** Benefits of Beekeeping; "Bee Biology 101"; Equipment You'll Need; How To Set Up Your Apiary; Your First Year of Beekeeping—What You Do; Getting & Managing Bees; Harvesting Honey; Parasites & Diseases; Over-Wintering; & More! Preview of LCBA's beginning beekeeping class that starts on January 13 (see bee-low for details).

**Questions?** Call 360 880 8130; email [secretary@lcba.community](mailto:secretary@lcba.community)

## **Thursday, January 11: LCBA Monthly Meeting**

**Speaker: Antony Richfield of Silver Cat Farm ~ Mead-Making**

**Where:** Centralia College, Washington Hall 103; 701 W. Walnut, Centralia, WA 98531

**When:** Social Time, 6-6:30 pm; Speaker, 6:30 – 7:30 pm; Business Meeting, 7:30-8:45

**Details:** Antony Richfield will share his methods for making mead from honey – he will also share his mead with LCBA members in a tasting! Antony trained in wine-making in Europe and is now hoping to make his mead from locally sourced honey. He will also touch on the licensing and legalities of mead-making. The tasting will take place after the talk; by Centralia College regulations, minors may not be present for the tasting.

**January 13, 20, 27, February 3, 10, 17, 2018, 9 a.m. to noon:**

**LCBA's Beginning Beekeeping Class: “Your First Year of Beekeeping”**

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

LCBA’s class is designed for beginners and focused on keeping bees successfully in southwest Washington’s unique conditions. Topics include: basic bee biology/behavior, equipment & apiary set-up, seasonal management, identifying & managing parasites & diseases, honey harvesting, over-wintering, & more. Students completing the course earn LCBA’s diploma.

**Course Materials:** Lewis County Beekeepers’ Association’s manual lays out basics for beginners; LCBA’s PowerPoints & demonstration materials supplement manual with visuals. In-class Q&A welcome; children welcome, too.

**Course Instructors & Post-Course Support:** LCBA board members with many years of beekeeping experience. 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.”

**How to Register:** Registration costs \$40 and goes through Centralia College, starting Dec 6, by phone, mail, or in person - sorry, no online registration. First, get a registration form at: <http://www.centralia.edu/academics/cont-ed>; the Course No, C118A; Course Code, 6621. To register by phone with a credit card: call (360) 623-8940, ext. 427 or 623. To register in person, visit Enrollment Services, TransAlta Commons, 2nd Floor, 600 W. Centralia College Blvd.

**Questions?** Email [secretary@lcba.community](mailto:secretary@lcba.community) or call 360 880 8130.

## **Thursday, February 8: LCBA Monthly Meeting**

**Speaker: Bill Wamsley: Noxious Weeds & Bee Forage**

**Where:** Centralia College, Washington Hall 103; 701 W. Walnut, Centralia, WA 98531

**When:** Social Time, 6-6:30 pm; Speaker, 6:30 – 7:30 pm; Business Meeting, 7:30-8:45

**Details:** Watch for our January 2018 Newsletter!



## **2017 Christmas Tree, Holiday Light, & Styrofoam Recycling**

**When:** Dec. 26 - Jan. 10: 10 a.m. to 4 p.m. Sun.-Fri.; 9 a.m. to 4 p.m. Saturdays

**Where:** Lewis County Central Transfer Station, 1411 S. Tower Avenue, Centralia

**Details:** Please . . . REMOVE ALL DECORATIONS & TINSEL. NO FLOCKED OR ARTIFICIAL TREES WILL BE ACCEPTED. We reserve the right to refuse trees that do not comply. You may dispose of flocked, artificial or decorated trees at the transfer station where regular fees will be charged (\$10 minimum for 200 pounds or less). Wreaths must be free of ribbon, wire and decorations. No trees or wreaths from commercial operations will be accepted.

**Donations Gladly Accepted** to Support: Master Gardener & Master Recycler Composter Programs!!! In cooperation with: WSU Lewis County Extension, WSU Master Gardeners, WSU Master Recycler Composters of Lewis County.

## **2018 Lewis County Extension Workshops**

The WSU Lewis County Extension has a wide array of workshops planned for 2018. Class costs will vary and be announced as class details are finalized. Save the dates to join on any or all of the dates below. The folks at Extension hope to see you there! For details, visit: <http://preservesummer.cahnrs.wsu.edu>. For more information or to register contact Kim Weiland 740-1212 or email [kimberly.weiland@lewiscountywa.gov](mailto:kimberly.weiland@lewiscountywa.gov)

**Jan 26 Food Preservation Basics, location TBD**

**Jan 30 Composting Basics, WSU Meeting room,  
Old Chehalis Courthouse**

**Feb 3 Spring Grape Care, Borst Demo Garden**

**Feb 7 Worm Composting, Fort Borst Kitchen 1**

**Feb 10 Pruning/Care for Roses,**

**Providence Demo Garden**

**Feb 17 Gardening for Everyone, Centralia College-  
WA Hall**

**Feb 21 Food Waste Reduction, Fort Borst Kitchen 2**

**Feb 23 Advanced Canning, location TBD**

**March 6 Know Your Soils, Fort Borst Kitchen 1**

**March 10 Grow/Prune/Fertilize Blueberries,**

**Providence Demo Garden**

**Mar 13 Advanced Composting, Chehalis Timberland Library**

**March 23 Fermentation, location TBD**

**April 20 Heritage Cooking, location TBD**



## NOTES FROM LCBA'S NOVEMBER 9 MONTHLY MEETING



*Above, Dan Maughan suited up, standing in an almond grove; right, Dan's son Brian, who has become quite a capable beekeeper and is a great help.*

LCBA President Reichert began the meeting with a moment of silence for member Pat Sturgill, who died suddenly of a heart attack in October. During his year as an LCBA member, Pat volunteered to help at our potlucks and came to all our workshops. He will be missed. Kevin also asked for our silent prayers in support of those in Texas who have been affected by the hurricanes. Kimo Thielges noted that since his heart attack, he regularly takes cayenne capsules, found at health food stores, and feels that they are helpful.

### **Speaker: Dan Maughan ~ Adventures in Commercial Pollination: Bringing Bees to the Almonds, Apples, & Cherries**

Kevin recalled that he had had the pleasure of going to eastern Washington with Mentorship Coordinator Dan Maughan earlier this year to see first-hand how large-scale bee-moving worked. Dan thanked his parents for coming to hear his talk, along with his wife Larissa and their two younger children. Dan has been a beekeeper for five years. In 2013, "I started with a single hive which I enjoyed very much. I didn't know it at the time, but it was weak and sickly. It did not give me honey. I was afraid of the bees and not knowing better neglected them," Dan said. At first, he tried dressing in black and feeding at night: this didn't work so well. In 2014, Dan joined LCBA and took the Apprentice Beekeeping course. "I purchased 22 packages, and [then-president] Norm said, 'Well . . . you're going to learn a lot.'"

This proved true, as Dan collected swarms all through his second summer of beekeeping, ending the year with 39 colonies and about 15 gallons of honey. In his third year, his colonies increased to 72, of which 57 lived to spring. Of these, he shipped 56 to California and made 130 gallons of honey. Dan said, "I rebuilt all my colonies my fourth year and built up to 121 colonies. By fall I was down to 105 colonies because of the dearth and fall die off. By spring I had 85 nice big

colonies that I shipped to California. I made 75 gallons of honey and took the journeyman class. Last summer I split my hives early and often. I made 250 gallons of honey while splitting most of my hives at least twice. I now have 182 hives.”



*Above, Dan's biggest-ever swarm capture: look at the top of the slide – that's just half!*

Dan discovered that splits are hard to raise in March and April; in southwest Washington, June to July are more doable. Swarms helped him expand his apiary: above, see the photo of an enormous swarm caught in 2015, his third year: “before it filled the brown box hive, it hung about 6 feet down and was about 2 foot wide and a good foot deep. The swarm did have more than one queen, as I saw two. The swarm filled all 8 boxes”! Possibly the swarm contained mother/daughter queens, or unbred queens swarming out.

In 2015, Dan when Dan first shipped his bees to California, he became one of many beekeepers whose hives were stolen, probably by a ring of Russian / Ukrainean beekeepers (some since caught). Now, Dan has made all of his pallets orange, and he brands all of his boxes AND his frames. Buck Duncan asked if the bee thieves were shipping them out of the country: Dan said that though he can't be sure, they probably were sold in the U.S. One member asked whether we experience much theft in Lewis County: Mel Gregorich noted that two colonies were stolen in Winlock this past year. Dan rebuilt his apiary in 2016, including a nice new rig with a lift specially made with shock absorbers for moving bees; he also uses his old Bobcat.



*Above, Dan's nice rig for moving his bees; right, his re-built, post-theft apiary*

In 2016, Dan and his son Brian decided to go to the field with their bees, so Dan bought a special bee tarp (pictured below): it keeps bees contained while traveling and offers a little wind-shield effect. Phil Wilson asked if it is required to have a bee tarp when transporting bees across state lines; Dan said that it is.



*Above left, Dan's special Bee Tarp; right, Dan loading his rig with bees.*

Bob Harris asked when Dan loads the bees: Dan said that he loads at about 2 a.m. The temperature has a big impact: the weekend prior to this talk, he loaded bees in eastern Washington, where it was 39 to 44 degrees, so the bees were not flying. As you drive, wind drives bees into the hives. He starts out going about 20 to 30 mph, and after about a mile, "they are glad to stay inside." After that, the trick is to stay moving. He had very few dead bees on the bed of his pickup, so the bees stayed inside; he saw another pollinator who had a lot of dead bees on the truck – they probably froze. A good driver, Dan said, will try to keep in mind that it's best for the bees not to stop, and to gas up quickly. Gottfried Fritz pointed out that loading bees late afternoon or night works best (see Gottfried's talk, "Follow the Honey," summarized in LCBA's February 2016 Newsletter). Gottfried said that as soon as you stop, bees want to fly: he and his colleagues used to grab a hose, jump on top of the rig, and spray water to encourage them to stay inside.

Dan encountered an agricultural inspection station about 8 to 9 miles past the California border. They looked up Dan and the beekeepers he was working with, who were known to them; they



just waved them through. However, this year, Dan will be going on his own, and he expects to be stopped and checked. The inspectors are looking for dirty hives - pallets with dirt, sand, mud, sagebrush, weeds, insect larvae, spider nests – and if they find any of that, they will send you back to a truck stop in Oregon, where they will rent you a pressure washer to clean them up and then give it another try. Dan noted that it would be no fun to try to pressure wash bee hives when it costs \$\$\$ per minute. With relatively new and clean equipment, though, this is not an issue. The inspector runs a broom across and under the hives, and if anything is on the broom, they may send you back. In Washington, we do not (yet) have small hive beetle problems, but they are looking more carefully at bees from southern states.

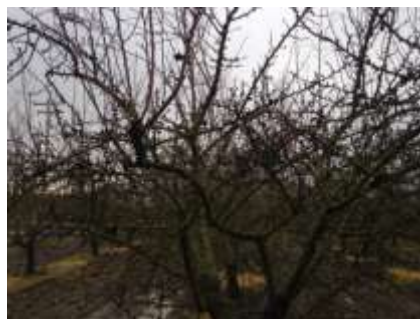
Next stop for Dan and Brian was the Turlock Best Western: the “beekeeper motel,” with its parking lot crammed with bee rigs (see photo below). Bellevue Bees, one of the trucks pictured, was the one that lost bees turning from Rte 405 to I-5 several years ago, spreading bees throughout south Seattle. Dan showed his bee patties to the guys at the motel: one stuck some in his mouth and said, “Hey, this is good!” He passed the bucket on: each one took a chunk of bee patty, ate it, and said it was good so. They wanted the recipe, so Dan shared it.



*Above left, Turlock Best Western, “beekeeper motel” parking lot; right, Dan’s bee brokers with hives.*

When they arrived at the almond fields, Dan was surprised to see so much water: he had heard stories of huge die-offs because the bees could not stay dry. When Dan showed up, the guy whose fields he was pollinating was glad to see dry bees and even gladder to hear that where these bees came from, they were used to rain!

The next morning, they took the bees into the orchards: Dan’s broker, Juan, and Juan’s younger brother put the bees out. Dan had some input on placement, Juan had some, and the farmer had some: the goal was to place the bees in spots that were relatively dry and easy to access, but also to be sure the farmer got the coverage he needed. In the closeup of the almond tree, below, you can see the little dark thing in the upper part of the photo: those are almonds from the year before, a.k.a. “old maids.” Cody Warren, who grew up in the Sacramento Valley, said that everything is done mechanically: it’s all about making money, so they put the trees as close together as they can and still get equipment through, and that is why the trees are so small. The almonds are shaken off by machines.



*Above left, see how muddy the orchard was; right, close-up of an almond tree.*

The farmer who owned the 40 acres of almonds Dan pollinated rented 100 hives, 80 of Dan's and 20 of Juan's: the proportion was one hive per two acres. It used to be two hives per acre: the big almond orchards will not rent as many bees as they used to. The smaller growers still rent a lot of bees, so your best money is with the smaller growers. Kevin asked if this is because it costs more to get bees. Dan answered that in 2016, there were not enough bees, but there were enough this year, so he thinks it is about cost benefit ratio: if you have a bigger operation, you have to ask how much yield you will get for one colony. It is also a question of insurance: if there are not enough bees, the growers cannot collect insurance if the crop does not yield much. Honey bees are the only bee that pollinates the almonds: others, like mason bees, will not do the job.



*Above left, Dan's bees in the orchard; right, area map showing placement of hives.*

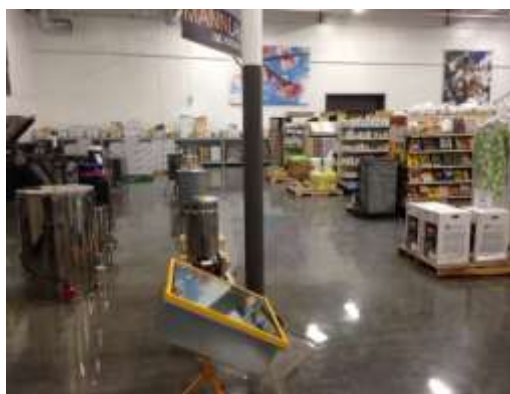
Dan got \$150 a hive, and his broker got \$50 per hive. The broker helped feed and treat bees: Dan said that he earned his money, and it was a good experience. Gottfried asked if it was like Alaskan salmon fishing in summer, when you got paid in cash: Dan said no, he got a check. Steve asked whether there was any stipulation on how many bees, or on the condition and size of the hive: Dan said that each hive had to be in two deep boxes with a minimum of 11 frames of bees. His broker said that a few hives were larger than needed, others were a little light, but it all worked out. However, his broker went through each of the hives and lifted the lid to see; the farmer looked, too. The farmer wants Dan back, but he thinks that they will look for a more

northerly location with less driving. The down side of that strategy, though, is that northern California is wetter than the south.

Bob asked about pesticides: do you know what they are spraying, when and how, - is that in the contract? Dan answered that the contract is 14 pages long and makes the growers liable for the bees “every way imaginable.” Bob asked how comfortable Dan felt bringing his bees home with whatever the bees had encountered. Dan said he was fine with it: they did not spray while he was there. Dan noted that he himself uses amitraz, and the growers did not use the fungicide that could react with Amitraz and poison the bees. He felt that he was dealing with men of their word. Kevin assumed the growers are highly regulated because almonds are a food product.

Dan treated prophylactically for foulbrood with the help of his friend Tony. In California, the inspector brings dog trained to detect the foulbrood smell. The way they test for small hive beetle is to take a can of spam and place it on top of a hive: “when you lift that can, if there are beetles, you know it,” Dan said: they find spam irresistible.

Steve asked how much honey Dan got from his bees after they had pollinated the almonds. Dan said the he fed his bees when he got there since his broker said that some of the colonies were light: he went down again later and fed them again. The bees did not make almond honey: it was a poor pollinating season because it was so unusually wet; the almond grower really only got about half what he paid for. Gottfried asked if Dan left bees on the pallets: Dan said that yes, he did, about 20 to 30 yards apart. Steve asked when he took the bees to California: Dan said that it was the first week of February, with a nice sweet smell from almond blossoms in the air.



*Inside Dan's happy place: the Mann Lake super-store*

Next up: a visit to the Mann Lake store, where Dan “ended up buying more than I expected.” In 2018, he plans to visit their Woodland venue.

Dan's next adventure was bringing the bees to his father's ranch in eastern Washington, where he saw 1000 hives in one place, plus Dan's 80. They were waiting for the apples and the cherries when he got there: meanwhile, the bees had sagebrush and wildflowers for forage, as well as rabbit brush, which still gives nectar when it freezes. Dan grew up in the background of the slide

titled “8 miles from nowhere”: the town of Mattawa. After about five to six weeks, they took the bees on to Yakima, around the Naches Hill area, to pollinate the apples and cherries.

Bob asked whether, by this time, Dan was worried about swarming, since the boxes would be stuffed; Dan said that six or seven did swarm. The customer was demanding, and he had no opportunity to split. Though he lost some bees, he got a nice apple pollination check. Then when he got them home 2 days later he split his hives.



*At left, 1000 colonies; middle, Dan’s 80 colonies; right, taking bees to Yakima.*

In May, Dan brought his colonies home and got some nice honey. He did splits in May, and by July, the bees were giving him honey; much came from those splits. He said, “I made about 200 splits this year. Some of my hives died, having re-queened poorly. Others were sold. Others didn’t re-queen after losing their queen to age, disease, swarming, or splits. So by August 1<sup>st</sup>, I had about 220 hives. Most of these were strong, but some were weak and died as fall approached. By October 1<sup>st</sup>, I had 190 strong hives.”

Dan also helped his father’s workers, who were sidelining bees and placed some in back of Ceres Hill Road near the Chehalis River. They took off honey not using fume boards, but stink on a burlap bag. Kevin asked what extract they were using; Dan wasn’t sure, but said that it was nasty, and he would not want to use it. The area is prone to bears, so they may use an electric fence next year.



*Above left, taking honey off bees with Tony and Chicho; right, Dan with some nice honey frames.*

As some in the club know, in an accident moving bees in Adna, Dan's wife, Larissa, was stung over 30 times in the neck and head area and experienced anaphylactic shock, which almost killed her (Dan showed a slide of the hospital bill, also sobering). Many say they are allergic to bees and some probably are: in Larissa's case, it was seven minutes from getting stung to not being able to breathe. Steve asked if she had been stung before; Larissa said that she had been, regularly, but what happened was a careless mistake of not zipping up her veil. Now she has two epi-pens. The experience made them ask if they should stay in bees: Larissa wants Dan should stay in bees, but she will stay away from them. Dan is looking at ways to be safer and avoid any carelessness: "our lives are more important than the bees." He tries to be a good steward of his bees, but he is putting safety first. They are considering venom intensive therapy, which has shown good results in research. Their goal is to get her to a non-life-threatening level.

After Larissa's accident, Dan moved the bees back to eastern Washington and placed them amid buckwheat, which they loved, and from which they made a late honey crop. Stevan Mayer asked if he had left the buckwheat honey on the bees for winter: Dan said that he did, since it's better for them than sugar syrup. Dan rented a semi and bees filled half of it. They arrived safely, and then Dan's buddies unloaded them at 3:30 a.m., but two pallets fell into a canal: eight hives drowned. The guys are making it up for Dan, but it is a shame. Dan noted that there is always something in the bee business: disease, accidents, carelessness, bad luck.



*Above left, bees in the buckwheat; right, treating with Amitraz.*

Out in eastern Washington, Dan did one of his two annual treatments for mites and diseases. One member asked whether the bees got into any genetically modified crops. Dan said yes: there were some corn crops that had been genetically modified near where his hives were working, but generally don't go to corn, and overall, he didn't think they had been exposed to much GM in his travels. Dan knows of a guy in Moses Lake who puts his bees on GM crops, and his bees are ok: this is Shakespear, the guy who bought Eric Olsen's bees a few years ago.

When Dan treated, he gave the bees powdered sugar with fumagillen mixed in for Nosema; he used Tylen for foulbrood. For mites, he put Amitraz onto towels with vegetable oil. The strips cost \$2 apiece, but the guys he deals with buy the Amitraz and break it down into their own recipe; they can do 500 hives with towelettes for \$2000. Dan was happy with the treatment:

initially, it gives a stronger dose to bees than does a slow release, and then, within a couple weeks, it's all gone. He treats twice, three weeks apart. To get Tylen, as of now, you need to get a prescription from a veterinarian; however, the rule may change back to waive the prescription.

Bob asked whether the hives are placed on the pallets with entrances facing in or out: Dan said out. He also gives only small openings to stop mice from getting in and to help bees defend against yellowjackets. Also, he scraped wax off the tops and left burr comb on bottom of the frames: this made the hives easy to move. The bees may not like it, but it is easier. Also, there's no smashing bees when putting boxes down.

The Monday prior to our meeting, Dan brought his bees home for winter: 10,500 pounds of bees and about 500 pounds of equipment. One way to strap bees down so that all the hives are tightly linked is to put 2x6 8-foot-long beam on top so that the strap constantly pulls downward and distributes the pressure. He has 100 hives in his barn: they are under shelter, but it is cold, so they are not likely to fly, and they are located far enough from Larissa. On about January 15<sup>th</sup>, he will take them back to California.



*Above, left, Dan's bees at his father's ranch; right, Dan back home with the bees in the barn.*

Steve asked if commercial pollination is easier than raising cows; one member commented, "cows don't sting," but Dan commented that they do they kick: he broke his knee and elbow with cattle. Dan said that working with bees or cows is animal husbandry: each has challenges and benefits. Beekeeping is a little more difficult, Dan thinks, because insects can be harder to understand than mammals; however, he thinks that the bees are a little more profitable than the cattle. If he had a 5% death loss with cattle, that would be a bad year, but with bees, that would be a good year. Kimo said that mason bees are supposed to be good almond pollinators and wanted to know: are they not used at all? Dan said that it takes a long proboscis to get into an almond flower, so that precludes some native bees. Bumblebees could be good pollinators of almonds for this reason. Kevin had read that only honey bees pollinate almonds because of the shape of the flower. Dan commented that honey bees are not efficient with blueberries.

One member asked whether you can say that your honey is a specific flavor from a specific blossom: Dan said that yes, you can, if you note that a particular flavor is predominant: the bees

will never forage 100% on just one plant type. He noted that his honey is primarily blackberry, along with some fireweed and other native flowers that give a distinctive flavor. Ocean spray gives a clover-tasting honey. Gillian Davis asked how, when you are moving bees so much, do bees react to a new spot? Dan said that it is stressful for them, but they adapt fairly fast, within a few days (it depends some on the weather). Bees do orientation flights when they come out and identify the front of the hive as home; then they forage a little more and then a little more until they reach their maximum distance. Kevin thanked Dan for a very informative talk.

### **LCBA's November Business Meeting**

This month, we experimented by placing a couple of key items prior to Dan's talk to be sure that everyone would have the chance to hear about some special news items first in the meeting.

***Supplementing Hard Candy:*** First, Steve Howard and Kevin both realized that hard candy they had put on their bees in early October was already gone when they checked earlier this week, so they fed their bees again. When the weather allows, it's a good idea to check that your bees have enough supplemental feed, and to have extra hard candy and/or winter patties ready to go.

***Vote on Loaner Extractor Equipment:*** Kevin updated those present about the proposal that was made at our September monthly meeting: that the club buy an extractor that could be loaned to members who can't make it to the club's honey spinning workshop. The board discussed this and realized that we have the 4-frame hand crank tangential extractor that Norm Switzler donated; it is at Bob's barn with the two larger extractors that the club bought several years ago. The board suggests that the club now purchase an uncapping bucket and stand, an uncapping knife, uncapping fork, and gate for the bucket. We would still have our club workshop for beginners and those who'd simply like to join in the group activity. Kevin called for a show of hands vote; all were in favor.

Mel suggested that we charge a modest rental fee; Bob suggested that we let it be a voluntary donation. Kimo suggested that voluntary donations could go to the Youth Scholarship Program, and Kevin noted also to the Apiary, members' choice. Rick suggested that we consider a penalty for not returning the extractor on time and/or cleaned. Steve Grega noted that cleaning the equipment can be a chore, so it would be a good idea to stress the importance of cleaning when the loan is made. Kevin nominated Phil Wilson, who brought the original proposal, to be in charge of scheduling and getting the extractor and supporting gear to members who want to spin honey. Phil said that he is happy to coordinate this and will enlist Mel and Walt Wilson to help. Kevin said that the board will work out the operating procedures and let Phi know.

***Burlap Sacks for Smokers Ready for Pickup:*** Pamela Daudent announced that 20 people have not picked up their sacks! She asked that those who placed orders please get the sacks, or she will get rid of them.

**LCBA EMS Protocol:** During the break at our October meeting, a member collapsed; fortunately, she turned out to be ok (having given blood, then not eaten), but the event led the board to discuss having a standard procedure to follow in case something like this happens again. Kevin noted that our first concern must be safety for our members and guests. The protocol reads as follows:

“When faced with an EMS emergency, LCBA shall, in addition to administering basic first aid to any victim, immediately call 911 to alert and start in process fire and EMS protocol guidelines.

“Upon calling 911, the caller shall give the address, reason for call, and any additional information requested by the dispatcher.

“LCBA members responding to the situation shall continue basic first aid until fire and EMS personnel arrive on the scene and take over the victim’s protocol.

“Under no circumstances will responding LCBA members cancel fire and EMS personnel responding to the call for aid.

“Once on the scene, fire and EMS personnel shall, at their discretion, cancel the response or transport the victim(s) to the nearest life saving facility.”

No one present had any objections to LCBA’s adopting this protocol.



**Pets and Anaphylactic Shock:** Anaphylactic shock can affect animals too. Kevin displayed a photo of his Golden Lab, Miss Marley, who got and had a bad reaction. Kevin described how he and Marley go through a ritual every afternoon - she brings the tennis ball until Kevin plays with her - but she got stung near her eye, and by 2 a.m., she had swollen up, broken out in hives, and was throwing up. They gave her Benadryl and talked to their veterinarian the next morning: she



was ok, but Kevin wanted to give the FYI that stinging can happen to pets. Mel Gregorich asked whether she was stung by a bee or a yellowjacket: Kevin said that the bees were flying. Marley had been stung before, but never had a reaction like this.

***LCBA's 9<sup>th</sup> Annual Holiday Potluck:***

***Time:*** LCBA's 9<sup>th</sup> Annual Holiday Potluck will be Saturday, December 9<sup>th</sup>, at Fort Borst Park Kitchen #1 (see Upcoming Events, page 2 above, for details). We discussed having an earlier start this year. We agreed to have our social time at 3 p.m., with the potluck proper to start at 4 pm, followed by the Youth Scholarship drawing.

***Special Demonstration – Making Soap with Beeswax:*** About a dozen people expressed interest in member Starla Lago's offer to give a demonstration of how to make soap with beeswax; this will take about an hour and will start at 2 p.m. on the 9<sup>th</sup>, before the potluck.

***Call for Holiday Potluck Committee:*** Stevan Mayer, Cody Warren, Dan Maughan, Steve Howard, & Bob Harris offered to help Susanne with set-up and clean-up for the potluck.

***After Dan's talk, we covered our regular business items:***

***Treasurer's Report:*** Treasurer Rick Battin reported that LCBA has \$5,000.28 in savings; the checking balance is \$2,929.47, and the Youth Scholarship Fund has \$3,297.59. Rick noted that the scholarship fund went up thanks to an anonymous \$300 donation. Kevin noted that to help keep our budgeting up to date, Susanne now brings in expenses monthly rather than quarterly. As an FYI to members since we did not have a business meeting in October (because of the medical emergency), \$800 of expenses came in since June, of which \$600 were expenses for the Fair (over \$400 in tickets and parking passes for volunteers; the remainder of expenses were clerical items and state nonprofit renewal.). Finally, Susanne announced that Steve Grega and William Pittman have agreed to serve for a second year as our Audit Committee: the audit of finances will take place in late January, after the bank provides Rick with the annual statement for 2017.

***Nominating Committee Report:*** Susanne reported that neither she nor Gottfried Fritz, this year's Nominating Committee, have received any nominations for the board offices up for election. Terms run for two years. Kevin Reichert is willing to run for a second term as president; Rick Battin is willing to run again as Treasurer; Dan Maughan is willing to run for Community Outreach Coordinator; and Cody Warren, chair of our Apiary Committee, has thrown his veil in the ring for Mentorship Coordinator. No further nominations were forthcoming. Members have until November 15 to make nominations for these positions; if none are heard, the slate above is *de facto* elected.

***Overview of Proposed Bylaws Changes for Vote at December 9 Annual Meeting:*** Susanne put up a slide for members to see covering some proposed bylaws amendments: the one of most interest to members was Phil Wilson's proposal that we move the Annual Meeting to November,

so that voting can take place then and the annual holiday potluck can simply be a party. Other revisions are to fix some inconsistencies and to assign certain programs, such as Youth Scholarship and the Club Apiary, to a specific board member. The complete, proposed bylaws revisions are printed below. No one present had concerns or objections. The proposed revisions will be voted on at our December 9<sup>th</sup> annual meeting.

**PROPOSED CHANGES TO LCBA’S BYLAWS FOR VOTE OF THE MEMBERSHIP  
AT DECEMBER 9, 2017 ANNUAL MEETING:**

**(1) LCBA’s Constitution, Section 5** states that “LCBA’s policy on harassment and abuse requires volunteer representatives of LCBA to document harassment and abuse awareness training before working with the membership or public in LCBA projects and events.”

Although LCBA has held orientations for mentors and the materials are posted on our website (Mentors/Classes: Resources for Mentors), we’ve never required documentation of training other than passing around a sign-up sheet. It seems burdensome on members to require official documentation, and it is not clear that LCBA is authorized to pronounce documentation “official.”

**Proposed Bylaws Change:** Since Article V, Section 4, covers convening a Sexual Harassment Awareness Committee to address any issues of this nature, we strike the final sentence of Constitution Section 5.

**(2) Article IV, Section 4:** At a monthly meeting earlier in 2017, there was a show-of-hands vote of members to shift LCBA’s election cycle back by a month, so that the potluck could be simply a party, as well as to try to avoid having severe weather prevent members from getting the chance to vote. This would mean that a Nominating Committee would be announced by September 1, the slate would go to members by October 1, nominations would close on October 15, and the November monthly meeting would be the annual meeting, when any voting would take place. Also, we’d have to revise Article IX, Section 1 (“Order of Business”) to correspond.

**Proposed Bylaws Change:** In Article IV, Section 4, where “October” appears, it be changed to “September”; where “November” appears, it be changed to “October”; and where “December” appears, it be changed to “November.” Also, “December” would change to “November in Article IX.

**(3) Article III, Section 1,** says that board officers “shall be elected for renewable two year terms as provided in Article IV and shall serve until their successors are elected.” However, Section III, 3, reads that officers may resign at any time in writing or orally. We cannot force anyone to serve on the board against his or her will; III, 5, Vacancies, provides for appointment of temporary replacements. Therefore, the board suggests this proposed change:

**Proposed Bylaws change:** in Article III, Section 1, strike “And shall serve until their successors are elected” from Article III, Section 1.

(4) **Article II, Section 2, e, Mentorship Coordinator:** Now that LCBA has an Association Apiary, responsibility for its oversight should be noted in the bylaws. One logical way to do this would be to note that the Apiary is managed by a committee administered by the Mentorship Coordinator.

**Proposed Bylaws change:** In Article II, Section 2, e, Mentorship Coordinator, add this final sentence: “Finally, the Mentorship Coordinator shall administer a committee drawn from the membership to manage the Association’s teaching Apiary.”

(5) **Article II, Section 2, f: Education Coordinator:** No board officer at present is officially charged with administering the Youth Scholarship Program. One logical solution would be to add this responsibility to the Education Coordinator’s job description.

**Proposed Bylaws change:** In Article II, Section 2, 4, Education Coordinator, add this final sentence: “Finally, the Education Coordinator shall have oversight of LCBA’s Youth Scholarship Program.”

(6) **Article II, Section 2, g, Community Outreach Coordinator:** The board suggests that LCBA add coordinating the summer and holiday potlucks to the job description of the community outreach coordinator so that these jobs have someone taking ownership.

**Proposed Bylaws change:** In Article II, Section 2, g, Community Outreach Coordinator, add this final sentence: “Finally, the Community Outreach Coordinator shall administer a committee to organize LCBA’s Summer and Holiday Potlucks.”

(7) **Correcting a redundancy in Article II, Section 2, f and g:** At present, bylaws language tasks both the Education Coordinator and the Community Outreach Coordinator with maintaining a list of speakers and assigning them as needed.

**Proposed Bylaws change:** In Article II, Section 2, f, the current final sentence be abbreviated to read: “The Education Coordinator shall maintain a list of volunteer speakers/educators for the training of beekeepers.” In Article II, Section 2, g, the current final sentence be changed to read: “The Community Outreach Coordinator shall draw upon the list of speaker/educators maintained by the Education Coordinator and assign speakers when requested by community groups.”

**Club Apiary Update:** Cody Warren reported the four hives are alive; each has hard candy sugar blocks, pollen patties, and moisture control boxes (except the top bar hive). Kevin thanked Cody for doing a good job of getting six people scheduled to share the work of inspecting and feeding through the year.

Kevin reported that at the last board meeting, bee orders were discussed. We would like to grow the apiary with packages and nucs in 2018, and possibly get some donations. Also, Kevin noted as an FYI that he has asked the board to consider a surcharge on packages and nucs: for example, if a package costs \$110, we could put a \$2 dollar charge on it to help fund the apiary. VP Bob Harris noted that this idea is still in the discussion stage. Kevin noted that this would be a pretty easy way to fund the apiary, which needs woodenware, sugar, medication, etc. for the bees.

Steve Howard asked why not fund the apiary via donations of swarms, woodenware, etc.? Kevin pointed out that if we are going to support our education program with workshops, we need a reasonably sizeable apiary with, ideally, about a dozen colonies. Kevin would like to see the apiary be stable and self-sufficient, instead of the board constantly asking for donations. Dan noted that we need to be sure we are finding good value and also sending out package and nuc bids.

Gillian Davis asked: if we add a surcharge onto package bee sales, does that make it look like LCBA is making a profit? Kevin explained that as a 501©3 organization, we are permitted to bring in funds for our projects; what we are not allowed to do is have any members profit personally from club fundraising.

Pamela and Steve asked: what are we going to do with the honey from the apiary? Kevin said that the honey could potentially be sold to help raise funds. Steve suggested that we consider giving any honey to the apiary volunteers to thank them for their time and gas money. It was asked whether we could sell honey at the Southwest Washington Fair exhibit: Susanne explained that we are not charged for our exhibit in the Floral Building because we are classified as an educational exhibit; to get licensed to sell anything at the Fair, we would have to move to the commercial vendors' area in the Exposition Hall and pay (2017 rates for a commercial space were: \$450 to rent a 10' x 10' space; \$750 for 20' x 10'; \$950 for 30' x 10'; \$1150 for 40' x 10'; outdoor rates are similar and we'd need a large tent). Kevin asked that if members have further questions or thoughts about the Apiary, please contact a board member.

**Apiary Goals:** A few months ago, a member asked what LCBA's goals for the apiary are. Kevin noted that we will add an apiary page on our website and post the goals there. Kevin read the following goals:

(1) First and foremost, the Apiary will be an education site to teach fundamental, sustainable beekeeping practices;

(2) The Apiary will be a principal place where members can practice their beekeeping training, like the Master Gardeners' demonstration gardens – we can call it the teaching apiary;

(3) The Apiary will be a site experiment with splits, treatment practices, and other more advanced beekeeping techniques and new beekeeping techniques as they arise;

(4) The Apiary will be a place for mentors and mentees to interact in a group teaching environment;

(5) If there are ever surplus Apiary products *e.g.*, honey, wax, splits), the club intends to sell these to raise funds to help sustain the apiary.

Kevin also announced that he and Bob Harris have signed an agreement covering LCBA's use of land at Rose of Sharon Farm for the club Apiary. The agreement read as follows:

"I, Bob Harris, on this date, October 26, 2017, will enter into a written agreement with the Lewis County Beekeepers' Association, known as LCBA, for ingress/egress purposes for a honey bee apiary, which I have given verbal and written consent for the Association to hold on my property and use as an educational benefit for the Association members and its appointees. This Agreement may be rescinded by either part with a 30 day written notice to evacuate."

**Mentor Program Update:** Dan reported that mentors need to contact their mentees and be sure their bees are ready for winter. He thanked all of our mentors for their work. First year beekeepers Starla Lago and Stevan Mayer said that they could not connect with their assigned mentor, but that Dan, Kevin, and Susanne had helped them greatly this year.



*Above left, 2017 Youth Scholar Emily Ecklund checking her hives; right, Rylea Shan Powell and mentor Gottfried Fritz were featured in the Centralia Chronicle.*

**Youth Scholarship Update:** Education Coordinator Peter Glover reported that the main concern right now is to get applications for 2018. As of this meeting, we have one complete application. Since the *Chronicle* ran a cover story about our Youth Scholarship Program, featuring Rylea Shan Powell and her mentor Gottfried Fritz, we hope to get more applications soon; the deadline for applications is postmark date of November 17. Ideally, we would like to fund three more youth scholars in 2018, so Peter asked members to help get the word out. Peter also noted that in awarding scholarships, the board must identify an experienced nearby mentor,

which has constrained us in awarding scholarships in east county. We hope to have our current youth scholars come to potluck and give an update of the highlights of their first year of beekeeping. Gottfried reported that he and Rylie had fed Rylie's bees the Friday prior to this meeting.



*Above left, 2017 Youth Scholar Adam Claridge cutting comb at LCBA's June 17 carve-out; right, Adam with mentor Cody Warren at our September fall management workshop, building moisture control boxes.*

**Upcoming Events:** As the Potluck details had already been covered, Susanne announced our "Getting Started in Beekeeping" free orientation for November 11, 10 a.m. to noon here in our regular meeting room. She also noted that registration for LCBA's beginning beekeeping course, offered through Centralia College's Continuing Education program, will begin on December 6: details are on our website and will be in the newsletter.

**Other Business:** Gottfried reminded those who are first year beekeepers that there is usually a pretty good die-off of bees after the first cold snap, so don't be shocked or surprised by this. Also, be sure to remove the entrance restrictor and sweep out dead bees so that the entrance does not get blocked, preventing bees from doing cleansing flights and shutting off ventilation. He noted that you should veil up when you do this, because even in the cold, guard bees could break cluster and come after you. It's also a good idea to flip the entrance reducer so that the opening faces up – this will mean that for dead bees to block the entrance would take longer.

Finally, Bob introduced Gale and Phil from the Cowlitz County Extension beginning beekeeping class that he has been teaching this month; Gale and Phil are from Castle Rock, and they were welcomed by our members.

## RECIPES OF THE MONTH ~ Starring *HONEY*

### *Simple Honey Baked Brie ~ Ina Garten, The Barefoot Contessa*

(For a video how-to, visit: <http://www.foodnetwork.com/recipes/ina-garten/baked-brie-2549786> )

#### **Ingredients:**

- 1/4 wheel Brie
- 4 tablespoons honey

#### **Directions:**

Preheat the oven to 350 degrees F.  
Place brie on sheet pan covered w/ parchment paper.  
Drizzle with honey. Bake 5 to 7 minutes, or until it starts to ooze but not melt. Serve with apple slices.



### *Pineapple, Ginger, Honey Glazed Carrots*

~ A nice accompaniment to a holiday ham from *Immaculate Bites.com*; serves 4 ~

#### **Ingredients:**

- 1 Pound 453.6 grams Carrots Sliced
- 1 Tablespoon butter
- 1 Tablespoon coconut oil
- 1 teaspoon minced ginger
- ½ cup Pineapple Juice
- ½ Tablespoon HONEY
- ¼ -1/2 teaspoon nutmeg
- 1 Tablespoon apricot preserve - optional

#### **Instructions:**

1. Make the candied almonds by stirring together sliced almonds about ½ cup sliced almonds and about ¼ cup sugar for about 7 minutes or more.
2. In a medium saucepan heat the butter over medium heat until melted, then add coconut oil together with ginger, stir for about 30 seconds.
3. Then add carrots and sprinkle with salt and sauté over medium-high heat for 5 minutes stirring occasionally or until slightly brown.
4. Stir in the pineapple juice, honey and nutmeg. Bring to a boil. Once boiling turn heat to medium and let cook for 5 minutes, or until it has slightly thickened.
5. Remove from heat and mix in apricot preserves. Serve warm top with almonds and or parsley.



## *Baked Honey Bacon Benedict ~ National Honey Board*

### *Ingredients (serves 6 to 8)*

4 tablespoons butter  
 1 package English muffins split  
 1 lb. thick bacon  
 1/4 cup honey  
 1 dozen eggs  
 Salt and pepper to taste

### *For Hollandaise:*

2 packages hollandaise sauce  
 2 cups 2% milk  
 1 stick butter  
 Fresh parsley or chives  
     and paprika for garnish



### *Directions:*

Preheat oven to 350°

Spread each muffin half with butter and bake for 10 minutes on a sheet pan, set aside.

Spread the bacon out on a parchment lined sheet pan and drizzle with the honey. Bake for 20-25 minutes turning once. Remove each piece of bacon to a cooling rack to drain and cool. Cut each piece of bacon in half.

Prepare the hollandaise sauce according to the package directions and keep warm.

Place the muffin halves on a sheet pan and evenly divide the bacon over each muffin. Gently break one egg over each muffin half and sprinkle with salt and pepper. Bake for 12-15 minutes or until the eggs are cooked to your preference.

Serves immediately topped with warm hollandaise and garnished with fresh herbs and a sprinkle of paprika.

Tip: You can use the traditional method of poaching the eggs if you prefer, but this method of baking the eggs is much easier and great for entertaining.



## Pineapple Honey Glazed Ham ~ National Honey Board

### ***Ingredients (12 to 16 servings):***

1 (4 to 5 lb.) fully cooked boneless ham

1 can (8 oz.) pineapple slices

1/3 cup honey

1 Tablespoon ground mustard

ground cloves

### ***Directions:***

Preheat oven to 325°F

Bake ham on rack in shallow baking pan

for 1 hour or to 120°F on meat thermometer.

Drain pineapple; reserve liquid.

Combine reserved liquid, honey, mustard and cloves; mix well.

Score top of ham, if desired, and arrange pineapple slices on top.

Generously brush honey mixture over entire surface.

Bake about 30 to 45 minutes longer or to 140°F; baste every 10 minutes.

Let stand 10 to 15 minutes before slicing.



### **An Alternative Glaze: Whiskey-Honey Clove Glazed Ham (NHB)**

***INGREDIENTS (10-12 servings):*** 3/4 cup honey; 1-1/2 Tablespoons bourbon whiskey [or substitute vanilla extract]; 1/2 teaspoon ground cloves; 1 (5-lb.) bone-in fully cooked ham spiral.

***DIRECTIONS:*** Combine honey, bourbon and cloves in small bowl until well blended. Place ham, cut-side down, in roasting pan; brush with honey mixture. Cover pan with foil and bake at 275°F about 1 hour or until heated through. Remove foil from ham and increase oven temperature to 425°F Brush with honey mixture. Bake about 10 minutes more or until ham is golden brown. Remove from oven and place on serving platter. Pour juices over ham.

*Looking for an Adult Honey Beverage? Iron Chef Geoffrey Zakarian shares 2 favorite honey-themed drinks from his FoodNetwork.com webpage:*

### **Bee's Knees**

#### ***Ingredients:***

8 ounces gin  
 4 ounces lemon juice  
 4 ounces Honey Simple Syrup, recipe follows  
 Lemon peel, for garnish  
 Honey Simple Syrup:  
 1/2 cup honey



***Directions:*** (for a video in which chef Geoffrey Zakarian shows the technique, visit:

<http://www.foodnetwork.com/recipes/geoffrey-zakarian/bees-knees-2420111>

Vigorously shake the gin, simple syrup and lemon juice over ice, and strain into a chilled cocktail glass. Garnish with the lemon peel.

#### ***Honey Simple Syrup:***

In a small saucepan over medium heat the honey and 1/2 cup water until incorporated and dissolved. Cool to room temperature before using.

### ***Or Try This: Gold Rush***

#### ***Ingredients:***

***Honey Syrup:*** 2/3 cup honey

#### ***Gold Rush Cocktail:***

1 cup bourbon  
 1/2 cup fresh lemon juice  
 4 sprigs fresh mint, for garnish

#### ***Directions:***



For the honey syrup: In a small saucepan, heat the honey with 1/3 cup water until it just comes to a simmer. Cool completely.

For the gold rush cocktail: Place 1 large ice cube in each of 4 rocks glasses. Combine the bourbon and lemon juice in a cocktail shaker with 1/2 cup honey syrup and some ice. Shake and strain into the glasses, garnish with the mint and serve.

## BEES IN THE NEWS



*Above, University of Maryland doctoral student Samuel Ramsey, whose advisor is Dennis Van Engelsdorp, has won awards for his discovery that Varroa mites feed on the fatty bodies of bees – the bees' liver, in effect – and not on their blood. Ramsey's discovery may change how we treat for mites. (Photo courtesy of John Consoli)*

**New Research Shows that Varroa Mites Feed on Bees' Fatty Livers – Not on Their Blood: “Honey Bees Are Dying. In Three Minutes, A UMD Student Can Tell You Why”:** Bee Culture's Catch the Buzz, Nov 26 2017: to read the article, visit:

[http://www.beeculture.com/catch-buzz-honey-bees-dying-three-minutes-umd-student-can-tell/?utm\\_source=Catch+The+Buzz&utm\\_campaign=f343bf8b6f-Catch\\_The\\_Buzz\\_4\\_29\\_2015&utm\\_medium=email&utm\\_term=0\\_0272f190ab-f343bf8b6f-256261065](http://www.beeculture.com/catch-buzz-honey-bees-dying-three-minutes-umd-student-can-tell/?utm_source=Catch+The+Buzz&utm_campaign=f343bf8b6f-Catch_The_Buzz_4_29_2015&utm_medium=email&utm_term=0_0272f190ab-f343bf8b6f-256261065)

**Relatively Gentle Puerto Rican "Killer Bees" Are Highly Resistant to Varroa Mites:**

"Genomic Study Explores Evolution of Gentle 'Killer Bees' in Puerto Rico": American Bee Journal, Nov 16 2017: to read, visit: <http://mailchi.mp/americanbeejournal/november-16-2017-genomic-study-explores-evolution-of-gentle-killer-bees-in-puerto-rico?e=e9ff21e0bb>

**Insects worldwide are disappearing - & their ecological services to humans have been estimated to be worth at least \$57 billion in the U.S. alone:** "Recently Reported Declines In Several Insect Taxa Such As Butterflies, Wild Bees And Moths, Are In Parallel With A Severe Loss Of Total Aerial Insect Biomass" - Bee Culture's Catch the Buzz, Nov 19, 2017: to read, visit: [http://www.beeculture.com/catch-buzz-recently-reported-declines-several-insect-taxa-butterflies-wild-bees-moths-parallel-severe-loss-total-aerial-insect-biomass/?utm\\_source=Catch+The+Buzz&utm\\_campaign=80707326c9-Catch\\_The\\_Buzz\\_4\\_29\\_2015&utm\\_medium=email&utm\\_term=0\\_0272f190ab-80707326c9-256261065](http://www.beeculture.com/catch-buzz-recently-reported-declines-several-insect-taxa-butterflies-wild-bees-moths-parallel-severe-loss-total-aerial-insect-biomass/?utm_source=Catch+The+Buzz&utm_campaign=80707326c9-Catch_The_Buzz_4_29_2015&utm_medium=email&utm_term=0_0272f190ab-80707326c9-256261065)



*Above, cover of the Honey Bee Health Coalition's November "Coalition Buzz"*

**Honey Bee Health Coalition - this month's "Coalition Buzz" newsletter has stories on how HBHC is helping soybean growers support honey bees . . . the Nutrition Challenge winners . . . A GoFundMe fundraiser to help Caribbean beekeepers struggling to rebuild after hurricanes. . . a link to a collection of hive management best practices materials . . . & more!** To read, visit: <http://mailchi.mp/honeybeehealthcoalition.org/supporting-bees-soybean-producers?e=627ab4e833>

**"Fungicides make Insecticides and Diseases Even Worse for Bees":** Bee Culture's Catch the Buzz, Nov 15 2017: to read, visit: [http://www.beeeculture.com/catch-buzz-fungicides-make-insecticides-diseases-even-worse-bees/?utm\\_source=Catch+The+Buzz&utm\\_campaign=6b4820c7a6-Catch\\_The\\_Buzz\\_4\\_29\\_2015&utm\\_medium=email&utm\\_term=0\\_0272f190ab-6b4820c7a6-256261065](http://www.beeeculture.com/catch-buzz-fungicides-make-insecticides-diseases-even-worse-bees/?utm_source=Catch+The+Buzz&utm_campaign=6b4820c7a6-Catch_The_Buzz_4_29_2015&utm_medium=email&utm_term=0_0272f190ab-6b4820c7a6-256261065)

**The Latest on Neonicotinoids: "As Regulators Consider A Ban On Neonicotinoids, Debate Rages Over The Harm They Cause To Bees":** Nature.com. To read, visit: <https://www.nature.com/news/the-bitter-battle-over-the-world-s-most-popular-insecticides-1.22972> .

**"China Leads The World In Both Pesticide Production And Consumption. Now, Under One Roof":** Bee Culture's Catch the Buzz, Nov 7 2017: Another reason to bee-ware of honey transshipped from China: pesticides. The Chinese government is working to reduce pesticide use. To read, visit: [http://www.beeeculture.com/catch-buzz-china-leads-world-pesticide-production-consumption-now-one-roof/?utm\\_source=Catch+The+Buzz&utm\\_campaign=44c171a5e5-Catch\\_The\\_Buzz\\_4\\_29\\_2015&utm\\_medium=email&utm\\_term=0\\_0272f190ab-44c171a5e5-256261065](http://www.beeeculture.com/catch-buzz-china-leads-world-pesticide-production-consumption-now-one-roof/?utm_source=Catch+The+Buzz&utm_campaign=44c171a5e5-Catch_The_Buzz_4_29_2015&utm_medium=email&utm_term=0_0272f190ab-44c171a5e5-256261065)

***Interesting stories of honey & other bee product production abroad:***

**"Honey Production Down Across Ontario Following Cool, Wet Summer And Some Local Producers Are Feeling The Sting":** Bee Culture, Catch the Buzz, Nov 12 2017; for details, visit: [http://www.beeculture.com/catch-buzz-honey-production-across-ontario-following-cool-wet-summer-local-producers-feeling-sting/?utm\\_source=Catch+The+Buzz&utm\\_campaign=ac84670fd6-Catch\\_The\\_Buzz\\_4\\_29\\_2015&utm\\_medium=email&utm\\_term=0\\_0272f190ab-ac84670fd6-256261065](http://www.beeculture.com/catch-buzz-honey-production-across-ontario-following-cool-wet-summer-local-producers-feeling-sting/?utm_source=Catch+The+Buzz&utm_campaign=ac84670fd6-Catch_The_Buzz_4_29_2015&utm_medium=email&utm_term=0_0272f190ab-ac84670fd6-256261065)



**"Same Plants, Same Honey ... So Why Does New Zealand Want To Trademark Manuka?"** Bee Culture, Catch the Buzz, Nov. 11, 2017: to read the article, visit: [http://www.beeculture.com/catch-buzz-plants-honey-new-zealand-want-trademark-manuka/?utm\\_source=Catch+The+Buzz&utm\\_campaign=111a4d4852-Catch\\_The\\_Buzz\\_4\\_29\\_2015&utm\\_medium=email&utm\\_term=0\\_0272f190ab-111a4d4852-256261065](http://www.beeculture.com/catch-buzz-plants-honey-new-zealand-want-trademark-manuka/?utm_source=Catch+The+Buzz&utm_campaign=111a4d4852-Catch_The_Buzz_4_29_2015&utm_medium=email&utm_term=0_0272f190ab-111a4d4852-256261065)

**"Australia & New Zealand Argue Over Trademark Of The Name Manuka":** Bee Culture's Catch the Buzz, Nov 24 2017. To read the article, visit: [http://www.beeculture.com/catch-buzz-australia-new-zealand-argue-trademark-name-manuka/?utm\\_source=Catch+The+Buzz&utm\\_campaign=c89b16a588-Catch\\_The\\_Buzz\\_4\\_29\\_2015&utm\\_medium=email&utm\\_term=0\\_0272f190ab-c89b16a588-256261065](http://www.beeculture.com/catch-buzz-australia-new-zealand-argue-trademark-name-manuka/?utm_source=Catch+The+Buzz&utm_campaign=c89b16a588-Catch_The_Buzz_4_29_2015&utm_medium=email&utm_term=0_0272f190ab-c89b16a588-256261065)

**Probably NOT on your holiday menu: Giant Wasp Bee larvae, considered a delicacy in India! "Bee Larvae – Rich Man's Food In Ukhrul, In The North Eastern State Of Manipur, India":** Bee Culture's Catch the Buzz, Nov 21 2017: to read more, visit: [http://www.beeculture.com/catch-buzz-bee-larvae-rich-mans-food-ukhrul-north-eastern-state-manipur-india/?utm\\_source=Catch+The+Buzz&utm\\_campaign=355af7dec8-Catch\\_The\\_Buzz\\_4\\_29\\_2015&utm\\_medium=email&utm\\_term=0\\_0272f190ab-355af7dec8-256261065](http://www.beeculture.com/catch-buzz-bee-larvae-rich-mans-food-ukhrul-north-eastern-state-manipur-india/?utm_source=Catch+The+Buzz&utm_campaign=355af7dec8-Catch_The_Buzz_4_29_2015&utm_medium=email&utm_term=0_0272f190ab-355af7dec8-256261065)

## ANNOUNCEMENTS



***MITE BUSTERS*** – Dr. Danny Najera & his students at Green River Community College are raising funds for their Apiary & research program. Their “Mite Busters” Patch is ready to sew on your bee suit! To order, visit this URL, make your donation, & - very important! - put "mitebuster" patch in the comments:

***<https://www.greenrivercollegefoundation.org/honeymoney>***.

***Also, give your mailing address to send it to. It's \$5 for one patch, \$10 for the two patches, etc. If you want to help out GRC Grcc Honeybees with their mailing costs, you can donate an extra \$1. Keep MITE BUSTING!!***

***Do You Sell Wax?*** If you are an LCBA member and would like to be listed on LCBA’s Buy Local Honey page, please email [secretary@lcba.community](mailto:secretary@lcba.community) with your contact information, prices, and a photo if possible.

***Western Apicultural Society Newsletters:*** [http://groups.ucanr.org/WAS/WAS\\_Journal](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.

***WASBA Newsletter:*** Pick up your copy of this bimonthly online at [www.wasba.org](http://www.wasba.org): click on "Newsletters." The July Newsletter’s cover story is LCBA’s Youth Scholarship Program!

***That’s all for now ~ take care, & bee happy!***

~~ Susanne Weil, LCBA Secretary ([Secretary@lcba.community](mailto:Secretary@lcba.community); 360 880 8130)