



*Visit LCBA Online: [www.lewiscountybeekeepers.org](http://www.lewiscountybeekeepers.org)*

## **October 2016 LCBA Newsletter**

### *In This Edition:*

#### **Upcoming Events (2 - 5)**

- **October 13 Monthly Meeting**
- **November 10 Monthly Meeting**
- **December 8 Annual Meeting / Holiday Potluck**

#### **September 8 Monthly Meeting Summary (5 – 16)**

- **President Kevin Reichert – Preparing Bees To Over-Winter (5–13)**
- **Business Meeting Notes (13-16)**

#### **Fall Management Workshop Highlights (16-17)**

**Youth Scholarship Update (17) – LCBA’s Youth Scholarship Program has been featured in two newspapers this past month! Links are included.**

#### **Late Summer Colony Rescue (18)**

#### **Announcements: (19)**

***Bees in the News will be back for our November Newsletter – to get news sooner, visit our Facebook page!***

*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



*Our October speakers will be Rick Battin (left) and Dan "The Bee Chef" Maughan (right)*

### ***Thursday, October 13 ~ LCBA Monthly Meeting:***

#### ***Using Digital Hive Tools to Help Manage Colonies; Making Winter Patties***

**When:** 6 – 8:45 p.m.: Social Time, 6 to 6:30 p.m.; 6:30-7:30, presentation; 7:30, break; 7:45-8:45 business meeting & Beekeeping Q&A.

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

**Speakers:** LCBA Treasurer Rick Battin will show he uses a new digital hive management system to assess colony weight, temperature, & more; Rick will also share how the infrared camera app on his phone helps locate the cluster. Also, Community Outreach Coordinator & "Bee Chef" Dan Maughan will demonstrate how he whips up his winter patties recipe.

**Also: Short business meeting & "beekeeping Q&A."**

### ***Saturday, October 22***

#### ***Michael Palmer Speaks in Silverdale, WA***

**When:** 10 a.m. to 2 p.m.

**What:** The West Sound Beekeepers Association is bringing in Michael Palmer to speak. This is a great opportunity for beeks and bee friendlies in our area to hear from a well traveled beekeeper. Michael will be speaking at our local high school auditorium in Silverdale WA and will be covering topics like: building a sustainable apiary, over wintering nucs, queen rearing and bee/queen genetics. As a community outreach we are also making 25 tickets available to high school science/biology students and their teachers at no cost.

**Cost:** \$35 [while tickets last]. To register online, go to "Brown Paper Tickets" website:

<http://www.brownpapertickets.com/event/2590636>

**For more information,** visit: <http://westsoundbees.org/>

***Thursday, November 10 ~ LCBA Monthly Meeting:  
Inside the Waggle Dance ~ Dr. Danny Najera***



*Above left, Dr. Najera & friend (photo, Ross Coyle, Kent Reporter); right, Dr. Najera at a workshop (photo courtesy of Dr. N.)*

**When:** 6 – 8:45 p.m.: Social Time, 6 to 6:30 p.m.; 6:30-7:30, presentation; 7:30, break; 7:45-8:45 business meeting & Beekeeping Q&A.

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

**Speaker:** Dr. Danny Najera, Instructor, Green River Community College, Danny writes, “the biology of the honeybee is more complex than most people and most beekeepers know. We will introduce you to the complexity of the honeybee through the well documented waggle dances, then introduce some yet to be published data that will blow your mind.”

***Also: Short business meeting & "beekeeping Q&A."***



***Thursday, December 8 ~ LCBA's 8th Annual Holiday Potluck ~ New Location!***

Please mark your calendars & get ready to share good food, good fellowship, door prizes, & after dinner, brief monthly meeting with board elections & bylaws voting, fundraising drawing for our 2017 Youth Scholarship Program, our traditional Beekeeping Q&A, suggestions for 2017 speaker topics, & more.

**Where: New Location – Borst Kitchen #2, Fort Borst Park in Centralia (directions will be in your December newsletter)**

**When: 6 – 9 p.m.: Social Time 6 to 7; Dinner 7 to 8; Brief Business Meeting, including Elections & Youth Scholarship Program Drawing, 8 to 9.**

**Please Bring:** A dish of food to share & a plate, cutlery, & cup to eat/drink from. Borst Kitchen has tables & chairs, ranges, a refrigerator, & plug-ins for hot pots. LCBA will provide coffee, tea, hot chocolate, & napkins.

**Food Drive:** If you'd like to bring canned food or dry goods for the Greater Chehalis Area Food Bank, please do – we'll have a donation box.

**Drawing** to support 2016 Youth Scholarships: Featured items will be noted in the December newsletter. If you have an item to donate, please bring it!

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



*Above, January 12 Speaker Harvard Robbins' card & honey display at Shop-n-Kart.*

### ***Thursday, January 12***

#### ***LCBA Monthly Meeting: Life As a Commercial Beekeeper ~ Harvard Robbins***

**When:** 6 – 8:45 p.m.: Social Time, 6 to 6:30 p.m.; 6:30-7:30, presentation; 7:30, break; 7:45-8:45 business meeting & Beekeeping Q&A.

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

**Speaker:** Lakewood-based Harvard Robbins, longtime commercial beekeeper, will speak about the ups and downs of life keeping bees commercially – pollination, selling package bees & nucs, transporting bees, selling honey, & more. Bring your questions!

**Also: Short business meeting & "beekeeping Q&A."**

### ***Saturdays, January 21, 28, February 4, 11, 18, & 25***

#### ***LCBA's Next Beginning Beekeeping Course: "Your First Year of Beekeeping"***

**When:** 6 Saturdays, 9 a.m. to noon

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

**Course Description:** This class is designed to help beginners learn to keep 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. This course is part of Centralia College's Continuing Education Program.

**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:** LCBA board members with many years of beekeeping experience: Education Coordinator Peter Glover, Secretary Susanne Weil, Founder/Vice-President Bob Harris, & guest instructors from the LCBA Board.

**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."

**Registration Begins Early December:** visit our website for the registration brochure ([http://www.lewiscountybeekeepers.org/upcoming\\_events](http://www.lewiscountybeekeepers.org/upcoming_events)) or ask for one at a meeting.

## LCBA September 8 Monthly Meeting Notes

LCBA President Kevin Reichert began our meeting by thanking all of our volunteers who staffed our exhibit, loaned equipment, and helped organize our exhibit at the Southwest Washington Fair – he made special mention of Dan Maughan, who organized and brought in our observation hive with bees from his apiary. A slideshow of photos from the Fair was looped. For the names and contributions of all our volunteers, please see our September newsletter! For photos, visit our website, and click on the Southwest Washington Fair link.



*Above, LCBA President Kevin Reichert winterizing his bees. To see a slideshow with his entire process, visit [http://lewiscountybeekeepers.org/monthly\\_meetings](http://lewiscountybeekeepers.org/monthly_meetings) and scroll down to September 2016.*

### ***Ten Things To Do Now To Help Your Bees Survive Winter ~ Kevin Reichert***

Kevin was our speaker at this meeting, giving an overview of things we can do to help our bees get through the winter. Kevin started by pointing out that we can never be 100% sure that we can bring all of our colonies through winter alive, but in his experience, doing these things will help. Below, each key point is followed by discussion from our meeting. The PowerPoint slideshow is on our website under the Monthly Meetings link; it is also under Mentors/Classes (Overwintering).

**1. If you have tested your bees and know they have mites, now is the time to treat them (unless you have a non-treatment philosophy).**

Queens are winding down laying as the colonies prepares to over-winter, so a hive with a mite load can get overwhelmed. Kevin noted that this is the first year he will treat his bees for Varroa, now that the oxalic acid fume vaporizer is an option. A number of members have either bought or made vaporizers, and if anyone wants to borrow one, they can ask a board member to get connected with someone who can loan. October is the best month to do this treatment, since the queen is slowing down laying and the mites have fewer larvae to infest.

**Testing for mites:** Kevin noted that we can test for mites, but he figures at this point that most, if not all colonies have them. Rick Battin noted that he is going to put a clean mite count board when he does his oxalic treatment and count, then put in the board again a week later and see if he needs to treat again. Rick noted that Dewey Caron had pointed out that we should not over-use oxalic acid: doing so can kill some bees. Kevin noted that Dan Maughan has had good success with oxalic: Dan said that yes, he has, but he rotates treatments, so maybe the combined effort is what works.

**Using a vaporizer with oxalic:** A gram, like a quarter-teaspoon, will be sufficient. Walt Wilson noted that he made a vaporizer that gets hotter faster than the store-bought model, which takes a minute and a half to two minutes before the crystals vaporize; Walt recommends that one might want to test its speed first before putting it into a hive. It was noted that you don't need to close hive for an entire 10 minutes: 4 to 6 minutes was fine for him.



Above, "poop streaks" on the outside of the hive suggests dysentery caused by *Nosema*.

**2. Look for *Nosema*, and if you see it, treat for it using *Fumagillen*.**

Kevin explained that the dysentery which the gut fungus/microsporidian *Nosema cerana* promotes will debilitate bees and make it hard for them to make use of food supplies effectively. In a way, Kevin commented, *Nosema* could be seen as parallel to pneumonia in people. It makes the bees sick. A dose of *Fumagillen* in sugar-water syrup is the recommended mode of treatment. However, the *Nosema* organism can become resistant to *Fumagillen*, so Kevin recommends that you don't treat prophylactically – rather, only treat when you see a problem. The classic sign is streaks of poop on the outside of the hive. This is a problem to keep an eye out for in the spring, as well.

### ***3. Evaluate honey and pollen stores for winter.***

Are any of your colonies light on honey or pollen? Look in your hives and assess this. Each colony should they have 40 to 60 pounds of honey to get through the winter. Kevin noted that a full deep hive box can weigh about 60 to 70 pounds if all 10 frames are full. He lifts and tips to see how heavy it is. Gottfried cautioned that it is a good idea to look at all boxes: if you only look into a top box, and it is looking great, it's possible that the bees may have moved up, but have nothing in supply in the boxes below.

***Strategic frame positioning:*** Kevin suggested that we strategically position food frames above the brood chamber, as the bees will move up through winter: sometimes, bees will not go out to the side frames, and will starve to death with food less than a foot away. For brood boxes, the best order for frames, from the outside to the center, is frames of honey, then pollen, then brood in the center.

***Combining colonies?*** When should we consider combining a weak colony with a stronger? Kevin urges that, first, we assess for food stores and try to feed them to bulk them up. Dan's been feeding to help bulk them up. Normally, Kevin wouldn't combine unless a colony consists of only a couple frames of bees: he pointed out that you can overwinter a one box hive.

One member asked what it means to "strip off" boxes: Kevin answered that some beekeepers take off boxes if there is extra honey so the bees don't have to heat extra space, but Kevin leaves extra food boxes on: if the colony is large, they may need the food.



*Ingredients for making 2:1 sugar syrup; taking syrup & pollen patties out to the bee yard.*

### ***4. Feed bees now if they are light on stores.***

Kevin is now feeding one gallon per hive per week to hives that he thinks needs it. However, he's not feeding all his bees, because it's best if they build up more naturally. As the temperature drops, it will be time to shift from 1:1 sugar: water mix to a 2:1 sugar: water mix. Once temperatures go down, bees won't eat wet food.

***Feeding methods:*** If you are feeding with a Boardman, you may attract yellowjackets: at this time of the year, inside feeding methods, like an in-frame feeder or bucket feeder, are best. There are still a lot of yellowjackets around, so if you haven't already, it is time to neck the entrance reducers down to their smallest entry to help bees defend the hive. Dan said that he has already gone through 250 pounds of sugar: Kevin quipped, "so, do you go into Walmart at

night?” Dan admitted to this. Kevin says he doesn’t want to over-feed, so he gives some in spring and some in fall, as needed. Gottfried mentioned a syrup very like homemade 2:1 that Harold has pre-made at Beeline for \$3.50 a gallon: you can take a gallon container to Beeline, and Harold will fill it. Bill Barr asked about putting in Honey-b-Healthy; Kevin said that he puts HBH in all feed and candy boards also. His homemade HBH recipe is on our website (Mentors & Classes link, Fall Management and Over-wintering).

***Dry sugar feed?*** A member asked if you can feed dry sugar: Kevin said that yes, you can. You can lay a piece of newspaper on top of the frames, put on dry sugar, spray with water, and this makes a cake of sorts that the bees will eat. Sometimes, though, they may think it is foreign and kick it out.

***Feeding honey frames?*** Gottfried said that the first feeding of the late season should be putting wet honey supers back on. Steve Grega asked if there is anything wrong with moving a honey frame from a strong hive to a weak one: Kevin and Gottfried said that no, there isn’t, as long as there are no diseases to transfer.

### ***5. Make candy boards now to get ready for the fall transition to dry feed.***

Kevin said he will transition from syrup to the candy boards in mid late October. Moisture in hives during cold wet weather can chill bees and kill them, so it’s good to prepare ahead of time for dry winter feed. How long a candy board lasts will have to do with the individual bee colony’s needs and the weather. Kevin said, “Think of [candy boards] as cheap insurance. Bees can move up the box and not look at side frames and starve with food around, but with the candy board on top, they will find the food.” Here is the recipe:

#### ***Kevin & Jeanne’s Candy Board Recipe:***

##### **INGREDIENTS:**

1 1/8 cups water; 5 lbs dry cane sugar; 2 Tb. Honey B Healthy;  
1 tsp “Durvet” vitamins/electrolytes (Farm Store)

##### **TOOLS:**

Deep pan; Cookie sheet/baking pan; Parchment paper; Wooden spoons

##### **HOW TO MAKE IT (ON A PROPANE BURNER OR STOVE-TOP):**

First, it helps to have 2 people work together. Wearing leather gloves and an apron is a good idea; keep pets & small children out from underfoot.

Next, prepare a candy sheet to pour in hot sugar mix – line baking pan with parchment paper.

Next, mix electrolytes in with the Honey-B-Healthy & have ready to stir into the hot sugar.

Next, bring water to the boil in a large pot. Mix in the sugar. Stir constantly until it is just below 250 degrees F. – if you don’t stir constantly, the mix will caramelize.

When it is almost at 250 degrees, stir in the electrolytes/Honey-B-Healthy mix (continued).



Keep stirring till the whole mix hits 250 degrees. When it does, pour onto the parchment-lined cookie sheet. It helps to have one person do the pour while the other spreads the mix out over the cookie sheet with a wooden spoon b/c it will start to set fast.

Let it cool (probably overnight). You can put it in the freezer or just put the cookie pan on the garage floor. Kevin also notes that before it sets, it's good to score it down the middle, which makes it easier to snap it in half to feed to bees. You can also break it up into smaller chunks.



*Above, a finished candy slab resting on top of hive frames.*

Steve Howard takes his mix up to 260 degrees Fahrenheit to help the candy set. Kevin added that they don't do it in the house (though Peter and Susanne did it on the stovetop and survived). Peggy asked, "Can we buy it from you - it's too much like cooking!"

### ***Kevin & Jeanne's Honey-B-Healthy Homemade Recipe:***

Ingredients:

5 cups water

2.5 lbs. sugar

1/8 teaspoon lecithin granules [this is a emulsifier]

15 drops spearmint oil

15 drops lemongrass oil

How to Prepare It:

Pre-soak the lecithin granules overnight in a small amount of water.

Dissolve sugar and water as you would for syrup

Remove from heat and add ingredients; stir and let cool

Place in blender and whip for 3 to 4 mins.

We place and keep this in the refrigerator. I'm a splash and dash kind of guy, but the recipe calls for 2 teaspoons per quart added to your syrup.

"The Bees love it, we love it, it is easy on the pocket book, and we hope you like it also. --Kevin and Jeanne"

## ***6. Protect hives from the wind and rain.***

Some move bees under shelter; others use covers (like political signs) that overhang the top by a foot or more all around. This helps keep moisture out of the hives and also provides bees with a space for cleansing flights in rainy weather. Protect from wind and rain good to duct tape seams of boxes. Kevin also uses roofing paper so does Steve. The radiant heat on the sunny winter days can help bees. Gottfried said be sure they get some sunlight on clear days. Kevin agreed hive placement is key and as Dan said sun lower in winter.

## ***7. Place moisture control boxes above the hive boxes.***

Kevin and Jeanne started making moisture control boxes several years ago and have seen better winter survival. These boxes sit on top of the frames, over the candy board; they have hardware cloth in the center, with wood shavings above the cloth that act like sponges, drawing moisture off the colony; the wood shavings are covered with burlap. The boxes themselves have 3/8 inch ventilation holes drilled into the sides. For directions, needed parts & tools, and photos, see the slideshow of Kevin's moisture control box method on LCBA's website – it is linked under Mentors/Workshops/Classes (there, click on the Overwintering Bees page); it is also linked under Monthly Meetings (scroll down to September 2016).

Kevin noted that he first tried the moisture control box because of his experience in the fire service. They used to cut holes in roofs when fighting fires to let smoke out: stuff vents up. In the 4 inch moisture control boxes, moisture from condensation in hive wicks up and is absorbed. Without anything to absorb it, moisture will hit the inner lid and rain back down on bees; the moisture chills the bees, and they die. Walt Wilson asked about the garden top hive lid design: Gordon Bellevue said that he uses them because he lives in the woods with huge moisture problems: his only hive that didn't have any moisture problem was his garden top, so now he has switched over completely. The only down side is that they are more expensive.

Kevin passed around Dan's moisture control board from Mann Lake: a felt board, thin, about a half-inch wide. Dan wants to buy material by sheets and make his own, since Mann Lake is spendy.

***When should beekeepers put on moisture control boxes?*** Kevin does it by the end of September. How often to change out the cedar shavings? Kevin says it varies by colony: you have to check periodically on a day when it's not too cold and wet, and also change out the burlap.



*Above left, Jeanne Reichert making up moisture control boxes with cedar shavings & burlap; right, Kevin sealing hive joints with duct tape.*

Steve Grega commented that after last year's presentation, he made moisture control boxes and used smaller vent holes, but he thinks that larger holes would work better. Steve Howard noted that angling the holes can be a good idea and that being mindful of where the hive is placed is important – once he had flooding through the holes after a hard rain. Kevin also noted the “tip strategy” – having the hives tilted ever so slightly forward – to let moisture run out the front entrance.

***Where to get the cedar shavings?*** Kevin has used kennel shavings, but cedar shavings, though bigger, seem to work. Gottfried noted that Walmart sells cedar shaving at Walmart; Steve Howard has seen them at some of the farm stores. Kemper's corner in Tumwater sells them in big bales, and The Tractor Store has them too. John Stucky asked whether the shavings have to be cedar: Kevin said no, but bees like cedar and some other bugs don't. Dan said that 1/8 inch hardware cloth is available at Sunbirds: some stores have quarter-inch, but not eighth-inch. Kevin also noted that prices have changed. An advantage of that hardware cloth barrier in the middle of the moisture control box is that when you check for moisture and changing out materials, bees can't get through the hardware cloth. You DO have to veil up for changing out the candy board.



*Above, be sure to drill those ventilation holes for the moisture control box where the telescoping cover won't cover them up.*

### ***8. Give good ventilation.***

Be sure that there is space for moisture to rise and exit the colony – and be sure that when you make your moisture control box, the telescoping cover won't cover those ventilation holes. The upper entrance can be left open in winter to aid ventilation.

### ***9. Add an entrance reducer to protect the colony from mice.***

Mice sometimes seek shelter in a nice warm hive for winter and can do a lot of damage to comb, as well as urinate inside the colony. If you put in a reducer with holes small enough to exclude mice, Kevin recommends taking it off every month or so to scrape out dead bees that collect on the bottom board: if you don't do this, the entrance can get blocked, and the living bees can't get out for cleansing flights – then they'll defecate inside, and the colony can die. Rick commented if you flip the entrance reducer upside down, it will be harder to get plugged [depending on type of reducer you have]. Kevin said this is a good idea but still recommends that periodic clean-out. Buck noted that he uses BBQ frames to keep mice out of his hives.



*Above, hives set above the ground, with corrugated plastic rain covers that let bees do cleansing flights.*

### ***10. Get hives up off the ground to help combat moisture problems.***

Getting the hives off the ground is another way to prevent your bees from getting wet and chilled. Kevin recommends that if you do not already use a hive stand, you can put hives up on pallettes, cinder blocks, etc. Peter Glover noted what William Pittman does: his hives sit atop two cinder blocks, with a tin sheet projecting outward – this keeps mice out, since they can't get over that thin tin edge. Peter noted that the only down side of the two-cinder-block arrangement is that if the colony builds up very strongly and you must add more boxes, they could rise too high for easy management. Dan commented that his neighbor has relatives in Hungary who keep bees 6 feet off the ground because of ground fog. Finally, Kevin noted that using tar paper to wrap the hives does help protect boxes from the rain; also, binding the boxes together with duct tape helps avoid having moisture leach in between the boxes.

## **September 8<sup>th</sup> Business Meeting**

***Treasurer's Report:*** Treasurer Rick Battin reported that LCBA's current main account balance is \$4,807, with \$1,969.26 in our Youth Scholarship Account. Major expenses for the previous month were \$530 for the Fair, including \$255 for volunteer tickets and parking passes. The club is on budget for the year so far.

***Holiday Potluck – Venue Options:*** After last year's flooding on Shorey and Riverside Roads in early December made it hard for some members to get to Neuwaukum Grange for our Holiday Potluck, the board investigated alternate venues, and learned that Borst Kitchen #2 would host us for \$50. The Grange has never raised their rate for us, but the cost is \$75. The Grange offers a large, comfortable space with a spacious kitchen and plenty of counter space; Borst Kitchen 2 is not quite as spacious, but has stoves, burners, refrigerators, and enough room, tables, and chairs to accommodate us. Kevin noted, though, that there is no disabled access to the restrooms at the Grange, whereas Borst Kitchen #2 has full handicapped access. Parking is a wash between the two. Kevin asked for a show of hands vote, and the group voted to try Borst Park Kitchen #2 for this year's potluck.

***2017 Dues:*** Kevin presented the budget projections that Mentorship Coordinator Martin Stenzig had worked out:

**LCBA's annual, recurring costs increased by \$1,534.00 in 2016:**

**Insurance - \$850**

**Room Rental - \$684**

**We have to assume that insurance costs could increase next year.**

**Our average number of paying memberships is 100.**

**An increase of \$12/member will be necessary to offset current cost increases.**

**Therefore, the LCBA Board is suggesting a dues increase from \$24 to \$36.**

Secretary Susanne reviewed alternative venue options that the board had investigated for our monthly membership meetings and board meetings:

1. Both the Chehalis and Centralia schools would charge us \$75 per evening, \$30 more than we are paying at the college. Sadly, our 501(c)3 status did not make us eligible for any discounts,

primarily because their janitorial costs are fixed (our 501c3 status doesn't seem to make a difference to anyone but Centralia College, which is charging us \$15/hour instead of \$25/hour for Washington 103). Of the high school options, the best, space-wise, would be the Common Room at W.F. West, which seats a couple hundred and has computer hookups. However, LCBA would not be able to use that room for our September or June meetings because of standing events at the school.

2. The Events Center / Sports Facility in Centralia doesn't have indoor facilities that would accommodate our numbers.
3. The PUD conference room in Chehalis has let us use their space free of charge for small meetings, but does not have enough room for our monthly meetings.
4. Centralia Timberland Library's meeting room would be free, but a very tight fit; same with the Chehalis Library meeting room. Also, the libraries only permit outside groups to reserve within a month of the date in question, making advance planning difficult for us, and they will not advertise outside events on their website.
5. The Centralia Historic Depot (train depot) has a room that is big enough for us, but it costs \$150 for a whole day rental, with no pro rating for fewer hours.
6. The Centralia Square Grand Ballroom could accommodate our numbers, but charges \$100 with a 5 hour minimum.
6. The Gibson House has a large ballroom that can be used for meetings but they charge (hold your breath) \$1100/day with no lesser rate for fewer hours!

Susanne had not approached any area churches: though many have room for numbers like ours, at times of the year like the holidays and the Lent/Easter time, the club would likely get bumped for seasonal church events. Continuity in our meeting space is important.

Kevin noted that originally, the board discussed a \$16 increase, but realized that a \$12 increase would keep us in budget: under Martin's calculations, with no dues increase and continued expenses at our current level, within two years, LCBA would be operating in the red. This current proposal would mean an increase per member from \$2/month to \$3/month. Per our bylaws, this proposal would be formally voted on at our potluck / annual business meeting. However, the board thought it is important for the membership to have the opportunity to discuss this well in advance of the annual meeting, and with that, opened the matter for discussion.

Dan Maughan noted that when the horse carriage accident happened at the Fair, he was very glad that we had insurance this year: if our observation hive were knocked over and bees escaped, we could be in a difficult situation without insurance because we are dealing with an insect that could potentially kill a person. Peggy Hammer noted that having some budget depth is good, but maybe not so much as proposed. Susanne noted that the club apiary will bring expenses. It would be a good idea to have a reserve to cover that, rather than relying on donations and raffles. Walt Wilson suggested that we let members vote on whether an increase to \$36 or \$40 would be better for the club. Trish Ermert liked Walt's idea about offering two increase options. Phil Wilson noted that Olympia Beekeepers' Association asks for each family member to be an individual and does not offer family memberships, as LCBA does.

Kevin asked for a rough show of hands. The majority of hands were in favor of \$12 or the higher \$16 option, so we will put both on the ballot and vote on it in December.

**Club Apiary Update:** Dan visited VP Bob Harris's farm, and together they looked at three possible sites. The best is a fenced-in area near North Fork Road, where Bob's farm sign is: the ground is level and easy to access from the parking area. Another potential site is by his barn, but it is probably too shady, not to mention would get in the way of other farm activities. Another is farther from the road and parking and would involve significantly more walking. In the preferred site, there is some moisture in winter, but usually not standing water. Restroom facilities would be in Bob's house. One major advantage in Bob's site is that, within the county overall, it is relatively central, and not far from I-5, Highway 508, Jackson Highway, Centralia Alpha Road, etc., so access should not be a problem.

Walt Wilson asked about the time frame: Kevin said that we are hoping to have the apiary up by spring 2017. Pamela Daudet asked if violators would be a risk to steal bees: Bob noted that the area is securely fenced. Bob would prep the ground and bring in landscape cloth and big chip bark. Gottfried Fritz suggested that we put an LCBA sign by the hives. We discussed the need for a shed: Peter Glover brought up the idea of having a shed and suggested that in site planning, we should consider a big enough pad to accommodate a shed. Kevin asked Phil Wilson to look into possible grant writing. However, Kevin noted that for many items, we may seek donations, such as swarms of bees. Martin has volunteered to make woodenware for hives. New member Pat Sturgill said that he would donate a top bar hive. Peggy Hammer asked whether we would from now on have our workshops at this apiary site: Kevin said that yes, we would, and it would help a lot with scheduling. Further, mentors could take mentees there. We will need an apiary subcommittee, though, to oversee regular maintenance of the bees and equipment, and possibly an apiary manager position. Mel Gregorich asked about pesticides: Bob said that his neighbors do not spray. Members were enthusiastic about our progress toward a club apiary!

**Education Program Update:** Education Coordinator Peter Glover announced that starting in 2017, LCBA will mount our own class with our own curriculum, which he and Susanne are writing with input from the board. For our beginner course, the focus will be beekeeping in the unique conditions of southwest Washington; we will offer our "How To Get Started in Beekeeping" overview after Gardening for Everyone this September 10 to help promote the class. Susanne will coordinate board and other club members to teach specific portions of the curriculum. This means a departure from the WASBA curriculum and tests, though in the future, if WASBA revises its curriculum, this could be revisited. In the meantime, those who would like to obtain WASBA apprentice certification can pay \$20 to WASBA to register to take their tests online.

LCBA's new beginner's class will be run through Centralia College's Continuing and Community Education program, so it will be listed in the college course bulletin that goes to all Lewis County households. We are expanding the class to from 5 to 6 Saturdays, 9 to noon, starting January 21, in Washington Hall 103, our meeting room, instead of in the college cafeteria, where the class used to be: acoustics were a serious problem for course delivery in that space, and we are glad to move to 103.

Members were curious about Journeyman classes: at this point, the club is not planning a Journeyman level course, though if members want this, the board can look at ways to create educational activities beyond the beginner level. Reta Fleming asked if this would LCBA's class would compete with Tim Weible's class? Peter answered that it would not: Tim offers his class in the spring quarter and ours will continue to be in the winter quarter. We had already been

holding the class at the college, just not through the Continuing Education program. College administrators had asked Susanne about linking the LCBA course more closely to college curriculum offerings.

**Youth Scholarship Program Update:** Susanne reported that both Josiah and Samuel are doing well with their bees and getting ready to prep them for overwintering. (*Post meeting note: see below for news about special coverage of our Youth Scholarship from LewisTalk.com!*)

**Mentor Program:** In Mentorship Coordinator Martin Stenzig's absence, there was no update; however, Rick Battin invited members to come to our final workshop of the year, to be held at Rick's apiary on Saturday morning, September 10, with a special focus on assessing colonies for fall management (*see notes and pictures in the next section of this newsletter*).

**Upcoming Events:** Susanne reviewed the additional upcoming events, and Kevin adjourned the meeting.

### LCBA's Fall Management Workshop

*Our Fall Management Workshop was covered by Jordan Nailon of the Centralia Chronicle in a fine article titled: "Born to Bee Wild: Lewis County Beekeepers Work in the Face of Parasites, Pesticides and Public Fear." To read his article, visit: [http://m.chronline.com/life/born-to-bee-wild-lewis-county-beekeepers-work-in-the/article\\_96003ea6-7c75-11e6-b31d-5b088fb7d4ba.html?mode=jqm](http://m.chronline.com/life/born-to-bee-wild-lewis-county-beekeepers-work-in-the/article_96003ea6-7c75-11e6-b31d-5b088fb7d4ba.html?mode=jqm) . Many thanks to host Rick Battin for opening his apiary to our group of about 30 beekeepers! See photos, bee-low:*



*Above left, host Rick Battin displays a foundationless frame on which bees were just starting to draw comb; right, Jordan Nailon's photo showing Susanne and Rick leading a hive inspection.*





*Above left, photo of a hive inspection by Jordan Nailon, Centralia Chronicle; right, President Kevin Reichert coaching Youth Scholar Sam in assessing a frame (photo, Susanne).*



*One of Rick's whimsically painted hive boxes: photo by Brian Mittge.*

## **YOUTH SCHOLARSHIP UPDATE – LCBA'S PROGRAM COVERED IN THE CENTRALIA CHRONICLE AND LEWISTALK.COM!**

*Our Youth Scholarship Program received very nice coverage from Brian Mittge, father of our Youth Scholar, Sam, in the Chronicle last month: to read his article, "Brian Mittge Commentary: Of Busy Bees and Shaking Hands With Donald Trump," visit:*

*[http://www.chronline.com/opinion/brian-mittge-commentary-of-busy-bees-and-shaking-hands-with/article\\_17283c54-7177-11e6-8d4e-7f4d1e78eb39.html](http://www.chronline.com/opinion/brian-mittge-commentary-of-busy-bees-and-shaking-hands-with/article_17283c54-7177-11e6-8d4e-7f4d1e78eb39.html)*

*Our Youth Scholarship Program was ALSO covered by LewisTalk.com, an online publication founded last year which seeks to cover positive stories about life in our county. For this in-depth story – with great photos and interviews with Sam and Brian, Josiah and Gottfried, visit:*

*<http://www.lewistalk.com/2016/09/27/lewis-county-beekeepers-association-offers-youth-scholarships/>*

## A LATE SUMMER COLONY RESCUE



Dan Maughan sent the great photo, above, and reported: “This wild hive was about 20 inches deep with about 8 leaves of comb. It was in an old barn on Cousins Road. The side of the barn literally has three or four hives living in the wall, but one of them swarmed and built a hive in the barn on the inside of the wall. We removed the hive and did the cutout on Aug 1st. The bees were taken home by my neighbor, who has a few hives. He is feeding them.”

## BEES IN THE NEWS

*Is on vacation this month – sorry – but for bee news, please visit our LCBA Facebook page – news of bees is posted several times a week!  
Bees in the News will be back in November.*

## ANNOUNCEMENTS

*Looking for land with good forage to house some of your bees next year? 2 local opportunities have come up:*

(1) Cormac Mahoney, manager of Jeremy's Farm to Table Restaurant in Chehalis, invites a beekeeper to house bees on his property outside Centralia. If interested, you can contact Cormac at: 360-748-4417

(2) Michelle Werts owns 20 acres in Toledo that she doesn't plan to develop for at least 5 years. She lives in Oregon and would like to invite a beekeeper to house hives on her Toledo property in exchange for some honey. If interested, contact her at [fortmats@msn.com](mailto:fortmats@msn.com) .

**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.

**WSBA Newsletter:** Pick up your copy online at [www.wasba.org](http://www.wasba.org): click on "Newsletters."

*That's all for now ~ take care, & bee happy! ~~* **Susanne Weil, LCBA Secretary**  
**([Secretary@lcba.community](mailto:Secretary@lcba.community); 360 880 8130)**