



The

LCBA B U Z Z



November 2024

Providing Education in Sustainable Beekeeping

What are your bees doing, and what are you doing?

Bees in your hive are 'winter bees'. We call them this because they fly significantly less and as a result deplete their vitellogenin at a much slower rate. Vitellogenin plays an important role in bee health and longevity; Because it is depleted slower in winter, they live longer. This is one reason you need to have a very low mite count going into winter - the mite deplete a bees vitellogenin which shortens their life as well as transmitting viruses. Hopefully you worked to get your mite counts down after honey harvest to have healthy winter bees! You should now

be keeping your bees dry, whether you use a moisture box, or have insulated your hive top and body. Your integrated pest management plan continues, keeping mites out of the hive and monitoring varroa counts, treating as needed. If the bees are warm in a well insulated hive (studies recommend R10 for hive body, R30 for lid) they are likely to move to the outer frames of stores when they are needed, reducing the incidence of starvation. Some beekeepers choose to feed throughout the winter as it can be difficult to assess quantity of stores in the hive. Feed hard candy or fondant. Pollen generally isn't needed until February when queen laying increases to start spring build up. It's also helpful to periodically sweep out dead bees during winter.

Coming Soon!!

NO December meeting - Hope everyone enjoys great holiday celebrations; we'll gather again in January!

January 8, will be our **HOLIDAY PARTY!** With all the activities in late November through December, the party is moving to January. Due to the Beginning Beekeeping class on Saturdays,, it was decided to have the party during the week so members can go straight from work to the festivities and food!

February meeting - we are excited to have Dr. Ramesh Sagili from OSU speak on honeybee nutrition

Board Members

President: Bill Cummings, billdabeekeeper@gmail.com
Vice President: Ross Merker, ross.merker1234@gmail.com
Secretary: Beverly Phoenix, bevpool3@gmail.com
Treasurer: Theresa Arlotto, theresaar@protonmail.com
Community Outreach Coordinator: Joe Angelo, joe.angelo52@yahoo.com & Dottie Blackstone, dotblackstone@gmail.com
Education Coordinator: Noel Sharp, nsharp928@gmail.com
Mentorship Coordinator: Naomi Elliott, naomielliott@live.com
Apiary Manager: Joe Angelo, joe.angelo52@yahoo.com
The Board meets on the 4th Wednesday of each month. Members who would like to address a board meeting may contact the Secretary to have their concerns placed on the agenda.



Upcoming Events Woods Bee Co.

WORKSHOP SCHEDULE

LIMITED SPACE AT EACH WORKSHOP, PLEASE EMAIL US AT BEES@WOODSBEECO.COM TO RESERVE A SPOT. ALL WORKSHOPS WILL BE HELD AT WOODS BEE CO. IN CENTRALIA.

**SAT
NOV
9TH**

LOTION BAR 1PM

COST: \$20 EACH PARTICIPANT WILL LEAVE WITH A SILICONE MOLD FILLED WITH 6 LOTION BARS.

LOTION BAR 3PM

COST: \$20 EACH PARTICIPANT WILL LEAVE WITH A SILICONE MOLD FILLED WITH 6 LOTION BARS.

**SAT
NOV
9TH**

**SAT
NOV
16TH**

LIP BALM 1PM

COST: \$20 EACH PARTICIPANT WILL LEAVE WITH 5 TUBES AND 5 JARS

LIP BALM 3PM

COST: \$20 EACH PARTICIPANT WILL LEAVE WITH 5 TUBES AND 5 JARS

**SAT
NOV
16TH**

Ask A Washington Beekeeper

Thursday November 21st 6:30-8 pm
David Jennings on Washington's native pollinators

Ask a Washington Beekeeper is a monthly Zoom program streamed on FB Live. Each session has a Q7A session. You can see past sessions on YouTube - or you can access sessions on the WASBA web page under the 'events' tab. Check it out!

SAMPLE THIS RECIPE AT THE NOVEMBER MEETING

8 OZ. PROSCIUTTO
(APPROX. 20 THIN SLICES)

1/4 CUP HONEY

2 SPRIGS OF ROSEMARY

HEAT OVEN TO 375. LAY PROSCIUTTO ON PARCHMENT PAPER. BAKE UNTIL CRISP, 12-15 MINUTES. WHILE IT'S BAKING, PUT ROSEMARY IN A SMALL SKILLET AND COVER WITH HONEY. BRING TO BOIL AND STIR. SIMMER ABOUT 1 MINUTE; REMOVE ROSEMARY. REMOVE PROSCIUTTO FROM OVEN AND BRUSH LIGHTLY WITH HONEY. SERVE AND ENJOY!



**DID YOU KNOW THAT
HONEYBEES CAN FLY
BETWEEN 15-20 MPH?**

KEEP YOUR
UNWANTED BEE
EQUIPMENT -
ANOTHER SWAP MEET
IS TENTATIVELY
PLANNED FOR EARLY
SPRING!

RANDOM PHOTOS 2024



**WESTERN WA
FAIR BOOTH,
AUGUST 2024**



**IMAGE OF A
BUMBLEBEE
ON A
HONEYBEE
SUPER FRAME.
LOOK CLOSELY
YOU CAN SEE
IT'S TONGUE
(PROBOSCIS)
IN THE CELL**



ROCHESTER SCOUTS



**ROCHESTER TROOP 9317 MET AT THE
APIARY SEPTEMBER 25. THEY HAD
SEVERAL OBJECTIVES TO COMPLETE
THEIR INSECT STUDY MERIT BADGE.**





SOME OF THE SCOUT'S OBJECTIVES WERE TO FIND A QUEEN, & ESTIMATE THE NUMBER OF BEES IN THE HIVE. BILL AND GOTTFRIED HELPED THE SCOUTS MEET ALL THEIR OBJECTIVES. THEY WERE INITIALLY UNABLE TO LOCATE THE QUEEN; WHEN ANOTHER HIVE WAS OPENED, THERE SHE WAS! IT MAY HAVE HELPED THAT THE QUEEN IN THAT HIVE WAS MARKED....



OCTOBER MEETING

Peggy Desanto with HiveHuggers spoke about overwintering bees and reducing colony loss. Her hour long presentation can be seen on YouTube at the following link: <https://www.youtube.com/watch?v=tVSzRmnNcJ8>

Key points: **a well insulated condensing hive will:**

- reduce overall winter mortality
- result in a stronger spring colony
- allow the queen to start laying earlier
- result in less honey consumption over winter
- provide bees access to much needed water

At 50-55 degrees F the bees start to cluster and work to keep warm. At 60 degrees or greater the bees don't cluster but use their wings to keep warm. On a well insulated, non-ventilated hive the bees resting metabolism is adequate to maintain internal environment (research by Etienne Tardiff) meaning the bees don't have to expend energy to keep warm.

Insulating your hive with R-30 on the top and R-10 around the body is recommended. Some warmer climate zones (many of us in Lewis County) can probably do lower sides insulation but the key need is the R-30 on the top.

The HiveHugger lid runs \$52.50; a complete hive insulation system is \$102; a double deep body 4 side wrap is 66.50. You can see the product at hivehugger.com

HOW ABOUT THOSE ELECTIONS?

The nominating committee nominated 4 candidates for the open position of secretary and vice president. All nominees for secretary declined nomination, so at the October club meeting Bev Phoenix volunteered to fill the position. Of the four vice president nominees, Ross Merker accepted. With the other nominees declining, no election was needed. Noel Sharp agreed to remain in the education coordinator position. Thanks Noel Ross and Bev for filling the positions up for election this year!

NEW AT THE MONTHLY MEETINGS!

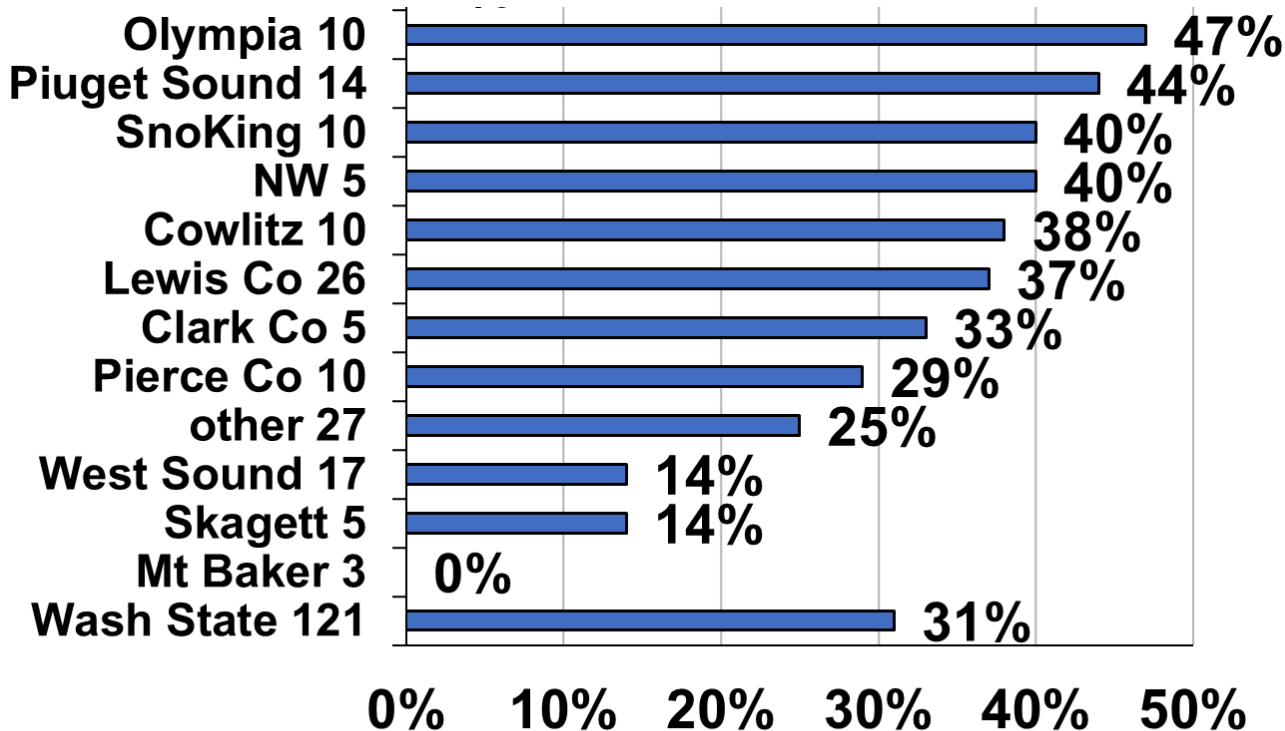
While we still have a couple of raffle boards to finish filling, we are trying a new sort of 'auction'. If you have something (bee, or non-bee related) you'd like to donate to be 'auctioned', please bring it to the meeting. After the speaker portion is completed we will auction any items with proceeds going to our youth scholarship fund. In October we auctioned 2 five gallons of honey, fresh farm eggs, and some handmade soap. There may be some changes to how we do this, but for now bring items and cash or check to the meetings!



LEWIS COUNTY WINTER LOSS REPORT

by Dewey M. Caron

Overwintering losses of small-scale Washington backyard beekeepers =31%, a decrease of five percentage points from last year, 14 percentage points below the 9-year loss average. One hundred twenty-one Washington respondents completed a survey, one more than last year and two above the 119 average respondent rate of last five years. Information gathered included winter losses and several managements related to bee health www.pnwhoneybeesurvey.com.



Response by local Washington (WA) association members varied as indicated by numbers adjacent to club name. Losses of those club individuals are shown in blue bars in Figure 1. Statewide loss level was 31%. Twenty-six Lewis Co beekeepers returning a survey had losses slightly higher of 37%. Survey included 693 fall Washington beekeeper colonies with 134 from Lewis Co.

Colony death perceived reason and acceptable loss level

We asked survey takers who had winter losses for the “reason” for their losses. More than one selection could be chosen. In all there were 115 WA selections (1.85/individual) provided. Varroa mites (32 individuals, 25% of total selections) was the most common choices. Weak in the fall, starvation and poor wintering were next most common followed by yellow jackets and don’t know. Ten individuals only listed queen issues. The two “other” listings were absconding and too small a winter cluster. Figure below shows the number and percent of factor selections statewide. LCBA respondents had 32 selections (1.78/individual). Six said weak in fall and 5 varroa, 4 each selected poor overwintering, yellow jackets and didn’t know. One individual said queens plus one each selected CCD, pesticides, nosema and absconding.

Acceptable loss: Survey respondents were asked reason for loss. Statewide seventeen (15%) indicated zero (no loss). Thirty-three percent of individuals indicated 10% or less. Twenty percent was medium choice. Nineteen percent said 50% was an acceptable loss level. LCBA respondents indicated none (5 individuals – 19%), one said 5%, another five said 10%, 2 said 15%, 3 indicated 20% the median number, same as statewide), 5 selected 25%. The remainder selected 33% and 50%, none indicated 75% or 100%.

BEE LEARNING

Most grocery stores carry only a limited selection of honey, leading to the misconception that the available products represent the entire spectrum of honey options. However, what we see on supermarket shelves are usually brands that mass-produce honey, prioritizing consistency and cost-effectiveness over variety. As a result, shoppers tend to be exposed to jars of honey that are similar in flavor and appearance. While this may not be readily apparent, honey comes in many different types, each distinguished by its source, color, taste, and aroma. According to the National Honey Board, the United States is home to 300 different honey varieties. Some of the more popular honey types include the light and mildly sweet clover honey, the clear and subtly flavored acacia honey, and buckwheat honey, which is known for its strong flavor and dark color. On the other end of the spectrum, there are plenty of rare kinds of honey that you're unlikely to find at your local grocery store. These include the dark, rich, and almost savory chestnut honey, the buttery and floral tupelo honey, and the thick and caramelly heather honey.

Just because honey is derived from the nectar of flowers by bees doesn't automatically qualify it as organic. While this process is indeed natural, it doesn't guarantee that the beekeeping practices that follow it adhere to the standards required for organic certification. So what is organic honey? To cut a long story short, organic honey is produced from the nectar of plants that have grown without the use of fertilizers, pesticides, GMOs, and other chemicals. However, this can be hard to control since bees typically travel within a two-mile radius of the hive, which means that this area has to be free of any contaminants. While the USDA can certify honey as organic, the practice presents several challenges, as highlighted by the Wendell Estate. This is mainly due to the wide foraging range of bees and the need to ensure that every one of their sources is free from all prohibited substances. When it comes to honey, the label "organic" doesn't automatically mean that the product is also pure, raw, and unfiltered. The "pure honey" label means that the product contains 100% honey, the "raw honey" label means that the product hasn't been pasteurized or heated above 118 degrees Fahrenheit, and the "unfiltered" label refers to the elimination of any tiny particles from the product, which sometimes involves heating. As such, it's important for shoppers to always read the product label before purchasing honey to ensure that it meets all their criteria.

Read More: <https://www.mashed.com/1514295/false-facts-honey-you-thought-were-true/>

Individuals who hold the belief that metal can affect honey are overlooking the fact that not all metals are the same. Generally, using spoons made of copper or iron to scoop out honey is not recommended, as these metals can alter the honey's flavor, and copper has the potential to make the honey toxic. On the other hand, both silver and stainless steel spoons are nonreactive and perfectly safe to use with honey. In fact, it's a common practice among beekeepers to utilize stainless steel tools and equipment during the honey production process. However, if you're still worried about potential interactions between metal and honey, the safest option is to use a wooden spoon.

