



The Beeline

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rlcrouse@qis.net and tell us your name
and email address!*



President's Message

by Wayne Esaias

Greetings for the new Beekeeping year, and I trust you are all getting your colonies on their way to a productive Spring nectar season. Keep checking for adequate stores, but make sure they are not honey-bound. Now is the time for feeding 2:1, and checking with your local clubs on regional preparation. I have already found mouse nests under the cinder blocks, and I am glad I had mouse guards in place.

Thanks and congratulations to all who completed the winter loss and management surveys. Our good participation is allowing results to be compiled specifically for Maryland by the BIP project, so stay tuned for them. This will give an idea of what works and maybe what doesn't for our area. Its a good idea to look over the questions again and make sure you jot down how many colonies you had in Spring 2012, and now, and numbers of splits you made/sold/lost, etc so that next year the data will be even better. If you haven't taken the survey, please do so, and plan on participating next March/April. The more we know about what works here, the fewer losses we will have.

The Honey Festival at Patuxent Wildlife Research Center was great. Kudos to Angie and Steve McDaniel, Linda Thompson, and all of the volunteers from BUMBA and Patuxent. Continuous open hive demos, a bee rodeo, honey extracting, and an artificial swarm demonstration all helped to educate the public. Honey sales were brisk despite somewhat lower attendance. Seeing looks of amazement as kids and adults made positive connections with bees was most rewarding. Its a fantastic venue, and I encourage you to attend next September.

MSBA sponsored two successful workshops at which Wyatt Mangum led attendees through the intricacies of top bar hives and their management, to the accompaniment of his recently published book.

The media highlighted the new Honey Identity Standard when it took effect October 1, and there were several interviews and newspaper stories. Loyd Luna came through, and Jerry Fischer on TV. Hopefully Delegate Kathy Afzali will be at the upcoming Nov. meeting and you can get to meet her. She is very interested in doing more for MD bees and beekeepers and will like to hear your ideas.

Last, but not least, I want to alert you to increased honey bee extension efforts from Univ. MD, on the part of Elizabeth Hill, and Dennis vanEngelsdorp. They have prepared an excellent brochure on the importance of honey bees to Maryland, and MSBA will have copies for distribution to all local clubs for outreach, at the November meeting. And there is much more ahead: come hear about it at the meeting!

Maryland Beekeeping Club Announcements

The Allegheny Mountain Beekeepers Association (AMBA) will have our Annual dinner meeting on **December 14th at 6:00 PM** at the LaVale, MD Ponderosa.

The Anne Arundel Beekeepers Association (AABA) short course, *Beekeeping-A Honey of a Hobby*, will start on **February 12, 2013**. The course is conducted at the Arlington Echo Outdoor Education Center in Millersville. The association meets every other month starting in February. Visit www.aabees.org, for specific dates, times and topics. You can also register for membership as well as the short course. Contact the president, Loyd Luna, at wlluna@verizon.net, or 410.757.5797 for further information.

The Appalachian Beekeepers Association meets the third Friday of each month. For details call Pres. John Slawter at (304) 735 6051 or (304) 677 4139(cell).

The Central Maryland Beekeepers (CMBA) website is at www.centralmarylandbees.org. Membership meetings take place the first Tuesday of each month at 7:30 PM at Oregon Ridge State Park.

The Lower Eastern Shore Beekeepers Association meets the second Wednesday of each month at the Wicomico Agriculture Extension Office in Salisbury. Program topics have included Candle Making, Top Bar Hives, Spring and Fall Management, Alternative Beekeeping Methods and others. The culmination of the year will be highlighted with a pot luck dinner. Club website at www.lowershorebeekeepers.org

The Montgomery County Beekeepers Association (MCBA): Meets at 7 PM on the 2nd Wednesday each month at the Brookside Nature Center, 1400 Glenallan Avenue, Silver Spring, MD. On **October 17**, MCBA hosts **Dr. Tammy Horn**, author of several books including *Beeconomy: What Women and Bees Can Teach Us about Local Trade and the Global Market* and *Bees in America: How Honey Bees Shaped a Nation*. Tammy is the NEH Chair of Appalachian Studies at Berea College. In addition, her research resulted in a pilot project focused on coal mine reclamation sites and honey bees. Holiday Park Senior Center, 3950 Ferrara Drive, Wheaton Free admission. www.montgomerycountybeekeepers.com

The Susquehanna Beekeepers Association's (SBA) website - susquehannabeekeepers.com - contains up to date meeting information and newsletters. Meetings are generally held at the Forest Hill Extension Office at 2335 Rock Spring Road, Forest Hill, MD. The next scheduled meetings are **November 15 and December 13**, with a "Intro to the Short Course" scheduled for **November 17**.

UPCOMING LOCAL EVENTS

12th North American Pollinator Protection Campaign (NAPPC) International Conference, October 17-19, Arlington, VA. The Conference is by invitation only. For an invitation please send a request to bb@pollinator.org. web: pollinator.org/nappc/register.htm

"Save the Bees" Rally at the EPA, October 25, 12-1 PM. 340 12th Street NW, Washington DC. For more info, contact Larissa Walker, lwalker@icta.org, see page 12.

Virginia State Beekeepers Fall Meeting, November 2-3, Weyer's Cave, VA. Speakers include Dr. Jerry Hayes of Beelogsics and Dr. Nancy Ostiguy of Penn State University, details at www.virginiabeekeepers.org.

MSBA Fall Meeting, November 10, Maryland Department of Agriculture, 50 Harry S Truman Parkway, Annapolis, Jennifer Berry/University of Georgia, keynote.

PA State Beekeepers Annual Meeting, November 9-10 Lewisburg, PA. Speakers include Adam Finkelstein and Maryann Frazier. www.pastatebeekeepers.org/fallmeeting.htm.

ABF 2013 North American Beekeeping Conference & Tradeshow, January 8-12, Hershey PA. Details at www.nabeekeepingconference.com

MSBA Winter Meeting, February 16, 2013, 8:30 AM to 3:30 PM, Howard County Fairgrounds, West Friendship, MD. Dr. David Golden, Johns Hopkins, world expert on insect sting allergy, keynote.

Delaware Beekeepers Annual Meeting, March 16, 2013, 8:30 AM to 3:30 PM, St. Jones Reserve, Dover.

West Virginia Beekeepers Assoc. Spring Meeting, April 12-13, 2013: Cacapon Resort State Park, Details at www.wvwpba.org

MSBA Summer Meeting, June 15, 2013, 8:30 AM to 3:30 PM, Location TBA.

MSBA Fall Meeting, November 9, 2013, Maryland Department of Agriculture, 50 Harry S Truman Parkway, Annapolis.

Other Upcoming Events:

American Honey Producers Association 44th Annual Convention & Tradeshow, January 8-12: San Diego, California, website ahpanet.site-ym.com

Eastern Apicultural Society Conference, August 5-9 West Chester, PA. Info at www.easternapiculture.org/conferences/eas-2013.html

Apimondia 2013, September 29-October 4: Kiev, Ukraine, apimondia2013.org.ua/en/

**Maryland State Beekeepers' Association Fall Meeting
November 10, 2012
Maryland Department of Agriculture, Annapolis**

8:30 am	Refreshments, Coffee, Donuts, etc.	
9:30 am	Opening and Welcome	Dr. Wayne Esaias, President
9:45 am	Maryland Apiary Inspector's Report	Jerry Fischer, Maryland State Inspector
10:00 am	Practical Varroa Control Using Integrated Pest Management	Jennifer A Berry, Apicultural University of Georgia
11:00 am	University of Maryland Extension: Growing Community Engagement in Beekeeping	Elizabeth Hill, University of Maryland Extension
11:45 am	Annual Members Meeting & Elections	Nominations Committee.
Noon	Lunch	
1:15 pm	Beekeeping in China and the US: Contrasts and Collaborations	Dr. Shaokang Huang and Dr. Huo-Qing Zheng Visiting Researchers, USDA/ARS Beltsville Bee Lab,
2:00 pm	Beekeeping: Where Do We Go From Here? CCD, "Going Green" and other trends	Jennifer A Berry, Apicultural University of Georgia
3:00 pm	Ask Expert Beekeepers Your Anonymous Questions	Panel Discussion:
3:15 pm	Honey Show Awards	Dean Burroughs, Honey Show Chair
3:30 pm	Adjourn	Dr. Wayne Esaias, President

Directions: Take Rt. 50 towards Annapolis. Take Exit 22, Rt. 665 to Riva Rd. Follow exit onto Riva Road South. Go 4/10 miles to Harry S Truman Pkwy and turn right, at the light. Go 1.2 miles to 50 Harry S Truman Hwy; the MDA building is on the right. Look for yellow "BEE MTG" signs and the cows at the entrance to the drive.

**NOTES OF INTEREST FROM THE
JUNE 2012 Meeting**

Keynote Dr. Rick Fell presented compelling evidence that *Nosema ceranae*, instead of representing an additional management challenge for beekeepers, may actually create less of a survival challenge for our bees while out-competing *Nosema apis* in the hive. In addition, he presented compelling insight into the interaction of pheromones in beehive regulation, including samples to smell!

Steven Connelly of MDA invited beekeeper participation and feedback for a USDA-sponsored honey crop insurance program linked to annual rainfall totals. The Bee Informed Partnership presented its Tower Hive Project intended to test this IPM varroa control approach in the real world of Maryland Beekeeping.



“Gentlemen, I’ve been authorized to sweeten the offer.”

MSBA Fall Meeting 2012 Speakers



In addition to serving as our November 2012 keynote speaker, **Jennifer Berry** is Apicultural Research Coordinator and Lab Manager at the University of Georgia. She's actively involved in all aspects of honey bee research and education for the state of Georgia. Her

primary areas of research have been a queen breeding program and Integrated Pest Management work for varroa mite control. The breeding project is a long term program in which resistant stock is continually selected for as well as traits for honey production, brood production and gentleness.

Besides her day job, Jennifer runs a side business selling queens and nucs. Jennifer travels extensively and speaks to local, state, national and international beekeeping associations. She was 2006 President of the Eastern Apicultural Society and successfully held that year's meeting in Young Harris, Georgia. She writes a regular column for *Bee Culture* magazine.

Elizabeth Hill is the Urban Agriculture and Food Systems Educator with the University of Maryland Extension. Her work involves bringing urban agriculture, including youth beekeeping



programmes, to at-risk youth and others both in Baltimore and (soon) across Maryland.

Several projects from University of Maryland Extension offer helpful resources and also opportunities to participate in community beekeeping for our members. A first brochure on the value of honeybees to Maryland agriculture and greenspaces will debut at this meeting.

Dr. Shaokang Huang and Dr. Huo-Qing Zheng of the USDA/ARS Beltsville Bee Lab will talk about lesser-understood practices in beekeeping in China, including the royal jelly industry there, as well as presenting the scientific and practical beekeeping ties that have brought Chinese scientists



to North America, and U.S. scientists to China, to pursue research important to the well-being of honeybees everywhere.

Dr. Zheng is a post-doctoral researcher at the Honeybee Research Lab of Zhejiang University, where his dissertation focused on "Reproductive Sharing in Honeybees." He also studied with Dr. Robin Crewe at the University of Pretoria, South Africa.

Dr. Huang received his doctorate from Fujian Agriculture and Forestry University and has published many books and articles on subjects related to pests and diseases of the honeybee in areas such as physiology, Nosema epidemiology, and wax moth behavior. He is a fellow of the Society for Invertebrate Pathology.

MSBA to work with University of Maryland Extension on Pollinator and Beekeeper Education

Brochures about the contributions of beekeeping to Maryland's economy and ecology, beekeeping education for at risk youth, and a gradual extension of these programs across the state are all part of a new collaboration between MSBA and the University of Maryland Extension (UME).

UME is a statewide, non-formal education system within the University of Maryland, College Park. Among many missions, UME supports urban agriculture by offering educational programs and problem-solving assistance to citizens of Maryland. The goal is to ensure a safe, abundant, affordable, and accessible food supply. To accomplish this, UME's urban agriculture program focuses on ways to create, sustain, and improve food production in populated areas. One highlight is looking at ways to educate citizens about the importance of pollinators and to improve the well-being of pollinators through community-based programs. Examples of edu-

cational pollinator programs include:

- Brochures, briefings, and fact sheets on the role and importance of honey bees and other pollinators;
- Educating the community informally through booths at events and formally through lectures;
- Offering community-based programming, like youth beekeeping, solitary bee hives, and pollinator gardening, with a special focus on areas in need;
- Exploring ways that under served communities and at-risk persons can play a role in honeybee research;
- Empowering others to educate their peers and the community about pollinators

Though we've only just begun, we are working for improved food security through higher crop yields from healthier pollinator populations and better educated citizens with increased workforce readiness. UME hopes to connect with MSBA beekeepers across the state as it works toward these goals!

2012 Honey Harvest Festival at Patuxent

Hundreds participate in honeybee outreach

The Fifth Annual Maryland State Beekeepers Honey Harvest Festival took place on September 15th from 9 AM to 3 PM at the National Wildlife Visitor Center at the Patuxent Research Refuge, welcoming hundreds of visitors to a full program of bee information, demonstrations, tours, face painting, children's activities, and honey sales.

With the majority of beekeeping volunteers supplied by the Bowie-Upper Marlboro Beekeepers (www.bumba-bees.com), and the refuge itself, the day included a mock apiary, open hive demonstrations, a beekeeper rodeo, an artificial swarm exercise, honey harvesting, hive product sales, tram tours, and absolutely perfect weather. Dr. Wayne Esaias gave a talk on honeybees and climate change, Dr. Sam Droege spoke on the wide world of native pollinators (later staffing a "pollinator identification" table), and Tony Drake gave an overview of "Starting Beekeeping."

A larger number than ever of MSBA beekeepers consigned honey and hive products for sale, and the association once again more than broke even on its only public outreach event of the year.



The well-organized and respectful atmosphere of the Honey Harvest Festival allowed participants to get up close and interactive with calm bees during the Artificial Swarm Demonstration..

During the demo, a package of bees follows a caged queen to one post, and then another, before being easily packed up and taken home again!

Resource for Forest Restoration & Renewal, and Honeybee Forage

Bee Friendly Tree Seedlings Available from Maryland DNR

Maryland's Department of Natural Resources (DNR) has announced its 2013 seedlings catalog, featuring over 50 varieties of trees, at www.easycartsecure.com/MarylandDepartmentofNaturalResources/ The seedlings cost a dollar or less each, but must be ordered in increments of 25. Several honeybee-friendly species are available through this program! These include Black Locust (*Robinia pseudoacacia*), Persimmon (*Diospyros virginiana*), and Spice Bush (*Lindera benzoin*), among others.

The purpose of the program is to aid private landowners in reforestation and forest stewardship. MD residents are asked to patronize private nurseries for trees intended as landscaping or ornamental plantings. The rules for use of these seedlings are:

- all seedlings shall be planted in Maryland or Delaware for conservation purposes.
- a planting report be furnished if requested by the DNR.
- the plants be protected as far as possible from fire, grazing and trespass.
- The trees may not be offered for sale as live or ornamental trees.

The John S. Ayton Tree Nursery of Maryland's DNR produces millions of tree and shrub seedlings each year

for reforestation and other plantings across Maryland and Delaware. They've been in operation for over 100 years, with their first nursery at College Park in the early 1900's. They are now located on Maryland's Eastern Shore near the town of Preston.



Siberian Crabapple (*Malus baccata*) is one of the honeybee-friendly tree seedlings in the MD DNR catalog for 2013.

76th Honey Show and Annual Elections at November 10 Meeting

The Maryland State Beekeepers hosts the last honey show of the season with the support of the Maryland Agricultural Fair Board, and 2012 marks our 76th annual competition. Dean Burroughs of the Lower Eastern Shore Beekeepers Association has agreed to serve as Chair for this year's show, and rules for the honey show are available at www.mdbeekeepers.org/honeyshow.html

The November gathering is also the official annual corporate meeting of the Maryland State Beekeepers Association, Inc., when the slate of officers who will serve the association in the following year are selected. Past President Paul Dill is chairing the nominating committee for all officers, and you are encouraged to

contact him at (302) 249-1866 if you are interested in serving. There are 26 local vice presidents which are up for re-election, and this is an excellent position from which to provide feedback to the state organization via participation in three annual board meetings, all of which can be attended by teleconference.

The constitution and bylaws of the Maryland State Beekeepers Association, Inc are available at www.mdbeekeepers.org/downloads/MSBA_Constitution_Revised.pdf



Honey Label Changes at the Honey Show

By David Morris

The MSBA Honey Show is the only show in Maryland which recognizes innovative design for honey jar labels by featuring an exhibit entry for a "Label for Honey Container". The entry criteria in the Honey Show Rules are:

"One marketable container of honey, any size, any form, WITH LABEL designed by the exhibitor and affixed to the container. The container, unless opaque, must contain honey. Commercial stock labels are prohibited. Apiary and/or exhibitor name is permitted on the label."

Several judges have proposed changes to the rules and judging criteria for honey container labels because of entries which, while attractive, did not have the minimum information necessary to be used for sale. An exhibitor winning a Blue Ribbon might think the labels were perfect for selling honey. The proposed changes would add criteria for some of the most important information required to be on a label, with the overall scoring points adjusted to keep a total of 100 points.

The principle change in judging the labels will be to require that labels must have the following: 1) "Net Weight" (or "Net Wt.") in both pounds/ounces and kilograms/grams; 2) the name of the producer or packer; 3) the City, State and ZIP code of the producer/packer; and, 4) the word "Honey" (if liquid, else "Creamed Honey" or "Crystallized Honey") as the most prominent word on the label. (For those who need to know about more detailed requirements for designing food labels, the information can found in "Handbook 130" at www.nist.gov, as well as information provided at www.honey.com.)

The second change will be to modify the entry rules to add the four criteria described above.

These changes will not take affect this year. The judges will test the new criteria this year and provide comments and make adjustments. Members entering honey labels may also comment on the new criteria following the judging. If a consensus is not reached the changes will not be proposed to the MSBA Board for formal adoption. The goal is to provide more useful information to exhibitors in order to improve their honey label entries.

We hope to see your entries at the Honey Show!



"Hi Honey, I'm home."

New Maryland Honey Standard Comes Into Effect October 1st, Receives Positive Welcome

As of October 1st, if a bee didn't put it there, it doesn't belong in a jar of honey sold in the state of Maryland. This is the result of close collaboration between the members of the MSBA and state legislators early in the year. Representatives from clubs across the state also reached out to Annapolis, pressing our case for food purity and protection for beekeepers who bring an honest product to market. It seems that both the press and our fellow citizens agree that this is a good thing!

Lloyd Luna of Anne Arundel County, State Apiary Inspector (and Central MD beekeeper) Jerry Fischer, and MSBA President Wayne Esaias were all interviewed in positive print and broadcast coverage of the new law.

The key message that all managed to deliver very clearly is that people expect to find honey, not high fructose

corn syrup or some other non-honeybee produced adulteration in the jar, and that giving them anything else hurts both consumers and authentic honey producers.

The law makes no additional requirement of Maryland beekeepers, but it also does not create a regulatory mechanism for enforcing the law.

In order to take advantage of the new Honey Standard, a person who can demonstrate harm will have to initiate a lawsuit against a seller of adulterated or mislabeled products, and no test case has yet been launched. It is hoped that the new law and the wide newspaper, TV and radio coverage it has received will work in part to inform retailers of this issue, allowing them to undertake appropriate measures before legal action takes place.

Charlie Brandts' Fondant Feeder Idea

In recent discussions at clubs and apiaries around Maryland, Charlie Brandts has been sharing an idea for neatly and efficiently feeding fondant on an emergency basis to hives that are found to be light on stores before winter is over.

Charlie was concerned about several issues involving placement of fondant: large slabs of fondant are messy to work with, and remnants can be difficult to remove if the bees have not consumed all of it by winter's end. Also, it dries out and gets hard relatively quickly, necessitating being covered with plastic or moistened from time to time so that the bees can eat it more easily.

Instead, he tried an experiment filling a plastic, lidless container with portions of fondant, making a hole in the center for bee access, and then inverting the container (open end down) on the top bars. The plastic container above captures moisture released during colony respiration, keeping the fondant malleable. The hole allows the bees additional surface area and easy access to the food. It is easier to fill these containers with soft fondant in the kitchen and carry it to the apiary than it is to try to cut and manage slabs.

This can be done with materials that are close to hand. You can re-use one of the plastic containers that you may have used for syrup during the warmer months, or you can cut the top off of a plastic milk jug: choose the container depth that matches the space available at the top of your light colonies, whether a shim, a shallow, a medium or a deep.

Charlie advises that "The fondant feeder method I use is only intended for very high clusters in winter. Lower

clusters will not be in contact with the fondant and will not move to feed from it in cold temps."

"If the fondant feeder will not be monitored for replenishment in winter or for condition of the fondant in spring's warm temperatures, then I don't recommend its use. Warm temps will cause the fondant to liquefy in the plastic feeder and it will run down over the brood nest."

The photo below (by Charlie) shows a container of fondant in place next to a slab. The bees go to it readily. Charlie also uses much larger containers: the amount placed needs to be tailored to hive strength and needs.



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MSBA HOME PAGE:

www.mdbeekeepers.org, webmaster@mdbeekeepers.org

If your dues are not current, please pay them at the next meeting or mail to: MSBA Treasurer, Robert Crouse, 1606 Dogwood Lane, Bel Air, MD, 21015. Note: we will only accept dues payments for a single year.

THE BEELINE

c/o A. Burnham
 318 12th Street NE
 Washington, DC 20002

For the latest updates, please send your email address to msba@mdbeekeepers.org

It's Membership Renewal Time!



Address corrections requested

News Briefs:**New Beekeeping Publications****Dr. Wyatt Mangum Top Bar Hive Textbook Now Available**

Internationally renowned beekeeper and Top Bar Hive advocate Dr. Wyatt Mangum has recently completed and published a definitive text on the subject.

Top-Bar Hive Beekeeping: Wisdom & Pleasure Combined by Wyatt A. Mangum, PhD is a comprehensive TBH book: 421 big pages, 8 ½ by 11 inches, 12 Chapters, 350+ photographs most color, except 24 infrared pictures of nocturnal wildlife in the author's apiaries, seen in black and white, ground breaking beekeeping photography.

The book shows how to build TBHs up to five-feet long, various sugar syrup feeders, queen cages, queen excluders, queen mating nucs, and even pollen traps, and more.

Also:

- Install packages the right way.
- Get the new colony established and ready for winter.
- Get straight combs—finally.
- Handle new combs—correctly.
- Avoid comb meltdowns.
- “Process” honey and sell it with creative honey packaging, all with no expensive extractor.

In addition to all aspects of TBH beekeeping: honey

production, wax production, crop pollination, queen production, package bee production, and pollen collection, I will show bee management detail with special close-up photographs.

In short, this is the must-have book of top bar hive beekeeping. MSBA Board member Pat Haskell says “It is like being in the class with him,” an unforgettable experience that many enjoyed with us this year.

The book costs \$45 and is built to last with quality paper and a strong binding you can take to the apiary with you, in order to compare Dr. Mangum's extraordinary photographs with what you are seeing at home.

**Bee Culture Adding New Columns in 2013**

Bee Culture sells more than 17,000 copies a month, with an estimated 30,000 total readers, but it is looking to grow next year in part through the addition of four more recurring columns:

- *Downtown:* A regular column by city beekeeping veteran Toni Burnham and her friends from all over the streets and parks and neighborhoods of Washington DC. Swarms and water and neighbors and feeding and dealing with legislators and neighbors and all that city bees bring to the table. Don't miss this newest addition to *Bee Culture's* ongoing City Beekeeping Adventure
- *Ask Dr. Phil:* Phil Craft isn't a Doctor, but he used to work with the state of Kentucky Vets office when he was the State Apiary Inspector, so folks thought he was...and it fits his new role here just fine. While in that office, Phil started a newsletter for both beekeepers and County Extension offices to answer those questions that kept coming up, and he more than tripled the number of county associations in the state to help get better information to beekeepers. So

if you've got a question, Phil's got an answer. Send along your queries to phil@philcraftthivecraft.com or to us here at info@beeculture.com. You got a question, Phil's got the answer.

- *Outside The Box* starts soon too! Jessica Lawrence (The Honey Bee Researcher with the Honey Bee Ink) is also a Gardener Extreme, but it's all with the bees in mind, for the bees, and about the bees – check out Jessica's Garden, bees and whatever else she has going on...*Outside The Box*, starting in January.
- *Voice Of The South* starts strong in January too. Jeff Harris, new to Mississippi Extension but with more than 20 years of Southern Exposure with a taste of the gentle side, and easy, nearly tropical beekeeping. But don't let that fool you. Jeff has years and years of experience as a Honey Bee Researcher at the USDA Baton Rouge Honey Bee Research Lab, so he knows southern beekeeping, and he knows honey bee science, and he knows honey bees. The perfect choice for our *Voice Of The South*, starting in January.

So strange that it's wonderful:

Scientists Look to Use Bee's Brains to Control Flying Robots

From the Wall Street Journal TECHEurope Blog

By creating models of the systems in a bee's brain that control vision and sense of smell, scientists are hoping to build a flying robot that can do more than carry out pre-programmed instructions. Such a robot would be able to sense and act as autonomously as a bee.

The UK Universities of Sheffield and Sussex are using GPU accelerators, donated by Nvidia NVDA +0.47%, to perform the massive calculations needed to simulate a brain using a standard desktop PC, instead of a far more expensive supercomputer.

In the research on bees' brains, the scientists said they hope their findings can be used to build flying robots that could, for example, be used in search and rescue missions, perhaps to gather information that rescue teams could use to make decisions about how to proceed

"Not only will this pave the way for many future advances in autonomous flying robots, but we also believe the computer modeling techniques we will be using will be widely useful to other brain modeling and computational neuroscience projects," said Thomas Nowotny, project leader at the University of Sussex..



"Take me to your feeder!"

Biologists tag "zombees" with radio trackers to monitor parasitic infection

From <http://arstechnica.com/>

Biologists at San Francisco State University are tagging radio trackers onto zombie-like bees infected with a fly parasite.

Bees that are infected with the *Apocephalus borealis* fly abandon their hives and congregate near outside lights, moving in erratic circles on the ground before dying, the subject of a PLoS One paper by SF State biology professor John Hafernik.

Hafernik and his colleagues are trying to find out how much of a threat the emerging fly parasite might be to the health of honey bee colonies, or if the parasite is linked to colony collapse disorder.

The team is tagging infected bees' thoraxes with transmitters the size of "a fleck of glitter" and then monitoring their movements in and out of a hive on the biology building. They are inviting members of the public to get involved through the ZomBeeWatch website.

Christopher Quock, an San Francisco State graduate biology student, said: "Hopefully in the long run this information might help us understand how much of a health concern these flies are for the bees."

The team also wants to study how the infected bees are treated by uninfected bees. Are they expelled from the hive? Or treated with aggression by other workers?

Biology professor Andrew Zink explained: "If enough of the parasitized bees do the wrong 'waggle' dances to send unparasitized foragers off in the wrong directions for food, or distract unparasitized foragers through antagonistic interactions, the hive's productivity could falter."

AZ State University: "Bees Given Red Wine Compound Eat Less, Live Longer"

Researchers have found that when given resveratrol, a compound found in red wine, bees consume less food. Previous scientific studies on resveratrol show that it lengthens the lifespan of organisms ranging from yeast to fruit flies and mice. Since bees are social animals like humans, a team of from Arizona State Univ., the Norwegian Univ. of Life Sciences and Harvard Medical School, decided to test its effects honeybees.

In a series of experiments published in the journal *Aging*, the scientists tested the effects of resveratrol on the lifespan, learning ability and food perception in honeybees.

Their research has confirmed that not only does this compound extend the lifespan of honeybees by 33 to 38

percent, *it also changes the decisions that bees make* about food by triggering a "moderation effect" when they eat.

"For the first time, we conducted several tests on the effects of resveratrol by using the honeybee as a model," says Brenda Rascón, an alumnus and associate professor in ASU's School of Life Sciences and the Norwegian University of Life Sciences.

"We were able to confirm that under normal living conditions, resveratrol lengthened lifespan in honeybees."



THE WHITE HOUSE HONEY PORTER

BREWED WITH WHITE HOUSE HONEY

WASHINGTON, DC



SEPTEMBER 1, 2012

INGREDIENTS

- 2 (3.3 lb) cans light unhopped malt extract
- ¾ lb Munich Malt (cracked)
- 1 lb crystal 20 malt (cracked)
- 6 oz black malt (cracked)
- 3 oz chocolate malt (cracked)
- 1 lb White House Honey
- 10 HBUs bittering hops
- ½ oz Hallertaur Aroma hops
- 1 pkg Nottingham dry yeast
- ¾ cup corn sugar for bottling



DIRECTIONS

1. In a 6 qt pot, add grains to 2.25 qts of 168° water. Mix well to bring temp down to 155°. Steep on stovetop at 155° for 45 minutes. Meanwhile, bring 2 gallons of water to 165° in a 12 qt pot. Place strainer over, then pour and spoon all the grains and liquid in. Rinse with 2 gallons of 165° water. Let liquid drain through. Discard the grains and bring the liquid to a boil. Set aside.
2. Add the 2 cans of malt extract and honey into the pot. Stir well.
3. Boil for an hour. Add half of the bittering hops at the 15 minute mark, the other half at 30 minute mark, then the aroma hops at the 60 minute mark.
4. Set aside and let stand for 15 minutes.
5. Place 2 gallons of chilled water into the primary fermenter and add the hot wort into it. Top with more water to total 5 gallons if necessary. Place into an ice bath to cool down to 70-80°.
6. Activate dry yeast in 1 cup of sterilized water at 75-90° for fifteen minutes. Pitch yeast into the fermenter. Fill airlock halfway with water. Ferment at room temp (64-68°) for 3-4 days.
7. Siphon over to a secondary glass fermenter for another 4-7 days.
8. To bottle, make a priming syrup on the stove with 1 cup sterile water and ¾ cup priming sugar, bring to a boil for five minutes. Pour the mixture into an empty bottling bucket. Siphon the beer from the fermenter over it. Distribute priming sugar evenly. Siphon into bottles and cap. Let sit for 1-2 weeks at 75°.

WHITEHOUSE.GOV

THE WHITE HOUSE HONEY ALE

BREWED WITH WHITE HOUSE HONEY

WASHINGTON, DC



SEPTEMBER 1, 2012

INGREDIENTS

- 2 (3.3 lb) cans light malt extract
- 1 lb light dried malt extract
- 12 oz crushed amber crystal malt
- 8 oz Biscuit Malt
- 1 lb White House Honey
- 1 ½ oz Kent Goldings Hop Pellets
- 1 ½ oz Fuggles Hop pellets
- 2 tsp gypsum
- 1 pkg Windsor dry ale yeast
- ¾ cup corn sugar for priming



DIRECTIONS

1. In an 12 qt pot, steep the grains in a hop bag in 1 ½ gallons of sterile water at 155 degrees for half an hour. Remove the grains.
2. Add the 2 cans of the malt extract and the dried extract and bring to a boil.
3. For the first flavoring, add the 1 ½ oz Kent Goldings and 2 tsp of gypsum. Boil for 45 minutes.
4. For the second flavoring, add the 1 ½ oz Fuggles hop pellets at the last minute of the boil.
5. Add the honey and boil for 5 more minutes.
6. Add 2 gallons chilled sterile water into the primary fermenter and add the hot wort into it. Top with more water to total 5 gallons. There is no need to strain.
7. Pitch yeast when wort temperature is between 70-80°. Fill airlock halfway with water.
8. Ferment at 68-72° for about seven days.
9. Rack to a secondary fermenter after five days and ferment for 14 more days.
10. To bottle, dissolve the corn sugar into 2 pints of boiling water for 15 minutes. Pour the mixture into an empty bottling bucket. Siphon the beer from the fermenter over it. Distribute priming sugar evenly. Siphon into bottles and cap. Let sit for 2 to 3 weeks at 75°.

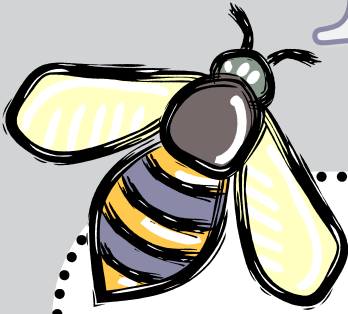
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In response to a tongue-in-cheek public petition, White House Chef Sam Kass released two honey beer recipes that have been used several times after harvests from the beehive maintained there by Charlie Brandts. More at <http://www.whitehouse.gov/blog/2012/09/01/ale-chief-white-house-beer-recipe>

save the date to

save **the**

BEEES



CENTER FOR
FOOD SAFETY

THURS
OCT 25

12-1
PM

Outside of EPA Headquarters
340 12th St NW, Washington, DC

Join Us for a Rally at EPA

Where have the bees gone? The unchecked use of dangerous pesticides has resulted in alarming honey bee losses around the world and right here at home. Yet EPA refuses to suspend their use, and pollinators and our environment are paying the price. Please join us on **Thursday, October 25 at 12 Noon** to tell EPA that they must take action.
Save the Bees Now!

Rally will feature speakers from various nonprofit and environmental organizations, commercial and urban beekeepers, film documentarians and more.



More details to follow.



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