

THE BEELINE

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MSBA Summer Meeting & Honey Show <u>Sept 26, 2009</u>

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President's Message

by Steve McDaniel

I made a mistake this year. (Only one, you ask?) Being a Master Beekeeper doesn't mean that I don't make mistakes, it means that I've made them all! I do try to learn from them, though, and I really learned a lesson this year.

Just before leaving for a month-long trip in early July, I put one super on each colony. (No one can accuse me of not being an optimist!) The hives already had several full supers from the main nectar flow. We were getting some rain, unlike last year, and I thought there just might be a small summer flow. Now, everybody knows that in Central Maryland, there is no summer nectar flow. By the end of May, or the end of June if there are some basswood trees around, the nectar shuts off like a switch. You'll never guess what the bees did to those supers!

When it comes to Maximizing Honey Yields, (sounds like the title of a talk, doesn't it?), Keith Tignor knows all the tricks, and that's his first topic—actually, "Sustainable Apiculture: How To Maximize Honey Yields." He's Virginia's State Apiarist and our main speaker at the September 26 meeting at the Oregon Ridge Nature Center just north of Baltimore. I don't want to miss this one—maybe I'll find out what I did wrong.

Keith's second talk is entitled "Bees and Pesticides: Should You Worry?" You'll be amazed at what the scientists have found in beehives that the beekeepers didn't put there.

Other speakers will expound on What To Do Now To Keep Your Bees Alive, current conditions in Maryland, and the Latest Research On Honey Bees. Wayne Esaias, our very own rocket scientist (well, NASA oceanographer and climatologist, but close enough) is attending Apimondia, the world congress of apiculture, in France early this month, and he will report on all the new stuff he learns there. Also on the program is the Honey Show, moved up from the November 21 meeting at the Maryland Department of Agriculture (mark your calendar!) so the entries will be

Presidents Message, cont fm p1:

fresher and perhaps more plentiful. We need lots of entries to make it a decent show, so bring your honey and everything else you can think of (all the classes and rules are on the website, and maybe a registration form you can fill out ahead of time). Lots of ribbons and prize money (yes, \$\$\$\$\$) go begging every year for lack of entries, especially in the youth categories. Besides, it's fun to see how you do against other beekeepers. Bring some return address labels so you don't have to write your name twice on every tag. This year, we will have all entries identified and give you time to look them over before they are released.

Don't forget our Honey Festival, which will be held on Saturday, October 10 from 10-4 at the Patuxent Wildlife Research Center. It's also called the *National Wildlife Visitor Center*, and it's located just off the Baltimore-Washington Parkway on Powder Mill Rd. in Laurel. We can use some more worker bees, so if you want to help in some small way, call me at 410-239-7496. Volunteers will be allowed to consign honey at the sales booth, and at last year's festival, we sold a lot! Tell your friends and family about the festival, too.

So what did the bees do to those supers I so foolishly put on at the wrong time? They packed them full and had burr comb between the boxes, also packed full! My mistake was in putting on only one super per hive—I should have added at least two. I just wasn't optimistic enough.

###

Lunch for the Summer Meeting:

MSBA will make arrangements to have a lunch service bring in lunches for the meeting. Sign up upon arrival. Price and menu will be typical of offerings at our previous meetings. You may also bring your lunch or eat at nearby establishments.

Refreshments for the meeting breaks are provided by MSBA.

Mark your calendars:

COMING EVENTS

Summer Meeting & Honey Show:

Sept 26, 2009, Oregon Ridge Nature Center

<u>Honey Festival</u>: MSBA co-sponsored with The National Wildlife Visitor Center

October 10 from 10-4, Patuxent Wildlife Research Center, Powder Mill Rd., Laurel

Fall Meeting: Nov 21, 2009

MD Dept of Agriculture, Annapolis

Upcoming Local/National/International Meetings:

EAS 2010 Boone, North Carolina Date and times TBA

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Directions to Oregon Ridge Nature Center

From Baltimore Beltway

Take 695 to 83 North to Exit 20B (Shawan Road West). Follow Shawan Road to the first light, Beaver Dam Road, and turn left. Immediately after making the left onto Beaver Dam Road, there will be a fork in the road. Take the right fork. Follow the driveway to the parking lot. The Nature Center is located a short walk up the rest of the driveway, at the top of the hill.

From Points North

Take 83 South to Exit 20B (Shawan Road West). Follow Shawan Road to the first light, Beaver Dam Road, and turn left. Immediately after making the left onto Beaver Dam Road, there will be a fork in the road. Take the right fork. Follow the driveway to the parking lot. The Nature Center is located a short walk up the rest of the driveway, at the top of the hill.

Make Our Festival A Success

By Steve McDaniel

We will need lots of worker bees—about 30 volunteers—to make our *Honey Festival in October* a success.

The Festival will be held October 10 from 10-4 at the Patuxent Wildlife Research Center's National Wildlife Visitor Center in Laurel, just off the Baltimore-Washington Parkway (295).

These jobs do not take much commitment, just a few hours on one day, but they are absolutely vital. Please look over the list and pick out one job you would like to do, then call me (410-239-7496). I would be very grateful if you can save me hours on the telephone hunting for volunteers.

We will set up the day before, Friday Oct. 9, starting at 1 pm.

Needed on Friday:

Strong backs to help unload trucks and set up tables Screen tent

Beehive

Kids games

Candle-making equipment

Honey Extractor and uncapping gear

Honey (3 full supers) to extract

Mock Apiary (3 or 4 empty beehives)

Needed Saturday:

(some are scheduled, others ongoing, 3-hour shifts: if we get enough people, the shifts can be 2 hours)

Observation hive—show people what is going on inside—ongoing, 1 person

Open hive demonstrations—four scheduled, 1 or 2 people

Honey Extracting Demonstration—four scheduled, 2 or 3 people

Candle-making demo—ongoing, 1 or 2 people

Honey sales table—one helper needed, ongoing

Conduct kids games—ongoing, 2 people

Mock Apiary-- show the various parts and uses of the beehive, 1 or 2 people

Bee Rodeo—six beekeepers for smoker-lighting contest (bring your own smoker & fuel)

General Helpers—2 or 3 people to help wherever needed

Honey Sales Booth:

There will be one booth conducting all sales, through MSBA. Anyone volunteering at the festival is eligible to sell honey at our booth. Items must be top-quality honey or beeswax products (no pollen or royal jelly), accepted on consignment Friday afternoon or Saturday before 10 only. round section, \$12 square or cut-comb, \$10 chunk 1 lb., and so on. Split 75% beekeeper, 25% MSBA/Friends of Patuxent (they get 10%, we get 15%). Honey sells much better if you include variety labels and a squeezable taster with pointed cap. We have some if you don't. All leftover items must be picked up after the festival between 4 and 5 pm. Call me at 410-239-7496 if you want to consign items so we will know what to expect. Put your label on your products. We set prices unless you have something unique: \$7 for 1-lb., \$13 2 lb., \$8

###

MDA – AFB Disease Control

Revised protocol on AFB Disease (with the elimination of the ETO chamber)

The inspection program's main purpose is still to work with the beekeepers to control the spread of AFB.

During Inspection: If five (5) or less cells of AFB (no scale) vegetation stage are found, the frames containing the AFB will be removed. The colony may be given one treatment of Anti-Biotic control. An inspection will follow up in 60 days.

Colonies found with all stages (which include scale) – All frames will be removed and discarded. Determined by the time of the year, the bees will not be eradicated and may be shaken into additional clean equipment with all bare foundation under the direction of the regional bee inspector.

Working together, we can control AFB from spreading to other colonies and apiaries.

MDA Apiary Inspection Section appreciates your willingness to work with us in your beekeeping endeavors.

Best Regards, Jerry E. Fischer Sr. Md. State Apiarist:

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Maryland State Beekeepers' Association Summer Meeting

September 26, 2009 Oregon Ridge Nature Center, Hunt Valley, Maryland Program

8:30am	Refreshments, Coffee, etc.	
9:30am	Opening and Welcome Announcements	Steve McDaniel, President
9:45am	MD Apiary Inspector's Report	Jerry Fischer, MD State Inspector
10:00am	Honey Show entries close	
10:00am	Sustainable Apiculture: How To Max- imize Your Honey Yield	Keith Tignor, Virginia State Apiarist
11:00am	break	
11:10am	Latest Findings in Bee Research	Wayne Esaias, NASA
11:40am	What To Do <u>Now</u> To Keep Your Bees Alive	Steve McDaniel
12:00pm	Lunch	
1:00pm	Pesticides and Bees—Should You Worry?	Keith Tignor, Virginia State Apiarist
2:00 pm	Honey Show Awards	David Morris, Honey Show Chairman
2:15 pm	Break: View Honey Show, Vendors	
2:45 pm	Honey Show entries released	
3:00 pm	Beeyard: Open Hive Demonstrations 1. Honey Harvesting Methods 2. Monitoring Mite Levels 3. Reading a Bee Colony 4. Top-Bar Hives	Experienced and Master Beekeepers
4:00pm	Adjourn	

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Entry Form for Honey Show:

Maryland State Beekeepers Association Annual Honey and Honey Cookery Show

Name (Please print clearly)			
Exhibitor #			
Address			
County			
City State Z	ZIP	Phone	
Local Club Affiliation Are you attending this show?YESNO Are you a current Your exhibitor number is shown at the top of this form. Put as honey, put one sticker on the face of the jar and one sticker on the lid. I bottled honey, put the sticker on the lid of jar. Please circle the class number below for each class you are entered.	n exhibitor num Put a PINK clas	ber sticker or	n each entry. For bottled
Division I HIVE PRODUCTS		PRFN	MIUMS
Beekeepers entering for the first time Class 1 Extracted Honey	\$12	1st 2nd 3	
Extracted Honey - Beekeepers with 10 colonies or fewer Class 2 Extracted Honey - Water White thru Extra Lt. Class 3 Extracted Honey - Lt. Amber thru Amber Class 4 Extracted Honey - Dark Amber Class 5 Extracted Honey - Dark	\$12 \$12 \$12 \$12	9 6 9 6 9 6 9 6	4 2 NP 4 2 NP 4 2 NP 4 2 NP
Extracted Honey - Beekeepers with 11 colonies or more Class 6 Extracted Honey - Water White thru Extra Lt. Class 7 Extracted Honey - Lt. Amber thru Amber Class 8 Extracted Honey - Dark Amber Class 9 Extracted Honey - Dark	\$12 \$12 \$12 \$12	9 6 9 6 9 6 9 6	4 2 NP 4 2 NP 4 2 NP 4 2 NP
Extracted Honey - Open to all Class 10 Comb Honey - Square Section Class 11 Comb Honey - Round Section Class 12 Cut Comb Honey in clear plastic box Class 13 Chunk Honey in wide mouth 1 lb. jar Class 14 Finely Granulated Honey Class 15 One Shallow or Full Depth Frame Honey Class 16 Beeswax Block 2 lbs. minimum Class 17 Dry Pollen Pellets in 1 lb. honey jar	\$12 \$12 \$12 \$12 \$12 \$12 \$12 \$12	9 6 9 6 9 6	4 2 NP 4 2 NP
Division Champion: Ribbon		\$15	
			

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	Entry Form for	or Honey Show	cont:				
Division II ARTS AND CRAFTS Class 18 Four Molded Beeswa Class 19 Four Dipped Beeswa Class 20 Artistic Beeswax Class 21 Four Rolled Candles Class 22 Label for Honey Con Class 23 President's Prize Class 24 Photography Class 25 Equipment or Gadget Class 26 Honey Wine - Sweet Class 27 Honey Wine - Dry M Class 28 Honey Wine - Augme Class 29 Personal Gift Arrang Class 30 Mailable Gift Pack	x Candles tainer Mead ead ented Mead		\$12 \$12 \$12 \$12 \$12 \$12 \$12 \$12 \$12 \$12	9 9 9 9 9 9 9 9 9 9 9	6 6 6 6 6 6 6 6 6 6	4 4 4 4 4 4 4 4 4 4 4 4	2 NP
Division Champion: Ribbon				\$15			
Division III YOUTH DIVISION age Class 31 Extracted Honey (As Class 32 Beecraft (As in Div.) Class 33 Honey Cookery (As i	in Div. I) I)		\$12 \$12 \$12	9 9 9	6 6 6	4 4 4	2 NP 2 NP 2 NP
Class 34 Cake Class 35 Cookies - 12 drop, re Class 36 Cookies - 12 bar or sl Class 37 Pie Class 38 Candy - 12 pieces Class 39 Yeast Bread - Non Sy Class 40 Yeast Bread - Sweet Class 41 Quick Bread - Sweet Class 42 Quick Bread - Other Class 43 Jellies, Jams, Presery Class 44 Condiments, Salad D Class 45 Any other entry, hone	neet cookies veet es or Conserves ressings, Barbecue S		\$12 \$12 \$12 \$12 \$12 \$12 \$12 \$12 \$12 \$12	9 9 9 9 9 9 9 9 9 9	6 6 6 6 6 6 6 6 6	4 4 4 4 4 4 4 4 4 4 4	2 NP
Division Champion: Ribbon				\$15			
	Received:			Total	Prem	niums	to be paid
1 st 2 nd 3 rd	Score Card	Entries Released			mium eived		

Maryland State Beekeeper's Association Annual Honey and Honey Cookery Show Rules and Premium List

General Rules

- 1) Entries will be accepted **from 8:30 a.m. until 10:00 a.m. sharp** on the day of the show. Entries must remain in place until released by the show chairman.
- 2) Entries will be accepted from anyone attending the MSBA meeting (MSBA members and non-members). Entries from exhibitors not present at the MSBA meeting (entries brought to the show by someone else) will only be accepted if the exhibitor is a MSBA member.
- 3) Only one entry will be allowed in each class from any household, partnership or beekeeping establishment.
- 4) The exhibitor will select the class for his/her entry. (Assistance will be provided in selecting the correct class when making entries). The chairman of the show reserves the right to make a final determination and change, if necessary, entry classes. Classification of sweet and dry mead may be changed by judges (correct classification may be determined by chemical tests after the bottles of mead are opened).
- 5) No exhibitor's name or label will be allowed on any entry except in designated classes.
- 6) The decisions of judges are final. Judges may withhold prizes for insufficient merit or award a lower prize at their discretion. Entries that do not comply with the rules or class description may be disqualified.
- 7) The show chairman reserves the right to adjust any class and/or premiums offered. (For example: if sufficient entries are made for one stated color class for extracted honey to create two color classes, then two separate classes would be created with appropriate ribbons and cash awards).
- 8) Competition between local bee clubs is encouraged. An award will be presented to the local bee association whose members earn the highest number of points based on the number of quality products entered in the show. The following point system will be used: 1st prize 3 points, 2nd prize 2 points, 3rd prize 1 point. If clubs are tied, the 1st place winner will be the club with the most 1st place awards in the show. If a tie still exists, the club with the most exhibits in the show will win.

Premium List

Individual Classes: Division Champion: Best in Show: Best Club Showing: Ribbon and Cash Award Ribbon and Cash Award John V. Lindner Award Plaque

Division I HIVE PRODUCTS

- 9) All entries must be the product of the exhibitor's bees and have been produced within a 12 month period prior to entry.
- 10) All honey exhibited must have been gathered and ripened in a natural way by honey bees.
- 11) An entry consists of 1 jar, container, frame, block, etc.
- 12) All extracted, chunk and finely granulated honey, and pollen pellets must be exhibited in 1 lb. glass or clear plastic jars, except Class 1. Beekeepers entering the first time in class 1 only may exhibit honey in 1 pint glass canning jars or 1 lb. glass or plastic honey jars.

Beekeepers entering for the first time Extracted Honey	1st \$12	PRI 2nd 9	E MIU <u>3rd</u> 6	_	5th 2
Beekeepers with 10 colonies or less Extracted Honey - Water White thru Extra Lt. Extracted Honey - Lt. Amber Extracted Honey - Amber thru Dark Amber Extracted Honey - Dark	\$12 \$12 \$12 \$12	9 9 9	6 6 6	4 4 4 4	2 2 2 2
Beekeepers with 11 colonies or more Extracted Honey - Water White thru Extra Lt. Extracted Honey - Lt. Amber Extracted Honey - Amber thru Dark Amber Extracted Honey - Dark	1st \$12 \$12 \$12 \$12	2nd 9 9 9 9	3rd 6 6 6 6	4th 4 4 4 4	5th 2 2 2 2 2
Open to all Comb Honey - Square Section Comb Honey - Round Section Cut Comb Honey in clear plastic box Chunk Honey in wide mouth 1 lb. jar Finely Granulated Honey in regular or wide mouth 1 lb. jar One Shallow or Full Depth Frame Honey - must be protected with plastic wrap or suitable container Beeswax Block 2 lbs. minimum Dry Pollen Pellets in 1 lb. honey jar	\$12 \$12 \$12 \$12	9 9	3rd 6 6 6 6 6 6 6	4	2
Division Champion: Ribbon Division I Total: \$571.00	\$10				

Division II ARTS AND CRAFTS

- 13) All entries must have been made or produced by the exhibitor.
- 14) Label for Honey Container 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.
- 15) Presidents Prize Any creative or artistic endeavor prominently featuring the honey bee, beekeeping or pollination.
- 16) Photography A single black and white OR color print 5" x 7" minimum, suitably framed or mounted, pertaining to beekeeping.
- 17) Equipment or Gadget Any original tool or equipment useful in beekeeping. A written description giving details of construction, materials, cost and labor MUST ACCOMPANY THE ENTRY.
- 18) Honey Wine Entries must be a least 12 months old and shall be exhibited in unlabeled standard 750 ml. or "fifth" wine bottles. Exhibitor must state whether entry is straight (honey-and-water "must" only) or augmented (honey-and water "must" plus fruit juices, herbs, spices, etc.) Allowed ingredients in all classes sulfiting, yeast nutrients/energizers, tannin, citric acid or acid blends.
- 19) Gift arrangements/packs must include one or more products of the hive but may also include other items that enhance the appeal or promote the use of hive products. Personal gift arrangements should be suitable for personal gift use regardless of commercial applications, and should be in a box, basket or other suitable container. Mailable gift packs should be suitable for commercial applications and will be judged on mailability.

	PREMIUMS				
	<u>1st</u>	2nd	3rd	4th	<u>5th</u>
Four Molded Beeswax Candles	\$12	9	6	4	2
Four Dipped Beeswax Candles	\$12	9	6		2
Four Rolled Beeswax Candles	\$12	9	6	4	2 2
Artistic Beeswax - candles, figurines or other forms, at least 1½ lbs.	\$12	9	6	4	2
Label for Honey Container	\$12	9	6	4	2 2
President's Prize	\$12	9	6	4 2 4	2
Photography \$12	9	6	4	2	
Equipment or Gadget	\$12	9		4	2
Honey Wine - Sweet Mead, one bottle	\$12	9	6	4	2 2 2
Honey Wine - Dry Mead, one bottle	\$12	9	6	4	2
		PRE	MIU:	MS	
	<u>1st</u>	<u>2nd</u>	3rd	4th	5th
Honey Wine - Augmented Mead, one bottle	\$12	9	6	4th 4	<u>5th</u> 2
Personal Gift Arrangement of honey bee products	\$12	9			2 2
Mailable Gift Pack of Honey Bee Products	\$12	9	6	4	2
Division II Champion: Ribbon Division II Total: \$439.00	\$10				

Division III YOUTH DIVISION

	ľ	KEMHUMS	•
Exhibitors age 18 or under	<u>1st</u>	<u>2nd</u>	<u>3rd</u>
Extracted Honey (As in Div. I)	\$12	9	6
Bee Crafts (As in Div. II)	\$12	9	6
Honey Cookery (As in Div. IV)	\$12	9	6

Division III Total: \$81.00

Division IV HONEY COOKERY

- 20) Entries in all classes <u>must use honey for 50% or more of the sweetening</u> with the following exceptions: frostings, fillings, glazes, dusts and meringue may contain up to 100% sugar. Honey used in entries does <u>not</u> need to have been produced by the exhibitor. Non-beekeepers are encouraged to enter honey cookery.
- 21) Mixes and packaged prepared foods are not permitted.
- 22) Each honey cookery entry must be accompanied by <u>TWO</u> copies of the recipe for the entry. The ingredients in the entry must match the recipe. Recipes must not contain the exhibitor's name or other personal identification. <u>Please identify the origin of the recipe (e.g. "personal", "National Honey Board")</u> Plates and protective covers must be supplied by the exhibitor.

					<u> </u>
	<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>	<u>5th</u>
Cake - One unsliced cake that may be unfrosted, frosted, filled,	#10	0	,	4	_
glazed or dusted.	\$12	9	0	4	2
Cookies - 12 drop, refrigerator, rolled or filled cookies that may be	¢12	9	6	1	2
unfrosted, frosted, glazed or dusted. Cookies - 12 bar or sheet cookies (brownies, date bars, baked	\$12	9	O	4	2
granola, etc.). May be unfrosted, frosted, glazed or dusted.	\$12	0	6	1	2
Pie - One unsliced pie.	\$12	9 9	6	1	$\frac{2}{2}$
Tie - One unsheed pie.	Ψ12	,	U	-	_

PREMIUMS

Candy - 12 pieces. May be cooked, uncooked, or may be candied	212					
peels and candied fruits.	\$12	9 9	6 6	4	2 2	
Yeast Bread (Non Sweet) - One unsliced loaf or 9 rolls.	\$12	9	6	4	2	
Yeast Bread (Sweet) - One unsliced loaf, coffee cake, tea ring, or						
6 Danish or sweet rolls.	\$12	9	6	4	2	
Quick Bread (Sweet) - One unsliced loaf. Examples are: banana	"					
bread, nut bread, etc.	\$12	9	6	4	2	
Quick Bread (Other) - One unsliced coffee cake, tea ring, 6	Ψ12		O	'	_	
	\$12	9	6	4	2	
doughnuts or 6 muffins.	φ1 <i>Δ</i>	9	O	4	2	
Jellies, Jams, Preserves or Conserves - 1/2 pint or 1 pint in a jar,	#4.0	0	_		•	
sealed with lid or paraffin.	\$12	9	6	4	2	
Condiments, Salad Dressings, Barbecue Sauces - One half-pint or						
one pint in glass jar. Examples are: catsup, pickles or relishes.	\$12	9 9	6	4 4	2 2	
Any other entry - honey cookery	\$12	9	6	4	2	
Division Champion: Ribbon	\$10					
Division IV Total: \$406.00	π = 0					
Grand Total: \$1,497.00						
###						

Meet our Speaker:

Keith Tignor

As an employee at Virginia Tech and VDACS Keith Tignor has worked closely with the beekeeping industry in Virginia for over 20 years. At Virginia Tech, he contributed to teaching, research, and extension activities in the apiculture studies and insect physiology programs within the Department of Entomology. In this position he has often made presentations to local, state, and national beekeeping organizations on honey bee management, coordinated classes and workshops on honey bee related programs, and conducted research on honey bee management, reproduction, and behavior.

These activities were continued at the Virginia Department of Agriculture and Consumer Services (VDACS) where Mr. Tignor has served as the State Apiarist since 2000. He currently oversees the regulatory program for beekeeping in Virginia, as well as ginseng export certification, gypsy moth suppression, and endangered species conservation. A portion of his duties include recruitment and education programs for beekeeping.

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ARS Update:

Honey bees are now fighting back aggressively against Varroa mites, thanks to Agricultural Research Service (ARS) efforts to develop bees with a genetic trait that allows them to more easily find the mites and toss them out of the broodnest. The parasitic Varroa mite attacks the honey bee, Apis mellifera L., by feeding on its hemolymph, which is the combination of

L., by feeding on its hemolymph, which is the combination of blood and fluid inside a bee. Colonies can be weakened or killed, depending on the severity of the infestation. Most colonies eventually die from varroa infestation if left untreated.

Varroa-sensitive hygiene (VSH) is a genetic trait of the honey bee that allows it to remove mite-infested pupae from the capped brood-developing bees that are sealed inside cells of the comb with a protective layer of wax. The mites are sometimes difficult for the bees to locate, since they attack the bee brood while these developing bees are inside the capped cells.

ARS scientists at the agency's Honey Bee Breeding, Genetics and Physiology Research Unit in Baton Rouge, La., have developed honey bees with high expression of the VSH trait. Honey bees are naturally hygienic, and they often remove diseased brood from their nests. VSH is a specific form of nest cleaning focused on removing varroa-infested pupae. The VSH honey bees are quite aggressive in their pursuit of the mites. The bees gang up, chew and cut through the cap, lift out the infected

brood and their mites, and discard them from the broodnest See this activity in the attached video link here:

http://www.ars.usda.gov/is/br/bees/index.htm

This hygiene kills the frail mite offspring, which greatly reduces the lifetime reproductive output of the mother mite. The mother mite may survive the ordeal and try to reproduce in brood again, only to undergo similar treatment by the bees.

To test the varroa resistance of VSH bees, the Baton Rouge team conducted field trials using 40 colonies with varying levels of VSH. Mite population growth was significantly lower in VSH and hybrid colonies than in bee colonies without VSH. Hybrid colonies had half the VSH genes normally found in pure VSH bees, but they still retained significant varroa resistance. Simpler ways for bee breeders to measure VSH behavior in colonies were also developed in this study.

This research was published in the Journal of Apicultural Research and Bee World



Honey bee pollinating an almond flower. *Photo courte-sy of Jeff Pettis, ARS.*

. Preliminary Results: A Survey of Honey Bee Colonies Losses in the U.S. Between September 2008 and April 2009.

Prepared by: Dennis vanEngelsdorp¹, Jerry Hayes², and Jeff Pettis³.

Note: A more detailed final report is being prepared for publication at a later date.

The Apiary Inspectors of America (AIA) and USDA-ARS Beltsville Honey Bee Lab conducted a survey between September 2008 and early April 2009 to estimate colony loses across the country. Over 20% of the country's estimated 2.3 million colonies were surveyed. A total loss of 28.6% of managed honey bee colonies was recorded. This compares to losses of 35.8% and 31.8% recorded respectively in the winters of 2007/2008 and 2006/2007.

While a decrease in total losses is encouraging, the rate of loss remains unsustainable as the average operational loss increased from 31% in 2007/2008 to 34.2% in the 2008/2009 winter.

Colony Collapse Disorder (CCD) is characterized by the complete absence of bees in dead colonies or in apiaries. This survey was not able to differentiate between verifiable cases of CCD and colonies lost as the result of other causes that share the "absence of dead bees" as a symptom. The 26% of operations that reported some of their colonies died without dead bees lost 32% of their colonies, while beekeepers that did not lose any bees with symptoms of CCD lost a total of 26% of their colonies.

Only 15% of all the colonies lost during the 2008/2009 winter died with symptoms of CCD, this compares to a 60% colony loss with CCD-like symptoms in the winter of 2007/2008. While losses from CCD may have decreased in the winter of 2008/2009, losses from other causes remain a significant concern. 58% of all beekeepers reported above normal losses last year, losing a total of 32.8% of their colonies compared to the minority of beekeepers who claimed a normal or below normal loss of 17%.

These findings emphasize the urgent need for research, not only of CCD, but of general honey bee health.

###

MSBA OFFICERS & DIRECTORS:

President: Steve McDaniel (410) 239-7496

1ST Vice President: Marc Hoffman (301) 585-7601

Secretary: David Morris (301) 725-6185

Treasurer: Jon Bealer (410) 357-9166

MD EAS Director: David Morris (301) 725-6185

Directors: Past Presidents:

Woody Medina (443) 535-9407 John Moyer (410) 923-0190 Vacant Carol Johnson (301) 432-6413 David Smith (410) 556-6222 Barry Thompson (301) 947-4652

COUNTY VICE PRESIDENTS:

Anne Arundel: Lloyd Luna (410) 757-5797
Allegany: David L. Hall (301) 729-8220
Baltimore: Jerry Fischer (410) 841-5920
Baltimore City: Bob Crouse (410) 265-7999
Calvert:: Bob Cory (301) 855-8431
Caroline: Paul Dill (302) 249-1866
Carroll: Jody King

Charles: vacant

Cecil: Jeff Powell (410) 392-5985

Dorchester: Oliver Collins (410) 943-3448

Frederick: Adam Finkelstein (301) 662-4844

Garrett: Madonna Poole (301) 334-7670

Harford: John Knapstein (410) 692-9823

Howard: Wayne Esaias (301) 854-3180

Kent: Matt Redman (410) 778-2385

Montgomery: Dan Hemerlein (410) 808-1623

Prince George's: Sara Brozena (301) 627-8859

Queen Anne's: Vacant

Somerset: George Dreyer (410) 623-2221

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LOCAL BEEKEEPING ASSOCIATIONS:

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BUMBA: Club News, Colony Updates, Fall Schedule

Calling all Beekeepers! Below is an updated schedule of fall events for Bowie -Upper Marlboro Beekeepers Association Members.

October 10th is a new honey festival being hosted by MSBA President Steve McDaniel. This is right in our back yard and since we will be conduction a fall intro course to beekeeping, this is a prime opportunity for marketing that class. Steve has asked if we can provide our Prize Winning BUMBA Display and a couple members to answer peoples questions about beekeeping at our booth. We also need a member or two to demonstrate a live colony manipulation(s) in a screen tent(s) and a person or a couple to give a 30 to 40 minute talk about how fascinating, rewarding and fun beekeeping is with a Q & A session afterwards.

This is a great opportunity that Steve has laid in our lap and we will be taking full advantage of it. If you would like to sign up for a position, get back to me and I'll get you on the list. What one person doesn't know, the other person will so it's sure to be a blast! Maybe we could have a couple of people giving the talk and two more working the table! I have a real good intro slide show if we have the facility to show it, I'll be checking on that.

This is a perfect chance for new people to get involved and help beekeeping as a whole. It's always allot of fun helping new people get into the art of beekeeping so jump on, let's go!

September 26 MSBA Meeting and Honey Show at Oregon Ridge Nature Center

October 1 Regular Meeting at Watkins Park

October 10 MSBA Honey Festival at the Patuxent Wildlife Refuge Visitor Center

October 22 BUMBA Introductory Course to Beekeeping at Watkins **Date is tentative, will know better next week, possibly 1st week in Nov**

November 14 Green Craft Fair at Watkins Park

November 21 MSBA Meeting Annapolis Md.

COLONY UPDATES

Now's the time to start peaking in and see what's going on. With temps a bit cooler and a minor nectar flow in progress, the bees will be a bit more tolerant. Still use a puff or two of smoke though as your inspecting, just enough to move them down off the tops of the frames.

The areas you need to concentrate on now are;

Is the queen in good shape and making brood? If you don't have capped brood, how about larvae and/or eggs? You just want to make sure the queen is there and laying those special bees that live for months rather than weeks. These are the bees that will carry the colony through winter.

Do they have plenty of stored food and is it in the right place in the colony? Food is capped honey/sugar syrup AND pollen or pollen substitute. Open nectar/sugar syrup is not food, will introduce moisture/condensation into the colony that can freeze and kill. All feed, whether it's natural or syrup you fed, must be capped before the

cold arrives and the feeders should be removed. Ideally, you want the food in the top box and brood, larvae, eggs, in the bottom box right now (this will change as winter approaches). That's what moving the queen down should have accomplished since she wouldn't be able to lay above the excluder and the bees would have packed feed and continue to pack the minor fall flow into the cells in the top box where the remaining brood hatched out of. Excluders should have been installed at least a month ago or after the major nectar flow (super harvest time) and should come off anytime between now and no later than mid to late September to be on the safe side. If you didn't use this trick, don't despair.

Of course, the timing for removing the excluder is dependent on what your best bet is concerning the weather ahead. If you think it will remain mild up to December, you could probably leave the excluder on until the end of October, but that's a pretty big gamble. If we get into an extended cold snap for a week or so, say in the middle of November and you just took the excluder off two weeks ago, the bees will not leave their young that they are nursing in that bottom box and will most likely starve to death even though there is 80 pounds of food right above them, just inches away. They will not abandon their brood and they will protect it from chilling, right to the death. They also need time to "move up" into that top box of food, consuming it as the queen continues to lay (scantly and sometimes not at all) in the empty cells in the top box they are consuming food from. Just because you removed the excluder, that DOES NOT mean the bees will move up. They still have business to tend to in that lower box for at least 3 or 4 more weeks. If they are clustering on brood down there and we hit a stretch of cold weather, they are as good as gone.

If you didn't use the excluder trick, the next few weeks would be a good time to organize their food stores up into the top box and feed them sugar syrup and a pollen substitute if they still need more reserves. Feeding one to one (if they need it) is ok right now for building comb, stimulating brood production and putting up stores. There is still enough time left before the cold arrives for them to cure and cap one to one. Next month might be a different story though, it could be too cold to feed at all or it might be ok to feed two to one thick sugar syrup that can be cured and capped faster that one to one. It all depends on the weather and your best wager.

Now is the time to check your mite loads. The bees are active flying a fall flow and mite drop is happening more readily when they are flying. The choice to treat or not to treat is a personal decision that centers around "just what do I want in my colony". Allot of us loose colonies because we don't treat. Then again, the first and only time I treated for mites, I lost four out of six colonies and I followed the instruction of the soft treatment to the letter.

Probably the best way to check mite load is with "sticky boards", it's less invasive, and easy clean up. Don't buy a bunch of those expensive "one use" boards in the catalogs, use vegetable oil instead and hose it off after your count. A ton of numbers on threshold levels exist as far as what number of mites determines a necessary treatment. Some say 50 to 60 treat, others say treat at 100. It's a very subjective topic but what's more important is determining what the numbers are doing. Are they going up or down over a 2 or 3 week period? Sometimes mite problems are very obvious. Are there a bunch of bees with deformed wings crawling about on the ground outside the colony? Here is an example where I would definitely treat, if it wasn't too late and there was anything left to treat. I've had colonies that had a mite load of 100 that died and other colonies that had a load of over 500 that survived the winter. This is not to say there wasn't something else affecting the 100 count colony that died though, it was treated and probably had too small a cluster going into winter. This colony should have been combined early on.

If you decide to treat, it should be on a "per colony basis". Don't just treat them all, some bees have learned how to manage mites, or as Cory says, "has the good mites". If you have done the numbers and you are considering treat-

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ing, there is a ton of information available on the different treatments, their required temperatures and the duration of the treatment you choose. This decision needs to be made soon (but not until after you check mite load) as all treatments require specific conditions to perform properly and not cause more problems over the long haul. I view treatments and anything foreign in a colony for that fact, as an experiment, an experiment that needs to be monitored closely. Some colonies can survive high mite loads, while other will not. This is where it pays to have a few colonies going, you can be pretty much be assured that you will always have a colony or two to build on come spring, no matter what goes wrong. Check your load, treat if you want to or need to, check your load again. Pay attention to the bee population over that 2 - 3 week period, holding steady? Up? Down? These cold be clues.

Cluster strength (numbers of bees) is probably the most important aspect of winter survival for any colony. Large clusters use stored food four times more efficiently than small clusters, in other words they produce more sustainable heat while using less food than a small cluster. A large cluster is like 12 inches of insulation instead of only four. A good size cluster is cantaloupe to basketball in size. Here is where mite issues and all the other little treasures they bring with them can affect winter survival, cluster size, very important!

At this time in the year, if you can see most of the tops of your frames and look down in between them and see daylight, you have a low population. Right about now all our **new members** colonies and established colonies should be overflowing with bees. If they aren't, you better get in there and see what's going on. Look for a decent brood pattern, larvae, eggs, check stores, mites, sunken brood cappings, damaged wings, strange insects (colony pests), evidence of robbing, any one of these can set you up for winter failure.

If you have questions, get in touch with someone asap!

If I've left anything out, let me know!

Scott Seccomb BUMBA President 301-580-8031

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Gardening Information to Encourage Pollinators:

Promote honey bee and other pollinator health by planting a Pollinator Garden-- Developed by the Penn State Cooperative Extension's Master Gardener program

Our pollinators need increased pollen diversity to help bolster their resistance to disease, pesticides and other stresses. Establishing pollinator-friendly gardens will have a big impact on pollinator health. Penn State Master Gardeners are reaching out to gardeners across the state and country to help them plant native gardens through a project by a gift to Penn State Entomology by the ice cream manufacturer Haagen Dazs. The program focuses on encouraging homeowner to add plants to the landscape that provide food and shelter for pollinators. 48 demonstration gardens have been established across Pennsylvania to educate homeowners so they can have their property certified as pollinator friendly. To be certified, homeowners will need implement pollinator friendly practices such as planting native flowering plants, provide nesting sites for pollinators, eliminate pesticides when possible, and provide water. (Contact the State Coordinator of the Master Gardener program, Ginger Pryor at gmp4@psu.edu for more information.) Publications for download (pdf files):

- Pollinator Friendly Garden Series (pdf)
- Gardening for Pollinators (pdf)
- Pollinators and their Threats (pdf)
- Pollinator Food (pdf)
- Animal Pollinated Plants (pdf)
- Manmade Bee Nests (pdf)
- Nesting Habitats (pdf)
- Hymenopotera Stings (pdf)

More Pollinator Publications

- <u>Pollinator Partnership New Ecoregional Planting Guides</u> (4/2009)
- <u>Pollinator Friendly Gardening</u>, Penn State Master Gardeners
- Attracting Beneficial Insects with Native Flowering Plants Michigan State University
- Conserving Native Bees on Farmland Michigan State University
- <u>Ecologically Based Farming Systems</u>, Michigan State University

Powerpoint Presentations

- Pollinators Michigan State University
- Native plants Michigan State University
- <u>Natural enemies</u> Michigan State University

About the E version of the BEELINE:

MSBA members receive the electronic version of the Beeline by providing their email address to the MSBA Treasurer. The electronic version of the Beeline will be posted to the website and the membership will be sent an email announcing the link to the newsletter. The on-line newsletter is in PDF format which can be read on-line /downloaded as desired.

Members without email addresses will continue to receive the mailed version.

Links to recent past editions of the Beeline are posted to the website.

The Beeline encourages news and articles submitted for publication that would be of interest to the general membership of MSBA.

Articles submitted from members and from local clubs may be included in the Beeline Electronic version, if there is not enough space in our 10-12 page mailed version. MSBA members may submit small classified ads for personal beekeeping items to be placed on a space available basis. Members submitting ads for their businesses must submit WORD formatted ads, 1 page or less. Business ads will be placed in the electronic version of the Beeline.

Submissions to the Beeline are made to the Editor:

jmoyer28@comcast .net

Monthly Honey Features - September 2009 from The National Honey Board

Sweeten Jewish Celebrations with All-Natural Honey

Honey has a rich tradition in customary Jewish dishes including kugel, challah and coffee cake. From Rosh Hashanah to Yom Kippur, there are many important celebrations that often include delicious and elaborate family meals. The following recipes, courtesy of the National Honey Board, offer a sweet twist on the traditional holiday dishes:

- Honey Challah The round Challah loaf is traditional for celebrating the Jewish New Year, as the shape symbolizes the continuing cycle of the years. Pure honey sets this recipe apart, ensuring a moist texture and beautiful golden brown color.
- <u>Butternut Squash Soup</u> Nature's sweetener and squash combine for an engaging take on a favorite Jewish holiday soup.
- Honey-Kissed Carrot Zucchini Kugel Seasonally abundant vegetables such as potatoes, carrots and zucchini are sweetened with a touch of honey in this hearty kugel recipe.
- <u>Honey Pecan Swirled Coffee Cake</u> Perfect for the Yom Kippur Break Fast meal, cranberries, chocolate chips and honey make this cake burst with flavor.



Sustainable Beekeeping Goes Green in Washington, DC

Gold Star Honeybees of Maine has been spreading its sustainable beekeeping message and its Top Bar Hive Kits throughout New England. These easy-to-assemble kits al-



low bees to make their own honeycomb and their own natural beeswax. The making of their own fresh, clean beeswax is crucial to the bees' health, since, in this type of hive, they make it as nature intended.

Gold Star Honeybees is now recognized as a Green Business by The Green Business NetworkTM [www.greenamericatoday.org] of Washington.

Gold Star Honeybees will be exhibiting at the Green Festival trade show being held at the Washington Convention Center in Washington DC on October 10-11th.

For more information, contact Christy Hemenway of GOLD STAR HONEYBEES at 207-449-1121 or christy@goldstarhoneybees.com. Visit the website at www.goldstarhoneybees.com.

University of Montana Bee Researchers Unveil Tool to Chase Colony Collapse Disorder (CCD)

August 30, 2008



University of Montana researchers and their UM-affiliated company, Bee Alert Technology Inc. http://beealert.blackfoot.net/~beealert/index.php, have employed a powerful new tool created by a U.S. Army lab to discover a honeybee virus invading North America.

The new virus does not cause Colony Collapse Disorder – a mysterious malady depopulating beehives around the globe – but the method used to find the virus may help scientists unravel the CCD mystery in the future.

The invading bee virus is called Varroa destructor virus-1. First definitively identified in Europe in 2006, VDV-1 is carried by both honeybees and the tiny varroa mites that afflict them.

The invading virus was discovered in two honeybee samples collected by UM scientists in the southeastern United States. Jerry Bromenshenk, a UM biology research professor, and his colleagues gathered the incriminating samples as part of a larger sampling effort in bee yards affected by CCD across the nation.

Bee Alert had the samples analyzed at the Edgewood Chemical Biological Center, a U.S. Army-backed laboratory based at the Aberdeen Proving Grounds in Maryland. Edgewood has developed a liquid-chromatograph proteomics mass-spectrometry device, which can identify all the peptides (short lengths of proteins) in a given sample.

"Every virus, every fungus, every bacteria has its own group of peptides that are unique to it," Bromenshenk said. "We provided bee samples from a wide area and a number of colonies, and they very quickly produced a fingerprint of every pathogen that the bees are carrying."

The Edgewood analysis didn't provide a smoking gun for what causes CCD, but it did reveal that a European bee virus had "jumped the pond," Bromenshenk said.

"What's significant about this is typically we don't know about new pathogens arriving on U.S. soil until there is some sort of outbreak and significant loss of colonies going around," said Colin Henderson, a Bee Alert employee and UM College of Technology faculty member.

He said an exciting aspect of Edgewood's new technology is that is reveals everything contained in a sample. Using typical genetics-based methods like the polymerase chain reaction laboratory method – the same type used in the O.J. Simpson case – scientists have to specifically target genes and match those with the sequences they are searching for. This is extremely expensive and time consuming. The Edgewood method identifies all the peptides, and these then are cross-referenced with an index of millions of peptides stored at the National Center for Biotechnology Information, as well as other databases.

The UM samples provided as many as 15,000 lines of information, Henderson said. "And once the data is stored, unknown sequences may be discovered, and you can re-screen the file without rerunning the sample. It makes this a very powerful tool."

"This became a perfect marriage of a technology looking for a real-world application," Bromenshenk said. "Edgewood had a tool that provided a solution to problems, and we had a problem but no tool."

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So what does it mean for bees that VDV-1 is loose in the New World? Well, nobody really knows. Bromenshenk said the virus reproduces itself in both honeybees and varroa mites. It's also closely related to a family of bee viruses that cause deformed wings, aggressive behavior and death of brood.

"But we haven't seen it express itself among honeybees yet," Bromenshenk said.

Henderson said the Edgewood process gave them a rare early detection of a new virus. "It will be an excellent model for epidemiology," he said. "Bees move with people, and you get the same quasi-social interactions. We will be able to study how rapidly the pathogen gets from one place to another, spreads and moves around. It's amazing that we are getting to it while it's still localized."

UM researchers got state Board of Regents approval in 2003 to form Bee Alert Technology Inc., a company designed to transfer technology from the University to real-world agricultural and military applications. The company employees workers from both the central UM campus and the College of Technology.

"I think this shows the strength of the merger between our two- and four-year systems," Henderson said. "There is a lot of synergy within the University system."

http://news.umt.edu/index.php?option ... 41&Itemid=9

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