



LANE COUNTY BEEKEEPERS ASSOCIATION

130 HANSEN LANE, EUGENE, OR 97404

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President: Katharine Hunt (541-607-0106)

Vice-President: Judy Scher (541-344-2114)

Treasurer: Nancy Ograin (541-935-7065)

Secretary: Chuck and Katharine Hunt (541-607-0106)

Newsletter: Jonathan Loftin (541-736-1870)

Board of Directors: Paul Gordon (Past Pres.) (541-510-8420)

Willard Wisegarver (also Webmaster) (541-998-3025)

Joel Narva (541-689-5232)

Bridget Drobac (541-342-7003)

November 2009 NEWSLETTER

<http://www.lcbaor.org>

NEXT MEETING:

November 17, 7:30 PM

(room opens at 7:00 for early bees)

Annual HONEY TASTING And board/officer elections!

Its time to sample and share!

Bring a jar of your own, taste honeys from different floral sources all over the county, and help determine which hives produced Lane County's best-tasting honey this year! There's prizes and bragging rights riding on the outcome, and you know you'll enjoy the tasting and discussion no matter what!

Trinity United Methodist Church

440 Maxwell Road

**Turn West off River Road
in Eugene, (South of
Beltline)**

Sept Meeting Highlights:

Nancy Ograin, fill-in-secretary

LCBA President, Katharine Hunt, made the following announcements:

Please complete and turn in your "Varroa Mite Survey" forms to Jonathan Loftin. The results will be part of the state wide survey Dewey Caron is working on. You still have time to return the survey! Remember, we are trying to get the clearest picture of what club members are using to treat for varroa, so all responses are valuable to us. Let us know what you are doing—or even if you are doing nothing!

NW Corner Beekeeping Conference - Nov. 19th thru 21st at Seaside.

Master Gardner's Food Preserver Fundraiser - Donations were collected for their annual fundraiser. Thanks to all you brought items for the basket.

Slate of Officers 2010 - Nancy reported that nominations so far are:

President - Judy Scher

Vice President - Barbara Bajec

Treasurer - Nancy Ograin

Board Members - Willard Wisegarver, Mike Harrington, and Jared Pruch.

Katharine stated that she would like to see more than one person run for each office and a secretary was still

needed. Voting will take place at the November meeting.

Judy Scher reminded us that the November meeting is our honey tasting contest. Please bring your honey in a 1lb container in a paper bag with your name on the bottom of the bag.

Katharine introduced Matt McRae from the City of Eugene. He talked about Eugene's "Climate & Energy Action Plan". There will be a series of meetings and they want to incorporate as many groups as possible in their discussions to come up with an action plan. Their web site is: www.sustaineugene.com/eugeneclimate

Katharine introduced our speaker, Dr. Dewey Caron. Dr. Caron is an Emeritus Professor UD and an OSU Affiliate Faculty. He spoke on two topics, "WAS in Oregon" and "Bees in the Americas".

WAS - Western Apiculture Society is a non-profit, educational, beekeeping organization founded in 1978 for the benefit and enjoyment of all beekeepers in western North America. Dewey is the second vice president of the association. Their 30th conference will be held in Salem next year, Aug. 30 to Sept. 2, 2010 at the Red Lion. The tentative program will include many speakers and events, which include backyard beekeeping, tour of a bee yard, and Dr. Ramesh Sagili's research. Many beekeeping associations will be participating and Dewey has asked LCBA to participate. The conference will be a great learning opportunity.

Dewey then presented his talk on "Bees in the Americas". He asked the question: What does the Africanized honey bee mean to us? What it means to us is totally different than what it means to the beekeepers in Central and South America. For them it can be their livelihood, it can improve family nutrition, diversify income, keep the growers on their farms, and increase their coffee yields through pollination. Dewey's studies included areas in southern Mexico, cooperatives in Oaxaca & Chiapas, Nicaragua, Guatemala, Panama, Colombia and Bolivia. His study group visited the beekeepers and analyzed their current situation to develop and encourage best practices and diversification, and to develop beekeeping in the coffee growing regions.

Beekeeping is easily integrated with coffee growers. There is no land demand, it increases coffee yields, and produces multiple other products like wax and pollen. Also,

the bees are free. The hives are not maintained through the winter as the bees always come back. Africanized bees are excellent pollinators, but are not good honey producers. For a family of four, beekeeping can double the family income.

Will the Africanized honey bee get here? Dewey thinks they will and believes they will be transported here by multiple routes, among them the California almond pollinators. They have taken over the southern United States. He showed us a map where they currently reside and where they are projected to spread. Studies show that they will adapt and be able to survive in the Northwest. Question was asked - How can they survive here as they don't build up honey stores for the winter? Dewey agreed that if there was a long dearth they would not be able to survive, but if it was a short one they could. Another question - Is there anything we do to prevent them from taking over our hives? Yes, there is. Some of the signs of having Africanized bees is they run on the comb and also come out of the hive and attack you for no reason. They are very aggressive. If you suspect you have them then you will need to kill the colony and re-queen. Our bees develop in 16 days and African bees in 14 days. So they will kill any other queens when they emerge. In tropical areas one hive can swarm to 16 in one season. This cannot happen here as our summer season is too short, but they will multiply faster than our bees. It took Varorra mites 20 years to take over and Dewey feels eventually the same will happen with the African bee. Can they be tamed? Dewey's studies have shown that they are more manageable in higher elevations. He believes we will just have to learn to live with them.

Dewey's "Take Home Message" is to improve bee stewardship, continue learning from bees, and to continue to learn from Beekeepers. We would like to thank Dewey for speaking at our meeting and for donating one his books to our library. We enjoyed his presentation.

Welcome New LCBA Members

Barbara May Elliott	Eugene
Lane Hillendahl	Cottage Grove
Brian McGinley	Eugene
Dan Quackenbush	Creswell
Alfred Welding	Dexter

President's Notes

Katharine Hunt, LCBA President



Climate change. What will the Action Plan be? How does this affect beekeepers? These were questions on my mind when I attended the recently held "Eugene Climate & Energy Action Plan" meeting held Nov. 5th. The topic for the evening was Food and Agriculture. As you may remember, at our last meeting Matt McRae, Climate and Energy Action Coordinator for the City of Eugene, spoke briefly about this topic. A lively discussion followed between him and those in attendance. Many suggestions were made with regards to the number of hives allowed as well as suitable plants for bees and other beneficial insects.

Nearly 90 people gathered at EWEB on the 5th to discuss 25 different actions dealing with food and agriculture that would mitigate climate change by reducing greenhouse gas emissions. We voted on the top five to be recommended to the city for implementation in the next 5 years. The top three suggestions were: 1. Increase home-grown, sustainable grown, and locally sourced food in the city. 2. Identify and implement City and County strategies to encourage local food production, storage, processing, and distribution. 3. Rebuild local and regional food storage, distribution and processing facilities. Matt McRae will be joining us at the November meeting to continue to discuss our ideas about numbers of bee hives, suitable plants, and trees both on private and public lands in Eugene. Please bring your ideas. The Board will be writing a letter to the City of Eugene after that meeting and they would like to incorporate all the great suggestions made at the October meeting as well as those that you bring on the 17th!

It is time for our club to enjoy the fruits of the labors of the bees! Remember to bring a sample to share with club members at our Annual Tasting meeting November 17th. If you have extra please consider donating to the club for our booth at the Good Earth Home and Garden show which will be held in January. To date 5 families have donated honey, thank you. If you are unable to make the next meeting but would like to donate honey please contact me at 607-0106. Be sure to label your container if you would like it returned.

We will be electing the new 2010 Executive and Board of Directors during the November meeting. If you are interested in volunteering for the Board or would like to nominate someone there will be an opportunity to do so before the vote is taken.

See you at the November meeting on the 17th. This will be the last club meeting for 2009.

2010 Election of Officers & Board Members

We will elect 2010 officers and board members at the November meeting. It is not too late to put your name in the hat. We want those fresh ideas and it's a great way to get to know other club members and have a say in what our club accomplishes. **WE REALLY NEED SOMEONE TO TAKE OVER THE SECRETARY POSITION!** Please contact Katharine 607-0106 if you can help!

NOVEMBER HONEY TASTING AT LCBA

The November meeting will be devoted to tasting, comparing and judging honey produced by all of our hard working bees. This is a fun filled and educational evening that can't be missed! So, please remember to set aside at least one jar of your 2008 honey for the annual LCBA "Honey Tasting Contest". Bring a 1 lb. jar in a paper bag—put your name on the bag. If you have different batches of honey (e.g. honey from maple trees and honey from blackberries) set aside a jar from each to bring. It's amazing to see how many different flavors and varieties our bees produce. We will all vote on our favorite honey in each category (light, medium, dark). Of course, all our honey is great-tasting but there will still be prizes for 1st, 2nd and 3rd "best" tasting honey.

1st place: Glorybee gift certificate 50.00 and a trophy (the old smoker!) to be kept for one year
 2nd place: Glorybee gift certificate 20.00
 3rd place: Glorybee gift certificate 10.00

Judy Scher, LCBA Vice-President

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Ken Ograin's Notes and IPM Update



IPM Update: Well another year has come to an end for the bees and for us. Now and until the end of February there is not much we can do but look back at what went right and what went wrong. Plans for next year start now! Do not wait til February to get your equipment cleaned and paint touched up. Also build new equipment like new frames so you will be ready to cull out 20% of those old brood frames. If you are wanting to switch out deep brood boxes for westerns, spring is the time to start. That bottom deep may be empty in the spring, allowing you to add one new western to the top and remove the deep from the bottom. Just add one box at a time as you will need three westerns for your brood chamber. Remember you should have your entrance cut down to 3/8" by 2-3" opening. Keep those mice out! So keep sampling and keep records, and if you get some high numbers do a 2nd test.



Visitor from England: Mike Harrington was contacted by a member of the Meon Valley Beekeepers which is in the southern part of England. Gillian Atkins was coming to Springfield to visit her sister and wanted to visit a local beekeeper. Mike passed her request on to me and we set up a meeting for her to come out and visit. On a beautiful day in September Gillian came out with her sister and we spent a couple of hours talking about bees.

Gillian Atkins is a member and officer with the Meon Valley Beekeepers Association which is one of many groups located in the Hampshire area of southern England. She told me that most all beekeepers are hobbyists having 4 - 5 hives. The most interesting thing was that other than the names of equipment I could have been talking to a local beekeeper. They seem to have the same problems as we have here. Varroa mites, tracheal mites, nosema and mice.

School Visit: On Monday the 14th I was invited to Territorial School in Junction City to talk with Mrs. Nelson's 1st and 2nd grade class. It was a warm sunny day so we were able to meet out on the grass. The class had been studying bees for the first week of school and was full of questions and stories about being stung by those black and yellow bees. I had taken a bee suit, gloves, beeswax and a frame with honey. The kids asked lots of questions but were more interested in the honey frame than anything else. One thing that made this visit special was the thank you that I received in the mail from the class; each student wrote me a thank you with art on a happy bee note pad.



Great Sunflower Project: Need a great Christmas gift for that native pollinator fancier on your list, then go the project website and order one or more calendars from the Great Sunflower Project. The photos are great and you will be helping to keep this project going. I have one on order. You may want to keep October hidden from

small children as they may be asking questions.

<http://www.greatsunflower.org/en/2010-bee-calendar>



Beekeeping Tips— September 2009

Chuck Hunt, LCBA member



1. The bees are quiet now, with flight only occurring during warm periods of the day, perhaps when there is a break in the clouds and some sunshine hits the hives. Make sure your hives are secure from debris from windstorms and other weather and that no animals (such as skunks or raccoons) are disturbing the bees. Visually check your hives and also make sure that hives are very slightly tipped forward in order to properly shed rain and moisture.
2. Make sure that your supers are safely stored and not being damaged by mice or other predators. Watch for wax moths if supers are stored where it is warm. In general, the weather has cooled enough that supers stored at outside temperatures will not be attacked by wax moths.
3. Take the cool winter days and evenings to assemble equipment for next year. Make sure that you put equipment together carefully with glue and nails sufficient for the stresses and strains of beekeeping. Frames especially need side nails in order to properly secure the top bar to the side bars.
4. Read, study and plan for next year's beekeeping season which will begin in January or February of next year.

Here is a poem which was sent to me by my mother-

"I eat my peas with honey,
I've done it all my life.
It makes the peas taste funny,
But it keeps them on the knife."
Anon.

Bill Wood

Stirring the hive—by Dewey M. Caron

In my comments at last meeting, after my promo for the upcoming WAS meeting next summer (Salem Aug 30-Sept 2, 2010), I asked: what does Africanized Honey Bee (AHB or Killer Bee) mean to you? It created a "stirring of the hive", evident from the questions during the meeting and continuing afterwards. Here are some of my "talking points" on AHB:

Is it here in Oregon? -YES, some AHB genetic material is in Oregon but no entirely AHB colony probably, nor are their feral AHB colonies.

Will it continue to come to Oregon? YES, as it already has via queens, packages and colony movement

Will it succeed and expand in Oregon? YES, if depends on definition, but if past history is any indicator AHB will adapt and will live here. We can expect a limited slow advance over the next few years as the reproductive season in Oregon is shorter than in tropical/semi-tropical climate areas, where it is a better adapted bee.

Will it have a major impact in Oregon? UNKNOWN BUT PROBABLY NO! The model I illustrated indicates it is currently surviving and expanding in climates similar to the Willamette valley and far eastern area of the state. Future impact will be of unknown intensity. The BAD NEWS: AHB adapts and changes to store more honey for winter; the GOOD NEWS: under more temperate climatic conditions, AHB colonies do not express the excessive defensiveness it is so famous for.

Following this I spoke about Bees in the Americas. The legitimate question was raised: Will increasing beekeeping in coffee growing areas of Mexico & Central/South America mean increased competition for local honey/bee product sales and only make beekeeper carbon imprint greater? - I do not promote 3rd world bee development activity to create such competition! Economists I have discussed this with point out these new beekeepers will supply a product we in the U.S. cannot (organic honey & pollen/beeswax less contaminated with pesticides) so their beekeeping products will not be a direct competitor. In fact, organic customers may actually help to increase local honey consumption - Due to the uniqueness of local bee products, a different niche (locally harvested and processed, often distinct floral honey sources) and different sales outlets, organic honey consumers may adapt to our products. We too have PURE, Natural Honey!!!

If you want a copy of the PowerPoint presentation email me (dmcaron@udel.edu) and I will mail a copy...my book *Africanized Honey Bee in the Americas* is available from bee supply dealers (Ruhl Online sells copies) or directly from me as well.

County Fair Honey Judging

If you happened to wander through the Land Products section of the Lane County Fair, you might have noticed the honey products section with jars of honey, blocks of beeswax and frames of comb. This year you would have found it in front of the LCBA display. This year was also the second year the honey products were judged by National Honey Board standards. In previous years, according to my understanding, honey products were judged by a non-beekeeper using arbitrary benchmarks. A few members of LCBA petitioned the fair board to recommend a bee keeper/honey producer to judge the honey products. I volunteered to give a try last year and judged again this year. Judy Scher was kind enough to assist this year and was a big help to the process. Diane Weaver helped taste the samples. The National Honey Board criteria is simple enough and provides standard score sheets. It may come as a surprise, but how the honey tastes is only a minor part. It makes sense, though, because honey is honey and tastes different given the nectar the bees have available. It would be arbitrary to suggest that, say, blackberry honey tastes better than meadowfoam honey. Other things that are judged by taste like mead, beer and cooked items involve combining more than one ingredient and producing the finished items that can be evaluated on the process of creating the item. The primary approach to judging standards focuses on how well the honey is extracted and packaged. Points are taken away for not filling the jar correctly, debris or foam around the top and entrained air bubbles. Also honey is entered into color categories and can be discounted for entering into the wrong category. Water content is part of the judging, over 18% measured on a refractometer is disqualifying. At that level, the honey could start fermenting and develop off flavors. No extra credit is given for low levels of water. Taste is only evaluated for off flavors produced by overheating, impurities or fermenting.

Other honey products like beeswax, cut comb, frames have judging standards as well. Frames need to have few empty cells, uniform appearance, cleanliness and absence of travel stain, pollen or crushed wax. Beeswax is judged on color, cleanliness and freedom from impurities and cracking.

Most entries that I judged were separated by only a few points. Out of a possible 100, the average was in the mid nineties. From my view, the best way to win a honey in the jar category is to fill properly (1/2 inch min, 3/8 max from the rim with no visible gap between the honey level and the cap), keep foam and debris around the top to a minimum, and reduce entrained air bubbles as much as possible.

The number of entries in this year's fair was down a bit from previous years, but gave a good representation of local bee and honey products. The fair does present cash awards for first place, but a blue ribbon is a great source of bragging rights. It is a great way to present your beekeeping efforts and get feedback on the results. On another note, I certainly don't have a lock on the judging position and would welcome another person to give it a try. If you are interested in doing that or would like to discuss the process, please contact me. There are several excellent references on the web about judging and how various regional shows set up categories and criteria.

Brandt Weaver



LCBA Calendar-at-a-Glance

Nov 17—Honey Tasting

December—NO MEETING

(shhh! bees are sleeping)

January 19th - Annual Dinner and Installation of Officers.

**Guest Speaker,
Ramesh Sagili, Assistant Professor- Apiculture, OSU**

NEWSLETTER CONTACT INFORMATION

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CLASSIFIED ADS

Bee-related classified ads cost \$5.00 for non-members, and are free to members. Classified ads run for three issues and may be renewed by contacting the editor. Business ads cost \$35 a year. To place an ad contact the editor by the 1st of the month. (541-736-1870) or e-mail lcbanewslettereditor@hotmail.com.

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LCBA MEMBERSHIP

Membership in the Lane County Beekeepers Association costs \$12.00 yearly. Dues are prorated after March for new members ONLY!

Remit to LCBA Treasurer Nancy Ograin,
(address in box at right).

T-shirts and Hats!

LCBA t-shirts, are available in a variety of sizes and colors. There are also two spiffy designs now! New style shirts are \$20, and the familiar club t-shirts are a bargain at \$12. We also have caps with the club logo. Club shirts (and hats) are a great way to start conversations about bees and beekeeping. Show your club spirit!

Extra Large Club T-Shirts: There have been several requests for XXL t-shirts as well as specific colors.

Now is your chance to make a special request, as we will be putting in a new order soon for club logo t-shirts.

There will be a \$2-3 extra charge for 2XL and 3XL. Please keep in mind that different ink colors add a \$10 cleanup fee, this would only apply when more than one color ink for the whole order. All black ink no fee, all yellow no fee.

If you are interested in getting something special let me know 541-935-7065



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BEE SURVEY 2009

Last year 27 Club members completed a survey regarding their varroa Mite treatments. We would like to duplicate that survey this year. Would you PLEASE take a few moments to complete this questionnaire. Return as below:

1. How many years have you been a beekeeper? _____

2. Number of colonies you currently manage (Fall 2009)? _____

3. Do you treat for Varroa mites? ___ YES, ___ No

4. Do you monitor for mite levels before you treat? ___ YES, ___ NO;

How do you Monitor? _____

5. How much money did you spend on Mite treatments this year? \$ _____

6. Did you use something (item, chemical, etc) to control mites? ___ YES, ___ NO

7. Did you use the same treatment for mites this year as you used last year? ___ YES, ___ NO

Did you use the same treatment on all hives? ___ YES ___ NO (IF NO please explain)

8. DID you use any of these treatments this year?

Apistan ___ YES, ___ NO

Coumaphos ___ YES, ___ NO

Formic Acid ___ YES, ___ NO

other Acid ___ YES, ___ NO

Apiguard ___ YES, ___ NO

ApiLife Var ___ YES, ___ NO

Honey B Healthy ___ YES, ___ NO

PLEASE TURN OVER & COMPLETE BACK

Did you treat for mites by putting something in smoker? ___ YES, ___ NO

What did you use? _____

Did you powder sugar your bees for mite control? ___ YES, ___ NO

Did you try drone brood removal? ___ YES, ___ NO

Do you use a screened bottom board? ___ YES, ___ NO

Did you purchase & introduce a queen with mite resistance? ___ YES, ___ NO

Did you practice brood interruption for mite control? ___ YES, ___ NO

9. DID you use anything else not included in the list above? ___ YES, ___ NO

What did you use? _____

10. If asked by another Lane Co Beekeeper what would you recommend for their season long mite control management?

11. What do you think should NOT be used by any beekeeper for mite control?

12. What thoughts (anonymous) would you like to share with Lane Co Beekeepers about varroa mite control?

THANK YOU

RETURN TO Lane Co Newsletter editor Jonathan Loffin, 40031 Booth Kelly Rd, Springfield OR 97478

Email lcbanewslettereditor@hotmail.com