

For our Members:

--Our club has Extractor(s) to loan.

Contact

Bob Haskett phone: 901.872.0074

email: RHas4852@aol.com

Visit us at:

<http://memphisbeekeepers.com/>

Members if you have Items for Sale or Swap send an email to: lpthirty2@gmail.com and I will post it to the website if the member is current on his or her dues.

What are the best ways to monitor varroa mite levels?

There are 3 main ways of sampling the mite population:

1. Natural mite fall caught on a stickyboard under a screen
2. "Jar" samples—ether roll or powdered sugar shake; alcohol or detergent wash
3. Brood sampling with a cappings fork

The Purdue University Bee Lab suggests the following 'rule of thumb' for determining if you mite load is too high: 50 or more mites drop on a sticky board in a 24 hour period or 5 mites per 100 bees are found using a sugar shake or alcohol wash.

---SAVE A PINT JAR OF HONEY FOR THE CLUB HONEY SHOW---

Shrubs, Plants and Trees in bloom:

- Glossy Abelia shrub
- Purple Coneflower per. herb
- Summer Phlox per. herb
- Wood Mint per. herb
- Meadow Beauty
- Mexican Sage

Asters: honey will taste strong

Catch the Buzz August 2015

Memphis Area Beekeepers Association

Club Address: Memphis Area Beekeepers Association P.O. Box 38028, Germantown, TN 38183 www.memphisareabeekeepers.com

Meeting Location: 7777 Walnut Grove Rd # C, Memphis, TN 38120

August 10th

This month's meeting theme:

Queen Rearing Panel discussion:

Elke Longworth, Deena Hodge and Bob Whitworth

The USDA Beltsville Bee Lab has reported that the lifespan of a queen has declined in recent years, with average longevity within the colony decreasing from 1.5 years to as short as 6 months.

Meeting Location: Banquet Room

New Beekeepers visit with your Mentors at the meeting

This Month in the Hive: The Bees: This is one of the hottest months and thus the most difficult for your bees. A lot of energy is being spent on keeping the hive cool. Water is imperative! The drones are getting kicked out now as the hive goes into conservative mode.

The Beekeeper/Things to do in August Water: Be sure they have plenty of water.

Feed: You may choose to feed your bees a heavy syrup mixture. You want them to have food stored going into winter.

Continue to monitor for pests: Varroa mites and small hive beetles will be very bad now.

Check your queen: As the autumn months continue it will be harder and harder to find queens to purchase.

Pollen patties: If there has been a dearth of pollen, put some pollen patties on the hives. These go in the brood chamber resting on top of the frames. Place them on a small piece of wax paper in opposite corners of the hive. Monitor these to see how quickly they're eaten and replace when necessary.

The **USDA Beltsville Bee Lab** has reported that the lifespan of a queen has declined in recent years, with average longevity within the colony decreasing from 1.5 years to as short as 6 months. Therefore, more beekeepers are beginning to advocate late Summer and early Fall requeening. The rationale for this is based on a several factors:

1. A young queen during late Summer/early Fall will lay more prolifically, producing more bees at this critical stage of the year.
2. A newer queen will be more effective in the Spring when early buildup is key, and at the same time will be less likely to swarm than an older queen. One method for requeening is to make summer splits and nucs using OTS

OF NOTE FOR Beekeepers

The TBA Fall Conference is set for **Friday October 9 and Saturday October 10, 2014** in Cookeville, TN. [Jennifer Berry](#), Apicultural Research Coordinator and Lab Manager for the University of Georgia Honey Bee Program, will be the keynote speaker. Early registration due Sept 25.

Available to download:

Conference Schedule – <http://www.tnbeekeepers.org/wp-content/uploads/2015/08/2015-TBA-Conference-Schedule.pdf>

Beekeeper Registration – <http://www.tnbeekeepers.org/wp-content/uploads/2014/03/2015-TBA-Conference-Registration.pdf>

Meetings will be held at the **Hyder-Burks Agriculture Pavilion**.

CATCH THE BUZZ The Effect of Landscape On Honey Bee Colony Productivity. A Lot Of Luck Is In Location, Location, Location... Over the last few decades, a gradual departure away from traditional agricultural practices has resulted in alterations to the composition of the countryside and landscapes across Europe. In the face of such changes, monitoring the development and productivity of honey bee colonies from different sites can give valuable insight on the influence of landscape on their productivity and might point towards future directions for modernized beekeeping practices. Using data on honeybee colony weights provided by electronic scales spread across Denmark, we investigated the effect of the immediate landscape on colony productivity. In order to extract meaningful information, data manipulation was necessary prior to analysis as a result of different management regimes or scales malfunction. Once this was carried out, **we were able to show that colonies situated in landscapes composed of more than 50% urban areas were significantly more productive than colonies situated in those with more than 50% agricultural areas or those in mixed areas.** As well as exploring some of the potential reasons for the observed differences, we discuss the value of weight monitoring of colonies on a large scale.

Read the rest of this paper at <http://journals.plos.org/plosone/article?id=10.1371/journal.pone.0132473#pone-0132473-g007>

Why Cities Should Invest in Beekeeping By [Caroline Vexler](#) August 4, 2015

Cities looking for sustainable economic growth might consider investing in a seemingly unlikely source: urban beekeeping. Contrary to what one might expect, urban bees survive better, produce more honey, and are healthier than rural bees. Furthermore, [urban bees](#) have a winter survival rate of 62.5 percent, compared to just 40 percent for their rural counterparts. Urban bees also produce, on average, 26.25 pounds of honey in their first year, while the yield for rural bees is only 16.75 pounds.

In light of these facts, cities should capitalize on and invest in urban beekeeping. Cultivating beehives in an urban context will not only help cities develop economically, but will also have a positive impact on bee health and—by extension—the agricultural community. Read more at http://thecityfix.com/blog/why-cities-should-invest-beekeeping-caroline-vexler/?utm_source=feedburner&utm_medium=feed&utm_campaign=Feed%3A+thecityfix%2Fposts+%28TheCityFix%29

CATCH THE BUZZ – Stung By Dead Bees Commercial pollinators demand that regulators protect honeybees from potent insecticides. by Glen Martin | July 2015

For about two weeks in the early spring, the San Joaquin Valley is a vast confection of pink and white, and the air is heavy with a magnolia-like scent. To some, the odor may seem overpowering, almost cloying. But to Jeff Anderson, a beekeeper in the small Stanislaus County town of Oakdale, it is the smell of money.

Oakdale is near the center of California's almond belt, and the pastel froth across the valley floor consists of hundreds of millions - maybe billions - of almond tree blooms. Each little blossom can produce a highly valuable nut - the 2012 crop was worth \$4.8 billion. But the blossoms can't pollinate themselves.

That's where Anderson's bees come in. He sells honey, but he gets most of his income by providing pollination services to Central Valley growers. Some 35 percent of the world's food crops - including almonds, plums, kidney beans, okra, coffee, and watermelons - must be pollinated by insects to produce edible fruits, vegetables, and nuts, not to mention the seeds to sustain ensuing generations. Among all the insect pollinators, honeybees do most of the work.

In early spring, the California almond industry requires approximately 1.4 million hives, or 60 percent of the nation's managed colonies. With so much demand, you would think that Anderson's migratory pollination business would be secure. But his bees are dying, and his income is shriveling in direct proportion to their decline.

On this day in March, Anderson sits at the dining room table in his home, a prefabricated structure in a large, well-stocked compound filled with heavy equipment and stacks of bee boxes. "I had 3,200 colonies last spring," he says. "Now I'm at about 600 colonies, and they're not in great shape. At the peak of the pollination season, a typical colony will have 50,000 [worker] bees. Now, we're down to about 30,000 bees per colony." To read more visit:

https://www.callawyer.com/Clstory.cfm?eid=941734&wteid=941734_Stung_By_Dead_Bees

Bees naturally vaccinate their babies, scientists find By [Robert Gebelhoff](#) July 31

Humans like to brag about their brilliant advent of vaccinations to prevent diseases, but bees just roll their eyes and shrug. After all, they've been doing it naturally for much longer.

That's what a team of international scientists recently found while studying proteins in the blood of bees. They suggest the discovery, published this week in the journal PLOS Pathogens, may lead to innovations that could benefit how we make food.

The underlying concept of how bees vaccinate their offspring is the same way that we do it for our children. The concept is to introduce little bits of a pathogen to a body so cells in the immune system can come up with the right weapons to fight the disease when the real thing comes around.

In a bee colony, the queen gives birth to all the insects in a hive, but she rarely ever leaves the nest. For that reason, worker bees must bring her a "royal jelly" of pollen and nectar. That food is often mixed with pathogens from the inside, which she eats and breaks down in her gut.

Bits of the pathogens are then transferred to the queen's "fat body," an organ similar to a liver, where they are packaged onto a protein called vitellogenin and delivered to eggs through the queen's blood stream. The result: newly hatched bee larvae that are already immune to the nasty germs that could have plagued the colony.

Scientists have yet to discover any bees that are opposed to this form of mandatory vaccination, but they do note that this process certainly does not protect bees against all diseases. There [are a handful of afflictions](#) devastating bee colonies, such as American Foul Brood, the deformed wing virus and the nosema fungi. They also face invading beetles and a phenomenon called colony collapse disorder, in which worker bees mysteriously disappear and leave the queen to fend for herself.

Read more: <http://www.washingtonpost.com/news/speaking-of-science/wp/2015/07/31/bees-naturally-vaccinate-their-babies-scientists-find/>

Unit Honey Prices by Month - Retail

Average Retail Price per Pound

Data from Bee Culture magazine used by permission. Based upon average price across all reporting regions. Assumes various sizes sold at the same rate.

2015	Feb/\$6.43	March/\$6.57	Apr/\$6.49	May/\$6.52	June/\$6.56	July/\$6.75
------	------------	--------------	------------	------------	-------------	-------------

A simple conversion: 3 pounds of honey fills a quart jar and 12 pounds fills a gallon. There is a small amount of variation in this because the moisture content of the honey determines the density.

Recipe(s)

Pumpkin Honey Bread

- 1 cup – honey
- 1 can (16 oz.) - solid-pack pumpkin
- 4 cups – flour
- 2 teaspoons - ground cinnamon
- 1 teaspoon - baking soda
- 1 teaspoon - ground nutmeg
- 1/2 cup - butter or margarine, softened
- 4 - eggs
- 4 teaspoons - baking powder
- 2 teaspoons - ground ginger
- 1 teaspoon - salt

Directions

In large bowl, cream honey with butter until light and fluffy. Stir in pumpkin. Beat in eggs, one at a time, until thoroughly incorporated. Sift together remaining ingredients. Stir into pumpkin mixture. Divide batter equally between two well-greased 9 x5 x 3-inch loaf pans. Bake at 350°F for 1 hour or until a wooden pick inserted in center comes out clean. Let loaves cool in pans for 10 minutes; invert pans to remove loaves and allow to finish cooling on racks.

Honey Glazed Meatloaf

- 1 pound ground beef
- 1 small onion, finely chopped
- 2 tablespoons fresh basil, finely chopped
- 2 teaspoons salt
- 2 eggs, beaten
- 1 pound ground pork
- 1 clove of garlic, finely chopped or minced
- 5 tablespoons fresh parsley, finely chopped
- 1 teaspoon pepper

Honey Glaze (below)

Directions

Preheat oven to 350 F. In a medium bowl, combine meats, onion, garlic, basil, parsley, salt, pepper and beaten eggs. Mix until all ingredients are blended. Place in a baking dish that has been sprayed with cooking oil, shaping meat into a loaf. Bake at for 40-45 minutes. Prepare Honey Glaze.

Honey Glaze for Meatloaf

- 1/2 cup Honey
- 1/4 cup fresh lemon juice
- 3 tablespoons of butter, melted

Directions

In a small pan combine all the ingredients and heat to boil. Remove meatloaf from the oven and spread the honey mixture over the top of it; return to the oven and bake an additional 15 minutes. Remove meatloaf from the oven and let stand or rest for 10 minutes before serving.

Whipped Honey Butter

- 1/4 cup Honey
- 1/2 cup butter

Instructions

Whip butter with mixer until fluffy. Gradually add in honey and mix until well blended. Chill until ready to use.