

Catch the Buzz July 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

July 13th meeting at AgriCenter features

June Meeting Highlights:

Presenters:

David Glover and Stuart Hooser

--Bees swarm when they are crowded or run out of space.

--Check your bees for queen cells.

For our Members:

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

Contact

Bob Haskett phone: 901.872.0074

email: RHas4852@aol.com

Our website is running on a new domain host server. Visit us at:

<http://memphisbeekeepers.com/>

→ Members if you have Items for Sale or Swap send an email to: lphirty2@gmail.com and I will post it to the website if the member is current on his or her dues.

--For **jars or lids** call Robert Hodum at 901.603.6492, see the website for vendors or look in FOR SALE/Classified section.


Deena Hodge has a few remaining Nucleus Hives for sale at \$140.00 Call her at **901.413.1460**

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

Enter the Good Food Awards Contest entry forms online at:

www.goodfoodawards.org/

Shrubs, Plants and Trees in bloom:

Sourwood Tree, Sumac,
Sunflower, Persimmon, Tallow Tree,
Bee Balm, Heavenly Bamboo,
Brazilian Verbena, Butterfly Bush,
Crape Myrtle, Glossy Abelia, Black-eyed Susan, Wild Bergamot,
Joe Pye Weed—*it is a herbaceous flowering plant*--, Rattlesnake Master--a herbaceous perennial also called button snake root and lastly the Eastern Rosemallow

→ *Van Power and Sam Mardis—Extracting! This month our club returns to the large meeting room on the first floor.*

Come, see the extracting process!!!!!!

Meeting Location changes to the Banquet Room

New Beekeepers please visit with your Mentors at the meeting

This Month in the Hive:

The bees and dry and water is very, necessary. The bees want water and will visit a variety of sources to get it. Look to see them at swimming pools, they like the salt in the chlorinated water. Take a gallon of water and add a teaspoon of salt, mix thoroughly and put in a birdbath, or chicken water/feeder. Bees can drown easily. Add rocks to the birdbath or chicken waterer so the bees can climb out if they fall in the water. The bees won't have much, if anything in the way of nectar to find. The queen has started to reduce the number of eggs as the bees sources of nectar and pollen dwindle, stop or re-start. This sets the hive up for parasites such as mites and small hive beetles.

The Beekeeper: Monitor pests and parasites. Set BEETLE TRAPS check for varroa levels.

Harvest your honey now. Waiting any longer is not a good idea since your entire honey crop could be wasted if small hive beetles become an overwhelming problem.

Add supers as needed or reshuffle supers away from hives that are lagging behind, give them to stronger hives. Remove and extract supers containing well ripened honey -- the moisture content should be around 18.5%-17.8% or less. Honey harvested early in the season has more moisture than late season honey.

Avoid harvesting frames of uncapped honey early in the season or risk having too much moisture. Check the ripeness of uncapped honey in a given frame by giving it a hard downward shake. If there is a shower of nectar then clearly it is too wet to extract. Expect the nectar flow to taper off and stop towards the end of July or first of August.

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Watch out for robbing activities, strong hives may rob weak. As you work the bees, try to limit the time you are in the hive. Varroa mites will peak in August. So it's a good time to evaluate your mite levels and decide on your method for controlling them if it is needed. 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.

It's hot out. Overheating and dehydration can be fatal to the beekeeper. Keep yourself hydrated and take breaks. It is time to start thinking about winter—combining hives, requeening. The bees are now raising bees that will rear the bees that go through winter.

OF NOTE FOR Beekeepers

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 ([on the spot queen rearing](#)) methods.

Newly Named Bacteria Help Honey Bee Larvae Thrive By [Kim Kaplan](#) May 6, 2015

<http://www.ars.usda.gov/is/pr/2015/150506.htm>

CATCH THE BUZZ – [Dark Honey Boasts High Antioxidants](#) Dark bold honey may not always be appealing to everyone in terms of taste. But health wise, it could be a more popular choice than light color honeys. Full account in: [Dark Honey Boasts High Antioxidants](#).

Large-scale Bee Monitoring Easier with New Testing Method **University of East Anglia.**

Research published today in the journal *Methods in Ecology and Evolution* shows that collecting wild bees, extracting their DNA, and directly reading the DNA of the resultant 'soup' could finally make large-scale bee monitoring programs feasible. This would allow conservationists to detect where and when bee species are being lost, and importantly, whether conservation interventions are working. The UK's National Pollinator Strategy plans a large-scale bee monitoring program. Traditional monitoring involves pinning individual bees and identifying them under a microscope. But the number of bees needed to track populations reliably over the whole country makes traditional methods infeasible. This new research shows how the process could become quicker, cheaper and more accurate. . . .

"We need more efficient identification methods if we are to improve our understanding of bee populations and their responses to conservation interventions. The big challenge is that there are hundreds of wild bee species per country, almost 300 in the UK alone. Even with the necessary expertise, it would be impossibly time-consuming to count and identify all the bees in each location - which is where the 'soup' comes in."

Read more from ABJ at: <http://us1.campaignarchive2.com/?u=5fd2b1aa990e63193af2a573d&id=b0ceac5550&e=b65aa72a10>

CATCH THE BUZZ – What Bee-Killing Mites Can Teach Us About Parasite Evolution An infestation of speck-sized *Varroa destructor* mites can wipe out an entire colony of honey bees in 2-3 years if left untreated. Pesticides help beekeepers rid their hives of these parasitic arthropods, which feed on the blood-like liquid inside of their hosts and lay their eggs on larvae, but mite populations become resistant to the chemicals over time. While exploring plant-based alternatives to control *Varroa* mites, Chinese bioagricultural and Japanese cell physiological labs saw that certain tick repellents repress mites from finding their honey bee hosts. In a paper published on July 2 in *Cell Reports*, they describe how the repellents activate a sensory protein (the transient receptor potential or TRP channel) found on the mites' front legs. That a single protein could influence something so important for mite survival is evidence that the protein may have helped the mites adapt as honey bee parasites in the hive environment.

Excerpted from: http://www.beeeculture.com/catch-the-buzz-what-bee-killing-mites-can-teach-us-about-parasite-evolution/?utm_source=Catch+The+Buzz&utm_campaign=f018150398-Catch+The+Buzz+4+29+2015&utm_medium=email&utm_term=0_0272f190ab-f018150398-256261941

Good Food Awards Contest, enter here: [2016 Good Food Awards Update, And Reminder About Honey](#)

The Good food awards is sponsoring a honey contest. This year will again have several honey categories, with Amina Harris, Director of the Honey and Pollination Center at the Robert Mondavi Institute, UC Davis, as Honey Committee Chair working with a fantastic crew of judges. More at www.goodfoodawards.org/ OR

[http://www.beeeculture.com/catch-the-buzz-2016-good-food-awards-update-and-reminder-about-honey/?utm_source=Catch+The+Buzz&utm_campaign=f018150398-Catch The Buzz 4 29 2015&utm_medium=email&utm_term=0_0272f190ab-f018150398-256261941](http://www.beeeculture.com/catch-the-buzz-2016-good-food-awards-update-and-reminder-about-honey/?utm_source=Catch+The+Buzz&utm_campaign=f018150398-Catch+The+Buzz+4+29+2015&utm_medium=email&utm_term=0_0272f190ab-f018150398-256261941)

There are over 300 unique types of honey in the U.S. *The Good Food Awards will showcase honeys most distinctive in clarity and depth of flavor, produced by beekeepers practicing good animal husbandry and social responsibility. From rooftop urban hives to busy bees pollinating organic orchards and meadows filled with wildflowers, awards will be given out in Liquid & Naturally Crystallized, Creamed, Comb and Infused Honey subcategories.*

Courses/Webinars:

All webinars are free, and no registration is required. To access via iPad, iPhone or Android device, download the Adobe Connect app. To Join a webinar, follow the link below. All webinars take place at 9AM Eastern

LOG IN AS A GUEST at about 8:55 the day of the event: <http://go.osu.edu/theOSUbuzz>

July 15: *Effect of Tank-mix Pesticide Combinations on Bees*, Reed Johnson, The Ohio State University

August 19: *Royal Jelly and Queen Development: a Chemical Perspective*, Thom Janini, The Ohio State University

September 16: *What "Newbees" Need to Know*, Alex Zomchek, Master Beekeeping Instructor

Unit Honey Prices by Month - Retail

Average Retail Price per Pound across all reporting regions - 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 Jan/\$6.65 Feb/\$6.43 March/\$6.57 Apr/\$6.49 May/\$6.52 June/\$6.56

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)

Honey Blueberry Citrus Slush

Ingredients 1/2 cup – honey 1-1/2 cups - fresh orange juice 2 Tablespoons - lemon juice
2 Tablespoons - lime juice 1-1/2 cups - frozen blueberries 1 cup - crushed ice

Directions In a blender, combine orange juice, honey, lemon and lime juices until honey is dissolved. Add blueberries and ice. Puree. Serve in beverage glasses garnished with a lemon or lime wheel.

Grilled Honey-Glazed Pork Tenderloin with Onions

Ingredients 1/2 cup – Honey 1/4 cup - extra-virgin olive oil
1/4 cup - cider vinegar 1 teaspoon – salt 1 Tablespoon - minced garlic
2 teaspoons - Herbes De Provence seasoning mixture 1/2 teaspoon - pepper
2 lbs. - pork tenderloin 3 medium - onions

Directions

Combine honey, oil, vinegar, garlic, herbs, salt and pepper in a shallow pan. Add pork and turn to coat it well. Cover and refrigerate 2 to 4 hours. Turn pork occasionally. Remove pan from refrigerator 30 minutes before grilling. Prepare grill for a medium-hot fire with an indirect heat area. Slice onions in rounds 1/2 to 3/4-inch thick. Remove pork from marinade and boil marinade 1 minute. Taste and add more salt if needed. Grill pork over indirect heat, covered, until the middle is about 145°F, 25 to 30 minutes. Brush pork generously with the marinade; turn every 10 minutes to evenly cook. Put onions over direct heat and brush with marinade. Turn frequently, brushing with marinade, until well marked and soft, 8 to 12 minutes. Move onions off direct heat to finish cooking. Let pork rest 5 minutes before slicing into 3/4-inch thick slices. Serve with grilled onions.