

## Catch The Buzz --IT'S SHORTCOURSE TIME--

P.O. Box 38028, Germantown, TN 38183  
SHORTCOURSE Time

## Memphis Area Beekeepers Association

[www.memphisbeekeepers.com](http://www.memphisbeekeepers.com)

SHORTCOURSE

SHORTCOURSE Time

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

Meeting Date & Time January 11<sup>th</sup> at 7pm

Shortcourse January 30, 2016

8-3pm

Welcome 2016 MABA Leadership Team

**New Club Officers:** President - Stuart Hooser

Vice President - Sammy Mardis

Recording Secretary - Charles Force

Treasurer - Reni Urskine

Corresponding Secretary - Louis Padgett

**Board Members:** Bob Haskett, Ron Clift, Van Power, Jerry Murphy, Tom Tompkins

Visit the Website, Print a Copy of the January 2016 Shortcourse Registration Form, mail the form and your registration fee to the Post Office Box on the form.

In the News.....

<http://www.usnews.com/news/politics/articles/2016-01-06/apnewsbreak-epa-says-pesticide-harms-bees-in-some-cases>

**Bees Hurt by Some Crop Pesticides, But Not All** By SETH BORENSTEIN, AP Science Writer

**The EPA says its study shows bees are harmed in some cases, but not all, when it's used.**

WASHINGTON (AP) — A major pesticide harms honeybees when used on cotton and citrus but not on other big crops like corn, berries and tobacco, the Environmental Protection Agency found. It's the first scientific risk assessment of the much-debated class of pesticides called neonicotinoids and how they affect bees on a chronic long-term basis. The EPA found in some cases the chemical didn't harm bees or their hives but in other cases it posed a significant risk. It mostly depended on the crop, a nuanced answer that neither clears the way for an outright ban nor is a blanket go-ahead for continued use. Both the pesticide maker and anti-pesticide advocates were unhappy with report.

The issue is important because honeybees are in trouble and they do more than make honey. They are crucial to our food supply: About one-third of the human diet comes from insect-pollinated plants, and the honeybee is responsible for 80 percent of that pollination. Some advocacy groups target neonicotinoids — the chemical works on insects' central nervous systems and are often called "neonics" — and call for bans on the chemicals. Recent scientific studies have pointed to problems and pesticide makers dispute those studies and this one from the EPA. Europe banned the pesticide class, and then lifted the ban.

Don't expect any future action on this pesticide to solve the dwindling bee problem because it's not just this pesticide alone, but a complicated puzzle that includes lack of food for bees, parasites, disease and the way different pesticides and fungicides interact, said bee expert May Berenbaum at the University of Illinois. "Anything to reduce stress on bees is helpful," said University of Maryland entomologist Dennis vanEngelsdorp. "I am not convinced that neonics are a major driver of colony loss."

Before it acts on a pesticide, EPA wanted more specific and targeted research. The risk report released Wednesday is the first of four on this class of chemicals. The study was done by the EPA and California's environmental agency, with a similar one done by Canada. EPA analysis of detailed tests found a clear level of concentration of the pesticide imidacloprid, the most common neonicotinoid, in which things start to go awry. If nectar brought back to the hive from worker bees had more than 25 parts per billion of the chemical, "there's a significant effect," namely fewer bees, less honey and "a less robust hive," said Jim Jones, EPA's assistant administrator for chemical safety and pollution prevention.

But if the nectar chemical level was below 25 parts per billion, it was as if there were no imidacloprid at all, with no ill effects, Jones said. It was a clear line of harm or no harm, he said. Levels depended on the crop, Jones said. While nectar of cotton and citrus fruits were above the harmful concentrations, the levels were not harmful for corn — the nation's top crop by far — most vegetables, berries and tobacco. Other crops weren't conclusive and need more testing, including legumes, melons, tree nuts and herbs.

Also, the controversial practice of treating seeds with the chemical seemed not to harm bees, Jones said.

EPA encourages stakeholders and interested members of the public to visit the imidacloprid docket and sign up for email alerts to be automatically notified when the agency opens the public comment period for the pollinator-only risk assessment. The risk assessment and other supporting documents will be available in the docket today at:

<http://www.regulations.gov/#!docketBrowser;rpp=25;so=DESC;sb=postedDate;po=0;dct=SR;D=EPA-HQ-OPP-2008-0844>. EPA is also planning to hold a webinar on the imidacloprid assessment in early February. The times and details will be posted at: <http://www.epa.gov/pollinator-protection/how-we-assess-risks-pollinators>

**JANUARY AND THE BEES:** The bees are in a tight cluster staying warm and consuming very little food early in the month. On days when the wind is calm and the temperature rises near 50 degrees, you'll probably see a few bees flying out taking a cleansing flight. Since bees do not go to the bathroom inside their hive, they fly out on warm days and this is called a cleansing flight. Winter bees live a little longer than summer bees, but remember, bees live short lives. Many of your bees will die during the winter, just from old age. When bees die during the winter, they fall to the bottom of the hive. In the summer, dead bees are immediately carried outside the hive by their sisters. But, in the winter, when the hive is clustered, the dead bees accumulate on the bottom board. On warm days, other bees might drag out their dead sisters. If snow covers the ground, you will notice more dead bees around your hives. This is normal. Don't panic! It is a sign of a strong hive when they drag out dead bees. But, if you don't see anything, don't panic either. It just means they will probably do this later on.

**JANUARY AND THE BEEKEEPER:** Monitor your hives, get your equipment ready, Plan and conduct an inventory to make sure you have what you need for the Spring Season.

**URGENT!! ORDER YOUR BEES AND EQUIPMENT IN JANUARY**

Many bee suppliers will completely sell out of package bees by the end of January. Call and place your bee order as soon as you can during the first week of January. Those who will be ordering your bees from package producers, the package producers will typically be prepared to take your orders for package bees and nucs beginning late fall and may be completely booked by the end of January. Call early!

Make sure you join and attend your local beekeeping club, **Register Your Hives With The State**, read up on beekeeping, and clean up your smoker and hive tool.

This is the time for constructing, painting, and repairing equipment. Most of the new catalogs from the beekeeping supply companies will be available in January. Your goal should be to have the bees and the equipment ready for making honey by mid-April. Old, dark comb should be removed from frames in storage. Do not install the foundation yet — that should be done just before the frames go into the hives.

READ, STUDY LEARN ALL YOU CAN ABOUT BEES AND BEEKEEPING

#### **NATIONAL HONEY REPORT**

TENNESSEE: No report issued.

MISSISSIPPI: Most of the beekeepers have reported the hives and bees are in good shape heading into the colder winter months. Some areas had plenty of rain and moisture keeping the available pollen in check with the majority of the state. Demand is very strong.

ARKANSAS: Pollen and nectar sources received in the month of November were from asters and a few trees. Conditions of the colonies were generally good. Weather conditions showed below normal temperatures with little rainfall. Supply is low while demand remains high.

#### **January 2016 Average Unit Honey Price Per Pound**

**Retail \$6.74 avg price per pound**

**Wholesale --\$5.04, avg 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.

## Recipe(s)

## Honey-Soy-Glazed Salmon with Veggies and Oranges

4 tablespoons honey  
1 teaspoon seasoned rice wine vinegar  
1 pound fresh medium asparagus  
4 (5- to 6-oz.) fresh salmon fillets  
1 small orange, cut into 1/4- to 1/2-inch slices  
Garnish: toasted sesame seeds

1 tablespoon soy sauce  
1/4 teaspoon dried crushed red pepper  
1 tablespoon olive oil  
1/4 teaspoon freshly ground black pepper

1 tablespoon Dijon mustard  
1 teaspoon kosher salt  
8 ounces fresh green beans, trimmed

1. Preheat broiler with oven rack 6 inches from heat. Whisk together honey and next 4 ingredients in a small bowl.
  2. Snap off and discard tough ends of asparagus. Place asparagus, green beans, and next 4 ingredients in a large bowl, and toss to coat.
  3. Place salmon in center of a heavy-duty aluminum foil-lined sheet pan. Brush salmon with about 2 Tbsp. honey mixture. Spread asparagus mixture around salmon.
  4. Broil 4 minutes; remove from oven, and brush salmon with about 2 Tbsp. honey mixture. Return to oven, and broil 4 minutes more. Remove from oven, and brush salmon with remaining honey mixture. Return to oven, and broil 2 minutes more. Serve immediately.
- <http://www.myrecipes.com/recipe/honey-soy-glazed-salmon-veggies-oranges>

## Honey Apple Yogurt Parfait with Honey Almond Cherry Granola

from the National Honey Board

### Ingredients

1 1/2 tablespoons – honey  
1 tablespoon - orange juice (100% natural)  
1/8 teaspoon - ground nutmeg  
2 tablespoons - lemon juice

1 cup - plain Greek yogurt  
1/4 teaspoon - ground cinnamon  
1 - large Fuji apple  
1/4 cup - Honey Almond Cherry Granola (recipe below)

### Directions

In a medium bowl, mix yogurt, orange juice, honey, cinnamon and nutmeg together. Set aside. Dice apple into 1/2 inch cubes. Toss with fresh lemon juice to keep apple from browning. Build parfait by first layering 1/4 cup spiced yogurt, 1/4 cup diced apple, then 1/4 cup granola. Repeat order and serve.

## Honey Almond Cherry Granola

- 1/4 cup - honey, plus 2 tablespoons
- 1 cup - sliced almonds, roughly chopped
- 1/4 cup - hemp hearts
- 1/4 cup - light brown sugar
- 3/4 teaspoon – salt
- 1/4 teaspoon – nutmeg
- 1/2 cup - dried cherries
- 3 cups - rolled oats
- 1/2 cup - walnut pieces
- 1/3 cup - unsweetened shredded coconut
- 1/4 cup - canola oil
- 1/2 teaspoon - ground cinnamon
- 1 teaspoon - vanilla extract

### Directions

Place rack in the middle of the oven and preheat to 250°F. Line a large rimmed sheet pan with parchment paper. Set aside. In a large bowl combine oats, almonds, walnuts, hemp hearts, coconut and brown sugar. Mix until combined. In a medium bowl, add 1/4 cup honey, oil, salt, cinnamon, nutmeg and vanilla extract. Whisk ingredients until a thick syrup forms. Pour honey syrup over the dry oat mixture and stir for 3-5 minutes or until all dry ingredients are coated and moist. Spread mixture evenly in prepared sheet pan. Drizzle remaining 2 tablespoons of honey over the top of the granola. Place sheet pan in preheated oven and cook for 1 hour 15 minutes, stirring every 15 minutes until granola reaches an evenly toasted color. Once granola has cooled completely, add in dried cherries and mix until evenly distributed. Store prepared granola in an airtight container at room temperature for a few weeks or freeze in a zip-top bag for several months.

## How fast will honey crystallize?

Different types of honey will crystallize at different rates. Some honey crystallizes within a few weeks after extraction from the combs, whereas others remain liquid for months or years. The following factors influence the speed of crystallization:

(i) the nectar source collected by bees (the sugar composition of honey), (ii) the methods in which honey is handled (processed) and  
(iii) the temperature in preservation.

The time it will take the honey to crystallize depends mostly on the ratio of fructose to glucose, the glucose to water ratio. Honey high in glucose sugar, with a low fructose to glucose ratio will crystallize more rapidly, such as alfalfa, cotton, dandelion, mesquite, mustard and rape (brassica napus). Honey with a higher fructose to glucose ratio (containing less than 30% glucose) crystallizes quite slowly and can stay liquid for several years without special treatment, for example, robinia (black locust), sage, longan, tupelo and jujube/sidr (ziziphus spina-christi). The higher the glucose and the lower the water content of honey, the faster the crystallization. Oppositely, honey with less glucose relative to water is a less saturated glucose solution and is slow to crystallize. Honey with heightened water content often crystallizes unevenly (not as a homogeneous mass) and separates into crystallized and liquid parts.

The speed of honey to crystallize depends not only on its composition, but also on the presence of catalysts, like seed crystals, pollen grains and pieces of beeswax in the honey. These minute particles serve as nuclei for crystallization. Raw honey (unheated and unfiltered) contains bits of wax, pollen and propolis, and crystallizes faster. Honey that has been processed (e.g. heated and filtered) will remain in its liquid form longer than raw honey due to the elimination of nuclei, which encourage the growth of glucose crystals. Honey prepared for commercial market is usually heated and filtered. Heating and filtration of the honey dissolve any sugar crystals and remove foreign particles that might be present in it. Therefore, the crystallization is hindered. The storage temperature has a big effect. Honey crystallization is most rapid around 10-15 °C (50- 59 °F). At temperature below 10 °C (52 °F) the crystallization is slowed down. Low temperature increases the viscosity of honey (honey is thicker when cool), and this retards the formation and diffusion of crystals. Honey resists crystallization best at higher temperatures more than 25 °C (77 °F). When the temperature is 40 °C (104 °F) the crystals dissolve. Temperature above 40 °C (104 °F) will damage the properties of honey.

Read more at: [http://www.montcobeekkeepers.org/Documents/Honey\\_Crystallization.pdf](http://www.montcobeekkeepers.org/Documents/Honey_Crystallization.pdf)

## **Photo CONTEST!!!!!**

[http://www.beeeculture.com/catch-the-buzz-new-photo-contest-coming-to-bee-cultures-web-page/?utm\\_source=Catch+The+Buzz&utm\\_campaign=24589d537d-Catch\\_The\\_Buzz\\_4\\_29\\_2015&utm\\_medium=email&utm\\_term=0\\_0272f190ab-24589d537d-256261941](http://www.beeeculture.com/catch-the-buzz-new-photo-contest-coming-to-bee-cultures-web-page/?utm_source=Catch+The+Buzz&utm_campaign=24589d537d-Catch_The_Buzz_4_29_2015&utm_medium=email&utm_term=0_0272f190ab-24589d537d-256261941)

To start the year out right, *Bee Culture* Magazine will be featuring a photo contest each month, beginning Jan. 4, 2016. There's a different theme every month (January's theme is listed above), and you can enter with your own photos!

Best of all, you get to vote for the best photo each month. The photo that gathers the most votes wins a **full free year of *Bee Culture's* Digital Magazine!** (Why not get your friends to help?)

But wait, there's more! Each month the editorial staff at *Bee Culture* will pick their favorite for the month, and the photographer chosen will receive a **free copy of the 41<sup>st</sup> edition of *The ABC & XYZ of Bee Culture!***

So get out those cameras, go visit a snowy, cold or winter beeyard and snap away. A prize is waiting for you!

***PLAN NOW FOR NHBD 2016!***

***National Honey Bee Day***

***August 20, 2016***