Catch The Buzz *Memphis Area Beekeepers Association*

P.O. Box 38028, Germantown, TN 38183 www.memphisbeekeepers.com

Meeting Location: 7777 Walnut Grove Rd # C, Memphis, TN 38120 ***Meeting Date & Time April 10th at 7pm***

April 10, 2017 – Do you have small hive beetles (SHB)? Joel Hauser will discuss the 3 Step Hive Beetle Elimination process. You will not want to miss this presentation!

Things to do in April for the Beekeeper about the bees: In April the beekeeper with bees may want to look at the bees in the brood chamber to answer these questions? Is the Queen laying? Is it time to replace the queen? Are the bees crowded and need space? Are they preparing to swarm—no new eggs just lots of bees and the bees are consuming all of the food stores to prepare for swarming? Are there Queen Cells— There are three different types of queen cells:- 1) Swarm cells 2) Supersedure cells, and 3) Emergency cells? Read more at: http://www.wbka.com/wp-content/uploads/2013/06/There-Are-Queen-Cells-In-My-Hive-WBKA-WAG.pdf Are the Bees bringing in pollen? Is there a nectar flow? Do the bees look strong or weak? Is there evidence of disease/Nosema, or Foulbrood? Is the comb or foundation old and in need of replacement? How about Hive beetles? Do the bees need food? These questions need to be answered.

If the bees need space give them room in one of 4 ways: (1) Checkerboard—pulling every other frame and adding a frame the bees can work on to prepare for the queen to deposit eggs in the cells. It is a bit more complicated but this is the essence. What to do with the frames removed? If they have eggs or capped brood add them to a weak colony. If they have honey or nectar, use them as food when making a split, a (2)WALK AWAY Split if there is no additional queen. OR (3) Add a honey super but first put on a queen excluder. Another option (4) Buy a queen and split your bees and add the new queen to the frames that were removed, make sure you get enough bees and NOT the original queen.

5 Ways A Bee Club Will Make You A Better Beekeeper: 1. You Can Share Information 2. You Can Share Resources 3. There Will Be Lively Debates 4. You'll Learn Alternative Management Styles 5. You'll Find A Mentor/Mentee **http://www.hobbyfarms.com/5-ways-a-bee-club-will-make-you-a-better-beekeeper/**

For New Beekeepers—Your Nucleus hives and splits are coming!! Get your equipment assembled and painted and study and come to bee meetings because before you know it you will have bees, lots and lots of bees.

For All Beekeepers: In April bees in west Tennessee are beginning to move ahead and the warm late winter days really moved them ahead so it is time to add queen excluders and honey supers. Keep up with the nectar flow!!! If you are worried about them having enough to survive the winter and do not harvest this strong spring nectar flow that is your choice. This then begs the question: do you like having bees or watching bees or would you like to harvest some honey from the bees.

SWARMS—keep a box handy for a swarm calls. Beekeepers remember that bees from a swarm may be bees that you do not know. The Question: is the swarm the old queen? Are the bees carrying a disease that might affect my healthy bees if I add them to a bee yard where all is well? Swarms are free bees but they can come with questions. A seasoned beekeeper said that as soon as he could he would requeen captured swarms with proven stock. Do not feel bad if the bees are gone when you get to the swarm call location. Always remember that most people are afraid of bees and will try to spray a chemical on them if they can.

April is a busy time for the bees and the beekeeper. The joy of watching bees work is a wonder so take a moment and watch them work. The Honeybee chamber is a hub of activity.

PLAN NOW FOR NHBD 2017! ***National Honey Bee Day*** ***August 19, 2017***
http://www.nationalhoneybeeday.com/home.html

Top ten plants that are bad for bees Lavender, alliums, fuschias, sweet peas - keen gardeners know the very best flowers to entice bees to their gardens. But what about plants that are bad for bees? **Eve Betts** has narrowed down the top ten plants that you should avoid to keep bees happy and buzzing, plus the perfect alternatives.

. http://www.countryfile.com/countryside/top-ten-plants-are-bad-bees?fb_action_ids=10204971489325434&fb_action_types=og.likes&fb_source=other_multiline&action_object_map=%5B686339378107053%5D&action_type_map=%5B%22og.likes%22%5D&action_ref_map=%5B%5D

1. Rhododendron—Spectacular and beautiful, not many people know the common rhododendron hides a poisonous secret – its nectar is toxic to bees. It's common practice for beekeepers to keep their hives closed until the flowering season is over. The resulting honey from rhododendrons has also been known to contaminate honey, making it unsafe for humans to eat. ***Alternative:*** **Clematis** have beautiful, wide flowers and are 100 per cent bee-friendly.
2. Azalea--Rhododendron's sister, azaleas are also toxic to bees. ***Alternative:*** **Foxgloves** are a bee favorite and despite being poisonous if consumed by humans, they are both honey and bee safe.
3. Trumpet flower, or angel's trumpet—Though ornamental and sweet smelling, the trumpet flower's nectar can cause brood death in bees and is best avoided. ***Alternative:*** **Try honeysuckle** instead for deliciously scented results.
4. Oleander—Harmful to butterflies as well as bees, oleander has a severe effect on hives. Nectar taken to the hive concentrates as it dries out, which increases the amount of toxins and usually results in a mass hive wipeout. ***Alternative:*** **Snapdragons** are equally as bright and arguably more attractive in small or large gardens.
5. Yellow Jessamine—Pleasantly aromatic and attractive as they are, bees are often poisoned by the vines and flowers of the yellow jessamine and its toxins are said to be as severe as hemlock. ***Alternative:*** **Plant Black-eyed Susans** in tubs and along fences for a pretty, easy-to-grow substitute.
6. Mountain Laurel—Part of the blueberry family, the mountain laurel is an evergreen shrub with sweet, white or pink flowers when in bloom. Pretty they may be, but the honey produced by mountain laurel is toxic to humans and is often bitter tasting. ***Alternative:*** **Lilacs** are both beautiful and wonderfully sweet smelling. Easy to grow and are loved by bees and butterflies.
7. **Stargazer lily**—Stunning but deadly, stargazer lilies' pollen is poisonous to bees. ***Alternative:*** **Hollyhocks** are impressive and just as beautiful as the stargazer but bee-friendly.
8. Heliconia—Exotic and interesting, heliconia, or lobster-claws as its sometimes called, is very toxic to bees. ***Alternative:*** **Although not quite as exotic, hyacinths** are fragrant, gorgeous and easy to grow.
9. Bog rosemary—Not to be confused with the herb, bog rosemary is acutely poisonous and the honey made from this plant can cause paralysis to humans. ***Alternative:*** **Why not try planting a classic rosemary bush** – aromatic, resilient and favoured by bees.
10. Amaryllis—Now most commonly recognised as decorative Christmas flowers, amaryllis are gorgeous in bloom but their pollen produces toxic honey. ***Alternative:*** **Dahlias** are a highlight of late summer gardens. Beautiful and simple to grow, dahlias often flower until the first frosts of the year.

CATCH THE BUZZ – THE FIRST-EVER MAP TRACKING U.S. WILD BEES SUGGESTS THEY ARE DISAPPEARING AND IF THIS CONTINUES, IT COULD HURT U.S. CROP PRODUCTION AND RAISE FARMERS' COSTS. HTTP://WWW.BEECULTURE.COM/CATCH-BUZZ-FIRST-EVER-MAP-TRACKING-U-S-WILD-BEES-SUGGESTS-DISAPPEARING-CONTINUES-HURT-U-S-CROP-PRODUCTION-RAISE-FARMERS-COSTS/?UTM_SOURCE=CATCH+THE+BUZZ&UTM_CAMPAIGN=E4C021AE28-CATCH_THE_BUZZ_4_29_2015&UTM_MEDIUM=EMAIL&UTM_TERM=0_0272F190AB-E4C021AE28-256261941

Each year $3 billion of the U.S. economy depends on pollination from native pollinators such as wild bees.

Taylor Ricketts, a conservation ecologist at the University of Vermont, tells the American Association for the Advancement of Science annual meeting that the bees are disappearing from the country's most important farmlands – including California's Central Valley, the Midwest's corn belt and the Mississippi River valley.

"This study provides the first national picture of wild bees and their impacts on pollination," says Ricketts, director of UVM's Gund Institute for Ecological Economics.

"Wild bees are a precious natural resource we should celebrate and protect," he says. "If managed with care, they can help us continue to produce billions of dollars in agricultural income and a wonderful diversity of nutritious food."

Ricketts' map identifies 139 counties in key agricultural regions of California, the Pacific Northwest, the upper Midwest and Great Plains, west Texas, and Mississippi River valley, that appear to have most worrisome mismatch between falling wild bee supply and rising crop pollination demand.

These counties tend to be places that grow specialty crops – such as almonds, blueberries and apples – that are highly dependent on pollinators. Or they are counties that grow less dependent crops, such as soybeans, canola and cotton, in very large quantities.

Of particular concern, Ricketts says some crops most dependent on pollinators – including pumpkins, watermelons, pears, peaches, plums, apples and blueberries – appeared to have the strongest pollination mismatch, growing in areas with dropping wild bee supply and increasing in pollination demand.

Pesticides, climate change and diseases threaten wild bees, but their decline may be caused by the conversion of bee habitat into cropland, the study suggests.

In 11 key states where the map shows bees in decline, the amount of land tilled to grow corn spiked by 200% in five years, replacing grasslands and pastures that once supported bee populations.

"Most people can think of one or two types of bee, but there are 4,000 species in the U.S. alone," says Insu Koh, a UVM postdoctoral researcher who co-hosted a AAAS pollinator panel and led the study.

"When sufficient habitat exists, wild bees are already contributing the majority of pollination for some crops," Koh says. "And even around managed pollinators, wild bees complement pollination in ways that can increase crop yields."

A team of seven researchers from UVM, Franklin and Marshall College, University of California at Davis, and Michigan State University created the maps by first identifying 45 land-use types from two federal land databases, including croplands and natural habitats.

They then gathered detailed input from national and state bee experts about the suitability of each land-use type for providing wild bees with nesting and food resources.

Next, they built a bee habitat model that predicts the relative abundance of wild bees for every area of the contiguous U.S., based on their quality for nesting and feeding from flowers.

Finally, the team checked and validated their model against bee collections and field observations in many landscapes.

"The good news about bees is now that we know where to focus conservation efforts, paired with all we know about what bees need, habitat-wise, there is hope for preserving wild bees," Ricketts says.

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.

Average Wholesale Case 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.

	Jan	Feb.	Mar
Retail	$7.35	$6.99	$6.85
Wholesale	$5.25	$5.32	$5.36

To subscribe to the National Honey board newsletter visit: https://www.honey.com/signup

Honey Butter **Combine butter, honey and orange peel; mix thoroughly.**

YIELD: 3/4 CUP *PREP TIME: 15 MINUTES*

Ingredients

- 1/2 cup - butter or margarine, softened to room temperature
- 1/3 cup - honey
- 1/2 teaspoon - orange peel, grated

Directions **Combine butter, honey and orange peel; mix thoroughly.**

SERVING SUGGESTION

Serve with biscuits, muffins or other favorite breads.

2016-2017 Colony Loss and Management Survey is Live!

It's spring and the opening of the 2016 – 2017 National Colony Loss and National Management Survey. The results that are received from this survey provide valuable information that help us obtain a clear picture of honey bee health throughout the country.

The Loss survey began in 2006 and we added the National Management survey in 2010 and from both of those, we have been able to gain actionable information on which management practices work and which ones do not. By correlating management practices with colony losses between the two surveys we have been able to refine a model to develop the best management practices in beekeeping. Click Here to view our new data management explorer tool and read our our blog on how to use the app to view the loss/management correlations. Without the aid of the many thousands of beekeepers who participate in this survey we would never be able to obtain the results that we have received in the past and hope to continue to receive in the future.
To help us continue this effort, click the link below to take the National Colony Loss and Management Survey for the 2016-2017 season:
Take the Survey Now!
http://26.selectsurvey.net/beeinformed/TakeSurvey.aspx?SurveyID=2017#

If you would like to take a look at the 2016 – 2017 survey questions before beginning, or to download the survey so that you can take some notes before taking the survey online, click on the link below:
2016 – 2017 National Colony Loss and Management Survey Preview
This copy of the survey is meant to serve as an aid to the questions that will are being asked on the survey. It is not meant to be mailed in as a hard copy submission.
We would like to thank everyone who has participated in this survey in the past and hope that you will be able to take some time out of your busy days to fill out the survey this year. You are what makes the survey successful and by taking the time to complete it, you are doing your part in contributing to the national research efforts to increase honey bee survivorship!

To learn more about beekeeping in Tennessee visit the TBA website at:
http://www.tnbeekeepers.org/ The Tennessee Beekeepers Association

Ever stop to think about what's in a bottle of honey?

It's really quite simple. There are no added preservatives. No added flavorings. No added coloring.

Take a look at the additive-free journey that honey takes from bee to bottle and see for yourself. The bottle of honey on your supermarket shelf is nothing more than honest to goodness sweetness the way nature intended.

ALL-NATURAL PRODUCTION *Honey gets its start as flower nectar, which is collected by bees, naturally broken down into simple sugars and stored in honeycombs. The unique design of the honeycomb, coupled with constant fanning by the bees' wings, causes evaporation to take place, creating the thick, sweet liquid we know as honey.*

The color and flavor of honey varies from hive to hive based on the type of flower nectar collected by the bees. For example, honey made from Orange Blossom nectar might be light in color, whereas honey from Avocado or Wildflowers might have a dark amber color. In the United States alone, there are more than 300 unique types of honey produced, each originating from a different floral source.

HARVESTING AND EXTRACTING
Fortunately, honey bees will make more honey than their colony needs, so it is necessary for beekeepers to remove the excess. On average, a hive will produce about 80 pounds of surplus honey each year.
Beekeepers — large and small — harvest honey by collecting the honeycomb frames and scraping off the wax cap that bees make to seal off honey in each cell.
Once the caps are removed, the frames are placed in an extractor — a centrifuge that spins the frames, forcing honey out of the comb. The honey is spun to the sides of the extractor, where gravity pulls it to the bottom and it can be collected.

STRAINING AND BOTTLING
After the honey is extracted, it is strained to remove any remaining pieces of wax or other particles. Some beekeepers and bottlers might heat the honey to make it easier to strain, but this does nothing to alter the liquid's natural composition. It only makes the straining process easier and more effective.
After straining, it's time to bottle, label and distribute the honey to retail outlets. Whether the container is glass or plastic, or purchased at the grocery store or farmers market, if the ingredient label says pure honey, you can rest assured that nothing was added, from bee to hive to bottle.

SEE YOU AT THE APRIL MEETING, VISIT WITH YOUR MENTOR.