



Catch The Buzz

MABA

Memphis Area Beekeepers Association <http://memphisbeekeepers.com/>
4852 Waycross Ave, Millington, TN 38053
Meeting Location: 7777 Walnut Grove Rd # C, Memphis, TN 38120

MEETING DATE & TIME: November 12, 2018 – Stuart Hooser will present “Products of the Hive”. Be ready to learn about the many products produced by bees that can be harvested – it’s not all just about the honey! Wax, pollen, propolis, and royal jelly, oh my!

Importantly, **the November MABA meeting is our yearly Honey Show and Competition!** So let’s have everyone bring their best honey and hive products to be judged. That is how you win! Review the [MABA Honey Show rules](#), prepare your products, and enter them to win your entered class, or maybe even the Premier Exhibitor! Best of luck to everyone!

Also, make plans for the **December 10, 2018 MABA Christmas Dinner** and end of season celebration. More details forthcoming during the upcoming November meeting!

NOVEMBER AND THE BEEKEEPER

- Feed your light hives as long as the bees are taking the fluid.
- Finish up all winterization of your hives.
- On a cool day when the bees are all inside, weed-eat around your hives.
- Enjoy Thanksgiving!
- Start purchasing next year's bee packages, nucleus hives and queens and equipment.
- Install mouse guards at entrance of hives.
- Finish winter feeding.
- Start to get equipment ordered or begin to build for next year.
- Attend Bee Meetings & bring a friend.
- Make sure equipment is stored properly to stop wax moth damage.
- You can feed syrup when the temperature allows (45-50 degrees).
- Talk to experience beekeepers for winter preps.
- Pay State and Local Club Dues
- Register your hives with the State

NOVEMBER AND THE BEES

- Even less bee activity and cold weather will send them back into cluster.
- On warm days watch for bees to fly out to make cleansing flights and forage for pollen.
- Keep the entrances just small enough for two bees to enter.
- The bees may start to cluster. They may not yet go into a full winter cluster. They may break cluster frequently on warm days and recluster at night. But they will begin to cluster for the winter.



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10/25/2018 National Honey Board Report: <https://usda.mannlib.cornell.edu/usda/ams/FVMHONEY.pdf>

TENNESSEE: No report issued.

ARKANSAS: No report issued.

MISSISSIPPI: Normal losses reported so far this year. Beekeepers are keeping up with treatments to prevent major losses and it has made a big difference this year. Most of the fall honey is expected to remain as food for the upcoming cold winter months ahead. Prices remain about steady.

BEEKEEPING READING LIST

Fungus provides powerful medicine in fighting honey bee viruses

Mycelium extract reduces viruses in honey bees

Source: www.sciencedaily.com/releases/2018/10/181004100044.htm

Summary: A mushroom extract fed to honey bees greatly reduces virus levels, according to a new paper. In field trials, colonies fed mycelium extract showed a 79-fold reduction in deformed wing virus and a 45,000-fold reduction in Lake Sinai virus compared to control colonies. The hope is that the results of this research will help dwindling honey bee colonies fight viruses that are known to play a role in colony collapse disorder.

A mushroom extract fed to honey bees greatly reduces virus levels, according to a new paper from Washington State University scientists, the USDA and colleagues at Fungi Perfecti, a business based in Olympia, Washington.

In field trials, colonies fed mycelium extract from amadou and reishi fungi showed a 79-fold reduction in deformed wing virus and a 45,000-fold reduction in Lake Sinai virus compared to control colonies. Though it's in the early stages of development, the researchers see great potential in this research.

“Our greatest hope is that these extracts have such an impact on viruses that they may help varroa mites become an annoyance for bees, rather than causing huge devastation,” said Steve Sheppard, a WSU entomology professor and one of the paper’s authors. “We’re excited to see where this research leads us. Time is running out for bee populations and the safety and security of the world’s food supply hinges on our ability to find means to improve pollinator health.”

The research was published in the journal *Scientific Reports*. The hope is that the results of this research will help dwindling honey bee colonies fight viruses, that are known to play a role in colony collapse disorder.

“One of the major ways varroa mites hurt bees is by spreading and amplifying viruses,” Sheppard said. “Mites really put stress on the bees’ immune systems, making them more susceptible to viruses that shorten worker bee lifespans.”



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Partnership with Fungi Perfecti, LLC

This is the first research paper to come out of a partnership between Sheppard's lab and Fungi Perfecti. Their co-owner and founder Paul Stamets is a co-author on the paper.

Stamets is passionate about the various benefits of fungi, both to humans and wildlife. And he's been enjoying this partnership with Sheppard and his lab. "This is a great example of connecting the dots between two fields of biological science," Stamets said. "I am excited about new discoveries and opportunities. For me, the best of science is when it is used for practical solutions. Our team is honored to work with WSU researchers and look forward to continuing collaboration."

Limited supplies

Right now, the mycelium extract isn't currently available in levels for beekeepers to purchase for their hives. "We are ramping up production of the extracts as rapidly as is feasible, given the hurdles we must overcome to deploy this on a wide scale," Stamets added. "Those who are interested in being kept up to date, can sign up for more information at www.fungi.com." Sheppard said he and his colleagues plan to do more work to refine their now-published results. That way beekeepers will have the best information when supplies are more available. "We aren't sure if the mycelium is boosting the bees' immune system or actually fighting the viruses," Sheppard said. "We're working to figure that out, along with testing larger groups of colonies to develop best management practices and determine how much extract should be used and when to have the best impact."

"Paul previously worked on a project that demonstrated the antiviral properties of mycelial extracts on human cells," Sheppard said. "He read about viruses hurting bees and called us to explore the use of the extracts on honey bees. After two years, we demonstrated that those anti-viral properties extend to honey bees."

Mites and viruses

Over the last decade, beekeepers have seen a disastrous decline in the health of honey bee colonies, often averaging over 30 percent loss annually. Varroa mites, and the viruses they proliferate, play a major role in those losses. Deformed wing virus, which causes shriveled wings on bees, greatly reduces the lifespan of worker bees. Lake Sinai virus is also associated with varroa mites and is widespread in bee colonies around the United States. While the virus has no obvious or overt symptoms, it's an important virus to fight because it was found at higher levels in bees from collapsing colonies. It is closely related to chronic bee paralysis virus and it likely makes bees sick and weak, according to WSU assistant research professor Brandon Hopkins.

Treating with fungi

The treated bee colonies in this experiment were fed an oral treatment of mycelial extracts in dozens of small WSU bee colonies infested with varroa mites. "It's a really easy treatment to apply," Sheppard said. "After we follow larger colonies for a full year, we can develop recommendations for how to use the extracts. Then it is expected that Fungi Perfecti will ramp up production." There is currently no timeline for when the extract would be available at a scale large enough for beekeepers.



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A portion of this project was funded by USDA-NIFA project WNP00604.

Story Source: Materials provided by Washington State University. Original written by Scott Weybright, College of Agricultural, Human, and Natural Resource Sciences.

Journal Reference: 1. Paul E. Stamets, Nicholas L. Naeger, Jay D. Evans, Jennifer O. Han, Brandon K. Hopkins, Dawn Lopez, Henry M. Moershel, Regan Nally, David Sumerlin, Alex W. Taylor, Lori M. Carris, Walter S. Sheppard. **Extracts of Polypore Mushroom Mycelia Reduce Viruses in Honey Bees.** Scientific Reports, 2018; 8 (1) DOI: 10.1038/s41598-018-32194-8

Read or heard of good, science-based beekeeping articles? Please let us know, we will get them into the MABA newsletter.

UNIT HONEY PRICES BY MONTH

Retail-Average Retail Price per Pound across all reporting regions - Data from <https://www.honey.com/honey-industry/statistics/retail-honey-price> used with permission. Based upon average price across all reporting regions. Assumes various sizes sold at the same rate.

	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
2018	\$7.57	\$7.22	\$7.34	\$7.28	\$7.03	\$7.23	\$7.37	\$7.41	\$7.17			
2017	\$7.35	\$6.99	\$6.85	\$7.04	\$7.06	\$7.25	\$7.05	\$7.26	\$7.27	\$7.37	\$7.18	\$7.25
2016	\$6.74	\$6.91	\$6.79	\$6.79	\$6.72	\$7.12	\$7.01	\$6.88	\$6.88	\$7.12	\$7.04	\$7.39

Average Wholesale Case Price Per Pound across All Reporting Regions. Data from <https://www.honey.com/honey-industry/statistics/wholesale-honey-price> used with permission. Based upon average price across all reporting regions. Assumes various sizes sold at the same rate.

	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
2018	\$5.30	\$5.18	\$5.22	\$5.31	\$5.21	\$5.31	\$5.12	\$5.42	\$5.24			
2017	\$5.25	\$5.32	\$5.38	\$5.27	\$5.13	\$5.46	\$5.39	\$5.35	\$5.44	\$5.27	\$5.19	\$5.31
2016	\$5.04	\$5.15	\$5.04	\$5.20	\$4.97	\$5.19	\$5.09	\$5.01	\$5.10	\$5.31	\$5.27	\$5.39

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



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UPCOMING EVENTS

December 10, 2018 – [MABA December 2018 Meeting](#) – Speaker and Subject – Coming soon! This is our yearly Christmas supper meeting!

January 26, 2019 – [MABA 54th Annual Beekeeping Short Course](#) – Speakers and Subjects – Coming soon!

March 21-23, 2019 – The [2019 Honey Convention](#) returns, this time to Fountainhead College of Technology in Knoxville, TN! Look forward to 18 great speakers and 70+ classes to attend! Lectures. Networking. Workshops. Classes. Vendors. Food. Door Prizes. Auction. If it's about beekeeping it will be there!!

July 10-12, 2019 – [Heartland Apicultural Society 2019](#) meeting in Nashville, TN! HAS 2019 will be hosted by Belmont University. With 6 [keynote speakers](#) and 24 more great speakers this meeting will have everything you need at any level of beekeeping. Registration and more details forthcoming.

Need containers? If you need glass jars or plastic honey bears please contact Robert Hodum, 901-603-6492.



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HONEY-BASED RECIPES

HONEY ROASTED "EVERYTHING" CHICKPEAS: Makes 4 servings

INGREDIENTS

For Chickpea Mixture:

1 (16 oz.) can - chickpeas

2 tsp. - vegetable oil

1/8 to 1/4 tsp. - sea salt

For Honey Mixture:

2 T - sourwood honey

1/2 tsp. - poppy seeds

1/2 tsp. - white sesame seeds

1/4 tsp. - caraway seeds

1/4 tsp. - dried garlic flakes

1/4 tsp. - dried onion flakes

1/4 tsp. - cracked black pepper

TIP

Adding the honey towards the end of roasting helps prevent scorching on the chickpeas.

Adding the seasoning towards the end of roasting helps prevent them from burning and getting overcooked.

Enjoy the Honey Roasted "Everything" Chickpeas as a snack or use as delicious croutons on a salad, a soup, stew or chili topper.

Oven temperatures vary and so can cooking times, so keep a close eye on the chickpeas as they bake - and cook to your desired degree of crispness.

DIRECTIONS

Preheat conventional oven to 400°F.

For Chickpea Mixture: Drain the chickpeas in a colander and thoroughly rinse with cold water to remove the can liquid from chickpeas. Completely pat dry the rinsed chickpeas. Place the dried chickpeas in a mixing bowl. Add vegetable oil and sea salt, and toss to evenly combine.

Place the chickpeas on an aluminum foil-lined sheet pan, spreading the chickpeas out evenly across the pan. Bake for approximately 30 minutes, pausing to shake the pan from time to time to evenly cook the chickpeas.

Baked chickpeas should have an even roasted color, remain whole and be crunchy in texture throughout (not soft inside).

Remove the baked chickpeas from the oven (reserving the aluminum foil lined pan) and place in a mixing bowl.

For Honey Mixture: Immediately add the sourwood honey to the baked chickpeas and stir with a spoon to coat. Add the poppy seeds, white sesame seeds, caraway seeds, garlic and onion flakes and pepper to the chickpeas, then stir to evenly combine.

Immediately place the seasoned chickpeas back on the reserved aluminum foil lined sheet pan and bake, at the same 400°F, for approximately 10 more minutes. Remove from oven and allow chickpeas to cool to room temperature.

Finished chickpeas should be very crispy, golden glazed and fully coated by the ingredients. Serve and enjoy!