

AUGUST 2014



St. Clair Beekeepers Association

Bee Buzz

Monthly Newsletter of the St. Clair Beekeepers Association

St. Clair Beekeepers Association Officers

President Bill Mattatall
Vice President Kevin Wilke
Secretary/Treasurer Vickie Piel
Public Information Officer: Katrina
Kloepper
Director 1st Year Ken Schafer
Director 2nd Year Ken Kloepper
Director 3rd Year Debbie Zobrist

Monthly SCBA Meeting — August 2014

Our next meeting will be on

Sunday August 31 beginning at 2:30 pm

The meeting will OUTDOORS at Ray and Catherine Chapman's
residence:

602 E Meade Street

Bunker Hill, IL 62014

Please bring a potluck lunch item to share at the meeting. We
recommend bringing chairs, cups, plastic ware and questions.

Quiz time!

Honey Myth or Fact?

1. Honey is sweeter than table sugar? Myth or Fact?
2. Honey is best taken when mixed in hot water. Myth or Fact?
3. Honey should not be scooped using a metal spoon. Myth or Fact?
4. Honey never spoils, even when it is stored open. Myth or Fact?
5. Honey comes in liquid, cream and powder form Myth or Fact?
6. Honey's quality is not affected by crystallization. Myth or Fact?
7. Honey is a healthier choice than artificial sugar Myth or Fact?
8. Honey contains no cholesterol Myth or Fact?
9. Honey contains a tiny amount of fat Myth or Fact?
10. Honey helps burn fats when we sleep. Myth or Fact?



Answers later in the newsletter



Presidents letter to the membership August 2014

Hello My Friends:

This Thursday past, I had the opportunity to go to the State Fair and help the Illinois Bee Keepers' Association sell honey ice cream. Lonnie Langley, Ray Chapman, a few others and myself had the opportunity to meet, converse with as well as work together for the common good of bee keeping.

There was an observation hive on site as part of the exhibit. It was almost as popular as the ice cream. There was a continuous crowd gathered, giving any one of us the opportunity to share our knowledge and opinions with the masses. There was a genuine internal as the questions continually flowed all day long. By the end of the day, fourteen empty boxes lay in the cooler. Each box contained 24, 8 oz cups at \$2.00 each. All in all a good days' work.

I would like to personally thank all those who sacrificed their time and resources to come help. Although at times we have our differences, we are and will always be indebted to the Illinois Bee Keepers Association for all the little as well as the big things they do that help SCBA move forward.

Don't forget we have two more outdoor summer meetings; the next being at Ray Chapman's in Bunker Hill. The last outdoor meeting saw 70+ attendees with the bees coming to kiss several 'hello' myself included.

Just a reminder, summer's back make sure your bees are well ventilated and have awater source readily available.

As always, I stand at the ready. Call me if you need me.

Billy
618(910)3149
bembam99@yahoo.com



Join us next year at the Illinois State Fair

August 13 - 23, 2015

Springfield, Illinois



Harvesting Honey, the sweetest part of Beekeeping

After surviving one of the toughest winters in years, being fed sugar water and pollen substitute to encourage the queen to lay and build up the colony as fast as possible, building comb and filling it with amazing honey, it's time for the beekeeper to claim their rewards. Here are a few tips:

Before you claim your harvest, make sure that you are leaving enough honey on the combs for the bees to get through winter. Yes, you can feed them to get their stores up, but stored sugar water is not as nutritious for the bees as real honey.

When you harvest your honey, make sure that the combs are capped and have no brood. Taking too much uncapped or "green" honey will result in too high moisture content in your honey. This can cause it to spoil or ferment. The bees are pretty smart, they will cap it when the moisture is right.

If you've been in bees for a few years and have multiple hives and take off a few hundred pounds of honey you have all kinds of equipment by now. Cloak boards or bee blowers to get the bees off the combs. Smaller beekeepers use a 2nd empty box with a lid, go to the hive, quickly brush the bees off and then transfer the frame to the empty box and put the lid on so the bees don't follow. Takes longer but if you don't have 50 hives and 150 supers to go through, it works.

You have your frames of comb full of capped honey. Now you want to get it out. Not everyone can start out with a centrifugal extractor, and you may not ever have the volume to need it. For the small harvests, there are a few ways to get your harvest.

Comb honey: if you put a special type of comb in the hive, it is not wired, just pure bees wax, the bees draw it out and you have amazing comb honey. You can package it in special boxes (or just plastic glad sandwich boxes) to eat and sell. Many people don't mind the wax, and it's the most natural way to go.

Chunk Honey: you can take this from comb honey foundation or wired frames. Cutting big chunks out. Put that into jars and then cover with filtered extracted honey. Looks great and still has a small bit of comb for show and tell or eating later.

Uncapping and dripping: This is done by taking a heated knife (the electric heated knives are so nice) and cutting the cappings off of the honey. And/or you can use a cappings scratcher to scratch open the tops of the combs. The frames then can be placed upside down to drip out. You would need to keep this in a warm room and it's recommended to keep it enclosed and very dry to keep the moisture down. This will get much of the honey out and somewhat preserve the combs that would soon go back on the hives for the bees to clean up.

Crushing the combs: much faster but destroys the combs, there is a lot of wax in the honey. Best done with plastic foundation. You then need to mash it all up. Spoon this into a mason jar. Put the Jar ring on it, no lid. Then take an empty clean jar, put fine screen mesh over it loosely, then screw the lid on. (mosquito netting is recommended. Cheese cloth will not work). Wet the netting to break the tension. Put the empty jar on the full jar Lid to lid. Then duct tape them together and flip. Put in a warm place and let it filter.

You can harvest small quantities of honey throughout the year to really get a taste of the different flowers of the seasons.

Giving credit to http://www.backyardhive.com/Articles_on_Beekeeping/Features/A_Simple_Harvest/ for the

Check your hives, Don't turn your back too long!

This is the time of year when summer is winding down. The honey harvest is probably extracted, waiting to be bottled. It is the hottest time of the year. The bees are bearding or washboarding or doing the chacha because the nectar is in short supply. But inside the hive things are still buzzing. The queen is still laying eggs albeit at a slower pace knowing the days have started to be shorter.

The hive beetle, unfortunately, love this weather. The hotter it is the faster they can reproduce. In the spring it may have taken a few weeks to take over your hive, now if there is any sign of weakness, those evil little beetles can take over and slime it up in close to a week.

In our hives we have noticed that bees are chasing the beetles to the outer frames. So besides having a smash fest as soon as we lift the lids, we take out the frames starting at the ends, bang them onto a lid or flat surface and smash as fast as we can with hive tools. Don't forget to check the pans of oil you have under the hives, empty them frequently of the disgusting gamish of beetles and larva.

Keep treating against varroa too. The closer we get to fall, the more we need to knock down their numbers so that the bees have a chance to make it through winter. The more we can knock down the pests the better chance our hives will live to see a honey harvest next year.



Don't forget, we get a percentage of the money spent at Schnucks and from the links found online. It's a great deal for the club and no cost to you! See the webpage for details and important links.

Eating beeswax per WebMd

Beeswax is used to lower cholesterol and for relieving pain. It is used for swelling (inflammation, ulcers, diarrhea, and hiccups).

In foods and beverages, beeswax are used as stiffening agents.

In Manufacturing beeswax is used as thickeners, emulsifiers, and stiffening agents in cosmetics. Can be used as fragrance in soaps and perfumes and used to polish pills.

Beeswax has mild anti-swelling effects. There is also some evidence that it might help protect the stomach.



Answers:

1. Fact It is sweeter so you use less of it (in theory anyway)
2. 2. Myth-avoid adding hot water, it reduces aroma and flavor and destroys the natural enzymes
3. Myth Honey is acidic, corroding the metal is unlikely.
4. Myth Honey absorbs moisture from the air when left open and leads to fermentation
5. Myth Honey does not come in powder form. Honey Powder is more likely from Agave plants.
6. Myth Honey quality is not affected by crystallization
7. Fact Artificial sugars can cause more harm than you know
8. Fact Honey contains no cholesterol
9. Myth. Honey is fat free
10. Fact Honey helps burn fats when we sleep per the Hibernation diet