



Bee BUZZ

NEWSLETTER

AUGUST 2021

July Membership Meeting

Our July Membership Meeting was held July 25th, at the Old 6 Mile Museum. It was a sunny and hot day, with 36 people in attendance. After the normal business meeting Tim Schartung talked about pest management and the various treatments for varroa mites, followed by a period of Q & A, and then we ate. Some members, led by Tom Cairns, checked out the top bar/Langstroth hive Julie McKinney had combined. See photos on page 3 of this newsletter.

From the President....

Hello and welcome, I'm having a little down time right now, funny it doesn't seem like I should have that kind of time, but supers are on and it's hot. I check once a week to add supers or address other problems, but all has been going smoothly.

For those interested in the top bar creation at the Old 6 Mile, send me a text and I will send you an invite when we get ready to check it again.

Eleanor Schumacher, our state inspector, will be out there to give the hives their yearly inspection. If you've not seen one and would like to this is a great opportunity. Please remember to bring your suit.

For all of you doing events this time of year, be safe out there in the heat. Hope your sales flow like honey!

Remember nominations for many offices are needing to be filled.

Are you liking the new FB group? I hope it fixes a lot of what was broke.

For all of you that travel, prep your bees the best you can and enjoy your time away. They really take care of themselves. You need to enjoy your time away.

Remember our next meeting will be at the Old 6 Mile Museum and Garden, 3279 Maryville Rd, Granite City, IL on August 29th, 2:00 pm – 4:00 pm. There will be a potluck following the events, I believe we'll have pulled pork again.

Julie McKinney

President

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Old Timer's Way

By Ken Schaefer

The HONEY is flowing

What plant is the source of the amber honey some of us are getting this year? That was part of the bee talk at our July meeting. Charity and Tom thought the nectar could come from sumac. Later on, I consulted my plant bible *The American Honey Plants*, by Frank Pellett. They are probably right, as sumac blooms in late June and sometimes produces amber honey.

In years past I sold honey at local farmers' markets. One year I had both light black locust honey and an amber honey which I thought tasted like some barnyard weed. I took both to the market and with taster spoons let the customers decide. Well, one-third liked the light, one-third preferred the amber, and one-third couldn't make up their minds which they preferred. Some customers described my honey as having a unique or robust taste. From then on all honey that I felt tasted unique and robust, I said came from unknown wild flowers.

Most people buy my honey because they believe in it's healthy benefits, namely allergy relief. Being both raw and local honey is what sells. Customers want the real thing. It's unique or robust flavor distinguishes it from the sugar tasting honey the big box stores sell.

Each month I plan to end with a humorous thought: "If everything seems to be going well you have obviously overlooked something."

Ken Schaefer, (618) 975-8025

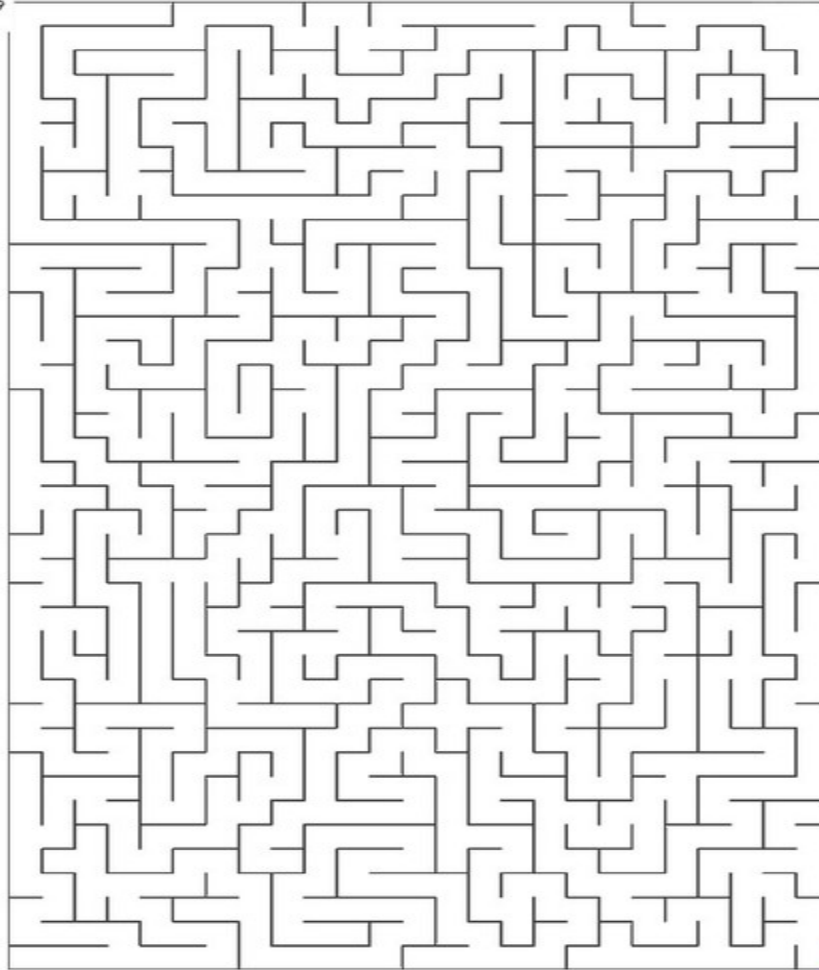
Meeting Photos



Tim Schartung talks about pest manage-



Club members in search of Queen led by Tom Cairns



A Little Bee Humor

Q: What did the bee say to the naughty bee?

A: Bee-hive yourself!

Q: Why did the bees go on strike?

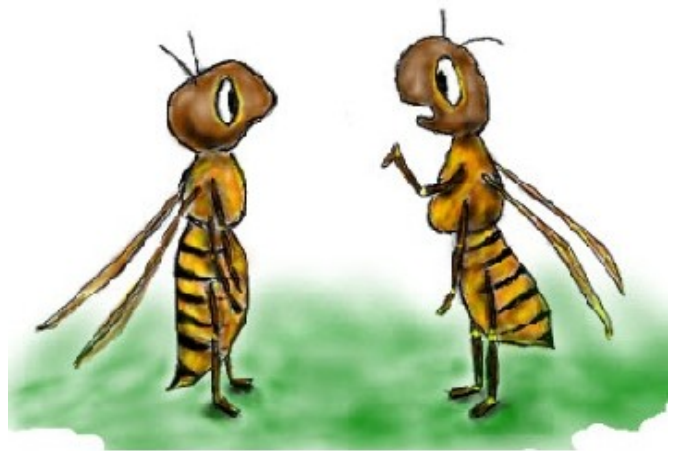
A: Because they wanted more honey and shorter working flowers!.

Q: What does a queen bee do when she burps?

A: Issues a royal pardon!

Q: How do you propose to the queen bee?

A: With a Ru-Bee ring.



Okay new guy, it's tough out there right now to find any nectar, but don't give up it will suddenly appear.

Club Survey ...

The SCBA is taking a simple survey about swarms that occurred during 2021. If you collected a swarm this year we would like to know. We will share the results at a future meeting. Please send an email to stclairbees@gmail.com

In the subject line put "SWARM SURVEY"

In the body of the email state -

Number of swarms collected _____

Number of cutouts _____

List communities they were collected in _____

List locations collected from (tree, side of car, trampoline, BBQ grill, etc)

How many of the queens were marked? _____

Around the Bee Yard

- FEED, FEED, and FEED some more, but be aware of robbing.
- Check for mites, check for mites, check for mites
- Remove honey supers and treat for mites if necessary
- Provide plenty of water the workers are hard at it in this hot weather
- Think about nominees for Beekeeper and New Beekeeper of the Year awards
- Attend SCBA Membership Meeting August 29th
- Consider running for an officer position in the club
- Submit nominations for Beekeeper of the Year and New Beekeeper of the Year

Beekeeping 100 years ago....

This is from a book published in 1919 called the How To Do Things –The Farm Journal in Philadelphia

Late Summer with The Bees

Extracting Honey

It is a serious mistake to believe that little if any honey can be gathered after the early clovers are exhausted, for in many sections of the country where buckwheat is not grown the fall flow from the asters and goldenrod even exceed that from the earlier bloom.

While the honey from the late bloom is lacking in the light color and delicate aroma so characteristic of the clovers, yet there is a steady demand for it, and with the increased cost of living its price in many instances equals that paid for the clovers a few years ago.

Naturally there will be a short period of scarcity between the clover flow and the late fall one, and the bees will be inclined to rob, and careful attention should be given the apiary to prevent this.

Watch Out for Robbers

It may be wise to contract the entrances of the hives for a short period to prevent robbing, and in the case of weak colonies this is absolutely necessary, for as a rule strong colonies are amply able to repel robbers, while the weaker colonies are the ones which suffer.

In sections of the country where buckwheat is abundant and constitutes the main flow, the beekeeper will be kept busy, and swarming may be resumed on a large scale.

Buckwheat Honey

While the buckwheat honey has a somewhat rank flavor, very distasteful to some people, still there are other who prefer it to all others, as it has a characteristic bee flavor, and makes a nice combination with buckwheat cakes and country sausage in the winter.

Perhaps the largest producer of buckwheat honey in the country is Frank Alexander, of Delanson, N.Y., and on one occasion his apiary produced as much as 70,000 pounds of extracted Buckwheat honey.

Extracting and Artificial Ripening

Mr. Alexander's methods of harvesting these bumper crops vary from the established rules. He extracts from the super combs before the cells are capped over and whoie the nectar is very watery, and allows it to ripen in huge vats, into which the nectar runs right from the extractor.

The apiary has about 800 colonies right in one yard, the largest individual apiary in the country, and only possible because Mr. Alexander is located right in the heart of buckwheat region of New York State.

On one occasion I sampled some of this artificially ripened buckwheat honey, and found it equal to that left in the hive and ripened and capped by the bees.

Strengthen the Weak

All queen less colonies should be given queens at once; and, if weak strengthened by frames of hatching brood from strong colonies able to spare them.

It is a wise thing to examine every colony, know its exact condition, and remedy anything which needs attention before the season is too far advanced.

Why Feed your bees?

- Bees have insufficient stores for winter
- Bees need medication

Protecting your Hive

- While feeding install an entrance reducer to help bees protect the hive and reduce robbing, especially important for weaker hives
- Do not feed bees while supers are on. You don't want syrup in your honey.
- Do not medicate bees while supers are on. You don't want any contamination of the honey

Types of feeders

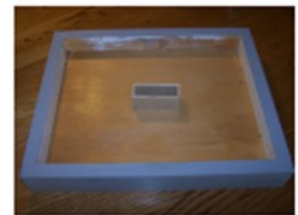
Hive top feeder



- * Very good for feeding Syrup
- * Minimizes loss of bees
- * Don't have to open brood chamber to feed in cold weather
- * Can be used to feed mush

Candy Tray

- * Place directly on top of brood chamber
- * Serves as inner cover
- * Serves as space to feed mush
- * Allows you to open hive in cold weather and not expose bees
- * Very useful during mid to late winter feeding



Division Board Feeder

- * Replace frame in hive
- * Good for feeding syrup
- * Can be used for feeding mush
- * Must remove hive inner cover to fill exposing bees



Jar or small bucket with holes in lid – requires spare hive/super body



- * Used for feeding syrup
- * Requires spacer
- * Place over inner cover
- * May use small strips under bucket lid – allows ventilation
- * Place syrup in bucket/jar, seal lid and place upside down over the hole in the inner cover

Entrance Feeder



- * Inexpensive and easy to use
- * Doesn't require opening the hive
- * Not good for cold weather

Late Summer/Early Fall

- After you remove the honey supers, check the weight of your hives
- Bees still have Fall flowers to increase the winter stores
- If hives are very light you may need to boost stores
- Use two parts sugar to one part water by volume – you want to increase stores and not brood

Late Fall/Winter Feeding

When daily high temperature falls below 60 degrees F – frosting at night

- Bees start to cluster
- Bees may no longer be able to process syrup to remove water
- Most recommend each hive have at least 60 lbs of store for the winter
- Perform the lift test on your hives
- Switch to bee candy or mush
- Use candy or mush until bees can start to process syrup in the Spring

Types of Foods for the Bees

Making Sugar Syrup

For Fall, use a mixture of two parts sugar to one part water by volume. Stir until sugar crystals have dissolved.

Making Mush

- ◇ Use a ratio of 8 parts sugar to 1 part water by volume
 - ◇ 8 cups of sugar to 1 cup water
 - ◇ 4 lbs of sugar to 1 cup water
- ◇ Mix sugar and water thoroughly
- ◇ Place in plastic zip lock bag or just mix in bag
- ◇ Make an X slit in the plastic bag and place X over opening in inner cover
- ◇ Can also feed in division board feeder or candy tray – remove lid and ladder

Making Bee Candy

- ◇ Use 10 lbs sugar and 1 quart of water
- ◇ Bring water to boil and add sugar over flame
- ◇ Heat to 240 degrees F
- ◇ Cool without stirring to 200-210 degrees F
- ◇ Stir rapidly until opaque appearance
- ◇ Quickly add 1/3 pint of honey if you want
- ◇ Immediately pour into trays and let cool

CAUTION: be very careful, the heated candy will give you a VERY SERIOUS burn if it contacts skin.



Trays for bee candy



St. Clair Beekeepers Association

**Promoting interest in bees and
beekeeping in Southern Illinois.**

Email: stclairbees@gmail.com

The purpose and function of the St. Clair Beekeepers Association is the promotion of interest in bees and beekeeping by such means as encouraging...

- **Good beekeeping practices**
- **The utilization of bees for pollination of agricultural crops**
- **The dissemination of information about bees and beekeeping**

NEXT MEETING DATE

Our next membership meeting will be held at apiary on **Sunday, August 29th at 2:00 PM.**

At

Old Six Mile Museum, 3279 Maryville Rd, Granite City, IL

Below is the agenda of the meeting -

Brief business meeting then discussions about

- Preparing for the winter
- To insulate or not
- Winter feeding
- Moisture control

QR to Google Map

