



Bee BUZZ

NEWSLETTER SEPTEMBER 2021

August Membership Meeting

Our August Membership Meeting was held August 29th, at the Old 6 Mile Museum. There were 21 members and 3 new beekeepers in attendance. Just as we finished the business meeting and started to eat, the clouds opened up a gave us a brief shower. The sun came back out and we discussed getting your hives ready for winter. Talked about various methods of feeding and insulating the hives. We then went to the bee yard and took a peek in the top bar hive we looked at last month.

Beth Keller was the winner of the OA vaporizer. Congratulations Beth!

From the President....

Good afternoon, it was a fun meeting at the 6, a little rain just brings us a little closer. Great information on wintering your bees, check the web page for recipes on making sugar bricks.

The top bar hive was so cool. Don Bennet thank you for working the hive and figuring out how to remove the deep and what to do with it. it was a learning session. Never know what you will see when you open a hive.

Have you all removed your supers? Are you monitoring varroa ?Are you doing a sugar roll ?

Beth Keller, you are the winner of the 50/50 oxacillin acid vapor. Congratulations!

We have an exciting new raffle coming, So don't miss out.

I don't know about you all but my days have been busy trying to collect Supers without causing robbing. The bees are everywhere! Are you having trouble with your hummingbird feeder's? They say keep moving them, but they follow. Anyone have a better idea?

Remember to get your nominations in. Last months Bee BUZZ had a lineup of offices to be filled. Remember, mark your calendar for the 29th. It's only once a month that we get together to discuss what is so dear to us. Hope to see you soon.

Thank you,

Julie McKinney

President

INSIDE THIS ISSUE:

Old Timer's Way	2
Survey results	2
Meeting Pictures	3
Bee Humor	3
Announcements	4
Inverted Sugar	5
Around the bee	5
Sept Bee Calendar	6-7
Observation Hive	7
-Notice of meeting	8

The Bees are hungry



This month I will talk about both aster and goldenrod plants. I'll lump both plants together since (1) both plants are common fall flowers; and (2) both plant nectars are stored together in the hive.

I recall one past fall as I approached my hives I got a foul smell like dirty gym socks. Did the hives have foul brood? After checking I came to the conclusion the smell was that of the aster/goldenrod nectar being stored. Some beekeepers say the hives smell like money. Some years bees work these two plants hard, other years not so much. I guess it all depends upon weather conditions. Asters are the last plants to bloom in the fall. I have seen a few bees on the flowers after a light frost. I read that the honey from these two is not too flavorful, granulates early, and bees do not winter well on this honey. I can't attest to that. I never had much success getting a fall crop, so now my supers are off and extractor stored away.

I'm just a hobbyist beekeeper so I don't try to get every pound off each hive. My eight hives produce one to three supers per hive. This is a typical year, and I'm happy with the results.

Each month I plan to end with a humorous thought: "When you come to a fork in the road, take it. No one goes there anymore as it is too crowded". *Yogi Berra*

Ken Schaefer, (618) 975-8025

Club Survey Results...

The SCBA took a simple survey about swarms that occurred during 2021. Only three members responded, so there must not have been many swarms this year and all the ones on our Facebook must have gotten away. Thank You Marc, Margaret, and Aaron for your responses.

Number of swarms collected *12* Number of cutouts *none*

List communities they were collected in *Collinsville, Pontoon Beach, Maryville*

List locations collected from (tree, side of car, trampoline, BBQ grill, etc.) *8 in trees 8- 14 ft up and 4 in swarm catchers*

How many of the queens were marked? *none*

Meeting Photos



It started raining as we began to eat



The sun came back out and Julie talked about feeder frames and wintering bees



Don Bennet looks for Queen on top bar fame

A Little Bee Humor

- Q: Did you hear about the bee that was overweight?
- A: It had chub-bee legs and a flab-bee stinger.
- Q: How do you seduce a bee?
- A: With a succu-buzz.
- Q: How does a queen bee get around her hive?
- A: She's throne!
- Q: What do you call a bee that prefers nectar to pollen?
- A: Snob-Bee.
- Q: What does the bee Santa Claus say?
- A: Ho hum hum!



Okay new guy, it won't be long and we will send your brothers packing.

Inverted Sugar

During the discussion about wintering bees, it was mentioned that Inverted Sugars are less susceptible to robbing. The information below was taken from *Wikipedia*

Inverted sugar syrup, also called **invert syrup** and **invert sugar**, is an edible mixture of two simple sugars—glucose and fructose—that is made by heating sucrose (table sugar) with water. It is thought to be sweeter than table sugar, and foods that contain invert retain moisture better and crystallize less easily than do those that use table sugar instead. Bakers, who call it invert syrup, may use it more than other sweeteners.

Though inverted sugar syrup can be made by heating table sugar in water alone, the reaction can be sped up by adding lemon juice, cream of tartar, or other catalysts, often without changing the flavor noticeably.

The mixture of the two simple sugars is formed by the hydrolysis of sucrose. This mixture's optical rotation is opposite to that of the original sugar, which is why it is called an invert sugar.

Common sugar can be inverted quickly by mixing sugar and citric acid or cream of tartar at a ratio of about 1000:1 by weight and adding water. If lemon juice which is about five percent citric acid by weight is used instead then the ratio becomes 50:1. Such a mixture, heated to 114 °C (237 °F) and added to another food, prevents crystallization without tasting sour.

Inverted sugar syrup can be made without acids or enzymes by heating it up alone: two parts granulated sugar and one part water, simmered for five to seven minutes, will be partly inverted.

The shelf life of partly inverted sugar is about six months and varies by storage and climatic conditions. Crystallized invert sugar solutions can be restored to their liquid state by gently heating.

Honey which is mostly a mixture of glucose and fructose, being similar to invert syrup therefore, can remain a liquid for longer periods of time.

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 weigh your hives
- Attend SCBA Membership Meeting September 26th
- Consider running for an officer position in the club
- Submit nominations for Beekeeper of the Year and New Beekeeper of the Year

The Beekeeper's Calendar Of Important Events

Reprinted with permission from David Burns an EAS certified Master Beekeeper, go to www.honeybeesonline.com

SEPTEMBER AND THE BEES : The bees will still be working fall flowers but in most states, the amount of honey produced in September will be minimum. The days are still warm enough to allow the bees time to gather more last minute nectar prior to the first major hard freeze or frost which will kill the flowers.

SEPTEMBER AND THE BEEKEEPER: This is the start of the beekeeper's year! What you do in September will determine how well your bees do next year, and how well they overwinter. Here's your work list for September:

- 1) **Consider requeening.** You don't have to, if your queen has done well. But it is advisable to requeen in September. If you can afford to requeen your hive each year, it would be best to do so in September. A new queen means a much younger queen who has stronger pheromones and who will be more apt to lay eggs more efficiently in the Spring. In a future lesson I'll teach on how to requeen a hive.
- 2) **Take off all your supers.** There is no need for them now, and you will want to tighten up the hive by removing excess supers.
- 3) **Weigh your hives.** This is guess work unless you invest in a hive scale. Find something around the house that weighs around 70 pounds. Lift it up slightly with one hand. This will give you an idea what 70 pounds feels like. Now, go to your hives and with one hand, slightly lift the back. Only lift it an inch or two so that you can sense how heavy it feels. It needs to feel around 70 pounds. If not, you will want to start feeding the hive 2:1 sugar water.

Because robbing is a problem this time of the year, here's what I suggest. But first let me discuss my experience with feeders. My favorite feeder is the front feeder, the one that slips into the front of the hive opening at the bottom and a mason jar slips down into it. However, in the fall, bees from other hives can make their way to the front feeder, and eventually rob the hive. So I do not use this entrance feeders during the fall. By the way, this is called a Boardman feeder.

Top feeders are large reservoirs of sugar water above the hive, usually made of plastic and they have a small space where the bees can climb into a screened area and go down into the reservoir to consume sugar water. Here's what I don't like about that. If the top cover does not cover it well, bees from other hives make their way into the top of the feeder and drown or rob the hive. If you make the top cover fit tight enough to keep robbing bees out, then the sugar water can mildew and mold. And, once I had a top feeder break and leak 2 gallons of sugar water onto my hive, drowning and disrupting the hive for several days. There are some nice top feeders available, but I don't like to use top feeders.

Frame feeders are feeders that slip in between your frames, and actually take the place of a frame. Essentially it is a thin bucket that is about the size of a frame and the bees can eat from within their hive. These require going deep into the hive to load and they aren't perfect either.

So, what you should do during September is purchase our fall feeder system. Or you can make your own. Our system resembles a brood chamber size super but with a bottom. A round hole with a mason lid is placed in the bottom of the feeder. Now, you place your mason jar in the lid and place your inner cover and top cover on this feeder. These work great and the feeder winds up being right over the cluster, so you can even feed the bees long into the winter if needed.

Also, stay out of your hive as soon as you finish your hive work. Propolis is the glue that holds all the pieces of the hive together. Every time you open your hive, you break the propolis seal. If you do this late in the year, when warm days are over the propolis will never seal again, and your hives can be blown apart in the winter by bad winds. So plan to get out of your hives early enough so the propolis can reseal on a warm day.

Observation Hive at Pierre Marquette State Park

Saturday, September 11th, club members Jeff Keller and Linda and Tim Schartung installed a NUC of bees in the observation hive at the Pierre Marquette State Park visitor center. The observation hive had been empty and the club talked to the powers to be and agreed to install and maintain the hive. Thank you to Jeff and Beth Keller for donating the bees and frames.



Once frames were installed it was a matter of time for bees to march in.



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, September 26th at 2:00 PM**. Hosted by Rich Perkins, 2915 Turkey Hill Ln, Bellville, IL 62221

Below is the agenda of the meeting -

Brief business meeting then discussions about

Wintering bees

[QR to Google Map](#)

