



SWEET STUFF

NIBA NEWSLETTER - AUGUST 2018

THE BEE PULPIT

Dave Hill

July was a pretty active month with the two hives at the house and the five at the farm, at least as far as they looked on the outside. We did not get or make time to go into the hives like we wanted to. We did pull 4 frames of honey from one hive, extracted it, and Marianne prepared the honey for entry in the McHenry County Fair. She also prepared an entry from some fall cappings honey as well. We had hoped to enter a frame of honey but in our limited time looking into the hives, we could not come up with any viable candidates. I think Marianne may be getting the "bug" for showing honey.

I did decide to do some cleanup of equipment and found two deeps with about 15 frames of drawn comb with some honey and brood. Wax Moths!!!! I've not seen wax moths a lot, but they can sure do some damage. I briefly entertained trying to clean

up the frames, but decided that this would be a long and time consuming process. So I reluctantly took all the frames and disposed of them.

We hope to do some more extracting in the next couple of weeks, and although perhaps late, would like to do a mite count and treatment.

The picnic was a successful event and will be recapped elsewhere in the newsletter.

The "Bee Pulpit" is abbreviated a bit this month. It seems that the President was slow in getting his submission to the Newsletter Editor (my Marianne) and almost missed the deadline. I'll do better next time, I'm sure? [Not likely. 😊 (Ed.)]

The next regular meeting will be Friday August 10th. We'll be talking honey extraction along with our regular Q&A and

UPCOMING EVENTS

McHENRY COUNTY FAIR **July 31 thru August 5**

McHenry County Fairgrounds
12015 Country Club Rd
Woodstock, IL 60098

GENERAL MEMBERSHIP MEETING

Friday, August 10, 7pm

McHenry County Farm Bureau
1102 McConnell Rd
Woodstock, IL 60098

McBEES FRIDAY

Friday, August 17, 7pm

McDonald's
250 S Eastwood Dr (Route 47)
Woodstock, IL 60098

GENERAL MEMBERSHIP MEETING

Friday, September 14, 7pm

McHenry County Farm Bureau
1102 McConnell Rd
Woodstock, IL 60098

discussion of general topics of interest to the club members.

We look forward to seeing you all there!

BOARD ELECTIONS

The board will be going through a lot of changes this year, and there are a few holes in the slate. We need people to step up. If you are interested in making a difference by serving,



BECOME A BOARD MEMBER

please contact Joe Scherb (815) 861-5210, sbscherb@gmail.com as soon as possible. Elected positions include President, Vice President, Recorder, and Treasurer. Director positions are appointed, but we need to know of your interest.

Beyond the board positions, we're looking for event chairs. If you have an interest in any of OUR activities, let a current board member know. Your support would be most welcome. Ultimately, this is where it matters. It's your club. If you don't actively participate, the activities you appreciate the most might not be available next year. Our club is here to Promote an Interest in Honeybees and Beekeeping. If you share that interest, support the club and participate. If you feel the club should change directions, please consider joining the board.

McBEE'S FRIDAYS

MEETING AT McDONALD'S

Let's gather to chat. No agenda, just time for us to get together. Time to get to know our fellow beekeepers. Time to compare notes. Time to ask questions.

Interested? Just show up. No need for reservations.

Third Friday of the Month – **August 17, 7 pm**

McDonald's, 250 S Eastwood Dr (Route 47), Woodstock



At the time of writing, the Fair is in full swing. And so far, it's been a great time. Thanks in advance to each and every one of the almost 100 volunteers who are giving their time to help educate the public on our passion. And to the many donors, set-up & clean-up crews. Also, many thanks to Ron Fischer, Honey Competition Judge, and Corky Schnadt, Competition Supervisor. (Official results will be posted.)



OPEN HIVE, PIG ROAST, PICNIC

What a beautiful day it turned out to be! Almost 100 members had a wonderful time eating, listening to music, eating, fellowshiping, eating, checking out the hives, and eating. A huge THANK YOU to our hosts, Phil & Caryn Konopinski. Your property is absolutely gorgeous. We can tell you put a lot of love and labor into your home. Thank you, Al Fullerton, for your extraction demonstration; Cheryl & The Boys for providing lovely music; Larry & John for the hive demonstration and mite checks (both sugar & alcohol); the setup & cleanup crews; and everyone who provided food. All of the desserts were absolutely fabulous!



CHORES OF THE MONTH – AUGUST

John Leibinger

What's happening in the hive?

The colony population will have reached its peak and may even start to decline slightly later in the month. Nonetheless, you should be observing lots of bees and still see brood at all stages being raised to replace the older bees in the colony. The rate of laying of the queen will be tapering off from the rate that has been experienced in the spring and early summer. The rate of change is typically a factor of the race of bees that you have. It is typically a function of declining resources for bees as plant growth tapers off in the heat of summer. This is all part of the annual cycle and is an element of 'normal'.

You may start to find your bees have developed some 'attitude' as we get into the month. Reduced resources often lead to robbing behaviors, and if your colonies are on the wrong side of the thief-victim equation, they can start to be a bit defensive. The same behavior can be true when you are the 'thief' during harvesting.

Temperatures are heating up so ventilation and available water sources are 'must haves' for your bees.

The bee population is no longer expanding, but the Varroa mite population likely is. You must monitor their growth by doing regular mite checks (monthly sugar roll or alcohol wash).

For All Beekeepers, it is time to:

Maintain the space around your hive(s). Your bees work hard at thermoregulation of the hive. Help them out. Trim weeds and grass to allow maximum air flow as the temperatures rise. Maintaining a clear flight path to the hive also increases their foraging efficiency.

Provide additional ventilation to assist the bees in maintaining proper hive temperatures. This can be in the form of ventilated inner covers or as simple as propping the outer cover to allow more air circulation. The additional ventilation is also helpful in the conversion of nectar to honey. Better ventilation eases the job of moisture removal from the stored nectar.

Make sure the bees have a water source as we move into the heat of summer. Bees collect water to help cool the hive as part of their thermoregulation efforts.

Monitor for Varroa Mites monthly and take action if needed (See General Info section below for references to mite checking procedures).

It is very important to get the mite loads under control now. The brood that will be raised as winter bees will be coming just around the corner. To maximize the strength of these winter bees, you need great nurse bees to raise them.

These are the bees we are trying to protect now. Protect the bees that raise the winter bees. Come out of winter with healthy hives raring to go for 2019. This is a great step towards sustainable beekeeping.

Know what you have and keep records. Keep mite growth in check by utilizing a miticide, organic acids, drone comb culling, a combination of IPM methods, or a brood break. Pay attention to labeling instructions when using treatments and be mindful that you cannot leave honey supers on for all methods of treatments. The only treatments currently approved for use while honey supers are on are Hopguard II, Mite Away Quick Strips (MAQS), and Formic Pro. Your specific approach will be influenced by your personal goals and philosophy, but, if you have a mite problem, doing nothing is not an acceptable answer if you want your colony to thrive and survive the winter.

Harvest honey appropriately. Don't overharvest, there are some lean weeks ahead for your bees. Be wary that the bees might be getting a bit defensive so dress accordingly. Do not be careless in your harvesting habits. In lean times the bees, being the opportunists that they are, will jump at the chance to start robbing unprotected honey. Do not leave frames of honey open in the bee yard or wherever you store them while awaiting extraction (extraction should occur as soon as you can arrange the time after removal from the hive). I have seen beekeepers lose many, many pounds (potentially all) of their honey by storing it in a garage that they thought was 'bee tight'. Prepare ahead.

Return freshly extracted frames or supers late in the day to reduce stimulating the robbing urge among your colonies. If you are not returning them to the hive, but rather storing for the winter, some sort of action to prevent wax moth infiltration may be appropriate. Though I have not experienced much of an issue with wax moths in supers that have never had brood in them, the general recommendations are that you store frames with paradichlorobenzene (PDB) crystals, or freeze the frames to kill any moth eggs/larva and secure in an airtight (moth tight) container. There has been some research to indicate that PDB may get absorbed a bit by the wax, so do your homework and decide on your path.

Be very aware of robbing. It happens quickly and can be devastating. Reduce entrance openings to the smallest size on your entrance reducers, or alternately, install robbing screens. If you do not use screened bottom boards, it may be advantageous to use the robbing screens instead of the significant reduction in reducer opening during the extreme heat so that you can maintain maximum ventilation. There are many types of robbing screens, some very simple and some a bit more 'inventive'. Check the internet for robbing screens, and you will get an abundance of ideas. You will have to use your judgment on the direction you take.

Make sure that you keep records. This is a very important element of the learning process...whether you are a first-year beekeeper or a forty-year beekeeper....you should always be learning something. Record inspection dates, time and temp and weather conditions, quantity of bees, bee behaviors, signs indicating the presence of the queen (eggs, young larvae, actual sighting), number of frames of brood and stores, brood pattern and frame/comb condition, available laying space, observations of signs of swarm preparation, pollen coming in (color, type if possible), drone production, Varroa Mite count, presence of Small Hive Beetle or other pests, and a number of other issues. Record anything else that is outside of 'normal' once you learn what 'normal' is. Take notes in the bee yard. You will be surprised at how easy it is to get confused over what was observed and which hive it was observed in if you wait to record info after the fact.

Monitor the hives for queen signs. Stuff happens....the queen may be failing and the bees need to replace her. She may have died for some reason. Don't allow your hive to remain queenless. Doing so will likely lead to a 'laying worker' condition. This is a problem that is not easily resolved and oftentimes results in the death of the colony. You need to know that they have the resources to make a new queen or you will have to provide those resources from another colony. Alternately, you can buy and install a queen. Going into fall/winter with a healthy hive and a young queen are key elements to successful over-wintering. Stay ahead of problems and take action when needed.

Return extracted frames to the hives for them to continue to make more honey if you want. There is still a potential fall flow from goldenrod and asters.

Consider making splits to raise bees for next year if this is part of your goal plan. There are different thoughts on the timing of this, but in any case do not delay or pass for 2018 and plan better in 2019.

General Info

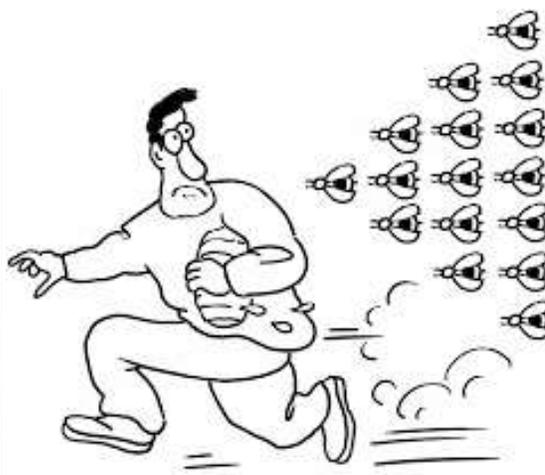
Download the forms to register your bees with the Illinois Department of Agriculture.

<https://www2.illinois.gov/sites/agr/Insects/Bees/Documents/beekeep.pdf> (Ctrl+Click link)

[Hive Inspection Checklist](#) (Ctrl+Click link)

Sugar Roll Method: [varroa mite monitoring - The Sand Hill](#) (Ctrl+Click link)

Alcohol Wash Method: [Alcohol Wash for Mite Control - YouTube](#) (Ctrl+Click link)



I HEARD HER PIPING

Larry Kregel

I have just returned from ten days out of town... tired. But not tired enough to resist checking on the progress of a colony in my home beeyard that I split about three weeks ago.

I removed the queen and just enough support staff from the original colony to make a small nuc. There was a lot of sealed brood left in the original box... the parent colony will continue to be strong.

The job I gave the original colony was to raise a new queen. Additionally I placed a medium honey super on them. They were not going to need to nurse brood for the next few weeks... so why not make honey. I did not even put a queen excluder on. There is no queen to lay eggs in the super.

As I popped the inner cover, I could see a lot of work had been done on the honey super... though not capped. The excitement came when I moved down to the brood box. The first frame I pulled had the remnants of two queen cells, a good sign. When I picked up the second frame, I heard a long beep and three short beeps. I knew I had a virgin queen.



Virgin queens pipe, or bugle, or trumpet... all terms for the same phenomena. Holding the frame up to eye level, I scanned the frame. She was there some place. More

pipng. I flipped it over to check the back side. No queen. More piping... and I was sure it was coming from the frame in hand. Moving back to the front side, there she was.

Virgin queens are not as large as mated queens, closer to the size of a worker. But they are more slender. They are not treated like a queen by the workers. No court. They must feed themselves.



I gave her a quick pep talk about flying out to meet the boys and then slid the frame gently back in place.

When I closed the hive, I installed a queen excluder. The new queen will now live in the lower brood box.

I am pleased.

It made my bee day. Hope your bee day turned out as well.

An interesting P.S. In Morse code, a long and three shorts is code for the letter "B". Hummm. A second P.S. If you would like to hear a virgin queen pipe, check this out –

<https://www.youtube.com/watch?v=RQtNe6TaY88>

Chocolate Zucchini Cake

Linda Haswell

Although this wasn't one of the fabulous Honey Desserts that were voted on at the picnic, it was a huge hit. Linda Haswell is happy to share the recipe.

Prep time: 20 minutes
Cook time: 50 minutes
Yield: Makes 10-12 servings



INGREDIENTS

2 1/2 cups regular all-purpose flour, unsifted
 1/2 cup natural, unsweetened cocoa
 2 1/2 teaspoons baking powder
 1 1/2 teaspoons baking soda
 1 teaspoon salt
 1 teaspoon cinnamon
 3/4 cup soft butter
 1 cup white granulated sugar
 1 cup brown sugar
 3 eggs, room temperature
 2 teaspoons vanilla extract
 2 teaspoons grated orange peel
 3 cups coarsely shredded zucchini (from about 1 pound of zucchini, or 3 medium zucchini)
 1/2 cup milk
 1 cup chopped walnuts or pecans
 Glaze (directions follow)

GLAZE:

2 cups powdered sugar
 3 Tbsp milk
 1 teaspoon vanilla extract

METHOD

Preheat the oven to 350°F (175°C).

1 Drain the shredded zucchini: Set the shredded zucchini to drain in a sieve over a bowl. If no moisture drains out and the zucchini feels dry, sprinkle some water over it and let the excess drain.

2 Whisk together dry ingredients: Vigorously whisk together the flour, cocoa, baking powder, soda, salt, and cinnamon in a bowl, and set aside.

3 Mix wet ingredients: With a mixer, beat together the butter and the sugars until smooth. Add the eggs to the butter and sugar mixture one at a time, beating well after each addition. With a wooden spoon, stir in the vanilla, orange peel, and zucchini.

4 Mix dry with wet ingredients to make batter: Alternately stir in the dry ingredients and the milk into the zucchini mixture, including the nuts with the last addition.

5 Prep pan, add batter: Spray the inside of a 10-inch bundt pan or tube pan lightly with cooking spray (or grease with butter). Wipe off the excess. Pour in the batter and use a rubber spatula to level the top of the batter.

6 Bake: Bake in the oven at 350°F (175°C) for about 50-55 minutes or until a wooden pick inserted in the center comes out clean (test at 45 min).

Cool in pan 15 minutes; turn out on wire rack to cool thoroughly.

7 Make glaze: Make the glaze by mixing together the glaze ingredients. You can easily do this by hand with a whisk or a spoon. If the glaze is too runny, add some more powdered sugar. If too thick, add more milk.

8 Drizzle glaze over cake.

Cut in thin slices to serve.

from Simply Recipes ~ https://www.simplyrecipes.com/recipes/chocolate_zucchini_cake

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Website and Newsletter Submissions

www.nibainfo.org – The Northern Illinois Beekeepers Association website. A wealth of information is available. Contact board members via email, download the membership form, access copies of the newsletter. Terri is asking for your pictures, stories, etc. to have them highlighted on the web page! reevestherese@att.net

This is YOUR newsletter. Please feel free to contribute. Or let us know if you have any topics you'd like to see covered. newsletter@nibainfo.org

Membership Has Its Benefits!

- By Randy Mead

Did you know that your membership in NIBA includes the opportunity to rent a club honey extractor? We have two to choose from. Rental is \$10 for a 3 day rental. \$20 (\$10 for rental and \$10 deposit) is due when you pick up the extractor.

Schedule a pick up time, extract your honey and return the equipment in 3 days. The \$10 deposit will be returned if the extractor is clean.

To reserve a date, contact Randy at rmeadtoys@gmail.com.

Are you on Facebook? So are we!

Search for Northern Illinois Beekeepers Association. It's a closed group, so you need to request to join—but we're happy to approve your request.

We're an active and knowledgeable group. We've had LOTS of pictures and videos of your hives! Share your experiences, ask your questions.

Get in on the conversation. Join the fun today!