



SWEET STUFF

NIBA NEWSLETTER - APRIL 2019

As many of you may remember, Randy Mead started a new 4H Club for McHenry County 4H at the encouragement of Jerry Gudauskas, who is very passionate about bringing the joy of beekeeping to our younger generations. The club is a pollinator club, and the 2 components of the club will be learning about and managing 2 bee colonies along with helping start a butterfly house. Both the bee colonies and the butterfly house will be at the McHenry County Fairgrounds. The club will also be adding pollinator friendly gardens and trees to the Fairgrounds. The excess honey from the hives will be donated to NIBA.

Jerry and the club installed the two hives at the Fairgrounds on Sunday, April 7th. Looks like a great time, and lots of learning, was had by all! Thanks to Jo Randall for the photos!



UPCOMING EVENTS

GENERAL MEMBERSHIP MEETING

Friday, April 12, 7pm

McHenry County Farm Bureau
1102 McConnell Rd
Woodstock, IL

GENERAL MEMBERSHIP MEETING

Friday, May 10, 7pm

Guest Speaker – Jacob Torres
McHenry County Farm Bureau
1102 McConnell Rd
Woodstock, IL

ISBA ANNUAL SUMMER MEETING

Friday, June 7, starting at 12 noon

Saturday, June 8, 9am – 3:30pm

McHenry County College
Crystal Lake, IL

A DAY AT PETERSON FARM

Sunday, June 23, 10am – 4pm

Peterson Farm
4112 McCullum Lake Rd
McHenry, IL

McHENRY COUNTY FAIR

Tuesday, July 30 –

Sunday, August 4

McHenry County Fairgrounds
11900 Country Club Rd
Woodstock, IL

WHAT'S HAPPENING IN THE CLUB

Tom Allen

We just finished up with Gardenfest. Thank you **Donna Taliaferro, John Leibinger, Ralph Brindise, Terri Reeves** and **Jerry Gudauskas** for volunteering at the booth. It seemed there were more people attending Gardenfest than in years past, which led to our talking to more people about honey bees and becoming a beekeeper. We had a request to place a hive in the yard of a Lakewood resident.

Our next event will be the ISBA Annual Summer Meeting on June 7th and 8th at McHenry County College. The collage will be closed, so Larry will need help with giving directions to breakout rooms, helping serve Saturday's lunch, and cleanup afterward. I

hope to get a Signup Genius event set up for those jobs when there is more clarity.

There is a Signup Genius event setup for the Fair, and many of the members have signed up. As we have had in the past, we're going to have 3 shifts a day using 4 people per shift. I will bring a signup sheet to the meeting.

Tom



MEMBER DONATIONS



Thank you for your support!

Thank You to all those who brought refreshments for the March meeting. There were many great treats shared. Your generous donations help foster camaraderie within the group and make the meetings even more enjoyable. Your support is truly appreciated.

An additional huge **Thank You** to these members who made raffle donations:

- *Sue Dietz – Harvard Eggs, Feed, & Produce
- *Bill & Jody Snyder
- *Tom Montavon

A general thanks to **Harvard Eggs, Feed, & Produce, Spencer's Apiary Specialties**, and **BL Plastic Containers** for their generous and continued support. When you have some beekeeping needs, please consider supporting these member-vendors as they support us.

Like the bees we study, we accomplish more together.

John Leibinger



The Illinois State Beekeepers Association Meeting Comes to Town

As I hope you already know, on June 7 and 8 we will be hosting the ISBA summer meeting. We brought in great speakers, expanded the meeting to two days, and kept the cost low. Vendors will be available both days.

All of this will be happening in the Luecht Conference Center at McHenry County College. Online registration will begin on April 11.

Friday afternoon will offer four short courses for the members to choose from.

Beginning at 12:00 noon

Courses are open to Current ISBA members

Size will be limited

1. A Conversation with Jerry Hayes
Jerry is a fantastic beekeeping personality with an amazing depth of knowledge that he enjoys sharing.
2. Darwinian Beekeeping presented by Keith Delaplane
Dr. Delaplane has become one of the experts in the evolutionary development of honeybees and will discuss how this knowledge can make us more successful keepers of bees.
3. Winning Honey Shows will be discussed by the award-winning Bellis
Jim and Karen Belli will share the secrets that have led them to winning honey competition from the county fair to the international shows. Bring your jars of honey along.
4. An opportunity to learn hive inspection from Eleanor Schumacher
Eleanor, one of Illinois DOA apiary inspectors, is dynamite in the beeyard. Learn how she evaluates and prescribes for the hives she inspects.



Friday evening will offer the opportunity to sit in on two panel discussions.

Beginning at 7:00 pm

Open to members and non-members

A Gathering of Mead Makers

A time for the discussion of the making of the nectar of the gods – mead – intended for the wanna-be mead maker and the experienced vintner. Equipment will be on display.

A discussion about raising and employing local honey bee queens

A panel of local queen producers will talk about the challenges and benefits of the locally raised queen. Should you raise your own?

Saturday will offer a slate of presentations

Open to members and non-members

- 0800 Registration begins (eat a donut!)
- 0900 Welcome
- 0915 Comments by Brian Rennecker, IDOA
- 0945 Confirmation Bias and the Beekeeper –
Why beekeepers believe what is not true
Jerry Hayes
- 1045 Break/visit vendors
- 1100 The Honey Bee Superorganism and What It Means for Beekeepers
Dr. Keith Delaplane
- 1145 Today in the American Beekeeping Federation
Tim May, President ABF
- 1200 Lunch/visit vendors
- 1300 Comments, awards, door prizes, etc.
- 1315 Today at the American Bee Journal
Eugene Makovec, Editor of ABJ

- 1330 Breeding Bees Superorganismically
Dr. Keith Delaplane
- 1415 Break/visit vendors
- 1430 Illinois Citizen Scientists and the Varroa Battle
Jacob Torres. University of Illinois
- 1530 Farewell speeches

Throughout the day vendors will be available, including queen breeders with locally raised queens for sale.

What does it cost?

We have kept the prices down! This is the best value in beekeeping education and a great investment in fellowship. Join your fellow beekeepers for two great days.

Registration fees

Friday Short Courses	\$10.00 (limited to one course of choice)
Mead meeting	No charge – come join the talk
Saturday	Members - \$25.00 (\$30.00 at the door) Non-members - \$35.00 (\$40.00 at the door)
Preordered Saturday lunch	\$10.00

How to register

Online registration will begin on Thursday, April 11. The link to the registration site will be posted on the ISBA website - www.ILSBA.com. Knowing that some might not have access to internet registration, special arrangements can be made by calling Wendy Yemm at McHenry County College (815) 455-8764.

Directions to the College, to the Luecht Conference Center, and to local restaurants and accommodations with special ISBA pricing will be posted on the ISBA website.

Can you be encouraged to register early? The first 100 to register for our meeting will receive a complimentary (and collectable) ISBA hat. We all need one of these!



CHORES OF THE MONTH - APRIL

John Leibinger

AND SO IT BEGINS

What's happening in the hive?

Overwintered colonies should be well on their way to raising brood for the coming year. On warm days, the bees should be out foraging pollen from some early flowering plants and trees. Though temperatures may be a bit low to do a prolonged deep dive inspection early in the month, the influx of pollen is a good sign that the colony is raising brood. Brood-rearing requires significant protein which is sourced from the incoming pollen. If weather conditions are preventing foraging, use pollen patties and/or pollen substitutes as supplemental feed. The brood will require warmth, so the bees will be consuming more carbohydrates (honey or sugar syrup) for the energy they will require to produce the heat needed to raise their brood. You may well see bee poop or signs of dysentery at the exit points for bees. Don't panic and jump to the conclusion that your bees have Nosema. This is more likely an accumulation of feces the bees are finally getting to void. It could be Dysentery, but Dysentery is not Nosema. Nosema can only be determined by inspection of bee guts via microscopy. If it is Dysentery, it will likely clear up fairly quickly as the bees get foraging and consuming fresh nectar. If it is Nosema, there are no products on the market right now to treat for this.

For Beekeepers with live overwintering colonies, it is time to:

Feed. Sugar syrup at 1:1 ratio (2 lbs sugar/1 qt water) is conventional this time of year. A small amount of heat will dissolve the sugar quickly. Allow to cool before feeding to bees.

Pollen, pollen substitute, pollen patties. These supplemental protein sources may help the colony raise brood until natural pollen sources become more abundant.

Rotate Hive Bodies. If your bees have moved into the top box, consider rotating the top box to the bottom. The upside to this is that it provides space for the colony to expand upwards and may reduce or delay the swarming urge. The downside is that you may be dividing the brood nest if it spans both boxes. If this situation exists, addition of a third box above may be a better alternative.

Frame Rotation. As temps warm up, consider removing some old frames (without brood) and replacing with new foundation as part of an annual comb renewal program. Place new foundation frames at the outer positions in the hive.

Remove Winter Wrappings as the weather warms.

For New Beekeepers just getting started this year:

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)

Finish assembling and painting your equipment. If you have not done this already, **Get On It!** Let's not procrastinate, the bees will not always be so forgiving. ☺

Set up your Equipment in your Apiary. Have everything in place except maybe the frames and foundation. To minimize the possibility of damage, you may want to keep them inside until the day that you get your bees. Put them in place just before going to pick up the bees. Mix your sugar syrup before picking up your bees. Try to minimize your last minute scrambling. The process will go more smoothly.

Get a Mentor from the Bee Club. Ask for help and guidance.

Ready or not here it comes! No worries. You have done your homework. You have Read, Studied, and Learned. You have been at the club meetings and seen how to install your package. Have a checklist for your package installation. **Again, No worries.**

For Beekeepers with dead overwintered colonies, it is time to:

Breakdown and clean out the dead-outs. It can be a dirty job as well as a disheartening one. Don't procrastinate. Depending on the cause of death of your colony, you may want/need to replace all your frames/combs. Viruses die with your colony. Mites do also, so you don't have to worry that either of these will carry forward. *If you had a*

bacterial foulbrood disease that killed your colony, the problem could carry forward. This would not be typical so don't rush to this conclusion. Seek an experienced beekeeper or apiary inspector for some advice.

Frame Rotation. Consider removing some older and/or condition-challenged frames and replacing with new foundation as part of an annual comb renewal program. Place new foundation frames at the outer positions in the hive.

Mix up your sugar syrup. Have this done prior to bee pickup.

For All Beekeepers, it is time to:

Review package installation procedures if you are getting new bee packages.

Prepare your feed.

Review your Beekeeping Goals for 2019 and act accordingly. See earlier month's chores list.

It is April. Welcome to the 2019 Beekeeping Season!

Like the bees we study, we accomplish more together.
John Leibinger

BEES LEARN TO DRIVE VERY SMALL CARS.



Scientists capitalized on recent revelations that bees are a lot smarter than previously thought. In addition to being able to count and solve simple puzzles, USGS scientists at the Patuxent Native Bee Lab have taught bees to drive miniaturized automobiles. Using rewards such as flower smoothies and honey laced with addictive pollens, bees were gradually induced to drive in order to continue receiving their rewards.

The study came to an unfortunate end when one of the lab assistants was overwhelmed by angry bees who felt that the researchers were holding back on their pollen loads. Future plans are in the works to use less coercive methods, and talks are in progress with several bee advocacy groups.



Photography by Brooke Goggins.

How Can you Save the Bees if You Don't Even Know Their Names?
- Bee

REGISTRATION FOR THE JUNE ISBA MEETING OPENS APRIL 11

June brings something new to the ISBA summer meeting. It will be a two-day event. Here is how you can register.

You will have the opportunity to register on line for the ISBA Summer meeting set for June 7th and 8th. To register, follow the link below. Use the dropdown menu to toggle between Friday and Saturday registration. **Registration begins on April 11.**

Here are three things you should know about this meeting –

1. There are four short-courses on Friday afternoon. The fee for a course is \$10.00. You may only register for one as they run simultaneously. Registration for these course will be limited in number and is for members only.
2. There are two discussion groups on Friday evening at 7:00 pm that are open to any interested individuals, one on mead making and one on the raising of local queens. No registration is required. There is no fee. Just come and join in.
3. Saturday, a day with many presentations, begins at 9:00 and ends at 3:30, and is open to members and nonmembers. Registration fee is \$25.00 (\$35 for non-members) and the first 100 members who register receive a free ISBA hat. A Saturday sub sandwich lunch is available for \$10.00. Walk-in registration is an additional \$5.00.

More information on the Friday short-courses and Saturday presenters is at ILSBA.com.

Registration is at <https://ilsba2019.bpt.me>.

Knowing that some might not have access to internet registration, special arrangements can be made by calling Wendy Yemm at McHenry County College (815) 455-8764.

Vendors will be available both days.

A note on lunch... our lunch will be catered by Quiznos who will provide a selection of their toasted sub sandwiches.



Vegetarian subs will be available. Deadline for preordering lunch is June 1.

IT'S A DIFFERENT SPRING

Larry Krengel

As I write this, I am preparing to pick up bees from the NIBA order and thinking back on April 2018. The bees arrived in cold and snow. We pondered how long to wait for warmish weather to install the packages. As I recall, warm arrived about May 1st. Kindly, this year is different.

We will pick up the packages in cool and a bit of rain, but then we are looking at a week of good flying weather, the weather our packages need for a good start. Could this be an early start to a great season for the bees – good forage and strong colonies heavy with honey? Those years do exist. This could be one. Optimism is good for the soul.

Historically we have been given a window for the delivery of bee packages, and almost always bees arrive at the end of (or after) the window. Perhaps it is because this year's bees are Georgia bees and don't have to cross the Rockies from California, that they are here early in the window.

NIBA generally includes conversation on installing packages in its April meeting - April 12 this year. I teach a class at MCC on installing bees – this year scheduled for April 20 and 27. All of these are scheduled hoping to coordinate with the delivery of the bees. Timing has usually worked out well. This year bees are arriving early, before either of these happens.

For the old-timers this is not a big deal. For new, or newer, keepers of bees, this presents a challenge. There are always YouTube videos to show you how to do it. Bee careful there. If you need assistance, you are far better off to look for help from that experienced beekeeper down the road. Most beekeepers enjoy the opportunity to be of help.

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 – **April 19, 7 pm**

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



HELP WANTED!

Larry Krengel

The upcoming state meeting is being hosted by us – NIBA. We are looking for some of our members to step up and help during the event. Here is what we need –

Presentation monitors on Friday – Friday afternoon we will have four short courses run by our guest presenters. We are looking for members to introduce the presenters and be their assistant in making sure that things run smoothly.

Homes to take in our guests – In the past we have offered our visitors a bunk in the home of a local beekeeper. If you are interested in having a guest for a night, speak up.

A pick up at O'Hare - It is likely a couple of our speakers will fly into O'Hare and will need transportation. Do you know your way around ORD? Would you be willing to do a pick up for the meeting?

Lunch help – We will be serving lunch on Saturday and can use help with setup and cleanup.

General help the morning of – Saturday morning we can use lots of help with setting up – donuts and coffee, door prizes, handing out materials. Lots of hands make things run smoothly.

Your help is needed and appreciated. If you are interested in pitching in to help your club with this activity, please drop me an email at lkrengel@mc.net or let me know at the NIBA meeting. Your help will be greatly appreciated. Thanks in advance!

HONEY CUPCAKES WITH HONEY CREAM CHEESE FROSTING



INGREDIENTS

For the Honey Cupcakes:

- ½ cup unsalted butter, room temperature
- ¾ cup sugar
- 2 eggs
- 1 ½ cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- ½ cup buttermilk
- ¼ cup honey
- 1 teaspoon vanilla extract

For the Honey Cream Cheese Frosting:

- ¾ cup unsalted butter, room temperature
- 4 oz cream cheese, softened
- 3 cups confectioners' sugar
- 3 tablespoons honey
- yellow food coloring (optional)
- [yellow sugar sprinkles](#)

INSTRUCTIONS

Make the Honey Cupcakes:

1. Preheat oven to 350 degrees and line a 12 cup muffin pan with cupcake liners.
2. In medium bowl mix together dry ingredients: flour, baking powder and salt. Set aside.
3. In small bowl mix together wet ingredients: buttermilk, honey and vanilla. Set aside.
4. In bowl of stand mixer fitted with the paddle attachment, beat butter and sugar on medium speed until combined.
5. Add eggs, one at a time, beating well after each addition and scraping down sides of bowl as needed.
6. Gradually add the dry and wet ingredients, alternating starting and ending with dry ingredients and mix until combined.
7. Using ice cream scoop fill cupcake liners about 2/3 full.
8. Bake for 18-20 minutes, until toothpick inserted into cupcake comes out clean.
9. Let cupcakes cool in pans for 5 minutes, then remove to wire rack to finish cooling.

Make the Honey Cream Cheese Frosting

1. In bowl of stand mixer fitted with the paddle attachment, beat butter and cream cheese until combined.
2. Gradually add confectioners' sugar and continue to mixing scraping down sides of bowl as needed.
3. Mix in honey.
4. If desired, add a few drops of yellow food coloring to slightly tint the icing.
5. Place the icing in a piping bag fitted with a [round decorating tip](#) and swirl the frosting on top of the cooled cupcake, going in a circular motion.
6. Top with yellow sugar sprinkles

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Club Extractor Coordinator – Randy Mead
Club Raffle Coordinator – John Leibinger

Membership Has Its Perks!

- 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.

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. mariannehill1213@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!

**The queen marking color for
2019 is GREEN.**