

SWEET TALK

The newsletter of the Greene County Beekeepers Association

BEE Aware-- Odds and Ends:

Bill Starrett

The two most evident consequences of the varroa "plague" we have experienced since 1987 when varroa were first discovered in the US is heavy winter colony deaths and/or weak spring colonies resulting in fewer swarms. It has been several years since I have experienced the number of swarms from my own bees that I have experienced this spring plus the number of swarm calls that I have received and heard about from others. I would like to believe that perhaps the bees have developed some natural resistance to varroa and that we may be on a path of recovery. Regardless of the reason for the number of swarms this spring my inventory of empty equipment is now completely gone, filled with bees. In some ways that is a wonderful problem to have but it creates other problems.

Here at the first of June my preliminary assessment is that here in Greene County we have experienced a larger honey crop than normal which has further depleted the inventory of empty honey supers causing bees to begin filling the brood nest with honey further contributing to the swarm issue. With the arrival of hotter weather the bees are bearding heavily partly because there is a lack of adequate space in partially filled honey supers to cure nectar and provide cluster space as well as from the heat. Now the removal of filled honey supers without empty supers to provide more space has become a serious problem.

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The Place to Bee on

Tuesday, June 21 at 7:00 p.m.

Meeting Call to Order
Welcome and New Member Introduction
Overview
Reports
Announcements
Free Raffle Tickets
Sign Up Sheets – Honey Harvest
Show and Tell – Smoker Techniques/Substitute
BEE-Short, Practical Beekeeping – Hive Management

July Calendar Actions
Questions/Concerns

Refreshments

Main Speaker:
Nina Bagley

Topic:
Queen Biology, The Mating Process and Genetics

Raffle and Adjourn

GCBA 2016 Board Members:

President:	Dave Allen
Vice-President:	Dave Foubert
Secretary:	
Treasurer:	Tom Davidson
Communications:	Terry Lieberman-Smith
Webmaster:	Dan O'Callaghan
At-Large:	Fran Davidson, Jeannie Doe, Joe Valentour
Past President	Dan O'Callaghan

President's Letter

Water, Water, Water! The bees need water now! We have a great lineup for this month's meeting. Techniques on how to provide water for bees will be just one of the topics. We will also be looking into the use of the smoker, smoker substitutes, and honey harvest methods, including moisture content.

Our guest speaker for June is Nina Bagley. And she will be speaking on the subject of Queen Biology, The Mating Process and Genetics. I have heard her speak before and you will enjoy her presentation. Knowing what the queen is doing will help you keep in step with your hives. I would like to thank Terry Lieberman-Smith for arranging this presentation.

We are experiencing the best bee season I have seen in awhile. Come to the meeting to find out what to expect next. This month along with discussing smoker techniques, we will find out what to do with that nasty hive that is almost dangerous.

I want to thank everyone who generously provided refreshments to our May meeting. You all have been faithful to provide this service to our members. Thank you for volunteering. It makes a big difference when everyone helps out.

July 9th Honey Harvest: Our primary event each year is the Honey Harvest activity held at the Narrows Reserve in Beaver Creek. This is an all day event where we show our community how honey is harvested, demonstrate what it takes to be a beekeeper, and promote beekeeping as a way to naturally improve our food supply and environment. We are asking for volunteers to donate some time on July 9th to help out and showcase your beekeeping talent. Helpers in all areas are needed from set-up to final clean up. Thanks to all who have signed up to help out. See Vice President David Foubert for details.

July 19th is our annual GCBA picnic: Bill Starrett will be presenting a small talk on the advantages of re-queening as a method of increasing hive health.

Well, the farm has transitioned to the growing phase. Many of the large nectar sources have played out. The black locust trees in this area were hit by frost and did not produce much, but there still is a lot of nectar coming into the hives. Currently I see the bees have switched to yard and field clover that they were ignoring before.

What is happening in my bee yard? When I added honey supers, I must not have added enough...my big hive swarmed...TWICE! This hive is nine feet high already. My hives brought in so much nectar so fast they put it in every cell available. Unfortunately, most every cell that was open in the brood nest was filled with nectar also. This is a dead giveaway that a swarm will happen in the future. Even adding more supers and splitting the brood nest with foundation did not prevent it. I was able to capture the swarms and one is thriving. We will explore this situation at the next meeting in an effort to learn from my experience in case we have this huge flow again next year. The good news is that there should be lots of honey on these big hives! The challenge will be how to safely lift them off. (Hint: A ladder helps.)

At the end of June is an excellent time to harvest honey and treat for mites. Either re-queen to break the mite cycle or use an approved treatment regiment. Test each of your hives for mites first and then again afterwards to evaluate your success rate. It is important to take action at this time. Your hives are going to switch from the growing phase and start preparing for winter phase. Reducing the mite load now will ensure that these workers that are being prepared for winter are as healthy as possible. Since mites are a vector for many other diseases, controlling them will ensure a healthy hive, one that will overwinter well.

Just a heads up.... we do not have the conference room in October in which we have been regularly meeting in. On October 18th, we will be meeting at another location to be announced later.

Looking forward to seeing you at our June 21st meeting.

Dave Allen

Greene County Fair Honey Categories

For more info: www.greenecountyfairgrounds.com/fairbook

Horticulture Exhibitor's Hall

MEMBERS IN CHARGE



Kala Benton



Christie Ptstick



Pat Zehring

HORTICULTURE/FLOICULTURE RULES FOR 2015

Items for display must be in the Exhibitor's Hall no later than Saturday, July 30, 2016, 8:00 a.m.-12 noon unless otherwise specified. Release time for items will be Sunday, August 7, 2016 10:00 a.m.-2:00 p.m.

Premiums are: 1st \$3.00 and 2nd \$2.00. Best of Show \$10.00*

*No Best of Show will be awarded in the category unless there are 3 (three) or more entries.

1. Exhibitor must have only one Exhibitor number for items entered
2. Any person who wishes to exhibit may do so by purchasing:
 - a. Weekly pass for \$30 or Membership Ticket for \$25.00 and allows 25 entries to be made. Additional entries may be entered with an additional cost of \$.50 per item. Allows exhibitor to enter and exit the fair for 7 days.
 - b. Mini Ticket is \$15.00 and allows exhibitor to enter 5 items. Admission to the fair with this ticket allows exhibitor to enter and exit fair for 2 days.
 - c. 4-H/FFA may enter Horticulture by paying \$10.00 extra and showing their identification badge.
3. No Exhibitor may have more than one entry in each category. No exhibitor may enter items under more than one entry number.
4. All items must have been grown or prepared by the exhibitor during the past year.
5. Food canned by heat only. Fruits and vegetables, pickles and relishes to be canned in regulation quart or pint jars, jams and jellies must be in half pint or jelly jars.
6. The judge may open and inspect any jar on display.
7. Judges decisions are final.
8. Entries open to all Ohio county residents.

CLASS 1: CANNED FRUIT

BEST OF SHOW ROSETTE

1. Applesauce
2. Blackberries
3. Blueberries
4. Cherries (sour)
5. Cherries (sweet)
6. Peaches (yellow)
7. Peaches (white)
8. Pears
9. Raspberries
10. Grape Juice
11. Specimen not listed. Please label.

CLASS 1: PIE FILLING

BEST OF SHOW ROSETTE

21. Apple pie filling
22. Blackberry pie filling
23. Cherry pie filling
24. Raspberry pie filling
25. Rhubarb/strawberry pie filling
26. Mincemeat pie filling (no meat)
27. Blueberry Pie Filling not listed. Please label.

CLASS 2: JELLY BEST OF SHOW ROSETTE

1. Apple
2. Blackberry
3. Cherry

CLASS 3: FRUIT BUTTER

BEST OF SHOW ROSETTE

1. Apple Butter
2. Banana Butter
3. Grape Butter
4. Peach Butter
5. Persimmon Butter
6. Pumpkin Butter
7. Tomato Butter
8. Pear Butter
9. Plum Butter
10. Specimen not listed. Please label.

CLASS 3: MARMALADE

BEST OF SHOW ROSETTE

21. Cherry marmalade
22. Orange marmalade
23. Pear marmalade
24. Zucchini marmalade
25. Citrus marmalade
26. Crabapple marmalade
27. Peach marmalade

CLASS 4: CANNED VEG-

TABLET BEST OF SHOW ROSETTE

1. Tomato Sauce
2. Beets
3. Carrots
4. Cooked Cabbage
5. Corn
6. Green Beans
7. Green Beans Fancy Pack
8. Green Peas
9. Spaghetti Sauce
10. Succotash
11. Potatoes (Irish)
12. Potatoes (Sweet)
13. Pumpkin
14. Sauerkraut
15. Tomatoes
16. Tomato Juice
17. Wax Beans (yellow)
18. Vegetable, Fancy Pack
19. Lima Beans
20. Any other. Please label

CLASS 4: STOCK- BROTH

BEST OF SHOW ROSETTE

21. Chicken
22. Beef
23. Vegetable
24. Specimen not listed. Please label.

CLASS 5: SWEET PICKLE (chunk)

10. Sweet Pickle - Spear
11. Sweet Pickle - Slice
12. Relish
13. Salsa
14. Watermelon Pickle
15. Specimen not listed. Please label

CLASS 6: MISCCELLANEOUS PRODUCTS

BEST OF SHOW ROSETTE

1. Maple Sugar
2. Maple Syrup (1 qt.)
3. Sorghum Molasses (1 qt.)

CLASS 7: HONEY BEST OF SHOW ROSETTE

1. Comb Honey (one 1-lb section).
2. Cellophane wrapped.
2. Cruck Honey (1 1/2 lb. jar)
3. Extracted Honey. White (1 1-lb. jar)
4. Extracted Honey. Light (1 1-lb. jar)
5. Extracted Honey. Amber (1 1-lb. jar)
6. Bees wax
7. Shallow frame
8. Creamed honey

CLASS 8: CORN BEST OF SHOW ROSETTE

3. Wheat
4. Rye
5. Soybeans

CLASS 10: SWEET CORN

BEST OF SHOW ROSETTE

1. White variety
2. White variety
3. Multi-color variety

CLASS 11: VEGETABLES

BEST OF SHOW ROSETTE

- One quart plate 10-15 beans
1. Corn Beans
2. Green Beans in green pods
3. Green Beans in yellow pods
4. Half-Runner
5. Lima Beans in pod
6. Lima Beans (1 pt. shelled, old)
7. Lima Beans (1 pt. shelled, new)
8. White Beans (1 pt. shelled, old)
9. White Beans (1 pt. shelled, new)
10. Colored Beans (1 pt. shelled old)
11. Purple Green Beans

CLASS 12: ONIONS (3)

6. Any Other Variety
7. Sweet Potatoes
8. Yams
9. Largest potato (1)

CLASS 14: TOMATOES (3)

BEST OF SHOW ROSETTE

1. Big Boy
2. Yellow tomatoes
3. Purple tomatoes
4. Red tomatoes
5. Cherry tomatoes (on vine)
6. Any other variety
7. Largest tomato (1, weight)

CLASS 15: CABBAGE (1)

HEAD BEST OF SHOW ROSETTE

1. Early Summer
2. Late Drummond
3. Red Dutch
4. Any other variety
5. Largest head

CLASS 16: PEPPERS (3)

BEST OF SHOW ROSETTE

1. Peppers, Cayenne (3)
2. Peppers, Jalapeno (3)
3. Peppers, Green (3)
4. Peppers, Yellow (3)
5. Peppers, Pimento (3)
6. Banana Peppers
7. Any other variety

CLASS 17: MUSHROOMS (3)

16. Pumpkin
17. Turnips (3) without tops
18. Unique or Freak vegetable
19. Any other vegetable

CLASS 18: SQUASH (1)

BEST OF SHOW ROSETTE

1. Acorn
2. Butternut
3. Bush Scallop
4. Summer Crookneck
5. Hubbard
6. Table Queen
7. Zucchini
8. Spaghetti
9. Any other variety
10. Largest Zucchini (weight)

CLASS 19: DISPLAY

Best individual vegetable display. Twelve or more varieties displayed in container of your choice. NO FLOWERS, DECORATIONS, OR FILLER (i.e. STYROFOAM, STRAW, ETC.). NOTE: To be eligible to win the GRAND PRIZE you must have entered vegetables in six categories of Class 10-18. Winners of the GRAND PRIZE are not eligible to enter the other categories.

CLASS 20: OTHER VARIETY

10. Any other variety

CLASS 21: GRAPES BEST OF SHOW ROSETTE

1. Concord
2. Delaware
3. Niagara
4. Worden
5. Any other variety

CLASS 22: PEARS (3)

BEST OF SHOW ROSETTE

1. Bartlett
2. Keiffer
3. Any other variety

CLASS 23: PLUMS (3)

BEST OF SHOW ROSETTE

1. Danson
2. Imperial Gage
3. Yellow Egg
4. Any other variety

CLASS 24: PEACHES

BEST OF SHOW ROSETTE

1. Any Variety

CLASS 25: EGG SHOW

BEST OF SHOW ROSETTE

1. Brown eggs, any variety (dozen)
2. White eggs, any variety (dozen)
3. Mismatched, Uniquely

2016 AWARD ANNOUNCEMENT

BALL® FreshPreserving™ AWARD FOR ADULT LEVEL

Presented by: BALL® & KERR® Fresh Preserving™ Products

Jarden Home Brands, makers of Ball® and Kerr® FreshPreserving™ Products is proud to recognize today's fresh preserving (canning) enthusiasts, so First and Second Place Awards will be given to those individuals judged as the best in designated recipe categories. A panel of judges will select the two best entries submitted by an adult for Fruit, Vegetable, Pickle and Soft Spread categories. Entries must be preserved in Ball® or Ball® Collection Elite Jars sealed with Ball® Lids and Bands or Ball® Collection Elite Lids and bands, or preserved in Kerr® Jars sealed with Kerr® Lids and Bands or Ball® Collection Elite Lids and Bands. In addition, soft spread entries will be limited to recipes prepared using Ball® Pectin: Original, No Sugar Needed or Liquid. A proof of purchase for Ball® pectin must be provided at time of entry.

Entries designated First Place from each category will receive the following:

- Two (2) Five Dollar Coupons (\$5.00) for Ball® or Kerr® Fresh Preserving™ Products and one (1) Three Dollar Coupon (\$3.00) for Ball® Simple Creations® Products.

Entries designated Second Place from each category will receive the following:

- Two (2) Five Dollar Coupons (\$5.00) for Ball® or Kerr® Fresh Preserving™ Products

What's Bloomin'



Nectar: Ground-Ivy, Sour Gum Tree, Buckthorns, Viburnums, Locust Trees, Tulip Poplar, Common Privet, Basswood, Linden, Candytuft, Lamb's Ear, Vetch, Coneflower

Pollen: St John's Wort, Hawkweeds

Pollen and Nectar: Serviceberry, Shadbush, Hawthorns, Blackberries, Chives, Cotoneaster, Leopard's Bane, Strawberry, White Sweet Clover, Thistles, Bachelor Buttons, Rudbeckia, Roses, Coreopsis, Caryopteris

Treasurer's Report

Balance 3 May 2016	\$4369.78
Check 1089 Honorarium	-100.00
Check 1090 Honey Sticks	-25.00
Check 1091 Insurance	-468.00
Check 1092 Postal Box	-58.00
Deposit Dues	<u>+105.00</u>
Balance 3 June 2016	\$3848.78

Basic Buzz in the Beeyard

June

- Continue to check for queen cells.
- Rear queens if you prefer your own stock.
- Check colonies for disease and monitor for mites.
- Remove comb honey supers when properly sealed.
- Provide plenty of super space.
- Control swarming.
- Capture swarms



July

- Remove comb honey supers when properly sealed.
- Check for queen cells, especially in colonies used for queen rearing.
- Add sufficient super space (bottom super).
- Remove and extract early season honey crop.
- Freeze comb honey to prevent wax moth damage

How to Submit Samples to the Bee Lab in Beltsville, MD

General Instructions

- Beekeepers, bee businesses, and regulatory officials may submit samples.
- Samples are accepted from U.S. states and territories, and from Canada; samples are NOT accepted from other countries.
- Include a short description of the problem along with your name, address, phone number or e-mail address.
- There is no charge for this service.
- For additional information, contact Bart Smith by phone at (301) 504-8821 or email:
bart.smith@ars.usda.gov

How to Send Adult Honey Bees

- Send at least 100 bees and if possible, select bees that are dying or that died recently. Decayed bees are not satisfactory for examination.
- Bees should be placed in and soaked with 70% ethyl, methyl, or isopropyl alcohol as soon as possible after collection and packed in leak-proof containers.
- USPS, UPS, and FedEx do not accept shipments containing alcohol. Just prior to mailing samples, pour off all excess alcohol to meet shipping requirements.
- Do NOT send bees dry (without alcohol).

How to send brood samples

- A comb sample should be at least 2 x 2 inches and contain as much of the dead or discolored brood as possible. **NO HONEY SHOULD BE PRESENT IN THE SAMPLE.**
- The comb can be sent in a paper bag or loosely wrapped in a paper towel, newspaper, etc. and sent in a heavy cardboard box. **AVOID** wrappings such as plastic, aluminum foil, waxed paper, tin, glass, etc. because they promote decomposition and the growth of mold.
- If a comb cannot be sent, the probe used to examine a diseased larva in the cell may contain enough material for tests. The probe can be wrapped in paper and sent to the laboratory in an envelope.

Send samples to:

Bee Disease Diagnosis
Bee Research Laboratory
Bldg. 306 Room 316
Beltsville Agricultural Research Center - East
Beltsville, MD 20705



Bee Aware (Continued from page 1)

One partial solution for me has been to checker board new frames of foundation in both brood nests and honey supers. Checker boarding is putting the new frames between filled frames so that every other frame is a new one providing additional space as well as work for the bees to do.

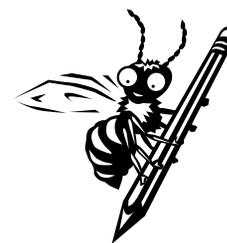
FOR SALE:

Nucs for sale both medium and deep.
Dave Allen, 740-350 7593

Also:

Ohio stock local raised Queens for sale, \$35.00.
Bill Starrett or Dave Allen, 740-350-7593

Staying Ahead in the Hive



JUNE

21 Tues **GCBA Meeting**— Nina Bagley

JULY

19 Tues **GCBA Meeting**— Annual Picnic! Sign up at the June Meeting. We are taking donations of items from club members for our fantastic Auction Table.

Now Here.....A New Look to Our Website!



xb.nstuelebrqzej.www

We've moved our site to a new host....OSBA. Our website address will remain

www.gcbeekeepers.com

We'll have a new look, more info, and easier access to newsletters and presentations.

Although we're still getting used to our new hive, the move will allow us to continue to provide our beekeeping community with great, up-to-date information in an easy to use format at a value for our members.



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