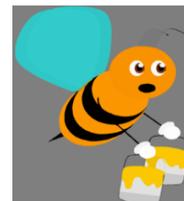


Montgomery County Beekeepers Association

News Release MCBA

Vol. 94 Issue 4 – October 2012

MCBA Motto: “Beekeepers Helping Beekeepers”



Fall 2012 Calendar of Events

October

October 2– General Meeting in the Maple Room at the 4-H Center, Creamery, PA, at 7 pm. “Judging Honey” – Harold Jenkins and Joe Duffy will explain what criteria is used to judge honey and will judge all entries submitted.

October 9 - Executive Board Meeting, Lansdale Public Library, 301 Vine Street, Lansdale, PA at 7 p.m.

November

November 3 - MCBA Fall Banquet, Plains Mennonite Church, 50 W. Orvilla Road, Hatfield, PA, 4-9 p.m. (See attached flyer)

November 9-10 – PSBA Fall Meeting, Country Cupboard, Lewisburg PA

November 13 - Executive Board Meeting. Lansdale Public Library, 301 Vine Street, Lansdale, PA at 7 p.m.

December

December 8 –Holiday POTLUCK Party at Ann and Charlie’s house at 6:00 p.m. Email AnnNoSpam-BeeParty@yahoo.com for more information.

December 11 - Executive Board Meeting. Lansdale Public Library, 301 Vine Street, Lansdale, PA at 7 p.m.

Honey Bee Fest CANCELLED. MCBA will not hold a Honey Bee Fest this year.

SIGN UP NOW – NEW BEEKEEPERS COURSE!

Registrations are now being accepted for the 2013 MCBA New Beekeepers course.

Go to montcobeekkeepers.org for more information and to sign up.



Plymouth Township Ordinance Update

Plymouth Township is currently working on a revision to the beekeeping ordinance the Township proposed this past June. The original ordinance would likely ban beekeeping for approximately 92% of all Township residential properties and 100% of all other property types, including businesses and schools. MCBA has been working hard to encourage Council to withdraw, or at least re-examine the original ordinance.

Many of our members have dedicated both time and money to try to prevent passage of this ordinance. For example, Dr. Vince Aloyo, Charlie Breinig and Jim Bobb have made presentations to the Montgomery County Planning Commission, the Plymouth Environmental Advisory Board and the Plymouth Township Council in which they presented research-based information about the importance and safety of beekeeping in neighborhoods. In addition, MCBA was grateful to have Maryann Frazier from Penn State University speak at the September Township Council meeting, where she shared her experiences with other townships that looked at beekeeping in their area; she also offered suggestions for a reasonable resolution.

At the same time, MCBA volunteers have visited Plymouth Township residents to collect signatures on a petition asking the Township to use the Best Management Practices from the Pennsylvania Department of Agriculture as the guideline for beekeeping in Plymouth Township. Thanks to the hard work of Dr. Vince Aloyo, Ellen Codd and Ed Mullock, positive relationships with Plymouth Township residents have been established. Their work has enabled us to gain supporters for this cause as well as to post lawn signs directing people to www.saveourgardens.org. If you are willing to help with our efforts and could volunteer an hour or two, please contact Colleen at cschaffer@comcast.net.

In additional efforts over the summer, informational beekeeping sessions at the Whole Foods market in Plymouth Township were provided to the public. A beekeeping tent was staffed at Plymouth Township Day in June to spread the word about the proposed ordinance and beekeeping. In late August, MCBA mailed an informational pamphlet to most residents in Plymouth Township alerting them to the issues surrounding this proposed ordinance. It generated additional support in the Township for local beekeeping. The most persuasive factor in this endeavor has been having residents of Plymouth Township contact Council personally in order to show support for beekeeping in the Township. If you are a resident of Plymouth Township, or know any residents of Plymouth Township, MCBA encourages concerned residents to contact their Township Council representatives.

Finally, a revision to the ordinance is expected in the coming weeks. At this time, there are public meetings scheduled on October 1st and October 8th, during which Council will discuss a revised ordinance. Public discussion will be heard at the October 8th meeting, which you can attend to show your support and make a public comment. We will update www.saveourgardens.org with all upcoming meeting dates and will continue our efforts to protect beekeeping in Pennsylvania!

Kevin and Colleen Schaffer

Summer Season Experience: Master Beekeeper Vincent Aloyo, PhD Raising Russian Honey Bees

At Delaware Valley College this past spring, we purchased four packages each of Italian and Russian honey bees. These eight packages were

installed on foundation in early April in the same bee yard, and were fed light syrup (1:1) for an equal amount of time (several weeks). After about 3 weeks, drawn comb (gamma irradiated) was added to each colony. Colonies were supered with drawn comb as needed.

Within a month, we noticed that the Russians were doing much better overall than the Italians - the Russians occupied more comb and had more brood. Although packages of bees do not usually produce surplus honey their first season, several of the Russian packages did produce a surplus. I should note that the bees in all of the colonies are gentle and do not become agitated by the students' sometimes rough handling.

In mid-August, I performed a sugar shake to check the mite level of all of the colonies. Even though all of the colonies are located in the same yard, the Russian colonies had approximately 6 mites per ½ cup of bees, whereas all of the Italian colonies had more than 30 mites per ½ cup of bees. I treated the Italian colonies with Mite-away-quick strips™, a product containing formic acid. This winter, I will compare the survival of the Italian (after varroa treatment) and Russian (no varroa treatment) colonies. Stay tuned for an update in a future newsletter.

Vincent Aloyo, PhD
Master Beekeeper

WISSAHICKON ENVIRONMENTAL CENTER NEW NATIVE POLLINATOR GARDEN - PLANT DONATIONS APPRECIATED!

The Wissahickon Environmental Center, located in the Wissahickon Valley Park on the border of Montgomery County, is planting a native pollinator garden. Bee hives have been kept at the Wissahickon Environmental Center for over ten years; many of those years the hives were maintained by beekeeping legend Joe Duffy. Under his mentorship, Environmental Educator Chelsea Heck has been learning beekeeping and using the hives for education programs. With the help of FOW and Dayna Canning – a summer staff member and Temple Landscape Architect major who has designed the garden - planting will begin in October.

Donations of plants from your garden or purchased from a local nursery are needed. You can also support the effort by attending a fall planting day on

Sunday, October 21, 2012. For the list of the plants needed, please contact WEC staff at WEC@phila.gov and see the attached Native Plant List.

Bee Candy Recipe and Why Candy is a Good Choice for Cold Weather Feeding

Feeding your honey bees can be critical at this time of year, as more caloric fuel is needed to raise the brood chamber to 95 degrees for optimal brood rearing. Proper colony management should ensure adequate honey reserves are left on the hives for winter, however if there is a shortage, feed and then keep feeding until the spring nectar flow kicks in. The recipe below is for late Fall, winter, and early Spring, before the bees are able to have regular cleansing flights. 1:1 Syrup should not be fed at this time of year, as the bees cannot metabolize moisture during cold weather. **Honey** provides the bees the carbohydrates to generate warmth, and principally consists of glucose and fructose. When we use white cane sugar to feed our bees, we must transform the **sucrose** of sugar, which is a complex sugar, into the simple sugars **glucose** and **fructose** that can be more easily digested by bees. This is called **invert sugar** which can be accomplished by heating water and sugar to a point where it breaks down naturally. This process can be hastened with the addition of acid from vinegar. You need a **Candy Thermometer** or one that can tolerate **240 degrees** (digital would be best).

Have everything ready, and realize that this takes longer than you may think to make these, especially the first few times. Each batch has taken me more than an hour - start to finish. It's helpful if doing a quadrupled batch, and to have someone else around to share the time. Mix together in a heavy-bottomed, wide-mouth stock pot over med-high heat:

1. Use ratio: 1 pound of water, to 4 pounds sugar (2 cups of sugar= 1lb., or 2 cups of water= 1lb.)*
2. Add 1/4 tsp. distilled white vinegar, per pound of sugar. The vinegar helps to break down the sugar as it cooks and will be evaporated.
3. Heat mixture, stirring constantly until boiling begins. **If you try to make the candy without stirring it at this stage, it will yield a transparent gel that will be extremely sticky and worthless.
4. Boil covered for 4 minutes without stirring.

5. Continue to boil until mixture reaches 240 F, but do not exceed that temperature

6. Remove from heat and allow the mix to slowly air-cool to 200 F.

7. Whip with a hand mixer on high, until a semi-whiteness occurs. This will cause the candy to "fluff" and have an increased thickness.

8. Quickly pour into a large shallow brownie pan, lined with parchment paper, not letting the thickness exceed 5/8".

9. Allow to cool undisturbed.

10. Remove paper and store each cake in a plastic bag in a cool place, so as not to melt the candy.

* Quadrupled Batch = 32 cups (16 lbs.) of sugar, 1 tsp. of vinegar and 8 cups (4lbs.) of water*

Keep it in a cool dry place when storing.

Source:

<http://cheathambees.blogspot.com/2012/01/excellent-fondant-bee-candy-recipe.html>

Physics for Beekeepers: Why bees Can Eat Solid Sugar in Winter

The following is a vastly simplified explanation, but I hope it begins to explain why the bees can eat cold sugar but not cold syrup.

The alternative [to sugar syrup], fondant, relies on the bee liquidizing the sugar with saliva, so presumably the substance is then at the correct temperature automatically—is that correct?

The answer lies in the different ways heat moves through liquid sugar and solid sugar. In fluids (both liquids and gases) convection plays a large part in heat transfer. Convection is the collective movement of molecules within a fluid. As molecules of fluid become warmer, they jiggle more, and the substance becomes less dense. The less dense portions rise to the top and the colder (denser) portions fall to the bottom. All this rising and falling of molecules causes the fluid to mix.

The syrup in your bee feeder receives warmth from the sun (the warmed atmosphere) and warmth from the bee bodies—both of which cause convective

heat currents in the syrup. But since there is usually little heat and a lot of syrup, the heating process is slow. More convective currents will occur in a pail feeder than in a flat baggy feeder simply because there is more room for rising and falling of the molecules in a deep container than a shallow one. At night when the air temperature dips, any excess warmth will leave through the top of the feeders. More heat will be lost through a large surface area (baggy feeder) than a small surface area (pail feeder.)

Here's a great irony about syrup feeders: Since the bees (a heat source) are directly beneath the feeders, the syrup may be warmer at the bottom of a shallow baggy feeder than at the top (because of little mixing and lots of heat loss) but the bees have to drink it from the top. Conversely, the syrup may be warmer at the top of a pail feeder than at the bottom (because of lots of mixing and little heat loss) but the bees have to drink it from the bottom.

Heat transfer is totally different in your fondant, sugar cakes, or candy boards which are solids. Instead of the warm molecules moving throughout the substance, the molecules stay fixed in one position and just the heat moves from molecule to molecule in a process called conduction.

Although it would take a long time for bee heat to warm the entire sugar cake, an interesting thing happens—since the material doesn't mix, the surface of the sugar cake, especially that surface nearest the bees, becomes quite warm . . . warm enough to eat!

Mind you, it's only the thin surface layer that is very warm, but the bees eat slowly and they eat from the surface. The rate of eating is slow enough, in fact, that the newly exposed surfaces have time to warm up before the bees eat them. Whereas in-hive convection warms your entire container of syrup slightly, in-hive conduction warms the surface layer of solid sugar substantially.

Source: <http://www.honeybeesuite.com/tag/sugar-syrup>

Honey Bees Make New Friends at the Pennsylvania Horticultural Society's Fall Garden Festival

On September 22nd, MCBA provided an educational display at the Fall Garden Festival held

the by Pennsylvania Horticultural Society (PHS) at the Philadelphia Navy Yard. The event had a strong turnout and we had the opportunity to talk about beekeeping with hundreds of people. Dr. Vince Aloyo's observation hive was on display and finding the queen in the hive was a very popular activity among adults and kids. MCBA also had a garden hive on display with frames of honey to show children where honey comes from and adults what is needed to start a hive at home.

Many visitors expressed a keen interest in starting to keep honey bees in community gardens and in their own backyards. We were excited to share information about how MCBA, PSBA, and Penn State support new and experienced beekeepers throughout the year.

As we look back on recent events in Plymouth Township and look forward to the future of beekeeping in Pennsylvania, we believe it is important to take advantage of opportunities to provide education to the non-beekeeping community. In addition, establishing positive relationships with members of other like-minded organizations is always mutually beneficial.

Kevin and Colleen Schaffer

Black Bean Brownies, Gluten Free

Provided by Annual Picnic Attendee

2 - 15oz cans of black beans drained and rinsed
6 eggs
10 TBs olive oil
2 cups honey
1 cup unsweetened cocoa powder
1 cup bean, quinoa or rice flour
2 tsps xanthan gum
2 tsps vanilla
1 tsp baking powder
1 tsp cayenne powder
1 ½ cups chopped walnuts
¾ cup dark chocolate chips
1 tsp baking soda
1 tsp cinnamon

Bake 45 minutes at 300



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PLEASE NOTE: The advice provided in this newsletter is the relevant writer’s opinion and should only be taken as a guideline. Always seek several answers to your questions and review professionally written resources. The articles in this newsletter may not represent the general views of the MCBA or its membership.

**News Release MCBA VOLUME 94 ISSUE 4
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MCBA OFFICERS and Executive Committee Members – 2012

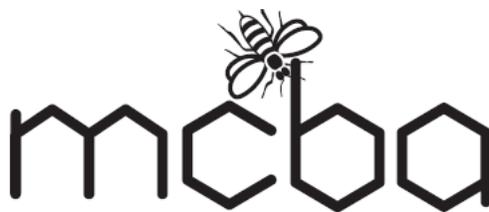
President	OPEN		
Vice President	Brian Marcy		
Secretary	Annabelle Butterworth		
Treasurer	Priscilla Bonsell		
Exec Comm Mem	Charlie Breinig		
Exec Comm Mem	Harold Jenkins		
Exec Comm Mem	Vince Aloyo		
PSBA Rep	Harold Jenkins		
Public Speaker Coordinator	Katie Pietrak		

MCBA WEBSITE!

www.montcobeekkeepers.org

Check out the MCBA website for news updates and items of interest. Pass the address to anyone you know that may be interested. Email addresses have also been set up so you can communicate with the board.

Contact us at Montcobe@Yahoo.com



Montgomery County Beekeepers Association 2012 Annual Banquet

Join us for an evening of fun, food and entertainment at our annual banquet.

Saturday November 3, 2012 from 4-9 PM.

Plains Mennonite Church

Corner of Welsh (Rte. 63) and Orvilla Roads, West of Lansdale

Entertainment provided by Magician Kurt Brasch

Buffet dinner with three entrees, salad and rolls.

Lively discussion, awards, raffle, door prizes, white elephant and 4-H honey auction.

All are welcome bring your family and friends.

Please bring:

An appetizer or dessert to share.

Any donations you may have for the raffle table.

One item per person for the white elephant table (optional).

Registration:

ADULT MEALS _____ X \$20 each=_____

Names: _____

Phone/ email: _____

CHILD MEAL _____ X \$10 each=_____

Names: _____

TOTAL: _____

MAIL CHECKS TO: MCBA PO BOX 203 HATFIELD, PA 19440

Or register online at www.montcobeekkeepers.org

Montgomery County Beekeepers Association Membership Form

Name _____

Address _____

City/State/Zip _____

Email Address _____

Phone Number _____

Dues are applied on a calendar year basis. January 1st to December 31st

New membership _____ Renewing membership _____

MCBA DUES \$10.00 per *household per year \$ _____

**PSBA DUES \$20.00 for one person per year or \$25.00 per household per year \$ _____

TOTAL ENCLOSED \$ _____

*Household = 2 adults and all children living at one address.

**PA State Beekeepers Dues are recommended in order to encourage research on bee health, and promote efforts to dissuade local township and boroughs from restricting beekeeping. You will also benefit from the 10 annual state newsletters and information sharing.

Mail to: MCBA PO Box 203, Hatfield, PA 19440 or renew online at www.montcobeekkeepers.org