

# NEWSLETTER

## Presidential Musings on Summer



As most of you know, I consider myself a serious beekeeper, who aims to treat his bees well, but demands a lot in return. I don't allow freeloaders. If I have to spend money for sugar and

mite treatments I expect at least 2 supers of honey in return. It's time to harvest your honey, if it is at least 80% capped. No point in letting the bees eat the honey in supers since sugar is much cheaper than honey.

The last month has been a blur for me and my lovely wife Rebecca. Our only child, Jacob was married July 1<sup>st</sup>, in a wonderful ceremony attended by almost 200 relatives and friends. It's been a long time since I asked my wife for a tissue. As you would expect, one of our other members was

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*MCBA Motto: "Beekeepers Helping Beekeepers"*

### DUES!!

Did you send in your \$15 dues payment in January? Don't miss notices of upcoming meetings because your dues lapsed. Send your check today !

### NAMETAGS ARE HERE!

*In an effort to help everyone get to know each other (and especially for us older beekeepers who forget names), we furnish nametags at meetings. Please pickup and wear your nametag at meetings and other MCBA events.*

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## MCBA summer Calendar of Events

**July 11, Sept 12 - Executive Board Meeting** - 7:00 pm - 9:30 pm, Montgomery County 4-H Center

**July 13, Sept 7 - Beginner Beekeepers Course** - 6:00 pm, Montgomery County 4-H Center

**July 22 - Montgomery County Beekeepers Annual Picnic** - 11:30 am - 4:00 pm, Hallman's Grove Pavilion

Come on out for a great time of food, beekeeper camaraderie, music and games. MCBA will provide the hamburgers, hot dogs, veggie burgers, rolls, condiments,

and drinks. Please bring a side dish or dessert to share.

**Jul 31 - Aug 4 - Eastern Apiculture Society 2017**, University of Delaware

**Aug 31 - General Meeting** - 7:00 pm, Montgomery County 4-H Center

**Sep 28 - General Meeting** - 7:00 pm, Montgomery County 4-H Center

## Becoming a Beekeeper

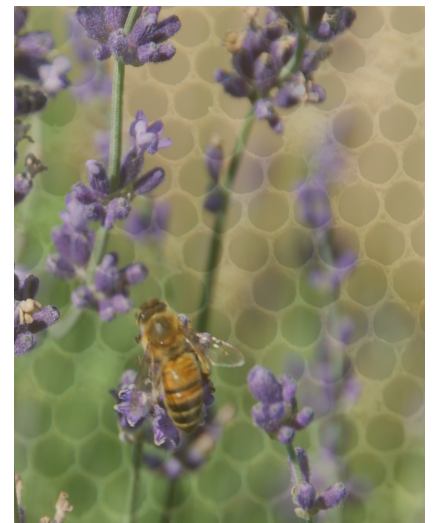
By Chad Towarnicki

Beekeeping is a hobby unlike any other. In all honesty, after my first year I would almost hesitate to call it a hobby. I was raised in a family that prescribed time spent outdoors for all the side effects and symptoms of teenage unruliness. I thought I had a solid understanding of my local environment. Then I started beekeeping.

In researching beekeeping last spring, I wondered if I had the requisite knowledge to pull it off using only YouTube as an aid. My wife promptly signed us up for classes through the Montgomery County Beekeeping Association at the local 4H. I still find myself scouring the Internet looking for suggestions, but the base knowledge that the classes provide have been invaluable. There are experts connected to the program who travel the state and country in search of the newest and latest techniques and the most reliable sources of information. Their knowledge of the species is admirable, but I may have learned

even more from my fellow first timers.

The success of colonies comes down to consistent management practices that weather the storms of a myriad of variables. No one expert could ever chart the course of so many possible influencing factors. Weather, location, length of blooming season, mite population, beetle population, diseases, and management errors could all cause a colony to swarm or collapse. That is where the new beekeeper benefits from the successes and failures of their fledgling peers. Between year one and year two students, I have shared and viewed many pictures and stories that help to broaden my understanding beyond what is happening in my colonies. The community offers second hand exposure to countless scenarios that help me assess my personal management choices. There is no guidebook, nor YouTube channel quite as informative as the shared of



experiences beekeepers in my area.

As the bees are eusocial, so too are the beekeepers. We are our own generation of workers and nurses, tending to the greater good of the continued health of the bee population in our area. Propagating healthy hives from one season to the next takes a communal effort, and in doing so, we improve the conditions of our immediate environment. An errant step, a collapse due to mites or American Foul Brood, proves a danger to local colonies. As we work together through physical assistance or the ease of information sharing, the health of our hives and our

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## Honeybee Life Group by Becca and John Hagerty

A church may seem an unusual place to stir up interest in beekeeping, but, nonetheless, that is where this story begins. In an endeavor to assist people in getting to know each other, we have 'Life Groups' in our church. These are where people with similar interests get together to have fun, do or study something. We decided to have a Life Group, for a day, while we hived our packages this April.

That Saturday morning folks arrived and we sat around our table sharing our experiences and our love for honeybees. We looked at pictures, videos and bee biology! The questions came fast and furious, as people's interest and curiosity was so evident. Folks couldn't believe how many bees are in a package, how many eggs the queen lays in a day and that a colony can have 40 - 55 + thousand bees in peak season. It is pretty amazing!

We then went to Jim Bobb's house and picked up 3 packages. If anyone has been to that scene, you know what a trip it is! The garage filled with packages, bees flying all around, the people with smiling faces, the demonstration hive, and, to top it off, our own Harold in the corner of the garage selling hive beetle traps!

I handed 2 of the packages to the folks who came with us and they took them eagerly, although a bit tentatively. On the way home a woman sweetly said, "Oh, I think I just got stung." I guess it wasn't too bad as she handled it well.

As we drove up to our house there were 8 people waiting for us. Well, the real attraction was the 'girls' of course. It was a warm welcome, and, in the back yard, we began our hiving! You couldn't have seen it better on You Tube! ( LOL ) This year we didn't drop the queen cage in to the package (always a plus when you don't have to fish her out!).

As we worked on the hiving the bees, it gave the folks who had been there in the morning a chance to answer questions; and we let the newcomers give that a whirl. They did a great job! And the questions kept coming. One of the highlights for me was the teenager who aspires to have a farm. His eyes were as big as saucers!

I guess you are all aware of the "shake" vs. "place" method. John shook and I placed. Both worked well, but the next day when I looked in, the queen was dead. As I picked up a new queen from Jim Bobb, he explained that the "place" method doesn't work so well in colder climates, since the bees may not get around the queen and she dies. Which she did! :(

Our motto is: "Live and learn and have fun." And that is what we're doing, having fun! We are both mesmerized by the colony as a whole and of course we LOVE the honey! Joe Duffy helped us as we started out. Lucky Joe lives 2 blocks from us! (poor guy, with all of our emergencies!) And y'all at MCBA are keeping us going as we learn. Thank you!

## Becoming a Beekeeper (Continued from P. 2)



community improve.

I was on a walk with my family when one of my sons picked a blossom from the road. My wife and I proceeded to high-five, like nerds, and marvel at the fact that tulip poplars are such outstanding nectar producers. The towering giants are one of the fastest growing trees in Pennsylvania. Ours, nicknamed *Goliath*, towers over the black walnut and wilting ash trees beside it. In corresponding fashion, their leaves fan out to wider than an adult's hand. What's more, a single bloom, we had learned, produces up to a teaspoon of nectar each. On a related note, which was another bit of new knowledge, they signal that the nectar flow is heading toward its peak; the bees would be booming down in our back pasture.

...And they were, to the extent that swarm cells were in the twenties on frames from a nuc installed

at the end of April. After attempting to intervene in a few small ways, such as providing more space, the swarm cells returned in greater numbers only a week later. I assessed the hive and referred to the guidebook, called the year one teacher, Mr. Mark Antunes, to pick his brain (as well as second year keeper), and aired my conundrum at the next class meeting. There was no simple way to alleviate the swarming situation. After observing the varied advice, we were able to hatch a new queen, allowing a minor swarm. In approximately three weeks, we had a new, slender-looking, copper queen who was quick to work filling frame after frame with brood.

Upon first seeing her on the frame, picking her way through thousands of her sisters, we allowed ourselves a small feeling of accomplishment. Her life, and subsequently the life of that hive, is courtesy of the communal knowledge provided by

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# Honey Garlic Salmon in Foil

submitted by Priscilla Bonsell

## Ingredients

- 1/4 cup butter
- 1/3 cup honey
- 4 large cloves garlic , crushed
- 2 tablespoons fresh lemon juice (juice of 1/2 a lemon)
- 1.2 kg | 2 1/2 pound side of salmon
- Sea salt , to taste
- Cracked pepper , to taste (optional)
- Lemon slices (to serve)

## Instructions

- 1 . Position a rack in the middle of the oven. Preheat oven to 375°F 190°C. Line a baking tray / sheet with a large piece of foil, big enough to fold over and seal to create a packet (or 2 long pieces of foil overlapping each other lengthways to create your salmon packet, depending on the width of you fillet).
- 2 . In a small saucepan, melt the butter over low-medium heat. Add the honey, garlic and lemon, and whisk until the honey has melted through the butter and the mixture is well combined.
- 3 . Place the salmon onto lined baking tray | sheet. Pour the butter/honey mixture over the salmon, and using a pastry brush or spoon, spread evenly over the salmon. Sprinkle with



a good amount of salt (about 2 teaspoons) and cracked pepper. Fold the sides of the foil over the salmon to cover and completely seal the packet closed so the butter does not leak. Bake until cooked through (about 15-18 minutes, depending on the thickness of your fish and your preference of doneness). Open the foil, being careful of any escaping steam, and grill / broil under the grill / broiler for 2-3 minutes on medium heat to caramelize the top. Garnish with parsley and serve immediately with lemon slices.

## Becoming a Beekeeper

(continued from p. 4)

the MCBA. If it had been up to YouTube and me alone, I would likely have a few hundred dollars of woodenware sitting empty out in the pasture. There, beneath the sugar maple (early-season bloomer) and the tulip poplar (mid-season bloom), the boxes would soon be engulfed by the golden rod (which I used to view as a troublesome weed and not an integral late-season pollen producer). As the snows come and go I would be going into the spring with new packages. I would still have no clear idea of what I was actually doing, as I watched some Georgian farmer on YouTube checking his hives in shorts and a T-shirt.



## Presidential Musings (Continued from P. 1)

more than willing to watch after our dogs for two days. This shows how beekeeping can bring friendships that transcend the hobby. It's experiences such as this that helps me to keep things in perspective.

If you can harvest and get your supers off, you will have many more options for mite treatments, if needed. Get out there and test for mites. Shortly the bee population will be dropping as the dearth begins, but the mites won't miss a beat. If the number of mites stays the same, but the bee numbers drop, the mite percentage booms. As always, I highly recommend that you bookmark

<http://scientificbeekeeping.com/>. No one knows

more about mites in my opinion than Randy Oliver and he gives very practical information on what you can do about them. In fact, I recommend that you subscribe to his email updates here

<http://scientific-beekeeping-newsletter/>. I

promise you that you won't be spammed. I get very few emails from this

free subscription, but they are ones I never delete without reading.

It's 8:45 PM and I have some extracting to do, so I hope to see you all at our summer picnic on July 22 at Hallman's Grove. This is the same location as last year.

I end these musings with a picture of my bees cleaning crystalized honey out of a mortar mix pan that I use to keep honey supers in, when not on the hives. This confirms what Vince is saying. They will fly right by this if a flow is on.

## MCBA Marketplace

Would you like to advertise in marketplace? If you have beekeeping-related products to sell or services to offer, please send your advertisement to the newsletter editor at: [annbreinig@me.com](mailto:annbreinig@me.com)

### Time to get your Nucs for overwintering



Overwintering a nuc provides an ‘insurance policy’ against winter loss. As you are aware, nationally, winter losses average 30%. So if you have 2 colonies plus a nuc and you lose 1 you are back to 2. If you don’t lose any, the nuc can be used for increase or sold. I have a very high success overwintering nucs in 3 5-frame medium boxes (see my website [www.vincemasterbeekeeper.com](http://www.vincemasterbeekeeper.com) for details).

I am currently raising queens from my best overwintered hives and will put these queens in nucs. Some are available now and others will be available in a few weeks to a month. Please note that my nucs are on MEDIUM frames (6 ¼ inches). Each nuc consists of 3 frames with brood, 2 frames of food plus a marked (yellow) 2017 queen. Price \$155 plus a refundable deposit (\$10) for a waxed cardboard nuc box.

I am PA licensed (C2016-113, through October 12, 2017) to sell Queens and Nucleus colonies. As part of this program, my queen rearing apiaries are inspected by the PA Department of Agriculture twice a year, typically at the beginning and end of the active beekeeping season. I use no antibiotics in my beekeeping operations.

Vincent Aloyo, PhD

Master Beekeeper  
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[vincent.aloyo@gmail.com](mailto:vincent.aloyo@gmail.com)

## Screened bottom boards for sale

Screened bottom boards increase ventilation and may help with Varroa mite control.

Brand new and unused.

\$16 each.



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## MCBA LEADERSHIP TEAM 2017-2018

### MCBA Leadership Team 2017-2018

President	Dan Boylan	<a href="mailto:dpboylan@comcast.net">dpboylan@comcast.net</a>
Vice President	Tim Cherry	<a href="mailto:zendiver4@gmail.com">zendiver4@gmail.com</a>
Secretary	Kimberly Baccari	<a href="mailto:kimberly@baccariprowriters.com">kimberly@baccariprowriters.com</a>
Treasurer	Cindy Yaskowski	<a href="mailto:cindy@yaskowski.com">cindy@yaskowski.com</a>

#### MCBA Board of Directors 2015-2017

Queen Rearing Project	Scott Famous	<a href="mailto:famous55@verizon.net">famous55@verizon.net</a>
Hive Steward	Walt Fitzgerald	<a href="mailto:fitzgerald106@comcast.net">fitzgerald106@comcast.net</a>
Website Liason	Elinor Spring	<a href="mailto:T5Springer@aol.com">T5Springer@aol.com</a>
Queen Rearing Project	Dr. Vince Aloyo	<a href="mailto:vincent.aloya@gmail.com">vincent.aloya@gmail.com</a>
2014 PA Beekeeper of Year	Harold Jenkins	no e-mail
Communications	Rachel Newby	<a href="mailto:buchanan.1978@gmail.com">buchanan.1978@gmail.com</a>
Others on the Board:	Chris Mancinelli	<a href="mailto:mancinc@gmail.com">mancinc@gmail.com</a>

Newsletter Editor	Ann Breinig	<a href="mailto:annbreinig@me.com">annbreinig@me.com</a>
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**Send in your Dues today for  
Montgomery County Beekeepers Association**

Name \_\_\_\_\_

Address \_\_\_\_\_

City/State/Zip \_\_\_\_\_

Email Address \_\_\_\_\_

Phone Number \_\_\_\_\_

Dues are applied on a calendar year basis. January 1<sup>st</sup> to December 31<sup>st</sup>

New membership \_\_\_\_\_ Renewing membership \_\_\_\_\_

MCBA DUES \$15.00 per household\* per year \$ \_\_\_\_\_

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

TOTAL ENCLOSED \$ \_\_\_\_\_

**\*\* We recommend:** that you also pay dues for PA State Beekeepers 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. (\*household = 2 adults and all children living at one address.)



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Montgomery County Beekeepers Association  
PO Box 203  
Hatfield, PA 19440

[Recipient]

Address Line 1

Address Line 2

Address Line 3

Address Line 4