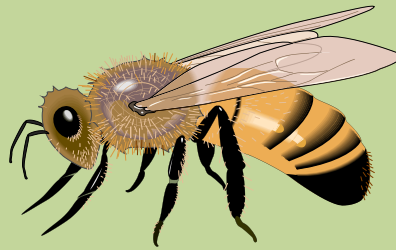


# The Arundel



*Anne Arundel Beekeepers Association Newsletter*

*Issue No. 21*

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## **The President Speaks**

**By Loyd Luna**

The headline of a full page ad in a recent Washington Post said: "Bees can't wait 5 more years – And neither can we". It blames the alarming decline of honey bee populations since 2006 on a new class of toxic pesticides, neonicotinoids. It takes only 5-6 parts per billion to adversely affect, or kill, a bee. Fifteen European Union countries have imposed a two-year restriction on the use of these chemicals. Meanwhile, the U.S. is stalling. The Environmental Protection Agency estimates it will be 2018, 5 years from now, before it makes a decision on this deadly class of pesticides. There is now pending a bill in Congress (H.R. 2692) to help protect our favorite, and most valuable, insect. To voice your support, go to Save-Bees.org. We should also take every opportunity to ask local legislators and politicians to support our cause.

Here is some interesting reading from our members:

### **WHY KEEP BEES?**

**By Carolyn Matthews**

Two young ladies/teens, twin daughters in fact, came to talk bees with us at the display table at Quiet Waters Park last April. They were trying to convince their mother that bees would be much more fun as "pets" than a tank of

fish. To help convince her, we worked with them to find many reasons why bees are better than pet fish. Following is the Top Five list... with apologies to Mr. David Letterman:

5. If you go on vacation, no one has to come feed your bees every day.

4. You have to clean a fish tank; bees clean their own hive.

3. Bees make honey; what do fish make that you can eat? (And "themselves" is not an acceptable answer. We're considering goldfish, which would be a bear to debone and fillet.)

2. Bees do many varied and interesting jobs in the hive. Fish only swim, eat and poop.

And, finally, the #1 reason why bees are better than fish.

Fish have fish lips. Bees? They have the bees knees!

### **MY 2013 BEEKEEPING YEAR**

**By Dillon Hale**

2013 was a fairly lousy year but not a total loss. The packages I purchased last June were agitated and the queen (if it was a queen) was not up to the task; they absconded as soon as I shook them into the new hive which had

a frame of brood and a frame of honey. I assume they were more interested in a good queen. I also purchased a queen from a small Virginia breeder to make a split, but unfortunately, I prepared the NUC for her too early; I missed the open queen cell. At that point I added more bees to the split, another frame of brood and they raised their own queen. That split is still alive. My other package hive from 2012 is still alive as well but rather weak. However, they seem to be responding to the fondant & honey I gave them a few weeks ago. I hope they will make it.

I plan to buy another package, but if these bees build up ok, I'll start making NUC's. Hopefully, I will have better luck with them than with the packages.

## **2014 AABA SCHEDULE**

**By Bart Smith, AABA Program  
Chairman**

We meet every other month, starting in February, at Arlington Echo Outdoor Education Center in Millersville. The schedule and speakers follow:

**TUESDAY, FEBRUARY 18, 2014,  
7:00 – 9:00 P.M.: BEENOMICS AND  
BEE DISEASE** Dr. Jay Evans, USDA-ARS Bee Research Laboratory, Beltsville, Maryland

Jay grew up in Seattle, Washington, as an avid naturalist and went on to Princeton University and the University of Utah for A.B. and PhD degrees, respectively, in Biology. After connecting with bees during a brief project on queen production at the University of Arizona, he signed on as a Research Scientist with the USDA-ARS Bee Research Laboratory in Beltsville, where he has been for 15 years. His projects use genetic analyses for bees and their major pests in order to improve bee breeding and management against

disease. Dr. Evans was an early proponent of the Honey Bee Genome Project and helped recruit and organize scientists interested in applied genomics for bees. He has improved and applied genetic tests for biotic and chemical causes of bee declines and is now heading a consortium to sequence the genome of the varroa mite in order to enable novel control methods for this key pest. Jay lives in Anne Arundel County with his family, twelve sheep, two goats and two beehives.

**TUESDAY, APRIL 22, 2014, 6:30 -  
8:30 P.M.: Open Hive Demo**

Help examine the honey bee colonies at Arlington Echo. You will be able to see the progress of overwintered colonies and new colonies that were established from packages during the Short Course.

### **Panel of Experts**

The second half of the evening will be devoted to beekeeping questions. Get answers from the experts about how to manage your bees or deal with any other issue regarding beekeeping.

**TUESDAY, JUNE 17, 2014, 6:30 -  
8:30 P.M.: - Open Hive Demo**

Examine the honey bee colonies at Arlington Echo and observe the results of the May honey flow. Also, see the continued progress of new colonies that were established from packages during the Short Course.

**DIY NEMATODE REARING FOR  
SMALL HIVE BEETLE CONTROL**  
Elizabeth Hill, D.C. Beekeepers Alliance

Izzy will demonstrate how to rear nematodes for controlling small hive beetles and discuss ways to create an ideal environment for nematodes to achieve desired results in the field. Nematode rearing is an excellent bee

club program for newbees and veteran beekeepers alike, with several bee clubs in Maryland, Pennsylvania, and D.C. beginning their own programs in 2014. She will discuss how a club can begin a nematode rearing bee program and will provide information on opportunities to participate in research that can help determine factors that impact nematode efficacy against small hive beetles.

**TUESDAY, AUGUST 19, 2014, 7:00 – 9:00 P.M.: Bee Disease Diagnosis Service at the USDA in Beltsville – Bart Smith**

Bart is a long-time member of the AABA, and he currently manages the bee disease diagnostic lab at the USDA Bee Research Laboratory in Beltsville. During this presentation, Bart will discuss the more common diseases and pests that are encountered in the lab and he will show some of the diagnostic techniques used.

**SATURDAY, NOVEMBER 15, 2014 Maryland State Beekeeper's Association Annual Meeting and Honey Show**

The MSBA will hold their annual meeting and honey show at the Maryland Department of Agriculture Headquarters, 50 Harry Truman Parkway, Annapolis, Maryland. Members and non-members are welcome to attend so don't miss this top-notch meeting. Additional information about the MSBA and future meetings can be found at <http://www.msbeea.org/main/home.html>

*We will answer some beekeeper questions regarding colony management at every meeting, and time permitting, have a panel discussion during each program – in addition to the “Panel of Experts” listed for the April meeting.*

**“BEEKEEPER’S SOCIAL”**

UNODIR (an old Navy term meaning: “Unless Otherwise Directed), we will again have a pot-luck social – sometime in late September, time and place to be determined. Last year Dan Maerzke’s venue and hospitality was exceptional for the 40 members who attended.



**2014 SHORT COURSE**

**By Loyd Luna**

This will be our seventeenth year to offer a Short Course--*Beekeeping, A Hobby of A Hobby*. Last year 41 people completed the course. The fees for this year's course are: \$25 for an individual and \$5 for each additional family member. Here is the schedule:

**Session 1** (February 12) - Introduction – Loyd Luna; Equipment Assembly – Dave Polk, Free State Bees

**Session 2** (March 19) - Honey Bee Biology - Rick Derrick.

Spring and Summer Management – Loyd Luna.

**Session 3** (March 26) - Fall and Winter Management - Steve McDaniel.

**Session 4** (April 2) - Maintaining Healthy Bees - Bart Smith; Nectar Sources - Bart Smith.

**Session 5** (April 12) - Honey Extracting – Bridgett Kennedy; Products of the Hive - Bart Smith;; Hive Management/Manipulation - Bart Smith; Installing Packaged Bees – Bart Smith and Loyd Luna.

Sessions 1 - 4 are 7-9 P.M.; Session 5 is 9 A.M. - 1 P.M. The course coordinator is Loyd Luna (410) 757-5797; [wlluna@verizon.net](mailto:wlluna@verizon.net).

*Dave Polk, Free State Bees, in Waldorf, Maryland has asked that the following item be included in this newsletter. Dave has been a faithful supporter of AABA for many years; he has taught the equipment portion of our short course, and equally important, he has provided very high quality equipment to many of our members at very reasonable prices. In fact, he is the only local provider in our area. The only thing more valuable is the advice and assistance he has given to scores of our members.*

"Free State Bees is selling packages for early April 2014 pick-up in Waldorf. I've got packages on order from Hardeman's. A 3 lb. package with marked Italian queen is \$87 and with a marked Russian queen, it's \$90. I will also be getting individual queens. To order, please send an email to [freestatebees@gmail.com](mailto:freestatebees@gmail.com) (that's the best way) or leave a voice mail at 301-580-9313. Be sure to include the number of packages with which type of queen and your name, address, and phone/email contact information. Payment is by check, cash, credit card, or Pay Pal. Send to Free State Bees, 2420 Mill Hill Rd, Waldorf, MD 20603-3752. The Free State Bees FaceBook page can be found at [www.facebook.com/freestatebees](http://www.facebook.com/freestatebees) and you don't need to log in to view the page. I'll be posting announcements and news there. Please check there later for info about discounts for equipment orders. I have The Beekeeper's Handbook, 4th edition, for sale at \$20 (including tax). List price is \$29.95. I am also selling Bee Garden seeds (the package includes 8 varieties of flowering plants) for \$10.

## **TREASURERS** **REPORT FOR 2013**

**By Doris Luna, Treasurer, AABA**

We had \$4,567.30 in the bank on 1/1/2013. Income from 106 of our 175 member dues (\$3.00 per annum) was \$318, profit from the Short Course was \$232.20, MD State Fair prize money and working the honey booth was \$707.39, extractor rental was \$270 for a total of \$1,527.59. Added to the beginning balance equals \$6,094.89

We spent money for speaker's fees, refreshments, short course expenses, postage and printing, door prizes, State and County fairs, the AABA social, and office supplies. The bank balance at the end of 2013 was \$4,470.69, which includes some deposits for the 2014 Short Course.

## **ELECTION YEAR!**

At our February meeting you will be asked to cast your ballot for or against the following folks who have agreed to stand for office:

President – Loyd Luna  
Vice President – Michael Doyle  
Treasurer – Doris Luna  
Secretary – Lindsay Barranco  
Chairlady, Publicity – Amy Jameson  
Chairman, Programs – Bart Smith  
Chairlady, Competition – Amy Jameson  
Chairman, Awards – Dwight Fielder  
Chairlady, Refreshments – Heather McCarthy  
Librarian – Carl Guerci, Jr.  
Web Master - Ollie Snyder

The floor will be open for nominations.

## **SWEET** **POSSIBILITIES**

### **Apple Cinnamon Refrigerator** **Oatmeal**

By Laura LaRosa

#### **Ingredients:**

1/4 cup uncooked old fashioned rolled oats, 1/3 cup skim milk, 1/4 cup low-fat Greek yogurt, 1-1/2 teaspoons dried chia seeds, 1/2 teaspoon cinnamon, 1 teaspoon honey, 1/4 cup unsweetened applesauce, or enough to fill jar.

#### **Directions:**

In a half pint (1 cup) jar, add oats, milk, yogurt, chia seeds, cinnamon and honey. Put lid on jar and shake until well combined. Remove lid, add applesauce and stir until mixed throughout. Return lid to jar and refrigerate overnight or up to 2 days. Eat chilled.

### **HONEYED SWEET** **POTATOES**

By Carolyn Grant

#### **Ingredients:**

3-4 large sweet potatoes, 1 cup honey, 4 Tbsp butter, 1 tsp cinnamon, 4 tsp nutmeg, 1/4 tsp mace, (or use 2 tsp pumpkin pie spice), walnuts or pecans, maple sugar or brown sugar.

#### **Directions:**

Wash and peel the sweet potatoes and boil until soft. Mash using either a wire whisk or a mix master. Mix in butter. Stir in honey and spices. Place sweet potato mixture in a buttered casserole dish or pie plate. Top with nuts and dust with maple sugar or brown sugar as desired. Bake at 350° for 30 minutes.

You may wish to cover at the end to prevent nuts from browning too much.

### **Brie & Cranberry Cups** By Peri Lane

#### **Ingredients:**

4 Tbsp honey, 1 tbsp adobo sauce (used in canned chipotles), 1/2 lb. Brie cheese, 1/2 cup chopped walnuts, 6 Tbsp dehydrated cranberries, 1 Tbsp chipotle paste, 30 phyllo pastry shells, salt and pepper.

#### **Directions:**

In a small saucepan, lightly heat the honey and mix it with the adobo sauce, salt and pepper. Add the walnuts and cranberries and stir. Remove saucepan from fire.

Cut the brie cheese into 1/2-inch cubes. Preheat oven to 350°F. Place the phyllo cups onto a baking sheet and fill them evenly with the cubed Brie. Top them evenly with the honey mixture and bake them in the oven for 5–7 minutes or until the cheese melts. Serve them hot.

### **A FINAL REMINDER FROM** **YOUR EDITOR:**

Many colonies starve to death in February and March. If you have a surplus of your own honey, feed it back to them. Since they can't get to sugar syrup, feeding fondant is the best option. If you need a recipe for preparing fondant, let me know.

