



# The Norfolk Bee

Norfolk County, Massachusetts • [www.norfolkbees.org](http://www.norfolkbees.org)

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## Letter from the Editor

**W**ell, the holidays are over and we are in the dead of winter, or is it spring? I just can't tell these days. I was in the hive for a brief moment last weekend, enough to put in some more bee candy. I had put in one plate-full about two weeks prior, but they didn't eat much of it. I wanted to make sure they had enough, what with this weird weather of ours, never knowing if its going to be 50 or 15. Not sure how everyone else's hives are doing, but I think my bees are fine. They are active on warm days and I hear them humming inside the hive on cold days.

Thank you all for the compliments on the first newsletter. I hope you will continue to enjoy them and also offer me feedback. I am also still looking for input, articles, and any other information that you run across. I have a couple of great contacts already and even have Google programmed to look for beekeeping articles.

Bee School starts in less than two weeks. Tim has asked that anyone who would like to help out show up at the classes. More hands are always welcome.

Yours in Beekeeping,

*Tony Lulek*

## February Meeting

We will continue with more detailed information on queen rearing, and every one who attends can go home with their own Miller frame for a first foray into queen rearing this spring. Please bring a pair of scissors as we will be cutting up some wax foundation to make our own Miller frames.

## Bee School is upon us! Spread the word!

**This is a great way to introduce people to the art of beekeeping and to increase membership in the club. Please visit our web site for more information. [www.norfolkbees.org](http://www.norfolkbees.org)**

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Honeybees are busy phantoms of the opera, balconies, rooftops, and even a bank headquarters.

*By Peter Ford Staff writer of The Christian Science Monitor*

## PARIS IS BUZZING - December 12, 2005

PARIS – High on its ornate marble pillared facade, the Paris Opera House emblazons in gilded script the building's raison d'être: CHOREOGRAPHIE and POESIE LYRIQUE.

It makes no mention, though, of another art less commonly associated with arias and arpeggios, to which the Opera Garnier nevertheless plays host: apiculture.

In the heart of Paris, on a roof overlooking the Galeries Lafayette department store, Jean Pauton cares for five hives of honeybees. And he is by no means alone. Dotted around the French capital, he guesses, are more than two dozen fellow apiarists tending bees on balconies, in parks and gardens, and behind convent walls.

When you think Paris, chances are you don't think bees. When you do, you wonder what on earth the honey Parisian bees produce might taste like: even a perfunctory sniff of the exhaust-laden air or a glance at a Parisian sidewalk raises possibilities best left unexplored. But of course, sidewalks aren't where bees browse. And Paris turns out to grow a wider range of plants than any comparably sized piece of countryside.

It was 25 years ago that Mr. Pauton got the idea of keeping bees on the roof of the Opera, where he worked in props, after talking to a member of the in-house fire brigade who was raising fish in the basement (don't ask ...).

"I had bought a hive of bees and was keeping it in my apartment until I could get to my place in the country," he recalls. "But I couldn't find time to go there. I came up here and all I could see was roofs.... I wondered where the bees would gather pollen," he says, surveying the cityscape from his aerie. "But I had to put my hive somewhere."

A week later he found his hive was full of honey. The bees had been hard at work on the Champs Elysées, he realized, or in the presidential palace gardens, or in planters on local balconies.

"The urban biotope is completely artificial, but a lot more varied than in the countryside," explains Jean-Jacques

*(see next page)*



**OPERA APIARY:** Jean Pauton, a former props man, tends the beehives he has kept on the roof of the Paris opera for the past 25 years. He got the idea from a co-worker who was raising fish in the basement of the Opera.

Schakmundès, who sells apiarists' paraphernalia, royal jelly, pollen, and honey at his shop in central Paris. "There are dozens of different species, and there is something in flower from April to October."

Behind the counter in his shop, which smells of spices, wax and sweetness, Mr. Schakmundès ticks off other advantages of city life for the normally bucolic bee. There are no poisonous pesticides or insecticides, unlike the heavily sprayed French farmland. And the urban temperature is a few degrees warmer, so bees stay out longer.

This year they've had an especially long season: a balmy Indian summer kept Parisian bees buzzing into November and, even now, a few hardier specimens still venture out when the sun shines.

"It's good to be an urban bee," concludes Schakmundès.

The good life leads to impressive harvests: Pauton gets 100 kilos of honey per hive each year, about five times what rural beekeepers can expect. He still can't meet demand for his "Opera Honey," a pale golden, intensely floral honey that he sells in the Opera foyer and at Fauchon's, the French capital's most exclusive épicerie, for about 10 times the price of standard honey.

And no, his honey is not polluted, he insists. Government tests of Parisian honey have found fewer traces of lead or other dangerous substances than in some rural honeys, well below permitted levels, Pauton and his fellow apiarists point out.

Each flower produces nectar for only a few hours, to attract pollinating insects, and that nectar lies deep inside the flower, protecting it from smog, the beekeepers say, reassuringly.

But urban apiculturists don't have things all their own way. For one thing, they have neighbors. "You have to make absolutely sure that you are not bothering anybody," says Michèle Bonnefond, who together with her partner Armand Malvezin keeps 10 hives on their fourth floor apartment balcony. Not to mention the transparent Plexiglass display hive in their kitchen.

"If a housewife puts her laundry out to dry underneath a beehive she has to do her washing again," Ms. Bonnefond points out delicately. "And not everybody likes having thousands of bees flying around outside their window."

Mr. Malvezin's balcony is overlooked by serried ranks of 30-story high-rise apartment blocks, but nobody opposite lives within 30 feet of the hives. Nor are there any balconies or windows beneath the hives. So the hives are legally correct, says Malvezin. "I have neighbors who don't even know we keep bees up here."

Others have found out - in dramatic fashion.

"The biggest problem for a sensitive and responsible Paris apiarist is swarms," acknowledges Malvezin. Sometimes he can anticipate the decision by 30,000 bees to find another home and take measures to dissuade them, sometimes he can't. Which is why Paulette Mornet, who lives in a small house next door, woke up one May morning a few years ago to find an enormous swarm clinging in a giant ball to a tree just outside her window. Malvezin came immediately when she phoned. But as he reached from her roof to recover the swarm, he fell and broke his shoulder.

"Nowadays when a swarm arrives I am worried, but not about the bees," says Ms. Mornet. "I know they are not aggressive when they swarm. But I'm worried about Mr. Malvezin falling off the roof..." Other Parisians who find themselves living next to beehives are not so tolerant, complains Schakmundès. "When neighbors see a hive they get stung, and when they don't see a hive they don't get stung," he shrugs. "That's how neighbors are."

Nor are bees any respecters of person. Pauton remembers the call from the "Société Générale," one of France's biggest banks. The CEO's conference room was buzzing. One of his hives had swarmed, he realized, and he had to smoke the trespassers out of the bank's chimney. Only when a swarm goes into attack mode are bees dangerous, Malvezin points out (and when that happened in the Luxembourg Gardens they had to close the whole park). Still, it's a challenge to start keeping bees, he says, because "you have to master your fear."



## President's Perspective

Andy Reseska has just let it be known that he will be able to get 3lb packages for delivery approximately April 8th. These packages will come with Minnesota Hygienic Queens. The price will be \$66 each. Andy has agreed to come to

the February meeting to take orders for those that are interested. I have agreed to pick up any orders that are placed by club members with Reseska Apiaries and transport them for distribution to the Aggie parking lot the day they arrive.

The Southern Adirondack Beekeepers Association is holding a spring meeting on March 25th from 9:00 am to 4:30 pm. This is a meeting they hold every year in Albany N.Y. They always have top speakers and a great all-day program. Some of the speakers this year are Tony Jadcak and Aaron Morris. If you are looking to put some of that spring fever to work this is a great place to start. Don't let the location turn you off- it is not that far. For more info go the link: <http://www.masterbeekeeper.org/events.htm>

Regards,

*Ray*

### Areas of interest for future Newsletter.

I am still looking for contributions, assistance and help with the following:

**Dear Abee** A Question & Answer column.

**Book Reviews** Favorite and not-so-favorite books.

**Recipes** With enough submissions, perhaps we could publish a small cookbook to sell to members and at fairs..

**Poems/Writings** Your own or your favorites.

**Gallery of Pictures** Photos and artwork.

**Upcoming Events**

**Bee Cartoons, Bee Jokes, Bee Wisdom**

**Web sites**

Please send all submissions and ideas to [tlulek@gallery223.com](mailto:tlulek@gallery223.com). This is your newsletter too, so please contribute!

Beekeeping, he adds, has taught him a lot. "I was a bit hot-tempered, but I've learned respect and calm and patience," he says. "To start with, I just wanted to show I could do the same thing as friends of mine were doing. It could have been raising elephants, for all the interest I had in bees." "Ah," interjects Bonnefond. "But you couldn't have kept 10,000 elephants in your kitchen."



# Creative Comb

## AN ODE TO THE HONEYBEE by Warren Ogren

A god on Olympus did honor to thee.  
 He took his beloved, changed her to a bee.  
 A Goddess so sweet, Melissa her name.  
 Though selfish his action I cannot find blame.

As a bee you do honor to Zeus above,  
 Your industry shames not the goddess you love.

You gather the nectar from flowers afar,  
 Does Melissa now guide you, or is it a star?

Your tireless forays fair shortens life's span,  
 But you count not the cost when you strengthen your clan.

Your work starts at daybreak when blossoms full blown,  
 And countless the journeys for family you've flown.

You're a gentle wee creature when left on your own.  
 You only grow hostile should I threaten your home.

You're very protective of home and your queen,  
 Though the use of your weapon your death it will mean.

Your sting is your weapon used as last resort,  
 And then you die bravely to robbery abort.

You're not like the wasp with a venom of fire,  
 A wasp's much more vicious, and easy to ire.

Tho mankind protects and does husband your home  
 He's also a villain that robs of your comb.

The gods loved Melissa but do they have care,  
 That we crave of the honey her wards now must share?

Melissa your wards here have very few foes,  
 Even humankind's sweet tooth rare adds to their woes.

The bat called Herr flettermaus eats insects in flight.  
 But then, not to worry, he travels by night.

Tho I've rhymed to the Monarch they're not of your class,  
 They fly south like snowbirds, the winter to pass.

I like not the phylum you're classified in,  
 When men think of insects is of bugs in their gin.

My rhymes do small justice to mans helpful friend,  
 You are praised not enough for the service you rend.

Ogee  
 The Bard Of the Boondocks

Warren Ogren - Hayward, Wisconsin  
 Email: warogren@cheqnet.net

*Thank you to Norman Shaw for sending me this poem*

**Thought for the day**

Unique among all God's creatures, only the honeybee improves the environment.

*Extracted from Royden Brown's Bee Hive Product Bible*



**Bee Jokes**

Q: What does a queen bee do when she burps?  
 A: Issues a royal pardon!

Q: How does a queen bee get around her hive?  
 A: She's throne!

Q: What does the bee Santa Claus say?  
 A: Ho hum hum!

Q: Why do bees hum?  
 A: Because they've forgotten the words!

**You know you're a beekeeper when . . .**

*By John Caldeira, with contributions from many others.  
<http://outdoorplace.org/beekeeping/youknow.htm>*

The windshield of your vehicle has at least two yellow dots on it.

You have answers ready for questions about Africanized bees and the value of local honey in preventing allergies.

Year eagerly await the phone call from the post office asking you to please come pick up your bees.

# A Taste of Honey



## For People

### Honey Granola - Makes 8 cups -

#### Ingredients

4 cups old-fashioned rolled oats  
2 cups coarsely chopped nuts  
1 cup golden raisins  
3/4 cup honey  
1/2 cup butter or margarine, melted  
2 teaspoons ground cinnamon  
1 teaspoon vanilla

#### Directions

Combine oats, nuts and raisins in large mixing bowl; mix well and set aside. Combine honey, butter, cinnamon, vanilla and salt in saucepan; bring to boil and cook one minute. Pour honey mixture over oat mixture and toss until well blended. Spread in lightly greased cookie sheet. Bake at 350°F 20 minutes or until lightly browned; stir every 5 minutes. Cool. Crumble and store in airtight container up to 2 weeks.

### Honey Hearts Cookies

#### Ingredients

3/4 cup butter  
2/3 cup sugar  
3 Tbsp. Honey  
1 egg  
2 tsp. citrus peel  
1 tsp. baking powder  
1 tsp. cinnamon  
1/4 tsp. baking soda  
2 1/4 cups flour

#### Directions

Cream together butter, sugar and honey. Beat in egg. Combine dry ingredients and stir in well until a dough forms. Flatten dough into a disk, wrap in plastic and refrigerate for at least 2 hours. Roll dough 1/4 inch thick and cut hearts with a cookie cutter. Bake at 350°F until lightly browned on the bottoms, about 10-12 minutes. Cool on rack and decorate if desired.

### Honey of a Latte - Makes 1 serving -

#### Ingredients

1 Tablespoon honey  
1 Tablespoon cocoa powder  
1/4 cup espresso coffee, hot  
3/4 cup steamed milk

#### Directions

In a latte cup, stir together honey and remaining ingredients.

### Butternut Squash Soup - Makes 6 servings -

#### Ingredients

2 Tablespoons butter  
1 onion, chopped  
2 cloves garlic, minced  
3 carrots, diced  
2 celery stalks, diced  
1 potato, peeled and diced  
1 butternut squash, peeled, seeded and diced  
3 cans (14.5 oz. each) chicken broth  
1/2 cup honey  
1/2 teaspoon dried thyme, crushed  
Salt and pepper to taste

#### Directions

In large pot, melt butter over medium heat. Stir in onions and garlic. Cook and stir until lightly browned, about 5 minutes. Stir in potatoes, squash, chicken broth, honey and thyme. Bring mixture to boil; reduce heat and simmer 30 to 45 minutes or until vegetables are tender. Remove from heat and cool slightly. Transfer mixture to blender or food processor; process until smooth. Return pureed soup to pot. Season to taste with salt and pepper. Heat until hot and serve.

**For the Bees** (I'll keep these here as a quick reference until spring)

### Bee Hive Candy Recipe (Fondant) Stove Top

*Courtesy of Tim Sullivan*

Fondant bee candy can be fed directly to the bees once cooled. It is also common to use this recipe in small quantities to plug the hole on a Queen Cage.

#### Ingredients

Mix 5 pounds sugar, 1 pint light Karo syrup and 1 1/3 cups water

#### Directions

Heat to 242°F while stirring constantly – this mix will be boiling for about 5 to 8 minutes before it reaches 242°F. Let cool to 190 to 200°F (important) and pour into paper plates to harden and store in the freezer

**When ready to feed, remove paper, break in half and place both halves over top bars, add a 3/4" shim and replace inner cover, etc.**

### Bee Hive Candy Recipe (Fondant) Microwave Version

Here's a microwave recipe for any hungry hives you may have entering the deep freeze of January and February.

#### Ingredients

1 1/2 cups granulated sugar  
1/2 cup light corn syrup

#### Directions

In a 1-quart or larger microwave dish, mix thoroughly 1 1/2 cups granulated sugar and 1/2 cup light corn syrup. Microwave on high, stirring every few minutes until the mixture is clear and bubbles become thumbnail sized (about 10 minutes). STOP immediately if the mixture begins to brown. A wooden spoon is very effective for stirring, as it can be left in the dish while heating. Pour into a shallow mold made of cardboard, paper plate, or a container lined with paper to cool. The candy will become brittle and can be slipped on top of the frames beneath the inner cover where the bees can consume it.

**Coming Next Month  
Baklava. Don't miss it. Great recipe!**

# Norfolk County Beekeepers Association

## Administrative Page

The Norfolk County Beekeeper's Association (NCBA), is dedicated to apiculture education and promotion of the art and science of beekeeping among beekeepers, agriculture and the general public. This is a "Not-for-Profit" organization, meeting the first Monday of every month, at 7:30 PM (second Monday if the first Monday is a holiday). The meetings are held at the Norfolk Agricultural High School (Media Center Cafeteria) in Walpole, MA. Meetings in June-August will be held at members' bee yards as announced.

### 2005-2007 NCBA Officers

#### President

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#### Fair Committee Chairperson

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#### Librarian

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### 2006 Monthly Meeting Schedule

February 6, 2006  
March 6, 2006  
April 3, 2006  
May 1, 2006  
June 5, 2006

### Bee School

Bee School Meetings will resume in February, 2006 at 7 pm. For more information, please call Tim Sullivan at (781) 326-2834, or Howard Crawford at (508) 528-9117. Also check out [www.norfolkbees.org](http://www.norfolkbees.org) for up-to-date information.

## Swap N' Sell N' Wanted Classifieds

Here's a column where you can sell, swap, or give away just about anything. If you are a paid member, advertising is free for as many issues as you wish. If you are not a member, the cost is \$8.00/ad/issue (so, it pays to become a member for just \$15!)

**FOR SALE:** Blueberry honey in pails and jars. Also, wildflower honey in pails. Please call Merrimack Valley Apiaries, (978) 667-5380 for prices. I spoke to Crystal at MVP and they have already started taking orders for NUCs. The price for 2006 is \$69, plus a refundable box deposit of \$15. She suggested that we combine our orders. There is a discount if we order over 100 NUCs. They have a web site, [www.mvabeepunchers.com](http://www.mvabeepunchers.com). There is a downloadable form, fill it out and send it along with a check. (That is unless we can combine orders and get the discount.) I have asked Irene to handle it again this year.

**FOR SALE:** I have 20 shallow honey supers with drawn foundation, about 4 deeps without frames, and 2 queen excluders. Please call Annie Birman at (401) 333-3251, or email her at: [AKDAB@aol.com](mailto:AKDAB@aol.com)

**WANTED:** Workshop/Artists Workspace. I am looking for a workspace w/electricity that can accommodate wood working, painting, tool storage etc. with car access. Garage or old gas station bay or small industrial space would be ideal. Will pay monthly rent. Call Tom @ 781.559.3123.

**FREE:** I have extra sheets of homosote. I bought a 8' x 4' and cut it up into smaller pieces. Since I have only one hive, I have several sheets left over. If anyone is in need, please let me know and I can bring it the next meeting or you can come pick it up. Tony Lulek: 508-893-7970 or [tlulek@gallery223.com](mailto:tlulek@gallery223.com)

### NCBA Library

The NCBA Library is open for business. We have the following books to loan, so far:

BOOK	Author	Due
The ABC and XYZ of Bee Culture: An Encyclopedia of Beekeeping		
Beeing: Life, Motherhood and 180,000 Honeybees	Thomas, Rosanne Daryl	
Beekeeping: A Practical Guide for the Novice Beekeeper	Melzer, Werner	
The Monk and the Honeybee (Video)		7-Feb
The New Complete Guide to Beekeeping	Morse, Richard	7-Feb
Robbing the Bees	Bishop, Holley	7-Feb

Thank you to Sheila Hollister and Tim Sullivan for the most recent library contributions.

Anyone who would like to recommend a purchase can email Whitley ([whitfrost@rcn.com](mailto:whitfrost@rcn.com)) or mention it at the next meeting. If anyone has any recommendations or ideas on binding the soft cover books with hard covers in order to protect them, please let me know.

# Minutes from the January 6, 2006 Meeting

Next meeting will be on Monday, February 6, 2006  
38 members in attendance. The Meeting Raffle collected \$57

## Pre-Meeting Chit-Chat

Several members reported that they did not get a copy of the news letter emailed to them although they do have an email account. They were asked to confirm their current email account with Tony Lulek, the Corresponding Secretary at [tlulek@gallery223.com](mailto:tlulek@gallery223.com). Emailing the notices saves us time and money so we would like to be able to use email for as many members as possible.

## Old Business

**1) The NCBA web site is up and running: [www.norfolkbees.org](http://www.norfolkbees.org)**  
Members that have been to this site gave it rave reviews. A web link from the old web site has been established and as more people search for our web site, its popularity on search engines will increase and raise its ranking on searches for our association.

## 2) The Newsletter

There was rave review for the new newsletter format that Tony published in December. Tony said he is always looking for more material of any interest to the membership so please submit recipes, jokes, cartoons, stories, suggestions.

## 3) Bee School

Starts Tuesday, February 7<sup>th</sup> at running from 7:00 pm until approximately 9:00 pm in the Cafeteria at the Norfolk County Agricultural High School in Walpole, MA. Class dates will be 2/7, 2/14, 2/28, 3/7, 3/21, 3/28, 4/4 and 4/11, with field demonstration TBA, weather and bees depending. For additional information please contact Tim Sullivan, Bee School Director. (781) 326-2834.

Advertising has been done as in the past with notices posted at local garden and home centers, libraries and public boards. Also local papers have been sent notices for publication.

The class registration form is available on the NCBA web site on the Bee School tab.

In early January we had received two complete applications and inquiries from 15 other people.

The Hive Assembly class will be on February 14<sup>th</sup>. Any volunteers to help with the building of the new club hive are invited to attend and bring their tools: hammer, glue, band-aids, etc.

## 4) The first NCBA Board of Directors meeting will be held on Tuesday February 28<sup>th</sup> at the Aggie School.

This is a Bee School Night, but it is hoped this will work well for everyone, save some travel time, and not impact the class.

## 5) Library. The librarian is Whitley Frost ([whitfrost@rcn.com](mailto:whitfrost@rcn.com))

The library has received a few donations, two items from Tim Sullivan in particular. Donations are welcomed.

Whitley has sent letters to several publishers and we have received two books so far, so we will continue this campaign.

## New Meeting Business

### 1) Treasurer's Report by Miguel Lessing

\$6,058 is in the club bank account. That is an increase of \$958 from the balance of \$5,100 a year ago. Miguel recommended that we have a low balance limit of around \$3,000 to cover annual expenses

(meeting costs, cleanup, bee school supplies, insurance, etc.) and that we think about how ways to manage the surplus monies, the new library being one very creative development for the whole association. Suggestions are welcome. This will be a topic for the BOD meeting on February 28<sup>th</sup>. The treasures report was accepted. See page 8 for report.

### 2) Bee Packages for this year (See President's Perspective)

Andy Reseska reported that the order for April from his usual sources is sold out, and that May 16<sup>th</sup> is the first available shipment. This is not encouraging news for any local beekeepers wanting a producing hive from packages this year.

Some reasons for the high demand: 1) some beekeepers in NY reported loosing 50% of their bees in 2005. Much of NY suffered a summer drought and lower production than usual; 2) Almond growers in CA are paying good incentives for migratory beekeepers, up to \$150/hive for the bloom time in late February. Over 1 million hives are trucked into CA each year for the almond season covering 500,000 acres with 2 colonies per acres.

Andy, Irene Gorczyca and others are looking for alternative package and Nuc sources, including Merrimack Valley Apiaries, Betterbee and Beekeepers. This will be a topic at next months meeting where order planning may be necessary.

### 3) Beekeeper Supplies

Andy Reseska said that his business can sell treated medium supers and buckets of fructose 55 syrup with 70% solids in 5 gallon pails for bee feeding. Andy is also looking into bottling supplies and other seller packaging in bulk. He can be reached at our monthly meeting or you can contact Reseska Apiaries at [reseska-apiaries@verizon.net](mailto:reseska-apiaries@verizon.net)

**4) America Bee Journal** Discount subscription forms were available and more will be at the next meeting. A one-year subscription is \$17.20. As well there are discount forms for Bee Culture.

### 5) There was no door prize this meeting.

## Meeting Topic: Queen Rearing

Presenter: Tim Sullivan and Ray Hennessey

Tim presented materials he used in a Queen Rearing class last summer. He proposed that this association plan a queen rearing program, with a training class, this year as a means of supporting our association's queen bee needs as well as enhancing our beekeeping experiences.

There a several queen rearing methods. Some entirely or more bee-managed (Queenless Split) and other more people managed that involve grafting of swarm cells or a 1-2 day old worker larva into cups that are then positioned in a specially configured frame for rearing purposes.

A lot of introductory information and examples were presented. A key success factor in grafting is the quality and age of the royal jelly available. The window of success is one or two days at most after the egg hatches and a larva emerges and begins to grow. A growing queen will be fed over 145,000 times by the workers before it emerges, an average work will be fed 1,600 times before it emerges. More information at a future meeting when the Queen Rearing class is discussed.

# Bee Pollen

## What is pollen?

Pollen is the male seed of flowers. It is required for the fertilization of the plant. The tiny particles consist of 50/1,000-millimeter corpuscles, formed at the free end of the stamen in the heart of the blossom. Every variety of flower in the universe puts for a dusting of pollen. Many orchard fruits and agricultural food crops do too.

There are two types of pollen. Anemophile pollens are the wind-carried type. Entomophile pollens are the other type. They hitch a ride on insects, primarily honey bees, who forage among their blossoms. These pollens are heavier and are of a different variety than the wind carried pollens.

## What is bee pollen?

Bee pollen is simply entomophile pollen with a very important touch of “magic” added by the bee. Gathering pollen is not as easy as it sounds. Once a honey bee arrives at a flower, she settles herself in and nimbly scrapes off the powdery loose pollen from the stamen with her jaws and front legs, moistening it with a dab of honey she brought with her from the hive. The enlarged and broadened tarsal segments of her legs have a thick trimming of bristles, called pollen combs. The bee uses these combs to brush the gold powder from her coat and legs in mid-flight. With a skillful pressing movement of her auricle, which is used as a rammer, she pushes the gathered gold into her baskets. Her pollen baskets, surrounded by a fringe of long hairs, are simply concave areas located on the outside of her tibiae. When the bee’s baskets are fully loaded, the microscopic golden dust has been tamped down into a single golden grain, or granule.

One of the most interesting facts about bee pollen is that it cannot be synthesized in a laboratory. Mother Nature is keeping secrets from us. When researchers take away a bee’s pollen-filled comb and feed her manmade pollen, the bee dies, even though all the known nutrients are present in the lab-produced synthesized food. Many thousands of chemical analysis of bee pollen have been made with the very latest diagnostic equipment, but there are still some elements present in bee pollen that science cannot identify. The bees add some mysterious “extra” of their own. These unidentifiable elements may very well be the reason bee pollen works so spectacularly against so many diverse conditions of ill health.

Honey bees do double duty. They are programmed to gather pollen and carry it back to the hive as food for the colony. However, even more important as far as humans are concerned, they are also responsible for the pollination of more than 80 percent of green growing things. In the grand scheme of life, we can conjecture that the bees’ primary duty is almost certainly to accomplish pollination.

As bees buzz from blossom to blossom, microscopic pollen particles coat their stubby little bodies so densely that they sometimes look like little yellow fuzz balls. When they arrive at the next flower, a portion of the live golden dust is transferred to that blossom and pollination is accomplished.

When the creator wrote out the job description for the bees, their number-one responsibility was the pollination of plants. This they neatly accomplish in the course of collection food for the colony. Without the pollen-carrying honeybee, many species of plants would fail to be fertilized and would die out. It isn’t only flowering plants that depend on the services of the bee either. I think you’ll agree the world would be less pleasant without beautiful, sweet smelling flowers, although we humans could survive without them. But, with the food crops bees pollinate, mankind might well be in danger of extinction.

*Extracted from Royden Brown’s Bee Hive Product Bible*



**Financial Condition - NCBA**  
**Treasurer's Report as of January 9, 2006**

**NET ASSETS**

	<u>on 12/31/2004</u>	<u>on 12/31/2005</u>
Money in the Bank	\$ 5,140.07	\$ 6,133.49
Manual Extractor	\$ -	no assessed value
Library	\$ -	no assessed value
Debts	\$ -	\$ -

Bank account is reconciled through 12/15/05

**RESULTS FOR THE YEAR**

	<u>All Year 2004 (*)</u>	<u>All Year 2005</u>
<b>INCOME</b>		
Membership Dues	\$ 945.00	\$ 935.00
Bee School - Net	\$ 729.81	\$ 302.44
Raffle Income	\$ 421.00	\$ 514.25
Net Sales	\$ (12.54)	\$ 144.90
Agricultural Exhibits' Prizes, Small various	\$ 325.00	\$ 250.00
Interest and donations	\$ 0.06	\$ 8.50
<b>EXPENSES</b>		
Cost Of Monthly Meetings	\$ 486.05	\$ 335.49
Aggi School Hive	\$ 251.50	\$ -
Cost of Agricultural Exhibits	\$ 67.95	\$ 44.04
Dues and Subscriptions	\$ 165.00	\$ 71.99
Insurance	\$ 559.00	\$ 527.00
Miscellaneous	\$ 114.91	\$ 101.50
Newsletter	\$ 271.75	\$ 51.80
Website	\$ -	\$ 29.85
<b>NET TOTAL</b>	<b>\$ 492.17</b>	<b>\$ 993.42</b>

(\*) Year started February 1, with new Treasurer



**Our New Officers 2005-2007.  
 Norm Shaw, Tony Lulek, Ray Hennessey,  
 Ed Karle, and Miguel Lessing**

**Magazines Subscriptions**

I have coupons for Association Member Discounts for:  
 Bee Culture Magazine & American Bee Journal.

I will have the coupons at the meetings, but if you want one  
 before then, please contact me and I will mail you one.



**Queen cups & frame from the  
 demonstration on January 6th.  
 Please make sure to bring a pair of scissors.**



**Winter Storm, December 2005**

From: Tony Lulek  
 35 Dalton Road  
 Holliston, MA 01746

TO: