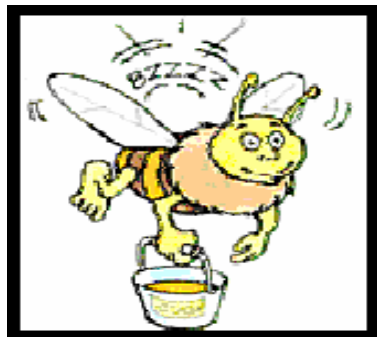


October, 2005



WISHING YOU A SWEET NEW YEAR!

The Next Meeting Will Be

Monday, Oct. 3rd

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 Ctr. Cafeteria) in Walpole, MA. Meetings in June-August will be held at members' bee yards as announced.

Notes From The Editor:

I had 12 new hives this year and was surprised at the amount of honey I extracted back in July! I purposely delayed putting on the honey supers until the upper deeps were filled to capacity. Then, from June to July, all but five hives filled at least one honey super and I was able to harvest some very light, sweet honey. After that, I think my bees took off for the Cape between July and September because I checked four hives this weekend and there's very little honey in the frames I emptied back in July. I have 16 more hives to check and I'm hoping that the other locations did a lot better. But even if there's no summer crop, I can't blame them ... who wanted to work in the heat and humidity of July and August? For those of you that extract both early summer and summer honey, did you find the same thing or were my bees the only ones vacationing this year?

Now, let's see ... oh, yes, election of officers! At this month's meeting, Tim will appoint a nominating committee to come up with candidates for office. The nominating committee will be comprised of three individuals named by Tim, and two more members elected from the members present at the October meeting. This committee will have it's work cut out for them because, unfortunately, Tim, Mike, and yours truly will not be running for re-election, so that means we need to fill the President's position and both the Recording and the Corresponding Secretaries' positions. Voting will take place at the November meeting.

In other news, I don't know how Crystal Card's bees in Louisiana survived the double whammy caused by Hurricanes Katrina and Rita. Crystal's family operates 12,000 + hives down there. I intend to send her an email ... let's all hope that her apiaries were spared from destruction. I'll keep you posted.

Wishing those who celebrate either Rosh Hashanah or the Celtic New Year (Halloween), a sweet and prosperous New Year! Be well.

Shalom.
Irene Gorczyca

Norfolk County - Massachusetts
THE NORFOLK BEE
Online at: www.norfolkbees.org

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Irene Gorczyca

September Meeting Minutes

Mike Miconi

There were 30 people in attendance.

The meeting started outdoors with the distribution of glassware purchased from Andy Reseska. This took about a half hour as there was a lot of glass to be sorted out.

It was mentioned that the election of officers will take place in November with nominations during October. The offices of President, Corresponding Secretary and Recording Secretary are being vacated and will be needing candidates.

The meeting focused on preparations for winter. Tim handed out some magazine articles on the subject and he led discussions on what needs to be done in getting your hives ready for winter. Among the things to be done are mite treatments, installing mouse guards on entrances, insulating the tops and guarding against too much moisture in the hives during the winter. It was noted that Mite-Away pads have been approved for use against Varroa & tracheal mites. Also discussed was treatment of tracheal mites with menthol. **REMEMBER – any honey to be used for human consumption must be removed from the hives before any medications are added.**

The door prize for the evening was a copy of an original bee painting by Susan Snow which was used on the August 2002 cover of Bee Culture magazine. It was won by Fred Rapkin.

The meeting adjourned at 9:00.

Massachusetts Beekeepers' Association Fall Meeting and Honey Show

The Mass Beekeepers' Assn invites you all to our Fall Meeting and Honey Show, to be held October 14th and 15th at the Royal Plaza Hotel in Fitchburg. The Friday evening program will be a presentation on the increase in the bear population in Massachusetts by James Cardoza, a Wildlife Biologist with the Division of Fisheries and Wildlife. Saturday will feature David Tarpy, the Apiary Extension person at North Carolina State University, and Commercial Beekeeper Michael Palmer of St. Albans, VT. They will be presenting the basics of queen biology and management, and queen production.

For further information, see Paul Desilets at 508-888-2304, or go to our website at www.massbee.org. Cost is \$20 for members, \$30 for non-members, for both the program and luncheon.

Annual Honey Show to be held on Saturday, bring your entries!! Entries must be registered before 9:00. Please see page 3 and 4 for entry rules. Ribbons will be awarded for all 21 classes being judged this year.

(continued in next column)

Classes (Ribbons awarded for first three places)

1. Best two sections round comb honey
2. Best two sections square comb honey
3. Best two packages cut comb honey (4" square)
4. Best shallow extracting frame of honey
5. Best medium extracting frame of honey
6. Best full depth frame of honey
7. Best shallow cut comb frame of honey
8. Best two 1-lb. jars of light honey
9. Best two 1-lb. jars of light amber honey
10. Best two 1-lb. jars of amber honey
11. Best two 1-lb. jars of dark amber honey
12. Best two 1-lb. jars of dark honey
13. Best two 1-lb. jars of chunk honey
14. Best two 1-lb. jars of creamed honey
15. Articles made of beeswax
16. Best pieces of beeswax, 2 lb. or more
17. Best pair straight plain, tapered, molded candles of pure beeswax
18. Best pair straight plain, tapered, dipped candles of pure beeswax
19. Still mead (bottle)
20. Sparkling mead (bottle)
21. Beer made with honey (2 bottles)

Chalkbrood in bees from Australia Contributed by Garry Libby

A few years ago I bought 2nd generation Carniolans from Australia from a Canadian queen producer and had severe problems with chalkbrood. I also know of a serious queen breeder in the US who refused to use any more Australia stock for the same reasons.

When I reported these experiences to this list [Bee-L - Attila] on a previous occasion, in an attempt to discourage hobbyists from importing Australian stock, I was roundly booed by some as over-generalizing. On this occasion I will just repeat my position...I do not think that US hobbyists should be of the opinion that they will be improving their genetics by importing stock from Australia. In fact, the opposite (IMHO) is most likely to be true. I think that selected US strains are likely to be the best in the world, and suggest that hobbyists stick with them until there is evidence otherwise.

On the subject of chalkbrood...most US stock seems highly resistant so US hobbyists have no idea what chalkbrood can do to a hive. To vulnerable stock, chalkbrood can be as devastating as Foulbrood and it is highly contagious. Beware!

Lloyd Spear
Owner Ross Rounds, Inc.

China: Balls of Fire: Bees Carefully Cook Invaders to Death

Susan Milius

(Contributed by Al Needham, PCBA)

Honeybees that defend their colonies by killing wasps with body heat come within 5°C of cooking themselves in the process, according to a study in China.

At least two species of honeybees there, the native *Apis cerana* and the introduced European honeybee, *Apis mellifera*, engulf a wasp in a living ball of defenders and heat the predator to death. A new study of heat balling has described a margin of safety for the defending bees, says Tan Ken of Yunnan Agricultural University in Kunming, China. He and his team also report in an upcoming issue of *Naturwissenschaften* that the native bees have heat-balling tricks that the European bees don't. That makes sense, the researchers say, since the Asian bees have long shared their range with the attacker wasp *Vespa velutina*, but the European bees became widespread in Asia only some 50 years ago and so have had much less time to adapt to the wasp.

The attacker wasps are "gigantic," says Thomas Seeley of Cornell University, who studies bee behavior. Of all social insects, the species has the largest workers, with wingspans that can stretch 5 centimeters. The wasps build large versions of the papery nests of hornets found in North America, and they specialize in breaking into other social-invaser. Researchers used to think that the few-dozen bees were trying to sting the wasp, says Seeley. Thermal cameras, insect nests and carrying off larvae as food for young wasps.

"I've seen a single wasp overwhelm a colony of 6,000 bees" of a species that doesn't make heat balls, says Seeley. The invader wasp stands at the nest's entrance as one guard bee after another comes out to defend its home. "The wasp cuts the guard into pieces ... and waits for the next one," says Seeley. When all the defenders are dead, "the wasps strip-mine out the larvae," he reports.

However, a few honeybee species can defend themselves by surrounding an however, revealed the balls' soaring heat.

To see what margin of safety the bees have, Tan and his research colleagues presented tethered wasps to six colonies each of native Asian bees and European bees. At each nest, worker bees engulfed the wasp immediately. Within 5 minutes, the center of a typical bee ball had reached 45°C.

To check the bees' and wasps' tolerance for heat, researchers then caged each of the species in incubators and systematically cranked up the temperature. The wasps died at 45.7°C, but the Asian honeybees survived heat to 50.7°C and the European bees made it to 51.8°C.

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The native Asian bees, ancient adversaries of the wasps, mobilized half again as many defenders into a heat ball as the European bees did, the researchers report. Furthermore, Asian bees not mobbing the wasp were more likely to take shelter during an attack than bystander European bees were.

Heat balling is the flip side of bees nursing larvae in a nest, says Seeley. To keep the youngsters at the right temperature in cool weather, honeybees space themselves around the nursery and shiver their powerful flight muscles to generate heat. Seeley notes, however, that the nursemaids don't raise the temperature above 36°C, so the brood stays safe.

References:

Tan, K., H.R. Hepburn, et al. In press. Heat-balling wasps by honeybees. *Naturwissenschaften*. Abstract available at <http://dx.doi.org/10.1007/s00114-005-0026-5>.

Massachusetts Beekeepers Association Annual Honey Show Rules

Entries will only be accepted from 8:30 AM until 9:00 AM on Saturday, October 15, 2005

- Exhibitor must be a MBA member in good standing and must be present at the Annual Meeting.
- A person shall not offer for exhibit any item not produced and/or prepared by the owner.
- An exhibitor will make only one entry in a given class.
- Placings will be awarded on basis of quality of exhibit ---the decision of the judge(s) will be final.
- No labels or identification on any entry until judged. No plastic or Duragilt frames of honey.

Mead

- Still mead must be presented in a 750 ml, clear bottle with cork or screw cap finish.
- Sparkling mead must be presented in a 750 ml clear champagne bottle with stopper and cage.
- All mead must have honey as its main ingredient, with no spices, fruit, or fruit juice added for flavor.
- Alcohol must be 7% or more; Recipe must be included with entry.
- No labels or markings of any kind allowed on the bottles or caps.

Honey Beer

(continued on page 4)



From:

Irene Gorczyca
276 Winter Street
Walpole, MA 02081

TO:

Swap N' Sell

Here's a column where you can sell, swap, or giveaway 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, wild-flower honey in pails. Please call Merrimack Valley Apiaries, (978) 667-5380 for prices.

FOR SALE: I have 10 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 at: AKDAB@aol.com



Honey Beer

- Honey beer must be pilsner type, yellow to gold in color, contain 2 or more pounds of honey per 5-gallon batch.
- Honey must be apparent in taste; Recipe must be included with entry.
- Containers must be of beer style, contain 12 or more ounces of beer and have plain crown caps. No labels or markings of any kind allowed on the bottles or caps.

When to Extract your Honey

Ted Shylovsky, MCBA

The time to extract your honey depends somewhat on your area, but also depends on when you have time to do the extracting, the ideal is the extract the honey from the comb as soon as possible after it is removed from the hive. Sometimes at the end of the season the bees may not cap with finished honey with wax, a quick test is to shake the frame, finished honey will not shake out.

2005-2006 Meeting Schedules:

MONTHLY MEETINGS:

MON, 03 OCT 2005
MON, 07 NOV 2005
MON, 05 DEC 2005
MON, 09 JAN 2006
MON, 06 FEB 2006

BEE SCHOOL MEETINGS

Bee School will resume Tuesday, February, 2006 at 7 PM.
For more information, call Tim Sullivan (781) 326-2834, or Howard Crawford (508) 528-9117.