

The Nevada County Beekeepers Association ~ January 2013



Local Buzz

President's Message

Jeremiah Farrell, President

Happy new year to all new bee's and old bee's!!! I hope the holidays are treating everyone well. I would like to thank all our members for allowing me the opportunity to serve as the president . We are looking forward to another wonderful year of beekeeping. Hopefully, we will get enough rain to provide for a ample honey crop, but not so much as to cause too many problems. We are always looking for new and interesting topics for our guest speakers so feel free to voice your input. Once again thank you!

January 7th Meeting - 7:00 PM

Grass Valley Veteran's Memorial Building - 255 South Auburn Street in Grass Valley

Our Program is "gizmos and gadgets" along with a presentation by Randy.

There will be a no-host dinner at LinQ buffet at 5:30 PM before the meeting. Everyone is welcome.

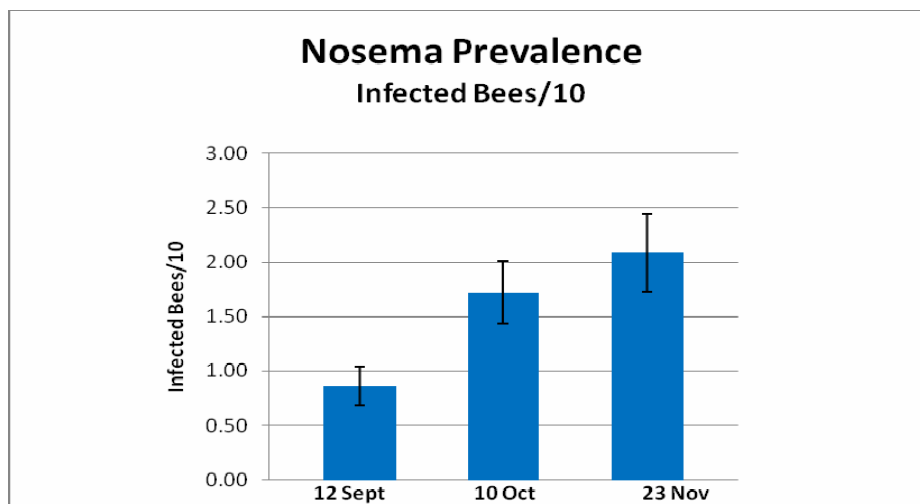
Bee Bits

Randy Oliver, Contributor

Well, it appears that we've safely weathered the progression of the Mayan calendar! As commercial beekeepers then realize that they should check into their hives prior to almond pollination, many are finding that there are no bees. I suspect that the combination of last year's warm winter, the drought over 60% of the U.S., and the shortage of the most common commercial miticide will lead to a shortage of bees for almond pollination. There may well be a sudden demand for colonies in February.

I am currently running three different controlled field trials (involving nearly 300 colonies) for different companies. Despite the hard work (as in equalizing 150 colonies in December, and feeding thousands of individual bottles of syrup carefully mixed with various products) I benefit by collecting a great deal of useful data for the benefit of bee science.

For example, member Leslie Gault is processing nosema samples for me. In one of our trials, we are tracking nosema prevalence in colonies through winter. The preliminary results are of interest:



In these 18 colonies, by late November, an average of 2 bees out of 10 were highly infected. At this rate, nosema starts to take a toll on the colony, and if it climbs much higher, it can be serious. I am eagerly awaiting the results from subsequent sampling!

We've passed the shortest day of the year, and we're seeing queens who had shut down now starting to lay eggs again (I'm seeing more broodrearing shut down this year than I have in recent winters—this is a good thing for varroa management). We are approaching the nadir of bee population for the season, as the old bees die off, but before the first bees of the new year emerge to take their places. I recently received data from a large-scale trial involving a number of beekeepers, in which we graded 600 colonies for strength in November, December, and January. The results are very interesting, seeing exactly how colony strength has to do with population drop or growth over the winter, and colony mortality. I will show slides of the data at the January meeting.

I am glad to see the amount of rain that we've gotten—this is very different than last winter's drought. We might actually get some honey next spring! The colonies are in tight cluster on these cold days, breaking any time that it warms up to forage for the suprisingly abundant pollen out there.

It would be a good idea on the next dry day to go out and heft your hives for weight. They should still be quite heavy, indicating that the bees have adequate honey stores. If not, you can feed heavy syrup, fondant, or dry sugar.

I'm currently writing for ABJ about bee detoxification of chemicals. The vast majority of toxins that bees (and humans) are exposed to are the natural plant allelochemicals found in pollen and nectar (for humans, in the fruits, nuts, grains, and vegetables that we eat). Bees must detoxify them, and many likely have "hormetic" beneficial effects (in both the bee and human diet). This detoxification mainly takes place in the bee Malpighian tubules, which have functions similar to the human liver and kidney. To illustrate the article, I took the following photograph:



Left to right, the bee midgut (or intestine), where most digestion takes place; the ileum (narrower tube) in the middle; and the head of the rectum to the right. The slender Malpighian tubules are attached at the junction of the midgut and the ileum. The Malpighian tubules and ileum perform detoxification, immune, and excretory functions analogous to the human liver and kidney. (I took this photo with a pocket digital camera held to the scope, illuminated by a flashlight clamped between my teeth).

From the Librarian

Tynowyn Slattery, Librarian

A new book and 2 accompanying DVDs and 1 CD

Genetic Roulette; The Documented Health Risks of Genetically Engineered Foods.

Jeffery M. Smith

Hardback, Yes! Books, 2007, 319 pages, 44 pages citations and references

2 DVDs:

Unnatural Selection and Hidden Dangers in Kids Meals

Audio CD: *You're Eating What?*

This book and these DVDs were added the library to provide more information for the conversations that are rising about the merits of genetically modified foods. This particular book was chosen for it's extensive list of research references and understandable explanations of the of processes, expressions, proven actual and potential effects, primary and peripheral, in genetic manipulation; it's bias is definitely on the side of caution in the unregulated introduction of GMOs into our food system.

It became obvious, during my research into this report, that the dialogue on this issue, particularly in the past and up to, perhaps, the last 10 years, has been dominated and controlled by the economic community, with the scientific as adjunct in development and testing; the information in this book and the two DVDs expands the dialogue to include the ethical and sustainability concerns that, reasonably, should be part of everyone's consideration.

I have divided the three disc set into separate units for viewing and hope, with the book also, that every member will be able to add this important information to his/her understanding. It's a real eye opener with a definite feeling of time sensitivity.

Late books can be checked out for an extra month by calling or e-mailing, or returned by postal mailing
Tynowyn at: 20493 Rome Road, Nevada City, CA 95959, 530-265-6318, swoolman@saber.net

Upcoming Classes

For more information please contact A to Z supplies at 273-6608 and ask for April or Dan Sr.

Beginning beekeeping -January 19th - Saturday

830 am to 4 pm—Cedar Ridge Y at Hwy 174

Dan Wheat and Gary McClaughry teachers

\$40.00 per person - Limited to 40 people

Beginning beekeeping -February 9th - Saturday

830 am to 4 pm- Cedar Ridge Y at Hwy 174

Serge Labesque - teacher

\$40.00 per person - Limited to 40 people

Beginning beekeeping - March 16th - Saturday

830 am to 4 pm - Cedar Ridge Y at Hwy 174

Dan Wheat and Gary McClaughry teachers

\$40.00 per person - Limited to 40 people

Country Rubes Combo Screened Bottom Boards

Special NCBA Club Price! Call Janet for details. 530-913-2724 or rubes@countryrubes.com

Club Membership

Janet Brisson, Treasurer

If you are a new member and want to sign up but can't make it to the meeting, you can sign up on line at NCBEES.net.

You can always mail your dues.

\$20.00 (includes newsletter through mail)

or

\$15.00 (includes newsletter through email)

NCBA

c/o Janet Brisson

2093 Dog Bar Road

Grass Valley, CA 95949

Help us reduce paper and mailing costs, get your newsletters electronically and your family membership fee is reduce from \$20 to \$15.

Email Janet at rubes@countryrubes.com

Honey Extraction House

A to Z Supply has a honey extraction house available for rent. Equipment is provided and the room is heated and there's lots of hot water for clean up. For more information: 530.273.6608

A to Z Supply

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Bee hives in Switzerland - photo by Gary Gustafson (1980)

The Almonds Need Your Bees

Anyone wishing to make some money by sending their bees to almonds is invited to do so. Rob Slay will take your bees to the almonds but needs them delivered to his house in LOP. For more info call Rob at 263-5618.

Goodies Sign-up

Karla Hanson, Coordinator

Please let me know if you can bring a treat for any of the coming meetings. We still need treats for our September, October, and November meetings. Contact Karla Hanson, queenbeez@att.net

This Month's Recipe

As seen at the Christmas Party

This sweet and sour recipe needs to marinate for four (yes, 4) days to be at its best, so plan ahead or forget about it. Red cabbage was made for this recipe. Only use olive oil: it's Biblical — and science has proven that it is very good for you.* Add the oil the day before serving — otherwise the oil protects the cabbage from the vinegar and slows the process greatly.

If you ever go to the restaurant known as Clearman's Northwoods Inn <http://www.clearmansrestaurants.com>, get their salads and cheese bread — if nothing else. (No, it's not dietetic, but it's awesome!) However, the red cabbage salad is a really good and rather low calorie dish that is good for you. At the restaurant, this salad acts as the foil to all the dressing on their green salad and the buttery cheese bread.

Ingredients:

1 head red cabbage
3/4 cup red wine vinegar or apple vinegar
2 Tbsp balsamic vinegar
5 Tbsp sugar
3 tsp salt
1 tsp Lawry's Seasoned Salt
1/2 tsp black pepper
1 and 1/2 tsp onion powder
1 extra large zip-lock bag
1/2 cup olive oil

Preparation:

1. Split the cabbage head in half. Cut out and remove the tough core of the cabbage — discard.
2. Slice the cabbage as thinly as possible — 1/8th inch is ideal. The slicing disc on your food processor will help. Go back through the sliced cabbage and cut the longer parts into smaller pieces — discard thick/white parts. Place cabbage in a large zip-lock bag. You can use a large bowl if needful, but is harder to marinate that way — and takes up fridge space.
3. Mix together all of the other ingredients. Pour into the cabbage and mix it up — purge the bag of air and then smush the bag to get the vinegar mixture all through the cabbage.
4. Twice a day (or more often) — for the next several days — smush the bag around and get the marinade all over the cabbage. The red cabbage will soften quite a bit and the marinade will become deep purple. Don't let it stain your clothing. The flavors will meld over the next few days and the cabbage will soften and seem to shrink. Continue to purge air from the bag as the cabbage softens and the air pockets collapse.
5. The day you plan to serve the salad, add the olive oil. and smush it around.

Recommend to serve in its own small bowl at the table so the juice does not turn other items red. Use a slotted spoon to drain well — or use the colander. If using the colander, save the liquid and put the excess cabbage and the liquid back into the bag for another time.

The Nevada County Beekeepers Association is dedicated to apiculture education and promotion of the art and science of beekeeping among beekeepers, agriculturists, and the general public. This is a “not for profit” organization. Donations are welcomed.

Meetings are held the first Monday of each month at 7 PM at the Grass Valley Veteran’s Memorial Building at 255 South Auburn Street in Grass Valley. All visitors are welcome. Use the back entrance.

The newsletter is published monthly as a service to the membership. Articles, recipes, commentary, and news items are welcomed and encouraged. Contributions should be received by the 20th of the Month to be included into the next issue. Submit to garyg@newpress.com

Advertising space (3” by 2”) in this newsletter is usually available and need not be bee-related. Advertising rates are \$7 per year for NCBA members and \$16 per year for non-members.

Nevada County Beekeepers Association



c/o Steve Reynolds
10838 Ridge Road
Nevada City, CA 95959
First Class Mail

January 7th Meeting - 7PM

Program: gizmos and gadgets

No host dinner at Lin-Q - 5:30PM

Nevada County Beekeepers Association (area code 530)

Officers

President: Jeremiah Farrell 632-3303

Vice President: Leslie Gault

Secretary: Jack Meeks..... 432-4429

jackm@nccn.net

Treasurer: Janet Brisson..... 913-2724

rubes@countryrubes.com

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Larry Merritt..... 613-3923

lameritt@theunion.net

Randy Oliver..... 277-4450

Charlie Whittlesey.....292-3249

or 755-0468

Deborah Morawski...675-2924

Karla Hanson..... 265-3756

Committee Chairs

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Lynn Williams 675-2924

Librarian: Tynowyn Slattery..... 265-6318

Newsletter Mailing: Steve Reynolds..... 268-2133

Newsletter: Gary Gustafson..... 478-1216

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