

The Shore Swarm

The Newsletter of the Beekeepers Guild of the Eastern Shore

Volume 5, No. 8

www.bgesva.org

September, 2014

From the President:

Greetings BGES,

Summer is nearly over and the fall nectar flow should begin shortly; our bees will enjoy a renewed supply as they build their stores for winter – and a few of us may be able to “rob” them of some honey. Let’s hope the rains are frequent enough for a good stand of fall blooms. Also, if you have areas that can be left unmowed until November, it would help our foragers to find more of “the good stuff”.

Of course our BIG topic is the annual BGES picnic on Saturday, September 6th. Lots more details are provided elsewhere in the Swarm. This is a family event, so let’s show off for those who may not be intimately involved in keeping our bees. Please let Mary Walker know how many are coming so we can prepare accordingly. A GREAT time will be had by all!

Our next regular meeting will be at the Chamber of Commerce office in Melfa at 10:00 AM on Saturday, October 4th. Please note the date and plan on attending. It’s also not too early to be talking with friends that may want to become beekeepers; we’ll have our Beginning Beekeepers class in February.

BGES is actively trying to locate all managed hives in our area so that pesticide spraying might be better coordinated. IF you have not already provided the location of your hives, you are asked to do so using the following procedure:

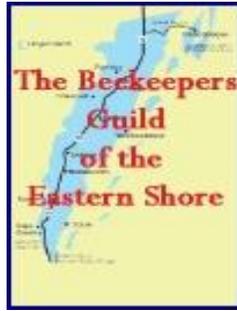
How to Determine and Report Hive Locations

First, for uniformity, please follow these instructions.

1. Open or load Google Earth in your computer (<https://earth.google.com/>) – it’s free
2. Enter your 911 address in the “Search” box, include town and state
3. What comes up may not be perfect but you should see your property.
4. Select the yellow “stick pin” from the top bar. A large stick pin should appear in the picture.
5. Use the mouse to drag the large stick pin to the location on your property where your hives are.
6. The coordinates (latitude and longitude) appear in the Placemark box on the left.
7. Copy the coordinates down with all the details (you can use your mouse to highlight and copy one at a time and paste the answer in another document or email)
8. Send the location info to Carol Zuccarino in an email that includes your name, how many hives are at the location and the coordinates. Use: zuccarinoc@gmail.com or ezturner@gmail.com

See you at the picnic,

John Chubb, BGES President



You and your family are very cordially invited to attend the
Annual Covered Dish Picnic for Friends of the Honeybees

sponsored by

The Beekeepers Guild of the Eastern Shore

Saturday, September 6

4:00 PM

Home of Herman and Mary Walker- Winona

9721 Church Neck Road Machipongo, VA 23405

Directions available on our website: www.bgesva.org

Committee will provide fried chicken, rolls and drinks- covered dishes welcome

Things to do:

- **Smoker contest- fuel provided- bring your smokers**
 - **Honey taste test- bring your honey**
 - **Corn-hole game- open to all**
- **Kayaks available to paddle on Hungars Creek**

A special presentation will be made to Paul Kist, founder of BGES.

Please RSVP to mwalker@esva.net or 678-5813.

Rain date: Sunday, September 7

Carol's Peach Crumb Bars



At our August meeting some of us were lucky enough to experience a scrumptious dessert prepared by Carol Zuccarino. These bar cookies don't feature honey, but they *do* feature WT Nottingham's renowned peaches, which benefit greatly from the efforts of WT's hard working honeybees. Carol says WT Nottingham's peaches were "as big as softballs" this year. Here's the recipe, which comes from the website www.browneyedbaker.com.

Peach Crumb Bars

Yield: 24 bars prep time: 30 minutes cook time: 45 minutes total time: 1 hour, 15 minutes

Ingredients:

For the dough:

- 3 cups all-purpose flour
- 1 cup granulated sugar
- 1 teaspoon baking powder
- ¼ teaspoon salt
- 1 cup (2 sticks) unsalted butter, cold
- 1 egg, lightly beaten

For the filling:

- 5 cups diced or sliced peaches (about 7 peaches, peeled)
- 2 tablespoons lemon juice
- ½ cup all purpose flour
- 1 cup granulated sugar
- ¼ teaspoon salt
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg

Directions:

1. Preheat the oven to 375 degrees F. Grease a 9 x 13 inch baking pan.
2. For the dough: In a medium bowl whisk together the flour, sugar, baking powder and salt. Use a pastry blender to cut in the butter, and then the egg. The dough will be crumbly. Pat half of the dough into the prepared pan. Place the pan the remainder of the dough in the refrigerator while you prepare the filling.
3. For the filling: Place the diced (or sliced) peaches in a large bowl and sprinkle with lemon juice. Mix gently. In a separate bowl whisk together the flour, sugar, salt, cinnamon and nutmeg. Pour over the peaches and mix gently.

4. Spread the peach mixture evenly over the crust. Crumble the remaining dough over the peach layer.
5. Bake in the preheated oven for 45 minutes, or until the top is slightly brown. Cool completely before cutting into squares.

Yet another invitation to go public...the annual Watershed Festival

From the Eastern Shore Soil and Water Conservation District, via Mary Walker, comes an invitation to share our zeal for bees with all the 6th graders on the Eastern Shore:

[This year] sixth grade classes from Broadwater Academy, Homeschoolers, Accomack County, and Northampton County will be invited to attend throughout the day. The theme this year is "Compare the Chesapeake Bay of 1865 to Today". We ask that each exhibitor have a hands-on activity related to the theme for the students to participate. The format will be 5 – 10 students every 10 – 12 minutes in rotation to the booths....We estimate 250 – 350 students if all schools participate....Also new this year are going to be student goody bags. So, we are asking exhibitors and other organizations for donations of environmental education literature, posters, pens, pencils, stress balls, seed packets, etc.....

If you would like to be involved in planning, or would like to participate in this high energy event, please contact Mary Walker at mgw5813@gmail.com. (Please note Mary's new email address.)

Did you know... (Bee News from other sources)

- The White House recently launched a new initiative to promote the health of honeybees and other pollinators. A Pollinator Task Force will be coordinated jointly by the Dept. of Agriculture and the Environmental Protection Agency, and by the end of 2014, will have a plan in place to:
 - Study the health of honeybees, their environmental stressors, and unsustainable management practices,
 - Expanded collection and sharing of data to provide information on the status and trends of managed hive losses,
 - Assess the status of other native pollinators (don't forget those bats, butterflies, birds, beetles and thousands of other types of native bees!)
 - Develop strategies for developing and promoting native and pollinator-friendly seed mixes, and using such mixes in restorative and reclamation projects,
 - Identifying best practices to reduce pollinator exposure to pesticides,
 - Identifying best practices to reduce pollinator exposure to pests and diseases, and,

- Targeting resources towards the areas of highest risk and restoration potential, based on those areas that will yield the greatest benefit.
- Research at the University of Illinois (Urbana/Champaign) has compared the effect of feeding bees sucrose, honey, or high fructose corn syrup, and found significant gene activity differences depending on food source.

"Our results parallel suggestive findings in humans," said University of Illinois entomology professor and Institute for Genomic Biology director Gene Robinson, who performed the new analysis together with entomology graduate student Marsha Wheeler. "It seems that in both bees and humans, sugar is not sugar -- different carbohydrate sources can act differently in the body." Some of the genes that were activated differently in the honey-eating bees have been linked to protein metabolism, brain-signaling and immune defense. The latter finding supports a 2013 study led by U. of I. entomology professor and department head May Berenbaum, who reported that some substances in honey increase the activity of genes that help the bees break down potentially toxic substances such as pesticides. "Our results further show honey induces gene expression changes on a more global scale, and it now becomes important to investigate whether these changes can affect bee health," Robinson said.

From Carol Zuccarino:

For the second time this summer our BGES was represented at a Shore-wide Event: the Farm Festival in Onancock on Saturday, the 6th of August. Two of our Beekeepers, John Long and Chris Merritt presented tables explaining all about Beekeeping. They had live bees and honey sticks with the chance for little ones to dip their fingers in sugar water and actually feed the bees. John talked about honey extraction and Chris explained the life cycle of the bees. The flow of visitors was steady, the day bright and good sharing was enjoyed by all.





From the Editor:

Cool nights have suddenly arrived and with them reports of the fall blooming plants that help our bees prepare for their final brood cycles this year. The newspaper today reported that another cold winter is expected, so this fresh nectar supply might turn out to be critical for our bees.

Most of us have reported a good bee year, with fewer losses than last year, more successful splits, successfully captured swarms, reasonable honey harvests, and a sense of normality. Perhaps a cold winter like last year's is good for the bees, after all.

I had an adventure recently while visiting beekeeping relatives in South Carolina. Circumstances had prevented them from taking any honey this year, so they accepted my offer of help (or rather, my offer to interfere) and outfitted me with the equipment necessary. It is fascinating and challenging to get to see what happens in hives with equipment and practices in place that are different from my own. I was certainly a clumsy beekeeper.

The honey from this farm has always been unique – the richest and best I have ever encountered, so I was highly motivated to get what could be obtained. Some of the old frames fell apart as I worked, but nothing went to waste.

There was a local storefront nearby, "The Carolina Honey Company" that sells all things related to bees and beekeeping, from tools and equipment to jewelry and note cards and honey. They also freely dispense practical advice. The proprietors offer an extracting service, taking your loaded frames to a special room set-up in the back, doing their "thing," and then returning your empty frames and a bucket of your own beautiful strained honey to you. They do this very quickly, and at a cost of \$2.00/frame.

This was such an interesting experience, and has left me hoping that beekeeping on the shore will grow to the point of supporting such a wonderful enterprise. It would be such a useful service, and perhaps a profitable sideline for a small family farm.

I hope to see everyone at the picnic at Mary and Herman Walkers' on Saturday, September 6th. Don't forget to bring a jar of your best honey for the contest, along with your best smoking skills!

-Ann

Don't forget, contributions to this newsletter are always welcome!

Next meeting: Saturday, Oct. 4th, at the Chamber of Commerce in Melfa...Bee there!