



nnjbees.org

August 2013



NORTHEAST NEW JERSEY BEEKEEPERS ASSOCIATION OF NEW JERSEY

A division of New Jersey Beekeepers Association

President	Frank Mortimer	201-417-7309	Secretary	Ed Vaeth	908-283-1925
V. President	Lynn Paglia	845-558-1921	Treasurer	Karl Schoenknecht	201-891-0947
2 nd V. Pres.	Rich Schluger	201-693-6949	Beekeeper Emeritus	Tom Fuscaldo	973-942-5066

Meeting on: **Friday, August 16th at 7:30 PM**, Location: **Ramapo College of NJ, 505 Ramapo Valley Rd., Mahwah, NJ 07430**



Bee Enthusiasts & Bee Curious always welcome!



Weather permitting.



This month is the last in our BeeTalk™ series where any and all questions are fielded and varied opinions are offered to you, our members. I am very excited to announce that at the September monthly meeting we will be hosting a Northeast New Jersey Honey Tasting competition! While all the minute details have yet to be worked out you can read more about this exciting event in Franks' message below. Please, please save a 1 pound jar of your honey and see how it stacks up against some of the sweetest entries in the sweetest part of the state. Unlike the NJ State competition (in which judges rate the honey solely on looks), ours will use taste as the primary determinant of the winning entry. Along with the prizes (yet to be determined) the winner will have enormous bragging rights and the undying respect of the most discriminating honey critics in the state. Our members! Stay tuned for more on this in the coming weeks.

Message from the President:

Hello Northeast NJ Beekeepers!

For many, this is the end of the summer, but for the beekeeper, this is the beginning of our beekeeping year. Hopefully by now, most of us have treated our hives or getting ready to treat any day now. Our hives should be heavy with honey, giving our colonies all the supplies they will need to make it until next March or April when the nectar flow starts again. Now is also the time to start feeding your hives, giving your bees a chance to restock any stores they have eaten in the past few weeks. As a reminder, in our area, bees need 70-80 pounds to make it through the winter. This means they need 8 or more frames filled with honey. As you inspect your hives, if you do not see at least 8 deep frames full of honey, feed—feed—feed and then feed some more.

In some ways it's always a bit strange to think that as soon as we pull our honey supers that we start to think about feeding our bees. But, for the hives that did produce honey for us, we are just helping them top-off their supplies, and for hives that did not produce any honey for us, we are giving them what they need to survive.

Speaking of hives that produced honey, I have been thrilled to read on our Facebook page about all the successes within our club! It's rewarding to see so many people who have worked so hard to get to experience the sweetest of sweet rewards for all the care and attention they gave their hives.

Now, if you ask ANY beekeeper, each one will always tell you that his or her honey tastes the best. For those of us that has had a chance to taste other local honey, one thing is certain, everyone's honey tastes a little bit different. So, whose honey does taste the best? Does the most experienced beekeeper have the best tasting honey or is it a

Newbee that can claim his is the sweetest nectar of all? Well, there is only one way to find out...The 1st annual Northeast NJ Honey Tasting competition to see who will be NNJ's Honey Cup Champion!

At our September meeting, we will be having a Honey Tasting competition! If you are a member, you are eligible to enter. We will also be inviting people from the general public to come and taste our honey, and experience how many different ways honey can taste so good.

There will be more details to follow, but here is what we are thinking:

- 1) Any member who wants to participate can enter one jar (1 pound) of honey. Also, a full jar of honey is not required, as for consistency, all honey will be transferred to one type of jar, and the judging will be done on taste only.
- 2) The jars will be numbered, so no one who votes will know whose honey is whose.
- 3) Everyone who attends the meeting will get to vote on their favorite honey. One person = one vote.
- 4) All entries, jars of honey, must be submitted to Rich or Frank on or by 7:30 pm September 20th. (The start of September's meeting.) Each jar must be somehow labeled with your name and phone number.
- 5) If you have a label please bring that as well. We may also have a vote on the best looking label. Make sure you bring an extra label (not attached to a jar) so we can display them all the same way. Submissions follow the same submission process as the honey (# 4 above).

We will also have food and drinks to add to the evening and so everyone can cleanse their pallet between each tasting. We are excited about the 1st annual Northeast NJ Honey Tasting competition, and we hope you will invite friends, people possibly interested in keeping bees, or honey fanatics to our September meeting. This will also be a great time to sell or trade your honey, and I encourage everyone to bring their honey to our September Honey Tasting Competition.

It should be an exciting meeting! There will be many who want to win, but in the end, only one person will raise the sweet cup as the NNJ's Honey Cup Champion!

But to all, I say, may the nectar be ever in your favor!

Frank Mortimer

President, Northeast NJ Beekeepers



Message from Lynn:

Now is the time in Northern New Jersey for honey supers to be coming off or already off the hives and getting the bees ready for winter. That means treating for mites, one way or another. The most common treatments are Apiguard, which must only be used when the honey supers are off of the hive, and Mite-away quick strips, which can be applied when the honey supers are on the hive. Each treatment has a recommended temperature range which should be followed and application instructions. Either way, some method of reducing the mite population is necessary to have healthy bees going into the winter. Mites reduce the life span of the bee and compromise the health of the hive, if left untreated.

5 Frames of Capped Honey were harvested from the Ramapo College Hive. Kristen, a Ramapo College Student, came to my house and helped in the extraction process. We then went back to the college and put the recently extracted frames back in their hive for the bees to clean up. The beekeeping club is planning on applying for the status of an official Ramapo College Club this fall.

There have been 2 documented cases of European Foul Brood in the past 2 or 3 weeks in our club. It is necessary to check the frames in your hives to detect any problems before they take down the hive. European Foul Brood is treated with terramycin.

If you are a first year beekeeper, you must feed, feed, feed until all of the foundation is drawn out. Once it is drawn out you should make sure that you don't over feed. The bees need to store food for the winter but you want them to save some room for the queen to lay eggs. It is a delicate balance.

Message from our Secretary:

Wow, what a summer! I say that every year, so I thought I'd get that out now. Everyone tells me it was a weird spring, therefore the summer has been somewhat hard. I don't see it. Some of our members have lost hives, some newbee and then one or two not so newbee. This happens every year. The crucial point is to sum up what you and your bees have done and make the changes you need to do it better next year. You do that by coming to the meetings and contributing to the think tank we have. There is no shame in losing a hive, only lessons learned for everyone. The learning curve is hard at times and there never is a dull moment in the life of the beekeeper.

For the record, I never got to where I wanted to be this year; too much going on as a human, let alone as an apiarist and as a bee. The bees were always one step ahead of me. I never had enough woodenware to get them where they wanted to be, so that meant swarming and surprises. Here and there I made a nuc or split, nothing fancy. In my 3 deeps, there were larger swarms and they continued working as if nothing had happened. In the twos, they hit speed bumps and you could see the difference. I even had some ones swarm... I lowered my head in shame and said "never again!" and yet, due to woodenware shortage, some probably did again. It's all timing and this winter I will prepare. All that said, I have honey and lots of it.

This year a new and yet not so new concept has come to light, the 3 deep. I applaud those that have taken beekeeping to the next level. And a challenging one it is as well. In urban and suburban beekeeping, this can be a problem. Larger hives means more activity and that can rattle a neighbor's cage. The concept is simple, more bees do more. Give them the space they need to grow and function and they will perform at higher levels.

On the honey side of things, honey wholesale pricing is going up. At Harvey's honey in South Jersey, pails of cranberry, blueberry and the normal clover and wildflower are now at \$175. Grant Stiles has raised pricing for his pails to \$160. Retail pricing is up as well. With the cost of woodenware, shipping and everything bee on the rise, the cost of producing honey is now up and it stands to reason that at a roadside farmers market in rural parts of the state you can expect to pay \$7-8 for a jar of standard wildflower and clover, up from \$5-6. In more suburban and urban areas such as in Northeast's territory, I've seen \$8-10-12-14-16 depending on the type and bottling method used, glass vs. plastic.

Now we are in August, and we are thinking winter and getting through it. Some of the questions will be "Do I feed?" and "Will they prepare on their own?" and "How can I help the bees get to where they want to be?.." By now most beeks have treated or are on the last two week segment if you used apiguard. If you haven't treated, there is still time, regardless of the method. Depending on the results and initial condition of the hive, you could see

a different hive before your very eyes. With my Miteaway Quick Strips, I saw almost an immediate difference in the activity in and coming out of the hives and weaker hives came back reasonably fast. (They were probably glad that ordeal was over with for sure, lol) I treat the first week of September, so I anticipate seeing that shortly this year. Reports from beeks I know around the state have been pretty good about mites, as sugar rolls have been coming in as low. I've heard of several Small Hive Beetle events this summer and have seen them corralled by the bees in my hives. I've been fortunate and have never experienced an outright infestation and I knock wood for it. Wax moths are out there and I saw them along with the SHB in weaker hives. This is why it is important to check your hives and monitor them periodically. Once these pests have taken over in a hive, all the work and effort you have made to keep bees will be for naught. Nothing is worse than seeing good comb ruined by infestations. Likewise, a "mitisized" weak hive is hard to experience.

For September, Frank tells me that we are going to have a honey meeting. Members are urged to bring in their home yard honey reserves for a taste testing in the round. That's not to say that our normal "Mead in the Round" session will not happen. We will need the mead to clear our palettes in the honey tasting process so it is all good.

See you at the meeting, Ed.



CLUB BULLHORN - NEWS AND HAPPENINGS

- ✚ Club hats, decals, pins and shirts are still available. Contact Frank pre-meeting for size and availability.
- ✚ Mead Makers are always welcome at meetings. Bring your latest creation and show it off.
- ✚ Honey taste testing and sales - Members are always welcome to offer and sell honey @ meetings.

We now have 650 members on our Facebook page! Be sure check it out. See the great pics and stories posted by the Facebook fans we have at our page.

Remember: <http://www.nnjbees.org> is your website! Check that site for everything Northeast New Jersey Beekeeping!

Next Month: In September we will be hosting the 1st annual Northeast New Jersey Honey Tasting competition! Bring a pound of honey to the September meeting and see what the consensus is, if you dare!! Read more in Franks' message above and stay tuned for all the details in the coming weeks.



❖ Volunteers ❖	
Judy and Terry Regan	Refreshments – Cakes, cookies, brownies, tea, etc
Tom Miller	Refreshments – Cakes, cookies, brownies, tea, etc
Rachel Avenia-Prol	Web site creation and training: www.nnjbees.org
John Gaut	NJBA Constitution Committee.
Michael Miller	Apparel production, beekeeping instructor
Hugh Knowlton	Workshop/Event coordinator and presenter

Thank you all! If any member wants to volunteer to help our club please contact me either at the meetings or via email. There is lots to do!



Here's Frank trying to give a bee driving lessons.

Watch out! She's exceeding the s-bee-d limit..