nnjbees.org

November 2017

NORTHEAST NEW JERSEY BEEKEEPERS ASSOCIATION OF NEW JERSEY

A division of New Jersey Beekeepers Association

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2nd V. Pres.	**Jaimie Winters**	551-486-7479	Treasurer	**Bob Jenkins**	201-218-6537

Meeting on: **Friday, November 17th at 7:30 PM**,

Location: **Ramapo College of NJ, 505 Ramapo Valley Rd., Mahwah, NJ 07430**

Bee Enthusiasts & Bee Curious Always Welcome! *Look for the Bee-u-tiful Yellow Signs*

Please join us on **Friday**, **November 17th** in the **H-Wing Auditorium** at Ramapo College for **The Mystery of the Hive: Whispers in the Dark.** Presented by **Peter Loring Borst.**

Peter L Borst has worked in the beekeeping industry since his first job working as a beekeeper's helper in Wolcott NY, in 1974. Previously, Peter was the Senior Apiarist at Cornell's Dyce Lab for Honey Bee Research for seven years, and he was an apiary inspector for New York State from 2006 to 2008. He is currently employed at Cornell doing biomedical research, and he is President of the Finger Lakes Bee Club. Peter is a regular contributor to the American Bee Journal, writing on topics as diverse as beekeeping techniques, the composition and value of pollen for bees, and the history of bee breeding.

See You There!

Road Closure Notice: Rt. 202 from Oakland will be closed for construction. **YOU MUST APPROACH RAMAPO COLLEGE FROM RT. 17.** For more information and detour map/details, please visit: https://www.ramapo.edu/publicsafety/road-closure-route-202-culvert-replacement-project/

Message from the President:

Hello Northeast NJ Beekeepers!

And just like that, the weather has switched over to winter! Please remember that it is now too cold to have syrup on your hives, so you should remove all feeders that are still on your hives.

Recently, I was asked how I care for hives in the winter. I explained that for a Beekeeper, our winter work starts in August. All the sugar syrup and mite treatments over the last few months have been for now, when the temperature drops and winter weather finally hits. For me, one of the things I enjoy about Beekeeping is that to be successful, you have to plan months and months in the future. In a nutshell, we feed and treat in August so the bees can make it through the winter, and if they're strong coming out of winter, then they can build up fast in the spring, which means they make a lot of honey, then the cycle repeats. It sounds simple, but as you know, the mite is in the details…

Speaking of mites, sometimes I wonder what it was like to keep bees before Varroa. Currently, there are only two places in the world without Varroa, Australia and Newfoundland. I wonder what it's like to keep bees in those areas. Is it similar to what pre-Varroa beekeeping was like in the rest of the world, or do they have similar struggles like we do? I recently read that honeybee colonies are less able to tolerate Varroa compared to when Varroa first came to the US. It makes me wonder about what other environmental factors might bee contributing to colonies beeing less able to withstand a Varroa infestation. It also makes me realize why it is so important to take mite bombs so seriously. If the mite count jumps up now, and left untreated, the long-term effects on a hive could be deadly. It also makes me realize that to be a successful beekeeper, the most important time of year that the bees depend on us is August through November. If during that time you are vigilant with the war on mites, the greater the likelihood your bees will be strong and make you a lot of honey. Or to go back to our simple calendar, put in the hard work now, and come July you'll be pulling off lots and lots of heavy honey supers.

Please remember that this month's meeting is in a different location, so please follow the yellow bee meeting signs to the H wing auditorium.

Stay Warm & See You On Friday!

An Apology to Oxalic Acid

by Frank Mortimer

When I was new to beekeeping, the first beekeeping course I took was titled, "Natural Beekeeping." I chose this course because at that time our bee club was not like it is today, meaning, it was not helpful. I didn't know about how many proper courses were offered throughout the state. That, and the Natural Beekeeping course was held close by.

The course was team-taught by several people, including Ross Conrad, who I admire very much. Throughout the course, Ross provided many wonderful insights and tips to keeping bees, many of which I still use to this day. Early on in the course, it became clear that Ross didn't hold the same beliefs as the other instructors, and he distanced himself from what they were saying, especially when the other instructors took the idea of "natural" to la-la land. Before I continue with my story let me make one thing clear, I believe in natural and I also see that the more natural the environment, the better the end result. However, I also believe that you need science to back-up and prove what you are saying, otherwise it's just superstitious mumbo-jumbo that could set the human race back 900+ years. The other "instructors" at the course seemed to toss science, logic, and common sense out the window. During one discussion an instructor was leading, she was saying that the bees know where she needs to be stung, and when the bees sting her, that are doing it to help her. If her back is hurting, BAM! she gets stung in her back. Her knee is sore, BAM! a few stings on her knee. But the line she said that will stick with me forever was, "Every time I have needed to see something in my life, the bees have stung me in my eye!" As I processed her words, I realized that "Every time" means this had happened to her more than once! MORE THAN ONCE!!! And, "In my Eye" meant, IN MY EYE!!!! I thought, and still think, that if I get stung in my eye, I may give up beekeeping and instead start collecting soft & fuzzy pillows. Certainly if it ever happens once, I'm going to make sure that it will never, EVER, happen to me again!

So, at this point during the course, alarm bells were going off inside my head. "Warning-Warning, Warning Will Robinson!" I am skeptical by nature, but now I was on high alert. When the topic of honeybee pests came up, there was a discussion of biodynamic farming principles, which included—and I am not making this up—you collect as many of the dead pests as you can, and during certain full moons throughout the year, you burn them to an ash, then sprinkle the burnt pest ash around your farm or hive so as frighten, and keep any still alive pests away. The belief is that "no animal wants to cross over its own dead, so when they encounter a line ash made from their own kind, they will not want to cross it." Now, the last time I checked, not too many pest, insect or mammal, have not sat down to watch *The Killing Fields*, so this seemed to make as much sense as wearing aluminum foil on your head. They went on to say that you should collect dead Varroa mites, wait for the right full moon, and then burn them and sprinkle their ashes around the perimeter of your hives. Not exactly the advice you read in any of the scientific journals.

It was also at this time that I first heard about Oxalic Acid, and because it was discussed alongside torching pests by moonlight, I didn't exactly embrace what was being said. To make matters worse, at that time, Oxalic Acid was not approved as a treatment for Varroa in the U.S., and technically it was illegal to use in your hive. So hearing the words, "illegal" and "wood bleach" didn't give me the confidence that this was an effective way to deal with Varroa. Further, when it was explained that you vaporize the wood bleach with a metal wand powered by a car battery, and you have to wear a respirator because the fumes could melt your lungs, I was thinking the only way this could sound more like Hogwarts was if you also sprinkled in some pixie dust and porcupine quills.

When the course was over, I had learned a few useful things, including that I needed to refer to reputable sources if I ever wanted to be successful as a beekeeper. Throughout my tenure in the hobby, I have read a shelf-full of books, and subscribe to both *Bee Culture* and *American Bee Journal*. I also attend as many bee meetings as I could, especially to hear a prominent researcher or experienced beekeeper speak. Throughout the years, I would read or hear about oxalic, but every time, I also started thinking about burning Varroa in the moonlight. Eventually, oxalic was approved to be used in the U.S., but I was still skeptical, as I was biased because of my first encounter with it.

Now fast-forward to about a year and a half ago. There was talk of something called "mite bombs", untreated hives that collapsed after being infested with Varroa. The mite bombs would infect other hives in one of two ways, either some of the foragers would abscond from the hive and drift into healthy hives, bringing their mite infestation with them, or bees from the healthy hives would find and rob out the mite bomb hives, bringing a lot more than honey back to their own hives. The biggest issue with the mite bombs was that the infestations

would happen *AFTER* fall treatments, so many times beekeepers thought their hives were going into winter, strong and mite-free, actually got an after-treatment surge of mites.

Also in the past 18-20 months, there has been some talk of Varroa possibly starting to build up a resistance to ApiVar, the treatment of choice, and Varroa-killing silver bullet for most of us. So, the need to use another treatment to rotate into an effective mite treatment plan became even more important. It was also reported by Cornell University that when *Varroa* mites were first introduced to the US in the 1980s, colonies could tolerate much higher infestations than they can today before collapsing. The treatment threshold during this time was high, between 10 and 20%, and mites could be effectively controlled with one or two treatments each year. Since then, however, colonies have become less able to tolerate such high infestations, and colonies often require several treatments each year. Randy Oliver states that treatment thresholds should now be 1%. So, it seems that our bees are less able to handle the stresses that Varroa puts on them.

Randy Oliver, a renowned commercial beekeeper and researcher, has been leading the charge in looking a new way to treat your hives using Oxalic Acid, and he is using the scientific method to show his results. Up to this point, there has only been three ways to apply Oxalic Acid: 1) You mix it with sugar syrup and you dribble on your bees in the hive, 2) you put the sugar syrup oxalic acid mixture in a spray bottle and spray your bees (packages and swarms) with it, and 3) vaporize it. Since Randy is such a well-known and respected authority in beekeeping, there has been a lot of talk about oxalic acid, or at least for the first time I was ready to listen.

What I've learned is that Oxalic Acid works because it impacts the mites, but not the bees. While the research is not conclusive on all the ways it impacts the mites, it seems like the acid burns the footpads on the mites, causing them to lose their grip on the bees. (Oxalic acid does not reach mites in capped brood cells, only the mites attached to adult bees.)

I have also learned that while the treatment is relatively new to the U.S., it has been used for quite awhile in Europe and also in Canada. This past spring, I was corresponding with a beekeeper in Sweden and I learned two important things: 1) ApiVar is NOT approved for use in Sweden, and 2) Oxalic Acid is their #1 treatment of choice. This had a huge impact on me, as I could not imagine successfully treating for mites without ApiVar. Second, if an entire country was relying on oxalic acid to keep their bees alive, then I began to realize that oxalic acid was a lot less magical potion and a lot more science. The more I goggled, and came across it in my studies, the more I found out that oxalic acid is used throughout the world, and scientist have been studying it for years. (Actually, Randy Oliver's shop towel research is based on a study that was done on oxalic acid in Argentina.) I also read that several European countries conducted a study to compare the various methods of using oxalic acid for their effectiveness and impact on the bees. The study showed that the vaporizing method could be up to 99% effective for killing mites at times when the colony is broodless, and vaporizing was the method that was the most gentle on the bees.

Which brings us up to today.

As I thought about mite bombs, colonies less able to tolerate Varroa, the need to alternate ApiVar with other treatments, and that colonies are most a risk late October – November, plus everything I have been reading, it seemed like everything was pointing at what I needed to do. It was time for me to start using oxalic acid. And, I would like to add that I "saw" this without having to get stung in the eye!

It is over a decade since I first heard about oxalic acid, but I have to admit that I now own, and sitting in my garage is a Varrox Vaporizer, (which is made in Switzerland and has been used throughout Europe for years), as well as an extra car battery and a container of wood bleach, a.k.a oxalic acid.

However, before I ever don my newly acquired respirator and head out to my apiary, I need to do one thing first. I need to apologize to everyone who has long since known that oxalic acid is an effective treatment for Varroa. To everyone who as been a long time user, and certainly much less thickheaded than me, I am sorry. I am sorry that I doubted you, and I am sorry that I mocked you and your wood bleach. You were right and I was wrong. This weekend, I will join your ranks, and as I do, I will chant, the only good mite is a vaporized mite! I will become one of you. But, as of this writing, one thing is still for certain and must be said, no matter how big of an oxalic acid apostle I become, I'm not backing down on what I think of moon-soaked Varroa burns at midnight.

Beekeeping in November

by John A. Gaut

Winter has arrived! What a quick change in the temperatures. Just a few days ago I was complaining about the yellow jackets and wishing for a hard frost to done with them. I got my wish!

Tim Schuler and I sampled a few colonies for the National Honey Bee Survey last month. All of the colonies looked very good; lots of bees, lots of honey and most importantly low mites. I will sample all the colonies for mite levels later this month (after the ApiVar treatment is removed) to verify all the colonies have low mite counts. Low mite counts is a must if the colony is to survive the winter.

At this point, the colonies should have made their final preparations for the winter. Brood rearing has ramped down and the honey and pollen have been stored for their winter survival and the spring buildup. Each colony should have at least 60 pounds of honey and several frames of pollen. (If a colony does not have enough honey and pollen, the beekeeper should plan to supplement carbohydrates and/or protein in the late winter so the colony can build for the spring.) Most importantly the mite levels should be low (less than 1% is ideal). Any remaining mite treatments should be completed and the treatment removed this month.

Below is my checklist for insuring the colonies are ready for winter. Hopefully you can use it; modify it if you want.

Checklist for Winter Survival

- ❑ Remove Feeders and any extra supers
- ❑ Adequate Honey Stores
- ❑ Good pollen reserves
- ❑ Large population of young healthy bees
- ❑ Low Mite levels
- ❑ Upper entrance
- ❑ Reduced bottom entrance with mouse guard
- ❑ Minimize Air Infiltration
- ❑ Close Bottom Board on Screened Bottoms
- ❑ Insulate the top of the hive between the inner cover and the outer cover
- ❑ Insulate the hive sides

I insulate both the top and sides of my hives. The top insulation (between the inner cover and top cover) helps retain heat from the cluster and prevents condensation on the underside of the inner cover. The warm moist air escapes out the upper entrance instead of condensing on the inner cover. The side insulation also helps retain heat, reduces wind infiltration and allows the cluster (and brood nest) to expand more in the early spring. I suggest at least insulating the top if the hive; many beekeepers see improved survivability with at least some insulation on top.

While the bees are hunkered down for the winter, beekeepers can take the time to assess the past season and begin preparations for the next season. I'll be reviewing my records to see where I can make improvements. These improvements may be in beekeeping technique or timing. I will review my schedules for overall beekeeping and mite management. I know I want to refine my mite management strategy for 2018. I'll write a short article for an upcoming newsletter and share my mite management plans and my schedule for testing and treating. I will also look at my Queen Rearing Schedules. Raising queens is very schedule oriented and needs to be integrated with all the other activities of life (e.g. family and vacations!). I also have a few books to read and will be attending the American Beekeeping Conference to continue to learn about beekeeping from some of the most knowledgeable people in the world. If you haven't already, please consider attending a beekeeping course. There are several good options in our area.

Feeding During the Winter

by John A. Gaut

Colonies need to have adequate winter reserves of honey (and pollen) to survive the winter. Here in Northeast NJ, a colony needs about 60 pounds of honey in a protected hive (protected from the wind with minimal air infiltration).

The colony will consume the honey slowly during December, January and February. Then as brood rearing increases in March and April, the colony will consume more honey (and pollen). The open comb created by consuming honey and pollen will be used to expand the brood nest.

Using candy boards and other methods of feeding in the winter seems to have "gone viral" on the internet. I'm sure the beekeepers believe they are helping the bees survive. Some beekeepers put sugar ("Mountain Camp Feeding") or fondant over the frames "as insurance." Feeding during the winter can have unintended consequences though.

I have observed (with my own colonies and others) overfeeding in the winter can result in more swarming in the spring. If the colony has adequate honey reserves, there are only a few frames for brood rearing in the late winter. As the colony consumes the honey, more comb is opened up for brood rearing. If the colony was unnecessarily fed during the winter, there will be less open comb and less brood nest area. A restricted brood nest and plenty of honey over the brood nest are two of the triggers for swarming!

I only winter feed in emergencies (the colony has consumed most of the honey and is starving). Honey is a much better food source than sugar (sucrose). I try to prevent emergencies, especially winter-feeding. I work with my colonies so they store plenty of honey so I do not have to feed. Occasionally I'll pull frames of honey from one colony and add to another to balance the food reserves in preparation for winter. Ideally there are some frames of open comb in the early spring. As brood rearing increases, the colony consumes more honey making space for more brood in April and May. I monitor the food reserves in my hives and **only feed if the colony has consumed most of their honey.** Typically, my colonies have plenty of honey and continue to grow without any supplemental feeding.

I'm not suggesting you starve your colonies. I am suggesting that you do not overfeed.

We need to prevent swarms, especially in our area. Winter-feeding *could* result in more swarming in the Spring, especially in colonies with plenty of honey reserves. If you overfeed in the winter, there is a chance that you'll be chasing swarms in the spring.

Time to party!

The Northeast NJ Beekeepers will hold its annual
Holiday Party on Dec. 15, 7:30 p.m.

We will once again offer up some delicious hot appetizers. We are asking members to contribute drinks and deserts.

Besides good company, the highlight of the evening will be our tricky tray. Members have already begun to donate baskets and items. Some of the items include:

- Handmade quiet bee tool box
- Certificate for a nuc
- Extractor rental
- Certificate for 2 queens
- Original framed painting of an apiary in summer
- Hands-on make your own Mead with a pro

Tickets will be 10 for $10 for baskets and $5 each for the bigger items. So bring cash for a chance to win one of these exciting prizes! Winners will be drawn at the end of the night.

We are still in need of basket donations. To donate, contact Jaimie Winters by Dec. 10 at 551-486-7479, or jaimw@aol.com.

The party is our gift to our members, but funds from the tricky tray pay for lectures, events and programs throughout the year making us the best club in NJ!

The Buzz on Melovino Meadery – NNJBees Field Trip

by Warren Stroedecke

"Buzz, Buzz". That's the toast of choice by Meadmaker Sergio Moutela, owner and Meadmaster extraordinaire at Melovino Meadery, New Jersey's first and to date, only Meadery. About 30 members of the Northeast NJ Beekeepers Association, including spouses and friends, joined the tour and tasting on Oct. 21.

Sergio led the group through his production facility, located in a small building in the back of a strip mall in the Vauxhall section of Union, NJ, and explained the process by which mead is made. Mead in its simplest sense is honey, water and yeast. It has been produced for centuries, first in nature by honey dripping from hives, getting into water and naturally fermenting in the sun. Historians have traced mead recipes back to Ancient Greece and Rome and chemists have found traces of mead in pottery from China dated back some 7,000 years. In modern times, the mead is made in a process similar to wine making, with the ingredients carefully controlled by the Meadmaster.

Sergio started making mead after having tried several home-made meads and those from other regions and determining that they were just terrible but saw promise in mead, since obviously it has been a staple which stood the test of centuries. He took the winemaking skills he leaned from his grandfather and tried a few batches, which he admits were undrinkable. But time and patience took hold and Sergio eventually developed recipes, which would win him over 30 gold medals in national and international competitions. When he decided to quit his day job and start a meadery, he found that NJ had licensing regulations for wineries and breweries but had no idea what a meadery was. Since a winery, by definition, uses grapes as its starting point, he did not fit in there so with much perseverance, he got regulations developed and became the first licensed meadery in NJ. Sergio welcomes more licensees so that the stigma of "bad mead" can change and it will become a more mainstream drink.

After taking us through the production process, which Sergio is very willing to share – although his recipes remain secret - we went into the tasting room for samples of six of his more than 30 varieties

of mead, some of which are his standard stock and others are made seasonally. The samples went from dry to sweet just like in wine and he explained some of the ingredients added to the basic honey/water mix to create his distinct flavors. These included various fruits and spices and even apple pie mead – my favorite – made using freshly pressed cider instead of water as the base. Sergio does all of this with only his brother as a full-time employee and the variety they put out is amazing. As we tasted each mead, we raised a glass in toasting, “Buzz Buzz” instead of Cheers, Prosit, Slainte or Salute.

Melovino’s meads are made using True Source Certified honey and he buys from reputable producers such as Stiles Apiaries and Dutch Gold and they use only reverse osmosis water prepared in-house to ensure a clean and pure product. Sergio himself is not a beekeeper yet but he does plan on starting six to eight colonies in this spring; it looks like we have a possible new club member in the making.

I have to admit that my expectations were very low when I went on the trip because I had also been the victim of bad mead and thought this would just be an afternoon out with the group and nothing more. I quickly realized that good mead was very different and like wines, there can be all levels of quality. I was even inspired to start a small batch of my own at home; don’t worry Sergio, no competition here.

Melovino – the name derives from “mel” (honey) and “vino” (wine) can be purchased at the Meadery itself, located at 2933 Vauxhall Road, Vauxhall, NJ 07088. A selection of the meads, which range from $20 to $25 per bottle, is also available at locations noted on their website www.melovonio.com but in North Jersey can be found at Whole Foods in Paramus, Mason Cellars in Rutherford and Shop-Rite Liquors in Lyndhurst. Happy Meading and Buzz Buzz.

Honey Bee Removal

by John C. Matarese

Long gone are the 80 & 90 degree days of summer, and now winter is at our doorsteps. Hopefully everyone's hives are heavy and well-prepared for the cold days and nights ahead. Although spring seems far off at this point, everyone should be thinking now about swarm prevention. Although it's impossible to always prevent Mother Nature from doing what it's going to do, there are steps that we can take to minimize swarming. Reversing your boxes, doing splits and re-queening in the fall are just a few of the actions we can take to help our bees stay "at home". No one wants their hives to swarm, and when they do, the best case scenario is for us to be able to capture our own swarm.

But did you ever stop and think about where a swarm goes if we're not able to capture it?

Many times they end up in very unusual temporary places such as on a mailbox, a vehicle, or on the side of a building. Sometimes they just land on a bush, or high in a tree. But that's not the real problem. The bigger dilemma, particularly for us as Northeast New Jersey beekeepers, is that we live in the most densely populated section of the most densely populated state in the nation. Honey bees don't have many "natural" places to reside here. Hollow trees, a favorite of the honey bee, are few and far between in our area and this leads to the bigger issue of honey bees invading structures as unwelcome guests.

This is when it is important for us as beekeepers to be able to help the public, and help to maintain a positive image of the honey bee.

Although I am a beekeeper, I also have a background in construction and also n law enforcement. It is this mix of vocations that has helped me become very adept and proficient at bee removal from structures. It's a very specialized part of beekeeping, and not for those who are not familiar with construction techniques or building materials.
In addition, being physically fit and being able and willing to climb a steep ladder is a must! For example, one removal that I did this past season included working four stories high on top of a cherry in order to access a hive that was housed in the wall of an apartment building. Another involved working on a section of roof that was two stories high while I was cutting into a sidewall and soffit of a dormer.

Equipment as you would imagine includes hand tools, power tools, and vacuums. Protective equipment is also a must, and includes not only a bee suit & gloves, but also a respirator to protect against toxins such as lead paint dust, or as may be the case sometimes, if the building owner had an unscrupulous exterminator previously spray the hive with insecticide. Exterminators are prohibited by law from destroying Honey Bee colonies and attempts usually don't work, which is why I end up getting contacted. I am also a registered business and fully insured, which allows me to be protected in the case an accident or in a civil suit.

I always strive to remove as many of the bees alive as possible, and I'm usually able to do this. In the past, I kept many of the colony's myself, although now, I usually donate the hive to a member beekeeper, or in the case of a referral, I offer the bees to the beekeeper that referred me.

Removing bee from structures is very challenging as every case has its own set of circumstances. I find it to bee quite interesting. For instance, some colonies I have removed have been huge, and therefore have been in that location for some time, and in some cases, it obvious that the hive has been there for years. Every time I encounter a hive that has obviously survived for years, it offers me hope for the Honey Bee, as it appears that these colonies were able to somehow overcome and survive any Varroa Mite infestation they have encountered, which to me says that eventually, the honeybee will prevail.

Beekeeping Courses

By John A. Gaut

Beekeepers that have taken a beginning Beekeeping Course are much more successful, and a lot less frustrated!

Unfortunately, many beekeepers get most their information from the internet and make "rookie mistakes". There is a real risk of mis-information on the internet; most of the information is not edited, peer reviewed or time tested. There is so much information, sorting out the good from the bad is difficult without a basic understanding of bee biology and beekeeping skills.

Reading books and journals is good, at least there are editors that challenge bad information. The books that the club sells do have good solid information. Bee Culture and the American Bee journal are two excellent publications.

The best beekeepers have taken a beginning beekeeping course. They know the basics of how to manage their bees, the pests and diseases. The best beekeepers also have taken advanced courses and attend beekeeping conferences to enhance their knowledge.

I kept about a dozen colonies when I was younger; before the internet and varroa mites. It was easier. Most of my very limited knowledge came from participating in a 4H Club, a Boy Scout merit badge book and an Agriculture Extension Bulletin. I was successful but it was a "learning experience" too! I was a first-year beekeeper for about 3 or 4 years and then a second-year beekeeper for a few more years. Before I started beekeeping again, I took a beginning beekeeping course. The course enabled me to get up to date quickly. Even though I had some experience, there was a lot of basic information I did not know. The course was also a good use of my time. I got a good basic education without having to sort out the good information from the bad information by trial and error.

Every beekeeper should take a beekeeping course!
AND
There are several courses offered locally:

The Essex County Beekeepers offers a course on February 17 and 24, with a snow date of March 3. Also, part of the course is a field day for hive inspections in April. Landi Simone teaches the course. Registration is through the NJBA site; look for the link shortly.

The Sussex County Beekeepers also has a course in January. (see flyer below for more info.) Anyone with questions should email SCBA.school@gmail.com.

REGISTRATION: http://events.constantcontact.com/register/event?llr=9t5mnelab&oeidk=a07eees41lte0af76ca

Hudson Valley Bee Supply also has a one-day course. http://www.hudsonvalleybeesupply.com/beekeeping-fundamentals-february-3-2018/

Rutgers also has courses, both beginning and more advanced. http://www.cpe.rutgers.edu/programs/beekeeping.html

I've received good feedback from all the courses. Both the Essex or Sussex courses are Northern New Jersey based and will have more local information with both new and experienced local beekeepers.

Even if you have been keeping bees for a year or more, and have not taken a course, please consider signing up. You will still learn a lot and probably have a lot of your questions answered!

Sign-up for these courses ASAP. They fill up quickly.

If you want to be a good beekeeper (and not a serial bee killer), please sign up for a beginning beekeeping course. Beekeeping will be a lot more enjoyable and maybe a lot less expensive too!

Course Fee

Full Registration: $75 per person
Additional guests are only $35 each with a full registration.*

When

Saturday, January 20th, 2018
8:30 AM - 4:30 PM

AND

Saturday, January 27th, 2018
8:30 AM - 4:30 PM

(Snow Date)
Saturday, February 3rd, 2018
8:30 AM - 4:30 PM

Where

Lafayette Township Fire Department
126 State Route 15 North
Lafayette Township, NJ 07848

Driving Directions

Contact

Judy Tonkin
SCBA Corresponding Secretary
scba.school@gmail.com

Sussex County Beekeepers Association

presents

Introduction to Beekeeping

It's here! The Sussex County Beekeepers Association (SCBA) *Introduction to Beekeeping* course.

What's included in your registration?

- Two full days (Saturday, January 20th and Saturday, January 27th) of instruction on beekeeping from New Jersey's most experienced and successful beekeepers
- The *Backyard Beekeeper*, 3rd edition, by Kim Flottum
  An essential resource for the beginning beekeeper
- Copies of all presentations
- 1st year membership in the New Jersey Beekeepers Association and the Sussex County Beekeepers Association (SCBA)
- Continental breakfast and lunch

Make it a family affair! Additional registrants are only $35 each with each full registration ($75).*

There are a limited number of scholarships available for high school and college students. To apply, request an application form at SCBA.school@gmail.com. A current student ID is required.

Classes fill up quickly so register today! *(Please note that your registration will not be complete until payment is received)*

Make sure to mark the snow date (February 3rd, 2018) on your calendar just in case!

We look forward to seeing you in 2018.

Judy

**** Please note:** To qualify for family rate registrant and guests must reside at the same addtress. Each full registration will receive the 1 (one) copy of the Backyard Beekeeper, presentation copies NJBA/SCBA membership and a 2018 Beekeeper's Calendar. Additional guests of the registrant will receive presentation copies only.*

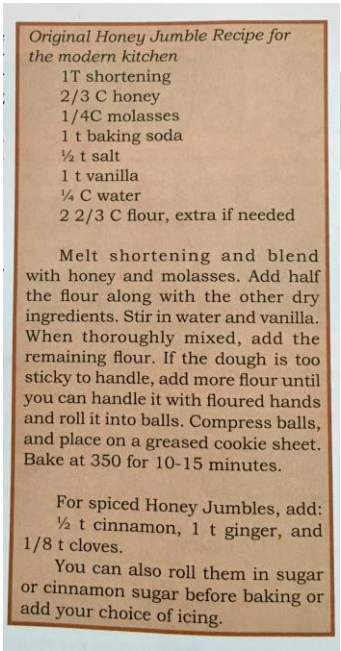
Register Now!

Benefits of Propolis

by Frank Mortimer

I recently learned of a study done by Marla Spivak, Ph.D., MacArthur Fellow and McKnight Distinguished Professor in Entomology at the University of Minnesota. Dr. Spivak wanted to test to see what benefits propolis had on bee colony health. What she found was that hives that had propolis-lined walls surrounding the brood nest had healthier bees. Essentially, the propolis fought off various types of bacteria and viruses so the bees didn't have to fight them off with their immune systems. Therefore, the bees were devoting less energy to their immune systems and thus were much healthier overall. Dr. Spivak also encouraged beekeepers to modify their hives to allow for bees to create their own propolis envelope in the brood nest. She said that the current hive bodies are too smooth to allow for the bees to attached propolis, so she recommended either taking a router to the inside of the hive bodes, or attaching sections of propolis traps to the inside walls of a hives' deep boxes. Also, In 2015 Dr. Spivak spoke at the Pennsylvania State Beekeepers Conference and talked on this topic. At the conference she stated that 1/16th of an inch, the spaces within a standard window screen, is the best sized space to encourage bees to propolize.

Since this is an all-natural solution, and is utilizing the bees' natural defense mechanism, it does seem like something that is worth a try. For more information about Dr. Spivak's work, please visit
https://www.beelab.umn.edu/sites/beelab.umn.edu/files/benefits-propolis.pdf



Original Honey Jumble Recipe for the modern kitchen

1T shortening
2/3 C honey
1/4C molasses
1 t baking soda
½ t salt
1 t vanilla
¼ C water
2 2/3 C flour, extra if needed

Melt shortening and blend with honey and molasses. Add half the flour along with the other dry ingredients. Stir in water and vanilla. When thoroughly mixed, add the remaining flour. If the dough is too sticky to handle, add more flour until you can handle it with floured hands and roll it into balls. Compress balls, and place on a greased cookie sheet. Bake at 350 for 10-15 minutes.

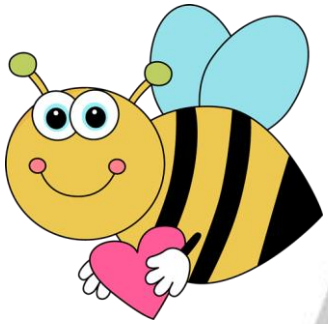
For spiced Honey Jumbles, add: ½ t cinnamon, 1 t ginger, and 1/8 t cloves.

You can also roll them in sugar or cinnamon sugar before baking or add your choice of icing.

Honey Jumbles

This recipe appeared in the October 2017 issue of *Bee Culture*. It was written by Peter Sieling. We tested this recipe at home with the kids, and while it was sticky to prepare, it was a nice treat. I would recommend rolling in sugar instead of plain. The frosting option also sounds yummy!

THANK YOU!!! THANK YOU!!! THANK YOU!!!



The Northeast New Jersey Beekeepers would like to say THANK YOU to **Grace & Teri Koustas** along with all the students and faculty at **Christ the Teacher School** in Ft. Lee for their generous **donation of $487.00**! Grace & Teri designed yellow and black bracelets with “save the bees” printed on them. They then used the bracelets as a fundraiser and sold them to students, faculty, and staff. Additionally, the bee-concerned students shared bee facts on why we should all be concerned about the honeybee.

Their donation has been ear-marked for educational materials the club will use to further enlighten people about the wonder of honeybees.

Join Us Next Month for:

Northeast NJ Beekeeper Holiday Party

Friday, December 15th, 7:30 PM

Ramapo College, Mahwah, NJ

Make a purchase at Metropolitan Farm or

Metropolitan Plant & Flower Exchange

Valued at $50 or more and Metropolitan will donate

$10 to the Northeast NJ Beekeepers Association.

Complete Form Below & Present at Time of Purchase

Offer Expires 12/31/17

Cannot be combined with any other offers

Name_____

Address_____

_____

Email_____

(For Store Use) Order #_____ **Total $**_____ **Date**_____

2125 Fletcher Avenue	471 Mt. Pleasant Avenue	840 Route 17 North
Fort Lee, NJ 07024	West Orange, NJ 07052	Paramus, NJ 07652
201-944-1050	973-736-0049	201-445-7101

Visit Our Newest Location:

Metropolitan Farm 119 Hickory Lane Closter, NJ 201-767-0244

www.metropolitanfarm.com

Find us on Facebook

Our Facebook Group has **over 1740 fans** from all over the world! It's a great place to connect to other beekeepers, so bee sure check out all the great bee pics, bee stories, and bee info.

Remember: http://www.nnjbees.org ***is your website!***

Check that site for everything Northeast New Jersey Beekeeping!

❖ Volunteers ❖	
Celia Miller	Refreshments – Cakes, cookies, brownies, tea, etc.
Jennifer Phillips	Refreshments – Cakes, cookies and other treats
Billy Neumann	Club photographer
Hugh Knowlton	Workshop/Event coordinator and presenter
Mike Miller	Club apparel
Bob Slanzi	Meadmaster

Next Month

The Club's Annual Holiday Party!!!

The First Rule of Bee Club: Tell Everyone about Bee Club!