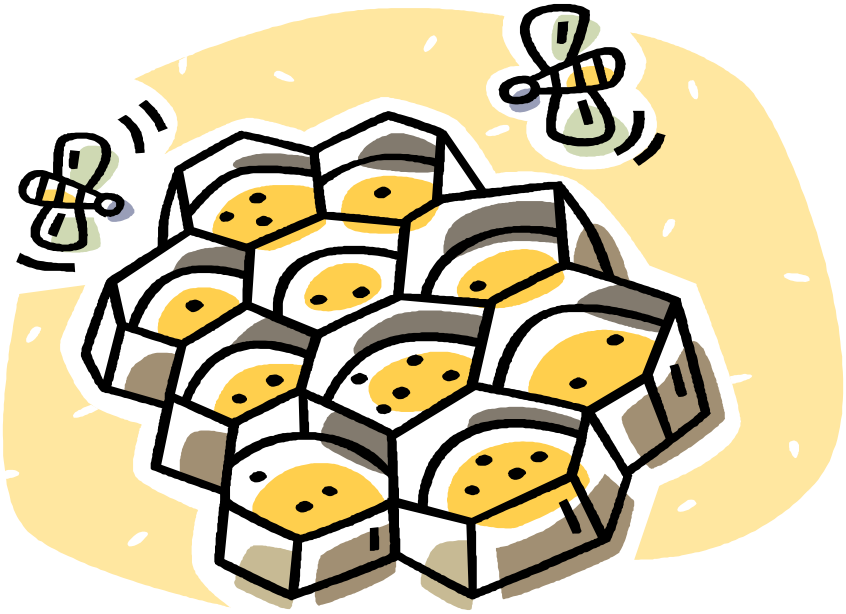
SABA

SOUTHCENTRAL ALASKA BEEKEEPERS ASSOCIATION

~~~ **June 2007** ~~



Inside the hive:

Glossary of beekeeping terms, taking off honey supers, and reaping the harvest.

Upcoming Meetings:

~~~~~~~~~~~ **June 25th - 6:30 pm** ~~~~~~~~~~~

July 23rd - 6:30pm

4th Monday of the month

Eagle River - VFW

Take the South Eagle River Exit, first right (at the light)

VFW is the 6th building on the right. Log building, meeting is in the downstairs.

Officers:	**President**	**Joe Carson**	**336-7779**
	Past President	**Steve Victors**	**892-6175**
	Vice-President	**Ed Marshall**	**338-2966**
	Treasurer	**Ty Tobias**	**337-5834**
	Secretary	**Holly DiMeglio**	**278-2072**
	Fair Coordinator	**Dawn Cowan**	
	Honey Booth Manager	**Jack Anderson**	
	Picnic Coordinator	**Margaret Dennis**	
	Picnic Coordinator	**Janice Plante**	

Send news, announcements, letters, comments, and opinions to: **Dr. Joe Carson** **alaskaheavenlyhoney@hotmail.com**
PO Box 110828 **336-7779 - home**
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Send change of address, phone #, or e-mail to: Holly DiMeglio dimeglioh@gci.net 278-2072

May meeting minutes were included in the previous newsletter.
Treasurer's Report: $2325.07

I have received calls from neighbors of beekeepers concerned about bee stings. Some have been extremely concerned that the hives were placed very close to the common property line without notifying the next door neighbor. I think it is always in the best interest of all to have open communication with the next door folks. Offer a jar of honey as you visit and talk about your hobby. One call was from an irritated neighbor of a new beekeeper and there had been a couple of bee stings involved. After a nice visit with the neighbor it was determined that the bee stings were experienced 10 days prior to the placing of the hives in the yard. Now all is ok. The hives are centrally located in the beekeepers yard and the neighbors are not worried at all about their new flying neighbors. A bit of "their" honey is expected to be shared by all this fall. Bottom Line: COMMUNICATE! - Doc Joe

Glossary of beekeeping terms

Bee brush: A soft brush or whisk (or handful of grass) used to remove bees from frames.

Beehive: A box or receptacle with movable frames, used for housing a colony of bees.

Bee space: A space big enough to permit free passage for a bee but too small to encourage comb building, and too large to induce propolizing activities; measures 5/16 to 3/8 inch.

Bee suit: A pair of coveralls, usually white, made for beekeepers to protect them from stings and keep their clothes clean; some come equipped with zip-on veils.

Bee tree: A tree with one or more hollows occupied by a colony of bees.

Bee veil: A cloth or wire netting for protecting the beekeeper's head and neck from stings. Most often attached to a hat or helmet.

Beeswax: 1. A substance that is secreted by bees by special glands on the underside of the abdomen, deposited as thin scales, and used after mastication and mixture with the secretion of the salivary glands for constructing the honeycomb. Its melting point is from 143.6 to 147.2 degrees F. 2. a wax obtained as a yellow to brown solid by melting a honeycomb with boiling water, straining, and cooling and used especially in polishes, modeling, and making patterns.

Bottom board: The floor of a bee hive.

Brood: Immature stages of bees not yet emerged from their cells; the stages are egg, larvae, pupae.

Brood chamber: The part of the hive in which the brood is reared; may include one or more hive bodies and the combs within. Also called a 'brood box.'

Brood nest: The part of the hive interior in which brood is reared; usually the two bottom supers. Sometimes called the "hive body."

Cappings: The thin wax covering over honey; once cut off of extracting frames they are referred to as cappings and are a source of premium beeswax.

Cell: The hexagonal compartment of a honey comb.

Colony: The aggregate of worker bees, drones, queen, and developing brood living together as a family unit in a hive or other dwelling

Comb: The wax portion of a colony in which eggs are laid, and honey and pollen are stored.

Comb, drawn: Wax foundation with the cell walls drawn out by the bees, completing the comb.

Comb foundation: A commercially made structure consisting of thin sheets of beeswax or plastic with the cell bases of worker cells embossed on both sides in the same manner as they are produced naturally by honey bees.

Comb honey: Honey in the wax combs, usually produced and sold as a separate unit, such as a wooden section 4½-inch square, or a plastic round ring.

Drone: The male honeybee which comes from an unfertilized egg (and is therefore haploid) laid by a queen.

Extracted honey: Honey removed from combs by means of a centrifugal force; the combs remain intact.

Feeder: A jar used to supply sugar syrup to bees as a supplemental source of food. Feeders may be purchased that are attached to the front of the hive with the opening inserted into the hive opening, or may be devised by using quart or gallon jars with several very small holes punched into the lid. The filled jar is inverted and placed over the opening in the inner cover, inside an empty hive box and the hive cover placed over that.

Foundation wax: Thin sheets of beeswax embossed or stamped with the base of a worker cell on which bees will construct a complete comb (called drawn comb); also referred to as comb foundation, it comes wired or unwired.

Foundation, wired: Comb foundation which includes evenly-spaced vertical wires for added support; used in brood or extracting frames.

Frame: Four pieces of wood forming a rectangle, designed to hold honey comb, consisting of a top bar, two end bars, and a bottom bar (one or two pieces); usually spaced a bee-space apart in the super.

Gloves: Leather, cloth, or rubber gloves worn while inspecting bees.

Guard bees: Worker bees about three weeks old, which have their maximum amount of alarm pheromone and venom; they challenge all incoming bees and other intruders.

Hive: A manmade home for bees including a bottom board, hive bodies, frames enclosing honey combs, and covers.

Hive body: A wooden box containing frames.

Hive stand: A structure serving as a base support for a beehive; it helps in extending the life of the bottom board by keeping it off damp ground.

Hive staples: Large C-shaped metal nails, hammered into the wooden hive parts to secure bottom to supers, and supers to super before moving a colony.

Hive tool: A flat metal device with a curved scraping surface at one end and a flat blade at the other; used to open hives, pry apart, and scrape frames.

Honey extractor: A machine which removes honey from the cells of comb by centrifugal force. Smaller, hand-cranked machines are available for small home-sized operations.

Honey supers: Refers to hive bodies used for honey production.

Inner cover: An insulating cover fitting on top of the top super but underneath the outer cover, with an oblong hand hole in the center.

Outer cover: The last cover that fits over a hive to protect it from rain; the two most common kinds are telescoping and migratory covers.

Package bees: A quantity of adult bees (2 to 5 pounds), with or without a queen, contained in a screened shipping cage.

Propolis: The very sticky substance secreted by honeybees used to close and seal small spaces. Also referred to as ‘bee glue.’

Queen: A fully developed mated female bee responsible for all the egg laying of a colony; recognized by other bees by her special pheromones (odors).

Queen cage: A special cage in which queens are shipped and/or introduced to a colony, usually with 5 or 6 young workers called attendants, and a candy plug.

Queen cage: candy: Candy made by kneading powdered sugar with invert sugar syrup until it forms a stiff dough; used as food in queen cages.

Queen excluder: A device made of wire, wood or zinc (or any combination thereof) having openings of .163 to .164 inch, which permits workers to pass but excludes queens and drones; used to confine the queen to a specific part of the hive, usually the brood nest.

Radial extractor: A centrifugal force machine to throw out honey but leave the combs intact; the frames are placed like spokes of a wheel, top bars towards the wall, to take advantage of the upward slope of the cells.

Smoker: A metal container with attached bellows which burns organic fuels to generate smoke; used to control aggressive behavior of bees during colony inspections.

Spur comb: Small deposits of comb built throughout the hive to close down large spaces or holes to a proper 'bee space.'

Sugar syrup: Feed for bees, containing sucrose or table (cane) sugar and hot water in various ratios.

Super: A receptacle in which bees store honey; usually placed over or above the brood nest; so called brood supers contain brood.

Supering: The process of placing honey supers on a colony in preparation for a honey flow.

Swarm: A collection of bees, containing at least one queen that split apart from the mother colony to establish a new one; a natural method of propagation of honey bees.

Uncapping knife: A knife used to shave off the cappings of sealed honey prior to extraction; hot water, steam, or electricity can heat the knives.

Veil: A protective netting that covers the face and neck; allows ventilation, easy movement, and good vision.

Worker bees: Infertile female bee whose reproductive organs are only partially developed, responsible for carrying out all the routine of the colony.

Taking off honey supers

One of the joys of keeping honey bees is the reward of having some of your own honey. It is not "store bought."

A beekeeper must determine just how much honey he/she can remove from the hive and still leave enough for the bees to over winter. I have indicated earlier that at least 60 pounds of honey should be left on the hive. You can estimate this amount by checking the honey stores in the brood chamber. A deep frame full of honey will weigh approximately 6 pounds. The bees will need 10 of these. Two shallow frames will equal one deep frame.

How to take the honey supers off the hive

You will follow the same procedures you have used to examine a hive in the past. One can remove honey supers and get the bees out in several ways. Mentioned in bee books is a method called using bee escapes. This is nothing more than placing a bee escape in the hole of the inner cover. Then move the inner cover under the super of honey to be removed. This works better when the days are cooler.

Standard Bee Escapes are one-way plastic doors which let the bees leave the supers but not return. The escape is placed beneath the supers of honey to be removed. (When removing more than one super of honey from an individual hive, I recommend placing an empty shallow super under the escape board to allow more space.) Supers are usually free of bees within 2 - 24 hours and no chemicals are used. This bee escape is placed in the center opening of an inner cover.

Reaping the harvest—taking off honey

When you have checked your hives, and find supers full of capped honeycomb, it is time to remove your honey crop. When taking off honey, you must first remove the bees from the honey super.

The best method that I have found is to use the commercial product called Bee-Go. This product is a chemical solution called butyric anhydride. It is applied to a purchased or easily made “fume board” and put atop the hive in the place of the top cover and inner cover. One way to make a fume board is to simply use an old or extra hive cover. Staple a layer or two of ordinary burlap to the underside. It will act as the absorbent pad to which you will apply the chemical.

The bees simply do not like the odors given off by the chemical and head further down into the hive. Normally, within a couple of minutes, nearly every bee has hightailed out of the honey super. With the use of shallow supers, you can probably clear a couple of supers at a time. Since I normally use deep honey supers I can remove one cleared super and replace the fume board atop the next to get it cleared out as well.

Another chemical bee-mover is one that I like called Fischer’s Bee-Quick, this product is a blend of natural oils and herbal extracts with a sweet, almost almond smell. This product should hold promise for the home beekeeper. Like Bee-Go, it is used in combination with a fume board to clear the honey supers.

Apply the Bee-Go or Bee-Quick to the underside of the fume board as directed on the container. Place it atop the hive and wait for a few minutes for the bees to move down. If you have several supers to remove, take off the first cleared super, and replace the fume board to continue to move the bees downward.

Removing honey supers

Most of the honey bees in the supers should be out when you take the super from the hive. If they are not, you can remove each frame and shake the bees left off or brush them off. Old time beekeepers used a hand full of grass to brush bees off the face of the comb. It is free and works just a good as a bee brush. It is necessary to protect the super from robbing honey bees. Take the super to a secure place (i.e. to your basement, kitchen, etc. where honey bees can not get to it).

Bees are attracted to honey! In human terms, it would be like a paper bag of money you had just broke open on a busy street corner and your money was blowing down the street. People would swarm to gather it up. This is called "robbing".

One other word of caution: Honey is sticky. When supers are removed from a hive, comb is often broken and the honey that was in that comb begins to drip and leak. Putting the super in a plastic garbage bag will contain the honey to the inside of the bag and also prevent bees from getting to it.

Holly Carson's Recipe of the Month.

Honey Applesauce Cake

½ cup shortening
1 cup PURE RAW Honey
2 eggs
3 cup flour
1 tsp. cloves
1 ½ tsp. soda
¼ tsp. salt (sea salt preferred)
1 tsp. cinnamon (fresh ground if possible)
1 cup raisins
½ cup coarsely chopped nuts

Cream the shortening. Add the honey in a fine stream and cream until well mixed. Beat eggs into creamed mixture one at a time, mixing well after each addition. Sift dry ingredients together. Add to creamed mixture alternately with the applesauce. Add raisin and nuts. Pour batter into a well greased 13 X 9 inch pan. Bake in a 325 degree oven for 45 minutes or until cake tests done. Cool and eat! I like to add some fresh cream over the top when cake is still warm. YUM!

Everyone thinks cakes must come from a box. This is an easy and delicious cake that can be prepared as a family event. Using pure, raw ingredients will make a noticeable difference in the taste. You always thought your grandma's cakes were the best. The reason is because she did not use a "mix" and, ground the cinnamon, gathered the nuts and cracked them herself, harvested her own eggs and used their own pure raw honey, etc. This is a project you CAN DO!

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