
THE BEE LINE

The Newsletter of the Oregon State Beekeepers Association

Volume 26, Number 6

July 2001

Russian Queens in Oregon

Chuck Hunt, Kathy Hunt, Bertie Stringer, Marshall Dunham, Kennie Williams, Heike Williams and Dr. Lynn Royce



Dr. Royce giving the Russian Queens to Chuck Hunt

In cooperation with the ARS, USDA Honey Bee Breeding, Genetics, and Physiology Laboratory, in Baton Rouge, Louisiana, Clear Hills Honey, Honeystone and Wild Harvest Honey brought Russian queens to Oregon to evaluate their ability to maintain reduced mite loads and produce production colonies. These beekeepers established apiaries for side by side comparisons of colonies headed by Carniolan Queens from California, Russian Queens mated in Oregon, and Russian Queens mated to Russian drones. Each beekeeper was responsible for five colonies of each of the three groups (15 colonies per sites varied from being very protected and shady to being very open).



Colonies were checked monthly for square inches of brood and number of worker bees. This allows us to compare Varroa counts with bee population

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July 2001

Oregon State Beekeepers Association

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President's Notes

by Ray Varner

Things are getting busy. Within the next couple of weeks I expect to start extracting honey and I'm sure I won't be alone. Farmer's Markets are also getting underway and many of us will be out there marketing our products, and more importantly, educating and informing our customers.

I attend the meetings of the Tualatin Valley Beekeepers club in Aloha regularly, and went to the Field Day in May. Steve Eagleson was at the Field Day and seemed hale and hearty. It was a shock to learn of his sudden death at the young age of 52 (see related article on page 4). Such a loss makes all of us keenly aware of our own mortality. Our sincere sympathies to Steve's family.

Dave Graber has confirmed some outstanding speakers for the Fall Conference (see article on pages 4 and 5). This year the Conference will be a joint one with Washington, Idaho and British Columbia. Our California friends are also invited, and can always be counted on to liven things up! An agenda and registration will be coming in the August issue. Meanwhile set aside Nov.8-10!

The Portland Beekeepers had an outstanding Field Day in April, as did the Tualatin Beekeepers in May and the Lane County Beekeepers in June. We have photos from Portland's event at George and Susan Hansen's place - look at the young people, and at those folks working without veils, suits or gloves!

Finally, the Western Apicultural Society will hold their annual meeting in Corvallis next month (see agenda and registration form in the June *BeeLine*). This is a wonderful opportunity for regional beekeepers in the Pacific Northwest to attend a nearby conference at great rates. The lineup of speakers is just outstanding. Try to make this event. If you need more information or additional forms, check their website:

www.honeybee.com/clubs/was2001registration.htm.

See you there!

(cont. from page 1)

Conclusions:

A late start for Oregon's spring season meant that mite numbers were relatively low for most of the data collection period. This results in differences between treatment groups being less obvious.

However, Russian queens mated to Russian drones did end up with 28% fewer mites overall.

Unfortunately, the hybrids did not do as well as the Carniolans; a result that suggests most or all of the resistance factors are lost in the cross. A second season is planned with the experimental colonies that survive the winter.

Parameters used to compare the experimental colonies were: adult worker bee population, number of brood cells, number of mites on adult bees (sugar shake), number of mites in brood cells.

OSBA Summer Picnic July 22nd

The Willamette Valley Beekeepers invited OSBA members to a joint picnic on Sunday, July 22 at Silver Creek Falls State Park, east of Salem. The picnic will be at the South Falls Picnic Area at picnic shelter "Area B."

The event is potluck, and the OSBA will provide soft drinks. Bring your own place settings and cutlery. We'll begin eating about 1 pm. There will also be drawings for door prizes.

Silver Creek Falls State Park is about 20 miles east of Salem on Hwy. 214. There is a day use fee of \$3 per vehicle. There are four miles of paved bike paths, and 14 miles of hiking and horse trails. Come early and stay late --- take a hike and see all the Falls. This is a great place to be on a hot summer day. See you there!

Northwest Beekeeping

July - Crops in bloom producing nectar and/or pollen: alfalfa, lima beans, various herbs, carrot, clover, corn, fireweed, melon, mustard, radish, spearmint. Others: holly hock, snowberry, teasel.

- Provide water continuously.
 - Examine supers frequently but don't leave much empty comb on colonies that are light in stores in the brood nest. Add supers only to the top of the filled ones, not below them, unless hives are near a commercial crop (add supers below filled ones).
 - Check colonies for queen and requeen if queenless.
 - Check colonies for old queens and replace with young ones.
 - Requeen any colony with undesirable characteristics such as poor production, mean temper, European Foulbrood, poor brood pattern, unwanted color markings, etc.
 - Continue to be on the lookout for American Foulbrood.
 - Remove supers containing well ripened honey to extract.
 - Don't tempt robber bees with exposed honey.
 - Place any extracted honey frames to be stored in a dry, cool area, with moth crystals.
 - Depending on your apiary location and on the weather, a critical nectar dearth exists between July 10 and Sept. 1 in this area. Leave 40-50 lbs. of honey in each colony for fall buildup or feed equivalent amount of sugar syrup (2:1). Feed supplementary pollen patties if stored pollen is inadequate and pollen dearth exists.
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OSBA Member Dies Suddenly

(excerpted from the TVBA Monthly newsletter)

Steve Eagleson, a member of the OSBA and the Tualatin Valley Beekeepers Association, died suddenly during the last week of May. He was 52 years old. His death was due to heart-related causes.

The Tualatin Valley club has been asked by Steve's family to help locate hives and equipment that may be out on pollination contracts. If you know of any hives and/or equipment, please contact any of the TVBA members listed on page 10 of this newsletter. The TVBA has also been asked to inventory all Steve's beekeeping equipment and to eventually handle the sale of the property.

The Eagleson family has expressed their heartfelt gratitude to the TVBA for helping out during this difficult time. It is likely that at least part of the sale proceeds will go as a donation, in memory of Steve, to Dr. Royce's efforts at OSU, since it is Steve's alma mater.

Marketing Pro to Speak at NW Corner Fall Conference

Cappy Tosetti, a writer and conference speaker who specializes in marketing, is a confirmed speaker at the NW Corner Fall Conference this November in Hood River.

She has worked in marketing and as a writer for 33 years, doing her share of brainstorming for a resort hotel in Utah, KMPC Radio in Los Angeles, KKTU-11 (the CBS television affiliate in Colorado Springs), the San Diego Zoo, a home builders association, her own consulting firm and even a phobia and anxiety center. She's been a columnist for the Capital Press Agricultural Weekly since 1999, writing a marketing column *Fresh New Ideas*, targeted to small farms and specialty food companies.

Tosetti writes regularly for a variety of consumer and trade magazines, focusing on food, travel, lifestyle and agriculture. She's a national conference speaker, specializing in marketing, and holds true to her role as "imagination director" at Bumper Crop Marketing where she provides fresh new ideas that help small businesses bloom and thrive.

She will present two difference one-hour sessions, plus she will be available for one-on-one consulting at a tabletop. Her presentations will be targeted to beekeepers and honey producers. She will provide handouts and bring along a selection of marketing books for conference participants to peruse.

Marketing is a subject that is of interest to all beekeepers, and one that hasn't been covered at the Conference in recent years. These sessions should give attendees some immediate, hands-on ideas to take home and put into practice. The Conference agenda and registration forms will be in the next three issues of *The BeeLine*.

Fall Conference Update

By Dave Graber, OSBA Vice President

Preparations continue for the 2001 Northwest Corner Fall Conference. Registration forms will be available in the August issue of *The Bee Line*. Mark your calendars for November 8-10. The Conference will once again be held at the usual location in Hood River (details to follow).

Dr. Rob Currie from the University of Manitoba will speak on *Bee Nutrition and Winter Feeding*, our own George Hansen of Foothills Apiary will speak on *Commercial Pollination*, and Dr. Jerry Bromenshank from the University of Montana will speak on the *Breeding Process of Queens and Drones*. Richard Adee, the largest commercial operator in the US, is a tentative speaker. Mr. Adee has been featured in several beekeeping magazines and runs somewhere in the neighborhood of 50,000 colonies. He is a hygienic breeder and the current President of the American Honey Producers. Dr. Gary Reuter from the University of Minnesota is also a tentative speaker. We will hear from Dr. Steve Sheppard from Washington State University and our own Dr. Mike Burgett. Dr. Lynn Royce and grad student Debbie Delaney plan several display presentations. Cappy Tosetti, a marketing specialist, will give two sessions on marketing (see related article).

The oral and silent auctions are both big fundraisers for the OSBA and WSBA. Items don't have to be bee-related. Last year some of the hottest items were nativity sets, fishing-related items and a baby quilt. Items don't have to be hand-crafted, either. Let your imagination go to work and have some fun!

Bits and Pieces, Odds and Ends

Web sites:

www.honeybee.com/clubs/was2001registration.htm

Registration form for the Western Apicultural Society's conference Aug. 15-18 in Corvallis

www.cyberbee.net/

Among other things, this site discusses how you can remove the worker bee's head and examine to digestive tract to verify the presence of *Nosema*. (Thanks to Todd Balsiger)

www.bumpercropmarketing.com

Marketing ideas; speaker Cappy Tosetti is "imagination director" here.

www.sfu.ca/~onceupon

Through air friction, a flying bee can accumulate up to 450 volts of static electricity on its body. This "charging up" contributes to pollination since the charged pollen jumps onto the bee from the flower. This from a booklet called "A Bee Friendly Habitat." (Thanks to Southcentral Alaska Beekeepers Assn.)

Hive losses:

If you've experienced heavy losses of bee colonies, the American Beekeeping Federation requests that you collect and send samples of bees to USDA-ARS labs for testing. To receive a copy of instructions for collection and shipping of the samples, please call the Honey Board office at 800-553-7162.

Quotable Quotes:

"If the bee disappeared from the surface of the globe, mankind would have only four years left to live: no more bees, no more pollination, no more grass, no more animals, no more men...." Albert Einstein

(Thanks to Ken Ograin, Lane County Beekeeper)

"There are various Bee newspapers in California: the Sacramento Bee, Fresno Bee, Modesto Bee. Did you know that DeQueen, Arkansas had a Bee newspaper also? Guess what? DeQueen Bee."

Transporting Bees the ODOT Way

Did you know there are no easy answers to the question: what is the legal way to transport honeybees out on pollination contracts? Well, that's not exactly true. The easy answer is, "It depends."

There is no written set of rules that cover the various ways beekeepers move bees, and the ground gets really shaky when you transport bees out of state. Sometimes you need farm plates, sometimes a regular plate with a small tag will do. There are some vehicle restrictions, but those can vary. Do you need a trip permit or do you pro-rate your trucks? Well...it depends. How about the size of your truck? The rules vary depending on whether the truck is above or below 26,000 pounds. Apportionment? Commodity requirements? Log books? How about those weigh stations? What about the 150-mile limit exemption we hear about?

There is some good news in all this confusion. Mr. Stuart Ferguson at the Oregon Department of Transportation is the "go-to guy" when there's a question about hauling bees. He explained that the rules are dependent on the particular circumstances of the particular hauler, so there is no one set of rule that could be published in our newsletter. However, he offered his expertise via his direct phone number: **503-378-5203**. If you have questions or problems, call him! He will do his best to help guide you through the murky waters of administrative rules.

Mr. Ferguson also gave his address:

Mr. Stuart Ferguson
Attn: Farm Certification Unit
MCTD-ODOT
550 Capitol Street NE
Salem, OR 97301-2530

Field Day at Foothills Honey

The Portland Beekeepers held their Annual Field Day at George & Susan Hansen's facility in Colton on April 21st. They draw a good crowd every year and President Joe Stevens noted that they had an encouraging turnout of young people again this year.

Standards for Honey Judges at County and State Fairs

From the scorecard of the Dept. of Entomology, Oregon State University

EXTRACTED HONEY

<u>Points</u>	<u>Item</u>	<u>Comments</u>
20	Degree of density. All the entries above 18.6% disqualified.	Do not add water to your honey to "lighten" it in color to impress judge. This may not be judged at the County Fairs.
10	Freedom from crystals.	Do not feed bees sugar water to obtain clear honey, for here is where you can get caught.
30	Degree of cleanliness and freedom from foam.	Most important category. Settling and some filtering are most "important" here. Honey is heavy so most "sediment" rises to the surface. Pour from the bottom of the tank slowly and carefully to avoid air bubbles.
10	Cleanliness and neatness of containers.	Clear, clean containers, new and without markings from a previous use should be used.
10	Uniformity or entry and accuracy of filling.	Containers should be filled to the ring, or top, and should be of the same clarity (type of honey) throughout the container.
20	Flavor. Down-grade for objectional flavor,	Bottle only honey from fully-capped cells. Store honey in glass or stainless steel containers, and do not heat above 104 degrees F.
	Keep over-heating or fermentation.	tightly covered while settling.

100 points possible.**CHUNK HONEY**

<u>Points</u>	<u>Item</u>	<u>Comments</u>
20	Neatness of cut. Ragged edges, parallel cuts, four-sided cuts and uniformity of size of cut.	In other words, neat and uniform cutting of the comb.
20	Absence of watery cappings, uncapped cells and pollen cells.	Submit only entry cut from the top center of center frames.
30	Uniformity of appearance. Uniformity of capping structure. Color and thickness of comb.	No crushing of cells during handling. Use only foundation made for cut-comb honey.
20	Cleanliness. No travel stain, specks of foreign matter, flakes of wax, foam and/or crystallization.	Cut with a razor or thin-bladed knife, and really look at what you are packing.
10	Density and flavor of liquid part.	Take frame out of hive that was filled during your best flavored honey flow for Fair entry.

July 2001**100 points possible.**

GOOD LUCK TO THOSE OF YOU ENTERING COUNTY AND STATE FAIRS!!!

Honey Baths**By Nancy Nottingham** (*excerpted from Feb/March 2001 Herb Companion*)

At the end of a long day, there's nothing as therapeutic as drawing a hot bath, dimming the lights and sinking in. Heat immediately surrounds and comforts aching joints; water and steam provide moisture to plump and soothe dry skin. Senses awaken. Tension evaporates. Those who opt out of this sensuous experience in favor of a quick hot shower are missing one of life's truest and most comforting pleasures.

A long soak actually helps you become cleaner than a shower. As skin softens and pores open to the warmth, deep dirt is released. A short, cool shower after a bath will rinse away any impurities that cling to the skin. But devoted tub bathers take baths for all kinds of reasons besides cleanliness. Baths can awaken the mind or relax it; they can facilitate clearer, more focused thinking or allow our thoughts to drift into the clouds.

Some baths using natural additives are designed with physical healing in mind. For example, a person with eczema will find that a handful of oats thrown under running water will help soothe itchy skin. A hot bath, accompanied with a muscle-warming oil rub, will do wonders for sore legs or an overworked back. A steamy bath with a few drops of eucalyptus oil or floating eucalyptus leaves may help relieve clogged sinuses.

Other baths are purely for pampering. Aromatic herbs and other natural ingredients can make bathing a sensuous treat. Below is a recipe for a nighttime pampering honey bath.

Honey baths soothe, smooth, heal and nourish the skin. Honey is slightly antiseptic, so it's a good cleansing agent as well. Try adding ¼ to ½ cup of honey to a hot bath; the heat will disperse it into the water. Another way to use this sweet healer is to mix one part honey with three parts unscented,

vegetable soap-based bath gel (I suggest Dr. Bronner's Liquid Castille Soap). Add this blend a few tablespoons at a time for a bubble-bath effect. If you don't like bubbles, you can use small amounts on a washrag.

Another make-ahead, skin-nourishing honey bath recipe involves making "bath candies" – a blend of healing bath ingredients formed into pretty shapes using a candy mold. To make these little treats, you'll need flexible rubber or candy molds, the kind you can purchase at craft stores. Metal molds will work if you spray them generously with cooking spray.

Bath Candies

½ cup honey
 1/3 cup fine-grained table salt or sea salt
 3 heaping tablespoons of French clay powder (also sold as kaolin or green clay)
 40 drops of essential oil, preferably orange or tangerine
 Nonstick cooking spray

Spray candy molds with nonstick cooking spray. In a mixing bowl, combine the salt with the clay powder. In a nonreactive saucepan, heat the honey over medium heat until it reads 300 degrees F. Pour it into the salt/clay mixture. Add the essential oil. Quickly mix together until smoothly combined; spoon into the candy molds. Let harden for at least an hour (putting the filled molds in the freezer will help this process). When the bath candies are hardened, pop them out of the molds. To use them, add three or four to a hot bath and enjoy. Makes 6 to 8 small candies.
