

# Nashville Area Beekeepers November 2020 News



<http://nashbee.org>

**Missing a Newsletter?**

[Archive](#)

## Next Meeting:

### **Becoming a Better Bee Detective**

with

Jay Williams

November 8<sup>th</sup>, 2020 at 2 p.m.

Please join us!

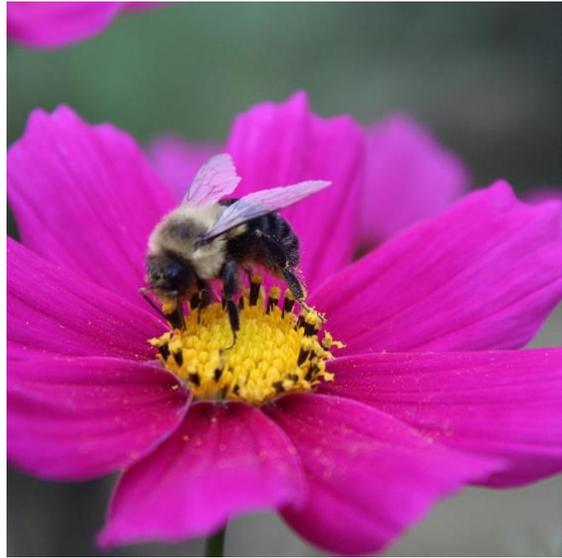
Do you have a hive that's puzzling you? Take a picture of a frame and send it to [Buzz](#) prior to the talk! We'll try and do some live analyzing.

## **ZOOM LINK**

In person meetings are cancelled until further notice.

NABA ON-LINE [BEE SCHOOL](#) INSTRUCTION  
FOR BEGINNERS AND AS A REFRESHER

ARE YOU INTERESTED IN HELPING MAKE BEE VIDEOS?  
NABA WOULD APPRECIATE YOUR HELP. Contact [Buzz](#)



*Submitted by Jenna Bryan*

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## **MENTORING INFORMATION UPDATE!**

A NABA Mentoring Program Group on Facebook has been created. Check it out for how to videos and other information. Here is the link

[NABA MENTORING LINK](#)

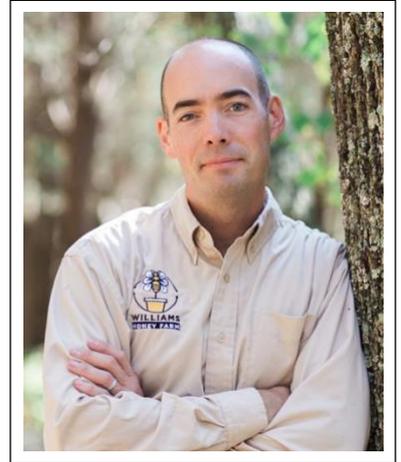
**Please Note: All Mentoring should be done by phone until further notice.**

Need a mentor or want to be a mentor? Any NABA member with more than one year of experience can be a mentor. Interested? Email: [Hope Woods](#)

## November 8th Meeting Featured Speaker

### Jay Williams

Jay has worked in and around bees for the past 12 years. He and his wife run [Williams Honey Farm LLC](#) based in Franklin. Williams Honey Farm raises queens, produces nucs, sells award winning honey and provides beekeeper education to the Nashville community and beyond through schools, online events, and personal coaching. Jay is also the head beekeeper/manager for multiple corporate apiaries in and around Nashville. In his free time he also serves as Director of Farming operations for Crown Bees LLC, the largest solitary bee producer in the US.



Jay Williams

Jay will discuss winter beehive assessments and preparations. How are your hives looking? What can you tell by looking at the frames? How big is your cluster? At what point is it time to intervene and what is the best way to steer your hives to overwintering success? Treatment options will be discussed. Sample pictures will be provided to help you recognize problems before it's too late.

### John Benham's November Tips!

**Winter Preparation** - Check food stores and colony location in the hive. If food stores are low, the colony will have already moved into the top box. You must feed if food stores are low. Liquid feed (2-1) if temperatures permit or more likely fondant, candy boards, winter patties, dry sugar, etc. Use winter pollen patties, which are 4% protein. Make sure the patties have low indigestible inert contents such as ash. The colony is approaching a period where it will be too cold for cleansing flights and food that contains indigestible ingredients makes it difficult on bees. Defecation in the hive can lead to dysentery and other diseases. Make sure that all colonies are ready for the cold December through January temperatures and have the food necessary for this period. This is the month to make sure that you have your hives ready for winter. Mites, moisture and food!



John Benham

John would appreciate comments on his bee calendar. Please contact him at [John Benham](#)

### NABA BOARD ELECTS OFFICERS FOR 2020-21

The NABA Board of Directors elected the 2020-21 Officers at the Board meeting in October. The term of office will run until the next Annual Meeting in 2021. The following Officers were elected:

President	Buzz Evans
Vice President	Mike Brent
Secretary	Ian Dawe
Treasurer	Irwin Venick

## Introducing NABA Members

### Deb Lannigan

Deb has always wanted to be a beekeeper and finally started in 2015 and has kept from two to six hives over the years. Her hives are located on a roof, which is surrounded by a three foot wall that acts as a wind brake— maybe the builders thought about keeping bees when building the house in 1931! Having the hives on the roof reduces hive beetle infestations and keeps predators away, including border collies. Deb is trying hard to get her bees to generate Ross Rounds and had some success this year, but this project is definitely a work in progress. Deb works at Vanderbilt University Medical Center and works on developing better therapies targeting breast cancer. In addition to working with and learning about bees Deb keeps chickens for their eggs and does lots of different sports with her dogs. Deb has been on the NABA board for a couple of years and has been the NABA Newsletter Editor for over a year – your submissions are always appreciated.

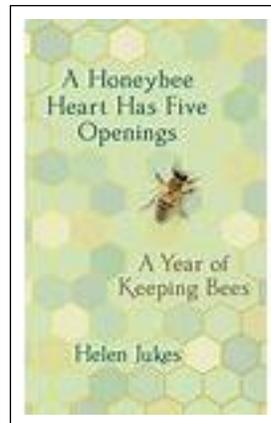


*Deb and her daughter Ann Marie (who does Bee the Bee) at a Tiki Bar in San Francisco. Note the blossoms to attract honey bees.*

## Reviews of Books of Interest to Beekeepers (Submitted by David Hinton)

**“A Honeybee Heart has Five Openings: A Year of Keeping Bees” by Helen Jukes. Published 2020 by Pantheon Books.**

You can tell that beekeeping is alive and well in the United States by the large number of books about bees and beekeeping being published. In fact, earlier this year the New York Review of books devoted its entire “Short List” page to four new books by rookie beekeepers which I have also been reviewing in this column. You too can write and publish a beekeeping book! It seems that all you need to do is to follow this established formula: (1) be a rookie beekeeper chronicling your first year of beekeeping, (2) live in an interesting location—today’s beekeeper lives in the historic university town of Oxford, England, and the previous books anchored in New York City and a houseboat on an estuary outside of Vancouver, Canada; and (3) make lots of mistakes and encounter many trials and tribulations in your first year. After all, readers want drama to keep them engaged, right? Oh, one last thing—you need to be a good writer. Well, that probably means most of won’t have a bee book in our future.



*David Hinton*

If you are wondering why you would want to read a book by a rookie beekeeper, let me answer that with a quote from the English poet John Dryden, who answered the question “why read?” with the simple answer: “for delight and instruction.” And I can categorically say that *A Honeybee Heart has Five Openings* is both delightful and instructive.

Author Helen Jukes is a thirty-something who has recently moved to Oxford from London for a demanding job with a non-profit. Single, she shares a house with a girlfriend. Helen was introduced to beekeeping by a friend in London, and she was immediately hooked. Bored with her job and generally lonely, she fairly quickly

identifies their overgrown back yard as a good location for a hive. She is given a loving shove by girlfriends who pool funds to buy her a nuc for a Christmas present, and the following spring she picks up her nuc and is off and running. The book is “delightful” (Dryden’s word choice) because of Juke’s constant philosophical inquiry, always going deeper than the surface. “Isn’t it possible that there is some experience we’re seeking, which we believe we might access, by bringing ourselves into an encounter with a hive? . . . But beekeeping is more about more than gaining proximity to a hive; it’s about entering into a relationship with a colony. . . . In the city I was surrounded by people every day—crowds of them, wherever I went—but somehow it was by the hives that I felt most human.” And the book is instructive because Jukes approaches beekeeping as if she were a doctoral student researching for a dissertation. She goes deep into the history of beekeeping and hive construction and shares her findings with her readers. I didn’t know until picking up this book that there are paintings of beehives on the walls of 4500 year old ancient Egyptian temples. And the book is also instructive on the practical side, because she relates a beekeeping experiences different from what most of us encounter. She eschews the Langstroth hive and instead, guided by her mentor, chooses the Kenyan top bar hive. And, she joins a local “natural beekeeping” group, which she says “marks a shift away from some of the techniques developed by modern beekeeping towards an approach that is less concerned with honey and more focused on the bees. Less intervention, the message seems to be, and it sounds good to me.”

You will enjoy reading this book.



*Bee on Abelia Rose Creek  
Submitted by Anita Tilley*



*Bees on Goldenrod  
Submitted by Christine Lockert*

## Ellington Apiary Named for Gene Armstrong *(Submitted by Buzz Evans)*

The NABA Board recently voted to name the apiary located at Ellington Agricultural Center “THE GENE ARMSTRONG APIARY”. This was announced at the Annual Meeting held using Zoom on October 11, 2020. Under Gene’s leadership, the apiary was built by NABA members in the spring of 2017 and officially opened in April of that year.

The purpose of the apiary is to promote beekeeping in Tennessee agriculture and to be the “showcase apiary” for our state. Being located on the grounds of the Department of Agriculture, it is used for orientation tours for agriculture groups, state university personnel and youth groups such as 4H, FFA and Ag in the Classroom.

NABA also uses the apiary for “hands-on” training in hive management for its members during the months of April to September each year. The sale of honey produced by the apiary is used to offset costs and upkeep and to provide funds for NABA educational programs. The apiary is managed by NABA members.

As President of NABA from 2016 to 2020, Gene was instrumental in growing the membership and promoting NABA’s mission of ‘Recruiting and Training Beekeepers, Educating the Community and Public Service’. The Gene Armstrong Apiary is a great example that mission. A formal dedication ceremony will take place in the Spring when it is safe to gather outside.



*The Gene Armstrong Apiary at Ellington Agricultural Center*

## Bee Science

[Klein and Busby](#) in Peer J. 2020 describe and record four types of honey bee behavior: [sleeping](#), maintaining cells, [eating](#) and [heating](#) (Figure 1). The videos are amazing and show bees in their natural habitat. They used a miniature observation hive with slices of honeycomb turned in cross-section, and filmed the cells with an infrared-sensitive video camera and a thermal camera. The paper has free access so you should be able to use the hyperlinks if not contact [Deb](#).



*Bee on Elaeagnus pungens*  
Submitted by Quick Foy



Figure 1 shows honey bees (A) in the typical view and (B-D) bees are deep inside the hive sleeping.

Tennessee Department of Agriculture is **continuing Apiary inspections** as protection of the food supply is an essential service.

### **MITE CONTROL INFORMATION** **HONEYBEE HEALTH COALITION**

[Click here](#) for everything you need to know – booklet, videos, on-line decision tree and more from the ultimate

Curious about the [Asian Giant Hornet?](#)

## Cooking with Honey

### Salmon with Honey Sauce

*(Submitted by Anita Tilley)*

Ingredients (to serve two people)

- 1# salmon fillet (fat end, not the thin end, is easier to skin and is more tender)
- Approx. ½ cup dark rum
- ¼ cup firmly packed brown sugar
- 1/8 cup coarse kosher salt
- 1 tsp black pepper
- For sauce: ½ tsp Chili Garlic Sauce (or more to taste for desired heat) and 2 tbs honey

1. Skin the salmon. We do not like fishy fish and salmon, even fresh caught in Alaska, is fishy to us. Silver Salmon (or Coho) is best; removing the skin reduces fishiness.
2. Lay the salmon in marinate dish just large enough for salmon to fit the dish. Pour over the dark rum (rum should come up approx. ¼ inch on the salmon filet). Cover, refrigerate and set timer for 8 minutes; flip the salmon and repeat for another 7 minutes.
3. Drain the salmon and blot dry; wipe out marinate dish.
4. Combine dry ingredients, using fingertips to sprinkle and pat onto the salmon on all sides so nicely covered. Cover, refrigerate and set timer for 4 hours.
5. After 4 hours, rinse the cure off the salmon and blot dry with paper towels.
6. Prepare the grill for indirect heat. We like to use the charcoal grill for this recipe and once charcoal gets going, add a small piece of cherry wood for extra smoked flavor.
7. Grill over indirect heat for approx. 30 minutes (internal temp. reaches 145).
8. Make the sauce and serve tableside with salmon.

Do you have a recipe to share? -please send email to [Deb](#)

Your Newsletter Editor



Hi Everyone –My mom would really like you to **send her bee/flower /hive photos, honey recipes, stories about your bees and any honey bee questions.** Here is my mom’s email link [Deb](#) My mom gives me a treat when she gets mail from you!