

Nashville Area Beekeepers October 2020



News

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<http://nashbee.org>

Next Meeting:

Which Bee is Right for Me?

with

Al Taylor

October 11th, 2020 at 2 p.m.

Please join us!

ZOOM LINK

In person meetings are cancelled until further notice.



Cone flower and Girlfriend
Submitted by Quick Foy

Zoom Instructions: The link will become active at 2 p.m. on Oct. 11th. Click the link. If you have used Zoom in the past on your computer, the link will automatically take you into the meeting. If you have not used Zoom the link will take you to a window that will ask you if it is okay to download the program onto your computer and then follow the instructions. It would be nice if you used the video so that we could see each other but please mute the audio so that background noise does not disrupt the presentation. We look forward to being together again!

**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](#)**

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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](#)

October 11th Meeting Featured

Al Taylor

Al Taylor's first experience with honeybees was as a child going to the beehives with his grandmother who kept bees for honey. Eight years ago, Al and his wife Lou started Hon Taylor Honeybees in Smyrna, Tennessee as a hobby. It didn't take long for two hives to become more than 100. In addition to packages and NUCs, they have expanded their operation to include the grafting and raising of honeybee queens. Their apiary features small cell bees and their current stock includes Italian, Carniolan, Sue Cobey Carnicas, Caucasian and Mite Chewer breeder queens. They have recently participated in a project with the Kentucky Queen Bee Breeders Association to produce Purdue Mite Chewer queen cells and F1 queens. In addition to working with his bees, Al has taught beekeeping classes and is a local bee Inspector.



Al Taylor

Al will discuss "Which Bee is Right for Me" with a review of the role and importance of the queen in the colony's success. As you evaluate which bee is best for you, he will describe the characteristics of the primary races of honeybees and if you are looking to start or expand your apiary, the differences to consider when deciding between packages and NUCs.

John Benham's October Tips!

Winter Preparation - Mite and moisture control and make sure that the bees have an adequate food supply and food placement. Have the right size hive for the number of bees as a small number of bees will have difficulties keeping a large hive box warm. Remedy the problem by culling and combining. Install entrance reducers, mouse guards, and debris boards in screened bottom boards along with any other winter preparations you deem necessary.

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

Pollinator Plant of the Month (Submitted by Ian Dawe)

This month features the Jerusalem Artichoke (*Helianthus tuberosa*), a large perennial sunflower that provides pollen and nectar in the Autumn for honey bees. It has spread from the Great Plains eastward.

Photo: [Ladybird Johnson Wildflower Center](#)



Jerusalem Artichoke



John Benham



Ian Dawe

Introducing NABA Members

Ralph Allen

Ralph started beekeeping with his wife Gail in 2010. The NABA meetings were within walking distance of their house at the time so he investigated the meetings. He started with one hive and currently has around 15 spread out over four locations. Ralph and Gail sell their honey at the farmers market in Nolensville on Saturday mornings until they run out. Ralph manages the observation hive at the museum at the Ellington Agricultural Center. He finds bees fascinating and tries to not pass up a swarm call, even if he has to give it to another beekeeper. One day in the future Ralph would like to raise a few queens, even if they are mutts!



Ralph Allen

**NOTICE: DUES WILL NOW RENEW ANNUALLY
NEXT DATE: FEBRUARY 1st, 2021**

The NABA Board recently voted to change the renewal date for annual dues from monthly (the date you joined) to annually as of February 1st, 2021. This change was done to simplify the work of our volunteer Treasurer who was processing 25 to 30 dues renewals each month.

Annual dues were increased to \$25 for family membership and \$12 for a senior family (over 65) in April of 2020. To make the transition to an annual renewal both equitable and administratively simple, the following renewal process will take place.

1. If you renewed for a \$10 family membership in early 2020, your dues will be renewed for \$25 on February 1st, 2021.
2. If you renewed your membership or joined as a new member in 2020 and paid \$25, you will NOT be billed on February 1st, 2021. Your next dues payment will be on February 1st, 2022.
3. All senior family dues will be billed for \$12 on February 1st, 2021.
4. New members joining after February 1st, 2021 will pay prorated dues that go down \$2 per month based on the month they join.

If you have questions about your renewal, please e-mail our Secretary, [Ian Dawe](#)

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

2020 Annual Meeting Nashville Area Beekeepers Association

The 2020 Annual Meeting, an official membership meeting, will be held by Zoom on October 11th, 2020. At that time, we will vote to approve the slate of Directors. In the table below you will see those members being approved for one-year and two-year terms. Those with one-year terms will rotate off the Board but can run again if they choose to. Other than Al Taylor, all of those up for election were Board members in 2020.

| a. One Year Term | b. Two Year Term |
|------------------|------------------|
| Karla Clark | Mike Brent |
| Kathy Harrell | Ian Dawe |
| David Hinton | Buzz Evans |
| Dan Shaw | Deb Lannigan |
| Larry Wilson | Al Taylor |
| | Irwin Venick |

The new Board will meet by Zoom in late October to elect the President, Vice-President, Secretary and Treasurer. The names of those Officers and the Committee and Event Chairpersons will be available on the website and in the November newsletter. This year we had over 20 members in leadership positions and we continue to welcome volunteers to help NABA in its mission of Training, Education and Public Service.

Recipe for 2:1 Sugar Syrup (Submitted by Buzz Evans)

When you have 1-6 hives, feeding them requires about ½ gallon of sugar syrup per hive using a hive top feeder. The easiest way to feed is using a one-gallon jug (like the one Arizona Tea comes in). This type of container also makes it convenient to store any excess in your refrigerator. As a 2:1 mixture of sugar and water is **measured by weight**, you will need 6.5 lbs. of sugar and 52 ounces (3.25 lbs.) of water to make a little less than a gallon of 2:1 sugar syrup. An easy way to measure 52 ounces of water is to use a “Simply Orange” juice container which contains 52 ounces (see picture).



Suggested Equipment

To start making the sugar syrup, remove 7 cups (3.5 lbs.) of sugar from a 10 lb. bag of sugar, or weigh it to get 6.5 lbs. of sugar. Pour the 6.5 lbs. of sugar from the bag into the jug using an oil funnel (see picture). If you are making about 3 gallons of sugar syrup at the same time, split the sugar in two 10 lb. bags equally between the 3 jugs. Fill the “Simply Orange” with very hot (not boiling) water and pour ½ of the water into the jug of sugar. Cap the jug and shake it until the sugar liquifies. Add the balance of the hot water and continue shaking until all the sugar dissolves. If you mark your jug with a magic marker to show the level of 6.5 lbs. of sugar, you don’t have to measure the sugar in the future. A full “Simply Orange” container will give you 52 ounces of water. This makes it easy to make 2:1 sugar syrup.

You can also add supplements (like Honey Be Healthy etc.) to the sugar syrup when making it. Use the directions on the supplement when adding.

NABA Hive Updates

Ellington Apiary Report *(Submitted by Buzz Evans and Quick Foy)*

We started feeding the hives at the Ellington Apiary on Thursday, October 1st and used a 2:1 sugar syrup mixture using a hive top feeder. The bees took the first feeding quickly and a second feeding was completed on Saturday, October 3rd. We will continue to feed for the next few weeks.

When inspecting the hives before adding the feeders, we found that one of the hives was queenless, with no eggs, larvae or capped brood. As it is too late to successfully make a new queen, we combined the hive with one that we recently re-queened and needed more bees. We used the newspaper method to combine the hives.

We also reversed three of the remaining six hives as the bottom deep brood chamber was without eggs, larvae or brood. The queen was laying in the second deep brood chamber, which is now on the bottom so the queen can move up.

Once we stop feeding, we plan to do a mite count and treat for mites with either miteaway strips or oxalic acid vapor if needed.

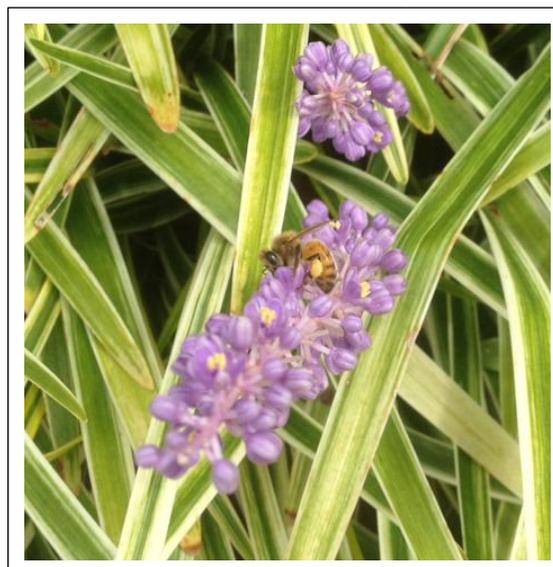
Centennial Bee Report *(Submitted by Seth Cooper)*

The four hives at Centennial Park continue to thrive. There is some fall nectar flow, and bees are bringing in pollen for winter food. The split we made with the old queen last month was not building up enough to survive the winter, so the old queen was removed, and the hive combined with the next weakest hive. We will be doing a fall mite count next week on all the hives. We will plan to treat with oxalic acid in December when there is minimal brood and hope for good survival this winter for a great spring build up.

One of our team, Andrea Pruijssers, a virologist and immunologist at Vanderbilt was one of the authors of an article in the New England Journal of Medicine this week reporting very positive results for a SARS-CoV-2 mRNA-1273 vaccine trial in older patient volunteers age 56-70 and > 71. Phase 3 trials involving many more patients that will hopefully lead to FDA approval are underway. This is very good news for us older beekeepers.



Bee Inspired: An Evening with Bees
Buzz Evans and Larry Wilson Presenting



Honey Bee on Lirope
Submitted by Anita Tilley

Cooking with Honey

Honey Taffy

<https://www.cookinglight.com/food/recipe-finder/honey-taffy-recipe>

(Submitted by Deb Lannigan)

Ingredients

- 1 lb honey

Preparation

1. Line a baking sheet with parchment paper and lightly coat with cooking spray.
2. Place honey in a medium saucepan. Cook over medium-low heat, uncovered, until honey begins to boil (about 8 minutes). Continue cooking until a candy thermometer registers 280°, about 10 minutes. Quickly pour mixture onto prepared pan, spreading evenly. Cool 20 minutes.
3. Lightly spray your hands with cooking spray. Using your hands, fold the honey over itself to form a ball. Stretch honey into a long strand (about 2 feet long). Double strand back onto itself twice, pressing ends together. Continue pulling and folding honey for about 5 minutes or until the color changes from dark amber to a soft tan. Wrap in plastic wrap coated with cooking spray, and chill for 10 minutes.
4. Coat a knife with cooking spray and cut the taffy into 4 equal pieces. Roll each piece into a 12-inch log. Cut each log into 6 pieces. Roll each piece into a log, and wrap each piece in confectionary paper, cellophane wrappers, or wax paper.

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

Bee Science

Just something I thought we should be aware of for this month. Apparently, a startup company called MeliBio is developing vegan honey ... The global honey market is projected to reach \$14 billion by 2025 and the argument is that the decline in honey bee populations will be unable to keep up with demand. Find the full [blurb](#) on this startup if you are interested. Also they have published a booklet "[The State of the Bees](#)", which I strongly recommend reading and I would really be interested in your thoughts on this article. Contact [Deb](#)

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 authorities.

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!

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