

# Nashville Area Beekeepers September 2020



## News

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<http://nashbee.org>

### Next Meeting:

**How, When and Why to Feed Your Bees**

with

**Trevor Quarles**

**September 13<sup>th</sup>, 2020 at 2 p.m.**

Please join us!

**[ZOOM LINK](#)**

In person meetings are cancelled until further notice.



*Submitted by Larry Wilson*

Zoom Instructions: The link will become active at 2 p.m. on Sept. 13<sup>th</sup>. 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.**

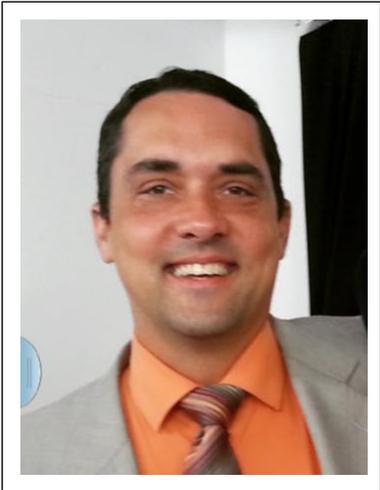
Need a mentor or want to be a mentor? Any NABA member with more than one year of experience can be a mentor. Interested? Email: [Hope Woods](#)

# September 13th Meeting Featured

## Trevor Qualls

Trevor has consulted with some of the larger beekeeping operations in the U.S. He is known by beekeepers and master growers throughout Tennessee as well as many Northern and Southern States where his lectures are proof of his intent on educating on the importance of beekeeping and the vital role that bees play in agriculture. He is a returning speaker for Kelley Beekeeping's Field Days as well. Trevor successfully specializes in natural beekeeping and assists beekeepers from all over the US, Canada, and Germany.

Trevor will discuss feeding your bees starting this fall and continuing through spring. He will focus on when to start feeding, what to feed, and how to feed. Feeding in the fall is different than in early spring and he will cover the different methods. The result should be a strong healthy hive in March. There will be time for question from the Zoom participants.



Trevor Qualls

## John Benham's September Tips!

**Mite Treatment-** Evaluate winter food stores and feed if necessary. Note the colony location in the hive and make sure the bees will have ready access to food stores. Perform a mite count and observe the colony health in relation to colony population. A healthy colony is paramount during this period as this is when the development of "Winter/Fat Bees" begins in most areas. Maximum colony health, good food stores, bees in bottom box with food above.

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



John Benham

## Pollinator Plant of the Month

(Submitted by Ian Dawe)

This month features the great blue lobelia (*Lobelia siphilitica*), a perennial which produces light to dark blue flowers. Great blue lobelia blooms in late summer and is widespread through the U.S. but native to eastern North America.

**Photo & Information:** [Ladybird Johnson Wildflower Center](#) & [Missouri Botanic Garden](#)



Great Blue Lobelia



Ian Dawe

## Introducing NABA Members

### Kathy Harrell

A 2013 workshop at the Warner Park Nature Center led by Melissa Donahue (daughter of NABA's Larry Wilson) and Curry Ingram teacher Dganit Eldar, was the beginning of Kathy's life with bees. Since 2014 she had two to five hives in her tiny backyard in Bellevue or at her sister's nearby farm, with good years and bad, always with a story to tell. Best of all have been the mentoring friendships: woodworking classes, harvesting days and adventures in bee removal with Gene Armstrong; helping Buzz Evans with a short-lived Harpeth Hall bee club; and learning Nebraska beekeeping tips from Rich Vanzyl. Kathy is a member of the NABA board and orchestrates the Farm Day at Amy Grant's Farm each year. Her daughter, granddaughter and nieces help with honey extraction and they have a blast. She believes that learning to "keep" bees is a fascinating, rewarding, and humbling journey. Her moto "Let's go!"



Kathy Harrell

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

**"Show Me the Honey: Adventures of an Accidental Apiarist" by Dave Doroghy. Published 2020 by Touchwood Editions.**

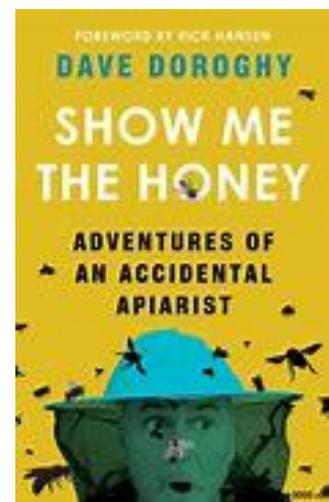
This book is another of a series of "beekeeper's memoirs" to be published in recent months. In last month's newsletter I reviewed a book by a New York City beekeeper who keeps hives throughout Manhattan and its boroughs, often rubbing elbows with the rich and famous. "Show Me the Honey: Adventures of an Accidental Apiarist" is an entirely different beekeeper's memoir. Doroghy is an "accidental" beekeeper because he was gifted a nuc as a Christmas present from his beekeeping sister, not through any intentional planning on his own. It's the setting for his beekeeping that makes his story a book:

"I live alone on an old sea-work wooden barge. Seventy-five years ago my barge was used to drag sawdust up and down the Fraser River in British Columbia. Eventually, someone converted the boat into a four-bedroom floating bachelor palace. . . . My 25-by-50 foot red houseboat leaks and it's drafty. But this houseboat affords me one of the most amazing and breathtaking views on Planet Earth; it floats in front of a small, uninhabited group of islands on a quiet riverbed, a pristine spot that is off most people's radars. This bucolic setting on the Fraser River is conveniently located only 20 miles from the city of Vancouver. One more thing: the barge has just enough room on the lower back deck to fit a hive of bees."

A hive of bees? As in-- only one hive? I questioned how one hive kept by a rookie beekeeper could possibly generate enough material for a book, but Doroghy is a clever and amusing writer. You might call it padding, but he collects enough anecdotes and musings to make it interesting. For example, his initial panic when he learned that hives can only be moved about two feet without disorienting the bees, complicated by the fact that the river where he anchors his houseboat is



David Hinton



actually a tidal estuary, so close to the Pacific Ocean that daily tides raise and lower the houseboat a full 15 feet each day! Not even his long-time beekeeping sister had thought of that challenge. But, it appears that longitude counts more than latitude, and the bees managed to go with the tides.

In a chapter titled “The Sting,” he muses on the positive aspects of the fact the bees do indeed sting. “If bees didn’t sting,” he notes, “then bears, wasps, skunks, and humans would inevitably steal all their honey. . . . Somewhere in the constitution of nature, bees were granted the inalienable right to bear arms.” Furthermore, “The fact that bees do sting forces beekeepers to be more observant, more *in the moment*.” So there you have it---beekeeping as a form of mindfulness training!

Sometimes, however, his writing gets a little too cute and too reminiscent of locker room talk among guys. For example, his description of the Queen’s mating ritual: “You see, when the Queen takes off for a sex-crazed night on the town with a bunch of young, virile drone bees, she finds her very own Mile-High Club to join, far away from the hive and her children. . . . When I think of drone bees, I think of men in their early 20s who like to gather together in singles bars and ogle the pretty young girls flying by, hoping to meet one. With thousands of drones vying for the attention of one female Queen bee, the competition is fierce. The only place they can score is at one of these drone congregation parties.”

Written more for people who know nothing about beekeeping and experienced beekeepers not wanting to take their passion too serious ALL the time can find some amusement in this book.



*Sherlock lecturing Batman on staying healthy  
(Submitted by David Hinton)*

# Notice of Annual Meeting of the Nashville Area Beekeepers Association

The Annual Meeting of the Nashville Area Beekeepers Association will be held on Sunday, October 11, 2020 at 2:00 p.m. through ZOOM. Further information about the election will be in the October Newsletter.

The agenda of the Annual Meeting will be as follows:

1. Welcome by Interim President Buzz Evans
2. Report of Activities by Interim President Buzz Evans
3. Treasurer's report by Interim Treasurer Irwin Venick
4. Election of Board members:

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

5. Invited Speaker
6. Adjourn

## NABA Hive Updates

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

The Ellington Apiary was successfully treated for varroa mites from July 11th to August 5th. After taking off honey on July 5th, we did a sugar shake mite count on all hives on July 11th. All hives were in the 3-5% range and we added shims and treated with Apiguard individual trays that day. Two weeks later we put on a second treatment of Apiguard. On August 5th, all of the Apiguard was gone and we removed the trays and shims. A mite count following the treatment showed the mite level to be in the 1-2% range. This was in an acceptable range and we then inspected all of the hives.

In five of the seven hives we found good brood patterns and either eggs or saw the queen. On two hives we had problems. One hive had capped superseding cells and the other was queenless. We added a frame of brood and eggs to the queenless hive hoping to make a queen. After checking the two



*Submitted by Buzz Evans*

problem hives weekly, we determined both hives were queenless and ordered replacement queens. Those mated queens were installed on August 27th and successfully released into the hive.

Each of the seven hives has two eight frame deeps and one medium (full of honey) for the Fall. Three of the hives have Buckfast queens from March nucs. One Kentucky hive has an April "mutt" queen. Another hive swarmed in April and a local Italian queen was added. Finally, the two queens mentioned above were Italian Hybrids from Georgia. With four different types of queens in the apiary, it will be interesting to follow their progress thru the next five months and see how they look in February. We will continue to monitor their progress and report back.

### **Centennial Bee Report** (*Submitted by Seth Cooper*)

The Centennial bee colonies continue to flourish and post Apiguard mite counts using sugar shake were all less than 2-3%. Using one of the Georgia queens Buzz Evans obtained for the Ellington Apiary, we did a spit of our weakest hive Monday, and requeened the hive August 29th. We'll try to save the old queen through the winter as a backup for losses.

The sad discovery this week is that in spite of regular para-moth treatment (obviously not an aggressive enough schedule), the drawn comb in the boat house became infested and mostly ruined with wax moths. We think the excessive heat in the boat house allowed the crystals to dissolve more rapidly than expected. Eleven supers of drawn comb are now filling Gene Armstrong's huge freezer to kill the eggs. Most of the comb will be lost. The heat in the boat house continues to melt and buckle the foundation in the frames put together this spring in the foundation without bent wire supports. The challenges of a solar heated furnace for a storage facility.

We observed the bees still bringing in pollen and nectar with the early fall flow.



*Submitted by Anita Tilley*

## Bee Events Around Town

At the request of the Centennial Cultural Art Center, who is putting on a 6 week “Bee Aware” bee themed art exhibit, Buzz Evans and Seth Cooper set up a small exhibit for NABA with “Honey” the mannequin in her full bee suit holding a teaching frame with the queen bee next to the teaching hive in the center among all the display art sporting a fresh coat of paint.

At the request of the Art Center, Buzz Evans and Larry Wilson will be helping present “Bee Inspired: An Evening with Bees” on Monday, September 14<sup>th</sup>, 2020 from 6:00 – 8:00 p.m. Buzz will be presenting a talk on the history and process of beekeeping and Larry will provide a demonstration hive for the evening. This event will be socially distanced. The Art Center is in the park on the northwest corner across from Centennial Hospital.

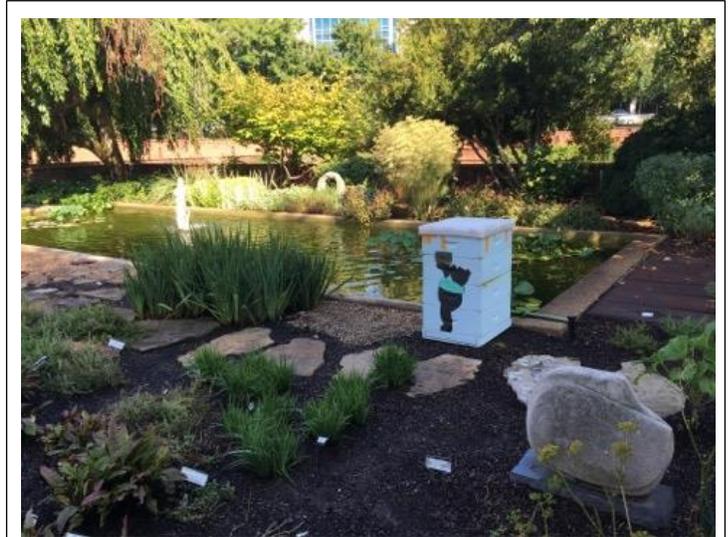
NABA keeps three hives on an island in Centennial Park and supplies the Centennial Conservancy with honey from these hives. They use this honey to raise funds for the Conservatory. The support of the Centennial Art Center is another result of the relationship between Seth Cooper (and his beekeeping group), Metro Parks and the Centennial Conservatory.

**“Bee Aware” at the Centennial Art Center will be on display August 14th – September 23rd, 2020.**

Several celebrated local artists will display their artwork that features bees. Please be aware that gallery visitors are required to wear a mask.



Centennial Art Center



NABA Display at “Bee Aware”  
Submitted by Buzz Evans

## Beeswax Processing *(Submitted by Susan Welchance)*

Do you have questions? Email [Susan](#)

Thanks to Susan's generosity in sharing her knowledge we are providing instructions on processing and using beeswax. We are providing this information in installments as part of your NABA newsletter.

### CREAMS & BALMS – ITEMS NEEDED:

- Hot plate; do not melt beeswax over an open flame!
- Fire extinguisher (you may never use it but better safe than sorry!);
- Double boiler components - sauce pan for boiling water & glass measuring cup for melting ingredients;
- Digital Scale;
- Wax thermometer;
- Chop sticks or similar item for stirring;
- Containers (small jars & pots with lids, lip balm tubes);
- Plastic coated freezer paper for covering work surface-makes for easy clean-up;

There are many recipes for skin care creams & lip balms including beeswax that can be found in books & on the internet. Here's my favorite hand cream recipe:

4 oz. beeswax

4 oz. cocoa butter

6 oz. coconut oil

5 oz. sweet almond oil

¼ tsp. mango fragrance (optional); use your favorite essential oil or add no fragrance at all.

Melt beeswax, cocoa butter, & coconut oil in specified order. Beeswax takes longer to melt than cocoa butter & cocoa butter takes longer to melt than coconut oil. Sweet almond oil is liquid. Mix sweet almond oil in after all other ingredients are melted. Add fragrance last & mix well. Your mixture will be entirely liquid. Working quickly, pour liquid into prepared jars. This recipe will fill one (1) dozen 2 oz. jars. Cover filled jars with clean paper towel. When cream has hardened, put on lids.

Jar Preparation: I wash jars & lids in hot soapy water & rinse in a 5% bleach solution that is made by adding one (1) tablespoon unscented chlorine bleach to one (1) gallon hot water. I then thoroughly dry the jars & lids before filling with melted ingredients.

Here's my favorite lip balm recipe:

2 Tablespoons coconut oil

1 Tablespoon grated beeswax

2 vitamin E gel capsules

Melt beeswax first & add coconut oil. Cut vitamin E capsules & add oil to liquid beeswax & coconut oil. Discard capsule when empty. Stir well to blend ingredients. Pour liquid into prepared lip balm tubes or small lip balm pots. I use the same preparation specified above for my hand cream jars. SpecialtyBottle.com – Good source for small jars for creams & balms. LorAnn Oils – Good source for essential oils & food grade oils.

THE END OF OUR BEESWAX PROCESSING – You can find all the installments in our [older Newsletters](#)

# Cooking With Honey

## Honey Glazed Plum Pudding

Recipe by Nathan Schofield Commissary SR Sous Chef Gaylord Opryland Resort & Convention Center  
(Submitted by Gene Armstrong)

Yields 6 servings

- 4 tablespoons local honey
- ¼ cup and ¾ cup cane sugar
- 8 plums, cut into thin slices
- 3 large eggs
- 1½ cups whole milk
- 2 teaspoons vanilla extract
- ½ cup all-purpose flour
- ½ teaspoon kosher salt
- 

### Preparation

Preheat oven to 400°. Butter a 2-qt. baking dish, then dust with sugar. Arrange plums in dish. mix eggs, 2 tablespoons honey and ¾ cup cane sugar in a food processor to combine. With the blender running, add in milk and vanilla. Add flour and salt and pulse to combine. Let custard sit 10 minutes, then pour over plums.

Bake pudding 15 minutes, then reduce oven temperature to 350°, drizzle top of pudding with remaining honey, and continue to bake until custard is golden and set, 20–25 minutes longer. Serve with a scoop of vanilla ice cream.

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

### Bee Science

A cool video of bees drinking for you this month. Thanks to Leslie DiNella for bringing this article in the New York Times to my attention "[A Honeybee's Tongue is More Swiss Army Knife than Ladle](#)".

### 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

Tennessee Department of Agriculture is [continuing Apiary inspections](#) as protection of the food supply is an essential service.

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

### 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!