

2016-17 OFFICERS: President: Harvey Joyner Vice President: Jerry Taylor & Bucky Moore Treasurer: Dionna Rogers
Secretary: Sue Moore Program Coordinators: Karen Joyner Newsletter Editor: Tammy Malkin



The President's Corner

TRANSITIONS

Summer is winding down and we are transitioning to Fall. Of course, the bees are busily preparing for Winter. As we move through September, most of the nectar flows will be shutting down, which means your bees could be light on stores and going hungry. If necessary, there is still time to put feeders on the hive before the bees begin to cluster and will no longer access a feeder. Don't starve your bees! I will go into more detail on late season prep with next month's newsletter.

I am not sure how many of you are planning to participate in the first ever Mite-a-Thon (Sept 9 - 16). This is an industry wide event which is encouraging beekeepers to sample their hives for Varroa and then submit the information to the Bee Informed Partnership. (As many of you already know Varroa Mites are small, reddish-brown tick like pests that feed off the hemolymph (blood) of the bees. The exposed wound their bites leave make the bees easily susceptible to infections and viruses.) The information gathered will be used to create "heat map" for the U.S. Of course, if you are just reading this, you will be behind the curve for participating, but you still might want to visit <http://pollinator.org/miteathon> to stay informed. Remember, the best time to deal with mites is late August/early September to help prepare your hive for winter.

Also, please remember the club's September meeting is on Wednesday, the 20th, 6 p.m. We especially need your participation for two immediate reasons: nominations for our 2018 Officers and "last minute" preparations for our participation in the

Annual Virginia State Peanut Festival on Saturday, Sept 23rd. We need to elect: President, Vice President, Treasurer, Secretary, Newsletter Editor, and Program Chairman. On Saturday, we will need participation in the parade on Main Street and at our booth in Veterans' Memorial Park. If you would like to help with the float or be in the parade, contact Steve Suessmann at sosuessmann@gmail.com. For helping with our booth, Sue has requested sign-ups. If you haven't done so, please let her know ASAP. The feature of our October Meeting (26th) will be the Election of Officers, and, of course, it is terribly important that you attend!

There is no November meeting, and we hope that you will be enjoying a Happy Thanksgiving Day on November 23rd. December 9, we will celebrate our Annual SBA Christmas Party at the Extension Office. Stay tuned for further details about our party.

Here's to Healthy Transitions!

Harvey

Thanks to those who helped and participated in last month's Extractaganza!





NEXT MEETING

WHEN:

Wednesday, Sept 20th, 6pm

WHERE:

Emporia/Greenville Extension Office

105 Oak Street

Emporia, VA 23847

Speaker Topics:
 Plants for Fall Interest
 Creating Winter Habitat in Your Garden
 How to Plant for Fall & Prepare Your Garden for Winter

Family Activities:
 Make & Take Garden Crafts
 Garden Tours
 Children's Activity areas

Outdoor Demos:
 Extend the Season with Row Covers
 Cool Season Crops from Seed
 Seed Collecting and Storage
 Drying Herbs from the Garden
 Planter in Planter
 Terra Cotta Birdfeeder

Special Guest: Dana Lusher & Owls

Silent Auction Themes: Creative Gardening, Home Sweet Home and Bountiful Baskets

Our auction items will inspire you to create in your own garden and home or purchase a one-of-a-kind item.

Fall Gardening Festival
 Sat, 9/23/17 ♦ 10am - 3pm ♦ 1444 Diamond Springs Rd
Free Admission ♦ Free Parking ♦ Family & Pet Friendly

Virginia Cooperative Extension
 Virginia Tech • Virginia State University

If you are a person with a disability and desire any assistive devices, services or other accommodations to participate in this activity, please contact Jill Wright at 757-385-4769 during the business hours of 9:00 a.m. and 5:00 p.m. to discuss accommodations 5 days prior to the event. TDD number (800) 828-1120.
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SBA MEMBERSHIPS ARE

DUE

SBA Memberships expired on June 30th. If you have not done so this year, don't forget to pay your dues at this month's meeting. Dues are \$20 per household, per year. Cash or checks are accepted. Checks can be made payable to Southside Beekeepers Association and give to Donna Rogers, Treasurer of the Assoc. If you have already paid your dues, you are good until June 2018.

7TH ANNUAL WATERWAYS HERITAGE FESTIVAL
OCTOBER 8TH - 9TH

Benefitting the Great Bridge Battlefield & Waterways History Foundation
 GBBattlefield.org | 757-682-4480

FREE ENTRY PARKING SHUTTLE | **JOIN US 10:00 AM - 4:00 PM** | **BATTLEFIELD PARK SOUTH**
 120 RESERVATION RD CHESAPEAKE

AND FOR THE FIRST TIME ON OCTOBER 8TH ONLY

FLY FISHING LEGEND LEFTY KREH

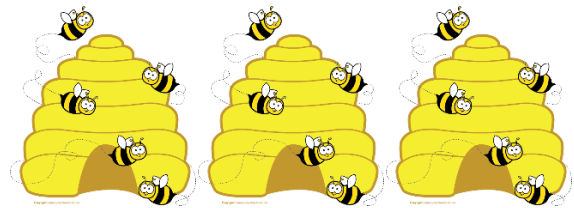
VIRGINIA COASTAL FLY ANGLERS | BOAT TOURS | BEEKEEPERS | SHEEP-SHEARING | DOLL MAKING
 CANDLE ROLLING | REENACTORS | LIVING HISTORY | HANDCRAFTED SOAPS | JEWELRY | POTTERY
 SPINNING | WEAVING | KNITTING | QUILTING | BASKETRY | WOOD WORKING | BLACKSMITHS
 FLY FISHING | FLY TYING | KAYAK DEMONSTRATIONS | LIVE MUSIC | FOOD | AND MORE!

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September Apiary Notes for Coastal Virginia

- Hive population will begin to drop this month as the queen's egg laying slows and the drone numbers begin to decline.
- Since drone numbers are decreasing, Varroa mites will begin to reproduce in worker brood at higher rates. Varroa infestations prevent proper development of winter bees, which impacts the likelihood of colony survival. Treat as needed after removing all honey for human consumption.
- You may have begun to see an increase in Small Hive Beetles inside the hive. They survive the winter as adults within the bees' winter cluster. Traps are available commercially to reduce their numbers.
- The 'sour' smell of aster nectar being evaporated into honey may be apparent near hives and is not cause for alarm. Aster nectar is pungent - best described as a combination of locker room and goat!
- Harvest your spring/summer honey if you haven't done so already. If you are contemplating harvesting fall honey, wait until aster nectar is fully cured and pleasantly fragrant; taking it too early will result in foul-smelling honey. Remember to leave 60 lbs. of honey for the bees to overwinter.
- Remove queen excluders between the colony and its winter stores once you are done producing honey for human consumption.
- Feed sugar syrup inside the hive, if needed, in a 2:1 ratio (5 lbs. sugar to 5 cups water) to ensure hives have adequate winter stores. Each gallon of syrup fed to the bees increases their reserves by about seven pounds. Do NOT use entrance feeders or you will encourage robbing.

- Colony inspections should be quick and purposeful at this time of year. Keeping hives open for extended periods invites robbing. Robbing is difficult to stop once started and can be fatal to weak colonies.
- Only strong colonies should be overwintered. If you are going to combine weak colonies with strong colonies, do it now to allow time for the bees to winter.
- Install a mouse guard/entrance reducer on the hive entrance before cold weather to prevent mouse damage over the winter.



VSBA Fall Meeting Saturday, November 4, 2017

Where: Blue Ridge Community College, Weyers Cave, VA
Hosted by: Shenandoah Valley Beekeepers Association

- Registration, meeting agenda, lodging information and a full list of attending vendors are available on the VSBA website at www.virginiabeekeepers.org/
- The tentative agenda can be found on the website.



Beggarticks (*Bidens aristosa*)

What's Blooming in September

Ageratum, Aster, Bachelor's Buttons, Beggarticks (*Bidens*), Begonia, Blanket Flower, Borage, Butterfly Bush (*Buddleia*), Butterfly Weed, Candle Bush (*Cassia alata*), Canna (*Canna x generalis*), Cape Leadwort (*Plumbago auriculata*), Cat Nip, Celosia, Chrysanthemum, (*Dendranthema hybrids*), Cleome, Coleus, Crepe Myrtle, Eggplant, Escallonia, Fan Flower, Ginger Lily (*Hedychium*), Goldenrod (*Solidago*) Gordonia (*Gordonia lasianthus*), Glossy Abelia, Honeysuckle, Hyssop (*Agastache*), Lavender, Lilyturf (*Liriope spicata*), Marigold, Marjoram, Mexican Sage (*Salvia leucantha*), all the Mints, Oregano, Oxeye daisy (*Heliopsis helianthoides*), Petunia, Pumpkin, Purple & White Coneflower (*Echanacea*), Rose (*Rosa*), Rosemary, Russian Sage, Sunflower, Thyme, Tickseed (*Coreopsis*), Annual and perennial Salvia and Sage (*Salvia* species and cultivars), Sedum, Verbena



Salvia guaranitica

BEEKEEPING IN OCTOBER

OCTOBER AND THE BEES: There are less reasons for the bees to leave the hive. Flying is cut way down. The queen is laying fewer eggs. They are now shifting to winter mode.

OCTOBER AND THE BEEKEEPER:

The goal is to have the bees fill the upper brood chamber during the fall flow, forcing the queen down into the bottom brood chamber. If you do not have enough room, the bees will fill the upper AND lower brood chambers with honey and deprive the colony of space for brood rearing. If this happens, instead of having lots of young bees for the winter, you will have lots of older bees, and the colony will not successfully winter. Always err on the side of too much room, rather than too little.

Prepare your hives for winter. A wind break should be considered. Entrance cleats should be placed in the front opening, along with a mouse guard, to restrict mice from entering the hive. A word about bees and winter. A large, healthy hive will not die from cold weather. They stay warm by clustering in the hive. They keep each other warm. The temperature in the hive is only warm within the cluster. They do not warm the entire inside of their hive, only the cluster. They can survive extreme cold weather. But, moisture can develop within the hive as bees do give off moisture like we do. If this moisture gathers above them, it can drip onto the cluster. This is what can kill bees during the winter. They are much like us. We can be cold and get by. But, we cannot stay alive long if we become wet and cold. Bees can get wet in the summer and it is not a problem. But you must prevent your hive from becoming cold and wet from condensation developing within the hive.

Here's how: Use screen bottom boards, fully opened, without restriction or covers for the winter. Don't place additional gaps near the top cover. The open screen bottom board allows enough ventilation within the hive to alleviate moisture build up. Don't wrap for winter, keep in mind that by wrapping your hive, you are increasing the chance for condensation to collect within the hive.

Winter winds can be strong, so place a heavy concrete block on your hives.

RECIPE CORNER

Honey Crackerjacks

<http://bit.ly/2w8omff>

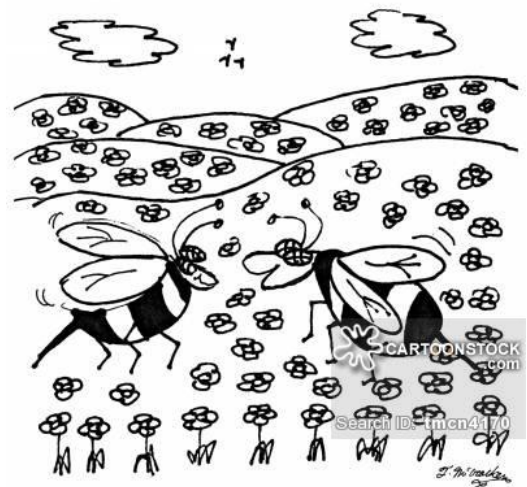
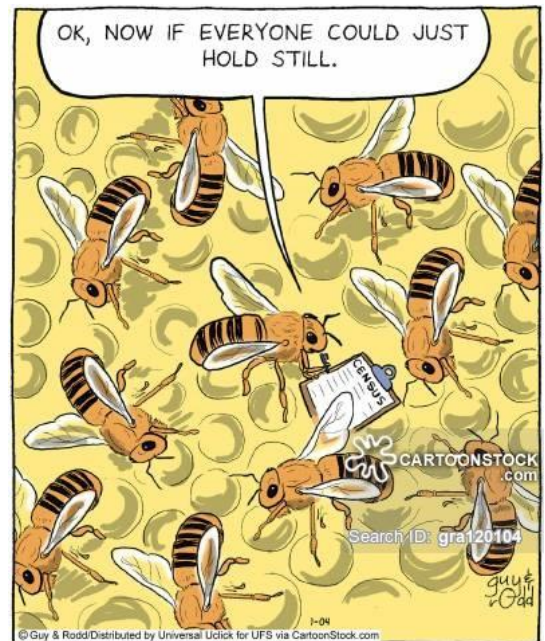
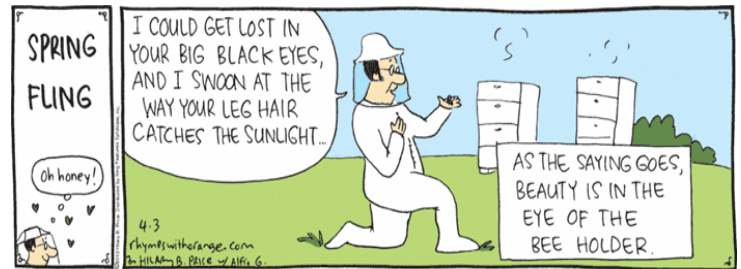


Ingredients

- $\frac{1}{2}$ c honey
- $\frac{1}{2}$ c butter
- 12 c popcorn (popped)
- $1\frac{1}{4}$ c peanuts or fancy mixed nuts (optional)

1. Preheat oven to 350 degrees.
2. On a large baking sheet, spread out the nuts and popcorn.
3. Put butter and honey into a heavy sauce pan, stirring together well until it reaches a boil. Remove from heat. Drizzle this over the nuts and popcorn, stirring with a wooden spoon to coat the nuts and popcorn. Bake for 12 - 18 minutes. Remove from oven. Let cool. Break apart. Store in airtight container or zipper bags.

The BUZZ



Feeding Bees



When feeding bees, it is the sugar, not the water that the bees need. By mixing the sugar to water at different ratios, the beekeeper can encourage certain behaviors. Below are sugar syrup recipes from Keith Tignor, State Apiarist, and the actions they stimulate within the hive. Also included are candy recipes and instructions for dry sugar feeding used as emergency winter food when temperatures are below 50 degrees Fahrenheit.

Sugar Syrup Recipes

1:2 One Part Sugar to Two Parts Water: Used in the spring to stimulate egg laying. Use only when enough honey is available for feeding the brood:

1 pound sugar to 1 quart water OR
5 pounds sugar to 5 quarts water

Stir sugar into warm water until dissolved.

1:1 One Part Sugar to One Part Water: Used in the spring and summer to encourage comb building:

1 pound sugar to 2 cups water OR
5 pounds sugar to 2½ quarts water

Bring water to a boil and turn off heat. Stir in sugar until dissolved and cool.

2:1 Two Parts Sugar to One Part Water: Used in the fall to increase food stores in preparation for winter:

1 pound sugar to 1 cup water OR
5 pounds sugar to 5 cups water

Bring water to a boil and stir in sugar. Continue stirring over heat until all crystals dissolve. Remove from heat and cool. Each gallon of syrup increases the colony's reserves by about 7 pounds

SUGAR CANDY RECIPE

Hard Candy

Hard candy is a very good way to feed bees without overly stimulating

brood production, but it takes some preparation. Here are two recipes:

Microwave Candy Recipe

(feeds 1 or 2 colonies)

1. In a one-quart (or larger) microwave dish, mix thoroughly one and a half cups granulated sugar and one-half cup light corn syrup (3:1 ratio). No water.
2. Microwave on a high setting, stirring every few minutes, until the mixture is clear and bubbles become larger (thumbnail size), about 10 minutes. Bubbles should be large, but stop immediately if the mixture starts to brown. A wooden spoon is very effective for stirring, as it can be left in the dish during microwave cooking.
3. Pour into an inner cover without the vent hole (use duct tape to cover the hole). Use the inner cover upside down with the candy in the brood chamber. Or pour it into a mold made from cardboard, aluminum pan or a container lined with paper to cool. The candy will become brittle, and can be slipped on top of frames where the bees will consume it.

Stovetop Candy Recipe

1. Heat one pint (1/2 liter) of water to boiling in a large pot on stove.
2. Stir in as much sugar as can be dissolved. This will be about 5 pounds (2 Kg). More sugar is better.
3. Boil without a cover, stirring it near continuous until the mixture reaches 234 degrees F. It takes a while.
4. Pour into a mold made of cardboard or a container lined with waxed paper or butcher's paper. The candy will harden as it cools. The candy will become brittle, and can be slipped on top of frames where the bees will consume it. Or pour it into an inner cover without the vent hole (use duct tape to cover the hole). Use the inner cover upside down with the candy in the brood chamber.