



THE

# APIARY NEWS



*A publication of the Worcester County Beekeepers Association*

## The President's Message

*By Mary Duane*

Summer is finally upon us. Despite the stretches of rainy days, I hope that your bees have been busy making a surplus of delicious honey. I have enjoyed opening up my bee hives to see what challenges they are facing.

There are outstanding programs lined up for each of the monthly meetings. The August meeting will be at the Paul and Linda O'Connor's home in West Bolyston. This meeting will focus on preparing your hive for the long winter season. This meeting is particularly important for the newer beekeepers. The September meeting will feature the last hive opening of the year. This meeting is held at Keown's Orchard and concludes with a lively hayride through the orchard with our host Arthur Keown.



The newest generation of beekeepers at our June meeting in Harvard.  
*photo by Mike Standing*

As noted Biologist E.O. Wilson stated "Insects: the little things that run the world". You are the ones that make the WCBA an alive and vibrant organization. I encourage all club members to get involved in the Spencer Fair during Labor Day Weekend. This is the major fundraiser for the

club and it is a great opportunity to educate the public on the importance of the honeybee. You can help with this activity by **donating honey**, wax and volunteering at a shift. Monies raised are used to fund the WCBA programs and keep dues low. Also, all members are encouraged to enter their honey products in the Honey show and exhibit! Who will have the bragging

rights to the best honey in Worcester County this year?

Please reserve Saturday October 17<sup>th</sup> for a special WCBA full day speaker presentation. The WCBA board is thrilled to have noted apiculturalist Dr. Marla Spivak be our featured speaker. She is from the University of Minnesota and the lead developer of the Varroa Sensitive Hygiene Bee line. She has worked on using hygienic behavior in honeybees as a mechanism of disease resistance. This meeting will be in conjunction with the Mass Beekeepers Association.

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***In Memoriam***

Gert Mapplebeck, former WCBA secretary and a very active club member throughout the 1970's, 80's and 90's, passed away on June 13<sup>th</sup> at the age of 94. She is fondly remembered for her energy and skill in organizing many WCBA activities. She was a resident of Worcester and Holden and is survived by four daughters, many grandchildren, and great-grandchildren.

**WCBA needs your HONEY or WAX donation!**

***No donation is too small — every jar helps***

*Please contact Mary Duane at 508-756-9282 or bring to any meeting.*

**Membership Renewal**

Don't forget to renew by August 31! Dues are \$15. Please make your check out to WCBA and mail to:

Worcester County Beekeepers Association  
c/o Mary Duane  
89 Blithewood Avenue  
Worcester, MA 01604

*You can also renew at any of the club functions or meetings.*

Name (please print) \_\_\_\_\_

Address \_\_\_\_\_

City, State, Zip \_\_\_\_\_

Telephone \_\_\_\_\_

E-mail \_\_\_\_\_

Would you like to receive your newsletter by e-mail only, to reduce mailing expenses? \_\_\_\_\_

**Directions to the Leicester K of C**

**Indoor Monthly Meetings** and many of the **Special Events** of the WCBA are held at the Knights of Columbus Hall, Manville Street, in Leicester, Massachusetts.

**From Webster Square** in Worcester, follow Route 9 West, a major road, into Leicester. 2 miles from the town line turn right onto Manville Street, just after Entwhistle's Garage.

**From the Spencer or Leicester area**, follow Route 9 East. Turn left onto Mannville Street just before Entwhistle's Garage. The Entrance to the Knights of Columbus Hall will be on your left within 1/2 mile on Mannville Street.

## **“Working With the Bees”** *By Armand Provost*

Last year I had mentioned that we finally had a pair of blue birds that came back to nest in one of the boxes in our yard. After being absent for many years, it was nice to see them back but things didn't go too well for them. English sparrows invaded their nest and broke open the four nice blue eggs that the pair had laid. After that I didn't see the blue birds around for awhile and I figured they took off to some other place. But a short while later they were back and took over a different empty box in my yard but the same thing happened again. After the eggs were laid the English sparrows did a job on them again. This is how the season ended and I believed that I wouldn't see the birds any more. To my surprise the same pair came back this year and made a home in one of the new boxes I set up in the front yard. This time two chicks hatched and were pretty big but again the English sparrows got in and killed the baby birds. Now these English sparrows are really getting me upset. When this happened the blue birds were very upset and were flying back and forth from trees to the nest making all kinds of noises. I decided to clean out all the English sparrow nests to discourage them and give the blue birds another chance. Surprisingly enough after a couple of weeks the blue birds moved into another new box I put up and so far things seem to be going okay. I'm keeping an eye on them and hoping they can make it this time.

I built my home myself in 1955, the year we had very bad floods, and in all the time that has passed I never saw crows drinking in my bird bath except for this year. There's a couple of crows using it, which looks weird with these big black birds drinking from it.

Now let's get back talking about our honey bees. From what I can see this spring, if you have a strong hive the nectar is coming in at a very good clip. Everything seems to be blossoming strongly. All the trees, bushes, and clover are giving a good bloom. On my strong hives the first two medium supers are nearly full. I put on a third one to keep the bees happy and give them plenty of room to work. I've been doing what our inspector Ken said, to stop swarms by checking for queen cells just under the second deep super every couple of weeks. So far no swarms that I know of. I have a couple of hives on the weak side but they are coming along okay.

I hope all the new beekeepers are doing well and having a good time with your new hobby. It's always fun to hear the different stories that happen when you first get started with the bees. Remember always wear your suit and veil when checking your hives and work from the back of the hive so as not to interfere with the bees coming back from the fields to the front of the hive. Sometimes I don't take my own advice and when I'm moving by the hives with my lawn tractor I don't always have my veil on. So far so good. I usually mow when not too many bees are flying, but most of the time I do wear a veil.

You know how easy it is to lose the hive tool? Well I lost my glasses about a month ago and thought I left them at a restaurant. The other day while mowing by the hives I looked down at something shiny and sure enough there's my glasses lying there by the hive. They were really bent up pretty bad. I must have stepped on them a few times while checking the hive. Yep, it's tough to get old.

See you at our meetings and I leave you with this saying:

AN HONEST ANSWER IS THE SIGN OF TRUE FRIENDSHIP

## SPENCER FAIR SEPTEMBER 4-7, 2009

### RULES AND CLASSES

#### RULES

The department will be open to accept entries from 12:00 noon until 6:00 p.m. on Thursday, September 3rd, 2009.

Exhibits may not be removed before 6 p.m. on Monday, and must be out by 8:30 p.m.

A person shall not offer for exhibit any item not produced and/or prepared by the owner.

Honey must be produced in Massachusetts.

New classes may be added and judged, provided there are 3 or more entries.

An exhibitor shall make only one entry in a given class.

Undesirable quality exhibits will not be accepted.

Placings will be awarded on basis of quality of exhibit and the decision of the judge will be final.

No labels or identification on any entry until judged.

#### COOKING

Entries must be accompanied by the recipe as used, written on a 3x5 index card.

Baked items in classes C1 through C-12 will be judged in two separate divisions (I and II).

**Division I Class C entries:** Sweetener to be used **must be 100% Honey**; no sugar, white or brown or ingredients containing any type of sweetener other than honey.

**Division II Class C entries:** Sweetener to be used must be a **minimum of 50% honey**; sugar, white or brown or ingredients containing any type of sweetener may be used.

**Bakers must specify which Division their baking item is to be entered in.**

All entries to be covered with transparent wrap.

If you wish, pies may be entered in pan in which they are baked.

#### WHAT THE JUDGES WILL LOOK FOR

Classes A-100 through A-105 to be judged on appearance.

Classes A-106 through A-110 to be in queen-line or gamber type jars.

All honey to be in leak-proof containers.

Frames of honey must be in bee tight cases with transparent faces.

#### MEAD AND HONEY BEER

All mead and honey beers will be judged according to the American Homebrewers Association mead and beer competition score sheets.

#### CLASSES

- A-100. Best two sections round comb honey.
- A-101. Best two sections square comb honey.
- A-102. Best two packages cut comb honey (4"sq).
- A-103. Best shallow extracting frame of honey.
- A-104. Best shallow cut comb frame of honey.
- A-105. Best full depth frame of honey.
- A-106. Best two 1-lb. jars of light honey.
- A-107. Best two 1-lb. jars of light amber honey.
- A-108. Best two 1-lb. jars of amber honey.
- A-109. Best two 1-lb. jars of dark amber honey.
- A-110. Best two 1-lb. jars of dark honey.
- A-111. Best two 1-lb. jars of chunk honey.
  
- B-1. Articles made of beeswax.
- B-2. Best pair straight plain, tapered, molded candles of pure bees wax.
- B-3. Best pair straight plain, tapered, dipped candles of pure bees wax.
- B-111. Best pieces of beeswax, 2 lb. or more.
  
- C-1. Creamed honey.
- C-2. Crisp cookies (1 dozen).
- C-3. Soft cookies (1 dozen).
- C-4. Bars or brownies (1 dozen).
- C-5. Cakes (1 cake).
- C-6. Yeast bread (1 loaf).
- C-7. Yeast rolls (6 rolls).
- C-8. Fancy yeast breads (1 loaf).
- C-9. Quick breads (1 loaf).
- C-10. Candy (1/2 lb. or 12 pieces).
- C-11. Muffins (6).
- C-12. Pie (1 pie).
  
- D-1. Live bee exhibit.
  
- E-1. Crafts related to beekeeping.
- E-2. Gadgets related to beekeeping.
  
- F-1. Still Mead (1 bottle)
- F-2. Sparkling Mead (1 bottle)
- F-3. Beer made with honey (2 bottles)

See <http://www.spencerfair.org>  
for more information.

## WCBA Monthly Meetings

### Saturday August 15, 2009

**Time:** 1 p.m.

**Place:** Paul & Linda O'Connor  
192A Main St (Route 70)  
Boylston, MA *directions below*

**Topics:** Preparing your hive for the  
long winter season  
Fall Management the  
Ken Warchol Way

This program is a must for all new beekeepers in order to keep your hives alive through the winter months. Ken will demonstrate how to administer the needed medications and evaluate your hives for successful wintering. Topics to be covered are: The old queen versus the new queen, food stores and placement, pollen stores and manipulation of frames, feeding, medication versus integrated pest management and honey removal. This will be a valuable experience because of the hands-on demonstration. This is also the meeting at which we have a plant swap. Anybody who brings a plant will swap and take one home in return. This is also our annual meeting when club dues should be paid.

**Directions:** Take I-290 to exit 23B Route 140 North. Follow Route 140 down the hill (about a mile) until you come to a set of lights at Route 70. Take a left at these lights. Follow Route 70 for 9/10 of a mile. You will come to a Speed Limit 35 sign. The driveway is on the left directly opposite the sign.

### Saturday September 19, 2009

**Time:** 1pm

**Place:** Keown Orchards  
McClellan Road  
Sutton, MA  
*directions below*

**Topic:** Final Winter Preparations  
Ken Warchol

At this meeting we will focus on the final fall evaluation of the hive. Ken Warchol will open a hive and demonstrate what final preparations are needed in closing up your hive for the winter. This will be followed by Artie's famous hay wagon tours of the orchard. Bring the kids, take the hay wagon tour and pick some apples as this is prime time apple picking season.

**Directions:** Take Route 146 South to the Central Turnpike/Oxford exit. Go left at the end of the exit and follow for approximately 1/2 mile. Take a left on Dodge Hill Road and proceed 1/2 mile to McClellan Road. Keown Orchards is approximately 100 feet on the right.

## WCBA Monthly Meetings (cont'd)

### Saturday October 17, 2009 Special All Day Meeting with Mass Beekeepers

**Time** 8:00am — 4pm

**Place:** Knights of Columbus Hall  
Leicester, MA

**Mass Bee Fall Meeting and Honey Show hosted by WCBA**

**Speakers:** **Dr. Marla Spivak**  
University of Minnesota  
**Dr. Heather Mattila**  
Wellesley College

**Topics:** *see agenda below*

This will be an all day Saturday meeting sponsored by the Worcester County Beekeepers and Massachusetts Beekeepers Association. Once again we have brought in big name speakers to speak on pressing topics in beekeeping. The state honey show will also be held here on this day—see rules on page 7. This is a **free** meeting open to all beekeepers.

A catered lunch will be available for a cost of \$10. The menu includes tossed salad, potato salad, mixed breads, meat and cheese plate, coffee and dessert. Please see order form on p. 7.

Dr. Marla Spivak is one of the world's leading experts on bee hygienics. She will present two talks in this area. It has taken 3 years to get her here to Massachusetts. You do not want to miss this one!

**8am - 9am**                      **Coffee and Danish and Bee Talk and Welcome**, Dan Conlon and Mary Duane

**9am - 10:15am**                **Propolis and Bee Health**, Dr. Marla Spivak

*Most Beekeepers dislike propolis in bee colonies because it gums things up. But, what is the benefit of propolis to bees? It turns out there are many benefits; they are subtle but very important.*

**10:30am -11:45am**        **Genetic Diversity, Dancing and Foraging of the Honey Bee**, Dr. Heather Mattila

**11:45am - 12:15pm**        **Update on Worcester Bee Research Project**, Ken Warchol

**12:15pm - 1:15pm**        **Lunch** (Catered lunch may be purchased with order form below)

**1:15pm - 2:30pm**        **A New Novel Way to Monitor Varroa Mites**, Dr. Marla Spivak

*We have developed a new standard, fast and efficient way to sample varroa mites in bee colonies. Using our "Gizmo" you can finally make educated decisions whether your colonies need treatment or not.*

**2:30pm - 3:45pm**        **Life Inside a Swarm**, Dr. Heather Mattila

**3:45pm - 4:00pm**        **Wrap-up**, Dan Conlon

**Dr. Marla Spivak** is a Professor and Extension Entomologist in the Department of Entomology at the University of Minnesota. Her research and extension efforts focus on honey bee health, breeding, and behavior, and on the sustainable management of alternative pollinators. She has bred the MN Hygienic line of honey bees, which demonstrates resistance to diseases and *Varroa* mites. Her current line of study centers on propolis, a plant-derived resin collected by bees; specifically the benefits of propolis to the immune system of bees, and antimicrobial properties of propolis against bee and human pathogens.

## Massachusetts Beekeepers Association Annual Honey Show Rules

### Entries will only be accepted from 8:30 AM until 9:00 AM

- Exhibitor must be a MBA member in good standing and must be present at the Annual Meeting.
- A person shall not offer for exhibit any item not produced and/or prepared by the owner.
- An exhibitor will make only one entry in a given class.
- Honey entries must be in glass Queenline or classic jars.
- Placings will be awarded on basis of quality of exhibit — the decision of the judge(s) will be final.
- No labels or identification on any entry until judged.
- No plastic or Duragilt frames of honey.

### **Mead**

- Still mead must be presented in a 750 ml, clear bottle with cork or screw cap finish.
- Sparkling mead must be presented in a 750 ml clear champagne bottle with stopper and cage.
- All mead must have honey as its main ingredient, with no spices, fruit, or fruit juice added for flavor.
- Alcohol must be 7% or more; Recipe must be included with entry.
- No labels or markings of any kind allowed on the bottles or caps.

### **Honey Beer**

- Honey beer must be pilsner type, yellow to gold in color, contain 2 or more lbs. of honey per 5-gallon batch.
- Honey must be apparent in taste; Recipe must be included with entry.
- Containers must be of beer style, contain 12 or more ounces of beer and have plain crown caps.
- No labels or markings of any kind allowed on the bottles or caps.

### **Classes (Ribbons awarded to first three places)**

- |   |   |
|---|---|
| 1. Best two sections round comb honey           | 12. Best two 1-lb. jars of dark honey                                 |
| 2. Best two sections square comb honey          | 13. Best two 1-lb. jars of chunk honey                                |
| 3. Best two packages cut comb honey (4" square) | 14. Best two 1-lb. jars of creamed honey                              |
| 4. Best shallow extracting frame of honey       | 15. Articles made of beeswax  |
| 5. Best medium extracting frame of honey        | 16. Best pieces of beeswax, 2 lb. or more                             |
| 6. Best full depth frame of honey               | 17. Best pair straight plain, tapered, molded candles of pure beeswax |
| 7. Best shallow cut comb frame of honey         | 18. Best pair straight plain, tapered, dipped candles of pure beeswax |
| 8. Best two 1-lb. jars of light honey           | 19. Still mead (bottle)   |
| 9. Best two 1-lb. jars of light amber honey     | 20. Sparkling mead (bottle)   |
| 10. Best two 1-lb. jars of amber honey          | 21. Beer made with honey (2 bottles)                                  |
| 11. Best two 1-lb. jars of dark amber honey     |   |

### **OCTOBER MEETING LUNCH ORDER FORM (must be received by Oct. 10th)**

Name \_\_\_\_\_

I would like to order # \_\_\_\_\_ lunches at \$10.00= \_\_\_\_\_ Total

Make checks payable to **WCBA**. Mail to George O'Neil, 658 Sunrise Avenue, Barre, MA 01005.

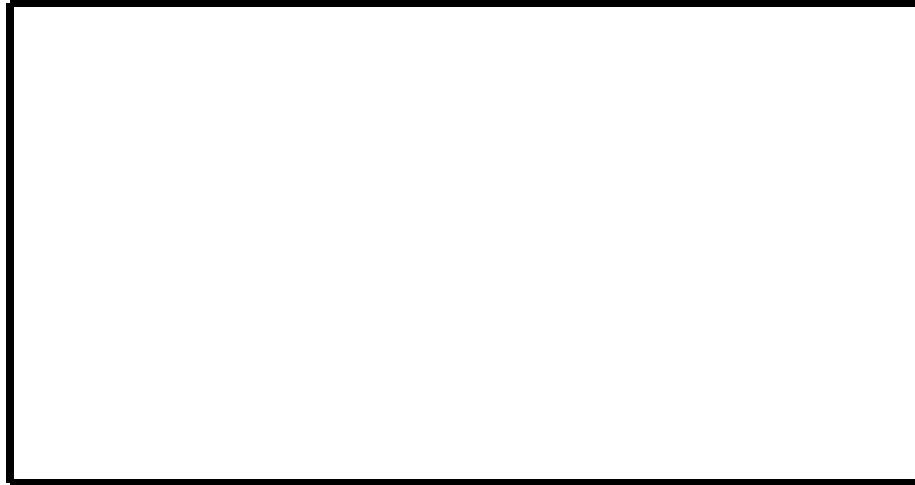
Worcester County  
Beekeepers Association  
C/O Mary Duane  
89 Blithewood Avenue  
Worcester, MA 01604

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“ BEES PROTECT THE ENVIRONMENT, PROTECT THE BEES”

**Summer 2009**

**THE APIARY NEWS**

Is published quarterly by the  
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Feel free to contact any of the above directors or committee chairs with questions relating to the Worcester County Beekeepers' Association or beekeeping in general. The APIARY NEWS is published quarterly by the Worcester County Beekeepers Association for its members. All submissions are welcome and should be sent to:

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