



SEMBA NEWS

Volume 22, Number 2, Newsletter of the Southeastern Michigan Beekeepers' Association
February, 2012

74th SEMBA BEEKEEPERS' CONFERENCE

SATURDAY, March 17, 2012
8:00 a.m. to 4:30 p.m.

SCHOOLCRAFT COLLEGE
VisTaTech Center

18600 Haggerty Road
(between 6 & 7 Mile Roads)

LIVONIA, MICHIGAN

(Park in the North Campus parking lot which is close to the VisTaTech Center entrance.)

Please enter through the VisTaTech Center entrance. All other doors will be locked.

The 74th Annual SEMBA Beekeepers' Conference is a one-day event designed for beekeepers as well as those who are considering keeping honey bees for the first time. **There is a \$5 registration fee at-the-door for SEMBA members. The non-member registration fee at-the-door is \$10.00 for each individual.** No pre-registration is necessary. SEMBA members will be able to renew their memberships. No new memberships will be taken at registration.

The keynote speaker will be **Dr. Dewey Caron** who received his Ph.D. in entomology from Cornell University.

Workshop sessions featuring a variety of beekeeping topics will be conducted by Master Beekeepers and others who have kept bees for many years. Specially featured again this year is a series of beginning workshops, each dealing with a different aspect of beekeeping, to help the new beekeeper get started.

CONFERENCE PROGRAM

7:45 - 9:20am Registration, VisTaTech Center

8:30 - 9:20am Video: "Queen of the Sun"

9:20 - 9:30am Welcome by Clay Ottoni

9:30 - 10:30am "What is behind Honey Bee Colony Losses?" -Dr. Dewey Caron

10:30 - 10:35am Introduction to Concurrent Sessions -Richard Mendel

10:45 - 11:35am First Concurrent Session

- 1) Introduction to the SEMBA Beekeeping Course -Mike Siarkowski
- 2) Medications for honey bees and Their Uses -Don Schram
- 3) Catching and Hiving Swarms -Winn Harless
- 4) 100 Hives Later, a Natural Way of Beeing in Detroit -Rich Wieske
- 5) Creating a Honey House -Bob Jastrzebski
- 6) Apitherapy, Medicine from the Bees, Rx for Health & Healing -Kristine Jacobson

11:35am - 1:15pm Lunch

Noon: Potluck or lunch on your own at local restaurants

1:15 - 2:15pm "What Should I See When Inspecting the Spring Colony?" Dr. Dewey Caron

2:20 - 3:10pm Second Concurrent Session

- 1) Overview of Getting Started in Beekeeping -Richard Mendel
- 2) Increase Essentials for the Backyard Beekeeper -Dr. Larry Connor
- 3) Q & A with keynote speaker Dr. Dewey Caron
- 4) Alternative Beekeeping with Top Bar Hives -Keith Stellar
- 5) The Secret of Making Creamed Honey -Judy Schmaltz
- 6) Apitherapy, Medicine from the Bees, Rx for Health & Healing -Kristine Jacobson

3:15 - 4:35pm Third Concurrent Session

- 1) Basic Beekeeping Equipment Requirements -Keith Lazar and Gilbert Terry
- 2) Understanding Beekeeping Ordinances and an Introduction to GAAMPS -Clay Ottoni
- 3) Queen Rearing for the Backyard Beekeeper -Earl Hoffman
- 4) Going Treatment Free, What's Wrong With Our Bees? -Don Schram
- 5) Making Your Hive Equipment -Fritz Sanders
- 6) Making Salves, Lip Balms -Kinga Osz-Kemp

4:40 - 5:00pm - Closing and Grand Prize Raffle -Clay Ottoni

SPECIAL FEATURES OF CONFERENCE:

DOOR PRIZES

All bee-conference attendees will receive a door-prize ticket when they register.

BEE HIVE & PACKAGE BEE RAFFLE

A complete hive, donated by Dadant & Sons of Albion, Michigan and a 3 lb. package of bees donated by Shawn Shubel of Nectar Sweet Apiaries, will be raffled. Raffle tickets at \$1.00 each or 6 for \$5.00 may be purchased at the beekeeping conference.

POTLUCK-LUNCH INFORMATION

A potluck lunch is held at noon. To participate, bring a food item serving six to eight persons and serving utensils labeled with your name. Also, bring your own table service including plates, silverware and cups. SEMBA provides tea and coffee. **Note: No electrical outlets are available for food-heating appliances such as crock-pot casseroles, etc.**

BEEKEEPING SALES, DISPLAYS AND CRAFTS

If you have displays or crafts that you wish to display or sell, we encourage you to bring them. Please call Keith Lazar 248-626-2483 to reserve table space. (There is no table charge for SEMBA members.)

APITHERAPY WORKSHOP

Conducted by a well-known Michigan apitherapist, this special two-hour seminar will feature bee-venom therapy and health benefits of other products produced by the honey bee.

LIST OF VENDORS ATTENDING THE CONFERENCE

To save shipping charges and to be assured that a vendor has what you want, it is advisable to place your order with the vendor before attending the conference.

~Dadant and Sons, Inc. - (877) 932-3268

~Buggsnest LLC, Keith Lazar,
keithmlazar@hotmail.com - (248) 361-1710

~S & Bee Honey Containers, Brad Perez
www.sandbeecontainers.com - (989) 996-5142

~Golden Harvest Apiaries, Bob Hollis,
goldenharvest@charter.net - (810) 338-1523

~AWS Bees, Dave Anthony,
awsbeesllc.com - (810) 621-4371

~Northern Bee, Glenn Willoughby,
(989) 370-4841

~Steller Apiaries, Keith Steller, (517) 304-8544

FACTORS CONTRIBUTING TO CRYSTALLIZATION OF HONEY

In an e-mail to the editors, SEMBA member Scott Hoffman asks, "Would you be able to tell me a reason why some of the honey I extracted this year has crystallized and some has not?" The following is our response:

It is natural for honey to crystallize since it is an super-saturated sugar solution. The high hive temperature allows more sugar to go into solution. The two principal sugars in honey are fructose (fruit sugar) and glucose (grape sugar). The content of fructose and glucose in honey varies from one type of honey (floral nectar source) to another. Generally, the fructose ranges from 30-44% and glucose from 25- 40%. The ratio between these two major sugars is the main reason that leads to crystallization of honey, and the relative percentage of each sugar determines whether it crystallizes rapidly or slowly. What crystallizes is the glucose, due to its lower solubility. Fructose is more soluble in water than glucose and will remain fluid. Honey high in glucose sugar, with a low fructose to glucose ratio will crystallize more rapidly. This would include nectars from alfalfa, cotton, dandelion, mesquite, mustard and rape (canola) and goldenrod. Honey from the nectars of black locust, sage, tupelo, and acacia which have a higher fructose to glucose ratio (containing less than 30% glucose) crystallizes quite slowly and can stay liquid for several years without special treatment.

Many other factors influence the crystallization of honey. Some batches of honey never crystallize, while others do so within a few days of extraction. Honey removed from the comb and processed with extractors and pumps is likely to crystallize faster than if it was left in the comb. Most honey crystallizes within a few weeks of extraction. Crystallization can be stimulated by any small particles--dust, pollen, bits of wax or propolis, air bubbles--that are present in the honey.

Small scale beekeepers usually strain (also called macro filtration) using cheesecloth, metallic screens, or nylon mesh with pore sizes 10 to 1000 micrometers μm . Commercial honey packers flash heat honey to a high temperature and use high pressure filters. The standard for the packing industry is the micro filter using pore size of 0.1 to 10 micrometers (μm). Ultra Filtration (used rarely in the honey packing industry) uses filters with pore sizes of 0.001 to 0.1 micrometers (μm). This often is a means of removing prohibited antibiotics and pollen grains to conceal the true origin of the honey. This has been but one

method that China uses (and others) to remove the traceable elements in honey to surreptitiously ship it into the U.S. through other countries to avoid U.S. anti-dumping duties. Ultra Filtration requires the addition of water and then removing it.

Storage conditions, relative humidity and type of container--may also influence the tendency of honey to crystallize. Temperature also is a major factor. The optimum temperature for granulation (crystallization) is 57°F. As you increase or decrease the temperature (above or below 57°F) the rate of granulation (crystallization) slows.

Reply from Scott Hoffman:

“Thank you for the in depth answer. It makes good sense. I believe that the honey that has crystallized so quickly is from goldenrod and the honey that has yet to crystallize is from summer-time forage. I also used macro filtration for all of the honey. Thanks again.”

MESSAGE FROM THE WILDFLOWER ASSOCIATION OF MICHIGAN

“ I recently came upon your website and thought your members might be interested in our upcoming 25th annual Wildflower Association of Michigan Conference on March 4th & 5th (ANR Week) at the Kellogg Center, MSU. As you know there is increasing interest in the connection between pollinators of all kinds and native plants, and this year we have a preponderance of speakers regarding that connection including Stephen Buchmann, co-author of The Forgotten Pollinators. Stephen was quoted in National Geographic in the March 2011 issue regarding pollinators. He will be discussing Honeybee issues and native pollinator issues as well.” More information is available at www.wilflowersmich.org.

~Trish A. Hacker Hennig
Wildflower Association of Michigan
Conference Co-Chair

SEMBA LEADERS

PresidentClay Ottoni
1st Vice President.....Winn Harless
2nd Vice President.....Richard Mendel
Secretary..... Sandy/Randy Graichen
TreasurerMary Sutherland
Past President.....Roger Sutherland
Web Master.....Tom Lisk
Beginning Bee Class Leader.....Mike Siarkowski
Advanced Bee Class Leader.....Winn Harless
SEMBA HostessesDonna & Howard Laws
and Teresa & Walter McCurdy
Oakland Chapter.....Dennis and Donna Holly
Historian.....Ron Forinski
SEMBA Representative to MBA.....Rich Wieske
SEMBA Director.....Fritz Sanders

SEMBA Director.....Don Schram
Tollgate RepresentativeClay Ottoni
Ad Hoc Past Presidents.....Keith Lazar, Bill Sirr

SEMBA MEMBERSHIP RENEWALS

If your address label denotes A12, your dues are due. Enclosed is a renewal application for your convenience.

NEWS AND TIPS FROM BILL SIRR

Starvation Moon

Starvation time is here. Have you checked your girls? This is the time of the year when we lose our bees to starvation. The queen has started to brood; it is also the coldest time of the year making it difficult for the bees to move food around to where it is needed. Before I left for the American Beekeeping Federation meetings in Las Vegas, I checked on my girls. It was a beautiful warm day they were flying and having a good time. I even saw one or two bringing in pollen; where they found it, I haven't a clue. The yard is south of I69, east of Lapeer. The feeder blocks I had on were all but gone, so I added some more sugar, did a quick cleaning job of the bottom board, replaced the entrance closure and left. In talking to a beekeeper friend, he told me that he saw drones flying out of his hives. He is south of 11 mile road, west of Woodward. On a whim, I picked up a copy of *The Old Farmers Almanac*. On page 72, there was an interesting article on 'bees'. It is only one of several articles I have found in the myriad of magazines I get. Most are written by amateur beekeepers who, in my opinion, have little or no real beekeeping experience. Two or three years of keeping bees does not make you a beekeeper---a bee hiver, yes.

~ Bill Sirr

COLONY WINTER-SURVIVAL SURVEY

With the recent warm weather, we hope you have had an opportunity to check your bees to see if they have survived and need feeding. For the past several years, we have surveyed SEMBA members regarding winter survival. Now again, we are asking you to participate in this year's survey by answering the two following questions: How many hives were alive in September 2011? How many hives are alive now? Please e-mail your response to rsuther@sembabees.org or call 734-668-8568 with the information.

NEW PLANT HARDINESS ZONE MAP

WASHINGTON, Jan. 25, 2012--The U.S. Department of Agriculture (USDA) today released the new version of its Plant Hardiness Zone Map (PHZM), updating a useful tool for gardeners and researchers for the first time since 1990 with greater accuracy and detail. The new map—jointly developed by USDA's Agricultural Research Service (ARS) and Oregon State University's (OSU) PRISM Climate Group—is available online at www.planthardiness.ars.usda.gov. ARS is the chief intramural scientific research agency of USDA.

HONEY BEE DEATHS LINKED TO SEED INSECTICIDE EXPOSURE

— Honey bee populations have been in serious decline for years, and Purdue University scientists may have identified one of the factors that cause bee deaths around agricultural fields. Analyses of bees found dead in and around hives from several apiaries over two years in Indiana showed the presence of neonicotinoid insecticides, which are commonly used to coat corn and soybean seeds before planting. The research showed that those insecticides were present at high concentrations in waste talc that is exhausted from farm machinery during planting. The insecticides clothianidin and thiamethoxam were also consistently found at low levels in soil -- up to two years after treated seed was planted -- on nearby dandelion flowers and in corn pollen gathered by the bees, according to the findings released in the journal *PLoS One* this month.

For the complete article search: Science Daily Jan.12, 2012.

~Submitted by SEMBA member David Wells

SEMBA Bargain Corner

For Sale:

- ~Honey, 1 lb., 2lb., 5lb., jars, and 5 gal. buckets of excellent tasting honey from Livingston county. Call Mike Siarkowski at (517)-545-0824 or e-mail bcky286@yahoo.com
- ~Honey, 3 and 5 gallon buckets. 5's are \$120, 3's are \$72. Call Dave Kriesch at (810) 441-2012 or (810)-395-2037.
- ~Honey, 100 five gallon buckets of Fall raw, unheated/unfiltered honey from the Kussmaul Honey Farm, \$125.00 each or less if you buy a large quantity. Kussmaul's colonies are located in Lenawee, Washtenaw and Jackson Counties. Please call Kussmaul Honey Farm, (517) 456-9966.
- ~Comb Honey, Call Winn Harless at (734) 453-2914.
- ~Bees, 3 lb. packages, from an accredited Georgia beekeeper, available starting the 1st week of April, 2012. Price \$80.00 to \$90.00. Reservation deposit is \$30.00 per package. Pickup at Kussmaul Honey Farm, 2017 W. Michigan Avenue, Clinton, Michigan 49236. Please call Rich Kussmaul (517) 456-9966 to make arrangements.
- ~Bees, 2 lb. packages, \$72.00; 3 lb. packages, \$81.00. Delivery April 23, 2012. Call Mike Siarkowski, (517) 545-0824.
- ~Bees, 3 lb. packages, \$80.00, from Wilbanks Apiaries, Georgia. Orders are due by April 1. Delivery April 24, 2012. Call Blanche Barber (248) 634-7017 to make arrangements.

- ~Nucs, 2012 Medication Free 5-Frame Nucs For Sale – Michigan survivor bees. Anticipated arrival date of around April 20th, with pick up locations in White Lake, MI or Davison, MI. Price is \$135 per nuc. For more details, please e-mail Don Schram at don.schram@gmail.com or call (248)-310-8205.

Southeastern Michigan
Beekeepers' Association
Organized April 1, 1934

Affiliate chapters

Oakland Beekeepers' Club

Schoolcraft Beekeepers' Club



SEMBA Membership
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