

Buzzword



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Next Meeting

Tuesday

July 15, 2003



7:00 p.m. Stedman's
in Silverdale

OFFICERS & COMMITTEES

President:
Bob Martello 360-830-5456
Vice President:
Stephen Augustine 360-779-1210
Secretary:
Tricia Sullivan 360-779-1210
Treasurer:
Susan Hosticka 360-297-3614

Educational Materials:
Barbara Stedman 360-692-9453
Librarian:
Roy & Vickie Barton 360-613-0175
Newsletter Editor:
Stephen Augustine 360-779-1210

My Adventures Extracting Honey

By Donald Ray Burger, Houston Beekeepers Association

I have two hives, so I extract honey for fun, not money. In my experience it will take about four hours to extract two supers of honey, from the time you head to the hives until you have your honey in the honey bucket, ready for bottling. This does **not** include cleaning the equipment before starting and again when finished. That can add another hour or more to the process.

However, all this time is pleasantly spent, and the rewards are sweet. So let's get started, and I will walk you through the extracting process as I do it.

Equipment Needed:

- * Plastic sheet for floor
- * Stool to elevate uncapping tank

- * Uncapping tank with metal grid, wooden bar and honey gate
- * electric knife and knife rest
- * Regular five gallon plastic pail for collecting honey from uncapping tank
- * Extractor
- * Regular five gallon pail to hold extractor honey
- * Stainless steel double sieve
- * Damp rags to wipe hands
- * Handiwipes to wipe hands
- * Newspapers to cover honey drips
- * Kitchen spatula to scrape honey from extractor
- * Sufficient containers to bottle your honey. Get 50% more than you think you need.

I use my garage to harvest my

honey. I back out the cars and sweep the floors before I go get the honey from the hive. I also spread a drop cloth on the floor to catch the inevitable honey drips. Position the uncapping tank near the extractor to minimize honey drips when transferring frames from tank to extractor. Have a damp wash cloth on hand for wiping your hands. Handiwipes are also nice. Also, have a supply of newspapers on hand. That way, when honey drips on the drop cloth, you can just drop newspapers on top of the drip. Otherwise, you will track that honey everywhere.

Move the wheelbarrow next to the uncapping tank. Plug in the uncapping knife. Make sure the metal grid is in place in the
(Continued on page 3)

Honey Bees: Wind Speed Affects Pollination

Daniel G. Pesante, Ph.D., *Inside Agroforestry*, Spring 2003

Honey bees reduce flight activity when they encounter wind speeds of 9-12 miles per hour and stop flying at wind speeds of 27 mph and above. When high wind conditions coincide with the flowering of a particular crop which requires the incorporation of honey bees for pollination, a significant reduction in seed, fruit or vegetable set may result, especially when high wind conditions persist. This is principally the result of a reduction or cessation in foraging events. High winds not only inhibit or reduce flight activity but have the potential of reducing pollen grain viability due to desiccation, further reducing pollination effectiveness.

Proper selection and placement of wind barrier

type in or around a given crop will significantly reduce wind speed and eddy formation allowing honey bees to better forge and pollinate. Wind barriers may help extend the foraging effort per unit time by allowing honey bees to forage for more time in favorable field conditions. Wind barriers in combination with adequate irrigation practices will increase humidity conditions below and around the plant. Depending on plant size and type of growth this may create a favorable micro-climate conducive to prolonging pollen grain viability, which in turn further increases the probabilities of adequate seed, fruit or vegetable set and growth.

(contributed by J.P. Gagnon)





Our thoughts and condolences go out to Mike Johnson, and his family, on the death of Mike's father.

If you know of a member who has been ill let us know at 779-1210 or 297-3614

“The little bee returns with evening's gloom,
To join her comrades in the braided hive,
Where, housed beside their mighty honey-comb,
They dream their polity shall long survive.”

- Charles Tennyson Turner,
A Summer Night in the Bee Hive

Apimondia 2003

XXXVIII Congress
Ljubljana, Slovenia
August 24 – 29

Beekeeping, A Way of Life

For further information visit:
www.Apimondia2003.com

BASICS IN NORTHWEST BEEKEEPING

Adapted from Ron Bennett (<http://members.aol.com/beetools/>)

July marks the end of the major nectar flow here in the West Sound. You should make your plans to remove your capped frames of honey from your supers and ready them for extraction. Stedmans have an extractor to rent. You might want to consider asking another beekeeper to extract for you and save you the mess. But, there is certainly nothing quite as wonderful as the first of the honey from your own bees flowing from the extractor.

You should examine the supers frequently but don't leave empty comb on colonies that are light in stores in the brood nest. The best way to take off full supers is to use the triangular queen escapes. If you are taking your colonies

up to the mountains for fireweed place a couple of empty, drawn supers above the brood boxes, place an escape board above those and replace the full, capped supers above the escape. Within two days the supers with honey should be empty of all bees. If you are not taking your bees to the mountains remove all supers by the end of July so that the bees can pack the brood boxes with any remaining honey that they gather to use for winter stores.

Don't tempt robber bees with exposed honey. When you remove your honey supers from the hive, keep them covered as you collect them. Not only will it make keeping the yellow jackets at bay a little easier, once bees start robbing, it is very difficult to

stop them robbing from other hives.

During July examine each colony every 10 days for queen-rightness. Use a sugar shake test to check for mite load. As always, be vigilant for signs of American Foulbrood.

If you are planning on making nucs for late summer or fall requeening, order queens for July delivery. Requeening is a good management tool for failing hives or hives that have come down with mites or disease or hives with really bad temperament. Having nucs on hand will allow you to successfully requeen colonies late into the year if warranted.

Make your plans for the county fair.



Minutes of the Previous Meeting, June 17th, 2003

Treasurer's Report:

- * Susan Hosticka gave the treasurer's report. Our bank balance in checking and savings together as of June 17 was \$4739. We have 71 paid members for 2003.
- * Roy Barton suggested that the new sletter be distributed via e-mail. There was mixed reaction -- some folks like to receive a hard copy.
- * The association voted affirmatively to always keep a balance of at least \$2000 in its bank account.

Announcements:

- * Paul and Susan Hosticka attended the W.S.U. short bee course on June 6-7 in Pullman. They had discussions on tracheal mites, sugar esters and a grafting demonstration.
- * The Western Apicultural Society is meeting at Simon Fraser University from August 12-16.

Old/New Business:

- * Paul and Susan Hosticka offered to host the annual picnic at their house in August. It will be August 19th rain or shine. Arrive at 5 p.m. to eat at 6 p.m. It will be a potluck. The Association will provide beverages.
- * Stephen Augustine followed up on the auction-proceeds decision to make \$150 available for a young person's scholarship to get started in beekeeping with equipment. Ideas for how to get the word out were: notify school counselors, 4-H clubs, the North Kitsap High School Horticulture program. Maybe Dale has other ideas? Roy Barton will track down an article from American Bee Journal about how to administer such a scholarship. Al Stedman generously offered to donate protective clothing and tools for the scholarship recipient.
- * Stephen reported on the statistics regarding our web site (www.westsoundbees.org) visits. He said that we average 10 distinct visits per day most of which originate from outside Kitsap County.

Program:

- * Jay Miller presented a program on Moving Hives.

...EXTRACTING HONEY (contd. from page 1)

bottom of the uncapping tank and make sure the wooden cross bar is firmly attached, with the point of the center nail facing up.

Take a frame and place it on the cross bar nail so the frame can pivot without falling off. I like to run the uncapping knife down the frame. You can see what you are doing, and avoid the risk of cutting your fingers when the knife slips if uncapping in an upward direction.

Go slowly. Let the heat do the work. If there is an area of the frame where the knife can't reach, use the cappings scratcher to pierce the wax caps as necessary. Be gentle with the scratcher. The goal is to pierce the wax cap, while leaving the wax cells in good condition for reuse by the bees.

When you have uncapped both sides of a frame, place it in the extractor. Most inexpensive extractors handle three frames at a time. So uncap two more frames and place them in the extractor. It doesn't matter which side of the frame is facing out or which end is up. Just get them in there. There is usually a groove on the bottom of the frame holder. Make sure the frames are properly in place.

I like to extract with the extractor's honey gate closed. Some folks like it to be open. When I extract the extractor seems to wobble around while I crank it, and I think an open honey gate would result in a trail of honey as the extractor moves away from the pail. I say leave the gate closed and open it after extracting all the frames from one super. If you wait too long the honey will rise high enough to prevent the extractor from spinning. If this happens, just open the honey gate and pour some honey into the honey pail (through the double strainer).

There is a technique to extracting honey with a tangential extractor. You load up three frames in the extractor and crank gently for thirty to sixty seconds. The goal is to extract part, but not all, of the honey from one side of the frames. You then lift out each of the three frames and reverse each of them. Then extract at a fast speed for one to two minutes and stop. Again lift and reverse the frames (back to the first side) and finish extracting the first side. This allows you to get the honey without tearing the frames or wax cells apart. The theory is that if all the honey is removed from the first side, the uneven weight during the second step will harm the frames or wax cells. That's the theory anyway. I must say that although I follow these steps, I am not convinced that one cannot extract everything without using the first step. If you spent the extra money for a radial extractor, you can extract both sides of the frames in one step, without reversing.

When you are ready to empty the honey from the extractor place a regular five gallon pail (no honey gate) beneath the extractor's honey gate. Put the double strainer on top of the pail and open the honey gate. (Note: if the legs of the extractor are too short to put a pail with double strainer under the honey gate, raise the extractor by putting bricks or short wooden blocks under the legs to gain the necessary height. Be sure and remove the bricks or blocks before you continue with the extracting or the extractor will wobble off them.)

Take a soft kitchen spatula and run it down the extractor sides to force all the honey out of the extractor. We are almost finished with the extracting stage. We have a bucket of double strained honey from the extractor and a bucket ready to catch the honey in the cappings from the uncapping tank. The honey in the uncapping tank will take a while to pool up because of all the wax. Let's come back for it in a while.

I recommend you go to the kitchen now. Have more newspapers handy to put under the buckets. A sticky kitchen floor could result in a sticky situation with your better half. Set up your honey bucket (the one with the honey gate) and place the bucket strainer (a bottomless five gallon bucket with grate on bottom and nylon bag for a last filter) on top of the honey bucket. Make sure you have removed the lid from the honey bucket!! Use a rubber gasket to hold the nylon bag in place. Place the double strainer on top of the bottomless bucket and pour the honey from the extractor pail into the double strainer/nylon bag filter. You will collect clean honey in the honey bucket. That honey will have been strained several times.

You can now use the pail from the extractor to get the honey from the uncapping tank or use a separate pail. Just go back to the garage (I mean honey room) and put the pail under the uncapping tank and open that honey gate. When all that honey is drained, go back to the kitchen and pour that honey through the double strainer/nylon sieve and into the honey bucket.

Put a lid on the honey bucket and let it settle for a day or two so the air bubbles can work their way up. (Continued on page 4)

Refreshment Schedule

Jul: Mark McColgan & JP Gagnon
Aug: Summer Picnic at the Hosticka's
Sep: Mike Hoey, Betty & Walter Schicker
Oct: Mary Monroe & Day Slechta
Nov: Nancy Jones

If you are unable to fulfill your commitment to provide refreshments for a meeting please notify Barbara Stedman by giving her a call at 360-692-9453 before the meeting date.

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Editor's Note:

Articles of interest to beekeepers and announcements of interest to Association members are welcomed and encouraged.

Submit articles and announcements to Stephen Augustine:

Email: stephen@lalgudi.net
 Mail: 401 B Liberty St NW
 Poulsbo, WA 98370

...EXTRACTING HONEY (CONTD P. 3)

I use soap and hot water to clean most of the equipment, but I put the extractor, frames and wax cappings and uncapping tank outside for the bees to clean up before a final cleaning.

Bottling the Honey

Even new honey jars and plastic bottles may have dust from the manufacturing process. Be sure to rinse them. Then, make sure they are completely dry. We don't want water in our honey. Or soap. So don't use soap. Just water. Let them dry overnight, upside down.

Raise the honey bucket to a convenient height. I like a counter top. Put newspapers below the honey gate. Get your bottles ready and open the honey gate. Lift and fill. Continue until all the honey is gone. It is obvious, but remember that honey flows better at warmer temperatures. So keep the room on the warm side for this process.

After filling we need to add labels. Making your labels is a story for another day, but don't avoid this important step. It's your honey. Proudly label it.

That's it. I hope this article helps you extract your first batch of honey, and many more.



WAS CONFERENCE
August 12-16, 2003 Simon Fraser University
Burnaby, British Columbia, Canada

The *Western Apicultural Society* Conference will be held at Simon Fraser University, high atop Burnaby Mountain, with accommodation and meals all within strolling distance of the conference area. Beekeepers who are not members of the Western Apicultural Society are welcome to attend the conference.

Our program is filled with fun and interesting seminars, demonstrations, competitions and workshops.

- * Our keynote speaker is Michael Young. He will lead us through a tour of beekeeping in the UK, show us how to cook with honey, and demonstrate encaustic painting.
- * On our slate of guest speakers, topics will include the cutting edge research on AFB, honey bee pollination of various crops, alternative pollinators, and much more. There will be lots of time to chat between lectures and other activities.
- * On Wednesday afternoon we will have the smoker lighting and frame-building contests and, of course, bee beards! Tour the Fraser Valley to visit an apiary with an agri-tourism business, see many varieties of native pollinators at the world-renowned Minter Gardens where you will enjoy a marvelous lunch, then taste local fruit wines created right on the farm, and watch the blueberry harvest, see the cranberry set in the bogs on a short walk. If shopping and sightseeing is more your game, there will be an alternate tour of the sights of Vancouver, with a lunch and shopping stop at Park Royal Mall in North Vancouver, below the spectacular peaks of the Coast Range.
- * On Saturday after the lunch break, enjoy a series of workshops that include encaustic painting, honey judging, candle making workshop, mason bee workshop, gadget demonstration and a disease workshop.
- * And not to forget, the West Coast Barbecue is to be held on Thursday evening, the Awards Banquet on Saturday evening.

See you there. Bring a friend and let's have some fun! For more information, contact Jaquie Bunse at bunsebee@telus.net



West Sound Beekeepers Association
10982 NE Tulin Rd
Kingston, WA 98346
<http://www.westsoundbees.org>

Next Meeting
 Tuesday, July 15
 7 p.m. at Stedman's