

Hive and Punishment

The RIBA Newsletter

Winter 2018 Edition

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**Board & committee
members**

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Letter From The Editor

It has been a privilege to be the editor of this newsletter for the past year. I would like to extend my deepest thanks to Keith and Malinda for asking me to take up the challenge. It has been a great learning experience for me and a lot of fun. This is it, my last newsletter. If anyone needs me, I can still be found lurking about the RIBA apiary with the bees (not to be confused with the queen grant please).

I am taking photo submissions for the 2019 calendar, if you have a bee related photo that you would like to share, please send it along. The owners of all photos that make it into the calendar will be credited and given a free calendar. Email me at holtcindy@gmail.com

Last of all, I want to welcome and say thank you to my friend and successor Scott Langlais as I leave this newsletter in his capable hands.

I wish you all a safe, happy and productive season to come.

Cynthia Holt



What's Happening?

Upcoming Meetings and Events

E-Board Meetings

**** open to all members****

Tuesday May 8th 6:30-8:30

Tuesday June 5th 6:30-8:30

*all board meetings held at
Keith Salisbury's house. For
directions please email
bearhawk949@gmail.com*

General Membership Meetings

*Winter Meetings held at
Guy Lefebvre Community Center
1277 Main St
Coventry, RI 02816*

Saturday May 5th 1pm-4pm
1-2 new beekeeper meeting
2-4 General Members Meeting

USDA Queen Grant

RIBA members and other beekeepers who have hives already registered with the State of Rhode Island will be able to receive free high quality queens again this year.

In order to be eligible for this, beekeepers *must agree* to follow the protocol on splitting existing hives into nucleus colonies that are ready to receive the new queen. The protocol can be found here: [Queen Grant Protocol](#)

The following dates are set for queen pick up:

May 10 Minnesota Hygenics

May 24 New World Carniolans

June 7 New World Carniolans

Please keep an eye on the RIBA Facebook page for further updates.

People interested in a free queen from the Queen Grant **MUST** have a registered hive in order to be eligible!

Please follow this link to find the form and register your beehives with the state of R.I. [2018 RI Apiary Registration](#)

RIBA Officers

President -Keith Salisbury

Vice President-Malinda Coletta

Secretary-Stephen Burke

Treasurer-Lori Dobson

Member at Large-Dr. Jane
Dennison

Committee Chairs

Bee School Director, Instructor-RIC

Betty Mencucci

Bee School Instructor-URI

Stephen Burke

Bee School Instructor-URI

Ed Karle

E.A.S. Director

Dr. Jane Dennison

Newsletter

Scott Langlais

Photographer

Emily Langlais

Presentations

John Rodzen

Programs

Lying Peng

RIBA Apiary

Cynthia Holt

State of RI Bee Inspector

Jim Lawson

Webmaster

Deb Eccleston

RIBA In The News

RIBA president Keith Salisbury and Vice President Malinda Colletta are featured in the April edition of SO Rhode Island!

Follow the link:

[SO Rhode Island-Honey Talks](#)

Caterpillar Updates!

The URI Cooperative Extension has released it's caterpillar update dated March 17, 2018.

Information can be found here:

[URI Cooperative-Moth updates](#)

USDA Links

[Economic Effects and Responses to Changes in Honey Bee Health](#)

[Honey Report](#)

Recipes From The Hive

Polish Krupnikus

From Susan Medyn

Place in a large pot:

- 10 whole cloves slightly bruised
- 3 cinnamon sticks
- 5 green cardamom pods, cracked
- 1 tsp black cardamom seeds
- 1/2 whole nutmeg, cracked with a hammer
- 5 juniper berries
- 8 allspice berries
- 1 1/2 tsp black peppercorns hit with a brick ~ not pulverized but lightly crushed
- 1 tsp fennel seed
- 1 tsp caraway seed
- 1 pinch of saffron
- 1 pinch of mace
- 4 inch piece of peeled ginger root, cut into 4 pieces
- 1 to 2 inch piece peeled turmeric, cut into 4 pieces (I found fresh at Seabra Grocery Store)
- The peel of 1 orange (try to leave out the pith~ I use a potato peeler to thinly shave off slices)
- The peel of 2 lemons (try to leave out the pith)
- 2 vanilla beans, split and scraped to get the best flavor
- 1 1/2 lbs honey
- 1 quart water
- 1 quart grain alcohol.

To make:

Place all ingredients in a large pot except the grain alcohol.

I make a double batch to save effort in the long run as you are going to love this.

Heat slowly. Stir often.

Remove scum as it arises with a slotted spoon.



Recipes From The Hive

Gently simmer for 2-3 hours so that the quantity of water evaporates by 1/2.

Your house will smell heavenly and there will be bees at your windows. A few even came into my exhaust fan.

Turn off heat, move pot off the stove and allow to cool for about 30 minutes.

Add one quart grain alcohol to mixture. Never add to a mixture on the stove. It is highly flammable.

Let sit for 4 hours.

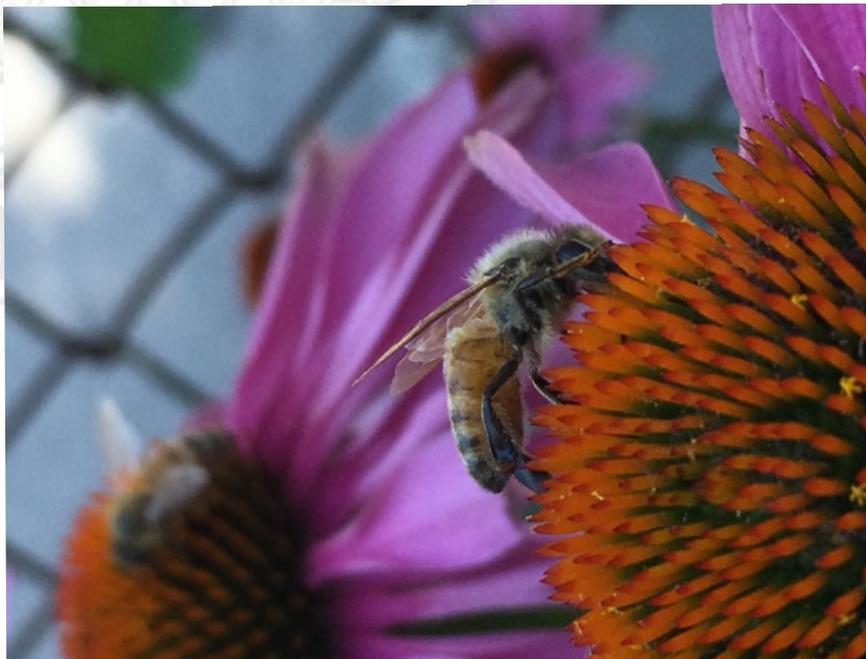
Strain through a fine sieve and pour into sterilized bottles.

If you like, save the vanilla beans and add to your bottles.

Let sit for a minimum of 2 weeks.

I find I have to strain the mixture again after a few weeks as sediment accumulates.

Enjoy.



Meeting Re-caps

The March 11 General Membership Meeting saw exceptionally high attendance, falling as it did just as the various RIBA bee schools were wrapping up classes. From 1 to 2pm the bee school teachers conducted a newbie meeting for those keeping bees two years or less. The official meeting started at 2 and president Keith Salisbury ran quickly through the business portion. Noteworthy items include:

Our Annual Spring Banquet will be held April 7th at the Alpine Country Club, Johnston RI. Mike Palmer of French Hill Apiaries, VT, will be our guest speaker. Mike is one of the most popular speakers on the club/convention circuit so this will be an event you won't want to miss.

Tom Chapman, speaking for Cedar Lane Apiaries noted that packages for April 8 are sold out; their April 22 shipment still has 100 packages available. Cedar Lane will have hiving demos both days.

Dr Jane Dennison, reporting on the RIBA queen grant: the first queens will be coming in around May 7th, with successive deliveries maybe May 24ish and the first week in June. Minnesota Hygienic and New World Carniolan will be the breeds available. Volunteers will be needed for distribution. Please contact Dr Jane for further details on this program or to volunteer:

Jane Mackenzie Dennison jamdmd@aol.com (401) 374-9105

Sign up sheets for "bee buddies" were on hand for those looking to connect with their beekeeping neighbors. Broken up by county, this should make it easier to link up with others in your area if you are a little unsure about how to do a mite count, the best way to get bees out of a honey super, or just need moral support when you see that your new hive has swarmed into the top of your neighbor's 50' high pine tree.

At this point, the business meeting adjourned and Jim Lawson, Ken Warchol, and Dr Jane broke out into smaller groups to demonstrate the approved method for making a split to install 2018's grant queens. This is a new step this year in order to keep the ensuing data consistent and as useful as possible. Details can be found here if you follow the link: **[Queen Grant Participation 2018](#)**

Our speaker this month was EAS Master Beekeeper, Ed Karle, presenting: "Getting Hives to the Spring Flow, 2017 Beekeeping in RI and MA, Hive Plans for 2018: Health and Production" Lending credence to what many of us have felt but were unable to quantify, Ed believes winter losses for 2017 are potentially as high as 30%. The majority of hives he's seeing in March have no protein stores left. Bees are cannibalizing brood due to a lack of protein resources. He has fondant and protein supplement (Pro Bee) on all surviving hives at this point of the year. There are many different ways to supplement feed but rather than debate the pros and cons of each, Ed says "If it's working for your bees, keep using it." He does not feed syrup this time of year due to the tremendous amount of energy necessary to convert syrup to a usable feed. He starts syrup feeding mid April/early May generally.

When assessing the strength of colonies in the spring, he ranks them according to four general levels: deadout, weak, medium, strong. Briefly, his recommendations for this time of year are:



Deadout: purges old junky frames and gets equipment ready for new packages/splits.

Weak (bees across 3 frames): feed and make sure feed is placed properly right over cluster. Potentially turn hive bodies so cluster gets morning sun. Feed good honey frames from deadouts if available.

Medium (bees across 3-5 frames) essentially same recommendations as weak

hives, but feeding needs will have to be more closely monitored.

Strong (bees across 4-5 frames front to back, or across 6+ frames): be ready to split. Risks: starvation, burr comb, swarming. Bees will be dead 3-5 days after carbs (ie honey/sugar/fondant) become unavailable. He gives Mother's Day as a vague beginning of swarm season in RI. Be careful the queen isn't in burr comb when culling. He noted there was a high degree of swarming of new packages in 2017 in RI, so this is something we should all be keeping a close eye on.

Two particular points were mentioned regarding spring improvements. The first is replacing old, dark, and damaged frames (potentially compromised by pesticide/virus build up in the old wax) with new frames. Secondly, think about location if hives didn't get good sun, or had poor access.

Ed is well known for his photos and true to form, he narrated many high (and low) lights of the 2017 season. Several short videos also illustrated his points, such as the difference in activity at the landing board between a queenless and queenright hive. As always, Ed packed a lot of information and practical advice into his presentation. Many times throughout his talk he emphasized that inexperienced beekeepers should not be afraid to reach out for help when they see something amiss, or if they are unsure how to proceed. "There is almost nothing you can do to a hive that can't be fixed before Labor Day."

