



# The Buzz

April 2013

Newsletter for the Cook DuPage Beekeepers Association  
An Affiliate of Illinois State Beekeepers Association

## Monthly Meeting

The Cook DuPage Beekeepers will hold their monthly meeting on the evening of April 20th at Christ Lutheran Church of Clarendon Hills, located on the northwest corner of Rt. 83 and 55th Street. The doors open at 6:30 pm and the meeting starts at 7 pm. Please come early and chat with fellow beekeeping friends. Also, bring a food dish to share with everyone.

## Volunteers Needed

We are looking for volunteers to help out with a few events in 2013. If you would like to become more involved with the Cook DuPage Beekeepers please join the people planning our club's involvement with the following events:

- Dupage County Fair
- Illinois State Fair (more below)
- CDDBA Fall Banquet

**Volunteer a little, or  
volunteer a lot!**



## Contents

## Page

Monthly meeting	1
Volunteers Needed	1
New Members	1
Beekeeping Camp	1
Swarm List	2
Chores of the Month	2
From the Bookstore	3
State Fair Honey Competition	3
From the Kitchen	4
Beekeeping Institute	4

## Welcome New Members!

The Cook Dupage Beekeepers Association would like to welcome its newest members. Welcome aboard!

Agnes Klimczak  
Anthony Duchinsky  
Gary McMahan

Robert Stephens  
Pete Soltesz



## Beekeeping Camp for Kids – July 22 - 26

Kids, plan on attending the week-long Junior Beekeeping Summer Camp at Lyman Woods in Downers Grove. This camp is for 9-12 year olds, July 22-26; from 9-12 pm. Campers will be the first to utilize the new 5 colony bee yard. Full protective gear will be provided for each camper who will have opportunity to experience beekeeping first hand. They will also build a solar wax melter, learn how to make beeswax candles, and even harvesting honey from the hives. Space is limited. To sign up go to [www.dgparks.org](http://www.dgparks.org) or call the Lyman Woods Interpretive Center at 630-963-9388 for more information.



# Swarm and Cutout List Renewal

The Cook Dupage Beekeepers' Association Swarm list has been renewed for the 2013 beekeeping season. If you would like to be on the swarm removal list for 2013, please click on the link to complete the swarm list volunteer form.

<http://cookdupagebeekeepers.com/contact-us/swarm-capture-volunteer/>

There is a new page on the website for CDBA members to sell beekeeping-related products to other members or the general public. Please contact Joe Slowinski through the [Contact Us](#) page on the site to get your items posted.



## Chores of the Month

April is typically the month that new hives starts in our Area. The first package bees are delivered and installed and the buzz of bees' wings fill the air.

In our area it's time to:

- Finish the assembly and preparation of your hives, hive stands and other parts.
- For new beekeepers, download the forms to register your bees with the Illinois Department of Agriculture.
- Mix up some bee food. Springtime is the "light" syrup time where 1 part sugar is mixed with 1 part water (a 5 lb bag of sugar to 2.5 quarts of water). Heat the mixture until it is clear. Cool and store until needed.
- Monitor the pollen patty, if necessary you may need to add another.
- Inspect your existing hives for strength and any diseases or mites.
- Review your in hive frames to see if you should remove any that are damaged, or have an excess amount of pollen. You may even want to replace a few frames of drawn comb to provide more room and ventilation for your overwintered bees.
- Check to see if the brood boxes should be flipped to put the empty bottom box on the top and allow the bees to move up. The more space the bees think they have the less likely they are to swarm.
- Review the procedure for installing your bees and prepare to install any packages you receive.
- If you have ordered a package of bees by mail, be sure to let your post office know so they won't be surprised.
- If treating with chemicals, be sure to follow the manufacturer's instructions on the label.

### CDBA Executive Board:

<b>President</b> Dan Parizek	<b>Director (2015)</b> Matt Schmitz
---------------------------------	--

<b>Vice President</b> John Hansen	<b>Director (2014)</b> Marge Trocki
--------------------------------------	--

<b>Treasurer</b> Dan Rubino	<b>Director (2013)</b> Tony Gedritis
--------------------------------	---

**Secretary**  
Marilyn Ellison

### Committee Chairs:

<b>Membership</b> Dan Rubino	<b>Historian</b> Maureen Kilmer
---------------------------------	------------------------------------

<b>Education</b> Patrice Beal	<b>Hostess</b> Sharon Tworek
----------------------------------	---------------------------------

<b>Webmaster</b> Joe Slowinski	<b>Sergeant at Arms</b> Ed Borsuk
-----------------------------------	--------------------------------------

**Newsletter Editor**  
Joe Slowinski

## New in the Bookstore This Month:

Better Beekeeping: The Ultimate Guide to Keeping Stronger Colonies and Healthier, More Productive Bees  
by Kim Flottum

Honey: Nature's Golden Healer  
by Gloria Havenhand

## Restocked Books That Sold Out Last Month

The Thinking Beekeeper: A Guide to Natural Beekeeping in Top Bar Hives  
by Christy Hemenway

Top-Bar Beekeeping: Organic Practices for Honeybee Health  
by Les Crowder



## 2013 Illinois State Fair Honey Competition

We are making preparations for the 2013 Illinois State Fair Honey competition. The different categories are listed below. The event takes place August 8-18 in Springfield. If you would like to help fill one of the categories for the CDDBA or if you would like to help in any other way with the fair, please contact Terry Breen via email: [puma1cat@aol.com](mailto:puma1cat@aol.com)

Honey Competition Rules

<http://cookdupagebeekeepers.com/wp-content/uploads/2011/05/State-Fair-Honey-Competition-Info.pdf>

- 14694 Display of white comb honey, not less than 12 sections
- 14695 Frame of honey for extracting, either full depth or shallow frame may be shown
- 14696 Frame of white honey for cut-comb or for packing in glass, shallow frame preferred
- 14697 Frame of amber honey for cut-comb or for packing in glass, shallow frame preferred
- 14698 Display of amber cut-comb in plastic one- pound boxes, 6 boxes
- 14699 Display of white cut-comb in plastic one - pound boxes, 6 boxes
- 14700 White comb honey in round section (3 sections)
- 14701 Display of light extracted honey, not less than 50 lbs., strained without pressure filter
- 14702 Amber comb honey in round sections – 3 sections
- 14703 Display of amber extracted honey, 30 pounds, strained without pressure filter
- 14704 Display of dark extracted honey (6 one- pound jars)
- 14705 Display of a variety of Illinois honey in various size containers, 30 pounds
- 14706 Display of designs in comb honey and comb building by the bees under the control of the apiarist
- 14707 Light or amber chunk honey in glass jars, not less than 3 jars (2 1/2 lb. square jars)
- 14708 Light chunk honey in glass or plastic jars, not less than 3 jars (1 lb. round or plastic jars)
- 14709 Amber chunk honey in glass jars, not less than 3 jars (1 lb. round or plastic jars)
- 14710 Display of beeswax molded in commercial shapes (not less than 15 lbs.)
- 14711 Art designs in beeswax, not less than 10 pounds
- 14712 Color photography - 8" x 10" original color apiculture photography, framed
- 14713 Finely crystallized (or creamed) honey in 1 lb. glass or clear plastic container, not less than 3 containers
- 14714 Honey gift pack - may be box, basket or other suitable container of apiary products, contents to be 5 lbs. or less
- 14715 Best Display Booth
- 14716 Sweepstakes

# From The Kitchen



## Honey Lemon Slaw

- 1/2 cup mayonnaise
- 2 tbs honey
- 1/2 tsp grated lemon rind
- 2 tbs lemon juice
- 1/4 tsp ground ginger
- 4 cups shredded cabbage
- 1/2 cup raisins

Stir together first 5 ingredients. Add cabbage and raisins.

Mix. Chill.

Makes about 8 - 1/2 cup servings.



## Like Us On facebook

After a brief (okay, a little longer than brief) hiatus, the Cook Dupage Beekeepers' Association facebook page is back up and running. Thanks to Dan Parizek for resurrecting our page, updating the content and answering the questions as they come into the page. Click [here](#) to take a look. Don't forget to 'like' our page when you visit.

## Membership Renewal

Don't forget to renew your membership for 2013 at the April meeting if you haven't done so already. New members are welcome too. See the website for more information.

<http://cookdupagebeekeepers.com/about-us/how-to-join/>



## Beekeeping Institute June 17 – 21, 2013

Come and participate in a week long beekeeping session on beekeeping at LONG LANE HONEY BEE FARMS, located between Champaign and Danville, IL Off I-74, taught by Certified Master Beekeeper David Burns ([www.honeybeesonline.com](http://www.honeybeesonline.com)) with special guest Alex Wild, Illinois biologist who studies and photographs insects ([www.alexanderwild.com](http://www.alexanderwild.com)).

Mon., June 17 – Beginning Beekeeping

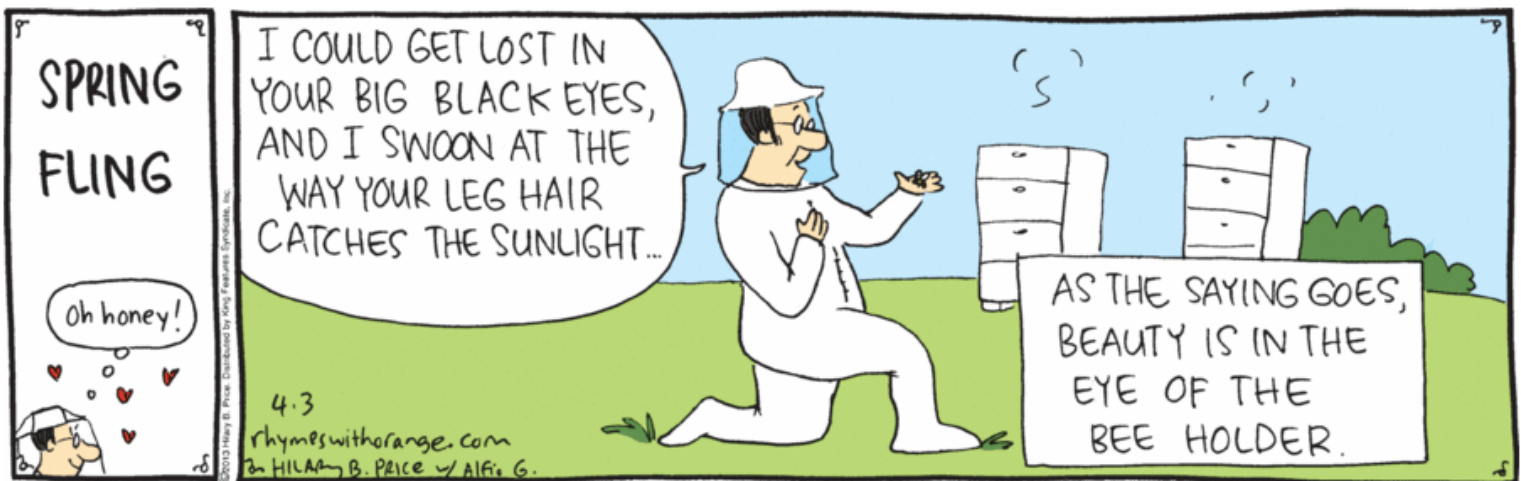
Tues., June 18 – Practical Beekeeping

Wed., June 19 – Advanced Beekeeping

Thurs., June 20 – Queen Rearing Course

Fri., June 21 – Insect Photography

Students can take the entire course or choose any individual course offering. There is a fee. For more information and to Register go online at: [www.honeybeesonline.com](http://www.honeybeesonline.com).



The Cook DuPage Beekeeper's Association  
Joe Slowinski, Newsletter Editor  
7N738 Sayer Rd  
Bartlett, IL. 60103

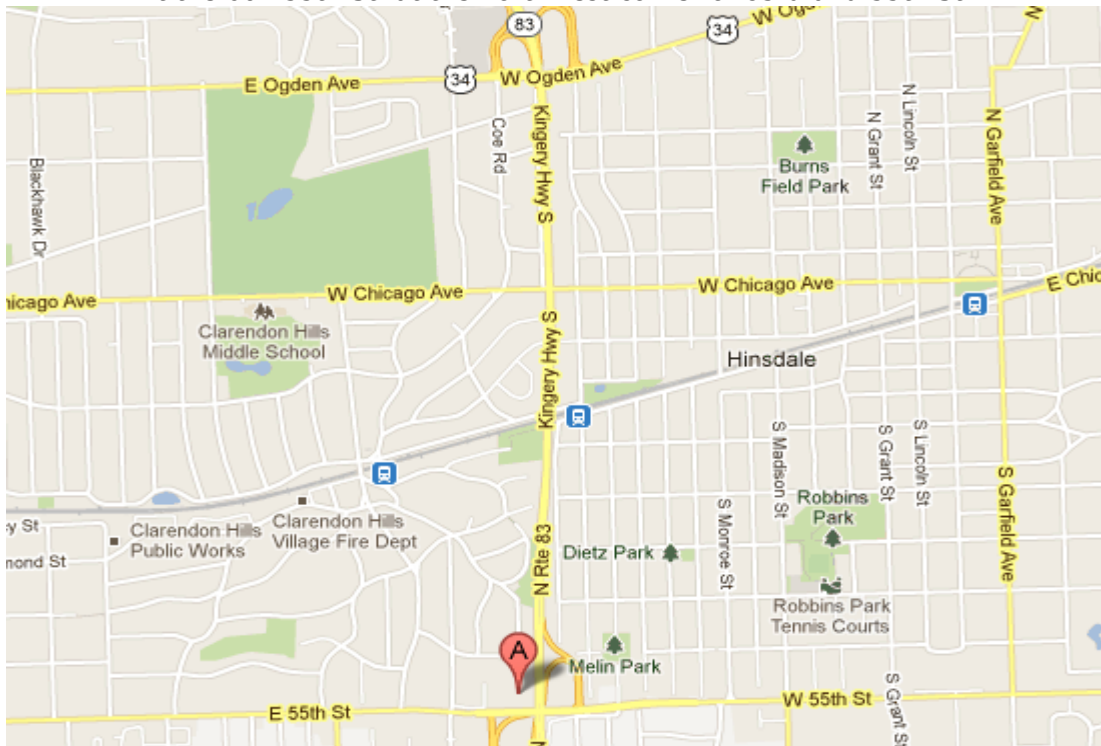
Next meeting April 20, 2013

## *First Class Mail*

**CDBA Monthly Meeting Sat. Feb. 16, 2013**

Christ Lutheran Church of Clarendon Hills

At the 60 –55th St. at the northwest corner of 83rd and 55th St...



[Link to map on Google Maps](#)

