



# The Buzz

Sept 2013

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

## Monthly Meeting – Welcome Back!

The Cook DuPage Beekeepers will hold their monthly meeting on the evening of September 21st 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. Don't forget to bring an appetizer or dessert to share with everyone.

Meeting will officially start at 7pm with refreshments. At 7:30 the formal agenda will begin with no break until the end of the meeting.

- Guest speaker, Sydney Barton from Chicago Honey Co-op will be speaking about beeswax candle making.
- The 2014 Board of Directors will be nominated.
- Bring a sample of your honey to be tested with the club's refractometer for water content
- 50/50 raffle – proceeds to be donated to Christ Lutheran Church to help pay for water damage to our meeting space during the spring flooding.
- Chores of the Month
- White Board Q&A

## Dupage County Fair Review

Our participation in this year's County Fair was outstanding, thanks to our wonderful volunteers. The observation bees drew people in like a magnet, then they bought honey and honey stix. We sold out of all honey (about 130 lbs. extracted) and all flavored honey stix.

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## CDBA Banquet - October 19th

The CDBA Banquet is coming up in lieu of the October meeting. The date is the normal meeting night on October 19th but the time is moved up. Serving will start at 6:30 p.m. so plan to arrive by 6:00 p.m. to get a good seat. Sticky name tags will be ready for all guests with a reservation. The name tag will be coded to let the servers know what you ordered as there is a vegetarian option on the catered menu. All mail in reservations must reach us before October 11. There will be no "pay at the door" option. Reservations are open to friends and family of CDBA members also, and forms will be available at the September meeting. Featured guest speaker will be Michael Bush. A brief bio for Mr. Bush is on the reservation form. The banquet reservation form can be downloaded here. <http://cookdupagebeekeepers.com/wp-content/uploads/2013/09/CDBA-2013-Banquet-Reservation-rev-B.pdf>

Attendees will also be entered in a raffle to win a one year membership to the American Bee Federation.



## 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.

### Got Honey?

Don't forget - Members can be listed on the Local Honey Providers page of the CDBA web at no charge. If you would like to be listed, please contact Joe Slowinski (jslo722@msn.com) or through the CDBA [Contact Us](#) page.



## Chores of the Month

The second honey flow to help build the colony up begins in late August and continues into September. With the arrival of fall and the coming of winter, it's time to:

- Remove the last of your honey supers for extraction. Be sure that your hive has proper stores for the upcoming winter and early spring by making sure 60 – 80 pounds of honey are available. You may need to leave a super in place if the lower hive bodies are not filled.
- Finish up your honey extraction and store the supers for winter. You can put the "wet" supers back on the hive on top of the inner cover and let the bees "dry" them up for a day or two. (Put the telescoping cover on top to avoid robbing.) (They might not get it done in one day). Then freeze the frames for 24 hours if you can to kill wax moth eggs and any larvae that may be ready to hatch. Store the frames in open air until winter. Wax moths can't handle light and air. (Never store comb frames in a warm, dark place) After the average temperature drops below freezing, no worries.
- For colonies light on honey stores, begin feeding sugar syrup. The fall mixture is a 2:1 ratio of sugar to syrup (5 lbs of sugar to 1 quart of water).
- Inspect for diseases, mites and the quality of your queen. If necessary or planned, re-queen in early September.
- If you are chemically treating your bees you can begin in September to medicate them through feeding and/or other methods.
- Review the over wintering hive bodies and supers and move frames of capped honey towards the edges and bring in the partially filled frames to the center to allow the bees better access at filling them up. **CAUTION** *Be sure you don't interrupt the brood pattern.*
- Combine weak colonies that do not appear to have enough honey or bees to survive the winter.
- If you are planning on moving your hives before winter, now is the time to do it, so they are in place before the bees begin to cluster.
- Keep marketing your honey. September is one of the largest honey marketing months and a large amount of honey is sold at Farmer's Markets and fall festivals.

### CDBA Executive Board:

<b>President</b> John Hansen	<b>Director (2015)</b> Matt Schmitz
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<b>Vice President</b> Open	<b>Director (2014)</b> Marge Trocki
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<b>Treasurer</b> Dan Rubino	<b>Director (2013)</b> Tony Gedritis
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**Secretary**  
Marilyn Ellison

### Committee Chairs:

<b>Membership</b> Dan Rubino	<b>Historian</b> Maureen Kilmer
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<b>Education</b> Patrice Beal	<b>Hostess</b> Sharon Tworek
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<b>Webmaster</b> Joe Slowinski	<b>Sergeant at Arms</b> Ed Borsuk
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**Newsletter Editor**  
Joe Slowinski

## From the Bookstore

Stop by the bookstore to check out the new books at the September meeting. We sold so many books last year that we were able to order many new titles. It's a great time to buy, with winter down time reading hours just around the corner. Lowest Prices and No Shipping Charges.

### Technical Reads:

#### **HONEYBEE BIOLOGY AND BEEKEEPING** By Dr. Larry Connor

Larry Connor earned three degrees in entomology from Michigan State University and was hired as Extension Entomologist in Apiculture at The Ohio State University in 1972. In 1976 he was hired by Chuck Dadant of Dadant and Sons to run a new bee breeding program located in Labelle, Florida.

#### **THE PRACTICAL BEEKEEPER** By Michael Bush

Michael will be our speaker at the October Banquet. This is a compilation of 3 volumes in one, jam packed with relevant information.

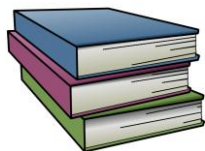
**Want to add to bees to your apiary with stock (developed by you) that is genetically adapted to where you live? Check out these titles.**

#### **BEE SEX ESSENTIALS** By Dr. Larry Connor

The essence of honey bee reproduction—how bees produce drone and queens along with the mating process. Adapting key aspects of bee reproduction allows beekeepers to produce their own survivor, locally-adapted, mite-resistant bees, considered the cornerstone of modern beekeeping.

#### **INCREASE ESSENTIALS** By Dr. Larry Connor

The essential book on making new bee colonies and using nuclei as a means of varroa mite control and keeping spare queens available for use to replace failed queens in full-sized colonies. Emphasis on use of local queens and local bees for successful beekeeping.



#### OTHER NEW TITLES:

**The Beekeepers Bible**

**Beeswax: Production, Harvesting, Processing and Products**

**Beeconomy: What women and bees can teach us about local trade and the global market**



## Speak Up

Do you know an interesting expert in beekeeping or related field? Do you think your fellow club members would be interested in what they have to say? If so, please provide that information to a member of the Board or send the information through the website using the [Contact Us](#) page. We are always looking for good speakers.

## Belated Thanks!

THANK YOU to the member who donated the great metal garden ornament of the bee at the March meeting for the raffle. We wanted to send you a thank you card but could not remember who you were. Your donation enhanced the treasury, added to the evening and I'm sure made someone happy.

## Member in the News



Our very own Dan Parizek was recently showcased on WTTW's Chicago Tonight. Watch him relocate some honeybees from the wall of a home in Oak Park.

<http://chicagotonight.wttw.com/2013/08/26/honeybee-rescuer>

## News from the Beekeeping Camp for Kids

In July, the CDBA had the opportunity to sponsor 4 kids for a week-long Junior Beekeeping Summer Camp at Lyman Woods in Downers Grove. The camp was for 9-12 year olds. Sponsorship candidates were asked complete an application and write an essay about "Why are bees or beekeeping interesting or important to you? Essays were reviewed by the CDBA Board of Directors and the winners' admission fees were covered by the CDBA. There were 4 applicants and the CDBA chose to sponsor all of them. Needless to say, the event was a resounding success. Our very own Marge Trocki led the Camp.



*This summer I had the privilege of teaching the Junior Beekeepers Camp at Lyman Woods and I absolutely had a blast! The participants were very engaged in everything bee-related that took place throughout the week. They not only suited up and inspected bee hives, but also harvested honey and wax. Projects such as hive painting, and making solar wax melters, bee brushes, and candles kept them busy. One of our Association members, Patrice Beal, took the time to stop by and tell us a story related to the honeybee. It was very entertaining! We rounded up the week with family members stopping by to see what they had been busy doing all week, and to taste some of the yummy snacks they created with the harvested honey. It was a great week and I foresee some very dedicated future beekeepers on the horizon!*

*-Marge Trocki*

As stated by Marge, the camp was a huge success and the Downers Grove Park District was very appreciative of the CDBA for sponsoring some local kids.

*Dear Mr. Rubino,*

*Please extend my gratitude to the Cook-Dupage Beekeeper's Association for the very generous additional two scholarships for our Junior Beekeepers summer camp. The camp was a wonderful success, and your generous funding allowed four children to take part in our camp who otherwise may have been unable to participate. Your grant will be recognized by a silver leaf on our Donor Tree in the Interpretive Center at Lyman Woods.*

*During the week, the campers made solar wax melters, harvested and tasted honey, made beeswax candles and much more. The end of the camp culminated in a honey tasting when campers made snacks made with honey and invited their families to sample the treats.*

*Thank you again for your support of our beekeeping programs.*

*Kind Regards,*

*Shannon Forsythe*

*Manager of Natural Resources and Interpretive Services*

*Downers Grove Park District*



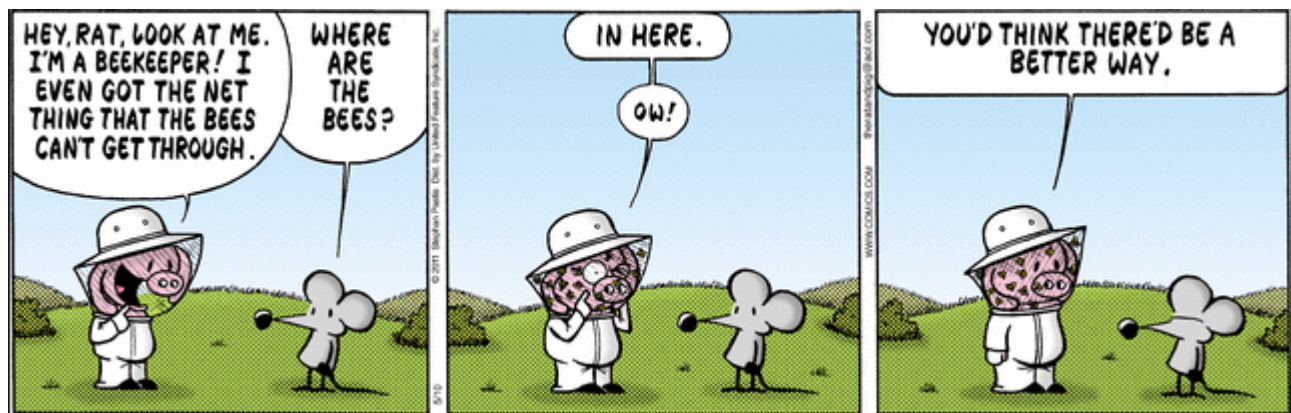
## Morton Arboretum Honeybee Weekend in Review

Susan Schmitz, Joe Koller, Mark Jusko and John Hansen presented drop-in lectures on both Saturday and Sunday that were well attended. Our large observation beehive in the Children's Garden attracted much attention so that our volunteers attending that hive were able to educate both kids and adults about bees and honey. Matt Schmitz, Joe Koller, Cotton Beal, Patrice Beal and guest beekeeper, Frank Brkn, were key experts at that station.

Meanwhile, at the honey sales table, we also had a small one-frame observation beehive. Jim Lindau and his niece, Amanda, offered weekenders a taste of honey and an opportunity to purchase honey, honeycomb and beeswax products. CDBA offered honey in one pound glass jars (\$9.00), 12-oz, bears (\$7:00) and honey stix. CDBA's total receipts for the weekend were \$583.90, and we basically sold out. Helping Jim and Amanda, were Becky Martin (both Saturday and Sunday), John and Linda Terp, Marilyn Ellison, Patrice Beal and Matt Schmitz.



All who attended the Honey Mead Dinner on Thursday, September 5, were treated to outstanding food paired with the best mead from Wild Blossom Meadery, created by Master Mead maker and host, Greg Fischer. Also on Thursday, John Hansen served as Steward for Maggie Wachter, Master Beekeeper and Certified Honey Judge from Urbana, IL who judged the Morton Arboretum's honey contest.



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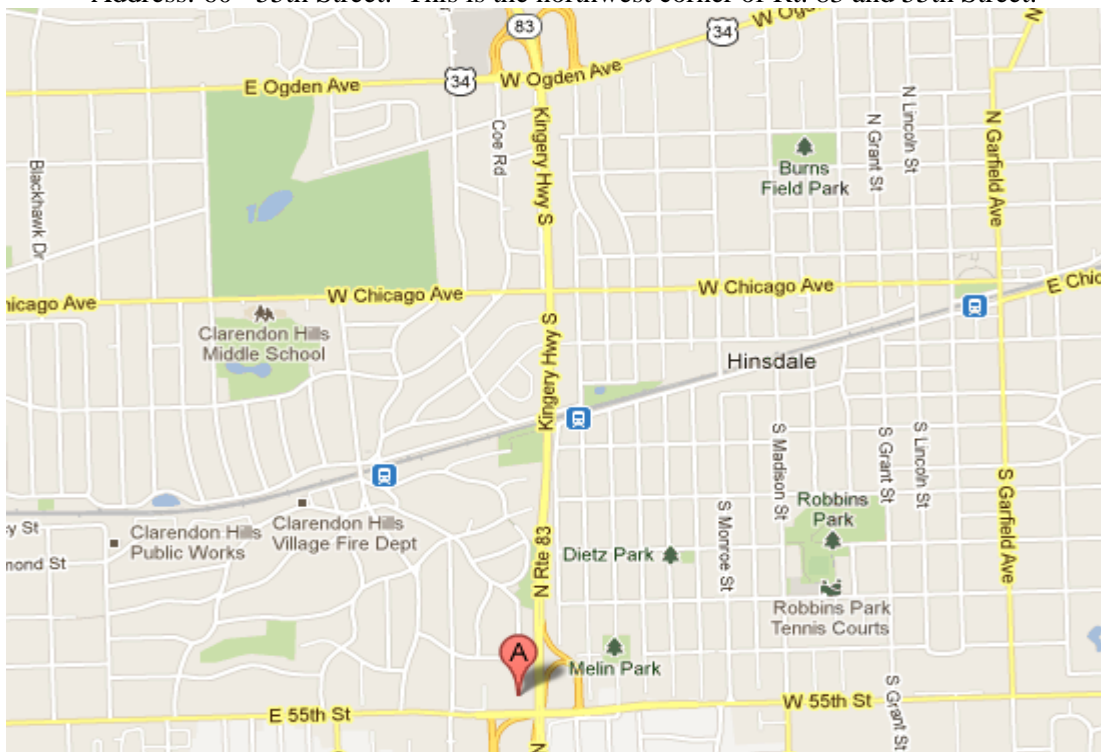
Next meeting **September 21, 2013**

## *First Class Mail*

### **CDBA Monthly Meeting Sat. Sept. 21, 2013**

Christ Lutheran Church of Clarendon Hills

Address: 60 - 55th Street. This is the northwest corner of Rt. 83 and 55th Street.



[Link to map on Google Maps](#)

