



The Buzz

October 2015

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

Monthly Meeting

The Cook Dupage Beekeepers will hold their annual October banquet on the evening of September 17th at Christ Lutheran Church of Clarendon Hills, located on the northwest corner of Rt. 83 and 55th Street. The doors open at 6:00 pm and dinner will be served at 6:30pm. Please note this is a half hour earlier than our regular meeting time.

The program for the evening:

- Treasurer & Membership report
- Dinner Served at 6:30pm
- Speaker Krispn Given from Purdue University
- Chores of the Month

Bee Informed Partnership

The Bee Informed partnership gathers data from beekeepers across the country each season and works with beekeepers in determining best practices for hive management. To sign up to receive alerts for the 2015-2016 Colony Loss Survey, click here:

<https://beeinformed.org/participate/>

Need to Register Your Hive?

In compliance with the Illinois *Bees and Apiaries Act*, every person keeping bees must register with the Illinois Department of Agriculture. There is no charge for registration. Click below for the registration form:

<https://www.agr.state.il.us/programs/bees/beekeep.pdf>

Contents

Page

Monthly meeting	1
Bee Informed Partnership	1
CDBA Banquet	1
Chores of the Month	2
Cooking with Honey	2
Classifieds Reminder	3
Morton Arboretum	3
Bee Skeps	3
Upcoming Events	3

CDBA Banquet - October 17th

The CDBA Banquet is Saturday, October 17th. Serving begins at 6:30 p.m., so plan on arriving by 6:00 p.m. Sticky name tags will be provided to guests with a reservation. The name tag will be coded to let the servers know your menu choice. **All mail-in reservations must be received by October 9th and should be returned to Jennifer Colandrea.** There will be no "pay at the door" option. Reservations are open to friends and family of CDBA members. Featured guest speaker will be Krispn Given. A brief bio for Krispn can be found on the reservation form.

Click here: <http://cookdupagebeekeepers.com/wp-content/uploads/2015/09/CDBA-2015-Banquet-Reservation-092415.pdf>

Chores of the Month

The Autumn season is upon us and now is the time to begin preparing your bees for the cold weather ahead. Here are some steps to help get ready:

- Make sure each of your colonies has at least 45-65 lbs. of surplus honey stored for the winter. If you need to feed your bees, the ratio of sugar to water for this time of the year is 2:1 (2 parts sugar to 1 part water). To a 5 lb. bag (10 cups) of sugar add 5 cups water. However, some beekeepers feed 1:1 all year when needed just to keep it simple.
- If using hive top feeders, switch to another method by the end of September. When weather gets cooler the bees stop using hive top feeders.
- Check for mites and treat if necessary.
- Nucs and weak hives should have the inserts put in place on the screen bottoms. Stronger hives will be fine left open.
- Queen excluders should be removed. Queen excluders left on can lead to starvation in cold months.
- Be sure your hives are queen right. Queens are not readily available this time of year. Queenless hives can be combined with a weak hive
- By now, the honey flow is pretty much over. If you were fortunate enough to get some supers of goldenrod and aster honey, feed it back to your bees. This honey is not very desirable to most people and turns to sugar very quickly.
- The hive entrance should be reduced to the smallest opening. This helps prevent robbing and keeps the mice out.
- Evaluate this past season. Make plans for next season by ordering bees, queens, and equipment early.



Cooking With Honey: Recipes and Tips

A guide to cooking with honey, including tips for substituting honey for sugar, recipes for honey syrup, jams and jellies, date bread, rice pudding, muffins and bread.

The article below is from a January/February 1976 article taken from Mother Earth News but it still holds true today. You've likely got a cabinet full of honey this time of year so why not try putting it to use in a new recipe on a cool day this Autumn? See below for an excerpt from the article and click on the link for the full text.

Cooking with honey has added a lot of adventure to our kitchen experiences, which weren't *too* tame before. No, I'm not going to hit you with a long "honey is better for you" line (though I'm sure it is). My enthusiasm for this and all natural foods is more from the taste standpoint. Natural food deserves natural sweetening and cooking with honey is *fun*.

First of all, I learned to *slow down* — because naturally sweetened baked goods brown faster (a difference I like). To keep my modified breads and muffins from over browning before they've cooked through, I bake them a little longer at a lower temperature. When I'm converting a new sugar recipe to honey for the first time I automatically knock 25 degrees Fahrenheit off the oven setting.

Of course, the same consideration applies to other cooking methods as well as to baking. All dishes made with honey seem to stick a little sooner or burn a little faster. I stir more often than I used to and am forever turning down the flame.

Another point to remember is that honey adds liquid to a recipe: about three tablespoons of extra fluid per cup of sweetening or one quarter cup per pound. Even when you allow for that fact, your baked goods will tend to be moister than those made with sugar and the longer, slower baking which prevents burning also helps keep the texture *moist* rather than wet.

Click here for the full article: <http://www.motherearthnews.com/real-food/cooking-with-honey-zmaz76jfzgoe.aspx>

Bee Skeps

Have you ever seen a bee skep? They have been in use for nearly 2000 years and were usually made from wicker plastered with mud. During the Middle Ages they were made from straw. Skep designs can include a ring of four to five coils of straw called 'ekes' placed below the skep. An eke provided a bit of extra room to "eke" out more space from the skep. You will rarely see skeps in the US because in 1998, most states prohibited their use because they cannot be inspected for disease or parasites. Here is a picture of a skep from a Medieval text in the British Royal Library:



Morton Arboretum – Introduction to Making Mead

On Friday, October 23, 2015, from 7:00-9:00pm, the Morton Arboretum will host a class on mead making including the supplies needed, tasting and pairing. The cost of the class is \$35 for Arboretum members and \$44 for non-members.

For more information, click here:

<http://www.mortonarb.org/courses/introduction-making-mead-new-date>



Don't forget to check out the [classified ads on the CDBA website](#).

Some of our local members are selling woodenware and beekeeping accessories.

Don't forget to buy local

and support your fellow Cook Dupage Beekeeping Association Members!

If you are a member and wish to list items on the classified page, use the [Contact Us](#) page to send your information.

Mark Your Calendars



October 10: Beginning Beekeeping Class, Garfield Park

October 17: CDBA Banquet

October 23: Mead Making Class, Morton Arboretum

November 5: Beeswax Candle Making, Downers Grove Park District



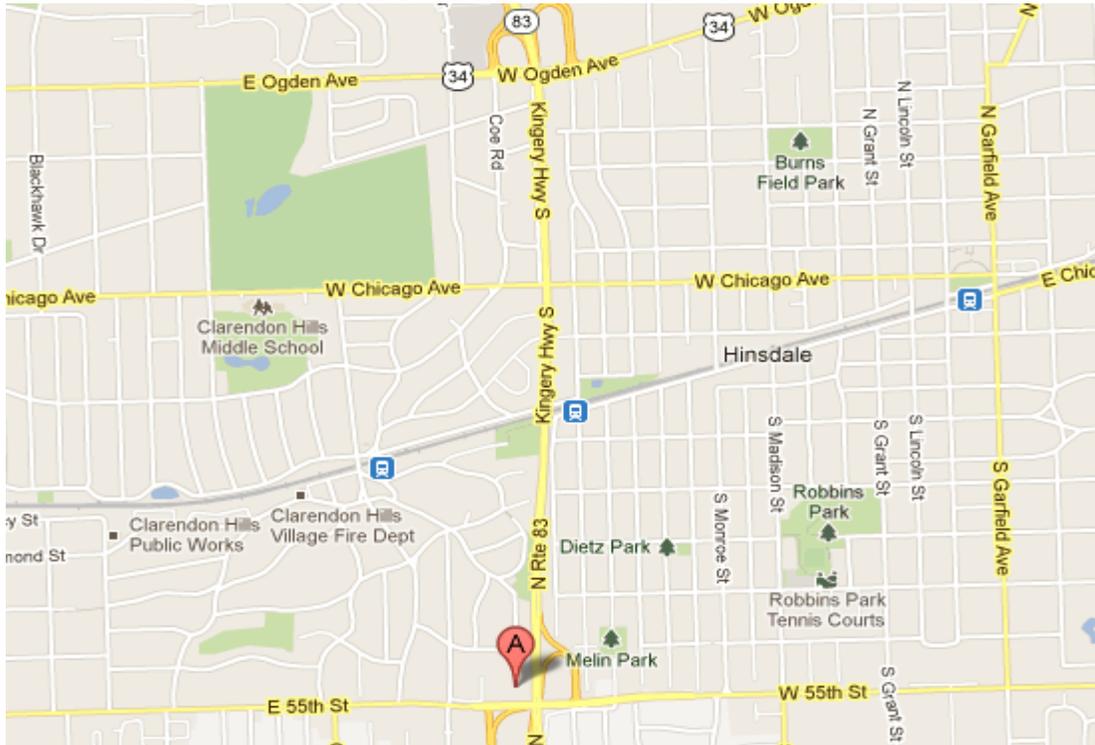
CDBA Executive Board

President Peter Soltesz
Vice President John Hansen
Secretary Jennifer Colandrea
Treasurer Jacquie Schuelke
Director (2015) Matt Schmitz
Director (2017) Kim Kulton
Director (2017) Thad Smith

Committee Chairs

Membership Jacquie Schuelke
Webmaster Joe Slowinski
Newsletter Editors K.Kulton/J.Colandrea
Sergeant At Arms Ed Borsuk
Hosts Tony Duchinsky
Mary Duchinsky
Gary McMahon

CDBA October Banquet Saturday, October 17, 2015
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](#)