



The Buzz

February 2016

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

Meeting Update

The Cook DuPage Beekeepers Association will hold our first scheduled meeting of 2016 on Saturday, February 20, 2016 at Christ Lutheran Church of Clarendon Hills, located on the northwest corner of Rte. 83 and 55th Street. Doors open at 6:30pm and the meeting begins at 7:00pm. Please come early to chat with fellow beekeepers and bring a snack to share if you wish. There will be a Treasurer's report, general announcements, chores of the month, a vote on pending updates to the CDBA Constitution & Bylaws and a speaker presentation. If you plan to renew your membership prior to the meeting, please arrive a few minutes early. Thank you.

Dog Certified to Detect Foulbrood

Meet Klinker, the only dog in the U.S. certified to sniff out and detect the American Foulbrood bacteria. Klinker is a working dog for the Maryland Department of Agriculture and she can inspect up to 1000 colonies a day.

Click below to find out more about Klinker and watch of video of this amazing dog in action:

<http://www.upworthy.com/this-special-dog-is-saving-our-bees-shes-the-only-one-that-can?c=ufb3>

HIGHLIGHTS:

Monthly Meeting Update	1
Foulbrood Inspection Dog	1
Membership Renewal	1
Chores of the Month	2
Article Excerpt: Oxalic Acid	2
Mark Your Calendar	3
Recipe: Slow Cooker Chicken	3
CDBA Constitution & Bylaws	3
Billboard Made of Honey	3

Membership Renewal for 2016 and a New Way to Pay (PayPal)

It's time to renew your CDBA membership for 2016. If you've already renewed, we thank you for doing so. If you haven't yet, we now offer multiple ways to complete your renewal: Online through PayPal, print form and mail in, or renew at our next meeting, February 20th. For more information, please click below:

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



Chores of the Month

February brings the hint of spring, with the reality of winter still present. The queen has been laying eggs and the hive is building brood, using up the stored honey supplies quicker to help keep the brood warm.

In our area it is time to:

- Order your packages and queens for the upcoming season, replacing winter loss and/or expanding your beekeeping operation.
- Monitor the colony's food stores. The weight of the hive will provide some idea as to how much food is still available inside. Feed those colonies low on stores with sugar, fondant, or place a candy board on the hive to help the bees through the remainder of winter.
- Check for activity in the hive. Look to see if the bees are taking cleansing flights during warmer days or listen to the hive to see if there's a buzz going on inside. Remember, a grouping of dead bees on the outside is a good sign that there is life on the inside. If you do lose a hive, see what may have caused their demise.
- Feed pollen cakes and patties to help build up the food stores and keep the hive strong.
- Help the bees with their housekeeping by clearing out the dead bees on the bottom board with a coat hanger or hive tool. Be sure to put the entrance reducer back on, as you don't want any mice getting in.



Oxalic Acid: Effective and Easy on Bees But...

The ISBA recently reported that the Illinois Department of Agriculture approved the use of Oxalic acid in Illinois. The excerpt below is taken from Bee Culture Magazine from the spring of 2015 and provides some insight into the use of oxalic acid to aid in the control of Varroa.

Years ago, while still working on my graduate degree, I met Dr. Marion Ellis, a professor of Entomology at the University of Nebraska. I was still very "green" because it was my second year as a beekeeper.

At one meeting, Dr. Ellis gave a lecture about the benefits of using oxalic acid for Varroa control, and I listened with great interest. Afterward, I sat down with Dr. Ellis, and we chatted about the research that he and his graduate student Nicholas Aliano had conducted. They tested various application methods (drip and vapor) and treatment concentrations. Their results showed that oxalic was not harmful to the bees, but that it did do a number on the mites. Following that discussion, we tried it at the UGA bee lab, and we experienced the same outcome. Oxalic killed mites by the thousands!

What is Oxalic acid? It's an organic acid found just about everywhere in the environment including in plants and vegetables. It is bitter to the taste and irritating to the eyes, mouth and skin. It is a natural plant defense against herbivores. It is also found in honey. Since it is not fat soluble (a lipid), it doesn't build up in wax comb. Back in 1957, it was registered as a pesticide (disinfectant/sanitizer), but, by 1994, the renewal of the product registration was cancelled.

There are risks involved if you plan to use oxalic acid. Given its caustic effect on the eyes, skin and respiratory system, it's labeled with the highest degree of toxicity, "Category 1." So, as with all pesticides, caution must be taken when handling it. How can oxalic be applied? Oxalic can be applied several ways: drip (trickle), vaporization and spraying. It can be used on existing colonies, packages or swarms. The two most popular are the trickle and vaporization method.

Click here for the full article: <http://www.bee-culture.com/oxalic-acid-effective-easy-on-bees-but/>

Berry, Jennifer. "OXALIC ACID: EFFECTIVE & EASY ON BEES, BUT . . ." Bee Culture Magazine: The Magazine of American Beekeeping, 25 May 2015. Web.

CDBA Constitution & Bylaws

Club members will vote to install the updated Constitution & Bylaws at the February 20th meeting. Note that Club members voted on previous updates in the spring of 2015. The current updates include the addition of meeting months (June, July, August) and the newly created board position of Membership Secretary. These are the only pending changes. This vote was meant to take place at our November meeting but due to cancellation, we will vote at our February meeting.

Click here for the updated link to the proposed CDBA Constitution & Bylaws:

<http://www.cookdupagebeekeepers.com/wp-content/uploads/2015/12/proposed-final-111915.pdf>

Honeybee Traits

Eversweet Apiaries in Kearneysville, WV, created a poster of honeybee breed traits with information provided by the West Virginia Department of Agriculture. This information should only be used as a base reference.

Click here for a copy of the poster:

http://eversweetapiaries.com/honeybee_breeds.htm

Honorary Club Members

Did you know the CDBA has over 20 honorary members? Honorary members must have been in the CDBA for 20 years and to celebrate that achievement, they are granted free lifetime memberships. If you have recently attained this status, please let us know. A page will soon be added to the website to honor them. **Current Honorary Members: Please stop by at our next meeting and fill out a membership form to update your contact information.**

Billboard Made of Honey!

Honey Nut Cheerios sponsored a billboard in St. Cloud, FL made up of 10 working bee hives. It took 15 people 240 hours to build the billboard. A beekeeper was then on hand to extract the honey.

Click below to view the completed billboard:

http://www.buzzfeed.com/h2/fbff/honeynutcheerios/sweet-billboard-bro?utm_term=.vrAjqJMgXP&dclid=CO6Wi5-uwMoCFQZBDAodeE8L2g#.goan9gKwm5

Recipe: Shredded Slow Cooker Honey Chicken

3 large boneless skinless frozen (thawed) chicken breasts
1 1/4 cup honey (room temperature)
1/2 cup soy sauce
1 clove garlic, minced
2 1/2 tbsp. tomato paste
1/4 cup water
1 1/4 tsp. black pepper
1 tbsp. vegetable oil
2 tsp. white granulated sugar
1/2 tsp. brown sugar
1/2 tbsp. ground ginger

Place all 3 chicken breasts into Crock-Pot (can be thawed or frozen).

Mix remaining ingredients in a large mixing bowl and whisk together until fully blended. Pour over chicken.

Cook on low for 6 1/2 hours for frozen chicken and 5 1/2 hours for thawed chicken. Use a large fork or two to pull apart the chicken breasts into shredded bits and mix with the sauce. Let sit on low for another 20 minutes.

Serve and enjoy!

Makes 4 large portions or 6 sandwich sized portions with plenty of sauce and great teriyaki barbecue flavor.

Recipe taken from www.Cooks.com website

Mark your Calendar

Note: All Classes below taught by CDBA Members

- **2/20:** Basics of Expansionist Beekeeping, Westside Bee Boyz
- **3/15:** Honey Tasting, Downers Grove Park District, Lyman Woods
- **3/19-3/20:** Beginning Beekeeping, Cook County Farm Bureau
- **4/19:** Advanced Beekeeping, Cook County Farm Bureau
- **4/23:** Hands on Mentoring, Downers Grove Park District, Lyman Woods

<http://www.westsidebeeboyz.com/events.php>

<http://www.dgparks.org/calendar>

<http://www.cookcfb.org/events/Beginning-Beekeeping-Course---Saturday--Sunday- 261>

CDBA Executive Board

President	Peter Soltesz
Vice President	John Hansen
Secretary	Jennifer Colandrea
Treasurer	Jacque Schuelke
Director (2017)	Kim Kulton
Director (2017)	Thad Smith
Director (2018)	John Hayse

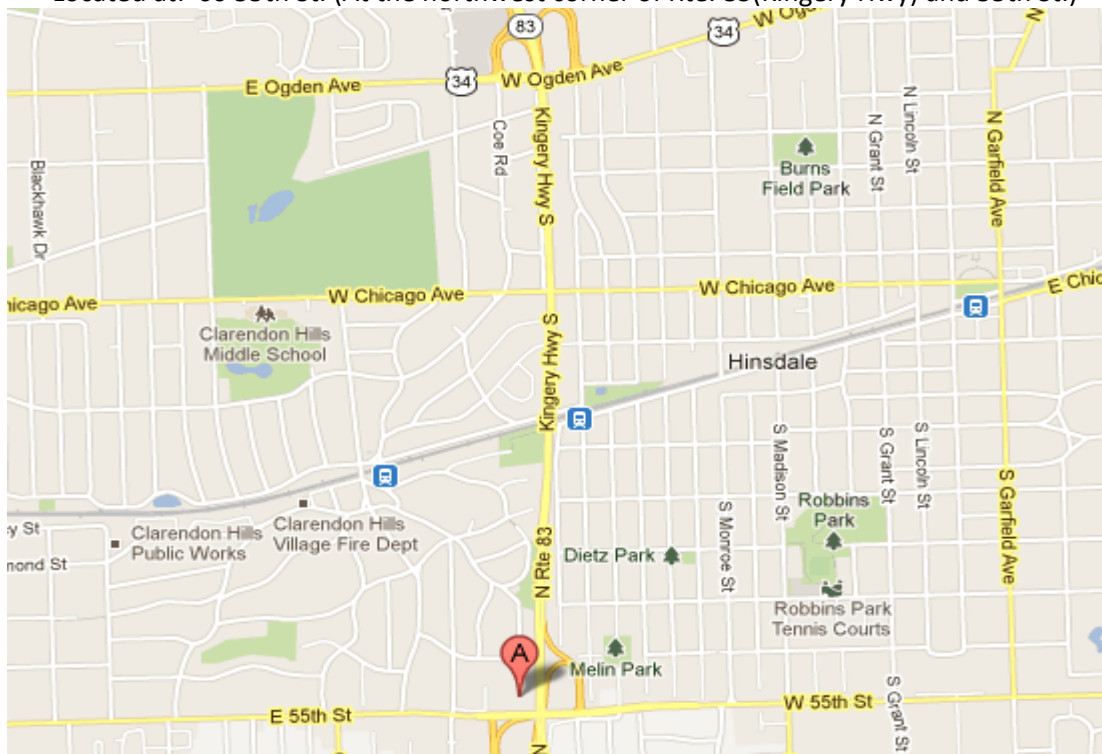
Committee Chairs

Membership	John Hayse
Webmaster	Neil Sexton
Newsletter Editors	K.Kulton/J.Colandrea
Sergeant At Arms	Ed Borsuk
Hosts	Tony Duchinsky
	Mary Duchinsky

CDBA Monthly Meeting, Saturday, February 20, 2016

Christ Lutheran Church of Clarendon Hills

Located at: 60 55th St. (At the northwest corner of Rte. 83(Kingery Hwy) and 55th St.)



[Link to map on Google Maps](#)