The Buzz

April 2017

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

Renew by April 30, 2017

Please renew your **membership** to the Cook DuPage Beekeepers Association for 2017. 2016 members who have not renewed by the end of April will be removed from our membership list. We thank you for renewing. Click here to renew online.

April Meeting Update

Join us in welcoming **Jana Kinsman, owner and operator of Bike A Bee**, an urban farming initiative that provides hives to community gardens to serve as educational tools and public examples of the magic of pollinators. Jana will speak about the services she offers as well as other adventures in dealing with pollinators.

The next general meeting will be held on **Saturday, April 22** at Christ Lutheran Church of Clarendon Hills located on the northwest corner of Rte. 83 and 55th Street. The doors open at 6:30p.m. and the meeting begins at 7:00p.m. Please consider bringing a snack to share with fellow friends.

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Package Bee Delivery Update

Package bees and queens will arrive area in two shipments:

- 2lb package: April 7 to 17
- 3lb package: April 27 to May 7
- Unmarked Queens: April 27 to May 7

Click here for more information. Pick up location is Trinity Lutheran School in Burr Ridge. An email will be sent with the location and a map prior to the pickup dates.

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 fill the air.

- Finish the assembly and preparation of your hives, hive stands and other parts.
- Monitor the pollen patty; if necessary you may need to add another.
- For new beekeepers, download the forms to register your bees with the Illinois Department of Agriculture (click here)
- 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.
- Inspect your existing hives for strength and any diseases or mites
- Review your in-hive frames to determine 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.

Timing the Honey Harvest

When is the best time to harvest honey from the hive? . . . It's a question that crosses the mind of most every beekeeper eventually. As with many beekeeping questions, the answer is "it depends."

The honey bee is one of the only creatures on earth, other than humans, that will take more than they need from the environment around them. This is due to their powerful hoarding instinct. As long as there is room in the hive to store nectar and ripen it into honey, and there are nectar sources accessible due to favorable weather, a hive of bees will keep collecting nectar and storing it in the hive as honey even though they may already have far more honey stored than is necessary in order to survive a long cold Winter.

When a colony has stored far more honey than they can reasonably be expected to consume during a long Winter, I believe it is best to harvest the excess rather than leave it on the hive for the Winter. While some well-meaning beekeepers will wait to harvest their honey in Spring rather than Autumn in an effort to be sure the bees have enough honey for Winter, there are a number of reasons why I don't believe this is a good idea.

Winter honey that does not get used and is still in the hive come spring will often become crystallized (at least in the Northeast). Thus, each Spring the bees can be seen uncapping honey that was unused during the Winter and sucking up what little liquid remains of the honey, while the numerous sugar crystals will be found on the bottom board or on the ground as they are removed from the hive as debris by the bees. In addition, crystalized honey is hard to extract. This makes life for the beekeeper much more difficult both due to the longer time it takes to extract crystalized honey and the extra wear and tear on the extracting equipment. It also increases the potential for comb blowouts during the extracting process and additional energy will be required to run the extractor since the crystalized honey will require it to run for a longer period of time.

The combs holding the honey left over in spring may also become moldy depending on weather conditions and the strength of the colony, and this may impact the quality of the honey harvested. In addition, leaving more space on the hive than necessary (in the form of extra honey supers that the bees don't need), which must be maintained and patrolled by the colony is usually a bad idea during these days of weak hives, small hive beetles, wax moths, etc.

To read the full article, click here.

Conrad, Ross. "Timing the Honey Harvest." *Bee Culture*. 25 Jul. 2016. Web. 26 Mar. 2017.

Mark your Calendar

- **4/15 & 4/22:** Beekeeping Field Study - McHenry County College - Crystal Lake, IL
- **4/28-4/30:** Arbor Day Plant Sale, Morton Arboretum
- **4/29:** IQI Queen Rearing Workshop
- **4/29:** Hands on Mentoring, Lyman Woods, Downers Grove

Links:

- Beekeeping Field Study
- Queen Rearing
- Morton Arboretum Plant Sale
- Lyman Woods

CDBA is a 501(c)3 Organization

The CDBA is pleased to announce we are a 501(C)(3) Charitable Organization! Find out more here.

U.S. Honey and Crop Report- March 2017

Click here to read about how the weather is affecting honeybees around the nation.

Editorial: A bumbled campaign: General Mills gets stung for its attempt to save bees

Click here to read an editorial from the Chicago Tribune about the new campaign by General Mills to save the honeybee.

Baked Honey Bacon Benedict

Serves 6-8

Ingredients:

- 4 tablespoons - butter
- 1 package - English muffins, split
- 1 lb. - thick bacon
- 1/4 cup - honey
- 1 dozen - eggs
- Salt and pepper to taste
- **For Hollandaise:**
- 2 packages - hollandaise sauce
- 2 cups - 2% milk
- 1 stick - butter
- Fresh parsley or chives and paprika for garnish

Directions:

Preheat oven to 350°

Spread each muffin half with butter and bake for 10 minutes on a sheet pan, set aside.

Spread the bacon out on a parchment lined sheet pan and drizzle with the honey. Bake for 20-25 minutes turning once. Remove each piece of bacon to a cooling rack to drain and cool. Cut each piece of bacon in half.

Prepare the hollandaise sauce according to the package directions and keep warm.

Place the muffin halves on a sheet pan and evenly divide the bacon over each muffin. Gently break one egg over each muffin half and sprinkle with salt and pepper. Bake for 12-15 minutes or until the eggs a cooked to your preference.

Serve immediately topped with warm hollandaise and garnished with fresh herbs and a sprinkle of paprika.

CDBA Executive Board

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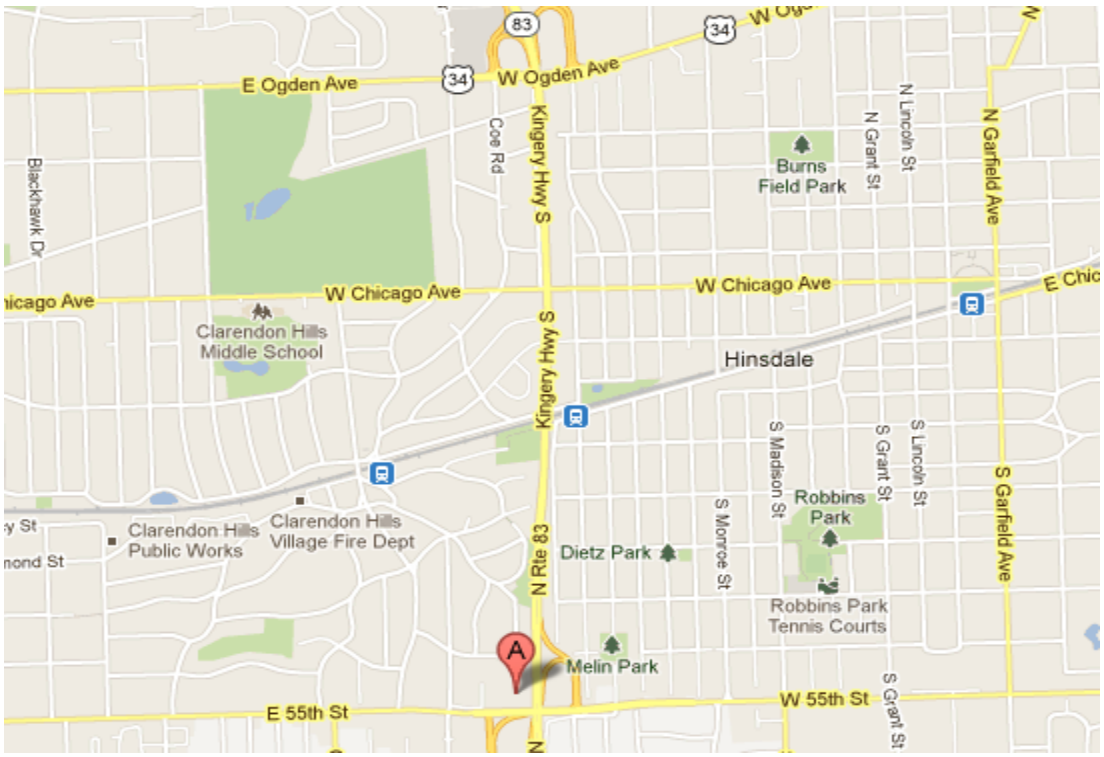
Sergeant At Arms	Ed Borsuk
Education	Omar Kamara
Hosts	Mary&Tony Duchinsky

Upcoming Meeting:

CDBA April Meeting, Saturday, April 22, 2017

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]