



THE

# APIARY NEWS



*A publication of the Worcester County Beekeepers Association*

## The President's Message

By Mary Duane

As the final days of 2008 wind down and we prepare to welcome in 2009, I hope that everyone had a peaceful and joyous holiday season. The WCBA ended the year with two special events-Thanksgivings Awards Banquet and the Holiday party. Congratulations to Barbara MacPhee on receiving the 2008 Beekeeper of Year award, Patricia Sevigney for the WCBA Appreciation Award, Paul & Linda O'Connor for the Presidents Appreciation Award, and Kelly Charpentier for being selected as the 2009 Honey Queen. The WCBA is a dynamic and vibrant organization because of its outstanding membership and these 5 people represent the best of the best!



*A reminder of happy times to come — photo by Bob DeBoer*

The WCBA board has many outstanding events planned for this coming year (**see details inside**) and I hope that you will take advantage of as many as possible. It is more important than ever to keep on top of the latest beekeeping information because the honeybee faces many unique pressures in our fragile world. One cannot just be a “bee haver” anymore and expect to keep a hive alive. For example, Colony collapse Disorder continues to baffle researchers. As we learned from Dr Pettis (10/04 WCBA meeting), it will probably be a combination of factors that are at the root of CCD and not just

one easy correction. Furthermore, Worcester County Beekeepers need to stay alert on the potential impact that the USDA treatment for the invasive Asian Longhorn Beetle could inflict on our colonies. Being involved in the WCBA is a great way to keep informed.

In conclusion, I encourage all members, new and experienced, to continue to educate yourself and others on the perils that face the honeybee. We, as beekeepers, also have the unique ability to educate the public on the critical role that honeybees play in our food supply. I believe that **hobbyist** beekeepers represent the front line in protecting the honeybee—let's all do our part.

Merry Christmas, Happy Hanukkah, Kwanzaa, and Happy New Year!

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## ATTENTION

**What:** 2009 Flower and Patio Show

**When:** February 27-March 1, 2009

**Where:** The Worcester DCU Center

**Needed:** 1) Volunteers to work the WCBA Booth

2) Donations of honey and wax

(no donation too small--really! Every jar helps!)

**Contact:** Mary Duane at 508-756-9282

### **Bee Sugar Candy** *for spring feeding of your bees*

**by Armand Provost**

Makes about 14 8<sup>3</sup>/<sub>4</sub>" pie plates

#### **Ingredients:**

15 lbs sugar  
3 bottles Karo syrup  
¼ teaspoon cream of tartar  
4 cups water

Heat to 240 degrees (soft ball stage)

Cool to 180 degrees

Stir vigorously

Pour into containers

It should be hardened and ready for use in 2-3 hours

### **Sugar available!**

WCBA member Tom Dalton has sugar to sell at cost for 25 cents per pound. Call him in advance and he will bring the sugar to the club meeting. You must supply your own pail.

Please contact him at 401-658-1000 if you are interested.

### ***Our newsletter is on the web***

*Would you like to receive email notification when the newsletter is available on our web site?*

*If so, please email the editor, Kathy de Graaf, at [kdegraaf@verizon.net](mailto:kdegraaf@verizon.net). Don't forget to mention whether you'd still like to receive a printed copy of the newsletter as well.*

## **“Working With the Bees”** *By Armand Provost*

Just after Labor Day I took the honey supers off the seven hives in the back yard. The Lbs. of honey were way down for me this year. I hope to have a better amount this coming year. I helped a neighbor of mine with his hives and for the few that he has they made a very good crop.

After I finished bottling up my honey I medicated the hives with Mite Away 2 and kept it on for 21 days as per instructions on the box. After that time I started to feed sugar syrup with Fumagilin-B. The weather had turned very warm by now and the bees took down the syrup very fast for the next few weeks. At this time the bees are looking pretty good.

I noticed that the yellow jackets were very few around here this year compared to last year when they were all over the place. I wonder if the mites might be getting to them as they do to our honey bees.

There's a large group of Morning Doves in my back yard, 15 or 20 of them, near the hives. They've been feeding on the BB Tree seeds on the ground from the large female tree. I have quite a few of these trees that over time have become quite large and now are causing a problem for my hives by causing too much shade over the hives in the summertime. I like to have my hives out in full sunshine all the time. I feel it's much better for the bees. I don't worry about the heat from the sun because the bees are keeping the temperature in the hive over 90 degrees anyway. If it gets too hot the bees will come out and hang on the front of the hive while other bees do the job of cooling it down. One of the BB trees a few years ago started growing right under the front of one of my hives and is quite a big tree now. I don't want to put the hives in any other place in the yard so I'm thinking of cutting some of these BB trees down to get the sunshine back by the hives.

The last three years I had no trouble with chalk brood disease. This year one of my hives came down with a bad case of it early in the season. It seems to come a lot of times in the spring when it's wet or rainy and cool, which we had this year, and that's one of the reasons I want the hives out in full sunshine. Some of the other reasons are the bees get working earlier in the morning and everything dries up faster around the yard, which makes for healthier bees.

We'll still check the bees about once a month during the winter to make sure they have enough food to get them through to spring time. When it's real cold I'll just give a quick check under the inner cover and if they need food I'll give them sugar candy right on top of the frames. Even though it's very hard they'll chew it all up sometimes within a couple of weeks. Make sure you more sugar candy to put in on the next check up.

I'll close now with this saying:

LET ALL THAT YOU HAVE ACHIEVED BE A SOLID FOUNDATION  
UPON WHICH YOU CAN BUILD A BRIGHT FUTURE.

## **67th Annual Worcester County Beekeepers Association BEE SCHOOL**

The Worcester County Beekeepers Association (WCBA), the oldest county beekeeping association in the country, will be holding its 67th annual Beekeeping School beginning March 5, 2009. The school will run for seven consecutive Thursdays from 7-9:30pm at:

**U. Mass. Medical School  
55 Lake Ave. N. Worcester, MA  
Amphitheater 2**

This school is appropriate for both the beginner and experienced beekeeper, the individual or family.

Whether an individual or family, the fee for the school is \$30.

**Early Registration Special! \$25 if received by February 1, 2009.**

This includes a course manual, pro-rated WCBA membership through August 31, 2009 and the WCBA newsletter.

**Registration is on the first night of class (March 5, 2009) starting at 6pm, or by mail.**

The seven week curriculum includes a variety of interesting lectures, hands-on experiences and outdoor workshops. Learn from the experiences of commercial as well as hobbyist beekeepers. Topics include:

- Getting Started
- Hive Management
- Safety Equipment

...and many others that are important to local beekeeping

Honeybees are renowned for their economic value as pollinators of fruits, vegetables and other agricultural crops. As well as being important pollinators, honeybees collect pollen, produce royal jelly and propolis - all of which are used as dietary supplements. Bees also produce beeswax that can be used for everything from candles to cosmetics.

**WCBA is a non-profit organization aimed at educating the public on the art of apiculture.**

Classes start promptly at 7:00pm.

*Please see registration form on the following page.*

## Epi Pen Use

*by Bob Bober*

I have had an epi (epinephrine) pen in my house ever since I started keeping bees. I simply asked my physician for a prescription and purchased it at the drug store. The pen should not be allowed to get too hot or freeze. I have never had to use an epi pen, but feel that it is better to have one on hand before the need arises.

Recently, I became concerned about my grandson. He visits us regularly and is diabetic. He receives four insulin shots every day. He is also subject to seizures and receives medication for that. I was concerned about the effects of an epinephrine injection under these circumstances. I do not know if Joseph is allergic to a bee sting or not. I asked two members of the bee club (Dr. Thom Schuetz and Dr. Brant Viner) and they both gave me the same answer.

If the symptoms are apparent, GIVE THE SHOT IMMEDIATELY!. Then call 911 or better yet have someone else call 911 while you administer the shot.

The indications of an allergic reaction are any or all of the following:

- difficulty breathing
- difficulty swallowing
- diffuse hives
- tongue swelling

This is a life threatening event. Any risk of reaction to the epinephrine is far outweighed by the fatal effects of the bee venom.

### 2009 WCBA Bee School Registration Form (please print legibly)

\_\_\_\_\_  
Name

\_\_\_\_\_  
Address

\_\_\_\_\_  
Other Names if Family

\_\_\_\_\_  
City

\_\_\_\_\_

\_\_\_\_\_  
State          Zip                          Phone

\_\_\_\_\_

\_\_\_\_\_  
E-Mail

\_\_\_\_\_

\_\_\_\_\_  
Years of beekeeping experience      Date fee paid                          Amount

**Send to:**

**Paul and Linda O'Connor  
PO Box 92  
Boylston, MA 01505-2045**

**Fee \$30 per individual or family (\$25 if received by Feb. 1)**

**Make checks payable to WCBA**

## ***Congratulations to 2009 WCBA Beekeeper of the Year!***

### ***Barbara MacPhee***

Barbara is a longtime beekeeper – she has managed bees for 33 and has been a member of WCBA for 27 years. She is currently a member of our Board of Directors and is serving as our Secretary. Barbara also serves as our delegate to the “Agricultural Marketing and Promotion Board” representing beekeepers from across the State of Massachusetts.

This year at “The Big E” on Sept. 15th, she facilitated a meeting between the current and past Presidents of the County Beekeeping Clubs, the State Bee Inspectors, and the Officers of Mass Bee with the Dept. of Agriculture represented by Scott Soares, Assistant Agricultural Commissioner. She hopes that this is the first of many meetings to educate our state government on the importance of Honeybees. In addition Barbara set up a booth at the State House for Ag Day where she gave samples of our honey to the Legislators and their aids to promote Massachusetts honey products.

Barbara always volunteers to help out our club at the Worcester Flower Show as well as the Spencer Fair. In the recent past Barbara taught Spring and Winter Management at WCBA Bee School for 5 years. Outside speaking roles have taken her to many elementary schools throughout Worcester County. She has also spoken to numerous Garden Clubs and events sponsored by Ag in the Classroom. Barbara believes that education and mentoring new beekeepers is the key to the future of beekeeping !!

A quote from Barbara: “I’m still no expert, but I sure do love those bees !!!”



## ***And Congratulations to our new Lifetime Members!***

From left to right: George O’Neil (WCBA treasurer), with Lifetime Members Gus Skamarycz, Roland Sevigny, ???, Germaine Laferriere, John Laferriere, and Mike Bayco

# WCBA Monthly Meetings

## Friday January 9, 2009

**Time:** 6:30pm  
**Place:** Knights of Columbus Hall  
 Leicester, MA  
**Speaker:** Todd Harding  
 Honey Gardens  
**Topics:** “Health and the Beehive:  
 A Beekeeper's Journey”

**Chef Supper**  
**Bring a dish based on your last name.**  
**Last names beginning with:**  
 A-I — dessert  
 J-R — main course  
 S-Z — vegetable

**Health & the Hive: A Beekeepers Journey** explores the importance of honeybees in our lives and the many health benefits that come from the beehive. The film considers the current state of the bees and suggests approaches to beekeeping and agriculture that would improve the outlook for the bees and the humans who rely on them. Some of the topics addressed in the film are pollination, queen breeding, disease control, bee venom therapy, organic agriculture and honey based plant medicine.

**About Honey Gardens:** The roots of Honey Gardens started in 1965 when Todd started keeping bees with his brother Tom on the top of field of their parents farm. The journey continued with studies of entomology & agricultural sciences at Cornell, working for beekeepers in the Finger Lakes of New York after this, and inspecting bees for the State of Vermont.

*(Continued on page 13)*

## Friday February 13, 2009

**Time:** 7pm  
**Place:** Knights of Columbus Hall  
 Leicester, MA  
**Speaker:** Dave Hebert  
**Topic:** Soap Making Workshop

Dave, who has mastered the process of making lip balm and hand cream, has now ventured into and mastered the process of making honey and beeswax soap. He will demonstrate from start to finish the process that he goes through. You will be able to see the master at work.

**Hebert Honey** was founded in 1990 with one hive in Danielson, Connecticut. Since then we have grown to be one of the finest Natural Product manufacturers in the northeast.

The founder, Dave Hebert, was born in Brockton, Massachusetts and with the exception of time spent in the U.S. Navy Seabees has always lived in New England. After graduating from Springfield College he worked as an Executive for the Boy Scouts of America, as Superintendent of Parks and Recreation, and after a twenty-four year career with the U. S. Army Corps of Engineers as a Park Ranger and Park Manager, he settled in Oxford, Massachusetts.

Dave’s rich background in nature and the out of doors helped him develop a respect for all things Natural. Having raw materials at hand from his beekeeping operation has led, over time, to the creation of a line of products for the whole family that are wholesome and 100% natural.

Hebert Honey participates in approximately twenty retail and Wholesale Buyer shows throughout New England and has grown each and every year.

## *WCBA Monthly Meetings, cont'd*

**Saturday March 14, 2009**

**Half Day Special Conference**

**Time: 8:00am—1pm**

**Place: Knights of Columbus Hall, Leicester, MA**

**Speaker: Dr. Jeffrey Harris, APHIS Staff Entomologist  
USDA Bee Lab in Baton Rouge, LA**

**Agenda & Topics:**

<b>8-9am</b>	<b>Coffee and Danish and Bee Talk</b>
<b>9-10:15am</b>	<b>Breeding for Varroa Sensitive Hygiene in Honey Bees</b>
<b>10:15-11am</b>	<b>APHIS Update on Hive Beetle Project</b>
<b>11-11:15</b>	<b>Coffee Break</b>
<b>11:15-12:30</b>	<b>The Baton Rouge Component of the Areawide Experiments</b>
<b>12:30-1PM</b>	<b>Worcester County Inspection Stats</b>

**Breeding for Varroa Sensitive Hygiene in Honey Bees** – This talk will be both a summary of 10 years of research that led to development of SMR (or VSH) honey bees, and an update of the current thrusts in this research program. A brief video will be presented that shows VSH bees in action, and there will be new information about other varroa resistance traits being selected in honey bees at the Baton Rouge lab.

**The Baton Rouge Component of the Areawide Experiments** – The USDA provided funds for a series of experiments to be conducted over a 4-5 year period beginning at the end of 2007. The purpose of these experiments is to provide new information on colony nutritional needs, the stresses of migration and other colony management regimes, and the utility of varroa-resistant stock in commercial beekeeping operations. The Baton Rouge lab is working with the other federal labs in conducting this series of experiments. I will report on the specifics of our experiments that involve field testing of ARS Russian honey bees and VSH (or SMR) honey bees in a commercial migratory operation in 2008 and 2009.

**Jeff Harris** has conducted research on honey bee neurophysiology, techniques for selecting and breeding for varroa-resistant honey bees, and elucidating biological aspects of honey bee resistance to varroa mites over the last 20 years (beginning with his graduate studies at Louisiana State University). The studies in neurophysiology required novel techniques of handling and sampling honey bees in order to accurately measure chemicals in their brains. Jeff developed micro-dissection procedures for sampling ovaries and brains of bees and for counting stored sperm in varroa mites. He was the first to consider and demonstrate the possibility of breeding from selected worker bees, which normally are non-reproductive members of the colony. He also developed a procedure for tagging individual varroa mites which allows the possibility of in-depth studies of individuals through time. Jeff worked with Dr. John Harbo (retired USDA, ARS) to

*(Continued on page 13)*

# WCBA Monthly Meetings, cont'd

## Friday April 10, 2009

**Time: 6:30pm**

**Place: Knights of Columbus Hall  
Leicester, MA**

**Speakers: Rebecca Knapp  
Keri Schray  
Kelly Charpentier  
Jack Nothardt  
James Blodgett  
Dr. Joerg Mayer**

**Topic: Trials and Tribulations  
of New Beekeepers:  
Case Studies**

I have chosen 6 new beekeepers to present their story on starting new with bees. They will discuss how they got into beekeeping, the problems they faced with their bees and how they tried to solve those problems, the joy they have got from their new hobby and give some parting advice to new beekeepers that will be starting at the end of this year's bee school. We will all be able to learn from this session which will open our eyes to the problems most faced by new beekeepers. It is especially important for all new beekeepers to attend.

**Chef Supper**

**Bring a dish based on your last name.**

**Last names beginning with:**

**A-I — main course**

**J-R — vegetable**

**S-Z — dessert**

**SPEAKER BIOS**

**Jim Kamosky and Rebecca Knapp** live in Princeton, MA on 34 acres of woods and farmland. They have goats and chickens, fruit trees and a big garden. They have 5 children, ranging in age from 7 to 27, and many pets. Jim is an 8th grade Science teacher at the Bancroft School in Worcester. Rebecca is a Psychiatrist in private practice outside of Worcester and affiliated with UMass Memorial Medical Center. She first thought about keeping bees after reading *The Secret Life of Bees*. Soon after moving to Princeton, they went to the Spencer Fair and stumbled upon the WCBA table in the agricultural hall. They talked to Mary Duane and Paul O'Connor about beekeeping, the club, and Bee School. Their friendliness and enthusiasm impressed Jim and Rebecca greatly, but it was watching the bees in the observation hive that got them hooked. They attended Bee School the following March of 2007 and started with two nucs in May. They continued with 2 hives this year and extracted their first honey this summer. Next spring they plan to expand to 4 hives.

**Kerri Schray** is a mother and Intellectual Property attorney, with a background in biochemistry and genetics. Her IP practice focuses on life science technologies, most recently in the area of medical devices and diagnostics. Kerri started her first two hives in the spring of 2007, after observing and "renting" a hive from a friend during a previous season, and attending the WCBA bee school in 2007.

**Kelly Charpentier** always wanted to have honeybees. Two years ago she asked her dad, Joe, for honeybees for her 30th birthday. He got her two beehives, and she attended bee school that year. This past year she attended bee school again and her family also attended. "We had so many learning experiences with the bees this season! Our hives multiplied, and we were up to 7, and now we are back down to 5. I love watching my honeybees. They are the most interesting and amazing creatures. My favorite thing in the world is the

*(Continued on page 10)*

## *WCBA Monthly Meetings, cont'd*

### **SPEAKER BIOS** (Continued from page 9)

smell of the inside of a beehive. Beekeepers know the smell that I am speaking of! I spend a lot of time talking to people about beekeeping, and trying to educate them. Most people are extremely interested. My plans as the new Honey Queen? To educate people every chance that I can! People need to know how important honeybees are in the scheme of things! My future plans? To continue learning about honeybees and the art of beekeeping, and teaching people. I also plan on expanding as the years go on, adding more healthy hives, and maybe having a side business with honey and wax products. As a person who works in medicine, I'm extremely interested in the effects of bee-sting therapy, and honey in wound healing." Kelly works full time as a veterinary anesthetist at Tufts School of Veterinary Medicine. She also enjoys snowboarding, hiking, running, and reading.

**Jack Nothardt** and his family moved from Natick to North Brookfield in 1998. They have 3 daughters age 22, 20, and 17 years. They had purchased a small farm 2 years before and were building a new home there. The hope was to live a more self sufficient and rewarding lifestyle. They presently grow most of their own vegetables and raise most of their own livestock for personal use, occasionally selling any extra. Bee keeping sparked their curiosity about 8 years ago while attending the Spencer Fair and visiting the Worcester County Beekeepers Exhibit. Finally, in 2007 they decided to go to bee school. They currently have 4 hives and got approximately 400 lbs of honey this past season. Jack has operated a small chimney cleaning business in Framingham for the past 30 years. He is also an avid hunter and fisherman.

**Jim Blodgett** became interested in beekeeping after doing a research paper on "bee dances" for his college biology for non-majors class many years ago at Gettysburg College. In 2003 he took the Worcester County Beekeeping Class and his adventure into beekeeping had begun. He ordered a package of Buckfast bees, just because he loves history and found the story of Brother Adam of Buckfast Abbey fascinating. It would be three long seasons before Jim harvested a drop of honey. Along the way he was confronted with disease, swarming and being honey bound. All of these setbacks provided valuable lessons and he always felt free to pick up the phone and call fellow club members for advice. When not beekeeping, practicing law or driving his 4 children to their myriad activities, Jim enjoys playing golf and fly fishing. He started a wonderful tradition three years ago by having a Honey Harvest in September. His colleagues from the Worcester Juvenile Court assist him in the uncapping of frames, spinning and bottling the years harvest followed by a festive dinner at his house later in the day. It has been a great way to introduce others to beekeeping.

**Dr. Joerg Mayer** grew up in Germany where he received his primary education. He went to Budapest, Hungary to study veterinary medicine shortly after the "iron curtain" fell. During his studies he was fortunate to be able to work with veterinarians in South Africa and Namibia for 6 months. He always had a strong interest in exotic animal medicine. After he received his doctoral degree from the University of Budapest, he went to the USA for an internship in 'Zoological Medicine and Surgery' at the Roger Williams Park Zoo in Providence, RI. At the end of the internship he was part of a research team to study wild tree kangaroos in the rainforest of Papua New Guinea for 3 months. After this exciting experience, he went to the Royal veterinary College in London, England to study for his Masters of Science degree in wild animal health. The masters project which focused on lead toxicity in the common loon, brought him to the Tufts Wildlife Clinic in the USA. There he was hired and currently serves as a clinical associate professor and the head of the clinical service for exotic animals. He lectures regularly at large national and international conferences on all aspects of exotic animal medicine. His wife and he share their house with 2 cats, 2 rabbits, 2 tarantulas, lots of fish in 2 different aquariums and about 80,000 bees in 2 beehives.

## *WCBA Monthly Meetings, cont'd*

### Saturday May 2, 2009

#### *First Outdoor Meeting of the Season*

**Date:** Saturday May. 2, 2008  
**Time:** 1 p.m.  
**Place:** Home of Norman Mercier  
 99 Lovett Road  
 Oxford, MA 01540  
 508-987-0947  
**Speaker:** Ken Warchol and workshop leaders  
**Topic:** Swarm prevention methods and  
 Making effective splits  
 Hive openings and hands-on  
 workshops for new beekeepers

Ken will open several hives and demonstrate how to keep your hive at peak strength and yet keep it from swarming. There is a delicate balance between a booming hive and a swarming hive. Ken will demonstrate several methods of swarm detection and prevention in order to increase your honey yield.

The second half of the program will be hands-on workshops for new beekeepers under the mentorship of experienced beekeepers. New beekeepers will have the opportunity to put their theoretical learning at the bee school into practice.

*Please bring veils and gloves as needed*

**Directions:** Take Route 395 south from Auburn or north from CT. Exit on 4A to Sutton Ave. Go left onto Lovett Road at the lights (Home Depot is on the right). Stay right at first intersection and left or straight at the second intersection. Norman's is the 2nd to last house on the left before the end of the road.

### Saturday June 13, 2009

**Date:** Saturday June 13, 2009  
**Time:** 1 p.m.  
**Place:** Home of Marc Sevigney  
 101 South Shaker Road  
 Harvard, MA  
*please see directions on next page*  
**Speaker:** Ken Warchol and Marc Sevigney  
**Topic:** Keeping your hive at Peak  
**Strength** During the Summer Season  
 Brief history of the Shaker  
 Community in Harvard

There are many ups and downs that a colony can take during the long summer season. We must deal with dearths, supercedures, swarms, mites, honey bound hives, and laying workers that can put a hive into a downward spiral. We must know how to deal with these issues in order to keep our hives at peak strength. Ken will open Marc's hives and give beekeepers ideas on how to minimize these problems and keep our hives at peak strength so that we are able to capture the waves of nectar flows.

Marc has purchased the old 1800's Shaker Meeting House in Harvard with its out buildings and has restored it into one extraordinary home that he lives in. I was so impressed with this restoration that I felt every-

one in the club should see it. Marc will give us a brief history of the Shaker Community and of the meeting house. He will then take us on a tour of the house and outbuildings. This is a tremendous opportunity to see what can be done with historic buildings and keeping the aesthetics. Marc keeps 6 colonies of bees on his property and has been a beekeeper for many years. *Please see directions on next page*

## *WCBA Monthly Meetings, cont'd*

### **Directions to Marc Sevigney's house**

**101 South Shaker Road, Harvard, MA**

Follow Rte 2 East to exit 38B. Merge onto Rte 111 North/110 East toward Ayer. Follow Rte 110/111(Ayer Road). Turn right onto South Shaker Rd. Follow South Shaker Rd to number 101 South Shaker. Marc's House is on left. (If you get to the Ayer town line then you missed South Shaker Road)

**Saturday June 20, 2009**

**DATE: June 20,2009**

**PLACE: UMASS AGRONOMY Farm  
South Deerfield , Mass.**

**TOPIC: 3rd Annual Massachusetts Beekeepers' Association  
FIELD DAY**

*Further details in our Spring Newsletter*

### *Scenes of Worcester County Beekeeping*

Ken Warchol getting ready to inspect  
Angela Graves' hive in Princeton



The hive is hung from the tree to protect  
it from bears.

**About Honey Gardens** *(Continued from page 7)*

Then working with around 180 colonies, raw, farm style honey was introduced to Vermont and Boston market. Todd would fill his little pick-up truck each month, make deliveries along the way to Boston and stay with his grandparents. This product was unusual, as people were used to the liquid heated honey found on most supermarket shelves. Raw honey was the traditional way honey was eaten 100 years earlier, before production outweighed good taste and nutrition in the honey market. Todd saw the value in the raw, unfiltered honey and now with a growing interest in healthy foods and agriculture, people were ready for it. A few years later the elderberry syrup was developed inspired by tradition and homebred health. Lewis Hill, well-known as an orchardist and elderberry specialist in Vermont, inspired Todd for years to develop it. When the time was right, he brought a team of herbalists together to make it happen. This led to the development of the wild cherry bark syrup, propolis spray, salve and Rejuvenation Tonic. Our newest product is the mead, also grown from years of contemplation and testing. Mead, or honey wine, is the oldest fermented beverage known, and harkens to Honey Gardens' connection to tradition.

Over the last 12 years, Honey Gardens worked with an average of around 1200 colonies in the Champlain Valley of Vermont a Lawrence River Valley of Northern New York State, peaking out at 1,900 and down to 340 after a tough winter loss. Even at that rate bees could not keep up with the demand for raw, unfiltered honey. We began bottling the honey of other local beekeepers and they were thrilled to have people enjoy their honey in its purest state - raw and unfiltered - a market that had not existed for them before. We have since scaled back our beekeeping operation to about 25 hives, which are used to train the local youth in beekeeping and pollination. We bottle the honey from these fellow beekeepers throughout the spring and summer.

Our vision includes connecting the people to the land by encouraging sustainability and stewardship. By supporting the work of the bees, you are supporting agriculture and helping to keep land from development.

**About Jeff Harris** *(Continued from page 8)*

breed varroa-resistant honey bees, which ultimately led to the breakthrough discovery of a heritable trait in bees that suppressed mite reproduction (the SMR trait). Jeff contributed significantly to the current understanding that the SMR trait is caused by hygienic removal of mite-infested brood by the resistant bees, which is varroa sensitive hygiene (VSH). The VSH/SMR trait is commercially sold to the beekeeping industry by Tom Glenn and is targeted in selection programs around the world. Jeff also had significant roles in the novel search for varroa-resistant germplasm in populations of bees from far-eastern Russia. ARS Russian honey bees are now a successful contribution to the U.S. beekeeping industry.

**Directions to the Leicester K of C**

**Monthly Meetings** and many of the **Special Events** of the WCBA are held at the Knights of Columbus Hall, Manville Street, in Leicester, Massachusetts.

**From Webster Square** in Worcester, follow Route 9 West, a major road, into Leicester. 2 miles from the town line turn right onto Manville Street, just after Entwhistle's Garage.

**From the Spencer or Leicester area**, follow Route 9 East. Turn left onto Mannville Street just before Entwhistle's Garage. The Entrance to the Knights of Columbus Hall will be on your left within 1/2 mile on Mannville Street.

Worcester County  
Beekeepers Association  
C/O Mary Duane  
89 Blithewood Avenue  
Worcester, MA 01604

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Worcester County Beekeepers Association

First Class  
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**HONEY**  
NATURALLY

Buy Local Honey!



“ BEES PROTECT THE ENVIRONMENT, PROTECT THE BEES”

Winter 2008-9

### THE APIARY NEWS

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WORCESTER COUNTY BEEKEEPERS ASSOCIATION  
Executive Committee and Board of Directors

President	Mary Duane	(508) 756-9282
V. President	Norman Mercier	(508) 987-0947
Secretary	Barbara Mac Phee	(508) 829-4556
Treasurer	George O'Neil	(978) 355-2442
Director	John Sinacola	(508) 865-6928
Director	Donald Sandstrom	(978) 562-2632
Director	Sara Gammell	(978) 342-5347
Director	Alden Abbott	(508) 832-3837
Director	Ray Quirk	(508) 883-5821
Past President	Bob DeBoer	(508) 865-3916
Director Bee School	Paul O'Connor	(508) 869-6214
Director Programs	Kenneth Warchol	(508) 234-6833
MBA Delegate	Mary Duane	(508) 756-9282
Library Committee	Tom Gammell	(978) 342-5347
Nominating Committee	Donald Sandstrom	(978) 562-2632
Publications	Kathy de Graaf	(508) 393-0140

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Feel free to contact any of the above directors or committee chairs with questions relating to the Worcester County Beekeepers' Association or beekeeping in general. The APIARY NEWS is published quarterly by the Worcester County Beekeepers Association for its members. All submissions are welcome and should be sent to:

EDITOR -IN- CHIEF Kathy de Graaf 23 Edmunds Way Northborough, Ma. 01532

You can find us on the world wide web at:

<http://HoneyBeeClub.org/> Editor's e-mail: [kdegraaf@verizon.net](mailto:kdegraaf@verizon.net)