

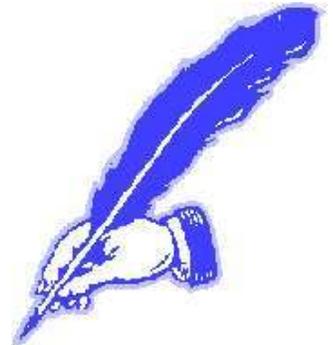
NEXT MEETING: Monday October 12th at 6:30 PM at the Blount County Public Library, Sharon Lawson Room, on Cusick Street.

PROGRAM: Our program for October will begin with nominations for officers for 2010. The board of directors has a slate of officers to present, but nominations will also be accepted from the floor. Please do not present a name for a position unless you have asked that person if they are willing to serve. Election of officers will take place at the November meeting. Our seasonal management portion of the meeting will be presented by Bob Landers. After seasonal management, we will have a guest speaker, Larry Chadwell from Oliver Springs. Larry will be speaking on winterizing your colonies, and will also talk about setting up a shop to build beekeeping woodenware. Hope to see everyone there!

PRESIDENT'S MESSAGE:

What a year we have had so far, above normal rainfall, lower temperatures and green grass all summer. Some people including myself have complained a little because of all the rain. The rain washed out nectar, caused some crop problems and I even think my cattle did better (I had a lot of pink eye this year) when it was dryer. We're never satisfied, and I'm sure if next year is dry and hot we would welcome some cool wet days.

I hope you have your honey off and your medications on by now. If not you had better get busy before your colonies get into trouble. I have heard reports, and have seen myself that some colonies are in need of feed now. I know there are a lot of weeds blooming, but I fear the nectar may be diluted as it was in spring by so much rain.



Please think about attending the fall meeting of Tennessee Beekeepers in Cookeville on October 16th and 17th. This is the closest to Maryville the meeting has been in a while so take advantage of that to attend this year. It looks like a good line up of speakers especially Keith Delaplane from the University of Georgia who will be one of the speakers. Dr. Delaplane is heading up a group of researchers looking at Colony Collapse Disorder (CCD). Actually the 4.1 million dollar grant is for the purpose of looking at honey bee health problems of which CCD is a major concern. Anyway I'm looking forward to what he has to share on the subject. You can find information on the website www.tnbeekeepers.org or in the hive tool if you are a member of TBA.

Finally I would like you to help myself and the other officers to make our meetings more meaningful to everyone, from beginner to experienced beekeeper. Please write down subjects you would like to be covered at our meetings and give them to myself or one of the other officers at our next meeting. I ask the new beekeepers to write down what has been their biggest challenge and what you have needed help with the most getting started with bees. This is a way **each** member can have a part in improving our meetings and our association. Also beginning next meeting we will have a sign in sheet to help us know who is attending and how many so we will have an idea how our attendance runs from month to month. I'll share more at the meeting on this subject. Thanks in advance for your help.

Charlie Parton

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SEASONAL MANAGEMENT:

I hope everyone enjoyed the fairs and farmer's market events last month! BCBA was well represented and I appreciate all those who were able to help! As with the last few falls in east Tennessee, it seems we have not had a great fall honey flow, at least not in my part of the county. I have had hungry bees now for about a month, and if you haven't checked your colonies, I urge you to do so. Do a thorough look through to check for honey stores, a laying queen, and for possible disease. There have been reports of increased hive beetle problems, and there have also been reports of European Foulbrood being found in our area. If you think you may have a problem, do not hesitate to call on your county inspectors, or Mike Studer. You still have time to correct some late season problems before the weather turns off cold.

Seasonal management of your colonies includes getting your bees ready for winter. Most of you have already been checking on this, but if you haven't, Larry Chadwell will be offering a few tips on things to do. The first thing to do is to make sure your bees have feed. Open the colonies and look for capped honey. Do not rely on the "weight test" because pollen loaded colonies will trick you. If you need to feed colonies in your bee yard, you should put feed on all the colonies. If you only feed the weaker colonies, or those with few stores, the stronger colonies may start robbing. There are many types of feeders available to use, but for larger volumes of feed, the hive top feeders and feed buckets are the best. Boardman feeders will work, you'll just have to visit the apiary more often!

This is also the time to get your fumagilin fed. Nosema is one of the tough diseases to diagnose unless you have microscopic equipment, or you have such a severe problem you are seeing diarrhea on the front of the hives. BCBA promotes checking your colonies to determine when treatments are needed, but this is one of those difficult diseases to detect, and I personally feel we should treat for it. Fumagilin can be fed in a 2:1 sugar water, 1 teaspoon per gallon, and they need 2 gallons in the fall. Dale Hinkle gave a tip to add a little vanilla flavoring to help the bees take the sugar water more readily. I tried it this season and it did seem to help. One thing to remember when mixing your sugar water and medication— do not put the fumagilin into hot water. This will render the antibiotic useless.

What to do if you find a queenless colony this late in the year? Well, most of the colonies have started kicking out the drones for the winter, so allowing a colony to try to raise a queen might not work so well. It would be much easier to secure a queen in the spring, so papering the queenless colony on top of a queened right colony will save the bees. (I will add here that if there is any question as to why there is no queen, you should call an inspector to have a look. We do not want to put a diseased colony on top of a strong, healthy one!) You should check the queenless colony for queen cells, and remove them. Then place a single sheet of newspaper on top of the strong colony right on top of their food stores, cut a few slits in the paper to allow for easier removal by the bees, and place the queenless bees on top of the paper. Then put the inner cover and outer cover on top. Give the bees about 5 days, then go back and check to see if they were combined. You may then remove any excess equipment and store until spring when you can split the hive again. It is best to combine a queenless colony on top of a strong one. Putting a queenless colony on a weak colony in hopes of having a better colony does not work— I know from experience!

OK, so we have done our Varroa and Nosema treatments, have removed all strips if used, have fed the bees to increase their stores, and now we wait for cold weather. When the temperatures fall, you may want to consider adding entrance reducers to keep the pests out. If you have screened bottom boards, you may close them up with inserts, or leave them open throughout the winter. I have used both methods, successfully through even hard winters. Continue to check food stores when the weather turns cold. On days where the temperature climbs to the fifties, you can pop the top off and have a quick look at stores. If it appears the bees are going through the honey stores too quickly to get through the winter, we have some winter feeds that can be used, hard candy and a sugar "goop". The recipes for both will be presented in the next newsletter.

And finally, keep an eye on your honey supers stored under moth crystals. It would be a good idea to check the crystals about every 2-3 weeks. The fumigation will slow down when the weather cools off, so they won't need checking as often. Come to the meeting on Monday night and see what other ideas Larry will have for us! See you there.

Stacey



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Doug Hardwick Store Manager	
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Nominees for BCBA Officers and Directors 2010

The Board of Directors after careful consideration would like to present the following slate of individuals who have agreed to serve on the BCBA board in 2010. Nominations will also be accepted from the floor on October 12th. We will elect the officers and directors at the November meeting.

President– Terry Best
Vice President– Dennis Barry
Secretary– Stacey Adair
Treasurer– Dale Hinkle
Alternate Officer and Public Relations– Jim Stovall
3 year Director– Jim Brown
2 year Director– Rueben Payne
1 year Director– Teresa Best

A special thanks to our officers who are stepping down this year, Charlie Parton (Pres), Mayford Lloyd (VP) and Terry Best (Director).

Thank you to all the above for agreeing to serve!

Blue Ribbon Country Fair Smoky Mountain Heritage Center

I want to thank everyone who brought entries to the fair. Participation was up around 20% overall, and that increase was also seen in the Honey Show. Let's get off the couch next year and get those entries in.

I also want to thank everyone who came to work on such a rainy day. Sue Tarwater and her mom were there to judge the show. That's a much bigger job than you might think. Several others came to help and talk bees with people, but, because of the weather, most of the talk was among ourselves. Thank you Nick Hanson, Dennis and Amanda Killingsworth, Dennis Barry, Inez and Odra Turner and Harlen Breeden. Charlie and Darlene Parton, Coley and Judy O'dell, Earl and Wilma Seay and Reuben Payne and his wife also came by to check on us. You know, whatever success we have in an event like this as well as our club is due to the hard work and participation by everyone, not just a few. Thanks again.



Two of our favorite beekeepers, and all time biggest ambassadors for beekeeping, Inez and Odra Turner. Happy belated birthday Odra!

Doug Hardwick

Sue Tarwater judged the Fair in Townsend this year. She is checking a fill line on a bottle of extracted honey. Sue will become a certified Welsh Honey Judge in March at the Florida Beemaster Program. Congrats Sue!



Results of the Honey Show on Page 5!!!



Maryville Farmer's Market "Honey Day" a great success!!

The weather was wonderful on Saturday September 12th in downtown Maryville. The focus for the day was honey and bees and the produce and flowers that come from pollination. Although the turnout may have been a little light for the day, we had a great day at the BCBA tent! Patrons of the market were able to sample honey, pollen and some holiday honey punch! At the Farmer's Market information booth, patrons were also able to sample some creamed honey, courtesy of the O'Dell's. There is still a very keen interest in bees and their plight with CCD, and we answered questions until about noon. I think we also convinced about 5 potential new beekeepers into coming to our meetings and short course. It was a great day, and I want to especially thank Terry Best, Charlie Parton, Darlene Parton and Stephanie Tarwater for all their efforts in setting up and manning our display. It is a fun day and we always look forward to seeing our friends at the Farmer's Market! Let's start planning for next year!



Stephanie helps a visitor get a bird's eye view of the observation hive!



Terry, Charlie and Darlene talking bees and offering honey sampling.



Stephanie and John Skinner take a punch break during a lull in the traffic. Thanks John for the observation hive!



Blue Ribbon Country Fair Honey Show Results

Congratulations to all the exhibitors at the Smoky Mountain Heritage Center Honey Show on September 26th. I think you will recognize a few of these people!

Extracted White– 1. Doug Hardwick
2. Glendon Davis
3. Darlene Parton

Extracted Light Amber– 1. Leon Davis
2. Wilma Seay
3. Anthony Wayman

Extracted Dark Amber– 1. Dennis Barry
2. Harry Bowie
3. Debbie Bowie

Comb, white– 1. Rueben Payne
2. Justin Mize

Comb, light amber– 1. Emily Crisp

Comb, dark amber– 1. Emily Crisp

Beeswax– 1. Judy O'Dell
2. Wilma Seay
3. Harry Bowie

Homemade products, beeswax– 1. Doug Hardwick
2. Judy O'Dell
3. Anthony Wayman

Frame of Light Honey– 1. Wilma Seay

Frame of Dark Honey– 1. Wilma Seay

Exhibit of Bees in a Hive– 1. Judy O'Dell
2. Doug Hardwick



November Meeting– Kim Flottum

Please mark your calendars for the BCBA meeting on November 9th. We will have a very special guest speaker, Kim Flottum, editor of Bee Culture magazine. We are very excited to have a speaker of such caliber coming to our organization! You won't want to miss this one. See you there!



It's Not Too Late!!

The TBA Fall Convention for 2009 will be held at the Hyder-Burks Agricultural Pavilion at Tennessee Tech University (TTU) in Cookeville, TN, October 16th and 17th. Registration is \$30 per person for 1 day, \$40 per person for 2 days, and lunches are \$8 each day. Registration at the door will be accepted, so please make plans to attend if you can!

Editor– Thought I would pass this along– sounds very interesting, and is being approved to use during a honey flow. Might be really beneficial to double and triple crop honey producers who have trouble timing for varroa treatments.

CATCH THE BUZZ

New Formic Treatment Released Today

From NOD Apiary Products, Ontario, Canada
A Solid Solution to Colony Collapse



The *Varroa* mite has been identified as a major contributing factor in colony collapses around the world. NOD Apiary Products, Canada has developed a new innovative solution to this crisis. At Apimondia 2009, NOD Apiary Products – Canada, announced today the development of the next generation of treatment for the control of the *Varroa* mite.

The “Mite Away™ Quick Strip”/MAQS™ This new generation of *Varroa* control works by not only killing *Varroa* on the bees, MAQS™ targets the next generation of mites before they even emerge, killing them directly were they live and breed. It is effective, killing over 95% of *Varroa* under the cap.

Using a patent pending strip formulation of formic acid (naturally occurring in honey) MAQS. not only controls the *Varroa* it does this without creating any contamination within the hive. Beekeepers have never had a tool like this before.

According to Steven Haylestrom, of NOD Apiary Products, MAQS™ answers Martial Saddier’s call for help. A French Congressman from Isère, Mr Saddier was appointed by Prime Minister François Fillon to evaluate the French beekeeping industry in 2008.

Hawaiian authorities have requested NOD make an immediate application for a section 24C SLN (Special Local Needs) Registration to ensure beekeepers have MAQS™ available for treating hives by October 2009.

Following successful trials conducted in Hawaii and in Canada, NOD Apiary Products is proceeding with new MAQS. trials in Europe.

Trials are now under way in Angers, Lyon and Eastern France. The French trials include testing of *Varroa* efficacy as well as the effect on brood, bees and residue in honey. In addition the effect of this new formulation on Nosema spores is also being observed. The first results are expected within weeks with final results in early 2010.

MAQS™ – Mite Away Quick Strip

- Targets the *Varroa* where it is reproducing – killing the next generation without harming the developing bee.
- Easy to use – This is the only formic acid Varroacide in a Strip Formulation. NO ADDITIONAL EQUIPMENT IS REQUIRED. The beekeeper simply cracks open the brood area of the hive and lays the strips across the frames. Done.
- Treatment is just seven days TOTAL.
- No residues - Can be applied DURING a honey flow – with no withdrawal period.
- Has been tested successfully in temperatures up to 33°C/92°F
- 100% Fully compostable. – After application is completed MAQS can be left in the hive for the bees to dispose of or can be removed and composted.
- Co-developed with the assistance of a European Partner, this partner will be announced within the next weeks.

Product will be available for beekeepers in Hawaii as soon as SLN Registration is received, this has been requested to be completed for October 2009.

General distribution is being targeted for January 2009 for North America. (2010??)

For more information, contact NOD Apiary Products, 2325 Frankford Rd., Frankford, Ontario, K0K 2C0, Canada Steven Haylestrom, 613-398-8422 or check www.MiteAway.com in the near future for additional information.

This message brought to you by [Bee Culture](#), [The Magazine Of American Beekeeping](#), and on October 5, 2009...Bee Culture Goes Digital! Watch for more information on Digital Bee Culture, The Paper AND Digital Magazine Of American Beekeeping



Don't forget our Library! We have excellent reading materials for those long winter days when you can't get out into the apiary. Please visit Andy Morris to check out your books and videos! Also, if there are some books or videos that you have seen and would like for us to have, please give the information to Stacey or Andy and we will try to purchase them for the library!

Wanting to do something different out of your apiary? Consider Mead

This article was sent to me by my mother from a local wine shop in Farragut. Tennessee law allows for home brewing of beer and wine for personal use only, and can be served to your guests as well. Since our local wine stores are going to promote meads, I thought I would share some of their promotional information with you.

There is a great website that has directions for making mead as well as a video at <http://www.stormthecastle.com/mead>. Another good website, <http://www.gotmead.com> has all kinds of information about meads. There are also books available from your bee suppliers on the art of making mead.



From the Farragut Wine and Spirits October Newsletter

HONEY WINES ARE ON THE RISE

Mead is meant for more than St. Patty's Day. When St. Patty's Day rolls around, some local leprechauns may be looking to shake up their green beer traditions with a true Irish treasure - enter Mead. What exactly is Mead? It is a delicious honey wine that has been made and enjoyed by Celtic nations for centuries. While many countries, have heritage with honey wine interlaced throughout; Ireland, in particular has had a long-standing love affair with Mead. This famed drink, believed to have been discovered by Irish monks during medieval times, galloped through the social circles of everyone from Irish peasants to Irish Saints and from Noblemen to the High Kings of Ireland. Mead has also enjoyed consistent time in the limelight of both Gaelic poetry and Irish folklore.

While there are many variations of mead, traditional Mead consists of honey and water and often times yeast. The fermented product, honey wine, offers flavor variations somewhat reminiscent of a Riesling, ranging from pretty sweet to quiet dry. In Celtic cultures, Mead was believed to enhance virility and fertility, while also contributing supposed aphrodisiac qualities. As a result, Mead quickly found its way into Irish wedding ceremonies. In fact, the term "honeymoon" is believed to have stemmed from the Irish tradition of newlyweds drinking honey everyday for one full moon (a month) after their wedding. Today, some Irish weddings still include a traditional Mead toast to the newlyweds as a fair tribute to times and well wishes of both old and new.

Meads can be enjoyed chilled or warm and are a perfect partnership for chicken or turkey dishes, in addition to being a terrific cap to a St. Patty's Day corned beef meal or a hearty Irish stew. They have also become a favorite drink at NAMA Sushi Bar located in Downtown Knoxville and also in Homberg. Only a few miles from Knoxville, in Lake City, you will find Shady Grove Meadery which produces the Tennessee traditional and sparkling honey wines that have become so popular at NAMA Sushi Bar. They are one, of only 3 meaderies in the nation, to produce sparkling Mead. Shady Grove Meadery will be featured in a PBS documentary on local East TN culinary interests called "90 Miles" with Knoxville Chef Garrett Scanlon. "90 Miles" is a 6 part series airing on Thursdays at 8:30, beginning on November 5. Shady Grove will be featured on Thursday, November 19, at 8:30.

Members, if you think you are having problems in your apiary, please call on your association inspectors to take a look. There is no cost to you!

Stacey Adair 983-6223	Joe Tarwater 274-6160	John Gee 995-2347	Stephanie Tarwater 805-1994	Jim Galo 983-0290	Dennis Barry 414-2116
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We look forward to seeing everyone at the meeting. Please call on us if you questions or comments!

Charlie Parton President 776-1875	Mayford Lloyd Vice President 423-295-2680	Dale Hinkle Treasurer 423-420-9376	Stacey Adair Secretary 983-6223	Dennis Barry Alt. Officer/PR 414-2116
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Tennessee Beekeepers Association Convention
October 16th and 17th Tennessee Tech University

Next Director's Meeting November 23rd

BCBA Christmas Dinner and Social
December 14th
Details coming!

University of Florida Bee College
The 2010 Bee College will be held **March 12-13th**
at the [UF Whitney Labs](#) in St. Augustine, FL.

Blount County Beekeepers Association
c/o Stacey Adair
2725 Stephens Road
Maryville, TN 37803



Every Saturday 9 AM until Sellout : Church Ave. near CBBC Bank
Every Wednesday 4 PM– 7 PM: Anderson Lumber Company