



SEMBA NEWS

Volume 23 Number 2 Newsletter of the Southeastern Michigan Beekeepers' Association
February/ March 2013

75th ANNUAL SEMBA BEEKEEPERS' CONFERENCE

Saturday, March 16, 2013
8:00 a.m. to 4:30 p.m.

SCHOOLCRAFT COLLEGE
VisTaTech Center

18600 Haggerty Road
(between 6 & 7 Mile Roads)
LIVONIA, MICHIGAN

Park in the North Campus parking lot
which is close to the VisTaTech Center
entrance.

**Please enter through the VisTaTech Center
entrance. All other doors will be locked.**

**VENDORS INTERESTED IN A TABLE AT
THE 2013 SEMBA CONFERENCE,
PLEASE CONTACT KEITH LAZAR, 248-
361-1710, keithmlazar@hotmail.com**

The 75th Annual SEMBA Beekeepers' Conference is a one-day event designed for beekeepers as well as those who are considering keeping honey bees for the first time. **There is a \$10 registration fee at-the-door for each SEMBA member. The non-member registration fee at-the-door is \$15.00 for each individual.** No pre-registration is necessary. SEMBA members will be able to renew their memberships. **No new memberships will be taken at registration.** The keynote speaker is **Thomas Seely, PhD**, Professor and Chairman in the Department of Neurobiology and Behavior at Cornell University.

Workshop sessions featuring a variety of beekeeping topics will be conducted by Master Beekeepers and others who have kept bees for many years. Specially featured again this year are a number of beginning workshops, each dealing with a different aspect of beekeeping, to help the new beekeeper get started.

CONFERENCE PROGRAM

7:45 - 9:20am Registration, VisTaTech Center

8:30 - 9:20am Video: "Vanishing of the Bees"

9:20 - 9:30am Welcome by Clay Ottoni

9:30 - 10:30am "The Bee Hive as a Honey
Factory" - Thomas Seely, PhD

10:30 - 10:40am Introduction to Concurrent
Sessions - Richard Mendel

10:45 - 11:35am First Concurrent Session

1) Moisture, Ventilation, Insulation and Reducing
Winter Losses - Bob Williams

2) Basic Beekeeping Equipment Requirements
- Keith Lazar and Gilbert Terry

3) Why and How to Use a Two-Queen System?
- Earl Hoffman

4) Alternative Beekeeping with Top Bar Hives
- Keith Stellar

5) Goats Milk and Honey Soap
Melissa Jaskiewicz

11:35am - 1:15pm Lunch

Noon: Potluck or lunch on your own at local
restaurants

1:15 - 2:15pm "Honeybee Democracy".
- Thomas Seely, PhD

2:20 - 3:10pm Second Concurrent Session

1) Q & A with keynote speaker
- Thomas Seeley, PhD

2) Overview of Getting Started in Beekeeping
- Richard Mendel

3) Easy Hive Splitting and Quick Queen Rearing
- Don Schram

4) Getting Started with Biodynamic Beekeeping
- Eileen Dickinson

5) Beeswax from Hive to Candle
- Judy Schmaltz

3:15 - 4:05pm Third Concurrent Session

1) The Joy of Catching and Hiving Swarms
- Winn Harless

2) What New Beekeepers Wished They Knew
at the Beginning -Charlotte Hubbard

3) Nosema ceranae and Nosema apis – same
name, different enemies Meghan Milbrath, PhD

4) Natural Beekeeping for 2nd Year Beekeepers
- Rich Wieske

5) The Art of Honey Bee Photography
- Zachary Huang, PhD

4:20 - 5:00pm Drawing of Grand Prize and Shopper's Prize Raffle - Clay Ottoni

SPECIAL FEATURES OF CONFERENCE:

DOOR PRIZES

All bee-conference attendees will receive a door-prize ticket when they register.

GRAND PRIZE RAFFLE

In a Grand Prize Raffle, five separate prizes will be awarded including: a complete hive, donated by **Dadant & Sons** of Albion, Michigan; a 3 lb. package of bees donated by **Shawn Shubel** of Nectar Sweet Apiaries; an observation hive donated by **Micheal Nardelli**; and two copies of *ABC-XYZ of BEE CULTURE*, donated by **Kim Flottum**. Raffle tickets at \$1.00 each or 6 for \$5.00 may be purchased at the beekeeping conference. You must be present to win.

SHOPPER'S GRAND PRIZE

There will be a special drawing to win a plastic two-frame extractor donated by Betterbee. Details available at the conference.

POTLUCK-LUNCH INFORMATION

A potluck lunch is held at noon. To participate, bring a food item serving six to eight persons and serving utensils labeled with your name. Also, bring your own table service including plates, silverware and cups. SEMBA provides tea and coffee. **Note: No electrical outlets are available for food-heating appliances such as crock-pot casseroles, etc.**

LIST OF VENDORS ATTENDING THE CONFERENCE

To save shipping charges and to be assured that a vendor has what you want, it is advisable to place your order with the vendor before attending the conference.

- ~Dadant and Sons, Inc. (877) 932-3268
- ~Turtle Bee Farm, (810) 266-4880
- ~S & B (containers), (989) 996-5142
- ~ Bob Williams,(special bee equipment)
xharpspah@aol.com
- ~Anthony Bee Farm, (810) 621-4371
- ~Buggsnest, LLC, (equipment) (248) 361-1710
- ~Cutler Supply, (equipment) (810) 633-9450
- ~Golden Harvest,(woodenware),(810) 338-1523
- ~Northern Bee,(woodenware), (989) 370-4841
- ~Kinga Oza-kemp,(clothing), (313) 300-4663
- ~Creations by Leslie,LLC, (embroidred items)
- ~Lavender sweet Lavender, (bee products)
- ~Michigan Honey Festival
- ~Steller Apiaries, (top-bar hives), 517-748-7167

IN MEMORIAM: FRANCES ALLOWAY

SEMBA Life-Member Frances Alloway, age 96, passed away in early January, 2013. Frances was awarded Life-Member status for her years of dedicated service to SEMBA. She assisted her husband Ralph Alloway during his tenure as SEMBA President and for many years helped with the SEMBA News mailing and the Annual SEMBA Conference..

IN MEMORIAM: CYNTHIA LISK

On January 25, Cynthia Lisk, wife of our SEMBA Web Master Tom Lisk, lost her battle with tongue cancer. During the memorial service for her on January 27 in her home town of Wyandotte, MI, she was lovingly remembered by many friends and family. Cindy was just 64 years old.

HONEY ADULTERATION

A lot of noise has been made recently about the filtering of pollens out of honey. In some eyes, this filtered product is no longer honey. However, we have been doing that for decades with few complaints. So, what about real adulteration of honey? Adulteration is the addition of non-honey components to the mixture that is labeled pure honey. Is this a common problem?

According to *Discover Magazine*,topping the list of most-frequently adulterated foods are olive oil, milk, **honey**, and saffron. The article goes on to say, "Searching by food or by adulterant, you can get a sense of what's going on in the top four. Most of the adulteration doesn't seem immediately dangerous, merely fraudulent. Honey is diluted with cheap corn syrup and other sugars."

~ Source: Eric Mussen, UC Apiary
Newsletter, November/December 2012

HONEY BEE SPECIALTY JOB: UNDERTAKING

Within an hour of the death of a honey bee in the hive, an undertaker arrives on the scene. This specialist bee grasps the corpse in its mandibles, flies with it from the hive and eventually drops the body as much as 400 feet away. One of two bees out of every hundred specializes in in carrying from the hive corpses of its fellows, reports Kirk Visscher of Cornell University in Ithaca, N.Y."It's remarkable that they can carry a bee that's their own body weight," Visscher says. These undertakers, who also serve as guards, probably hold temporarily for at least several days.Undertaking is not just housekeeping. Although corpses in the hive

may carry diseases or attract predators, most bees either ignore a dead body or poke and lick it. Visscher suspects that the undertakers act in response to a chemical emission from the corpse. In experiments, Visscher put into an active hive freshly killed bees, dead bees coated with paraffin and balsa wood models of bees. The undertakers removed the untreated corpses after as little as 3 minutes; removal of the paraffin-coated ones took three times longer. And the wood models were carried out only after more than 7 hours. Visscher says, "Dead bees elicit an especially rapid response; they are not simply treated in the same way as motionless foreign objects." And when Visscher incubated dead bees for various lengths of time before introducing them into the hive, those dead the longest were the most expeditiously removed by the undertakers.

~*Science News* September 3, 1983

SEMBA LEADERS

PresidentClay Ottoni
 1st Vice President.....Winn Harless
 2nd Vice President.....Richard Mendel
 Secretary..... Sandy/Randy Graichen
 TreasurerMary Sutherland
 Past President.....Roger Sutherland
 Web Master.....Tom Lisk
 Beginning Bee Class Leader.....Mike Siarkowski
 Advanced Bee Class Leader.....Winn Harless
 SEMBA HostessesDonna & Howard Laws
 Oakland Chapter.....Dennis and Donna Holly
 Historian.....Ron Forfinski
 SEMBA Representative to MBA.....Rich Wieske
 SEMBA Director.....Fritz Sanders
 SEMBA Director.....Don Schram
 Tollgate RepresentativeClay Ottoni
 Ad Hoc Past Presidents.....Keith Lazar, Bill Sirr

COLONY WINTER-SURVIVAL SURVEY

With the recent warm weather, we hope you have had an opportunity to check your bees to see if they have survived and need feeding. For the past several years, we have surveyed SEMBA members regarding winter survival. Now again, we are asking you to participate in this year's survey by answering the two following questions: How many hives were alive in September 2012? How many hives are alive now? Please e-mail your response to rsuther@sembabees.org or call 734-668-8568 with the information. You may also complete the survey at the 2013 SEMBA Conference.

GROEB FARMS' NEW HONEY POLICIES

In the January SEMBA News, we informed you that Groeb's, now under new management, would only purchase a minimum of 1000 pounds of honey from beekeepers. If you wish to

purchase honey from Groeb's the minimum order is now 500 pounds.

NAPOLEON BEE SUPPLY

A new retail beekeeping supply store has recently opened in Napoleon, Michigan (south of Jackson, north of Adrian). For catalog and other information call (517) 499-0439 or visit www.napoleonbeesupply.com

SEMBA BEEKEEPING COURSES

About forty new beekeepers, enrolled in the 2013 SEMBA Beginning Beekeeping Course, will be attending their first session on March 3, 2013 at Tollgate Farm in Novi. Each student will maintain their hive in the apiary at Tollgate for the duration of the course ending in October. Instructors include: Winn Harless, Richard Mendel, Meghan Milbrath, Clay Ottoni, Mike Siarkowski and Gilbert Terry.

Twenty-six students have enrolled in the Advanced Beekeeping Course led by Winn Harless. They will meet for their first session at Tollgate on Sunday, April 7, 2013.

BEE SUITED DONKEY IN BRAZIL WORKS WITH BEEKEEPER TENDING AFRICANIZED BEES



~ Source: Strathcona Beekeepers Newsletter, Courtesy of Doug McRory.

SEMBA MEMBERSHIP RENEWALS

If you receive your SEMBA Newsletter by email and your dues are payable in April you should have received an email notice with a renewal application. Prompt attention to the notice would be appreciated.

BEEKEEPING MEETINGS IN SOUTHEASTERN MICHIGAN

Oakland Bee Club

Meets at 7 pm at the E.L. Johnson Nature Center, 3325 Franklin Rd., Bloomfield Township, MI.
For information contact Dennis Holly [1-248-542-1316](tel:1-248-542-1316) Hollysapiaries@yahoo.com Future 2013 meeting dates are: March 5, May 7, June 4, July 2, August 6, September 3, October 1, November 5, December 3. The April meeting is the only monthly meeting that will be at a location other than the E. L. Johnson Nature Center. The April meeting will be in an apiary and will cover package bee installation and nuc making. The location for April will be determined later.

Monroe Bee Club

Meetings in Monroe are held the 3rd Monday of (most) months, 6:30 pm to 8:00 pm, at the MSU Extension Building, 963 South Raisinville Road, Monroe, MI. For information contact Bill Bray at braybill@hotmail.com

Ann Arbor Backyard Beekeepers

The Ann Arbor Backyard Beekeepers usually meet the 2nd Tuesday of each month at Matthaei Botanical Gardens. To be notified by email for the date and agenda, contact Richard Mendel, brescue@att.net

PROCEDURE FOR ORDERING BEEKEEPING MAGAZINES

To order beekeeping magazines at bee club discounted prices, call the publishers directly and indicate to them the name of your local club. Current discounted prices for *Bee Culture* are: 1 Yr. - \$19.95 and 2 Yr. - \$39.00; and for *American Bee Journal* are: 1 Yr. - \$20.25; 2 Yr. - \$38.25; and 3 Yr. - \$54.00.

For *Bee Culture* call: 1-800-289-7668. For *American Bee Journal* call: 1-888-922-1293 or 1-217-847-3324.

SEMBA Bargain Corner

For Sale

- ~ Comb honey. Call Winn Harless, 734-453-2914.
- ~ Bees. 3# Packages, pickup April 11 and April 27, (\$88 each). 5 frame medium Nucs, pickup Mid May, (\$110). Italian & Carniolan Queens, pick up 3rd week of April, 28. Bob Jastrzebski, 734-748-2185 or bob@cimsurf.com
- ~ Bees. 3# packages, from Wilbanks Apiaries, Georgia. Orders are due by April 1. Pick up date April 20, 2013. Call Blanche Barber 248-634-7017.
- ~ Bees. 2# packages (\$73), 3# packages (\$83), queens, (\$22) from H+R in Georgia. Arrival date April 28. Orders will be taken by Mike Siarkowski, 517-545-0824. For more information call Shawn Shubel, 517-548-5176. There also may be another delivery on May 2.
- ~ Beekeeping supplies and equipment. Contact: Keith Lazar, keithmlazar@hotmail.com or phone 248-626-2483.
- ~ Top-bar hive. Contact: Eric Sink, sinkde@att.net, 734-421-2202.
- ~ Nucs. All natural, chemical free 5-frame nucs with Michigan survivor genetics. Target pick-up date April 20. \$135 each, no box deposit, no frame exchange. Contact Don Schram at 248-310-8205 or email don.schram@gmail.com for an order form.

Wanted:

- ~ Stainless Steel Bottling equipment, storage tanks, sump pump or other related honey processing equipment (no extractors).TXT, call or e-mail Sam Parise, 734-890-9252 or sam.p.parise@gmail.com
- ~ A newly formed beekeeping club at the University of Michigan, UMBees, welcomes the donation of hives, equipment or financial contributions. Contact Peter Widin, pbwidin@umich.edu

Opportunity:

- ~ Location for keeping bees in Southfield, MI. Contact: Sean O'Tuahal, 248-752-4613, otuathal@gmail.com

Southeastern Michigan
Beekeepers' Association
Organized April 1, 1934

SEMBA Membership
5488 Warren Road
Ann Arbor, MI 48105-9425

Oakland Beekeepers' Club



Schoolcraft Beekeepers' Club

