

Mountain Empire Beekeepers Association

Minutes

August 22, 2019

The meeting was called to order at 6:30 p.m. by Anthony Ellis in room 201, Galax Hall Wytheville Community College. 23 members and 1 guests.

Minutes and Treasurer's Report: Motion to approve minutes—Mickey Cunningham, seconded by Herman Hearn. Minutes approved. Gary Tolley presented the treasurers report. The report was filed for audit.

Speaker: Anthony Ellis on behalf of Phil Blevins, Extension Agent, Agriculture

Presentation: Fall and Winter Management of Honeybees

- Feed with 2:1 sugar syrup if your hives are low on nectar for the next 2 months (August and September)
- Tracheal mites are on the increase making a comeback. They attach to the windpipe of the bees and choke them.
- Make sure your mite treatments are done.
- As long as the temperature is above 55°, you can use oxalic acid in December.
- Mite-a-way is the only treatment that goes under the foundation caps.
- The upper entrance of the hive should be located in the front of the hive. Otherwise, it gives a chimney effect with the air flow in the winter cooling the hive.
- The mousetrap hole or entrance should be positioned so they the bees will lift dead bees up, out and over to get them out of the hive.
- Food stores should be 60-80 lbs. (7-8 frames of honey per deep hive body)
- Make sure you have good ventilation!
- If you have no brood laying by February, you have a failing queen. They will not survive.
- During the winter your bees will need carbohydrates and pollen substitute. Move the pollen to the upper box.

Old Business:

- **Congratulations** goes out to the following beekeepers who placed in the Grayson County Agriculture Fair Honey Show on August 10, 2019:
Cathy Hounshell (MEBA) - 1st place Dark Honey and Grand Best in Show All Around.
Anita Parks (MEBA) - 2nd place Light Honey
Mickey Cunningham (MEBA) - 2nd place Dark Honey
Jeremy Black (Highland Beekeepers Association) 1st place Light Honey

New Business:

- Membership dues – Only about half of the membership dues have been paid. This notice has been put in the minutes to remind everyone to please pay as soon as possible if you have not done so already. If you are not sure if you have or not, see Gary Tolley. If you are ready to pay, see Gary Tolley as well. Our calendar year starts over January every year.
- A motion was made by Gary Tolley to have the treasure's report presented quarterly instead of every monthly meeting. Cathy Hounshell seconded the motion.
- Anthony Ellis asked everyone to give their thoughts about the dinner meeting with Jude Colt, should we decide to do this again next year, to consider moving the meeting up an hour so that she would not be getting home so

late. Possibly having the meeting at Jude Colts farm was discussed, and possibly on a Saturday during the day was discussed as well.

- Mickey Cunningham made a motion to have a meeting during 2020-2021 with George Isom presenting on how to get your honey ready for a honey show. The month of April was suggested as a possible good month for this presentation. George Isom has exhibited honey in the London honey show and is responsible for helping start the Virginia honey show as well. The motion was 2nd by Connie Armentrout.
- On November 21, 2019 MEBA cannot meet in Galax Hall. For this meeting only, we will be moving back to Smith Hall.
- Herman Hearn announced that there is a new book on beekeeping in the library.
- Herman Hearn also announced that Omega Printing in Hillsville was less expensive than Avery labels. There is a \$5.00 set up fee.
- Eural Clippard shared the mite treatment article from American Bee Journal magazine 1997 entitled Tracheal Mites, Menthol, and Shop Towels by Don Jackson . Eural explained the menthol is dissolved in canola oil. This should be done in Septmeber after you get honey off and the temperature starts to cool. Bees don't seem to get resistant to this treatment. Put the mentol and oil in a metal paint can, **never plastic**.
- Anthony Ellis asked if anyone would be interested in presenting on creamed honey in the future.

Hive Report: What Should You Be Doing with Your Hives?

Check for Mites & treat when necessary

Check bees

Replace bad queens

Check your batteries for your electric fence

Look out for Small Hive Beetles –SHB

Raffle Winners:

Fred Williams – 10 Medium Unassembled frames

Herman Hearn – Queen from Tim Service

Bob Sullivan – Plastic bear honey bottles

Herman Hearn – Medium Wax Foundation

John Singerland – Uncapping knife

Danny Hoosier - Gloves

Next Meeting: September 26, 2019

Adjourned at 8:35 p.m.

Respectfully submitted,

Connie Armentrout, MEBA Secretary

Chocolate Buzz Ice Cream

$\frac{3}{4}$ Cup Honey

$\frac{1}{2}$ Cup Cocoa Powder

$\frac{1}{4}$ Cup Butter

1 Pinch of Sea Salt

$\frac{1}{2}$ Teaspoon of Vanilla

1 Cup Heavy Cream

2Cups Whole Milk

Combine honey and cocoa in a medium saucepan. Stir to mix well, or no dry cocoa. Mix very hard so you do not have any pockets of unblended ingredients.

Set on low heat to add butter in small pieces. Heat on low (NOT HIGH!)

Stir until melted. Remove from heat. Make sure you take off heat AS SOON as butter is melted. Add vanilla (and other flavorings if using. If desired add $\frac{1}{2}$ to 1 tsp. espresso powder or peppermint extract.)

Add cream a little at a time until fully mixed. Add whole milk and stir to combine.

Refrigerate at least 2 hours or overnight. Freeze in ice cream maker to “soft serve” state. Freeze over night to firm.

Cole Slaw With Honey

1 Small (red, green or both) cabbage- grated or chopped

~1 Cup Mayonnaise (Dukes or Vegannaise) Additional mayo to taste if desired

1 to 2 carrots, grated

Can add a little daikon radish or apple if desired

½ Cup Sour Cream mixed with ½ Cup Honey

Sprinkle salt and pepper

Sprinkle black caraway or poppy seeds

Slower Cooker Barbeque

1 Cup Ketchup

½ Cup Honey

¼ Cup White Vinegar

¼ Cup Molasses

1 Teaspoon to 2 Teaspoons of Liquid Smoke

½ Teaspoon Sea Salt

½ Teaspoon Ground Black Pepper

¼ Teaspoon Paprika

¼ Teaspoon Chili Powder

¼ Teaspoon Onion Powder

¼ Teaspoon Garlic Powder

¼ Teaspoon Cayenne Pepper

Lay chicken breasts/thighs on the bottom of crockpot. Mix all the other ingredients, and pour over chicken. Cook on low 3 hours or until easily shredded.

Blueberry Lemonade

(Or Any Other Fruit)

1 Cup Fresh Lemon Juice

2Cups Blueberry Juice

1 Cup Honey

6 Cups Water

Mix well and serve on ice.

*(You can yield about 3 ½ Cups of juice per 1 pound of Blueberries.)