

Montgomery County Beekeepers Association

News Release MCBA

Vol. 91 Issue 1-January 2009

MCBA Motto: "Beekeepers Helping Beekeepers"

Winter 2009 Events:

**HAPPY NEW YEAR AND BEST WISHES
FOR A GREAT BEE SEASON!**



Calendar of Events

The MCBA board has planned another exciting calendar for our club. Regular general meetings will be held the second Tuesday of even months whenever possible. After the featured event, we will have a brief general business meeting. Board meetings will be held on the second Tuesday of odd months.

JANUARY

Jan 6- 7:00 P.M. Executive Board meeting.

Jan 10-17- Pennsylvania Farm Show, Agricultural Building, Harrisburg, PA.

FEBRUARY

Feb 10- 7:00 P.M. General Meeting, Topic: Commercial Beekeeping, Mike Thomas of Bjorn will present the seminar. Location, 4-H Center, Creamery, PA. Coffee and beverages will be provided, homemade refreshments are welcome from all who attend.

Feb 21- 8:00 A.M. - 5:00 P.M. Chester County beekeeping seminar for advanced or beginners. Location Westtown School, Westtown, PA

Feb 28 (Saturday)- 5:30 P.M. Movie Night. Pot luck dinner starts at 5:30 p.m., followed by a showing of the Bee Movie with prizes for those who can pick out the most inaccuracies. **Great fun for all ages!** Location, 4-H Center, Creamery, PA.

MARCH

Register for Hive Equipment Irradiation by Mar 1
*Want to conquer American Foulbrood?
See Website or call Mark Antunes for details.*

March 10 - 7:00 P.M. Executive Board meeting.
Location, to be announced.

March 18 - Hive Equipment Irradiation at Steris (pre-registration is required by March 1)

APRIL

April 4 - Noon at Worcester Honey Farm. Packages arrive from Georgia. (See ad in Marketplace)

April 14 - 7:00 P.M. General Meeting, Topic: Swarms, splits, and increases. Location, 4-H Center, Creamery, PA. Coffee and beverages will be provided, homemade refreshments are welcome.



IN THE NEWS

Jim, Brian and Mark's Excellent Ontario Adventure

Jim Bobb, Brian Marcy and Mark Antunes attended the Annual Meeting of the Ontario Beekeepers Association (OBA) held on December 11th, 12th, and 13th in Niagara, Canada. The event was held in the Hilton Falls Hotel and attended by 300 to 400 beekeepers Canada, and the United States. The MCBA was better represented at the OBA meeting than any other local beekeeping association in Pennsylvania. Many attendees operated commercial apiaries. We spoke to commercial beekeepers who maintained as few as 400 hives to those who owned over 8,000.

In addition to the local MCBA presence, the meeting was also attended by these other Pennsylvanians: Dave Hackenberg of Lewisburg, PA., Maryanne Frazier of Penn State University, and Dennis van Engelsdorp, the Acting Pennsylvania State Apiarist. Maryanne and Dennis both made presentations at the meeting specific to the research that they are doing related to CCD. On Thursday and Friday, the meeting focused upon two major industry wide issues confronting beekeepers; nosema ceranae and varroa mite infestation. Our friends in Canada find they are in a situation similar to ours. They suffered hive losses of

37% in the winter of 2006 and 2007 and are looking for solutions to this unsustainable circumstance.

The prevalence of nosema ceranthe and its potential for the overshadowing of nosema apis as an even more deadly foe of the honeybee were dealt with in a number of presentations that documented its first appearance in Canada, the biology of the protozoa, how it kills honey bees, and what current studies are revealing about how and when to treat for it. All evidence points to applying treatments of Fumigillin-B for nosema ceranthe in the spring. The typical protocol for treating nosema apis was to treat with Fumigillin-B in the fall if only one treatment could be applied.

There is however some question as to how effective Fumigillin-B is as a treatment for nosema ceranthe, but there are no other alternatives available at this time. There was mention of plant oil extracts that were showing some promise but not much detail was brought forth about them. So, unfortunately, we have one option at this time. The collective opinion of the experts at the conference researching the nosema issue is that one is best advised to take a cautious approach and treat in the fall and in the spring and assume that your hives may be infected with one or both forms of this protozoa. If you have been keeping up with the recent articles in the publications, you already know that Nosema ceranthe is now being considered as one possible contributor to CCD.

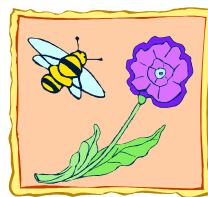
The other major research focus was varroa mite infestation. We know the mites are a major problem causing huge health issues for bees afflicted with them. They can infect bees with a multitude of diseases. Our friends in Canada are being challenged by varroa also and are working hard to breed bees that can cope with them and to find or develop treatments that are effective. The treatment challenges that were cited at this meeting were the same as those presented at the PSBA meeting in November. The varroa mites become resistant to the treatments, and the treatments containing hard chemicals leave residue in our hives. The hard chemical residues that build up in drawn honeycomb over time are likely having an adverse effect upon the health of the bees. So here we are on both sides of the border confronting the same enemy with the same results. In Canada, I got a sense that there is now a growing trend among beekeepers toward the use of soft chemicals and better hive nutrition. That approach to honey bee treatments, along with improved genetics, seems to be our mutual best hope.

Speaking of genetics; Brian and I attended a morning workshop on Friday that focused on some of the queen breeding programs in Canada. Of the four presenters, I was most impressed with Albert Robertson, who detailed the sophisticated work he and his team are doing in the Saskatraz Project breeding program. As was stated in an online article

citing Saskatchewan Agriculture and Food. "As a joke, they call it Saskatraz, after Alcatraz, the infamous California prison. It's a project to weed out bees vulnerable to two of the greatest dangers to Saskatchewan bee colonies: tracheal and varroa mites." The results look promising and it is worth watching out for this potential future source of quality northern queens.

In all, the food was good, the meeting location opulent, and our Canadian hosts were friendly, informative, and conversational. Although hearts were warm, the temperatures were COLD. Look on our website for photos of the event and of the beautiful Niagara Falls in December.

Sincerely,
Mark Antunes



MCBA WEBSITE!

Please check our fabulous website for news updates and items of interest. Pass the address on to anyone you know that might be interested to learn about us. Email addresses have also been set up so you can easily communicate with the board.

<http://montcobeel.farming.officelive.com>

PSBA Info

The PSBA website, www.pastatebeekeepers.org, contains articles and announcements of beekeeping classes and other issues of concern to the Pennsylvania beekeeping community. To join PSBA, please contact the MCBA treasurer or email treasurer@pastatebeekeepers.org.



Electronic Communications We are trying to reduce costs by sending out e-mail reminders for upcoming events. As postal costs rise, we need to find new ways of keeping you informed. If you haven't received a reminder, maybe we don't have the proper e-mail address. Send a note to montcobe@yahoo.com with your name and we will update our records. If you don't have e-mail, you will continue to receive paper mail.

MEMBERSHIP NOTICE

MCBA wants all inactive members to rejoin our community. MCBA will not send newsletters to inactive/ delinquent members. The newsletter is published quarterly and sent to all members who are current with their dues. There is a mail-in form below.



Beginner Beekeeping Class

The Beginners Beekeeping Class will begin in February 2009, with a new format for the year as Jim Bobb takes a sabbatical to tour the world. **The 2009 course will continue a tradition of hands-on beekeeping at the Montgomery County (Skippack) 4-H Center Apiary!**

When: Classes are usually held on the **last Tuesday** of each month from **February to September**. Classroom activities start at **7:00pm**. Hands-on activities in the apiary start at **6:00pm**, but not until the March class. You must have a veil to join the apiary portion of the class.

Cost: The course fees are \$80.00 per individual or \$110.00 per household for the year. The fee includes a beekeeping book, 2009 membership in both MCBA and PSBA, eight (8) classes and one (individual) or two (household) tickets to the MCBA fall banquet. There is a membership renewal form below. Forms are also available on the website.

Montgomery County 4-H Beekeeping Club

MCBA also sponsors a 4-H Beekeeping Club that meets at the same time as the beginner's course. All kids ages 8 to 18 as of January 1, 2009 are eligible to join. Owning hives is not necessary, interested kids who cannot own their hives can have access to the hives at the 4-H Center.

Join us for fun and educational activities. Kickoff meeting is 6:00pm Tuesday, February 24, 2009 at the Skippack 4-H Center. Contact Michaeleen at FourH@MontCoBeekeepers.org or 610-409-0284 (evenings) if interested in joining the 4-H Beekeeping Club.

Chester County Beekeeping Seminar

The Chester County Beekeepers Association will present beekeeping seminars at Westtown School in Chester County, Pennsylvania on Saturday, February 21, 2009. **The Beginning Beekeeping Seminar** will be instructed by Mark Antunes. **The Advanced Seminar, The East-West Connection**, will have as its presenters, Heather Mattila and Diana Sammartaro, both beekeeping experts. For More Information, call George Biles at 610-873-4599 or email him at gjbiles@yahoo.com You can also visit the CCBA website at: www.chescobees.org

Hive Equipment Sterilization - A Regional Gamma Irradiation Program for PA Beekeepers

Mark Antunes and Brian Marcy are coordinating an emerging program that allows PA and regional beekeepers to sterilize their hive wooden ware and other contaminated equipment using gamma irradiation. The program goals are to provide a viable, sustainable & cost effective alternative to burning hive equipment to control AFB that allows the safe use of contaminated or otherwise suspect supers, frames & honeycomb after treatment.

What is Gamma Irradiation?

Gamma irradiation is a physical means of decontamination – it kills bacteria by breaking down bacterial DNA, inhibiting bacterial division, using high-energy photons that are emitted from an isotope source (Cobalt 60). Energy (gamma rays) passes through hive equipment, disrupting the pathogens that cause contamination. These photon-induced changes at the molecular level cause the death of contaminating organisms or render such organisms incapable of reproduction. The gamma irradiation process does not create residuals or impart radioactivity in the processed hive equipment. The process has been used for years to sterilize imported leather goods, spices, wine corks, medical dressings and devices, pharmaceuticals, etc.

Advantages & Benefits

ALL hive components can be sterilized using gamma irradiation. Hive equipment is ready for immediate use after processing. The process is clean; no chemical residues are produced. Most importantly, gamma irradiation destroys, not just suppresses, the pathogens (bacteria, viruses, fungi) that may contribute to CCD and other biological threats that contaminate hive equipment. The process also eliminates the need to replace equipment or comb contaminated by American Foul Brood (AFB). There is

also some evidence that gamma irradiation reduces levels of toxins (i.e., pesticides) present in honeycomb by modifying their chemical structures.

A Proven Strategy

Long-standing gamma irradiation programs for hive equipment have been operating in Massachusetts, California, Florida, Canada, and in Australia. While in Florida, Dave Hackenberg, uses gamma irradiation to sterilize selected hive equipment. During Spring 2008, Penn State University cooperated with MCBA in the successful processing of hive equipment that was known or thought to be contaminated with AFB, IAPV and other honey bee pathogens. Subsequent testing of the processed equipment proved it to be completely clear of all biological contaminants that could have threatened our honey bees!

Location:

The only known commercial facility for gamma irradiation in our area is the Steris Corporation, located at 9 Apollo Drive in Whippany, NJ. This location offers beekeepers in PA, NJ, NY, and DE. the opportunity to clean known and suspect contaminated equipment.

Preparing Equipment for Irradiation

If you want to participate in the irradiation program, prepare you equipment as follows:

- Select a regional staging site located away from known apiaries
- Thoroughly clean & repair all hive boxes
- Extract honey or be prepared to bag supers
- Pack frames in their respective hive boxes
- Use standard **4-way** pallets (40" X 48")
- Pallets must be in good repair

Stacking & Wrapping Pallets

All equipment must be stacked onto pallets and wrapped in plastic before shipping to Steris. Follow these steps to prepare your equipment for processing:

1. Cover pallet top with cardboard sheet
2. Cover cardboard with enough 4 mil clear plastic sheeting to extend 12" up each side of your stack
3. Stack the hive boxes in a 6-column configuration
4. Shrink-wrap stacked hive boxes
5. Top-sheet stack with enough 4 mil clear plastic sheeting to extend 12" down each side of your stack
6. Shrink-wrap stack again, making sure that the top & bottom sheets of plastic are sealed under the second wrap

Transporting Equipment to Steris

A sufficient quantity of equipment is needed to make an irradiation "run" practical and economical. Persons who will be responsible for consolidating prepared equipment and delivering it to Steris must follow these preparation and shipping rules:

- Clearly label & ID all equipment on each side of the stack

- Label each box with first & last name on any mixed beekeeper pallets
- Maximum allowable height of stack, including pallet, is 6 feet
- Advise Steris that
- Vehicles must carry pallets at loading dock height
- Line delivery vehicles with plastic or cardboard to prevent contamination – destroy liner after delivery
- Arrive no later than 1:00 pm at Steris

Costs & Payments

Please contact Mark or Brian if you have hive equipment to process at Steris. An account will be set-with the Pennsylvania Beekeepers Association for payment of gamma irradiation processing at Steris. **All** processing costs for prepared pallets must be prepaid before equipment is transported to Steris.

- **\$200/pallet** (full or partial)
- Payment in full is required before pick-up for delivery to Steris
- Checks & money orders should be made out to, "PSBA".
- Unit costs based on full pallets are:
 - Deeps → \$5.60 each
 - Mediums → \$3.40 each
 - Shallows → \$3.05 each
 - Bottom Boards; Inner Covers → \$7.00 (9" bundles)

Help yourself and your fellow beekeepers by spreading the word about hive equipment sterilization!

The President's Potherings

Greetings and Happy New Year to everyone at MCBA. I hope all of your plans for your bees are a success. Winter temperatures seemed to arrive in November. If you had not completed fall hive preparations in a timely fashion then I am sure you found it was more difficult with the colder than usual temperatures. I have been feeding heavy sucrose sugar to hives that did not have enough stores to survive the winter. Dave Hackenberg who has the largest beekeeping business in the state, has advised adding vitamins to sugar syrup. Vitamins are inexpensive and available at Agway, Central Tractor, and animal supply stores. I also treat with Fumagilin-B to combat Nosema. The consensus among experts at the state meeting is to treat in the fall and spring for Nosema.

Having served as president for almost half of a year, I must extend sincere thanks to club members who have greatly assisted me. The officers and members of the executive board and Becky Brewer, our

webmaster, have all been terrific. Without these fine folks and their many talents we would not be able to function as a club. I encourage all of you who have not been attending our general meetings and gatherings to become more involved. The fellowship of other beekeepers is always good and it is great to share knowledge as we face more challenges in beekeeping.

Let's recap some of the highlights from the past half-year. The picnic at Militia Hill State Park in Fort Washington was a fun and festive feast. The location and facilities were great. I was the master of disaster on the grill most of the afternoon and soon to be Vice President Brian Marcy took over toward the end of the day. Vince Aloyo loaned us his grill and there was so much food we could not eat it all. Michaeleen Pacholski and Joe Duffy judged the honey- baked dessert contest. They rendered their analysis of all the confections and explained how they decided on the winners. I could not have done a comparable job because my stomach was too full to sample all the desserts. As the event drew to a close so many of you helped clean up that it was done in a very short time. Thank you.

The summer hive tour was held at my house. We opened hives and removed honey supers. The condition of each hive was noted and explained. With my hodge-podge of different types of bees we looked at local feral bees, Caucasians, Bjorn Apiary stock, and Russians. We even had a port-a-potty provided by Pat and Charles Trucksess, which made life much easier for all. Our general meeting in the shade of a Pin Oak was pleasurable and informative. Jim Bobb spoke about the upcoming EAS Conference in Kentucky and Brian spoke about the short course he took at Cornell University earlier this year. As a bonus I did the grilling on a wood fire this year. Usually one pays extra for that at a restaurant.

Anne Brennan, Harold Jenkins, and Joe Duffy served as the committee for the honey and wax judging contest. It was held at the 4-H Center and adjudicated by the regional expert, Dr. Robert Berthold who recently retired from teaching apiary science at Delaware Valley College. It is obvious that Dr. Berthold loves to teach because he instructs as he evaluates and judges. I knew nothing about how honey and wax are judged when I walked in but now have a good grounding in the process after just one event. It was fascinating and I look forward to next year's event. I encourage all of you to submit entries.

The Fall Banquet was again held at the Lower Providence Fire Hall and attended by about 85 members, family, and friends, an increase from last year directly attributable to numerous club members who worked so hard to make the banquet a success. First and foremost among those was Brian Marcy who chaired the Banquet Committee and made the arrangements for the food, delivered it, kept it warm in

the kitchen and then organized the serving. Brian's wife Alice made lovely tablecloths that were complemented by the floral and gourd centerpieces that Allison Uehling brought. Dale Tyczka and Michaeleen Pacholski have been so helpful all year providing me with advice gained from their experience, jumped in and did a great job of setting up and making things happen. Vince Aloyo and his wife sold tickets for the raffle. The prizes ranged from hive tools to a bee veil jacket. Anne Brennan sold tickets, collected 2009 dues and put our new educational materials on display. Joe Duffy added a lovely touch to the evening by having his grandchildren say the blessing. Tara Purcell and many others assisted in everything that was needed to make a great event.

Our new members who successfully completed the Beginner Beekeeper Course under Jim Bobb's guidance received certificates recognizing their accomplishment. We welcome them to MCBA. We hope they will prosper at beekeeping and stay connected to MCBA and contribute to our ongoing success. Jim also presented a pictorial review of the EAS conference that he chaired in Kentucky this summer. It was up to his usual standards of being humorous and informative. Harold, Anne, and Joe presented awards for the honey and wax judging that took place earlier in the year. Joe took the lion's share of ribbons. Becky Brewer was recognized for her fabulous creative work designing and maintaining our website. The site has created a big response among other organizations and the public.

If all of these wonderful things were not enough we were privileged to honor Joe Duffy and Dr. Robert Berthold as Lifetime Members in recognition for all they have done over the decades to educate, assist, and mentor so many of us. Dr. Berthold received a cherry wood plaque with a stainless steel hive tool and Joe was awarded an antique copper smoker made in Australia that was sent to us by a company in New Zealand. Jim Bobb was given the Service Award in recognition of his years of generous assistance and mentoring he has given to many beekeepers. Also, his vital roles as president of MCBA, PSBA, and now Chair of EAS make him a one- man apiary organization. Jim was presented with a new copper smoker made in England that was sent to us by a company in Canada. All the recipients were surprised and spoke graciously upon receiving their awards.

To all those I have mentioned and others I have not, I sincerely thank you for all you have done and continue to do to help me do my best to serve as president and continue the success of MCBA. I ask all members to attend meetings and lend a little of your time and talents to help make things even better in 2009. Mark your calendars with the MCBA events.

As we move forward I hope we can offer more exciting and wide-ranging events for the general public and beekeepers in our region. Stay tuned because while your hives are resting through the winter we will be working to make 2009 the best year it can be for the MCBA.

Sincerely,
Mark S. Antunes



Recipes of the Season

Cornish Game Hens in Honey Raisin Sauce

- Makes 4 servings -

Ingredients

- 1 Tablespoon vegetable oil
- 1 cup chopped onion
- 1/4 cup chopped parsley
- 1 cup raisins
- 1-1/2 teaspoon pepper
- 2 teaspoons ground cinnamon
- Cloves, saffron and salt, to taste
- 4 (1 to 1-1/4 lb. each) Rock Cornish game hens
- Water, as needed
- 1 cup honey
- Parsley and woodruff for garnish, optional

Directions

Heat oil in medium skillet over medium heat. Add onion and parsley. Cook and stir 2 to 3 minutes or until onion is softened. Stir in raisins and spices. Season game hens inside and out with onion mixture. Place game hens on rack in roasting pan.

Roast in preheated 375°F oven 25 minutes. Remove pan from oven. Pour enough water in bottom of pan to measure 1/2 inch. Spread honey over game hens to coat. Return to oven; reduce heat to 350°F. Roast 15 minutes or until hens are tender and golden brown. Remove hens to heated serving platter and keep warm. Adjust thickness of pan juices and correct seasonings as desired. Generously spoon over game hens. Garnish with parsley and woodruff, if desired.

Honey Polenta

- Makes 4 servings -

Ingredients

- 1-1/2 cups milk
- 1-1/2 cups chicken broth
- 1 cup quick cooking polenta
- 1 tablespoon fresh rosemary chopped
- 1/2cup grated or shredded asiago cheese
- 3 tablespoons of honey
- 2 tablespoons butter

In a large saucepan, bring the milk and remaining 1 1/2 cups broth to a boil. Reduce the heat. Whisk in the polenta, lots of black pepper, a little salt and the rosemary and simmer until thickened, 3 to 5 minutes. Whisk in the cheese, honey and remaining 2 tablespoons butter; remove from the heat. Thin with a little extra broth if desired.



MARKETPLACE

Marketplace is a new feature to our newsletter. If you have beekeeping-related products to sell or services to offer, send your advertisement to the newsletter editor at:



News@montcobeepers.org



Southeast Pennsylvania SPRING PACKAGES

Available for Pickup Saturday, April 4*.

(* Actual date depends on weather.)

Order your packages now for pickup Saturday, April 4*. At noon on the day of pickup, see a demonstration on installing package bees. Conveniently located in the exact center of Montgomery County near Valley Forge, Norristown, and Lansdale turnpike exits. Package includes 3-pound workers with Italian queen. For questions or ordering information, contact Jim Bobb at 610-584-6778 or JimBobb@GCT21.net. Worcester Honey Farms, 2011 Shearer Road, Lansdale, PA 19446

HIVE EQUIPMENT For Sale

Wooden ware available - pre-built and unassembled deeps, mediums, solid and screened bottom boards, inner and outer covers, frames, and wax coated plastic foundation. Call Mark Antunes for 2009 pricing 215-257-7121.

Do You Want to Sell Your Hive Products?

Do you want to have more customers and advertise at no additional cost to you? If so, we have an offer you will be interested in. In an effort to provide a benefit to members the MCBA will connect those of you who sell honey, wax, and other hive products with the buying public. If you are an MCBA member who is current with your dues you may submit your name, contact information, listing of products for sale, and up to three locations where your hive products may be purchased by local customers. Please e-mail that information (or your questions) to our webmaster at webmaster@montcobeekkeepers.org. If you do not have internet services then send that information via postal mail to MCBA Marketplace c/o R. Brewer 623 Redwing Road, Perkasie, PA 18944

We are also in the process of determining an approach to a possible club classified and possibly a system for paid advertisements with graphics, so stay tuned!

MCBA Member's Name:		Apiary Name (if any):	
Preferred Method(s) of Contact: <i>(list all methods by which you would like potential web customers to contact you.)</i>	<input type="checkbox"/> Phone <input type="checkbox"/> Mail	<input type="checkbox"/> Email <input type="checkbox"/> Drop-By	<input type="checkbox"/> Other (i.e., retail outlets)
Contact Information: <i>(Provide the contacts that match your selections, above.</i> <i>If listing up to 3 retail outlets provide name, address and phone number at a minimum.</i> <i>Attach sheets as needed.)</i>		Services Provided: <i>(Check all services that apply.)</i>	<input type="checkbox"/> Honey <input type="checkbox"/> Beeswax, Wax Products <input type="checkbox"/> Propolis <input type="checkbox"/> Pollen <input type="checkbox"/> Bottles, Labels, Beekeeping Supplies <input type="checkbox"/> Hive Equipment <input type="checkbox"/> Bee Packages / Nucs <input type="checkbox"/> Queens <input type="checkbox"/> Honeybee Removal / Swarm Capture <input type="checkbox"/> Other Stinging Insect Removal <input type="checkbox"/> Other _____

A list of all those who submit their information and are in good standing with the club will be posted on our MCBA website. We get requests for local honey from the public. We want to provide an equal opportunity to all of you who are interested in responding to those requests.

2009 Beginners Beekeeping Calendar

Tue, February 24, 2009 6:00 PM 7:00 PM	Hands On: Assembling Equipment Welcome To Beekeeping - Equipment Needed - Ordering Equipment & Packages - Assembling Equipment - Hive Locations
Tue, March 24, 2009 6:00 PM 7:00 PM	In the Beeyard: Lighting smokers – bring your smokers Preparing for Package Arrival - Equipment Needed (Review) - Ordering Equipment & Packages (Review) - Assembling Equipment (Review) - Hive Locations - Installing Packages - When to use smoke * Note: This is the 3rd Wednesday of the month.
*Sat , April 4, 2009 12:00 PM	Packages arrive from Georgia. Special Saturday class at Worcester Honey Farms, 2011 Shearer Road, Lansdale Installing Package Bees Feeding Packages Lighting Smokers (optional – bring your smoker) * Subject to change based on weather and bees. Call 610-584-6778 to confirm actual time & date.
Tue, April 29, 2009 6:00 PM 7:00 PM	In the Beeyard: Feeding Bees – bring veil – no gloves Bee Equipment Splitting Bees Swarming
Tue, May 26, 2009 6:00 PM 7:00 PM	In the Beeyard: Working Bees – bring veil –no gloves Summer Management - Feeding Bees - Supering - Swarming
*MON , June 29, 2009 6:00 PM 7:00 PM	In the Beeyard: Sugar Rolls – bring veil – no gloves Introduction to Mites * Note: This is the 4th Monday of the month.
*MON , July 27, 2009 6:00 PM 7:00 PM	In the Beeyard: Treatments – bring veil – no gloves Harvesting & Extracting Honey * Note: This is the 4th Monday of the month.
Tue, August 25, 2009 6:00 PM 7:00 PM	In the Beeyard: Removing Honey Supers – bring veil Bee Diseases & Treatments
Tue, September 29, 2009 6:00 PM 7:00 PM	In the Beeyard: Mouse Guards – bring veil – no gloves Fall Management - Feeding Bees - Overwintering Bees - Overwintering Supers - The Beekeepers Year

Topics subject to change based on group interest,

Montgomery County Membership Renewal Form

Name _____

Address _____

City/State/Zip _____

Email Address _____

Phone Number _____

Dues are for the 2009 Season

New Beekeepers Seminar \$110.00 <i>(Includes Book, MCBA Dues, PSBA Household Dues and 2 tickets to MCBA Fall Banquet)</i>	\$ _____	Household
New Beekeepers Seminar \$80.00 <i>(Includes Book, MCBA Dues, PSBA Individual Dues and 1 ticket to MCBA Fall Banquet)</i>	\$ _____	Individual
MCBA DUES \$10.00 per year <i>(NOT required if enrolled as New Beekeeper)</i>	\$ _____	
PSBA DUES \$20.00 per year or \$25.00 per household <i>(NOT required if enrolled as New Beekeeper)</i>	\$ _____	* Recommended
TOTAL Enclosed	\$ _____	

* PA State Beekeepers Dues are recommended in order to encourage research on bee health, and promote efforts to dissuade local township and boroughs from restricting beekeeping. You will also benefit from the 10 annual state newsletters and information sharing.

Make Checks Payable to "M.C.B.A."

and mail to:

**Anne Brennan
145 Cedar St
Jenkintown, PA 19046**

THANK YOU!

News Release MCBA VOLUME 91 ISSUE 1
January 2009

MCBA Motto: "Beekeepers Helping Beekeepers"

MCBA OFFICERS and Executive Committee Members – 2009

President	Mark Antunes	Perkasie	(215) 257-7121	honeyhillfarm@verizon.net
Vice President	Brian Marcy	Doylestown	(267) 880-0111	brian.marcy@ono-usa.com
Secretary	Allison Uehling	Glenside	(215) 881-9512	auehling@comcast.net
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Montgomery County Beekeepers Association
c/o Anne Brennan
145 Cedar St
Jenkintown, PA 19046
Return Service Requested

