



April 2008

Rhode Island Beekeepers Association

A Newsletter of the Rhode Island Beekeepers Association, PO Box 8880, Warwick, RI 02888

The Presidents' Report

It's hard to believe, but it has been four years now that I have served as President. I have many people to be thankful for over these past years, from the executive board to all the active members. I am also thankful for the opportunity to have represented our association at other associations meetings, at fairs and at shows. Not to mention all the beekeepers and people interested in our fair craft of beekeeping and our wards, the bees. It has been an educational, as well as enlightening four years.

I have been blessed with many new friends these past years and I am now looking forward to being able to sit in the assemblage next to them at meetings. It is going to be interesting to be sitting on the sideline now. But don't be surprised if I don't have plenty to say! I guess that if you have ever met me you wouldn't be surprised at that though.

There are two gentlemen running for the presidents' position, Jeff McGuire and Everett Zurlinden. I have known Jeff for several years and have recently gotten to know Everett; both are good men and knowledgeable beekeepers. This is the first time in recent history that there will be two delegates running for the presidency. I hope it goes smoother than our current national presidential primaries! Also Bernie Bieder will be retiring from his secretary's posting (of some twenty years or so!) and Mike Southern has thrown his hat in for that position.

Now I will take time to say farewell as president one last time. I wish that I could put into words the emotions that are present in me now. Pride and honor, for the trust you have put in me these four years and the things that we have been able to

Next Meeting

Sunday April 20th
Annual Dinner / Election of Officers

Chelo's Restaurant
Post Road, Warwick
Social Hour @ 5 PM
Dinner @ 5:30 PM

Directions on back

achieve, and shame and regret for what I have failed to bring about. I have so many mixed emotions at this new beginning. I thank you all for your support, your trust, and most importantly your friendship.

As always, Bee Well, Kit Mayers,
Proud Member of the Rhode Island
Beekeepers Association

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The Secretary's Report

The March 10 meeting was called to order at 2:10 PM by vice president Lou Chasse. A show of hands gave evidence that there were many in attendance who were enrolled in bee school. Currently there are 61 enrolled at Davies and 45 enrolled at URI.

Treasurer's Report

We are in good shape.

EAS

Ed Lafferty reported that there are ongoing discussions with URI to hold convention in Rhode Island in 2011.

Election

We have two worthy candidates for president. At the dinner you will have a ballot to make your choice. One ballot per family.

Candidate Jeff McGuire (Bio)

Hello to all, it was good of Kit to give me a chance to give you a little background information. I have lived in Rhode Island since 1982 when I came here to attend the University of Rhode Island and graduated with a BS in Chemistry in 1986. I currently live in South Kingstown with my wife Meg and two daughters Mary Cate and Ellie. I am a firefighter for the City of Warwick, I am currently assigned as a Lieutenant on Engine Company seven. I have always enjoyed growing vegetables and flowers and completed the master gardener course at URI to help further my knowledge. I have only been a

beekeeper for a few years but have learned so much from the members of this association and look forward to working together with you for a long time to come.

Thank You

Candidate Everett Zurlinden (Bio)

I started beekeeping when I was a young boy in Manville, RI and have been keeping bees for about 40-years. My wife, Lisa and I currently reside in East Greenwich, RI. Over the years, I have worked for Neilsen Media Research, GTECH, and Johnson & Wales University as dean of the School of Technology. I was also the chairman of OSHEAN; a non-profit organization. Today, I own and operate RI Millwork and Heritage Woodwrights.

Maryann Frazier

When you look at the charts and graphs presented by our speaker, it becomes evident that a great deal of thinking and work goes in to produce them. When a problem erupts, such as colony collapse disorder (CCD) you also become aware of the many ways to get at its roots, and come up with an answer and a cure. Research is not easy. Her team was working on pesticides as a cause of CCD.

Australian hives were brought into the U.S. to satisfy the needs of the almond growers. Figures have the area of plantings at 500,000 to 600,000 acres. Lots of bees are needed to pollinate. Here in Rhode Island we received a letter to bring hives to California. They are needed in February, and our hives are still in cluster, and of no use.

We were told that there was no CCD in the Australian hives, but the Israeli Acute

Paralysis Virus was detected in them. This may be partly to blame. Another factor could be that there has been a change in the manufacturing of certain insecticides which has made them more toxic to bees. Some of these have been banned in France but not here.

Examination of pollen and wax in the hives has found high levels of Fluvalinate and Cumophous.

Evidence of CCD is lack of dead bees in the hive and few nurse bees covering the brood nest.

How to reduce risk of CCD? Make a practice of removing 10% of old brood frames each year. This has been something that we have been advised to do for many years. Treat for Nosema with Fumidil-B in sugar water. The use of Formic acid, Api-Guard, and Apilife Var for mites reduces risk.

Stress on bees that have been hauled on a trailer to different areas, while not up to full strength to pollinate, is under consideration.

To get more info, go to www.maarec.psu.edu

Our Guest Speaker

Adam Fuller has worked his way up the ladder as treasurer, vice president, and president of the Eastern Connecticut beekeepers association. He teaches the winter the school at the University of Connecticut, Storrs. His fulltime occupation is owner of Adam Fuller woodworking.

He produces extracted and comb honey almost exclusively sold to health food, farm stands, grocery, and agricultural retailers throughout Connecticut, and (starting in '08) Dutchess City, NY.

If you have trouble caring for a few hives, this talk may make it easier for you, and give you food for thought about increasing your apiary.

Earth Day at URI

...will be held April 22 at the quad, or inside the union in bad weather. Set up at 9:00 AM and start at 11 AM - 4 PM. If you have honey to sell and if you wish to help out, contact Bernie at 463-8654

Hosts

It is time to think of outdoor meetings. We bring supplies, drink, and clean up the property. It is an opportunity to inspect and critique your hives. Contact Bernie to schedule your date. Meetings are planned for May 18, June 8, July 13, August 10, & September 14.

Auction

At our dinner on April 20, we have an auction. We appreciate what ever you wish to donate as long as it is in good condition, and does not have to be related to bees.

Lou's Workshop

The first of '08 series will cover frame assembly. Learn how to do the correct nailing so that the frames will not come apart when you try to move them. It is also a time for new members to have their frames ready when their bees arrive.

Time is Saturday, April 12 and there are two classes, 10:00 AM and 2:00 PM. You must call and make a reservation, and get

directions. Call 295-0888. Please do not call after 9:00 PM.

Catch the Buzz

Honey will be prominently featured in two drinks – honey lattes and honey Frappucinos. A honey-ish syrup (not honey) is added to the drink; then real honey is drizzled over the top, which, in the case of the Frappucino, would be drizzled over the whipped cream.

That Starbucks continues to dream up more flavors that can be shared with coffee is no small feat. Some such as chocolate or, well, chocolate go with coffee naturally. Others such as peppermint might not initially seem like the logical fit but turned out to be better than you might expect.

Honey is a fairly delicate flavor: you might question whether it's a flavor at all. But some people already add honey as a sweetener to their coffee and tea drinks. And for the cult of folks want to try new things, honey seems like an inoffensive way to satisfy the novelty of, not to mention its sweet

*This message brought to you by Bee Culture.
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Directions to Chelo's

From south and north take route 95 to exit 13, the Airport exit. Get off at the Post Road exit. Turn right. Chelo's restaurant is just around the corner. Park towards the rear and look for the banquet entrance sign.

RI Beekeepers Association

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