



THE BEE SPACE



WillBees.org

Will County
Beekeepers
Association

Est. 2011

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PLEASE JOIN US FOR NEXT MEETING:

September 21, 2022 at 7 pm

Will County Farm Bureau

100 Manhattan Rd

Joliet, IL 60433

FEATURED TOPICS:

- Bee Feeders
- Propolis toothpaste product review
- Yellow jackets, yipes!
- Beecabulary

THIS MONTH IN YOUR HIVES

SEPTEMBER / OCTOBER

- Put on supers for goldenrod and aster flow in September
- Provide final mite treatments
- Remove honey supers and harvest fall honey going into October
- Prep for winter by making sugar candy
- Feed bees 2:1 sugar to build stores for winter once supers have been removed
- Consolidate weak hives

WHAT'S HAPPENING IN THE HIVE

Additional information regarding hives management for September/October was kindly provided by John Leibinger. Click to download.

[Chores of the Month – September](#)

[Chores of the Month – October](#)



Free Yellow Jacket Trap!

ALL MEMBERS WILL RECEIVE A FREE TRAP AT OUR SEPTEMBER MEETING!

Our bees get a bad rap this time of the year when in reality its those pesky yellow jackets that are stinging us and the neighbors. To help ward off those claims, all attending WillBees members will get a free yellow jacket trap. *Must be present.*





BY KEITH MEISER

Moisture in Honey – A Few Tips

Is your honey ripe for bottling?

Now that summer is almost over (officially), most of us are harvesting the honey crop from the hives. The honeybees know instinctively how to process the nectar from the flowers they visit into honey with the properties to last for extended periods to get them through the winter and beyond.

Unfortunately, once we remove the honey from the bees, honey can degrade.

Normally, when the bees cap cells filled with honey, the moisture content is around 17%, give or take a percent or so. At this moisture content, the normally occurring yeast spores that are everywhere floating in the air (and in the honey) are inhibited from germinating and growing. Honey over 20%-21% will allow the yeasts to grow, fermenting the sugars in the honey into ethyl alcohol. The more sugar is consumed by the yeasts, the more favorable the environment for yeast to grow. Honey is strongly hygroscopic, meaning it will readily absorb moisture from the air. At humidity levels over 50% relative humidity, honey, even in capped cells will start to gain moisture. Stored in an unconditioned atmosphere where the air can circulate, such as in a garage or shed while waiting to extract, the honey can easily gain enough moisture to reach the danger level for fermentation.

SO, WHAT CAN WE DO TO PREVENT OUR HONEY FROM DEGRADING AFTER HARVEST?

Make sure the honey has a moisture content in the safe range. Ideally, this can be done by testing with a honey refractometer to get close to an exact measurement.

These used to be extraordinarily expensive (when I started, over \$400 in 1970s), but with international competition, for \$20+ you can find many for sale on Amazon and other places. Basically, light is passed through the test sample and the light is bent (refracted) more or less depending on the sugar concentration. It is essential to calibrate the meter each time it is used. There is, of course, plenty of information on YouTube and other online sources.



Beware of “unripe” honey in open cells. If you remove combs during a honey flow, uncapped cells will still have excessive amounts of moisture that will dilute the capped honey when you extract. Sometimes there will be honey that is ripe in open cells that is safe to extract. Remove a frame with open cells, hold it horizontally, with open cells down, and give it a sharp shake. If nectar splashes out, it has too much moisture. If it is thick and stays put, it is probably OK.

ANOTHER THING TO LOOK FOR IS WET CAPPINGS

When properly ripened and sealed, the bees leave an air space between the honey and the capping, which makes the capping look white. If because of some mishap (a very weak colony or improper storage after removing combs from the hive) the honey may have gained enough moisture to expand and/or ferment, wetting the insides of the cappings. Be sure no fermentation has occurred before extracting.

Prevent any exposure to high humidity air. Stack supers so they are air tight and promptly extract the combs. Keep the extracted honey sealed from air. If the honey is slightly above the safe moisture range, all is not lost. Just as honey can absorb moisture from high humidity air, with warm low humidity air flow, honey will give up moisture.

To remove excess moisture, you will need an airtight enclosure (a small room or polyethylene film tent), a dehumidifier, and optionally a heater and fan. Stack the supers with each super at 90 degrees from the one below (crisscrossed) so that air can flow freely in the stack. Set the humidifier level BELOW 40%. To speed up the process, maintain the temperature at 85-95F and allow the air to blow through the stack. 1%-2% of moisture can be removed. Don't go overboard as low moisture honey will granulate more readily.



*This month's recipe was found by
Jim Moleski on athomeontheprairie.com*

Honey-Lollipops

Ingredients

1 cup honey
25 drops food safe lemon essential oil

Special Equipment

Lollipop molds
Lollipop sticks
Candy thermometer

Directions

In a small saucepan, heat the honey over medium heat. Using a candy thermometer, watch the honey, stirring frequently until the thermometer reads 300 degrees. As soon as it reaches 300 degrees, immediately remove from heat. Let the

honey sit for a few minutes until the bubbles go down. Add in the lemon essential oils. Working quickly and VERY carefully, spoon the hot honey into the lollipop molds. Fill all of the molds and rotate the sticks to make sure they are coated in the honey. Let Set - Let the lollipops sit for 30-60 minutes until they are completely hardened. Enjoy!

Store: To keep homemade honey lollipops from getting sticky, it is best to store them in a mason jar in the fridge. Or wrap each lollipop in a little piece of parchment paper.

Substitutions: For a different flavor, use food grade orange essential oil instead of lemon.

Share your favorite honey inspired recipe to be published in the next issue of Bee Space!



BY FRAN MILLER

Bee Cooler

An ingenious idea for pulling individual honey frames.

Sometimes, an entire super of honey is not ready to be pulled for extraction. Sometimes you only have a few frames ready. How can you easily and securely transport frames back to your extraction area? Bee Cooler to the rescue!

I don't know about you but somehow the number of coolers I've accumulated over the years has increased. I'll never use all the coolers I have!

HERE IS A GREAT WAY TO REPURPOSE A COOLER.

I used a 48 quart cooler but any size cooler will do as long as it is deep and wide enough for your frames. My cooler will hold both deep and medium frames. The handles also make transport easy. The cooler can be easily washed out after use. It can also serve as a storage area for your bee keeping items in the off season.

PARTS NEEDED:

- Cooler that is wide enough and deep enough to hold a deep and/or medium frames
- (2) 3/8" all thread rods (anything smaller is too flexible and will bow with weight)
- (8) fender washers and nuts

See photos for rod installation

*Tip: If the rods are placed too close together it can make it difficult to **quickly** hang a frame. To remedy this, leave a little extra space between the rods to allow for the extra space.*

Feel free to reach out to me if you have any questions at fron1522@gmail.com

Extractor Rental

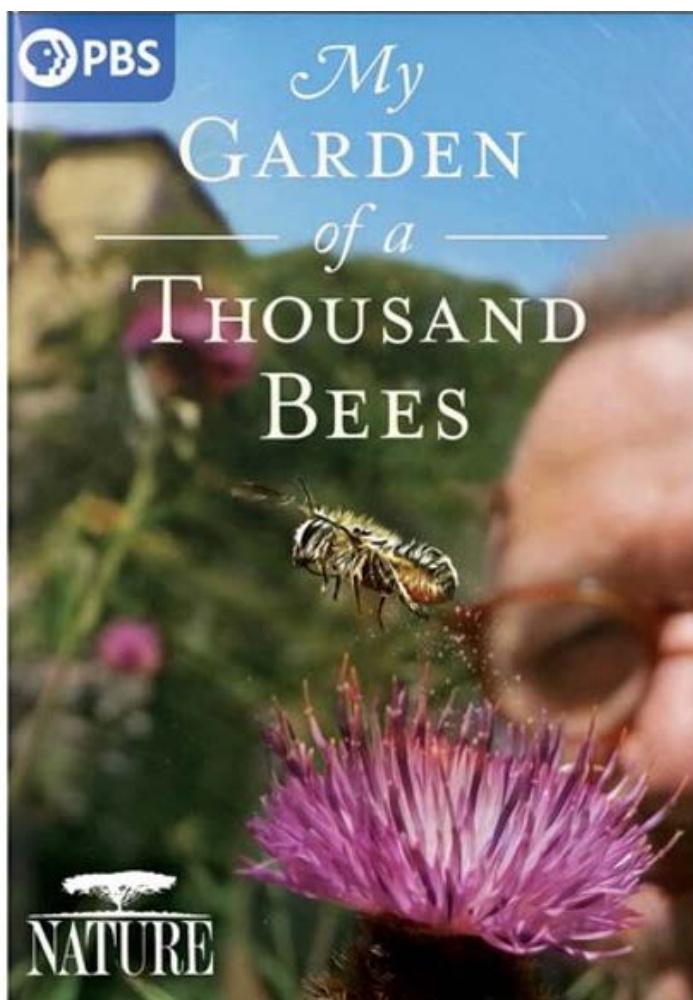
WHEN IT'S TIME TO HARVEST, WE GOT YOU COVERED.

As a WillBees member you have access to a 4 frame rental extractor. Please visit our website for [more information](#).



Bee Beard, Cross it Off the Bucket List!

This month's advocate is board member Keith Meiser. Keith is a long-time beekeeper with well over 50 years of experience. At one time he had upmost of 100 hives. However, it was only recently he crossed a bee bucket item off his list. At the recent WillBees summer picnic, Keith was daring enough to perform a bee beard with some assistance from Dave Meyer. Keith strapped a queen cage to his chin and Dave dumped nearly 15,000 bees onto his lap. Over a 30 minute period the crowd of nearly 40 people watched in amazement as the bees slowly migrated up to his chin. Way to go Keith!



BOOK NOOK

My Garden of a Thousand Bees

By filmmaker Martin Dohrn

Reviewed by member Michelle Gattuso

Well... I didn't read a book this time but watched a documentary on wild bees. This filmmaker identifies over 9 different wild bees species in his backyard while filming during the pandemic in Bristol, UK. He affectionately called his backyard "Bee City." He was able to film the bees in slow motion only after inventing all kinds of gadgets on his own. It is remarkable to see the diversity in such a small space for not only the number of bees but also the variety of plant life. It was just under an hour and very much worth my time — I hope you enjoy watching it as much as I did!! I obtained a copy of this movie from the Bolingbrook Fountaindale Library which is part of the Pinnacle Library Cooperative. Or (at the writing of this review) it is AVAILABLE (without charge) at this web address:

<https://www.pbs.org/wnet/nature/my-garden-thousand-bees-about/26263/>

Our Will Bees lending library offers a vast selection of books and videos for you to enjoy. Be sure to check out a book at our next member meeting.

*Hey beekeeper, what's the word?
Bring your answers to our next member meeting
and impress your fellow beekeepers!*

Afterswarm

Brace comb

Crystallization

Mead

Play flight

Uncapping



UPCOMING WILL BEE BOARD ELECTIONS

Would you like to share your passion for beekeeping? Would you like to help actively shape the direction of our Club? Consider running for a position on the Will Bees Board!

We will have a number of positions opening for 2023. At our November meeting we will conduct our Annual Board Elections for calendar year 2023.

- *Vice President* – Dave Musgrave will be stepping down from this position in 2023
- *Director* – One position is open as Keith Meiser's 3 year term comes to an end
- *Treasurer* – Donna Andrews will be stepping down from this position in 2023

Positions are open to all experience levels of beekeepers. If you are interested in finding out more about the role of each position speak to one of board members or visit the Will Bees By Laws on our website.

ON-GOING ED

Making Mead with Darien Kruss

During the October 19 meeting, Darien Kruss will be giving a presentation on the history, varieties, and making of mead, also called honey wine. Following will be a hands-on workshop where participants will begin to ferment their own gallon of mead.

If you want to create your own alcoholic beverage, please come to the mead workshop with a 1 gallon plastic jug of store bought SPRING water, having already removed 40 ounces and having added 3 pounds of your own honey. Perform this step either the same day, or one day before the workshop. Close the jug tightly with the original cap.

The SouthWestern Ohio Beekeepers Association SWOBA is pleased to be offering the following free lectures.

Grace Kunkel

This talk will highlight several research projects funded through Project Apis m., and how what we have learned from varroa, nutrition, and pesticide projects apply to beekeepers. Grace will also share new beekeeping resources, created over the past year, that are free for beekeepers to access through Project Apis m.

September 28, 2022, 7:30 PM in Eastern Time (US and Canada)

[Register](#)

Michelle Flenniken Ph.D.

Oct. 26th 2022 at 7:00 PM ET (Eastern Time)

The impact of viruses on honey bees at the colony, individual, and cellular levels

[Register](#)

Breakfast with the Bees hosted by James Konrad

The Fox Valley Beekeepers Association extends an open invitation to all beekeepers to join them via Zoom for a group chat every Saturday at 7:30am Central Time. Guests are encouraged to ask questions and contribute to various topics that relate to the season. Please email James at james@jamesgardenbees.com for more information.

Varroa mite management tools

Randy's Varroa Model on the Web

This tool helps the beekeeper plan treatment options in order to avoid colony “crash” in the off-season.

<https://chickab>

Honey Bee Health Coalition Mite Management Tool

<https://honeybeehealthcoalition.org/varroatool/>

Worth the Watch!

Watch our very own Keith Meiser and his daughter [find a queen.](#)

Also find out what she’s really afraid of... hint, it’s not bees!

Bee Czar, Discovery+

BEE CZAR explores the bizarre world of bee wrangling and one man’s mission to save the world by saving the honeybee. Check your local cable listing for showtimes.

ODDS & ENDS

What Do You Do With Your Wax?

We’d love to hear from you. We are looking for some good uses of wax for our November issue.

Don’t forget to register your hives for free with the Illinois Department of Agriculture.

<https://www2.illinois.gov/sites/agr/Insects/Bees/Documents/beekeep.pdf>

Swap Meet

Let’s all start going through our existing equipment and think about donating it to new beekeepers. Items may be things you originally may have used and replaced or have more than you need. At a future meeting we will all bring these items and raffle things off.

Share what you know

- We are looking for people to help contribute to your monthly newsletter:
 - Feature articles that you’d like to write
 - Review of a book or article in a journal you read
 - An educational opportunity that you are aware of
 - Pictures that you’d like us to share
 - Recipe using honey you would like to share

Please email willbees-board@willbees.org with anything you’d like to share today.

Update your calendar for our upcoming WillBees meetings:
Wednesdays at 7pm: Sep 21, Oct 19, & Nov 16.

BOARD MEMBERS

Patrick Schab, President

Dave Musgrave, Vice President

Donna Andrews, Treasurer

Fran Miller, Secretary

DIRECTORS (years remaining on term):

Keith Meiser (1)

Dave Meyer (2)

Jim Moleski (3)