



The Pennsylvania Beekeeper

October-November 2016
Volume No. 9

The Official Organ of the Pennsylvania State Beekeeper's Association

News 'n Views...

My early season honey flow ran from the end of May and continued into early August. Even July had a continuous flow with clovers. Although the clovers seemed to continue, a lack of rain seemed to leave jewelweed and goldenrod rather dry. Many of my 15 locations seemed to experience the same lack of honey flow. Talking with beekeepers across western PA, it confirms what I'm seeing in many of my own yards, there were just enough better locations to breathe a little sigh. Knotweed and Loosestrife helped make up shortages. Joe Pye Weed and Boneset seemed to produce their amber honeys, but there just isn't enough to fill the supers with it alone.

As I write this, the Goldenrod is browning and the bees seem to be working Aster pretty hard. Anytime I open a hive to do any management or pull honey, the robbing gets pretty intense. That's not really unusual at the end of the season. Maybe I just never get used to it.

Some hives collapsed during this period. It appears they would try to requeen, but get overrun during their weak state and get robbed and the new queen killed.

What a difference a few miles can make. The PA north coast, along Lake Erie seemed to get more rain than even the south portion of Erie county. The bees were packing in Goldenrod rather well. Even my hives on a pumpkin pollination in upper Erie County surprised me with nice supers of Goldenrod.

My earlier summer production was beyond my expectations. I had mentioned to a few folks that it was 'too good to be true', 'something bad was going to happen'. I haven't gotten the fall honey off, but it'll be pretty slim.

The Penn State Landscape Study has prompted me to weigh hives and do mite monitoring more than I normally do. Powdered sugar rolls or alcohol washes is time consuming. Plus it's hot, sticky and the bees are quick to start robbing. However, this sampling is truly eye opening. A month earlier, it was zero, three and sometimes 10 mites per sampling. In early September it was nothing to see 12-20 or more mites per sample. Even with a dribble of Oxalic acid, the next day's count was just as high. I'm anxious to get the supers pulled off and get a better treatment in. I had good success using ApiVar on some colonies at the end of last season, so that's my weapon of choice again. Many of the colonies are too light, so the race is on to put as much syrup on as they will

take before the temperatures prevent them from drying and capping it.

The PA Apiary Advisory Board will meet with the PA Dept. of Agriculture on October 24th. The Board was given a draft of the Pennsylvania Pollinator Protection Plan. There are problems with it that we hope to get resolved. It would be premature to report on it at this time.

I represented the PA State Beekeepers Association at a hearing in Kittanning in September. Along with Armstrong County Beekeeper's president, Dan Lynch, we testified with support for a pollinator garden. The property owner, with a single beehive, received a citation in violation of a tall grass ordinance. The garden is .28 acres on their 4-acre property. The case has been continued in order to get testimony from a Commonwealth witness. Hopefully, it will be ruled in favor of the pollinator garden. We hope to report the outcome next month.

The importance of these small battles cannot be underestimated. If the ruling goes against the pollinator garden or keeping bees, it sets precedence. The next disgruntled neighbor will do it again. We don't endorse irresponsible practices. In this case, the owner went above and beyond establishing everything in accordance with best management and registering with state agencies.

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News 'n Views (Continued from Page 1)

The 101st Farm Show is closing in quickly. This event is the biggest outreach event for PSBA, with 3 points of contact within the show. The 2017 PA Farm Show will be January 7-14. You can see all the rules and exhibits at <http://www.farmshow.state.pa.us/files/Department22Apiary.pdf>. Please read the rules, as some are adjusted each year.

If your club/association would like to do a County Exhibit, we are accepting entries ahead of on-line registration. This allows more time to plan and build. We have 5 spaces to fill. Every entry receives a premium. Top premium is \$500, sponsored by Dutch Gold Honey. This is a great way to showcase your club.

Contact myself, Charlie Vorisek, with your County or Individual Exhibit desires.

Make plans to attend the PSBA Annual Conference, November 11-12. This year's conference will be held at the Days Inn, State College. This features a great lineup of speakers and workshops for every level of beekeeping. DON'T MISS IT!

Charlie Vorisek,
President PSBA
president@pastatebeekeepers.org

Conference Presenters

Besides the two keynote speakers **Dr. Mark Winston** and **Dr. Keith Delaplane**, there will be presentations by:

- Karen Roccasecca**, the PA State Apiarist
- Dr. Margarita Lopez-Urbe**, Maryann Frazier's successor at PSU,
- Dr. Juliana Rangel**, Assistant Professor of Entomology at Texas A&M
- Dr. Christina Grozinger**, the Director of the Center for Pollinator Research at Penn State
- Dr. Zachary Huang**, Assistant Professor of Entomology at Michigan State

The guest speaker at the banquet Friday evening is **Dr. Deb Delaney** from the University of Delaware.

There will be four break out sessions on Saturday led by Cathy Vorisek, David Papke, Michele Colopy and (hopefully) David Scott. Also, there will be a poster session provided by Christina's students at PSU, along with a host of vendors. If that is not enough, your registration fees include a buffet breakfast and lunch on Saturday.

All this for a conference fee of \$45. You don't want to miss it. Please complete the registration form on Page 17 and send to Yvonne today.

PSBA's Annual Conference November 11th & 12th

Plans for our Annual Conference at the Days Inn, State College are finalized.

The Beekeeping 102 Course begins at 9:00 am on Friday, the cost is \$25 for the 3-hour workshop. For those who choose to stay for the afternoon session of the conference, the cost is \$30, or \$50 for the full two days. Additional information on the course is located on Page 7.

The Executive Board Meeting will be held Friday at 9:30 a.m. County representatives are urged to attend the Executive Meeting (one representative per county). There will no registration fee for the Friday session for those representatives attending the Executive Meeting. Please note on your registration form that you are a county representative or member of the Executive Board.

The Conference program begins on Friday at 1:00 p.m. followed with a banquet in the evening. Presentations continue on Saturday, including some of the top researchers in the honey bee world. The Conference will conclude at 3:00 pm Saturday.

The registration fee for just attending the Conference is \$45.00 for both days, \$25 for Friday only and \$35 for Saturday only. A member guest is \$30.00. The fee includes breakfast and lunch on Saturday, Nov 12. There are a variety of eateries within a few blocks of the Inn for those who need lunch on Friday.

To pre-register, please complete the Registration Form on Page 17 and mail to Yvonne Crimbring at 2565 Southside Road, Canton, PA 17724. The Registration Form is also available on the [PSBA website](#).

The Annual Banquet will be held at the Days Inn on Friday, Nov 11, beginning at 6:00 p.m. The cost of the Banquet is \$30.00 for adults, \$11.00 for ages 11-12, \$8.00 for ages 6-10, 5 & under, free. These prices include tax and tip. Please make your reservations with Yvonne Crimbring, (570) 673- 8201, before Nov. 1st.

Donations of auction items and door prizes are requested, all proceeds to the PA Honey Bee Queen fund. Please send donations to Jeremy Barnes at 1722 Union Church Rd, Seven Valleys, PA 17360, or bring them with you to the meeting.

The Days Inn is located in the center of State College at 240 South Pugh Street, which is a block south of Beaver Street. There is dedicated parking on the south, west and north sides of the Inn.

If you are interested in staying overnight, rooms are available at the Days Inn for a group rate of \$109 per night + taxes. Phone 814-238-8454 by October 14th and mention you are with PSBA to receive the special rate. Reservations can be made after October 14th but the group rate will not be available.



Audacious Ideas for the Future of Beekeeping

PSBA Annual Conference Agenda

Friday, November 11

- 9:30 am Beekeeping 102: **Jim Bobb and Dr. Deb Delaney**
- 9:30 am Business Meeting
- 12:00 pm Vendors open
- 1:00 pm Welcome
- 1:15 pm Karen **Roccasecca**: The State of the Bees in Pennsylvania
- 1:45 pm **Dr. Margarita Lopez-Uribe**... An Introduction.
- 2:30 pm **Key Note, Dr. Mark Winston**: *Audacious Ideas for the Future of Beekeeping*
- 3:30 pm Break
- 4:00 pm Business Meeting
- 6:00 pm Banquet, with Guest Speaker, **Dr. Deb Delaney**
Beekeeper of the Year Award
Passing of the "Gavel"
Crowning of the 2017 Honey Queen
Auction

Saturday, November 12

- 8:30 am **Dr. Juliana Rangel**: Bees in trees: What we can learn about feral honey bees in protected landscape around the United States
- 9:30 am Break Out Groups:
David Papke - Building a Honey House
Cathy Vorisek - Talking to Children about Bees
TBA - PA State Pollinator Protection Plan
Michele Colopy - Developing a Pesticide-Free Habitat for Pollinators
- 10:15 am Break
- 10:45 am **Key note, Dr. Keith Delaplane**: *Thinking superorganismally: how evolutionary biology can make us better beekeepers and can improve bee breeding*
- 11:45 am Poster Session
- 12:15 pm Lunch
- 1:15 pm **Dr. Christina Grozinger**: Location, Location, Location: Developing tools for selection and management of landscapes to promote healthy bee populations
- 2:15 pm **Dr. Zachary Huang**: The regulation of varroa mite reproduction (including using RNAi technique to find genes regulating their reproduction.)
- 3:00 pm Closure

Beekeeping 102

Brought to you by Deb Delaney and Jim Bobb

Friday, November 11, 2016

9:00 AM – Noon

(Immediately prior to the PSBA Annual Meeting
Days Inn, State College, PA)

Bee Anatomy – A Look at Bees from the Inside Out
Beekeeping through the Year with a List of Top Ten Goals,
Tips, and Techniques
Keeping Bees Alive over the Winter



Photo of 2 queens on a frame,
by Nancy Nolton, York Co.

The cost is \$25 for the 3 hour workshop
\$30 if you choose to stay for the afternoon session of the conference, \$50 for the full two days.

Accommodation is available at the Days Inn.
To get the special rate of \$109 per night + taxes, call (814) 238.8454

Honey Queen Report

Hi everyone,

September has been an exciting month full of fairs and festivals. I started off the month at the Big Knob Grange Fair. Here, I enjoyed meeting and catching up with beekeepers, and talking about bees with people attending the fair. My favorite part of the fair was standing in front of the observation hive answering questions about bees. It was very rewarding to see others getting excited to learn something new about honey bees and beekeeping.



PA Honey Queen, Sarah McTish, with two children showing off their headbands they made at the Honey Festival held in Pottstown.

Towards the end of the month, I attended the Gratz Fair and a Honey Festival in Pottstown, PA. At the Gratz Fair, I had the pleasure of helping local beekeepers in their on-stage honey extraction demonstration. Those in attendance asked great questions while the children enjoyed using the extractor. At the Honey Festival the following day, children made honey bee headbands and learned about why bees are important to them.

This month, I also attended the Great Insect Fair at Penn State. I have had an interest in insects since I could walk, but I did not know what an entomologist was until I attended the Great Insect Fair when I was eight years old. Since that day, I have made it my life goal to become an entomologist; so, being at the Great Insect Fair this year was exciting because I now had the potential to inspire a child in the way that I was 12 years ago.

While my reign as Pennsylvania Honey Queen is quickly coming to an end, there is still time to invite me to your event. If you would like me to attend your event, please contact Rachel Bryson at honeyqueen@pstatekeepers.org or 717-300-0146.

Sarah McTish



Upcoming Dates To Remember



Deadline for the December issue of

The Pennsylvania Beekeeper is **November 25th.**

York County Beekeepers

Saturday, October 8, 5:00 p.m. at the North Hopewell-Winterstown Firehall, Felton. Annual Banquet and David Papke will share 40 Years of Beekeeping. Visit the website www.ycbk.org for more details or contact Jeremy Barnes at honeybeewhisperer@gmail.com

Lycoming County Beekeepers

Tuesday, October 11, 7:00 p.m. at the Borough Hall, Montoursville. For additional information, contact Aaron Kolb at 570-323-8670.

Lackawanna Backyard Beekeepers

Thursday, October 13, 6:30 p.m. at the Abington Community Library, Clarks Summit. For additional information, contact Renee Czubowicz, 570-335-3091 or Dr. Maggie Miller, 570-877-3064 or visit the club's Facebook page or website: Lackawanabackyardbeekeepers.blogspot.com or email lackawannabackyardbeekeepers@gmail.com

Susquehanna Beekeepers of NEPA

Friday, October 14, 7:00 p.m. at the Claverack Bldg., Montrose. Contact Jim Perkins at 570-967-2634 or visit www.susquehannabeekeeping.com for updates.

Northwestern PA Beekeepers

Saturday, October 15, 1:00 p.m., at Our Lady of the Lake Church, Edinboro. Mead Making Presentation. For more information, contact Deb Chilcott at 814-398-8520 or visit the website www.nwpabeekeepers.com

North Central PA Beekeepers

Wednesday, October 19, 6:00 p.m. at the Penn State Extension Bldg. in Coudersport. Email northcentralpabeekeepersassoc@gmail.com or contact Joan Bradley at 814-697-7586 for more information.

Lehigh Valley Beekeepers

Friday, October 21, 6:00 p.m. at the Fullerton Fire Company #1, Whitehall. Annual Banquet. Visit LVBA website or contact Brett Dyer at 484-553-2967 for more information.

North Central PA Beekeepers

Saturday, October 22, 9:30 a.m.-12:00 p.m. (first of four classes) at the Penn State Extension Bldg. in Coudersport. Registration and class fee needed by Oct. 14. For more information, email northcentralpabeekeepersassoc@gmail.com or contact Joan Bradley at 814-697-7586.

Montgomery County Beekeepers

Thursday, October 27, 7:00 p.m. at the 4-H Center, Skippack. Speaker: Adam Crockett of Haymaker Meadery, Topic: History and Process of Making Mead. Contact Dan Boylan, dpboylan83@gmail.com or visit the website: montcopabees.org for more information.

North East PA Beekeepers

Wednesday, November 2, 7:30 p.m. at 32 Comm St., Honesdale. Contact Charles Kinbar at 570-497-6402, email: purepahoney@gmail.com for more information.

New York State Beekeepers

Friday & Saturday, November 4 & 5 at the Embassy Suite East Syracuse, Syracuse, NY. For more information, visit their website at eshpa.org or call Elaine at 585-732-2890.

Montgomery County Beekeepers

Saturday, November 5, 4:00 p.m. at Plains Mennonite Church, Hatfield. Fall Banquet. Contact Dan Boylan, dpboylan83@gmail.com or visit the website: montcopabees.org for more information.

Susquehanna Beekeepers of NEPA

Saturday, November 5, 6:00 p.m. at the South Montrose Community Church, Montrose. Annual Banquet with Maryann Frazier presenting her program BeeDazzled Contact Jim Perkins at 570-967-2634 or visit www.susquehannabeekeeping.com for updates.

Beaver Valley Area Beekeepers

Monday, November 7, 6:00 p.m. at Sisters of St. Joseph, Baden. Fall Banquet with speaker, Dwight Wells, V.P. at Buckeye Queen Producers. RSVP due by November 1 to Sr. Lyn Szymkiewicz at lynszym@comcast.net or 412-855-0710.

Lehigh Valley Beekeepers

Wednesday, November 9, 7:00 p.m., Lehigh County Ag Bldg., Allentown. Winter Preparation presented by Brett Dyer. Visit LVBA website or contact Brett Dyer at 484-553-2967 for more information.

2016 PSBA Annual Conference

Friday and Saturday, November 11 & 12, at the Days Inn, State College. The theme is Audacious Ideas for the Future of Beekeeping and the keynote speakers will be Mark Winston and Keith Delaplane. Guest speaker at the Banquet is Dr. Deb Delaney.

Northwestern PA Beekeepers

Saturday, November 19, 1:00 p.m., at Our Lady of the Lake Church, Edinboro. For more information, contact Deb Chilcott at 814-398-8520 or visit the website www.nwpabeekeepers.com

North East PA Beekeepers

Wednesday, December 7, 7:30 p.m. at 32 Comm St., Honesdale. Contact Charles Kinbar at 570-497-6402, email: purepahoney@gmail.com for more information.

Susquehanna Beekeepers of NEPA

Friday, December 9, 7:00 p.m. at the Claverack Bldg., Montrose. Contact Jim Perkins at 570-967-2634 or visit www.susquehannabeekeeping.com for updates.

Montgomery County Beekeepers

Sunday, December 11, 6:00 p.m. at Ann and Charlie Breinig's Home Holiday Potluck Party. Contact Dan Boylan, dpboylan83@gmail.com or visit the website: montcopabees.org for more information.

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Upcoming Dates (Continued from Page 9)

Pennsylvania Farm Show

January 7-14, 2017 at the Farm Show Complex, Harrisburg. Please consider volunteering your time to help the PSBA in the Food Court booth, Marketplace or the Learning Center. Contact Aaron Fisher by email aaron@fisherbeefarm.com or phone 717-242-4373 for additional information.

North American Beekeeping Conference

January 10-14, at the San Luis Resort & Galveston Island Convention Center, Galveston, TX. This is a joint conference of the American Beekeeping Federation, the American Honey Producers Association and the Canadian Honey Council. Visit the ABF website: abfnet.org for additional information.

Western PA Beekeeping Seminar

Friday and Saturday, February 17 & 18, 2017 at the Doubletree by Hilton, Monroeville, PA. Speakers include: Dr. Roger Hoopingarner, Elizabeth (Izzy) Hill and Doug Oster. Break-out sessions and a special Beginning Beekeeping workshop will be offered on Saturday 8-4 p.m. Seminar registration is \$55; Beginner Beekeeping cost is \$75/ Registration opens the beginning of December 2016 at Penn State Extension, Beaver website: <http://extension.psu.edu/beaver> call 724-774-3003.

Eastern Apicultural Society (EAS)

July 31-August 4 at the University of Delaware, Clayton Hall Conference Center, Newark. For additional information, visit the EAS website: easternapiculture.org.

We Need Your Help!

We need your help at the 2017 Farm Show, January 7-14. Volunteers are needed to help at the Honey Booth, located in the Food Court, the Honey Stand, located in the Marketplace along with the Learning Center, located in the Large Exhibit Hall. If you could **give a half-day** or more it would be appreciated.

Interested in working in the Food Court at the PSBA Honey Booth where waffles and honey ice cream are sold? Contact Stu Mathias at 717-533-2231.

Stu Mathias and Aaron Fisher are looking for beekeepers willing to donate or sell honey and/or honey products that will be available for sale at the Honey Stand and the Honey Booth. Please contact Stu Mathias at 717-533-2231 or Aaron Fisher at 717-242-4373, email aaron@fisherbeefarm.com. We only sell Pennsylvania honey and honey products.

If you are interested in volunteering your time at the Honey Stand, located in the Marketplace, please contact Tom Jones at 717-243-0356.

Sign up to **share your knowledge** of the honey bee with the public at the Farm Show. We have located front and center this year, side by side with the butter sculpture in the middle of the large exhibit hall. Again this year, an atrium is being included in the apiary exhibit. People are excited and eager to learn about the trials and tribulations of this efficient pollinator and you can be a part of this by **simply volunteering** a few hours of your time. Contact Stan Poleshuk at 717-433-2830, email: spoleshuk285@comcast.net to volunteer.

Proceeds from the sales at the Honey Booth and Honey Stand goes back to the PSBA Promotional Fund and is used for the PA Honey Queen program and the promotion of honey throughout the state.

Sign up sheets for the Honey Booth, Honey Stand & Large Exhibit Hall will be located on the registration desk at the annual conference.

Don't forget to show off this year's honey harvest by participating in the Farm Show Apiary Products Show.



IF THE READER WHOSE MEMBERSHIP expires 3/17 and receives the newsletter at 2130 Poco Farm RD, Williamsport, PA will send his/her name and an account of his/her beekeeping operation to the editor at 2565 Southside Road, Canton, PA 17724 by Novemberth, he/she will receive a years free subscription to either *Gleaning in Bee Culture*, *American Bee Journal*, or *The Small Beekeepers Journal*. When you respond, please specify your choice of magazine.

Recipe

Apple Honey Crisp

- 2 lbs. apples, quartered and sliced (1-1/2 quarts)
- 1/2 cup plus 1/4 cup honey (separated)
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1 cup flour
- 1/4 cup butter, softened
- Warm Nutmeg Cream or ice cream

Toss apples with 1/2 cup honey, cinnamon and nutmeg in bowl. Turn into 2-quart baking dish. For topping, beat flour with butter and 1/4 cup honey until crumbly; sprinkle over apples. Bake at 350F for 40 to 45 minutes or until apples are tender and topping in golden. Serve with Warm Nutmeg Cream or ice cream. Yield: 6 servings

Warm Nutmeg Cream

- 1/2 cup whipping cream
- 2 Tablespoons butter
- 2 Tablespoons honey
- 1/4 teaspoon nutmeg

Combine all ingredients in saucepan and bring to boil. Simmer, stirring often, for 5 minutes or until mixture thickens slightly. Yield: 1/2 cup

Taken from the National Honey Board, honey.com

Jeremy's Corner

As best I can calculate, this is about the 70th of these columns. They began when the then Second Vice-President, Mike Thomas, wanted greater variety in the newsletter and asked if I would write something. I had no idea what that 'something' would be, but each month a topic manages to emerge and connections are made without me having to try too hard. Whether this column will continue will depend in part on the policies and decisions of the new editor, and it seems appropriate to say how comfortable and affirming it has been to work with the retiring editor and compiler, Yvonne Crimbring and Debbie Morse. It feels like an era is coming to an end.

Meanwhile, all of us fantasize to some extent about far away places, about different and strange cultures, musing as to how other people live. And as beekeepers we are the recipients of such conjecture. In today's profound disconnect from our ecological dependency in general, and from food production in particular, we quietly do what many consider to be madness - work with insects which (so others think) want to sting us.

Those who have survived the initial physical and emotional turmoil of working with honey bees know both the brilliance and the brutality that comes with our commitment, the wonder and the dismay, the rewards and the anxiety. Subject to the weather, pests, pathogens and diseases, and the apparent whimsicality of the bees - "Why did they abscond in the fall, with no chance of survival in the bigger world, and after all that I did for them...?" - we are also treated to the visual joys of foragers at the entrance of the hive loaded with pollen or of a newly mated queen, the sensory delights of honey made by our own bees or of newly made glistening wax, the audible hum of a contented colony or the sense of rapt immersion that comes when one loses oneself in observing the inner workings of a hive.

The tension between doing what is necessary to keep the bees alive and healthy, and enjoying that process, is what makes the life of a beekeeper difficult to understand for many. What words describe adequately the hours spent worrying through the winter or working in the summer, or the romanticized idyllic pastoral reverie of communing with nature? There is joy to be found as one is pulled between theory and practice, between growth and survival, between acceptance and intervention, which is difficult for those who are detached from the agronomic ethic to comprehend.

And not everyone can manage honey bees. How useful it would be to develop a profile of a successful beekeeper, which could be used to assess the potential of every

wannabee. My guess is that the prime characteristic would be a yearning for reconnection, a realization that he or she will never move back to the land full-time but needs to experience again, even if only temporarily, what was a vital element of the human existence for thousands of years, was central to the agricultural revolution and which diminished when mankind began to industrialize. Today, in a post-industrial age, the world is witness to 400 cities with populations in excess of one million inhabitants, most of whom feel that the natural world is not important so long as there is a park of some kind in the neighborhood.

Nor does everyone want to keep honey bees, but in an age of Nature Deficit Disorder, to use Richard Louv's phrase, those of us who do need to bring others on the journey with us. Not least, it determines the caliber of the world our grandchildren will inherit. We cannot escape our responsibilities to the quality of the soil, water and air, and every time we sit down to a meal we are the beneficiaries of this interdependence. Becoming familiar with the ecstasy and the heartache of beekeeping, even by proxy, offers an insight into the larger and vital world of food decisions, land-use policies and environmental health.

Perhaps that is why, when a meeting of beekeepers is asked if they love what they do, almost all hands go up. It can be hard to find the right words to describe the feelings that lead to that sense of satisfaction, of fulfillment, but perhaps keeping bees allows us to connect briefly with that never-ending cycle, and to experience first hand what Forrest Pritchard calls 'an ancient biorhythm' that the bees intuitively understand and we are in danger of forgetting.

Honey bees, to steal a phrase from Joel Salatin, can be 'nature's balm for the soul,' provided we can step back long enough from the sugar roll tests, the sticky jars of sugar syrup, the mantle of smoke, the odor of the guard bees and the gummy propolis on a hive tool, to see them in a larger context, not least as a sophisticated yet sensitive super organism that is the culmination of some 40 million years of evolution.

Jeremy Barnes



Nature Notes

Chimney swifts, the birds that look like cigars with wings as they rocket overhead slicing the sky, will soon depart for the Amazon Basin of South America. Chimney swifts are **diurnal migrants**; they drift south during the day, feeding on flying insects. As the Sun sinks toward the horizon each day, migrating swifts gather in a wide, circling gyre above a chimney and then drop into it one or two at a time. They spend the night clinging to the inner walls of chimneys.

Blackbirds, mostly **grackles** and **red-winged blackbirds**, will gather into huge flocks, which fly out in the morning strung across the sky to places where they can forage for food. In mid-afternoon, they head back to roosting places. Many of our blackbird flocks roost in cattail and phragmites marshes along the Chesapeake and Delaware Canal.

A **pied-billed grebe** or two should spend autumn on West-town Lake, diving to capture small fish.



Pied-billed Grebe (By Alan Vernon via Wikimedia Commons)

Canada geese pair up in spring to nest and raise young. In autumn they gather into flocks again. The flocks of geese travel in the evening with lots of honking to spend the night in relative safety on a lake or pond.

Katsura trees produce a burnt sugar/cotton candy aroma in autumn. The cross-country course passes a katsura tree after it leaves the head of school's driveway and enters the arboretum.

Yellowjackets and **katydid**s are winding up their year. The katydids sing slower and slower as evenings cool. Yellowjackets are frantically raising queens for next year. The queens mate and disperse, hiding in bark crevices or leaf litter for the

winter. A queen that survives will start a new yellowjacket colony in spring. Yellowjackets are attracted by **fragrance** and to **carrion**. To avoid being bothered by yellowjackets, try not to smell like a flower (which provides sugary nectar) or something dead (which provides protein). Each yellowjacket nest probably produces several hundred queens. On average, how many queens should survive from one nest? Only one. If, on average, more than one queen per nest survives, we have to wade through hordes of yellowjackets each time we step outdoors. If, on average, fewer than one queen survives, yellowjackets become extinct.

Venus has entered the evening sky low in the west. **Vega** is still overhead as evening falls. **Arcturus** is halfway down toward the west along the arc started by the handle of the Big Dipper.
Tim Sterrett

Recipe

Pumpkin Muffins with Cream Cheese Frosting

2 cups all-purpose flour
 1-1/2 teaspoons ground cinnamon
 1 teaspoon baking soda
 1/2 teaspoon salt
 1/2 cup chopped walnuts
 1 cup solid pack pumpkin
 1 cup honey
 1/4 cup vegetable oil
 2 eggs, at room temperature, slightly beaten
 1/4 cup low-fat buttermilk
 1 teaspoon vanilla extract

In a large bowl, stir together flour, cinnamon, baking soda and salt. Stir in walnuts. In a separate bowl, blend pumpkin, honey, oil, eggs, buttermilk and vanilla until smooth. Pour pumpkin mixture over dry ingredients. Stir just until mixed. Spoon batter into paper lined muffin cups, filling each to just below the rim. Bake at 350F for about 25 minutes or until a toothpick inserted near the center of muffins comes out clean. Let pan cool on rack for 5 minutes. Remove muffins from pan and let cool on rack completely. Frost with Cream Cheese Frosting, if desired.

Cream Cheese Frosting: In a small bowl, with electric mixer, beat 8 ounces cream cheese (softened to room temperature) with 1/3 cup honey, until fluffy. Yield: 12 muffins

Comments: Frosting is optional. Without it, they are ideal for breakfast; with it, they become a sweet afternoon snack.

Taken from the National Honey Board, honey.com

Mail vs. Email

The Pennsylvania State Beekeeper’s Association is sending out the newsletter via email instead of through the USPS to those members who are interested. If you would like to receive “The Pennsylvania Beekeeper” by email, please contact Yvonne Crimbring at pabee1@frontier.com and include your name, mailing address, phone number along with current email address stating that you’d like to receive the PSBA newsletter via email.

For Sale

500 Gallon Round Honey Tank

Double jacket (Easy to connect hot water)
Clean, in excellent condition

\$2.00 per gallon (\$1000.00)

Contact Glenn Crimbring
570-673-8201

**Registration for Annual Conference and/or Banquet
Pennsylvania State Beekeepers’ Association**
Days Inn, State College

Name _____

Address _____

City _____ State _____ Zip _____ Telephone _____

Email _____ County _____

Conference Registration Fee*: \$45 Both days (Nov. 11 & 12) per person
or \$25 Friday, Nov. 11 or \$35 Saturday, Nov. 12
 Guest (spouse, family member or significant other) \$30 Both days or Saturday only

Friday evening Banquet: _____ # age 13 and over @ \$30.00 per person
_____ # age 11-12 @ \$11.00 each _____ # age 6-10 @ \$8.00 each _____ # age 5 & under: Free

Beekeeping 102: \$50 3-hour Workshop & Conference (Both days) per person
or \$25 Friday, Nov. 11 3-hour workshop only
or \$30 Workshop and Conference, Friday only

Total amount submitted \$ _____

Please make checks payable to: PA State Beekeepers Association
Mail to: Yvonne Crimbring, Secretary-Treasurer, 2565 Southside Road, Canton, PA 17724

PSBA member _____ If not & interested in becoming a member _____

*There will be no registration fee for Executive Meeting representatives on Friday
(one representative per county)