

What's the Buzz?

with Deez L'Town Beez

Honey Bee Fun Fact - On average, 12 honey bees will produce 1 teaspoon of honey in their lifetime. Twelve pounds of nectar requires 1,400 bees to fly 60,000 miles, visiting over two million flowers all in order to make one 16 oz. jar of Deez L'town Beez honey!

Busy Bees...that's putting it mildly!

There are so many wonderful things going on in your hive. You may recognize some things from images in your books, but some are a bit mystifying. A beekeeper pointed out two bees and asked me what they were doing. This is a process called **trophallaxis** and it happens billions of times a year in our apiaries.



The forager bees bring in their nectar and then pass it off to a house bee who takes it into her honey crop (specialized honey stomach). She then mixes an enzyme called invertase to the nectar which helps convert the sucrose in it to fructose and glucose. This is done several times until the bees believe it is just the right combination of enzymes and antimicrobial properties. Then it is stored in a cell to be dried out and cured into honey. It's a remarkable process that takes time and bee hours. It's not just a million trips to flowers that produce a single pound of honey, but countless hours and healthy honey bee resources and effort inside the hive for processing and drying that make a pound of honey what it is.

We have harvested nearly 500 pounds of this delicious commodity so far this season and it is hot, sticky, fun work. But I'm reminded every time I put honey in my tea or on a bite of cornbread how hard the bees worked for those few drops of liquid gold.

What to do next...

Nectar flow is just about over for most in Southern MD. Start preparing your 1:1 sugar-to-water feed for the dry part of the summer season when there isn't much for them to eat (or feed baby bees.) Honey bees need nectar and pollen to raise healthy, well-nourished broods.

Mite treatments - Consider putting a mite treatment in your hives or splitting your bees to give them a brood break during this dry period. We are starting to see varroa counts rise. It is important to knock mite counts down to keep your summer bees healthy.

Follow us @deezltownbeez.com



STUFF YOU'RE GOING TO WANT TO KNOW ABOUT

Phone a Friend - Call, text or email me if you need help throughout the season.
I'm here for you.



ASMB Meeting at the Mechanicsville VFD
July 17, 6:30pm



Insectival at Annmarie Garden
Look for us near the ASMB booth. Diane is the President of the Association and will be doing a little double duty that day. If you are a beekeeper who wants to help participate in this event, please reach out to me or Joe Myers for information.
July 22, 9-2pm



The 16th Annual **Buy Local Challenge** Celebration, Suttler Post Farm
July 31, 5-8pm



Nucs for Sale
Over wintered colony - Proven Queen+5 frames of bees - brood and resources - Pick up in Leonardtown/Waldorf - 50% Deposit due @ time of order Spring delivery available +(fee) \$180 ***CALL FOR WAITLIST**



Class Dates at Deez's Apiary

- Honey Extraction TBD
- Splits for Varroa Control 7/09
- I Know it's Hot Out There 7/30
- Building My Apiary 8/13
- Scaling Back for the Winter 10/15
- Making Products from My Hive 11/12