



# “Bee Ready!”

By:

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Those of you who missed the state meeting in Baton Rouge missed a very good time. The honey cooking competition gets better each year. The discussion gets more interesting, the questions more in-depth and detailed, and the friendship stronger with each passing moment. The encompassing and informative program covered everything from the work at the bee lab to Chef John Folse’s new book that gives his interest and enthusiasm for the promotion of Louisiana, its people, and its products. As always, Jimmy Dunkley put together the great program bringing everyone up-to-date on the needs and potential situations concerning the honey and beekeeping industry.

We are finally getting some cooler weather. I hope everyone has taken care of their hives, medicated them for protection against diseases and pests, and ready to fix hive bodies and foundations for the coming year. This process is necessary to keep your bees strong and productive for the next crop. Good weather conditions would also be a great benefit with rain early, not during nectar flows, to assist the bloom and nectar flow next year.

If you are interested in collecting swarms or removing bees from structures, send me your name, address, and phone number and how far you will travel to collect or remove honeybees. Also, let me know if you work other bees and wasps. Your information will be added to the beekeepers list on the LSU AgCenter web site. Names are added the day after I receive them.





## COLONY COLLAPSE DISORDER

This has been an ongoing situation this year and there have been several hypotheses as to why it happened. There have been several groups formed to try to find a solution. Thirty-three states have reported what is thought to be CCD but not Louisiana. We have been fortunate not to have problems with this mystery. Dr. Bob Danka provided us with an update at the meeting, as well as “food for thought.”

There are four reasonable or probable causes for this phenomenon as follows:

1. Stress – colony movement, environment, nutrition, and management.
2. Parasitic mites – varroa and tracheal.
3. Pathogens – viruses, fungi, bacteria.
4. Pesticides – farm use and miticides in hive.

Primary stresses on the bees like mites, pesticides, management, and nutrition can allow secondary stresses, pathogens, and other problems to become big factors. One such factor is the Israeli Acute Paralysis Virus which has been associated with all infected colonies but has not been identified as a causal organism. There are the ACCD Working Group and the ACCD Working Committee trying to evaluate the potential possibilities and to identify the cause. This is not the first time CCD has occurred in the beekeeping industry. Records indicate that CCD occurred several times dating back to the 1940's. The media attention has caused the problem to be exploited saying that CCD is responsible for 80% of the honeybee losses and 20% by mites. Beekeepers seem to think CCD is responsible for 50% loss and the other 50% by mites, other factors, and management. Research personnel feel that 25% is CCD, 25% by mites, 25%-management, and 25%-other factors. Giving our bees better care will keep colonies strong, active, and productive and keep them from becoming part of the equation that causes the honeybee losses.

## 4-H HONEYBEE ESSAYS



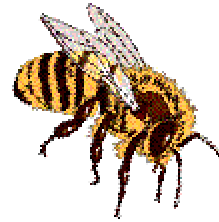
Once again we had the opportunity to listen to the 1<sup>st</sup> Place winner of the honeybee essay contest. It is great to know that we have young men and women in our **4-H** program who take an interest in honeybees. Remember that a lot of work and research goes into writing the essays and that these young people are our consumers now and in the future. Our assistance with their questions and curiosity about honeybees will help us do a better job in the future. The more information we can provide our **4-H** program, the better understanding the value of honeybees gives to society.





The winners this year are as follows:

**1<sup>st</sup> Place** – Miss Laura Lynn Blount – Holden, Louisiana - Livingston Parish  
(Her sister won last year)



**2<sup>nd</sup> Place** – Miss Megan Landry - Pierre Part, Louisiana – Assumption Parish



**3<sup>rd</sup> Place** – Mr. Rashaad Yousuf, Kenner, Louisiana - Jefferson Parish

The topic of this year's essay was "Pollinator Conservation." There were 20 entries from 11 parishes. The topic next year is "The Results of Honeybee Pollination in My Community." If you know a 4-H student interested in entering the contest, pass this on to them. We can always read a few more good essays!

## HONEY AND POLLEN FLORAL SOURCES



I know I keep saying the book is coming, but I have other responsibilities keeping me from finishing it. However, it is in the process of about 50% finished. If you have a good picture of a flowering nectar or pollen plant, please send it in. Some of the pictures I have need to be retaken to complete the book. If you find a floral source you cannot identify, send a good picture and a sample to me for identification. I can always add another flower to our sources.

## RECIPES

The winning recipes of baked goods from the meeting are listed below. I hope you will try them and enjoy them through holiday seasons or just anytime:

### **1<sup>st</sup> Place: Margaret G. Prell – Margaret's Honey Cream Pralines**

1 box Domino Pure Cane Light Brown Sugar  
2 Tbs. butter  
1/8 tsp. salt  
3/4 cup evaporated milk  
1 Tbs. honey  
2 cups pecan halves

Mix sugar, salt, milk, and butter in 2-quart saucepan. Cook and stir over medium heat until sugar dissolves. Add honey and pecans. Cook over medium heat to soft ball stage (236 degrees about 6 minutes) stirring constantly. Remove from heat and continue stirring for 2 minutes. Drop rapidly on fiberglass baking sheet, foil or wax paper. Use a small ice cream scoop (tablespoon size) or a regular tablespoon, to drop pralines.

### **2<sup>nd</sup> Place: Sharon Hebert – Baklava**

#### **Syrup:**

1 cup sugar  
1 cup honey  
3/4 cup water  
1 Tbs. fresh lemon juice  
2 cinnamon sticks  
1 (1 inch) strip of lemon zest  
Pinch of ground cloves  
Pinch of ground cardamom

### **Filling and dough:**

1 pound walnuts or combination of walnuts, pistachios, and almonds  
1 tsp. ground cinnamon  
¼ tsp. salt  
2 sticks unsalted butter  
1 pound phyllo, thawed according to package directions.

Combine sugar, honey, water, lemon juice, cinnamon sticks, lemon zest, cloves, and cardamom in a medium sauce pan. Cook over medium heat stirring occasionally with a wooden spoon, until sugar is dissolved. Reduce heat to medium low and cool until the syrup is slightly thickened for about 10 minutes. Remove the cinnamon sticks and lemon zest and set syrup aside to cool.

Finely chop the nuts, or pulse in food processor until finely chopped; in a medium bowl stir and combine nuts, cinnamon, and salt. Melt butter over low heat in small saucepan. With pastry brush lightly coat a 13x9 inch or 15x10 inch baking dish with melted butter. Open package of thawed phyllo and lay the thin sheets on a clean work surface. Measure the phyllo sheets; if approximately the same size as your baking dish, proceed. If larger, using a sharp knife, cut phyllo sheet to approximately the same size as your baking dish. Discard any scraps.

Cover sheets with a piece of plastic wrap and a light dampened towel to keep moist; position rack in the middle of oven and heat to 350 degrees F. Place one sheet of phyllo on bottom of dish and lightly brush with butter. Repeat process until a total of 7 layers. Measure ¾ cup of the nut mixture and spread evenly over the buttered phyllo sheets. Repeat with 7 more sheets buttering each before the next layer and top with ¾ cup of nut mixture. Repeat process until all of nut mixture is used. Finish the process by using the remaining phyllo sheets and buttering process until all sheets are used.

With a sharp knife make 4 lengthwise cuts through the layered phyllo at 1½ inch intervals; should yield 5 lengthwise strips, 1½ inch wide. Use the knife to cut diagonally across the strips at 1½ inches to form diamond shapes. You should end up with 36 diamond-shaped pieces of baklava in the baking dish. Bake the baklava until golden brown about 40 minutes. Remove the baklava from the oven and set aside on a wire rack to cool for 5 minutes. Using a ladle or small measuring cup, slowly drizzle the syrup over the warm baklava. Allow to stand several hours before serving.

### **3<sup>rd</sup> Place: Jimmy Dunkley – Nut and Honey Peach Nectar Cake**

1 pkg. yellow cake mix  
1 pkg. vanilla instant pudding  
4 eggs  
½ cup oil  
½ cup cold water  
½ cup peach nectar (other flavored nectars or dark rum can also be used)  
¼ cup honey  
1 cup ground pecans

Mix all the ingredients except the pecans. Beat with an electric mixer for 10 minutes on medium speed. Stir in ¾ cup pecans. Sprinkle ¼ cup pecans into the bottom of the greased and lightly floured tube pan or on top of the cake mix when using a 9x13 inch pan.

Bake at 350 degrees F. for 1 hour or until cake is set and springs back when lightly touched.

Optional toppings— (1) Glaze: boil together for one minute –  $\frac{3}{4}$  stick butter,  $\frac{3}{4}$  cup of sugar, and  $\frac{3}{8}$  cup of water. Add  $\frac{3}{8}$  cup peach nectar. Pour over the warm cake slowly, so glaze soaks into the cake. Make a hole with long fork to allow better penetration; (2) Confectioner's sugar: Sprinkle over top of cake.

Have a safe and Happy New Year! See you in 2008.

Sincerely,



Dale Pollet

Specialist/Professor

Made available by:

A handwritten signature in black ink that reads "Keith Collins".

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