



Wake County Beekeepers Association August 2008

Next Meeting: August 12th 2008

****Same Location ** **Different time: 6:30 pm****

For the August meeting, the Annual Club Picnic is scheduled; Spouses are welcome. At the July meeting a sign up sheet circulated for people to specify if they will bring a sweet or a vegetable. If you missed the meeting, bring a dish you like to share with us. The club is supplying beverages and chicken for Ricky is cook.

For the August Meeting the topic is preparing for Bugfest, our big event September 20th. We need volunteers to assist in sales of hot dogs and hamburgers from 8 am-4 pm (in exchange for a few hours of service, you get a free t-shirt). Also this year we are permitted to sell honey and hive products!

* The website www.Wakecountybeekeepersassociation.org is up and running. If you have any suggestions or changes contact Danny. We have been able to obtain the domain name www.wakecountybeekeepers.org and will be switching over. William Cole is the new Webmaster for the club.

July Meeting Summary

Thank you to Tim Huffman, Danny & Mary Jaynes and Thomas Jaynes for bringing refreshments for the July Meeting. Sign up sheets circulated for State Fair Preparation Committee and for Hot Dog/Hamburger sales at Bug Fest. I am the one coordinating Bugfest. So, If you missed the meeting and would like to sign up to help cook or serve for a 3-4 hour shift from 8 am-4 pm. Feel free to email (jmcurrin@embarqmail.com) or phone me (919)-906-4135 or let me know at the August Meeting.

There were reminders for the Summer Meeting, and Presentation by Kirsten Traynor. August meeting we will discuss NC State Fair Competition (October 17th-26th) and Bugfest (September 20th): There was some discussion on getting Hats and T-shirts made with the club logo. Ricky has done some research and found a local company that can do the stylish low profile hats and T-shirts. We will have a one time set up fee, in addition to the costs of the goods, and no shipping fee. Larry Green has agreed to supply the contact information of another company who already has our logo set up. At the next meeting, hopefully we can look more closely at which is more cost effective for our needs and make a decision.

We once again welcome Will Hicks as the speaker: Preparing for the State Fair Competition.

There is a guidebook to requirements and guidelines for all competitions can be found in the premium booklet: <http://www.ncstatefair.org/2008/competitions/prebooks.htm>

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wakecountybeekeeperssubscribe@yahoo.com

Back copies of newsletters and the bylaws are available on this yahoo group.

Club Extractors:

The club owns extractors that are available for members to borrow.
Electric extractors: Ricky Barbour (in Zebulon 269-0108), Whit Joyner (in New Hill 387-0164)
Hand extractor: Raleigh Myers (in Raleigh 787-0058)

Honey: Will tells us you do not have to have a law degree to judge honey. There are several other factors than taste in determining blue ribbon quality. First the appearance needs to be pleasing. You should not use an old rusty lid. The lid should be easily removed, not stuck with honey. The rim should be clean and free of debris. In another state's fair Will did see jar with wax moth larvae around the rim. How does the honey itself look? Is there wax or debris in it? Is it crystallized? Is it filled properly (1/2 way up the neck). You should handle your jars as little as possible and maybe with gloves or a cloth to avoid fingerprints. Glass jars should not have bubbles or defects that may appear to be in the honey. He tells us we should enter something "just for fun". Another factor in judging honey is checking it with the refractometer to determine moisture content. This will make or break you- it is all or nothing. It needs to be about 17.0%-18.6% moisture content or it is disqualified. Moisture content less than 15.5 will get disqualified. If your honey is runny or fermented, you harvested it too soon. At least 70% of a frame should be capped before you go to harvest it. Another factor is the polariscope, light passing through polarized glass. This allows you to see the purity of honey. You may see lint, foam, and dust that you cannot see with the naked eye. Club member JD Foust has one of these and will bring it possibly to the September meeting so we can test our honey before competition. Plastic bottles are a hindrance due to flaws, and opaque allows less light to pass through.

Cut Comb/ Chunk Honey: This too is all about presentation and aesthetic appearance. There should be no debris, dirt or dead bees. Cuts should be straight, smooth and not jagged. There should not be dents on the wax. It should be edible. The wax should not appear to be wet aka "watery caps".

Creamed Honey: This category is easier to judge. It is an art that does take practice and technique. With creamed honey it should have evenness and smoothness of crystals all the way to the surface. There should not be any liquid. It should be a uniform white color.

Wax: Will tells us wax can be a challenge. Brighter yellow is better; sun and heat will fade the wax. Wax should also be clean and free of debris. All entries should be from the current year. Displays must be redone every year. In September you have to register for what categories you will compete in. This is not set in stone; you can withdraw and not enter all. It is best to sign up for what you think you might want to compete in, because if you decide too late you will not be able to get your entry in. The premium book lists containers and standards for competitions. Bees and honey can be found in the "I" section. Generally for honey you will enter three samples in 3 identical jars.

Danny then spoke about his experience with State Fair Competitions. He learned some of his methods from Virginia Webb who has won worldwide recognition in honey competitions. Danny has won blue ribbons in both Light and Amber. He tells us now is the time to be preparing your honey. He selects jars, and sets them on a shelf for a few weeks. As the bubbles rise to the top he will take saran wrap and get the foam off. When he is first bottling it up he strains it into queen line jars that do not have any bubbles or imperfections. When you fill them up, fill them higher than you want, because it will settle. Danny fills it to the middle of the first ring. He uses a sheer nylon material (from Kmart or a fabric store) to filter out debris. The longer you let the honey sit; the more debris and air will rise to the top.

Danny uses saran wrap to cover his hands as he carries his honey to the judge's table to make sure there are no fingerprints.

Wax: The wax cappings you remove stealing honey can be melted down. You can do this in the over, or with a double boiler type pans. Honey will melt at 188 F. It will ignite at 225 F, so be careful. It is safer, but slower to melt at 180 F. Heat will fade the wax. Danny also strains wax through nylon, paper napkin or filter. Let the wax cool slightly when you pour it into a mold. If it is too hot, it will get bubbles in it. When you cool the wax, you must also cool it slowly, so that it does not crack. If you extract from 4 or 5 hives, you will get 3-4 lbs of wax. There has been 14 lbs of wax in prior competitions. You can also submit wax figurines or candles.

Basket of Honey/Products of the Hive: This is a basket of all the things you can make from the hive.

Observation Hive: You can submit an observation hive. You will want to make sure there is a nice brood pattern, which accounts for about 50% of your score. The other 50% comes from the appearance/attraction of the hive.

Booth: Last year the Wake County booth was titled "Beeville" there were 5 hives with different themes, like the Christmas villages. Club members can submit entries in competitions both individually and for Wake County. There are Senior and Junior competitions. Many children of Wake County Club members received ribbons as contestants in Juniors last year. The refractometer and polariscope will be at the September meeting for those wishing to compete.

TELL YOUR CUSTOMERS: BUY LOCAL BEEKEEPERS HONEY:

Honey Industry Stung by Traces of Antibiotics, Lead Sukhdeep Kaur, Indian Express, 6/16/2008

<http://apitherapy.blogspot.com/2008/06/traces-of-antibiotics-lead-found-in.html>

India's flourishing honey industry, based primarily in Punjab, in panic mode after discovering over 90 percent of

Editors Note:

It is a proud time to be a beekeeper. Bees have been in the news alot lately:

Haagan Daaz has donated 250,000 each to UC Davis and Penn State to help fund honeybee research. I automatically thought how sweet and generous. Then, I read a post on the yahoo organic beekeepers group that made me realize that this is mainly self interest at work: 40% of their ingredients need bees. At least this they manly use natural ingredients as opposed to chemically created. Haagan Daaz does have a nice website: <http://helpthehoneybees.com/> and a new flavor "Vanilla Honey Bee" to help raise awareness.

In the July 28, 2008 People magazine, I was disappointed not to find baby pictures of Brad and Angelina's twins, but pleasantly surprised to find an article on page 80 about honeybees. It discusses research into CCD causes, and mentions a UVA study in which they show air pollution alters flower fragrance and inhibits bees from following scent trails. The article mentions bees pollinate 30% of our food supply, \$14 billion worth of seeds and crops. It showcased a beekeeper in PA, Dennis vanEngelsdrop who is quoted: " This has to make us aware something is seriously wrong. It needs to be a wake up call: No Bees is a bad thing."

Rochester NY Beer maker Dundee Brewing Company developed a program to raise awareness of the plight of honeybees and their vital role in our food supply and economy. They have initiated its "Save the Honey Bee Program." This issue is important to them since their flagship beer flavor "Dundee Honey Brown" is made with natural honey.

In 2008, a portion of every Dundee beer sold in the U.S. will be donated to the Foundation for the Preservation of Honey Bees. Patrick Magallanes, vice president of marketing, says, " The issue of CCD extends beyond the honey supply. Local farmers throughout the country are faced with the possibility of losing crops, which ultimately affects the livelihood of local economies. That's why Dundee Brewing Company is committed to raising awareness and supporting this issue through the sale of its Dundee brands."

Dundee's "Save the Honey Bee Program" includes national and regional point-of-sale materials that are customizable, allowing grocery retailers to tie in farmers from their own local areas, such as apple growers in New York or almond growers in California. It also has support items including t-shirts, temporary tattoos, coasters, posters, and table tents. In addition www.dundeeforthebees.com, which serves as the main educational tool for the program and an avenue for consumers to get involved through donations.

Lastly, The September Dog Fancy magazine has an article "Bee Well" (pg 24) in which it mentions honey being more than a tasty treat. Due to its antibacterial and antibiotic properties and ability to ward off allergies, it is good for some dogs. They recommend giving ¼ teaspoon for every 10 lbs of body weight daily. They mention it is not good for dogs with yeast overgrowth, and some dogs may be allergic. I started that on my dog and cat that had some allergy symptoms this spring. I learned it is best to put on food; I can't get them to lick it off the spoon for some reason.

export samples were found contaminated with residues of antibiotics and lead. When I heard Kirsten and Michael Traynor this past month, I was also reminded why to not buy it at a grocery store. The encourage us to read the fine print on the back of labels: Most honey in the grocery stores are of foreign origin, only packaged and distributed in the US.

Upcoming Events:

We are thinking on doing periodic, possibly annual “Field Day” events. We are open to suggestions and will do our best to schedule these at convenient times. If you are a new beekeeper and have suggestions on an aspect of beekeeping you would like to observe, or if you have special talents or don’t mind onlookers when you have something planned please let me know.

What to do in the Bee Yard this Month.

According to Mann Lake Calendar: You should be preparing new frames to replace the old dark comb that you cannot see light through. This is the absolute latest you can treat for varroa. You should always care for your bees, but now is important time because these bees care for the bees that over winter. Don’t steal all their honey, unless you want to risk losing the colony over winter.

Believe it or Not!

Recipe of the Month:

Blueberry Muffins

From “My Favorite Honey Recipes” compiled by Mrs. Walter T. (Ida) Kelley

¼ cup
¼ cup HONEY
¼ cup sugar
1 egg
1-½ cups flour
2 tsp. baking powder
½ tsp. salt
1/3-cup milk
1-cup blueberries

Cream butter, sugar, HONEY, add egg and mix. Sift together flour, baking powder, and salt and add to mixture along with the milk. Fold in berries. Bake at 375 degrees for 20 minutes.