
NEW JERSEY BEEKEEPERS



ASSOCIATION



NEWS

VOL 17 ISSUE 2

FEB / MAR 03

The 2003 NJBA Winter Meeting Saturday Feb. 1, 2003 At The Columbus Grange, Columbus, NJ

Meeting starts at 9:00 am with
coffee & danish

9:30 - 9:45 Opening remarks by

President Dave Wasitowski

9:45 - 10:00 Jake Matthenius:

Presentation of Senate Resolution for
NJBA 100th Anniversary

10:00 - 10:15 Carl Schultze, Acting
Director of Plant Industry, NJ

Department of Agriculture

10:15 - 12:00 NJBA Business meeting,
including:

Election of new officers

Crowning of 2003 Honey Queen and
Honey Princess

Auctioning off the Honey Show prize
entries and awarding the cash prizes and
ribbons

12:00 - 1:00 Lunch

1:00 - 2:00 Dr. Marla Spivak, University
of Minnesota, "Are Hygienic Bees
Super-Heroines?"

2:00 - 2:30 Question & Answer session

Menu: Buffet including: Roast Beef with
gravy, Ham with fruit sauce, Roast
lemon chicken, vegetable, potato, salad,
dessert. Cost \$18.00 per person.

RSVP to Bob Hughes at

609 585-4359 by January 29.

Please note the change of meeting

**location! We will not meet at Charlie's
Other Brother this year!**

Directions to The Columbus Grange:

>**From northern NJ:** Take the NJ
Turnpike to Exit 7 to Rt. 206 South.
From Bordentown, go about 5 miles.
Take the Columbus exit to the right.
Turn left at the top of the jug handle.
Make a right at the traffic light. The
Grange is a few buildings down on the
left.

>**From southern NJ:** Take 206 North
past the Columbus Auction. About a
mile later, take the Columbus exit to the
right. The Grange is about the sixth
building on the right.

The Honey Show

Happy New Year to all from the
Hughes Family.

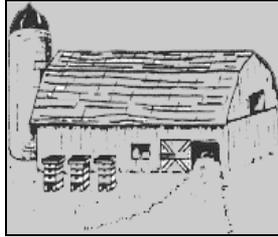
As I sit here, letting my knees
heal, I started thinking about Ag week
and the honey show.

In the last newsletter I asked all
of you to consider entering the honey
show in Atlantic City. I hope that you
did it and will enter.

Again a reminder: Get your
entries ready and to your chapter
President or whoever will be representing
your chapter at the State Executive Board
Meeting. I will see to that your entries
gets from there to the show. Remember
to label your entry so that people looking
at the show realize that we do have
beekeepers throughout the state. Usually
the State Executive Board Meeting is
held

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PRESIDENT'S COLUMN

It's hard to believe that this is my last president's message. The last two years have certainly gone by very quickly. I would like to thank all of the dedicated volunteers who are so vitally critical to the New Jersey Beekeepers Association. Without them, the organization would not have survived over 100 years. I also would like to thank you, the NJBA members for the opportunity to serve as president; it has been an honor.

The beekeepers of New Jersey and the NJBA face many challenges ahead. From the diseases and mites that relentlessly attack our bees, to burdensome pesticide applicator regulations, a lack of research funding, local and town ordinances that prohibit beekeeping, and the increasing damage caused by black bears, there is no shortage of obstacles ahead.

Please don't add to this growing list by not fully supporting the NJBA at both the branch and state levels. Please get involved, lend a helping hand to the too few who keep the organization alive.

David

MEMBERSHIP DUES ARE DUE

It's that time of the year again, folks - time to pay your NJBA club dues! If you haven't already done so, please be sure to send your chapter Secretary/Treasurer your dues: \$20 family; \$15 individual; \$8 junior (under 18). When I think of all the help I've received from members of this organization over the years, I think these dues are an incredible bargain. Don't procrastinate, or you may miss out on one of our excellent newsletters, and worse yet, an informative state meeting.

I'd like to ask the chapter Secretary/Treasurers to please try to send the following information in for each member: full name, address, telephone number, e-mail address if they have one, whether the person is a hobbyist, sideliners, or commercial beekeeper, approximately how many colonies they manage, and any offices held at the chapter level. This will help me keep our membership list complete and up-to-date.

Also, please keep me posted when you have elections for new officers. Each chapter's President and Secretary are members of the state Executive Board.

In order to be able to notify these people about Exec. Board meetings, I need to know who they are. So please drop me a note or an e-mail when you change officers: Landi Simone, Gooserock Farm, RD3 Box 101-B Taylortown Rd., Boonton, NJ 07005, e-mail beelady@optonline.net, phone & fax 973 263-0674.

Here's wishing you and your bees a happy, healthy and prosperous 2003!

Landi Simone

NJBA Secretary Treasurer

Lactic acid. One product in the fight against varroa for the hobby beekeeper.

Swiss Bee Research Centre

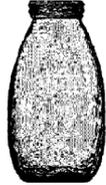
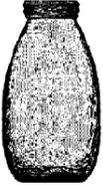
Lactic acid is an effective substance in the control of varroa, if is used properly. In colonies without brood two treatments will cause the drop of about 90% of varroa. While colonies are raising brood, up to 75% of their varroa will be in capped brood. During this time the efficiency of lactic is reduced to 20 to 30 %, because it does not penetrate capped brood cells. The beekeeper who uses only

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Use Of Food Grade Mineral Oil And Integrated Beekeeping Practices In The Control Of Varroa Infections In *Apis Mellifera* Colonies

This is an overview of an article from www.Beesource.com, that describes in detail the research done by Dr. Pedro Pablo Rodriguez.

SUMMARY: The purpose of this study was to study the acaricide effect of food grade mineral oil, 0.86 density, in the form of emulsion and 15 microns vapor. The research was performed in an apiary of the beekeeping school of the municipal government of Azuqueca de Henares, (Guadalajara, Spain). The test was performed with 10 colonies hived in Langstroth type hives equipped with 4mm hardware cloth bottom screens. Test results demonstrate that food grade mineral oil is an efficient, economic and non-contaminating acaricide, especially when integrated with other control methods. High resolution liquid chromatography laboratory analysis (HCPL) showed that food grade mineral oil does not alter the quality of the honey. DNA tests of mites collected during the study identified *Varroa destructor* as the primary parasitic mite in the apiary. Similarly, DNA tests of the honey bees determined that three of the colonies belonged to African lineage while the rest belonged to Western European lineage.

INTRODUCTION

Varroa infection of honey bees (*Apis mellifera*) represent a world wide menace to beekeeping having destroyed the

majority of feral colonies and a high percentage of domestic colonies. The pathogenicity of this plague is very serious, having been demonstrated that untreated colonies die within one or two. Infected colonies die due to pathology caused by the mites, pillage and secondary illnesses. It has been suggested that honey bees are susceptible to bacterial and viral diseases when their tegument is damaged by mites and specifically, that *Varroa* contributes to the introduction of these diseases acting as a vector for mycotic diseases, and their harmful effects diminish the performance of adult honey bees.

Scientists around the world have dedicated great efforts attempting to find efficient acaricides but harmless to honey bees and will not contaminate honey with toxic residues. Their studies have shown that the number of substances that can be utilized against the mites is small due to multiple reasons:

- * resistance to acaricide products
- * high cost of treatment
- * toxic residues that contaminate the honey
- * treatments are limited to certain seasons of the year according to manufacturers recommendations for the acaricides.

Due to difficulties inherent in chemical pesticides, it is evident that there is great need to find integrated alternate methods to treat these mites. Hence a great number of alternate methods have evolved with a varied degree of acceptance due to their complexity, toxicity, ambient temperature dependency, high cost and low degree of effectiveness.

The following are some of the most commonly found:

- * genetic selection according to hygienic behavior of the colonies
- * mite collection in drone cells.
- * metal screen bottom boards
- * aromatic oils
- * food grade mineral oil
- * *NJBA Editor: formic, oxalic, lactic and acetic acids. See page 3.*

This study is the result of a continued effort in search of more economic and easier methods of application of food grade mineral oil combined with integrated beekeeping practices that have demonstrated to be effective in the control of varroa mites. Among these practices are the utilization of screened bottom boards, selection for hygienic behavior and DNA analysis of the mites, a very important factor since the existence of genetically different varroa mite populations with distinct differences in their virulence.

Food grade mineral oil, 0.86 grams/l is a petroleum derivative that is odorless, colorless, and does not contaminate and is especially utilized for operations requiring a mineral oil exempt from toxicity. It is widely used by industrial nations in the food industry and medicine as a vehicle and as a lubricant. Utilization of food grade mineral oil as an acaricide is considered highly beneficial. Because of its efficacy, it can be utilized at times when there are large numbers of mites and synthetic acaricides can not be used.

The acaricide mechanism of food grade mineral oil is based on various factors:

Morphologic and biologic characteristics of the mites.

- * The body of the *Varroa* mite is flat offering a large surface/volume relationship that makes it vulnerable to treatment with oils (factor also utilized by Italian investigators

- * *Varroa* mites as well as the honey bees breath through spiracles through which gaseous exchange occur by means of adjustments of their respiratory. Mineral oil blocks the spiracles of the mites causing their death by asphyxia. While honey bees also breath the oil, the size of their spiracles is much larger than that of the mites, thus it is possible to utilize mineral oil as an acaricide without harming the honey bees. Also the body of the mites is covered by pores which the mites utilize to take in moisture for their hydration. These pores are also blocked by mineral oil thus interfering with another biologic process of the mites.

- * *Varroa* mites cling to the body of the bees while being carried about. During the application of mineral oil, in vapor or emulsion form, a fine film of oil is deposited on the bodies of the bees which interferes with the ability of the mites to cling to the bees, causing the mites to fall off.

- * Sanitary behavior of the honey bees: honey bees begin to remove the emulsion coated cords promptly and in the process their legs become coated with mineral oil that is later transferred to their bodies when they comb themselves.

Utilization of screened bottom boards. Screened bottom boards prevent mites that have fallen off from re-attaching themselves to the bees due to the effect of the mineral oil.

Materials and methods

The research project took place on 13 March to 16 July 2001. The apiary is located adjacent to the Villanueva de la Torre road, among an olive tree farm with scant flowering vegetation. The hives were Langstroth model and had not been treated since the past autumn at which

time they were treated with food grade mineral oil.

Since it is well known that untreated colonies die during the test period or soon thereafter, all colonies were treated during this test because they were on a loan basis and zero financing.

Treatment with food grade mineral oil.

The treatment consisted in applying food grade mineral oil vaporized (15 micron size particles) with a Burgess Propane Bug Killer and cotton cords coated with emulsified food grade mineral oil mixed with bees wax and honey.

Preparation of the emulsion

The emulsion was prepared according to the formula developed by Dr. Pedro Pablo Rodriguez (developer of the use of food grade mineral oil). Water has been omitted (as described in the original formula) to prevent fermentation of the honey. The ingredients for the emulsion are as follows: 500 mls food grade mineral oil, 225 grams bees wax, 300 grams honey, sixty 500 mm long by 8mm diameter cotton cords. (*NJBA Editor: Some people use cords cut up cotton from floor mops.*) The procedure for making the emulsion is as follows: heat the food grade mineral oil in a metal container, add bees wax and stir to dissolve the wax and prevent it from burning. Remove the container from the heat source and add the honey and cords. Stir with a wooden spoon to allow the cords to soak well. Allow the emulsion to cool.

Treatment with the emulsion and vaporizer

Two pieces of the emulsion soaked cords were placed on top of the frames, and a stream of vapor (about two seconds per hive) was blown through the hive entrance every 15 days during the duration of the experiment. (*NJBA*

Editor: The use of a 5 micron filter mask is advisable)

Boards coated with solid Vaseline below screen bottom boards

Utilization of hardware cloth screens allowed mites to fall through for subsequent counting every 7 days without interfering with normal hive activities.

Chemical analysis of the honey.

Samples were collected at the end of the experiment and sent for analysis. Tests revealed that the use of food grade mineral oil does not alter the quality of honey.

Discussion

The use of food grade mineral oil has shown to be highly efficient for the control of varroa infection and economic, non-contaminating and gentle to the environment.

Maximum efficiency of food grade mineral oil is obtained when used during the entire biologic cycle of the hive contrary to that of synthetic acaricides that can be utilized only during restricted periods of time. In addition, since food grade mineral oil can be utilized during the entire biologic cycle of the colony, it contributes to maintain low levels of varroa infection. It is strongly recommended as a prophylactic to prevent reinfestations. Honey yield of the colonies of this study can be considered as excellent considering the area to have scant flowering plants.

Next year's study with food grade mineral oil will include other forms of application without sacrificing its efficiency.

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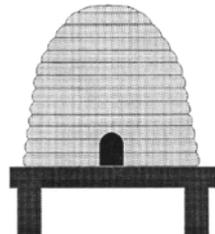
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Report from the National Honey Board

The mission of the National Honey Board is to serve the honey industry by increasing demand for honey and honey products. Our goal was a 400 million pound domestic honey market by the end of 2002.

Last year National Honey Board meeting took place at the Crown Plaza Hotel Resort in Omaha, Nebraska during September.

The very well planned four days event included sessions on research, marketing, export activity updates, industry services, finance, loan programs, and more. However, the highlight of the meeting was the tour of the Sioux Honey Plant in Iowa. As our buses arrived at the plant we were met with TV camera crews and we made the evening news that day. It was good PR for our product that the bees produce. We saw The Sioux Honey

State Honey Show Rules

The 2003 State Honey Show will be held on January 29, 28 and 29, 2003.

All entries must be labeled with an identifying label of person or apiary, and address.

All entries must be the product of the entrant's apiary and must have been produced since the previous year honey show.

Please note that the rules do not correspond with EAS show rules.

Honey:

- 1) Classes 1 through 4 (Extracted Honey): Entries must be in glass Queenline type jars or Gamber Classic honey jars with plain metal or plastic lids.
- 2) Classes 1 through 4 (Extracted Honey): Honey color will be graded by the show chairman.
- 3) Class 5 (Sections) Must be in window cartons, section lids, both transparent (preferred) or individually wrapped in transparent plastic.
- 4) Classes 6 (Creamed Honey) and Class 7 (Chunk Honey): Should be in clear cylindrical, 1 pound glass jars.
- 5) Class 8 (Frame of honey) Must be displayed in bee proof cases, which have both sides made of transparent glass or plastic.

Mead:

Plant in full production that day, which is packing one million pounds of honey a month.

I have on hand a copy of a research project that is being done by the NHB and Penn State University on adulteration, antioxidant and antimicrobial work. Don't forget to contribute your sample. They would like samples from all over the USA.

Stan Wasitowski

908 782-7525 fwasiowski@yahoo.com



All mead entries should have been produced by the exhibitor by the process of fermentation.

- 1) All entries should be exhibited in clear, non frosted wine bottles.
- 2) Natural cork stoppers should be used.

Beeswax:

- 1) All entries must be covered with clear plastic.
- 2) The optimum color for pure beeswax is light yellow.

Cosmetics:

- 1) Class 17 (Hand cream/lotion): All jars must be a minimum of 1.5 ounces. Entries will be judged on jar appearance, consistency and texture of product, and fragrance added.
- 2) Class 18 (Soap): Bars must be a minimum of 3 ounces. Soap ,will be judged on packaging, overall appearance and fragrance.
- 3) Class 19 (lip balm): Tins must be a minimum of .4 ounce. Lip balm will be judged with the same considerations as in Class 17.

Drop off points:

You may deliver your entries to any officer of the NJBA, or branch president or secretary who intends to attend the executive board meeting on January 24, 2003, or you may bring them yourself to Bob Hughes no later than Friday night, January 24. As a last resort (check this with Bob Hughes) entries could perhaps be delivered to the Taj Mahal directly on Monday January 27 before 10 am.

State Honey Show Classifications

Extracted Honey Division

For all classes: three 1 lb. jars

- Class 1: Extracted light**
- Class 2: Extracted light amber**
- Class 3: Extracted amber**
- Class 4: Extracted dark**

Honey Comb/Spreads Division

- Class 5: Sections**
Three Box or Round sections
- Class 6: Creamed honey**
Three 16 oz. jars
- Class 7: Chunk Honey**
Three 16 oz. jars
- Class 8: Frame of honey**
One frame

Mead Division

For all classes: one clear non frosted wine bottle

- Class 9: Mead, dry**
- Class 10: Mead, sweet**
- Class 11: Mead made with fruit juices**
- Class 12: Mead, sparkling. Made with or without fruit juices**

Beeswax Division

- Class 13: Beeswax**
One 1 lb. block
- Class 14: Novelty beeswax**
One any size, any shape beeswax item
- Class 15: Candles**
One to four rolled, poured or dipped tapered candles
- Class 16: Novelty candles**
One to four candles, any size, any shape

Cosmetics Division

- Class 17: Hand cream/lotion**
Three jars of beeswax hand cream/lotion

Class 18: Soap

Three bars of beeswax soap

Class 19: Lip Balm

Three tins of beeswax lip balm

Bob Hughes

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the Friday before Ag week, which would make it on January 24 this year.

If you have any problems, with getting your entries to me by the 24th, don't hesitate to give me a call and I will make some kind of arrangements to get it picked up.

Again, Happy New Year and hope to see all of you at the state meeting in Columbus.

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Fellow Beekeepers: If the public calls you about honey bees living within the walls of their homes please refer my phone number to them. Robert: (908) 730-0830 Or pager (908) 707-7894. After the

beeps enter your number

followed by the # sign.

NJBA MEETING DATES

Jan. 26, 27, & 28. Honey Show at Ag. Week. Atlantic City. See page 1

Feb. 1, Winter Meeting at The Columbus Grange, Columbus. See page 1

BRANCH MEETING DATES

ESSEX COUNTY

Feb. 21, Dinner meeting with a phenomenal speaker: Dennis Van Englesdorp, Penn State Univ.: "Identification and Life History of AFB". Essex County Environmental Center, 621 Eagle Rock Ave., Roseland, NJ. Cost: \$15/person. RSVP to Sheryl Allen, 973 253-9989, all295@aol.com by Feb. 14.

>>from page 3

lactic will need to apply three to five treatments, per year depending on the season and the degree of infestation.

Lactic acid treatment is very labor intensive. For this reason it will be mostly hobby beekeepers who will choose this method of control. In Switzerland about 30% of beekeepers have 5 hives or less.

The residues after three treatments of lactic acid in stored honey food reserves increases from 200 mg/kg to 100 -1500 mg/kg. Most of this will dissipate during the following seven to eight weeks. Lactic acid occurs naturally in floral honeys, depending on the source from 40 to 400 mg/kg, with an average of 200 mg/kg. A person eating 30 g of honey per day would absorb about 6 mg of lactic acid, compared with a 180g yogurt which contains about 1800 mg of lactic acid. To avoid an acid accumulation in the honey the beekeeper should refrain from treating hives during the honey harvest period.

Used properly, outside the harvest period, lactic acid has no risk of compromising the quality of the honey.

Honey contains both the L+ and D+ forms of lactic acid. Commercial acid is also usually a mixture of both forms, but the pure naturally occurring L+ is equally effective in controlling varroa.

Recommended use: Production colonies of hobby beekeepers, swarms, artificial swarms and nuclei

Period of treatment: All year, except during honey harvest

Temperature: Greater than 7C (44.6F)

Time of application: Any time of day, preferably with no wind and in early morning before bees fly out, or late afternoon after they return

Number of treatments: From 2 to 5, depending on the method of treatment, the season, and the varroa fall

Dosage: 5 ml of 15% lactic acid on the face of each frame containing bees: up to 8 ml in summer on heavily populated combs. Test your atomizer for the numbers of pumps required to deliver 5ml

Method of use: Spray lightly with an atomizer on all bees on both sides of the frame and on the hive walls.

Efficiency: Up to 80% in colonies with no brood under optimal conditions; 20 - 30 % in colonies with capped brood.

To make a 15 % solution of lactic acid:

Add: 1 liter of 90% lactic acid to 6.0 liters of water or

1 liter of 80% lactic acid to 5.2 liters of water or

1 liter of 70% lactic acid to 4.3 liters of water or

1 liter of 60% lactic acid to 3.4 liters of water or

1 liter of 50% lactic acid to 2.6 liters of water

http://www.apis.admin.ch/english/pdf/Varroa/Milchsaeure_e.pdf

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North West Jersey - Alex Berlin - 431 Stamets Rd., Milford, NJ 08848

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