
NEW JERSEY BEEKEEPERS



ASSOCIATION NEWS



VOL 22 ISSUE 5

Aug./Sept 08

President's Message

Hi,

The first thing I want to do is welcome all the new members. According to Curtis we have over 40 new individual memberships and over 60 new family memberships. This is fantastic news; I believe that this may be the largest single year increase yet. I hope this is a sign of good things to come. I would also like to extend a special Invitation to these new members to the picnic at Bob's house on August 23 so they can get to meet the rest of us.



I think that the spring honey flow, which seemed to start later than usual, is just about over. I seemed to do better than the last few years and I hope that all of you had your bees fill up a lot of supers. Now that we are heading into the dog days of summer it is important to keep track of our bees honey stores. The first year that I had bees I lost two hives to starvation in the end of August because it was so dry that there was hardly any nectar for the bees to collect. This is especially important for those of us who live in the Pine Barrens. It is important to check them often and if they seem light in honey stores and feed them immediately.

Looking ahead to the fall let's hope for a good golden rod bloom so that there is a good fall nectar flow. As an early reminder keep October 11 opens for the fall meeting. We will be having a very interesting speaker, Greg Hunt, who was involved in research that determined the genetic makeup of the bee.

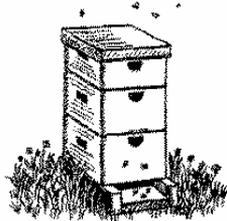
Again I look forward to seeing you at the picnic Pete

NJBA annual Picnic / Auction August 23, 2008

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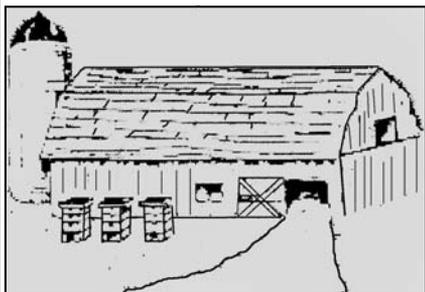
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Important Bee Dates

N.J.B.A: Picnic/ Auction
August 23, 2008
Place: Bob Hughes'

N.J.B.A. Fall Meeting
Oct. 11, 2008
Rutgers Ecocomplex, Bordentown

August 23 , 2008: Annual NJBA Picnic and Equipment Auction at Bob Hughes' home in Yardville.

Begins at 8:30 a.m. Bring your useable bee equipment for the auction. This is the NJBA's annual fundraiser, with 20% of the sale proceeds going to the NJBA. Festivities start with coffee and donuts from 8:30 until 9:30 a.m. and then the auction starts. Bring family and friends, bathing suits and chairs. Price is \$20 per person for those 12 and older, \$5 for children 6-11, and children under 5 are free, but only if you RSVP to [Bob Hughes](mailto:Bob.Hughes@njba.org), 609 585-4359. Prices are \$24 and \$8 if you don't RSVP. For directions to Bob's check out the website or ask one of your branch officers.

Directions to Bob Hughes' 706 Groveville/
Allentown Rd., Yardville, N.J. 08620
Phone; 609- 585- 4359
"E" mail; Bobsbuzzybees@aol.com

From the north; Take U.S. 130 S. to Yardville, turn slight right onto 156 s, turn left onto Yardville -Allentown Rd./ CR 524 , go .9 mile turn right onto Groveville / Allentown Rd to 706 on right.

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October 11th, 2008: Fall NJBA Meeting – at the Rutgers Eco-Complex in Bordentown.

The featured speaker will be Professor Greg Hunt from Purdue, speaking in the morning about the Honeybee Genome project, and tentatively speaking about honeybee health in the afternoon (we may also have a second speaker – to be announced later). The agenda will be:

8:30am - 9:00am; Registration
9:00am - 9:30am; Coffee & Donuts
9:30am - 10:30am; NJBA Business meeting
10:30am - 10:45am; Break
10:45am - 12:00noon; Professor Greg Hunt
12:00pm - 1:15pm; Lunch
1:15pm - 2:00pm; Second Speaker
2:00pm - 2:15pm; Break
2:15pm - 3:00pm; Professor Greg Hunt
3:00pm - 3:15pm; Q & A for Greg Hunt
3:15pm - 3:30pm; NJBA President Closing Remarks

The fee for this meeting will be \$ 20.00 per person with **RSVP**, or \$ 24.00 at the door. Reservations can be made by calling Curtis Crowell at (609) 651-4585 , and if you wish you may pay in advance (please make checks payable to CJBA, and send to Curtis Crowell, 152 Broad Street, Hightstown, N.J. 08520).

Report from the Apiarist



Winter losses ran 17% for last winter. That was down from 45% the year before. We had a pretty good spring build up. There was a lot of rain during the locust and Tulip popular flow from Mercer County south. We did not see much

honey in the boxes but the bees were busy raising queens. I received more swarm calls this year than the past 5 years combined. I have spoken with many beekeepers through out the state and they report the same. If you are interested in collecting swarms or doing cut outs from buildings I would recommend you contact Janet Katz and have your contact info added to the swarm collectors list on the NJBA web site. This is actually part of the central Jersey beekeepers web site but it is a very useful tool for the public when they are trying to find a beekeeper to help them out. By the time you read this news letter it will be time to monitor your mite level. If you are using a screened bottom and you are getting over 40 mites drop in a 24 hour period its time to consider treatment. I would recommend using cultural practices and low toxic treatments to reduce the mite load to a manageable level. Only use the hard chemicals as a last resort. The bees that are born in mid August on are the ones who will go into winter. They need to be as healthy as possible to better able the bees to winter.

Bob Hughes and I are seeing more cases of EFB this year than in the past. EFB is typically a stress disease. It can be cured by requeening and treating the colony with Terramycin. This effects the open brood discoloring the larvae and twisting them in the cell. EFB does not rope out like AFB.

We have also found more cases of AFB. They were in the Hillsboro, Point Pleasant, and Piney Hollow areas of New Jersey. When in doubt please call 609-292-5440 and request an inspection.

Please consider entering some of your hive products into one of the county fairs. The more we showcase our products from the hives the better.

I look forward to seeing you at the August meeting/ picnic.

Happy beekeeping,

Tim Schuler

Catch the Buzz

USDA Awards \$4.1 Million to Study Colony Collapse Disorder

Jennifer Martin

WASHINGTON, July 17, 2008 - Agriculture Secretary Ed Schafer announced today that more than \$4 million will be awarded to the University of Georgia to study the causes of Colony Collapse Disorder (CCD) and other diseases affecting bee populations, whose pollination is valued at \$15 billion annually to U.S. agriculture.

"Bees are an extremely valuable contributor to the overall productivity of American agriculture, but invasive pests, diseases and environmental stresses are putting U.S. bees at serious risk," Schafer said. "This research will help beekeepers meet the pollination demand for the nation's food supply."

The Protection of Managed Bees Coordinated Agricultural Project (CAP), funded through a 4-year grant from USDA's Cooperative State Research, Education, and Extension Service (CSREES), aims to improve the health of managed bee populations in agricultural systems. The research will address genomics, breeding, pathology, immunology and applied ecology to explain the causes behind dwindling bee populations. Researchers will work closely with the extension community and other stakeholders to develop and implement mitigation strategies for CCD and other significant problems.

CCD became a matter of concern in the winter of 2006-2007 when an estimated 25 percent of the beekeepers in the United States reported major losses of adult bees from their hives.

CAP projects combine significant funding over time and across institutions to support discovery and applications, and promote communication leading to innovative science-based solutions to critical and emerging national priorities and needs. These integrated projects focus not only on research to solve critical issues, but also feature edu-

cation and extension components that bring knowledge gained through research to citizens at the local level. The project will complement and/or link with existing programs and projects at the national level.



CSREES committed \$1.7 million to honeybees and pollinator research in Fiscal Year 2007. National program leaders at USDA's Agricultural Research Service and CSREES developed an action plan for CCD, which is a long-term plan for research, extension and educational activities that are recommended to address this important problem. Background information about CCD and the action plan is available at www.ars.usda.gov/is/br/ccd.

CSREES funded this CAP project under the National Research Initiative. Dr. Mary Purcell-Miramontes, national program leader for arthropod and nematode biology, developed this new CAP project and will be coordinating this new funding opportunity.

Through federal funding and leadership for research, education and extension programs, CSREES focuses on investing in science and solving critical issues impacting people's daily lives and the nation's future. For more information, visit www.csrees.usda.gov.

For information on who is getting this money, and what they are going to do with it, and when results should be known, go to www.thedailygreen.com and read *The Beekeeper* blog by Kim Flottum.

This message brought to you by *Bee Culture*, *The Magazine Of American Beekeeping* www.BeeCulture.com

Letter from the Editor



BEE BRA? BEE BEARD

Landi and Joe at the "BUG FEST" in
Essex County

I have been retired since May 1 and I don't know how I had the time to go to work all those years. Seems like I have less time and I can't get caught up. I didn't even get my fishing license yet. Time is short so we better start thinking about the fall and winter with the bees.

I hope everyone got a good honey crop from the spring and early summer flow. Now that the flow has just about stopped and you took off your honey boxes and extracted the honey don't forget to get those empty boxes back on the hive to keep them pesky wax moths from invading your frames. It only takes a few days and they will be in them.

Now's the time to start to look at the mite population in your hives and start some proactive measure whether it be chemical or some natural non chemical method. Because don't forget that the bees you raise in the fall has to last all winter so you want your hives as healthy as possible. If you use chemicals remember honey and chemicals don't mix so if you want that fall flow of honey you have to have those chemicals off the hives when you put those supers on .

As we get closer to fall you have to check on their stores because in this climate area you should have 2 Deeps that weight about 60 lbs. to make it Through the winter. If your hives are light then you are going to have to feed them to get them ready for winter.

In closing don't forget about the Auction and picnic at Bob's house. The Auction might be a good place for some of the new beekeepers to get some good used equipment because someone's always upgrading with new stuff and selling the old stuff and at the picnic there is always some good bee talk.

Your Editor; Angelo (atrap69530@aol.com)

P.S. Don't forget to save some honey for the state show this winter.



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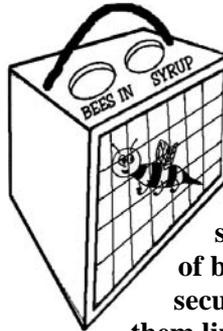


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Questions For The Experts

BEES WAX

I would like to bring back an old favorite with a lot of new beekeepers and old beekeeper that may have a question for the experts. If you have any questions about beekeeping or the newsletter please send me an "e" mail or call and I will get you an answer.

**Contact me at : atrap69530@aol.com
or call (609)-259-7457**

Questions 1



How do I keep bees from drowning in a plastic interior feeder, Or are there better methods to feed the bees?

Answer: Plastic interior feeder or board feeder you can prevent Bee's from drowning by placing wood floats in them. The wood should be cut so that it will go up and down with the level of sugar water. Also there are top feeder that you could fed your bees without opening the hive and disturbing the colony with smoke. Both types of feeder are in the bee supply books.

Question 2

On a new hive with 2 brood supers, both full in the beginning of July, and a honey super is added, should the syrup feeding stop?

On a new hive that has 2 brood boxes build out and there is a nectar flow you could add a honey super. When you add honey supers you should stop feeding sugar water because you don't want them storing the sugar water in the honey frames. Normally in the state of New Jersey the honey flow stops in the beginning of July. You should wait till the late summer and early fall blooms and maybe you could get some honey in your area.

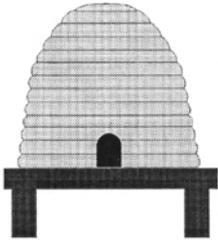
Beeswax is a natural wax produced in the [bee hive](#) of [honey bees](#) of the genus *Apis*. Beeswax is produced by young [worker bees](#) between 12 and 17 days old in the form of thin scales secreted by [glands](#) on the ventral surface of the [abdomen](#). Worker bees have eight wax-producing mirror glands on the inner sides of the [sternites](#) on abdominal segments 4 to 7. The size of these wax glands depends on the age of the worker and after daily flights begin these glands gradually atrophy. The new wax scales are initially glass-clear and colorless, becoming opaque after mastication by the worker bee. The wax of honeycomb is nearly white, but becomes progressively more yellow or brown by incorporation of [pollen](#) oils and [propolis](#). The wax scales are about 3 mm across and 0.1 mm thick, and about 1100 are required to make a gram of wax.^[1]

[Western honey bees](#) use the beeswax to build [honeycomb](#) cells in which their young are raised and [honey](#) and [pollen](#) are stored. For the wax-making bees to secrete wax, the ambient temperature in the hive has to be 33 to 36 °C (91 to 97 °F). To produce their wax, bees must consume about eight times as much honey by mass. It is estimated that bees fly 150,000 miles to yield one pound of beeswax (530,000 km/kg). When [beekeepers](#) extract the honey, they cut off the wax caps from each honeycomb cell with an uncapping knife or machine. Its color varies from nearly white to brownish, but most often a shade of yellow, depending on purity and the type of flowers gathered by the bees. Wax from the [brood comb](#) of the honey bee [hive](#) tends to be darker than wax from the honeycomb. Impurities accumulate more quickly in the brood comb. Due to the impurities, the wax has to be rendered before further use. The leftovers are called [slumgum](#).

The wax may further be clarified by heating in water and may then be used for [candles](#) or as a lubricant for drawers and windows or as a wood polish. As with petroleum waxes, it may be softened by dilution with vegetable oil to make it more workable at room temperature

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Pound of Wax



Honey may be the bee's life's blood. But wax is their home, kitchen, storage cabinet, and nursery all in one

convenient place. When bees move to a new home the first thing they do is draw wax to build comb. Bees will hang in festoons and create wax. The best bait for swarm traps is old comb. The impulse to create wax is stronger than the impulse to swarm. The splitting a hive is proof of it. Bees will fan day and night to keep wax cool in the heat. Bees want what all life forms want. They want somewhere to raise young and for that they need shelter and therefore wax. Keep in mind that bees will return to a hive charred in a forest fire and return its wax to use. How do we know that bee have enough food to make it through the winter? We count how many frames (of wax) are filled.

Do bee's defend their nest to protect honey? Sure. An entire colony will fight to the death literally protect a nest. But what they are defending more than anything else is resources, energy, and effort needed to create wax. As proof, a swarm for the most part will not sting. There is nothing to defend, no honey, no young, no comb all the result of wax.

It has been calculated that it takes eight pounds of honey to make one pound of wax.

Now we know the time and energy put into creating wax and its important role in a bee's life. Let's look at making a solar wax melter.



This melter can be made from simple materials most of which are available from a dollar store. You'll need:

1) Wooden box, a ½

height super

2) Flat Black paint, Spray paint is easiest.

3) Styrofoam, hard house insulation

4) Plywood, pick out of a dumpster any thickness

5) Full Size Black Paint Tray, another dollar store item

6) Metal baking dish, another dollar store item

7) Glue, for the bottom if you won't use the box as a super and insulation

8) Nails and nail gun/hammer.

9) 2 pieces of glass and/or plastic window sheeting

10) Wood or plastic to make frames for the glass.

Cut the plywood to fit the bottom of the wooden box. If you are not going to use the box as a super glue and nail the plywood bottom on. If you want to use the box as a super just use one nail on each side and forget the glue. Cut the Styrofoam into sections slightly larger than the sides and bottom of the box. Then fit them into the box by shaving ever so slightly the edges till they fit. Do the long sides, short sides then bottom. That way if you come up short on material only the bottom will be short and covered by the



Continued on page 12

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paint tray anyway. If friction holds them in place fine. Otherwise glue and clamp them if they are floating free.

Once the glue is dry and clamps are off. Paint the inside with the flat black paint. Gloss or Semi-gloss does not absorb as well.

While the paint dries measure the wood or plastic for the glass frame. Remember that the long sides are styles and short sides are rails. I use mitered corners. It is a detail that is easy to make and I like them. But you can use any joint you wish. Measure the long sides of the box. This is the measure for the style. Take an angle square and mark a 45° from the outside corner. Then transfer the measurements to the frame starting at the outside corner down. Then draw a second 45° from other end of the line facing in towards the first 45° cut. Use a miter saw or miter box to cut this piece. You now have a template to cut the second style. Repeat this whole process for the rails. Glue and nail the rails and styles together. Then drill holes in the glass or plas-

tic and nail one piece to the top of the frame and one to the bottom.

Now place the metal baking dish in the melter and place the paint tray on top. Fill the top of the tray with wax, place the cover on top and place in the sun. Check back in about a ½ an hour to see how everything is going.

If the wax is melting, it should run down to the bottom. The slumgum should stay in the upper part. Put on a pair of oven mitts or heat resistant gloves as the tray will be quite hot and pour the melted wax off into the metal baking dish. Keep this dish inside the melter until it you are ready to use it or it is mostly full. The melted wax will congeal quite quickly once removed. Scrape off the slumgum and other waste. Be sure to clean any honey off completely. It is now burned and not usable. Destroy it and DO NOT give it back to the bees either. If the wax is not melting check to make sure that it is not in shade and there are no leaks letting the hot air out.

Frank Riehl, 908-330-0183

Keeping Apprised of Current Ag. Issued

New Jersey State Senator Bob Menendez (second from right) recently went on a farm visit to learn more about concerns regarding the diminishing population of New Jersey's honeybees.

Here, State Apiarist Tim Schuler shows NJFB Executive Director Peter Furey, Sen.



Menendez and New Jersey Secretary of Agriculture Charles Kuperus some honeybees from a hive located on the D. Spina & Sons farm.

(Photo by Ben Casella)



Robbing

Since there is no nectar flow in our area the risk increases that a weak hive could be destroyed by robbing. It is time to take action and put on entrances reducers to permit ease of defending the hive from invaders. It has already been reported that a local beekeeper had one of his hive robbed out.

From Wikipedia, the free encyclopedia

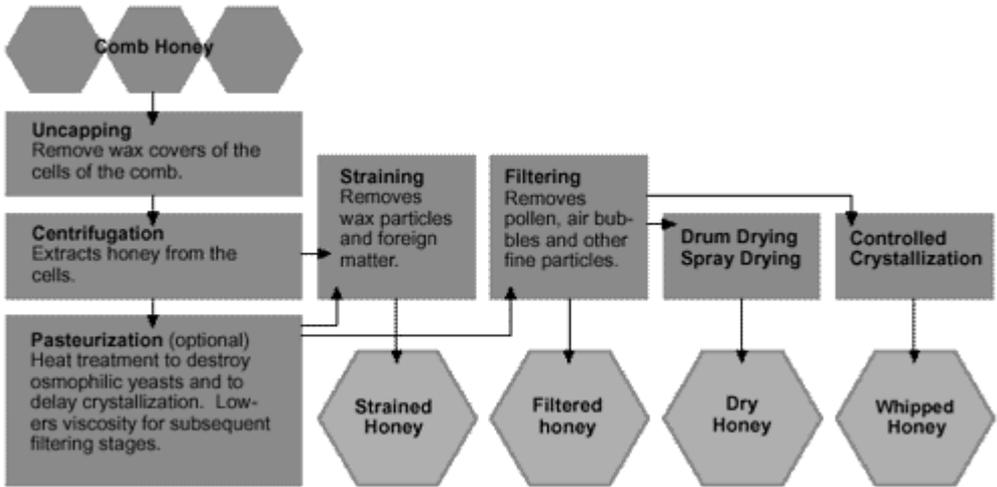
Robbing is a term used in [beekeeping](#). Bees from one [beehive](#) will try to rob honey from another hive. Robbing behavior is especially strong when there is little nectar in the field. Strong colonies with the largest stores are the most apt to prey upon weaker colonies. Some robbing is carried out so secretly that it escapes notice. Most of the time, when robbing is going on, one can see bees from the opposing hives fight. The fights can lead to significant losses of bees. Robbing may go on between hives in one [apiary](#) or hives of different apiaries.

Among the races of the [Western honeybee](#) the [Italian bee](#) has been identified with an especially strong tendency to rob.

Robbing can be prevented by reducing the entrances of the hive so the attacked hive has a better chance of defending itself. Bees are immediately attracted when a hive is opened and [honey supers](#) are removed.

In the US South, robbing is an archaic term for removing honey. Beekeepers do not actually "rob" bees in modern times, but "harvest a surplus." Some historical methods of bee "keeping" actually were bee "robbing" in that hives were killed for harvest. As recently as the [1940s](#) Southern beekeepers would "sulphur" hives to take honey. This killed the hives and required bee "keepers" to catch spring swarms to replenish their livestock. In some extreme latitudes bees are still killed at the end of the season to take all their honey, then bees are imported from lower latitudes (or even the opposite hemisphere) to begin the next season, but this practice is also dying out, mostly due to expense and movement restrictions.

Honey Processing



A Nice Project from Bill Coniglio

I thought you might appreciate some simple observations from our bee yard in North Brunswick, New Jersey. I began recording the weight of one of our colonies on June 13, 2008. Here is what I have recorded.

Weight measurements were taken at about 7 pm each day and showed an increase of **1 lb** each day from June 13 to June 30.

Measurements taken at about 9 am each day shows that the hive loses about **0.5 lbs** overnight.

So I conclude that **1 1/2 lbs** of nectar was brought into the hive each day from June 13 to June 30.

During the past 7 days (July 1-July 7) the hive weight increased only **0.5 lbs**. The nectar flow in my area is reduced so much that no meaningful amount is being accumulated. My bees are working to maintain the honey that was stored earlier.

I have taken off the honey from 2 of our biggest hives. Honey harvested for spring 2008 is far less than spring 2007. The wet cold weather limited nectar collection from the black locust flowers.

It would appear that warmer winter temperatures stimulated early flowering despite the cool wet spring.

As of this writing the bees are still holding their own but it looks like that it is going to go down now.

Bill Coniglio
1st Vice President NJBA

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Diabetes

Diabetics must control their total intake of carbohydrates, not the type. Therefore, honey may be included in a diabetic diet. They must, however, comply with the medical regime and diet instructions prescribed by their individual healthcare providers to keep blood sugar levels under control.

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How should one substitute honey for sugar in recipes?



Simply substitute honey cup for cup in place of sugar. As a rule reduce the liquid by a quarter cup for every cup of honey used. In baked goods add 1/2 teaspoon of baking soda for every cup of

honey used and bake at a temperature 25 degrees lower than instructions call for. In cookie recipes using eggs and no additional liquid, increase the flour by 2 tablespoons per cup of honey or enough flour to give the desired consistency. Chill before shaping and baking. Helpful Hint: Honey can be measured easily by using the same cup used for measuring the oil in a recipe or by coating a cup or spoon with non-stick vegetable spray.

How is honey measured?

Honey is sold by weight. In the United States, this means in pounds or avoirdupois ounces. Unfortunately, we also measure volume in units called fluid ounces. The units are not equal; in fact, 1 cup of honey (8 fluid ounces) weighs approximately 12 ounces (avoirdupois)-- in other words, the 12 ounce jar of honey that you purchase will fill one cup.

What factors influence the flavor of honey?

Since honey is a natural product, its flavor is influenced by the type of flowers from which bees gather nectar, the geographical region, and the weather.

Container Size	Servings per Container
8 oz	11
12 oz	16
16 oz	22
24 oz	32
32 oz	43
40 oz	54
3 lb	65
4 lb	86
5 lb	108
12 lb	259

Nutrition Facts	
Serving Size 1T (21g)	
Servings Per Container 11	
Amount Per Serving	
Calories 60	
% Daily Value*	
Total Fat 0g	0%
Sodium 0mg	0%
Total Carbohydrate 17g	6%
Sugars 16g	
Protein 0g	0%
*Percent (%) of a Daily Value are based on a 2,000 calorie diet.	



NATIONAL HONEY BOARD

The National Honey Board published its first recipe nearly eighteen years ago in an attempt to encourage people to use more honey.



Since that time, our database has expanded to more than 1,500 delicious recipes, including beverages, salad dressings, appetizers, main courses, side dishes and desserts. In fact, our recipe selection is not only extensive, but most are either contest winners or have been developed by professional chefs.

Now we have created an on-line recipe newsletter called *The Honey Feast*.

Once every three weeks, the National Honey Board will be pleased to send you an entire recipe meal planner, featuring outstanding recipes from our collection, all containing honey as an ingredient.

The entrée course will always try to give you a selection so that a meat or seafood dish might have a vegetarian alternative.

From time to time, we may add bonus selections such as tips on cooking with honey; all-natural honey based cosmetic recipes and a tidbit or two on the very latest honey research.

The cost of "The Honey Feast" is absolutely free. We won't require you to fill out any complicated, personal information and we will never, never give your email address to any other organizations. All we ask, is that if you have any suggestions, please write us. Natu-

National Honey Board | 11409 Business Park Circle Ste 210, Firestone, CO 80504 | Phone: (303) 776-2337 Fax: (303) 776-1177

Honey Recipes

Blueberry-Studded Honey Peach Sauce

1 cup honey

- ¼ cup fresh or frozen blueberries
- 1 teaspoon ground cinnamon
- 1 quart fresh or frozen sliced peaches

Combine honey, blueberries and cinnamon in large saucepan; mix well. Bring mixture to a boil over medium-high heat. Reduce to low simmer 10 minutes or until flavors are blended. Remove from heat. Add peaches and mix well.

Serve sauce over waffles, pancakes or ice cream.

Honey Nut Banana Splits

- 4 ripe bananas
- 1 cup chunky peanut butter
- 2 pints vanilla ice cream
- 4 tablespoon honey**
- 1 teaspoon ground cinnamon
- 1 canister whipped cream

1 package (2 ounce pouch) chopped nut topping,
Available on baking aisle.

Peel and slice the banana down the center lengthwise and place in dessert boats or bowls.

Place peanut butter in a small pan and melt gently over low heat.

Scoop vanilla ice cream into bowls or boats on top of Bananas, 2 scoops per sundae. Top 1 scoop of ice cream with melted peanut butter sauce, the other With a drizzle of honey and a sprinkle of cinnamon,

Use about 1 tablespoon of honey per dessert.

Garnish Sundaes with whipped cream and chopped nut topping.

Honey Cranberry Relish

- 1 medium orange
- 12 oz. fresh or frozen whole cranberries
- ¾ cup honey**

Quarter and slice unpeeled orange, removing seeds.

Coarsely chop orange and cranberries. Place in medium Saucepan and stir in honey. Bring to a boil over medium high heat and cook 3 to 4 minutes.

Cool. Serving size ¼ Cup.



NOTE: Honey should not be fed to infants under one year of age. Honey is safe and wholesome food for children and adults.

What is Honey?

Honey is primarily composed of fructose, glucose and water. It also contains other sugars as well trace enzymes, minerals, vitamins and amino acids. (Complete information concerning honey's chemical makeup and nutritional content is available in our downloadable PDF brochure, "Honey, a Reference Guide to Nature's Sweetener").

Honey is "manufactured" in one of the world's most efficient factories, the beehive. Bees may travel as far as 55,000 miles and visit more than two million flowers to gather enough nectar to make just a pound of honey.

The color and flavor of honey differ depending on the bees' nectar source (the blossoms). In fact, there are more than 300 unique kinds of honey in the United States, originating from such diverse floral sources as Clover, Eucalyptus and Orange Blossoms. In general, lighter colored honeys are mild in flavor; while darker honeys are usually more robust in flavor

WHO'S WHO in NJBA

President –Pete Leighton, 732-928-4259, p.leighton@att.net
1st Vice President –William Coniglio, 732-247-1424, wrabbit1@ix.netcom.com
2nd Vice President –Landi Simone, 973-263-0674, beelady@optonline.com
3rd Vice President –Karoly Toth 732-873-2989
Secretary—Treasurer -Curtis Crowell, 609-651-4585, curtis.crowll@att.net
Recording Secretary -Open
EAS Director -Dave Peregomom, 856-981-9483, cell 856-981-9483 preferred, dave sawmill@msn.com
Ag. Week Delegate -Grant Stiles, 732-661-0700,
MAAREC Representative -Joe Lelinho, 973-228-4806, Klutch.cargo@verizon.net
Research Committee—Jake Matthenius, 908-454-7316
Speakers Bureau & Flim Librarian -Pat Ricci, 609-758-8729, Mrpatr@comcast.net
Honey Queen Program - Jim Schuler, tim.schuler@comcast.net
Honey Queen –Emily Schuler, timschuler@comcast.net
Budget Committee -Ray Markley, 609-261-1638, rambeeman@aol.com
Honeybee Advisory Committee -Bob Hughes, 609-585-4359, BobsBuzzyBee@aol.com
Publicity –Seth Belson, 856-285-0074, snakesrb@comcast.net
Web-Master -Janet Katz, janet@rapseik.org
NJBA Newsletter Editor- Angelo Trapani, 609-259-7457, atrap69530@aol.com

**NEW JERSEY STATE APIARY INSPECTOR: -Tim Schuler, 856-697-0483,
Tim.Schuler@ag.state.nj.us**

Branch Presidents:

Central Jersey—Len Klinker, 732-922-3279, lklinker@verizon.net
Essex County- Landi Simone, 973-263-0674, beelady@optonline.net
Jersey Cape -Karl Novsak, 609-523-1765 (telephone preferred), knovsak@virizon.net
Morris County –Mark Muller, 732-357-5895, markmuller@optonline.com
Northeast Jersey -Tom Fuscald, 973-942-5066, tomfuscaldo@aol.com
Northwest Jersey -John Peterson, 908-638-8224, j.phoneyfarm@yahoo.com
South Jersey -Seth Belson, 856-285-0074, snakesrb@comcast.net
Sussex County -Linda Osborne, foxhill4@embarqmail.com

Branch Club Dates:

Central Jersey	Aug. 8 Meeting/Rutgers
Sussex	Sept 14 Picnic at Brodhecker's with S.E..N.Y.B.
Jersey Cape	Third Thursday, 7:00 PM Cape May County Extension
Morris County	June 21 MCBA Summer picnic Sept. 13 Fall hive inspection Oct. 17 Lecture program at Chester Library Dec. 7 Holiday party at the Lamplighter Inn
North East	Third Friday, 678 S. Maple Ave. Glen Rock
North West	July 27-Aug. 2 Warren County Fair Aug. 22-28, Hunterdon County Fair

Do you know new beekeepers? Sign them up today with this form!

NEW JERSEY BEEKEEPERS ASSOCIATION

Membership Form

Check one: **New** **Renewal**

Name _____

Address _____

City _____ State _____ Zip _____

Phone _____

E-mail _____

Check here if you agree to have your name, city, phone and e-mail address published and made available to other NJBA members only (your full mailing address will **not** be published).

Make checks payable to your local branch (e.g. "Essex Beekeepers") and mail the dues with a copy of this form to the appropriate branch treasurer below.

Membership is for a full calendar year, ending December 31st. Dues are payable by January 1st of the current year and are considered delinquent as of March 1st. New memberships paid for after July 31st are good through December 31st of the following year. Dues must be current to receive the state newsletter, informational emails from the state, be listed on the product or swarm collector web pages and to enter the annual honey show.

- Junior membership (under 18) \$8.00**
- Individual membership \$15.00**
- Family membership \$20.00**

Central Jersey Branch: Curtis Crowell, 152 Broad St., Hightstown, NJ 08520

Essex County Beekeepers: Joe Lelinho, 15 Hill St., N. Caldwell, NJ 07006

Jersey Cape Branch: Bill Eisele, 280 Old Tuckahoe Rd., Petersburg, NJ 08270

Morris County Branch: Janet A. Katz, 460 Old Route 24, Chester, NJ 07930-2903

North East Branch: Karl Schoenknecht, 683 Summit Ave., Franklin Lakes, NJ 07417

North West Jersey Branch: Karin Weinberg, 337 Tunnel Rd., Asbury, NJ 08802-1120

South Jersey Branch: Patty Schuler, PO Box 228, Richland, NJ 08350

Sussex County Branch: John Vnenchak, 29 Dogwood Tr., Kinnelon, NJ 07405

New Jersey Beekeeper Association
Angelo Trapani
Olde Noah Hunt Rd.
Clarksburg, N.J. 08510

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