

NEW JERSEY BEEKEEPERS



ASSOCIATION NEWS



VOL 23 ISSUE 1

Feb/Mar 09

President's Message

Hi everyone,

I hope that you all had a great holiday season. I can tell that spring is on the way because my mail box is full of seed catalogs. Especially for our new comers this is a very important time of year, you should be checking on our bees to see if they have enough food. To do this you should be checking the weight of the hive by lifting it from the back. You can also check to see if the bees are alive by putting your ear against the hive to hear their buzz.



Another consideration is to get out those bee catalogs and order what you will need for the spring, especially if it needs to be assembled. Another thought is to order any bees that you may need as early as possible so you get them as early as possible.

Another thing I want to mention is the up coming honey show and the state winter meeting. They will be here sooner than you think. The dates and directions will be on the web sight as well as in the news letter. I hope to see you all there. The last thing I wanted to mention is that I have a new email address so check the web sight or news letter for that too.

Pete

NEED BEES ?

N.J.B.A. MEMBERS SELLING NUCS, PACKAGES, AND QUEENS
SEE OUR AD ON PAGE 8

Don't Forget Dates

Feb. 6, 2009 "E" Board Meeting

Make your arrangements to get your honey to this meeting for annual honey show.

Feb. 10, 2009 State Honey Show

"LETS MAKE IT A GOOD ONE" (see page 9)

Feb. 14, 2009 Winter Meeting

Distinguished Guest Speaker "Beekeeper Kirk Webster", Elections, and Auction of Honey Show Winners (see page 6 & 7)

"GROW MEADOWS NOT LAWNS"

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

JERSEY FRESH

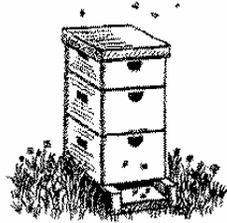
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Membership Form

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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

WHO'S WHO in NJBA

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Honey Queen –Emily Schuler, timschuler@comcast.net
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NEW JERSEY STATE APIARY INSPECTOR: -Tim Schuler, (609) 292-5440,
Tim.Schuler@ag.state.nj.us

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Northwest Jersey –Scott Horsnall. 609-397-5475, SLHORSNALL@mactec.com
South Jersey -Seth Belson, 856-285-0074, snakesrb@comcast.net
Sussex County -Linda Osborne, foxhill4@embarqmail.com

Branch Club Dates:

Central

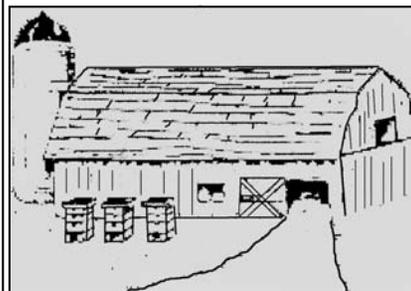
Sussex

Jersey Cape Third Thursday, 7:00 PM Cape May County Extension, Except July and Dec.

Morris County

North East Third Friday, 678 S. Maple Ave. Glen Rock

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BEE DATES

Feb. 14, 2009 **Membership Meeting
at the N.J. Museum of Agriculture**

Feb. 6, 2009 “E” Board Meeting

Feb. 10, 2009 **State Honey Show**
Crown Plaza Hotel
Cherry Hill, N.J.
856-665-6666

New Jersey Museum of Agriculture

103 College Farm Rd, North Brunswick, NJ 08902
Telephone: (732) 249-2077
FAX: (732) 247-1035
Email: info@agriculturemuseum.org

DRIVING DIRECTIONS:

From New Jersey Turnpike (North or South)
Exit 9 – “New Brunswick” After toll, stay right onto Route 18 NORTH Follow Route 18 to U.S. Route 1 SOUTH Get off at third exit: College Farm Road (Cook College) At end of ramp, turn right onto College Farm Road Museum is first driveway on right (look for windmill)

Garden State Parkway (from the South) Exit 129 – “New Jersey Turnpike” Take New Jersey Turnpike to Exit 9 Follow directions for Turnpike above

Garden State Parkway (from the North) Exit 130 – “U.S. Route 1 SOUTH toward Trenton” Follow U.S. Route 1 SOUTH over the Raritan River Take the fourth exit after River: College Farm Road At end of ramp, turn right onto College Farm Road Museum is first driveway on right (look for windmill)

U.S. Route 1 (from the South) While staying on U.S. Route 1 NORTH look for intersection with Route 130 shortly after, pass DeVry Institute on right side Take next exit: College Farm Road & Squibb Drive Exit will make U-turn under U.S. Route 1 to other side At end of U-turn, at stop sign, turn left onto College Farm Rd. Museum is first driveway on right (look for windmill)

U.S. Route 1 (from the North) Follow U.S. Route 1 SOUTH over the Raritan River Take the fourth exit after River: College Farm Road At end of ramp, turn right onto College Farm Road Museum is first driveway on right (look for windmill) Interstate 287 (South)

Exit 1B: U.S. Route 1 SOUTH Follow U.S. Route 1 SOUTH over the Raritan River Take the fourth exit after River: College Farm Road At end of ramp, turn right onto College Farm Road Museum is first driveway on right (look for windmill)

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Honey Recipes



A couple of nice touches for Valentines Day

Chocolate Peanut Butter Honey Balls

1 cup Honey
1 cup peanut butter (cream or nut)
2 cup powdered milk
1 cup melted chocolate
1 cup confectioners' sugar
1 ½ cups chopped walnuts (any nut will do)

Mix honey, peanut butter, and powdered milk Together to form very thick mixture. Roll out into small balls about the size of a walnut. Roll in confectioner's sugar. Dip in melted chocolate. Roll in chopped nuts. Place on wax paper and

Chocolate Walnut Fudge

Ingredients: Makes 25 squares

1 can (14 oz.) sweetened condensed milk
12 oz. semi-sweet chocolate chips
1 cup (4 oz.) coarsely chopped walnuts
1/3 cup honey

Directions:

Mix sweetened condensed milk and honey in a small sauce pan and Stir to blend. Add a large pinch of salt. Bring mixture to a boil, Stirring with a wooden spoon until smooth. Add chocolate chips And lower heat to a simmer. Cook, stirring constantly, until Chocolate melts completely and mixture is smooth. Stir in walnuts.

Pour mixture into an 8x8 inch pan and smooth the top with a butter Knife. Let cool and refrigerate until cold. Cut into 25 squares.

Taken from the national honey board's favorite recipes

Note: honey should be fed to infants under 1 year of age.

Easy Honey Chicken Wings

Ingredients:

½ **cup honey**
1/3 cup soy sauce
¼ cup chili sauce
teaspoon garlic salt
¼ teaspoon black pepper
drops red pepper sauce
3 lbs. chicken wings or drumettes

Directions

Combine honey, soy sauce, chili sauce, garlic salt, pepper and red pepper sauce. Arrange chicken in single layer in a 9x13-inch baking pan and pour on sauce. Turn chicken over to coat with sauce. Bake at 350° F for one hour, turning over once. Cool slightly and serve

Letter From Your Editor



Happy New Year to all and with the holidays and 2008 behind us I hope looking forward to 2009 will be better.

When you receive this newsletter the days will be getting longer and I hope winter will be coming to and end. Time to get your bees ready for this upcoming spring.

When we get some warm days you got to get in there to make sure they have enough food to make it. Seems like when we are almost finished with winter is when the bees run out of food and starve. I think February is the make or break month for the bees. So if they have been in that top box for a while then you're going to have to feed, feed, feed them.

There are a few different ways to feed either it be with some sugar candy or plan sugar on the top cover. I like to save a few frames of my honey that I get from the fall and know it's good to feed back to them. If they need food badly I will take the frame and put it as close to the cluster without breaking the cluster.

You have to eliminate or at least keep your winter losses to an acceptable levels to be a successful beekeeper. It gets to a challenge to get all your hives through the winter. Nothing makes me madder then when a hive dies and it almost made it. So a few

pennies now can save you dollars later by not having to replace bees.

Time to get moving and get your show entries ready. Let's try to get those 3 cabinets full with our honey entries. Our honey entries will be on display for all the Who's Who in NJ.

On Feb. 14 we will have our winter meeting. This meeting has an agenda that will be hard to beat. From the election to the auction and our guest speaker Kirk Webster. Kirk is a beekeeper who will share with us some of his most cherished experiences and knowledge. It will be a real good meeting to attend.

Your Editor; Angelo Trapani

Phone; (609) 259-7457

"E" Mail; atrap69530@aol.com

P.S. I would like to thank all of the members for all their contributions in helping me by sending articles and pictures. It has been a big help. Thanks, so don't forget I'm always looking for good print.

Honeybees as Pollinators

A Few Facts

~ Honey bees are a critical component of our country's food supply. They are responsible for the pollination of more than 90 crops and one out of every three bites of food we eat.

~ In order to perform their service as pollinators, beekeepers must prepare and move their colonies to crops at the time they are flowering.

~ In the Mid-Atlantic region there are about 7,000 beekeepers, managing 113,000 honey bee colonies.

~ While these colonies produce about 4 million pounds of honey valued at more than 7 million dollars, the true value of honey bees is the work they do as pollinators.

~ These crops alone are valued at well over \$170 million.

Report From the Apiarist Feb. 2009

Happy New Year everyone! It's hard to believe its 2009. I hope you have your best year yet keeping bees in 2009. I have been busy working on the Apiary database. If you have not done so please file your apiary registration form for 2009. This form is available on the NJDA website at <http://www.state.nj.us/agriculture/divisions/pi/pdf/ApiaryRegistrationForm.pdf>

Or call my office and I or my secretary will send you a form in the mail.

I need your help to maintain a database that is accurate and helpful for beekeeping in NJ. If you are interested in collecting swarms, pollinating, and selling queens, or nucs, you should indicate so on the registration form. That will allow me to provide the public with accurate information on who is providing those services in New Jersey; hopefully it will generate business for your beekeeping venture.

If you plan to sell queens, nucs or packages in NJ I need to know so we can schedule an inspection of your apiary for certification. If you plan on buying queens, nucs, or packages ask for a copy of the apiary inspection certificate to protect yourself from buying a disease.

The beginning beekeeper class is already half full. The dates are April 23,24,25, 2009. If you plan on attending please contact Rutgers Office of Continuing education. Bob Hughes and I are planning on 2 intermediate beekeeping classes for this year. They will be limited to 40 people each. One will be at the Snyder Farm in Pittstown NJ the other will be at the Rutgers research farm in Centerton NJ. They will be 2 days Friday and Saturday, with classroom lecture in morning and the afternoon in the bee yard. More details to come.

I have looked at several colonies that have died already. In all cases they had very small clusters of old bees. There was plenty of honey on the colonies. I was a drone layer. Another one was heavily infested with Varroa mites even though the beekeeper treated with Apistan strips according to label recommendations. I collected samples from all the colonies and found no nosema, no tracheal mites and no Varroa except for the one already mentioned. Most of these beekeepers had the major problems under control. However in order to winter in New Jersey you must have heavy colonies with large clusters of young bees.

A beekeeper in the middle of the state reported that his colony on the scale lost 5 lbs in the last week of December. He is wondering if the colony has started to raise brood.

I hope to see you at the state beekeepers meeting in February.

Tim

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New Jersey Beekeepers Association

Winter Meeting Agenda

February 14, 2009

Location: New Jersey Museum of Agriculture, off U.S. Route 1 and College Farm Road, North Brunswick on the campus of Cook College – Rutgers University

8:30 – 9:30 AM	Registration and coffee and donuts
9:30 AM	Call to order (<i>President Pete Leighton</i>) Pledge of Allegiance, Moment of Silence
9:40 AM	Approve minutes from last meeting, Treasurer's report (<i>Secretary/Treasurer Curtis Crowell</i>)
9:50 AM	Committee Reports MAAREC <i>Joe Lelinho</i> Website/Honey Show <i>Janet Katz</i> Newsletter <i>Angelo Trapani</i> NJ Apiarist <i>Tim Schuler</i> Ag Week <i>Grant Stiles</i> Scholarship Program <i>?</i> Courses <i>Landi Simone</i>
10:05	Old business Proposed changes to the by-laws, Article 1 Section 1 <i>Curtis Crowell</i>
10:15	New business: NJBA 2009 meeting schedule (<i>Pete Leighton</i>) Election of Officers – Nominating Committee (<i>Barry Clark, Ray Pesceovich, Kathleen Truax-Rusinko</i>)
11:00 – Noon	Kirk Webster: A beekeeper running 500 hives in Vermont will speak about how he succeeded in achieving his goal of beekeeping without chemicals. He overwinters nuc's in Vermont and has written for American Bee and Small Farm Journals.
12:00 – 1:00 PM	Lunch
1:00 – 2:00	Auction of Honey Show winners' entries
2:00 – 3:00 PM	Speaker Kirk Webster will discuss the topics that are not being talked about concerning the current problems in beekeeping in the US.

Cost will be \$22.00 per person for adults and children 12 years and older; \$12.00 per child 11 years old and younger, **if paid in advance**. At the door, \$25.00 per person for adults, and children over 12 years old.

Lunch Menu

Sandwiches, Salad, Dessert, and beverages will be provided. Vegetarian sandwiches are available; make your request to Curtis.

Please contact Curtis Crowell at 609-651-4585. Send check payable to NJBA to
Curtis Crowell
152 Broad Street
Hightstown, NJ 08520.

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nam became a major exporter of honey to the United States," said Mike Burgett, professor emeritus in entomology at Oregon State University who has monitored Southeast Asian beekeeping for 27 years. "I know damn well that the Vietnamese bee industry cannot be pumping out that much honey." Falsifying records to get honey illegally into the U.S. is a common practice, said a former Shanghai honey shipper. "In Hai Phong (Vietnam), the Chinese honey became Vietnamese and in Pusan (South Korea) the papers were changed to say it came from Russia," said the former shipper, who asked not to be identified.

'None get caught'

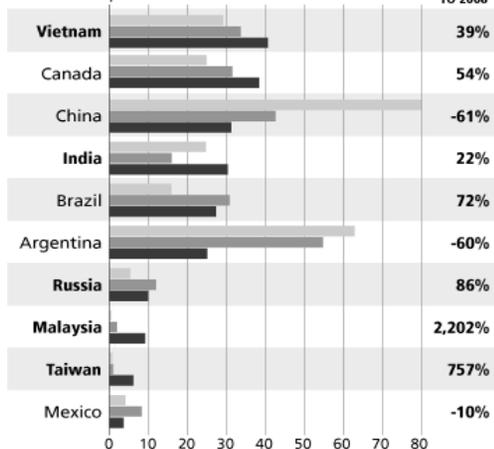
The Port of Tacoma is never a quiet place, and the morning of Nov. 5 wasn't any different. Almost round-the-clock, towering orange cranes eased 40-foot-long containers from freighters on to waiting trucks. About a third of a mile away from Pier 7, drivers effortlessly jostled steel containers up to the doors of the loading bays of K-PAC, a centralized container-examination warehouse. The pace wasn't any slower inside the cavernous metal building. Customs Import Specialist Frank McCracken walked around 66 steel drums spread out in a secure holding area. The green drums, marked "Pure honey, Extra light, Amber, Product of China," came from Hefei in southeastern China's Anhui Province, and were headed to Chicago. Using a hammer and crowbar to remove the bungs on three of the drums, McCracken inserted a stainless steel collection tube deep into each. "This is the most watery sample I've ever seen in a honey shipment," the 30-year veteran said. The samples were sent to a lab for testing. When the results come in, customs officials said the agency will decide whether to release the honey or pursue criminal charges. An alphabet soup of federal agencies insist that they work tirelessly to prevent adulterated honey from reaching store shelves. The closer you get to their headquarters, the stronger is the insistence that every shipment of honey is examined. But last month's testing at the Port of Tacoma isn't often repeated. The FDA's Stutsman said the agency only tests about a hundred honey samples a year and relies heavily on tips from industry whistle-blowers. "We

sort of rely on that early-warning system," he said. Most honey shipments aren't inspected when they arrive at a U.S. seaport, or when they cross the border by truck or train. To prevent traffic jams at the ports, it's also common for the shipments to be moved to bonded warehouses close to the purchaser for a Customs inspection. Customs and FDA inspectors, however, say some sly importers do this to avoid more thorough dockside inspections by agents more familiar with smuggling techniques. A customs supervisor on the U.S.-Canada border, who asked not to be identified, disputed the notion that stopping honey smugglers is a top concern. "Honey is not only not near the top of the list of priorities," he said, "it's just not on the damn list." With so much adulterated honey crossing the border, the risk to the public is very real, said Westervelt, the Florida inspector. "Someday, some really harmful honey will be shipped into this country, and a lot of people will get sick or worse -- and then the government will do something about it," he said. "We shouldn't have to wait for people to get sick."

HONEY EXPORTERS

Of the 10 top sources of foreign honey imported into the U.S., half have been identified by Customs officials and honey brokers as places where Chinese honey is "transhipped" and illegally renamed as honey of that nation before moving on to the U.S. Those countries are Vietnam, India, Russia, Malaysia and Taiwan. Other exporters of concern include Thailand, Indonesia, Australia, South Korea, Mongolia, Singapore and Hong Kong.

Top exporters of honey to U.S.
In millions of pounds



Source: U.S. Department of Commerce SEATTLE P-I

Renowned Apiarist Kirk Webster

Kirk runs a 500-hive beekeeping operation in Middlebury, Vermont called the Champlain Valley Bees and Queens. We have been working behind the scenes to get Kirk Webster to speak at one of our NJBA meetings for the past three years.

About twelve years ago Kirk began a unique beekeeping management program which did not require the use of chemical beehive treatments. He has become well known for his extensive use of winter Nucs and his commitment to letting the honeybee work out the mite problem.

Kirk published a series of detailed articles about his approach to beekeeping in the American Bee Journal in 1997. In 2008 the American Bee Journal published a new series of articles, which has revealed a new side of Kirk – including fresh observations on how man works with the Honeybee.

Kirk will be making two presentations at the February 2009 NJBA meeting:

How he got to where he is today working with bees.

What is not being considered or discussed about CCD

Other articles about Kirk

Renowned apiarist Kirk Webster will share information on commercial beekeeping without chemicals. Webster is a commercial beekeeper from Vermont whose primary focus has been on producing hardy northern-bred bees and queens that are resistant to parasitic mites. "Kirk Webster is an incredibly talented beekeeper," says Frazier. "Since 1998, he has been gradually withdrawing chemical mite treatment, and remarkably, he has kept bees without any chemical mite control since 2002."

Kirk Webster started beekeeping while he was in high school, working for Charley Mraz from 1972-1973, before he headed to college in the state of Washington. In 1980 he started a bee business in Massachusetts, moving the business to Vermont a few years later. In Middlebury, VT, he turned his bee business into a full time job of rearing queen honey bees. His queen rearing activities led to his interest in selective breeding for traits that he wanted. His focus in queens has been selection from survivor stock and mite resistance. Today, Kirk balances his queen rearing activities with making nucs and honey production.

ELECTION ANNOUNCEMENT

THE NEW JERSEY BEEKEEPERS ASSOCIATION WILL HOLD AN ELECTION OF OFFICERS TO SERVE FOR 2009

WHEN--- February 14, 2009
WHERE--- Winter Meeting, AGRICULTURAL MUSEUM—RUTGERS UNIVERSITY, NEW BRUNSWICK, N.J.

BRING NEW ENERGY AND IDEAS TO THE NJBA BOARD THAT WILL HELP NEW JERSEY BEEKEEPERS REMAIN SUCCESSFUL IN AN INCREASINGLY URBAN STATE.

RUN FOR OFFICE. You can place your name in nomination for any office by phone or e-mail.

Nominating Committee Preparing Report

Pursuant to Article V of the NJBA Constitution, a Nominating Committee has been formed to assist in the election of officers at the February meeting. Members interested in being an officer of the NJBA should email a member of the committee listed below in order to be included in the written report that is being prepared.

- Chairperson;** Kathleen Traux-Ruskino
newdaysoldways@gmail.com
Member; Ray Pescevic
rpescev@webexpert.net
Member; Barry Clark
bc27njvi@aol.com



Spring Apiary Re-Building Supplies

New Jersey Beekeeper Association Members selling
Nucs, Packages, or Queens in the Spring

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 emgold.beekeepers@verizon.net

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packer or to a Michigan firm that rarely tested for contaminants. Documents seized from the company also showed that employees at the German parent company, Wolff & Olson, knew of other shipments of contaminated Chinese honey being sold to U.S. firms. In one case, 125,000 pounds of contaminated honey from China was sold to a Wisconsin packager as "Polish Light Amber Honey," Jensen said in the complaint. The night of May 23, when Wolff's national sales manager, Magnus von Buddenbrock, dropped Giesselbach off at O'Hare for a flight home, the executives were arrested. The pair have been charged with conspiring to import Chinese honey into the U.S. by falsifying country of origin. The German citizens remain free on bail, but if convicted, the conspiracy charges carry up to five years in prison and a \$250,000 fine.

There is quality honey produced in the U.S., Canada and other countries, and honest people in the industry are working hard to keep it clean. But they say there's nothing easy about fixing the problems. While per capita consumption of honey in America is 1.1 pounds per year, the country produces only about 190 million pounds of the 450 million pounds consumed. And demand keeps rising. Brokers say the retail market hasn't changed much in the last several years, but use of honey as an ingredient in other products has grown. That means more scams, said Elise Gagnon, president of Quebec-based Odem International, one of North America's largest honey importers. "There's more crooks than ever, and it has become a real nasty business out there," said Gagnon, the spokeswoman for an international group formed to fight Chinese honey transshipments. "They gamble and very, very few -- almost none -- get caught. So they keep corrupting the system."

Brazen laundering schemes

Around the globe, honey laundering is so rampant that crackdowns are being pushed in a number of countries, including Russia, India and Australia. In the wake of the Wolff case, Russia's Interregional Beekeepers Organization held a rare meeting with U.S. and Russian trade officials in June, with both sides pledging to combat Chinese smuggling operations. It's a big problem, investigators say. While

very little Russian-made honey is exported, according to the Federal Customs Service of Russia, records obtained by the P-I show that more than 11 million pounds of honey purportedly originating in Russia entered the U.S. last year alone. In February, the Australian Supreme Court imposed almost a half-million dollars in fines against two companies that shipped 1.8 million quarts of Chinese honey to the U.S. after falsely relabeling the honey as Australian. Earlier this month, the Indian government passed legislation aimed at preventing its ports from becoming laundering points for Chinese honey. The national Directorate of Revenue Intelligence found that through mid-November this year, 471 out of 665 honey shipments that listed India as the country of origin actually came from China.

The U.S. imported 237 million pounds of raw honey last year. But honey brokers, bee experts and foreign customs officials say they're suspicious that seven of the top 12 countries appear to be exporting far more honey than their domestic bees produce or their export agencies acknowledge. These countries include Vietnam, India, Thailand, Russia, Taiwan, Indonesia and Malaysia. Some of the honey laundering is so brazen, it's hard to believe there haven't been more arrests, yet federal law enforcement agencies refer to the Chicago arrests as the only ones they can recall. Countries that have few if any commercial beekeepers, such as Singapore, are now exporting significant quantities of honey, records show. That includes the Grand Bahamas, which has been listed as the country of origin for honey shipped into Houston, authorities say. "I have a difficult time seeing the Grand Bahamas as a major honey producer," said David Westervelt, a Florida state apiculture inspector. "It's an island. You move bees on there and they'll die." And other countries that locally produce mostly dark, strong-tasting honey, such as India, Vietnam and South Korea, are shipping tons of the more marketable white honey. Vietnam is now the No. 2 honey exporter to the U.S., second to Canada. But Vietnamese honey officials say much Chinese honey is being transshipped through their country, citing 24 containers that arrived in Los Angeles earlier this month. "When the Chinese first got into trouble with this antibiotic adulteration, all of a sudden Viet-

'They're the watchdogs'

Pure Foods is a small operation compared with Silverbow Honey, which runs a packing factory in Moses Lake. Packing more than 5 millions pounds of honey each year, Gary Grigg said his company is the largest in the Northwest and one of the 10 biggest in the country, with corporate customers including Costco, Wal-Mart, Safeway, Unified Grocers and Fred Meyer. Getting all the honey he needs isn't a problem. "We buy what we can from local beekeepers, and we import the rest from other countries," said Grigg, noting that Silverbow imports honey for industrial and bakery customers using South American, Canadian, Indonesian and other suppliers. Even though Grigg uses some of the same suppliers as Ingalls, he doesn't worry about getting bad overseas honey. "The FDA is on top of it and they pull samples and check on the containers before they release them to us to buy," Grigg said. "They're the watchdogs." But shipping documents obtained by the P-I show that even the largest U.S. honey importers can be scammed.

In August, 350 drums containing 223,300 pounds of Chinese honey were shipped from Hubei Yangzijiang Apiculture Co. in Wuhan, China, and loaded on a ship in Shanghai. Within a month, the shipment arrived at Tuglakabad, an import warehouse near New Delhi. There, according to Indian Customs reports, the honey marked "for re-export purposes" was accepted by Apis India Natural Products. The drums still contained instructions from the Chinese company, saying the load was to be shipped to America's biggest and oldest honey cooperative -- Iowa-based Sue Bee Honey. Two containers of the honey reportedly were shipped to Norfolk, Va., and three more went to Jacksonville, Fla.; all were later routed to Iowa. "We do not buy Chinese honey," said Sue Bee Vice President Bill Huser. Then he quickly added: "We're trying not to buy Chinese honey. Someone could be trying to bamboozle us." Huser, who's in charge of quality control, said 40 percent of the cooperative's 60 million pounds of honey packed each year is imported. But Sue Bee boasts an in-house laboratory that Huser claims is used to put

foreign honey through a number of tests, including checks for antibiotic residue. Those tests have found chloramphenicol-laced honey, he said. "It's still out there, yeah. ... We find it once a month or so." The tainted honey is returned to the supplier, said Huser, who concedes it could find its way back into the pipeline. "There's definitely a likelihood that it's being sold to someone else," he said.

Rare arrests in honey plot

If the steel drums cited in customs Special Agent Susan Jensen's criminal complaint were filled with plutonium instead of honey she'd have a dynamite start for a novel that could outdo Tom Clancy or Robert Ludlum. It's a drama of international intrigue, but the key players sound more benign than sinister. In February, agents took samples from nine shipping containers that had entered the country through the West Coast and were being held for one of the world's leading honey distributors, Alfred L. Wolff, in a customs warehouse 25 miles west of Chicago. The paperwork accompanying the shipment claimed the honey was Russian. But scientists in customs' lab in Savannah, Ga., analyzed the honey for natural soil residue and discovered it was really Chinese, Jensen reported in the complaint. On March 24, federal agents stopped Wolff's general manager, Stefanie Giesselbach, at Chicago's O'Hare International Airport as she got off a plane from Frankfurt, Germany. According to Jensen, Giesselbach admitted that her company, which has imported about \$30 million worth of honey into the U.S. in the past three years, was "transshipping" honey. She told investigators that the seized Chinese honey had been shipped to Russia and then rerouted to the U.S., entering the country with bogus papers in order to avoid paying higher import fees and testing. For three months, federal agents pursued the case. Computer databases were searched, informants and witnesses questioned, company records seized.

In May, a confidential informant told investigators it was "common knowledge" among Wolff executives that their honey shipments were frequently contaminated with antibiotics. If a customer complained, the informant said, the honey was routed elsewhere. Jensen reported in court documents that much of the contaminated honey would be resold at a discount to a Texas

State Honey Show February 10 2009

Now's your chance to show off your hard work and make an entry (or entries) in the NJBA Annual Honey Show! It's very easy to prepare entries, and you have the chance of not only winning a 1st, 2nd or 3rd place ribbon in any one of 20 classes, but also rosettes in Best of Division in six divisions (Extracted Honey, Honey Comb & Spreads, Mead, Beeswax, Cosmetics and Photography). There are also rosettes for Best of Show (based on a single entry) and Best Exhibitor (based on accumulation of points for all an exhibitor's entries). There are cash prizes too!

You can give your entries to any attending member of the Executive Board prior to their meeting on Friday, February 6, 2009 in Trenton. Executive Board members are all the state officers and committee chairs, past state president, current branch presidents and secretaries (See the website [Organization page](#).) If you cannot find someone who is attending the Executive Board meeting, contact me and I will figure out how to get your entries to the show.

Judging will be on Tuesday, February 10, 2009 at the Crowne Plaza Hotel in Cherry Hill in conjunction with the New Jersey Department of Agriculture Annual Convention. The judge this year will be Dean Burroughs. Dean is an Eastern Apiculture Society (EAS) certified Master Beekeeper who hails from Salisbury, Maryland. He is a full-time beekeeper with hives for pollination and honey production.

I encourage everyone who has three pounds of honey from the 2008 season laying around the house to put together three glass queenline, one-pound jars, slap a label on them and get them entered. Basically, if the jars and lids are clean, they're filled uniformly and you can't see air between the honey and the lid, there's as little foam as

possible and you don't have any bee parts, wax, grass, etc. floating around in it, you've got a chance to take home a ribbon, a rosette and some cash (well a check anyway).

Links to the complete rules and the entry form (which are also attached to this email) and blank score sheets (so you can see the criteria and point system used for judging) are available on the website at <http://www.njbeekeepers.org/Annual%20Honey%20Show.htm>.

Entries that win 1st place are auctioned to members as a fundraiser at the NJBA Winter Meeting which will be held on Saturday, February 14, 2009. See the [Calendar](#) for details. This meeting is where you pick up your entries, judging sheets, ribbons and prize money. If you don't plan to attend, please arrange to have someone in attendance pick up your entries.

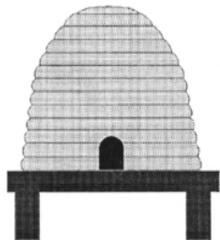
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Annual Honey Show Chair
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from China. Last month, FDA also warned that corn or cane sugar may be adulterated -- loaded with honey to increase its bulk or weight and market value. "We have continuing safety concerns that center on harmful materials being present in some imported honey. It's not something that can be ignored by FDA," said Martin Stutsman, a senior FDA food-safety officer and the agency's top cop when it comes to adulterated food. "The consumer is cheated and the honest manufacturer trying to sell quality products is undercut and has a hard time competing," he said.

U.S. Immigration and Customs Enforcement began closely watching honey shipments eight years ago. That's when the Commerce Department's International Trade Commission bowed to pleas from American honey producers and leveled anti-dumping fees on Argentine and Chinese honey being sold for far less than what domestic producers could charge. Today, Argentine honey entering this country is taxed an additional 2.2 cents a pound. The tariff on Chinese honey is much stiffer at \$1.20 a pound, and some say it's expected to increase. Although arrests in such cases remain rare, customs can pursue criminal prosecutions of shippers and importers who launder or falsify the origin of products to avoid paying taxes, duties and other fees. The Pacific Northwest is a prosperous portal for Asian honey traders. In the fiscal year ending Oct. 1, 60 shipments of foreign honey totaling more than 7.5 million pounds arrived at the ports of Seattle, Tacoma and Portland, records show. All but one came from the Far East. Each year, another \$42 million worth of honey comes across the Canadian border from Washington state to North Dakota, customs says. Jerry Malmo, border protection's assistant area port director in Seattle, said intercepting illegal foreign shipments is a priority. "We've had many problems with honey in the past," he said, "so we do our best to stay on top of it."

Chinese or Thai?

At the heart of the investigation into Pure Foods are 973 drums of imported honey worth about a half-million dollars. Most of the unmarked, blue drums were still in their shipping containers at the ports of Tacoma and Seattle

when they were seized. But 66 had wrongly been released by customs and were found piled high in Ingalls' outdoor storage area, filled with a rainbow of drums from South America, Canada and Asia. Pure Foods, which produces tens of thousands of honey-filled plastic bears a year and sells more in bulk to commercial food manufacturers, routinely imports honey, as does almost every other U.S. honey packer. But did the company knowingly break the law by secretly importing Chinese honey? The trail for investigators leads 35 miles south of Sultan to Bellevue. There, living within blocks of each other, are Chung Po Liu of Rainier Cascade, the importer who bought the suspect honey overseas, and the man he sold it to: honey broker Bob Coyle. Ingalls, who flatly denies the feds' smuggling allegation, said he was assured that the honey originated in Thailand. "The smell, taste and color is unique to the Thai honey that I'm familiar with," Ingalls said he told federal agents. "I've been judging the floral sources of honey throughout the world for more than 35 years, and I know the different tastes of honey." Ingalls said he's used Chinese honey in the past. He and his wife traveled to China in 1995 and worked closely with honey producers to help them improve their operations.

"But that ended when they made big changes in how they do business," he said. "The quality control, honesty and ethics doesn't seem to be there now. I no longer trust them." Ingalls' disputed honey was seized, but so far no criminal charges have been filed. The federal agencies involved in the case have declined comment, as has Chung. Ingalls and Coyle are experienced, nationally recognized honey traders. Ingalls has done work for major honey trade associations, and Coyle was appointed last summer by the Agriculture Secretary to the National Honey Board. But Coyle is so disillusioned, he said he's getting out of the business. "It's become so difficult in terms of risk to rewards and not knowing what's out there," he said. "I just don't want to take the chance anymore." Even analyzing samples of honey before making a purchase -- for quality and authenticity-- is no longer a guarantee against running afoul of the law. Said Coyle: "Too often what comes in is not what was in the sample we tested earlier."

Honey Laundering: A sticky trail of intrigue and crime

Country of origin no guarantee on cheap imports

By [ANDREW SCHNEIDER](#) and Meryl Schenker / PI
P-I SENIOR CORRESPONDENT



SULTAN -- Seven cars with darkened windows barreled east toward the Cascades, whizzing past this Snohomish County hamlet's smattering of shops and eateries. The sedans and sport utility vehicles stirred up dust as they rolled into the parking lot of Pure Foods Inc., a Washington honey producer. Out popped a dozen people in dark windbreakers identifying them as feds -- agents from Homeland Security and Immigration and Customs Enforcement. Some raced to the loading docks. Others hurried through the front door. All were armed. The man who runs the business, Mike Ingalls, was stunned. "I just sell honey -- what the hell is this all about?" he remembered asking, as he was hustled into a tiny room with his office manager and truck driver.

Three days before the April 25 raid, customs had persuaded a federal judge in Seattle to issue the search warrant shoved in Ingalls' hands. But it wasn't until Ingalls read "Attachment D" that he understood why investigators were seizing his business records, passport, phone logs, photographs, Rolodexes, mail and computer files -- almost anything that could be copied or hauled away. He was suspected of trafficking in counterfeit merchandise -- a honey smuggler. A far cry from the innocent image of Winnie the Pooh with a paw stuck in the honey pot, the international honey trade has become increasingly rife with crime and intrigue.

In the U.S., where bee colonies are dying off and demand for imported honey is soaring, traders of the thick amber liquid are resorting to elaborate schemes to dodge tariffs and health safeguards in order to dump cheap honey on the market, a five-month Seattle P-I

investigation has found. The business is plagued by foreign hucksters and shady importers who rip off conscientious U.S. packers with honey diluted with sugar water or corn syrup -- or worse, tainted with pesticides or antibiotics. Among the P-I's findings:

- Big shipments of contaminated honey from China are frequently laundered in other countries -- an illegal practice called "transshipping" -- in order to avoid U.S. import fees, protective tariffs or taxes imposed on foreign products that intentionally undercut domestic prices. In a series of shipments in the past year, tons of honey produced in China passed through the ports of Tacoma and Long Beach, Calif., after being fraudulently marked as a tariff-free product of Russia.

- *Tens of thousands of pounds of honey entering the U.S. each year come from countries that raise few bees and have no record of producing honey for export.

- *The government promises intense scrutiny of honey crossing our borders but only a small fraction is inspected, and seizures and arrests remain rare.

- *The feds haven't adopted a legal definition of honey, making it difficult for enforcement agents to keep bad honey off the shelves.

With threats of border incursions from terrorists and tainted products that can harm or kill people or their pets, why were federal agents swooping down on a honey packer in Sultan? For the Food and Drug Administration, it's all about keeping adulterated and possibly hazardous food off grocery shelves. For years, China has used an animal antibiotic -- chloramphenicol -- to treat diseases ravaging their beehives. The FDA has banned that drug in any food product. Since 2002, FDA has issued three "import alerts" to inspectors at ports and border crossings to detain shipments of tainted Chinese honey. The order in 2002 came after Canadian and European food-safety agents seized more than 80 shipments containing chloramphenicol, which can cause serious illness or death among a very small percentage of people exposed to it. In March 2007, U.S. officials revised the alert when Florida food detectives found two other antibiotics -- iprofloxacin and Enrofloxacin -- in honey and blends of honey syrup that originated

Questions For The Experts

Being a new beekeeper what are some tips of what we should be doing this time of year?



Need warmer weather for this

1 First nice day check bees for food. That can be accomplished in a couple of ways. If you are familiar with the lifting method {lifting hive from rear } to check weight do so. If not, again on a nice day { temp 40 degrees or above } remove outer cover and slide inner cover to one side or the other. check to see how many frames of honey the colony has. { Should be min. of 5 } If less than that start feeding the bees. The fewer the frames of honey the sooner you should start feeding. As an example 5 frames start feeding in the next month or 2. 1 or 2 frames , start feeding in the next couple of weeks

2 If you find a colony of bees dead. Remove colony from field and place in a closed area { not heated } until you know why that colony died.

Bob H

GOTTA FEED ?

Hard Candy

Hard candy is a good way to feed bees without overly stimulating brood production, but it takes a more preparation. It's usually not practical for beekeepers with a lot of hives. Here are two recipes:

Microwave Candy Recipe

(feeds 1 or 2 colonies)

1. In a one quart (or larger) microwave dish, mix thoroughly one and a half cups granulated sugar and one-half cup light corn

syrup (3:1 ratio). No water.

2. Microwave on a high setting, stirring every few minutes, until the mixture is clear and bubbles become larger (thumbnail size), about 10 minutes. Bubbles should be large, but is stop immediately if the mixture starts to brown. A wooden spoon is very effective for stirring, as it can be left in the dish during microwave cooking.

3. Pour into a mold made from cardboard or a container lined with paper to cool. The candy will become brittle, and can be slipped on top of frames or between in a hive, where the bees will consume it.

Stovetop Candy Recipe

1. Heat one pint (1/2 liter) of water to boiling in a large pot on stove.
2. Stir in as much sugar as can be dissolved. This will be about 5 pounds (2 Kg). More sugar is better.
3. Boil, uncovered, stirring almost constantly until the mixture reaches 234 degrees F. It takes awhile.

4. Pour into molds made of cardboard or a container lined with waxed paper or butcher paper. The candy will harden as it cools. Basically, any peanut brittle recipe can be adapted to make bee candy.

I once tried to add some honey to a sugar candy recipe and it turned into a taffy consistency instead of brittle. The bees ate it eagerly, but it was hard to deliver in the hives.

Granulated Sugar

Granulated sugar is another good way to feed bees without overly-stimulating brood-rearing. Bees will eat the granulated sugar only if they don't have enough honey. Sugar crystals can be poured on an inner cover or onto a thin board between supers above the bees. If granulated sugar is poured inside the hive, sometimes the bees will carry it out of the hive and throw it away.



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A Few Notes For The Small Apiary

From Dave Stewart

About twelve years ago I entered into the realm of beekeeping by purchasing a spring nuc from a beekeeper in Vineland. He was very helpful, and informative, and I was enthused. One should never lose the sense of wonder when observing these little marvels of creation at work. But I lacked wisdom - and still do, to a measure! I would like to pass on a few pointers, which could have saved me some grief.

As a background, the varroa mite problem was big news back then, hives losses were a concern, and feral bee colonies were few. My property is in the pinelands, with oak forest all around. In the spring there are wild blueberries in bloom, but not much after that, which would be hard on feral bees. Indeed, I hadn't seen a honeybee for a couple years before I obtained my hive.

I was informed enough to know that if I split up the hive the next spring, being careful about turning the hives so the field bees don't all go to one split, the bees could raise themselves a new queen, and I would then be the proud owner of two hives! It all worked out so well, except that the second hive didn't actually make it through the winter.

Then there was the year I was too busy to handle the hives thoroughly in the spring, so I had to handle the swarms in the trees. I became somewhat familiar with the process - prepare a new hive with a sheet in front, climb the ladder, cut the limb, carry it to the sheet, and give a good shake! After a few weeks I had several new hives! But only the one with my first queen made it through winter. Finally, one spring, even it didn't survive.

I was a frustrated beekeeper; down, but I didn't quit. My son took an interest in the bees, and we started again, this time with some swarms. We also read more about bees, and came to the beekeepers

meetings. Finally I read in a queen rearing book a secret to much of my problems. I was inbreeding my bees, as there were no other bees around! When inbred queens - mated to their brother drones - are laying worker brood 25% of the brood are necessarily genetically defective, and the larva are removed before capping. This is hard on the hive, as they spend energy feeding unsuccessful larvae. It could also be harder to keep the brood properly warm, as almost every capped cell would have at least one vacant neighbor cell. Colonies with inbred queens have a very low winter survival rate.

My advice for the small apiary, - besides enjoy the bees! - is obtain a second line of genetics, especially if there are not many other colonies within a mile or two. If you are fortunate to collect a swarm (besides your own) that is excellent. Or you could obtain a package or nuc from a bee supplier. If you have a good winter and spring perhaps you could split your hive and buy a queen for them. Now is the time to plan ahead, repair equipment, and obtain what you expect your bees will need for another great year!

Dave Stewart

On the Lighter Side



Hope your N.J.B.A. Newsletter isn't in there ?

Photo by Harry Hillard

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