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# NEW JERSEY BEEKEEPERS



# ASSOCIATION NEWS



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VOL 23 ISSUE 4

June/July 09

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## President's Message

Hi Everyone

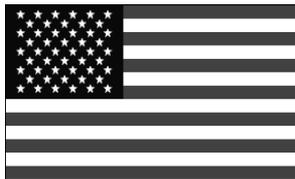
I hope everyone had a good winter. Now if spring will finely show up. With all the rain and cold weather we have been having it seems that it will never get here. For new people it would be a good idea to check your bees food stores again because in this weather they may be using more than they are bring in. If they were low and you were counting on them bring in enough to make up the difference you may have to give them a little help. As soon as spring does get here things should improve quickly.

On a better note I am looking forward to the spring meeting coming up of June 6, it should be a good one, with a lot of hands on programs, so don't forget your bee suits. I am looking forward to seeing you all there.

For those of you who sell their honey products at farm markets and festivals that time of year is right around the corner. I'm checking my inventory and making up what I need to be prepared.

I'm going to keep this letter short, so I hope that you have a good season and that your bees make lots of honey when the weather improves, which I'm sure will happen soon.

Pete



**Notice; Picnic and Auction at Bob Hughs home on August 15,  
2009.**

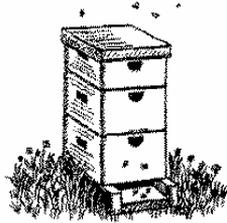
**Time to clean out the garage and turn all that excess bee stuff into  
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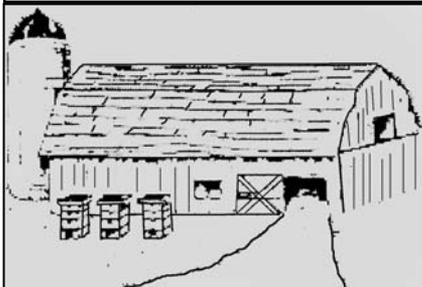
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## Important Bee Dates

**JUNE 11-12, 2009; Beyond the Basics,  
Bridgeton, Rutgers**

**JUNE 26-27, 2009; Beyond the Basics,  
Pittstown, Rutgers.**

**July 7 Honey Show at Freedom Fest Fair**

**AUGUST 3-7 E.A.S. New York**

**AUGUST 15 2009 N.J.B.A. Annual Pic-  
nic / Auction , at BOB HUGHES' HOME**

Directions to Bob Hughes' 706 Groveville/  
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RSVP Phone: (609) 651-4585  
"E" mail: [curtis.crowell@att.net](mailto:curtis.crowell@att.net)

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

### N.J.B.A Annual Picnic / Auction

Time for a fun time. Starting at 8:30 to 9:30 Coffee  
and Donuts. Then on to the auction. A place to get  
a good buy on some good bee equipment , maybe  
an extractor , an uncapping knife or some boxes  
and frames. After the auction then to the picnic for  
some good food and lots of bee talk. Bring your  
bathing suit and some chairs.

**Price; \$ 20.00 if paid before August 9th,  
\$24 day of, so RSVP so that there will be plenty  
of food. Send check payable to NJBA, 152 Broad  
St, Hightstown NJ 08520.**

Please bring any useable bee equip. that you don't  
want . 20% of the sale price will go to NJBA.

Hope to see you there because it is always a good  
time, and you might just find that something you  
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## A new Beekeeping Course from Rutgers Beyond the Basics

**Please note date of the second session at Snyder Research Farm has been changed!**

Former NJBA president Bob Hughes and NJ Apiarist Tim Schuler will be teaching two sessions of a hands-on beekeeping course for those folks who have a minimum of one full year experience maintaining a hive of honey bees. Entitled "Practical Hive Management Tools for Beekeepers: Beyond the Basics", this two day, hands-on course will cover IPM (Integrated Pest Management), moving hives, feeding methods, honey removal and small-scale queen and nuc production. Two sessions are offered, both in June. One will be held on June 11 & 12 convenient for southern NJ residents at the <http://njaes.rutgers.edu/centers/quickinfo.asp> in Bridgeton (Cumberland County). The other will be held on June 26 & 27 at the <http://snyderfarm.rutgers.edu/index.html> in Pittstown (Hunterdon County), convenient for northern NJ folk. Class size is limited to 40

## Notes from your EAS director:

If you attended this past years Eastern Apiculture Society (EAS) conference, I am sure you enjoyed yourself (despite the long drive to Murray, Kentucky).

the educational program catered to both to beginner, intermediate, and advanced. The hospitality of the South was outstanding. Kent Williams, last years Kentucky EAS president went above and beyond the call of duty as well as the University of Kentucky's in house catering. Participants indicated that that was some of the best food they have ever consumed. Special thanks to Haagen Daaz for their financial donation as well as Honey Ice Cream to the EAS social.

This years, EAS is planning to have our 2009 conference in Ellicottville, NY at the Holiday Valley Resort on August 3-7. The state of New York will not be sponsoring this conference, although many people in support will be from the Empire State. This years conference will be sponsored for the first time corporately, by Bee Culture magazine. Kim Flottum, current editor of Bee Culture and our past chairman will be president this year.

If you haven't been to an EAS annual conference, or if you are a new beekeeper, EAS will continue pre-conference short courses. One beginner and 3 concurrent advanced courses. The conference programming begins the afternoon AUG. 5, 2009. through Aug.7,2009. The theme of this years conference will be "TOWARD NON-CHEMICAL BEEKEEPING". I am sure this conference will be loaded with information that is pertinent to beginners, intermediate/sideliners, as well as advanced beekeepers. The conference vendors will include most of the major beekeeping vendors as well as a myriad of smaller companies. A tentative list of speakers include:

-Kirk Webster            -Kent Williams  
                                 -Tom Seely  
-Nick Calderone        -Ross Con-

rad                        -Larry Connor  
                                 -Maryanne Frazier    -Tom Rinderer  
Dave Tarpy  
                                 -Clarence Collison    -Steve Sheppard  
Tom Webster  
                                 -to name a few!

There is plenty of lodging both at Holiday Valley and at nearby Motels.. Please reserve early. If you have any questions about EAS or this years conference please feel free to telephone me @ (856) 981-9483.

Dave Peregmon  
NJ EAS director

You must be a member of EAS in order to participate in the Short Course, Conference, or other activities. Dues may be paid with your conference or short course registration or may be paid directly to:

John Tulloch  
EAS Treasurer  
P.O. Box 29  
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(432) 574-1181

**Annual Membership Dues** are \$25 per person or family.

**State/Provincial/County/Regional Association Dues** are \$50 annually.

**Life Membership** is \$250 per person (one payment).

A membership form for EAS can be found at their web site <http://www.easternapiculture.org/about/EASDues.pdf>.

**Note:** You should be able to fill out this form on your computer, and then print the completed form so that you can mail it to the Treasurer with your payment

# NEW JERSEY BEE POPULATION STABLE AFTER WINTER

**For Immediate Release: March 24, 2009**

**Contact:** Lynne Richmond  
(609) 633-2954

(TRENTON) – There will be no shortage of bees to pollinate New Jersey crops this growing season, according to State Apiarist Tim Schuler. Schuler and New Jersey Secretary of Agriculture Douglas H. Fisher today visited Trapani Farms in Clarksburg to see their honeybee colony and hear from the beekeepers about how their bees fared over the winter.

“The success of many of our state’s important crops, such as blueberries, apples, cranberries, cucumbers, squash and pumpkins, rely on insect pollination,” said Secretary Fisher. “Honeybees are vital to our agriculture industry and the Department is monitoring their population to ensure it is free of harmful pests and diseases.”



*Ag. Secretary Fisher, Angelo, State B.O.A. Scott Ellis, and Tim look in beehive at Trapani Farms.*

Schuler said that large farms, such as those who grow blueberries, are finding there are commercial out-of-state bees available for pollination. He said when it comes to New Jersey bees, though, he has seen a number of dead hives over the winter and is investigating the possible causes.

“In 2008, we saw a 17 percent over-winter death loss when death loss should only be 10 percent or less,” said Schuler. “We are currently surveying for this past winter’s death loss and are hoping it will be less than 15 percent.”

Due to declining numbers of beekeepers a few years ago and the state’s great need for honeybees for crop pollination, the New Jersey Department of Agriculture sponsored an incentive program with Rutgers University and the New Jersey Beekeepers Association, to encourage new beekeepers. The program offered starter hives and basic beekeeping equipment, worth up to \$300, for first-time beekeepers who successfully completed the 2006 “Bee-ginning Beekeepers” course, offered by the Rutgers Office of Continuing Professional Education.

Angelo and Anne Trapani, who have a chrysanthemum farm, participated in the program and from their starter hive now have 30 hives and are adding to their colony every year. In addition, the Trapani’s are active in the New Jersey Beekeepers Association, with Angelo editing the group’s newsletter and Anne’s honey winning top prizes in the Association’s 2009 honey show.

“Both my father and grandfather had bees so we decided to do it for the pollination and to expand the farm,” said Anne Trapani. “I think bees are neat little guys. It’s fascinating that they’re females and do their work in the dark. They each have their jobs to do and they do it well.”

*Continued on page 8*

Trapani said people might think beekeeping is easy, but it's a lot of work to take care of the bees. She said the beginner's beekeeping course was very helpful.

The Department sponsored another incentive program in 2008. It was so popular that two additional courses were added that year, even though only the first class received the startup equipment. This year's April course is already filled and a second course in May is half-filled. Because of the great interest, an advanced, hands-on beekeeping course for people who have kept bees for at least a year is being offered for the first time this year.



Since 2006, 600 new beekeepers have registered with the Department. New Jersey has about 190 farms with 9,000 colonies that yielded 360,000 pounds of honey with a production value of \$569,000 in 2008. That compared with 2007 when 513,000 pounds were collected with a value of \$1 million.

To register for the Rutgers "Bee-ginning Beekeepers" course being held May 21-23 at Rutgers EcoComplex in Bordentown, visit [www.cpe.rutgers.edu/courses/current/ac0401.ca.html](http://www.cpe.rutgers.edu/courses/current/ac0401.ca.html).

For more information on the Department of Agriculture's bee inspection program, visit [www.nj.gov/agriculture/divisions/pi/prog/beeinspection.html](http://www.nj.gov/agriculture/divisions/pi/prog/beeinspection.html)

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**Anti Bacterial:** Research has shown that milk and honey have higher activity on staphylococcus bacteria than milk or honey taken alone. It is also believed that honey added to warm milk cures constipation, flatulence and intestine disorders. It is also good for treating respiratory disorders such as cold and cough.

The benefits of honey and milk to the human body are so enormous that the phrase "land of milk and honey" meaning "a place which has plenty" is commonly used. Jerusalem is referred to as the land of milk and honey in the Old Testament.

*Attributed to Organic Facts*

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## New Honey Show

### Freedom Fest Fair At the New Jersey Horse park, in Allentown, New Jersey



The honey show will be held on July 7, 2009. The show will be open to any participant.

All entries will receive ribbons and class winner will receive special awards. Division winners will receive \$ 25 and best of show will be awarded \$ 50.

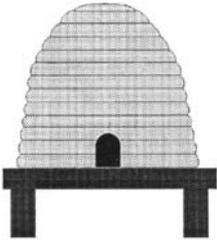
There will be 4 classes for honey, Extracted honey, Sections and cut comb, creamed and chunk honey, and frame of honey.

There will be 4 classes of beeswax, block, novelty, tapers, and novelty candles, and a photography class.

Check out, Freedom Fest Fair Blue ribbon exhibits on the web or call Robin Bruins at 609-259-2347 or 609-865-3908

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## Scientists: Honey Bee Decline Not A Worldwide Phenomenon



The notion that a decline in pollinators may threaten the human food supply — producing a situation that has been referred to as a “pollination crisis” — can be considered a myth, at least where honey bees are concerned, said researchers reporting online on May 7 in *Current Biology*, a Cell Press publication.

First of all, most agricultural crop production does not depend on pollinators. On top of that, while honey bees may be dwindling in some parts of the world, the number of domesticated bees worldwide is actually on the rise, their new report shows.

“The honey bee decline observed in the USA and in other European countries including Great Britain, which has been attributed in part to parasitic mites and more recently to colony collapse disorder, could be misleading us to think that this is a global phenomenon,” said Marcelo Aizen of Universidad Nacional del Comahue in Argentina. “We found here that is not the case.”

By analyzing data from the Food and Agriculture Organization of the United Nations for temporal trends in the number of commercial bee hives, they found that the global stock of domesticated honey bees has increased by about 45 percent over the last five decades. That increase has primarily been driven by an increased demand for honey from a growing human population, rather than an increased need for pollinators, he added.

But the news isn’t all good. The data also show that the demand for crops that rely on insects for pollination has more than tripled over the last half century, suggesting that the global capacity for pollination may still be under considerable stress. These crops include “luxury” agriculture items, now common in any supermarket, like plums, raspberries and cherries, as well as mangos, guavas, Brazil nuts and cashew nuts.

“We were particularly astonished when we found that the fraction of agricultural production that depends on pollinators, which includes all of these luxury agriculture items, started growing at a faster pace since the fall of communism in the former USSR and Eastern Europe, and at a much higher rate than the larger fraction of agricultural production that does not depend on pollinators, including wheat and rice, which just follow human population growth,” Aizen said. “Although the primary cause of the accelerating increase of pollinator-dependent crops seems to be economic and political — not biological — their rapid expansion has the potential to trigger future pollination problems for both these crops and native species in neighboring areas.”

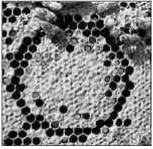
The associated increase in demand for agricultural land could also hasten the destruction of habitat that now supports hundreds or thousands of species of wild pollinators, which would in turn cause a drop in crop yield, he said.

“Most importantly, decreasing yield by these pollinator-dependent crops surely would imply rising market prices, which undoubtedly would constitute a further incentive for their cultivation,” Aizen said. “This situation would create a positive feedback circuit that could promote more habitat destruction and further deterioration of pollination services. The good news is that less-intensively managed agro-ecosystems that preserve patches of natural and semi-natural habitats and uncultivated field edges can sustain abundant and diverse communities of wild pollinators.”

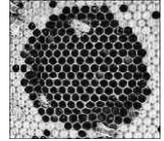
*Source: American Association for the Advancement of Science*

## Selecting for Hygienic Behaviour in Honey Bees

Although the techniques described here can be safe and routine, Liquid Nitrogen is a dangerous substance if handled with less than the greatest of respect. Please read the entire section on [safety](http://msa.ars.usda.gov/la/btn/hygienic/hygienic.htm), at <http://msa.ars.usda.gov/la/btn/hygienic/hygienic.htm> including the links to product sheets. If in doubt, be sure to get qualified help.



**The term, 'hygienic'**, when used to describe honey bees refers to the tendency of some families of bees to identify and remove diseased and dead larvae and pupae from the brood comb and the hive much more accurately and promptly than the norm. Hygienic behaviour



is an easily identified characteristic that can be easily found and quickly reinforced in any strain of bee stock by selective breeding. Although the expression of this characteristic by any given hive of bees varies somewhat with time and circumstances, there is

**Hygienic behaviour** is assuming increased importance as its potential to reduce economic losses and to reduce the use of chemicals in bee management is increasing appreciated. Indeed, at present, hygienic behaviour is the best defense against the resistant AFB that was first discovered in South America and is now being discovered at many diverse locations in North America.

**Anyone raising any queens** for any purpose should be subjecting the parental stock to this test, since it is simple to do and the penalty for not doing it could be seriously reduced brood rearing, loss of bees, hives and production. For queen breeders, lack of a hygienic testing program could result in a serious loss of customers as the beekeeping public catches on to the importance of this trait.

Steve Taber has been advocating the selection of hygienic stock for as many years as I have read his columns. He was ignored and even ridiculed for many years until some of the younger researchers took him seriously, picked up on the idea, brought it into the mainstream, and found that it can be a simple, reliable, cheap solution to many of our perennial disease problems. [Jerry Bromenshenk](#) of UMT liked Steve's idea, but found his method of cutting out a chunk of sealed brood comb, freezing it and re-inserting it too laborious and disruptive. Moreover he says that any hive that could not notice something wrong after that was *really* deficient. He developed a less invasive method using Liquid Nitrogen that soon was adopted and promoted by Marla Spivak in her important work with hygienic bees and which is now the standard method.  
*Article attributed to Dick Allen*

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## What all Beekeepers Need to Know about Hygienic Queens

**We consider a queen hygienic** only if her offspring pass the [test](http://honeybeeworld.com/misc/hygienic.htm#here) (<http://honeybeeworld.com/misc/hygienic.htm#here>) described below on at least two occasions. There are various degrees of hygienic behaviour. Here are factors to consider when selecting a queen supplier:

1. How hygienic are *typical* queens from the supplier?
2. Quality control:
  - a. How seriously does the supplier take hygienic stock selection?

- a. Do they regularly test samples of the queens produced , or just the parent stock?
- b. How often are the queens tested?
- c. By whom?
- d. Using what methods and criteria?
- e. How consistent is the hygienic trait in the producer's queens
- f. How do you know?
- g. Can they produce reports from independent testing by customers, gov't agencies, etc.?

If **all the queens in your hives are not** significantly hygienic, then you cannot rely on hygienic behaviour to protect you from disease. Some hives will break down if the disease is in the locale. Your defense is like a fence with boards missing if any queens do not measure up. Managing bees with poor hygienic qualities in an environment where diseases are present is like trying to carry water in a bucket with holes.

**There are at least three components to hygienic behaviour**, and these three components are not all necessarily manifested to any degree in any one hive of bees, or necessarily present in equal measure if they are present. Bees can be partially hygienic, and variable in how they perform in each category. The three abilities are

1. Finding dead or damaged brood quickly
2. Uncapping dead or damaged brood
3. Removing dead or damaged brood from the cells

**In addition, bees vary in associated behaviours** such as how well they polish cells, clean bottom boards and frames, and groom one another. Some bees are reputed to even scrub off the paint dots on queens that beekeepers have applied to mark them for easy recognition. I don't know if this latter conduct is related to the characteristics that result in disease suppression.

**There are other characteristics besides hygienic behaviour** that can be important for disease and pest control.

- The larvae of some bees are harder to infect with AFB than others.
- Harbo has recently shown that bees can be easily selected that demonstrate SMR characteristics. The characteristic seems to be naturally present to some extent in any stock of bees, and can be discovered and selected by relatively simple tests and procedures. SMR bees (Suppressing Mite Reproduction) produce pupae on which -- for some unknown reason -- foundress varroa mites are unable or reluctant to reproduce. The mother mite enters the cell, but when the bee emerges, the mother emerges too -- sans offspring.
- Some bee stocks groom one another to remove varroa more thoroughly than other bees.
- Some bees chew up any varroa they find, thus ensuring the mite cannot climb onto another passing bee

*The expression of these characteristics can be affected by time of year, size of the hive, numbers of bees of various ages, queen performance, flow conditions, presence of disease and predators, etc.*

*Testing for these behaviours is **comparative** and it is therefore important that conditions in the hives under test are comparable, or consideration must be made for any differences observed.*

***Periodic repetition** of the tests is recommended, particularly if many daughters are to be raised from a breeder queen over time*

## Here are a few fun facts about bees and beekeeping that you may find really interesting ...

- There are nearly a **QUARTER MILLION** beekeepers in the USA alone!
- An average beehive makes over **400 pounds** of honey...per year!
- Honeybees are responsible for roughly **80%** of all fruit, vegetable and seed crops in the USA!
- Honey is the **ONLY food** that includes all the core substances necessary to sustain life...even including water.
- Honeybees remain a huge scientific mystery because they have **remained unchanged for nearly 20 million years** even though the rest of the world has changed in that time.
- Honeybee colonies each have **unique odors** that the members flash like unique ID cards at the front door of the hive so the guard bees can recognize and accept the entering bees.
- It would take about **1 ounce of honey** to fuel a honeybee's complete flight around the world.
- Bees collect 66 lbs of pollen per year...per **single** hive!
- The queen bee can live for several years while worker bees usually live for only 6 weeks during the busy summer and for 4-9 months during winter.

•

## OTHER BITS OF INFORMATION

Honeybees are not native to the USA. They are European in origin, and were brought to North America by the early settlers.

Honeybees are not aggressive by nature, and will not sting unless protecting their hive from an intruder or are unduly provoked.

Honeybees represent a highly organized society, with various bees having very specific roles during their lifetime: e.g., nurses, guards, grocers, housekeepers, construction workers, royal attendants, undertakers, foragers, etc.

The practice of honey collection and beekeeping dates back to the stone-age, as evidenced by cave paintings.

The honeybee hive is perennial. Although quite inactive during the winter, the honeybee survives the winter months by clustering for warmth. By self-regulating the internal temperature of the cluster, the bees maintain 93 degrees Fahrenheit in the center of the winter cluster (regardless of the outside temperature).

## It's Not Just Great Tasting



Perhaps your parents failed to mention it when they discussed the birds and the bees with you. But, honey has a long history of healing, too.

Really, it's been used for centuries for its healing properties, as well as its sweetness. People use it to bake with. It requires you to use less heat. Its tasty flavor is one reason many people prefer it over table sugar. Besides that, honey is much sweeter than regular table sugar and better for you. It's best if you buy locally grown organic raw honey whenever you can.

Locally grown because it's produced by bees which are from the environment in which you live. It is always best to grow or consume foods from the area in which you live as they contain the immune stimulating properties needed for your body to adapt to its environment. Fresh raw honey will also be tastier, and more potent. And, when you buy from local independent farmers you help keep them in business, which is good for your economy.

## Eight Health Benefits of Honey

As a healing remedy, honey can address multiple issues. There are far more benefits from taking honey than I will include here. Scientific research is ongoing surrounding the benefits of this remarkable substance. I've included some interesting benefits you may not know about.

- Taking organic raw honey is a healthy way to get an energy boost. Its carbohydrates supply us with energy and strength. It can boost your endurance and reduce muscle fatigue.
- Honey is a great aid in relieving morning sickness, reportedly even more effective than traditional soda crackers. It's also good for sore throats including laryngitis and pharyngitis.
- Honey and cinnamon can help in many areas including relief from bladder infections, arthritis, upset stomach and bad breath. It's even supposed to be able to slow down hair loss.
- Honey can be used as a medication for men with problems of impotence and women with problems related to infertility. Warm raw goat milk and raw honey is believed to increase sperm count considerably.
- A salve made of honey, for diabetic ulcers, has been proven effective when other topical antibiotics are not well tolerated. It can be applied to eczema, canker sores or bleeding gums. Honey and [apple cider vinegar](#) can be used for many ailments like stomach aches, constipation and even migraines.
- Honey and lemon goes to work in the body shifting the extra fat stores, thus making it usable energy for regular body functions. And, honey is cholesterol-free. It reportedly can even help to keep cholesterol levels in check
- Honey has a viscous texture due to its low water content. It also establishes a poor environment for bad bacteria to grow, and is a good natural preservative.

Honey is a remarkable natural substance that is receiving a lot of well deserved attention. Remember that it's best to use locally grown, organic raw honey. Seek out local markets for organic goods to get the freshest products. Support your local independent farmers; helping them to stay in business is good for them and for your economy.

## Quality Assurance

Honey is preserved because of its high sugar content (or conversely its low moisture content), which prevents micro-organisms (bacteria, yeasts and moulds) from growing in it. Despite this, it must be handled hygienically, and all equipment must be properly cleaned (see below).

The aroma and taste of honey are its most important quality characteristics, but honey is often judged according to its colour. The colour of honey depends mainly on the source of the nectar. Usually dark-coloured honeys have a strong flavour whereas pale honeys have a more delicate flavour. Generally light-coloured honeys are more highly valued than dark products. Some honeys have a high pollen content, which makes them appear cloudy, and this may be considered as lower quality by some customers.

The main causes of loss in quality of honey are:

1. An increase in moisture content - too much water in honey (greater than 19-20%) causes it to ferment. Honey is 'hygroscopic', meaning that it will absorb moisture, and all honey processing equipment must therefore be completely dry.

Honey should also be processed as soon as possible after removal from the hive to prevent it absorbing moisture from the air, especially in humid climates. In areas with

a very high humidity it can be difficult to produce honey of sufficiently low water content.

2. Development of HMF (Hydroxymethylfurfural).

This is a break-down product of fructose (one of the main sugars in honey) that is formed slowly during storage but very quickly when honey is heated. Colour can also be an indicator of quality because honey becomes darker during storage and heating. The amount of HMF present in honey is used as a guide to the age of the honey and/or the amount of heating that has taken place. Some countries set an HMF limit for imported honey. HMF is measured by laboratory tests and technical advice from a Bureau of Standards should be sought if export is being considered.

3. Contamination by insects. Honey processing is a sticky operation, and the sugar in honey attracts ants, cockroaches and flying insects. Careful protection is needed at all stages of processing, including insect screens on doors and windows to prevent contamination by insects. All honey residues on equipment should be removed by proper cleaning to prevent them attracting insects. The presence of any other contaminations (e.g. particles of wax, parts of bees, splinters of wood, dust etc.) make the honey very low value.



## A note on granulation

Glucose is one of the main sugars in honey and when it crystallises (i.e. it changes from a liquid to a solid), the liquid honey also becomes solid (or granulated). Depending on the source of the nectar collected by bees, some types of honey are more likely to granulate than others, but almost all honey will granulate if its temperature falls sufficiently. Granulation is a natural process and there is no difference in nutritional value between solid and liquid honey. Although there is obviously a difference in the texture between liquid and granulated honey, there is no difference in the flavour or other quality characteristics. Some customers prefer granulated honey, and if liquid honey is slow to granulate, the addition of 20% finely granulated honey will cause it to granulate.



## Letter from the Editor



This is the time we all have been waiting for the Honey flow. If your hive management was successful and the bees build up with out swarming you should have a lot of bees to collect that most rewarding nectar. With the Black locust blooming and the bees working it you should be well rewarded by that light sweet honey.

So far the weather has been good except for that week of rain in early May, but other wise the bees have been working hard. Seems like that week of rain the bees were busy in the hives building queen cells. Hoping not to have your bees swarm you have to decide to either make a few splits and or add some empty frames to keep the bees busy. It's a real shame to have your hive built up ready to collect nectar and the next thing there goes your bees up in some tree, with the weather the way it was there was plenty of swarms and bees up in the trees.



If you treat your bees good they might not want to leave. We had one hive swarm and all they did was move into the next hive. It was a dead out from winter and I was using the frames in some splits and the entrance was duct taped closed but I guess the weather got to it and some of it came loose and there was an entrance. When we got there the boxes were covered with bees so all we did was pull the rest of the tape off and in they marched, queen and all, they moved right in.

I am hoping the weather holds out so the bees can make the most of the Black Locust. So lots-a -luck in filling those honey supers and plenty of them.



Your Editor.

# Honey Recipes

## Honey Devil's Food Cake with Chocolate Frosting



- 1-1/2 cups all-purpose flour
- 1-1/2 cups unsweetened cocoa powder, divided
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt

### 2 cups honey, divided

- 1/2 cup 2% low-fat milk
- 1/2 cup vegetable oil
- 2 eggs
- 3 teaspoons vanilla extract, divided
- 1 cup boiling water
- 1 cup heavy whipping cream

To prepare cake: Grease and flour two 9-inch cake pans. In large bowl, combine flour, 1 cup cocoa powder, baking soda, baking powder and salt. Add 1-1/2 cups honey, milk, oil, eggs and 2 tsp vanilla; beat for 2 minutes. Gradually beat in water. Divide batter between pans. Bake at 350 F for 25 to 30 minutes, or until sides pull away slightly from pan and toothpick inserted in center comes out clean. Cool for 10 minutes. Turn onto wire racks and cool completely.

To prepare frosting: In medium bowl, combine remaining 1/2 cup cocoa powder, 1/2 cup honey, 1 tsp vanilla and cream. Beat until just thick and fluffy. To assemble, spread frosting evenly over sides and top of one cake layer. Place second layer on top. Spread remaining frosting evenly over sides and top

## Chocolate Honey Tapioca Pudding

- 2 cups milk (2% or more)
- 1/2 cup honey
- 1/4 cup quick-cooking tapioca
- 1/2 cup (3oz.) semi-sweet chocolate morsels
- 1 teaspoon vanilla extract

In a medium saucepan, combine milk, honey and tapioca; let stand 10 minutes. Bring mixture to a boil over medium-high heat, stirring frequently; cook and stir 3 minutes. Remove from heat; add chocolate morsels and vanilla, stirring until chocolate is melted and mixture is smooth. Serve warm or chilled.

**NOTE:** Honey should not be fed to infants under one year of age.

## Honey Peanut-Brittle

### 2/3 c. honey

- 1 c. sugar
- 1/2 tsp. baking soda
- 1 tbps. butter
- 1 c. peanuts

Boil honey gently for 3 minutes in a heavy skillet, stirring constantly to prevent burning. Add sugar and continue to stir until sugar is completely dissolved, and syrup is quite thick. Remove from heat. Add baking soda and butter. Stir until blended. Add peanuts and stir until well mixed. Pour out on a well greased cookie sheet. Crack into pieces when hard.

## Fig and Orange Jam

### Ingredients

- 1 cup dried Calimyrna figs, stemmed and finely chopped (use food processor)
- 1 large naval orange, peeled and finely chopped, discard peel
- 1/2 cup HONEY
- 1/2 cup sweet red wine
- 1 (3-inch) cinnamon stick

### Directions

Place all ingredients in a medium saucepan. Bring to a boil, reduce heat and simmer 12-15 minutes, stirring occasionally. Once mixture becomes thick and resembles jam, cool and refrigerate until ready to use.

Yields: 2 cups



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## Bear Hunting? Rug?



After almost two weeks of baiting and rebaiting the culvert trap, we finally caught this 315-pound bear that came back to the farm at least half a dozen times, destroyed the single home hive (which was banking a dozen mated queens), wrecked stacks of empty comb and supers up by the house, and growled at my kids. We baited the trap with frames of honey.

The bear was euthanized.

Landi

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# Solar Beeswax Rendering and Hints for Exhibiting Wax Blocks

When it comes to rendering beeswax, nothing works like a solar wax extractor or melter. The melter can be made from almost any materials found around the beekeeper's establishment and adapted to any size apiary.

The principles of wax extractor design are always the same, although the details of each specific apparatus may differ. Bits of wax, old comb and other scrapings from the hive are placed on a slanted (usually metal) tray inside a box. The box is then covered tightly with a glass top and oriented toward the sun. As the temperature rises inside the box, the wax melts and drips off the tray into the collector pan. This pan usually has slanted sides, facilitating removal of the wax block once it hardens. A suggested plan for building an extractor is shown in [Figure 1](#) on page 22.

Usually, the inside of the box is painted black to absorb as much radiation as possible, facilitating heat buildup inside the melter. The melter should always be bee tight; honey bees are usually attracted to the odor of melting wax (often there is honey adhered to the wax) and this may promote robbing during nectar dearths.

It is generally agreed the best way to put up good beeswax for show in fairs and other events is to use a solar wax extractor. Wax is judged on several criteria including: color, cleanliness and freedom from honey, propolis and other adulterants; uniformity of appearance; and freedom from cracking and shrinking.

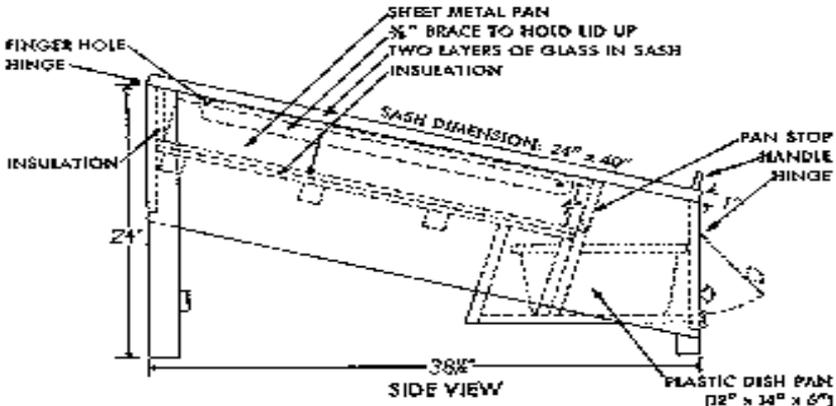
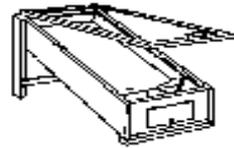
The best-colored (light yellow) beeswax comes from that rendered from cappings; wax from old combs is often quite dark. Bleaching in the sun will often lighten the color of rendered wax.

Generally, wax from a melter is extremely clean. The longer it stays liquid with the resultant settling of foreign materials, the cleaner it will become. This can be accomplished in the wax extractor or in a warm turned-off oven. Once a cake of wax has hardened, detritus can be scraped off the bottom and if necessary, the cleaning process repeated.

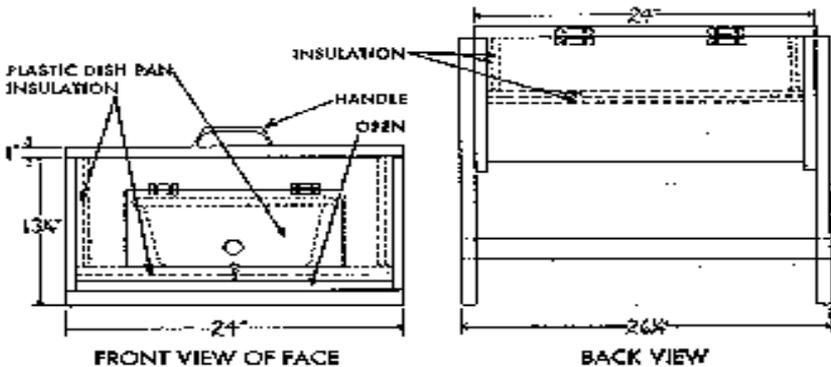
Uniformity and absence of cracks in a wax block because of shrinkage is minimized by allowing beeswax to cool very slowly. The preferred mold is a bread pan with slanted sides. Once a cake is ready for submitting to a judge, do not touch it (fingerprints will cause points to be subtracted), but wrap it in plastic. Good luck! *From electronic Data Information Source of University of Florida author Malcolm T. Standford.*

Figure 1

# CONSTRUCTION DETAILS SOLAR WAX MELTER



The wax melter has a double layer of  $\frac{1}{2}$ " Celotex, except for the top rear, which has a single layer, and the front, which has no insulation.



**IMPORTANT:** When melting beeswax always use a water bath by placing the container of wax - probably a small saucepan - inside a larger pan of water. Never place a pan of wax directly on a hot plate or gas ring. Beeswax can easily become damaged by localised overheating and if it ignites can burn more ferociously than any chip pan fire. Beeswax does not boil - it just gets hotter and hotter until it ignites.

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## Branch Club Dates:

**Central** July 22-26 Monmouth County Fair & Monmouth County  
Honey Show

**Sussex** JUNE 20 , 2009 Extracting start time 1:00 check web for location  
JULY 18 or 25 , 2009 State fair set up check web for time and date.

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

**Morris County** June 27, 2009 Summer Picnic at Estelle and Rickey D'Costa in Far Hills  
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