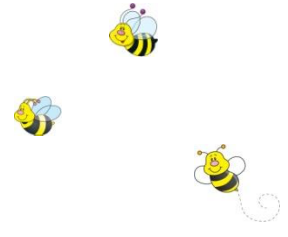


The Skep



President's Corner

Hello Beekeepers!

Last month we learned about honey harvesting and packaging. Melanie Seal from [Blue Sky Bee Supply](#) told us different ways to take honey with fume boards or bee escapes or just brushing the bees off frame by frame. She also shared how to do a sling test to see if frames with uncapped cells are ready for extracting and different methods of lowering the moisture of your honey and lots of ideas for bottling and packaging.

All help is needed at our August 17 meeting at Don Kovach's Honey House. We will be bottling the balance of the honey, labeling containers and counting out candy to get ready for the Canfield Fair. Come out and enjoy some time with your fellow beekeepers!

The following Sunday, August 24, we will meet at

the Canfield Fairgrounds to set up the booth. Bring your cleaning supplies and meet at 1:00 p.m. in the Hay and Grain Building.

On Tuesday, August 26 from 8 a.m. to 5 p.m. you can bring your entries for all 18 categories, just one category, or as many categories as you have to the Hay and Grain Building. Win "Best in Show" ribbons, "Grand Champion" or "Reserved Grand Champion". Best of all show off the hard work that you and your bees have done! The most important thing is to have fun!

Please see George Stacy (330-360-8717) about working at the fair. There are several times still available. * Bruce Deafenbaugh

Did you know?

The average summer hive contains 60,000 to 80,000 honey bees while a winter hive contains 20,000 to 30,000 honey bees.

August Meeting Details

Sunday, Aug. 17
Potluck Lunch 1:00 p.m.
Meeting 2:00 p.m.

Don Kovach's Parents' Home
The Honey House
322 South Turner Rd.
Youngstown, Oh 44515

From Rt 11 North take the Mahoning Ave Exit 39 toward Austintown. Turn left onto Mahoning Ave for 2.1 miles. Turn left onto South Turner Rd for .2 miles. The driveway is on the right.

From Rt 11 South take the Mahoning Ave Exit 39 toward Austintown. Turn right onto Mahoning Ave for 2 miles. Turn left onto South Turner Rd for .2 miles. The driveway is on the right.



Honey

Pure, natural honey is a sweet liquid that beekeepers harvest from the hives of honey bees. The bees collect nectar from various floral sources, mix it with enzymes and evaporate most of the moisture to create this nutritional treasure.

Amazingly there are more than 300 unique varieties of honey available in the United States and each one comes from a different floral source and has different characteristics. Commonly know varieties include Alfalfa, Orange Blossom, Basswood, Tupelo and Clover. The honey that our Association sells at the Canfield Fair is considered Wildflower honey because the nectar originated from a large selection of flowers.

With such a wide range in the variety of honey there is a spectrum of colors. The [United States Department of Agriculture](#) designates seven color classes of honey based on the pfund of the liquid honey. Pfund is a measurement in millimeters taken with a Pfund Color Grader.

USDA Color Standards Designations	Color Range Pfund Scales Millimeters
Water White	8 or less
Extra White	Over 8 to and including 17.
White	Over 17 to and including 34.
Extra Light Amber	Over 34 to and including 50.
Light Amber	Over 50 to and including 85.
Amber	Over 85 to and including 114.
Dark Amber	Over 114

As a result of the high cost of Pfund Graders, beekeepers have developed other means of determining the color categories of their honey for sales and show. The Lovibond

2000 is commonly used by judges and as Jim Thompson points out in his book, [A Handbook for Honey Judges and Beekeepers Exhibiting Hive Products](#), it looks similar to a View Master toy. A Jack's Scale, another measurement tool, is available to purchase relatively inexpensively from beekeeper supply companies. A Jack's Scale uses color charts to compare your honey.



A homemade color approximator is a series of six identical, one-pound glass honey jars containing corn syrup mixtures that illustrate the approximate break point between each of the seven classes. There will be a color approximator on display at the fair and available to use as members enter their honey.

It is important to note that honey color does not determine its quality. As a general rule lighter honey has a mild taste while darker honey is more robust and bold. The preference of one over another is a matter of personal taste. The exact composition of honey varies slightly but it is generally made up of 80% sugar (fructose & glucose), 18% water and 2% minerals, vitamins, pollen and protein. Each tablespoon of honey contains 64 calories.

Honey is a safe food naturally and does not need pasteurized. The high sugar content, low moisture level and mild acidity make it impossible for microorganisms to grow.



Crystallized honey is not spoiled and virtually all honey will eventually crystallize. To return the honey to a liquid form place the container in a pan or

bowl of warm water (about 100°F). The crystals will melt slowly but the integrity of the honey will stay intact.

continued on pg 3

While liquid honey is extracted from the honey comb and bottled in a jar or container, other forms of honey are available as well. Comb honey is honey in its original form. The honey is still sealed inside the edible



honeycomb. Chunk honey is a chunk of honeycomb surrounded by liquid honey in a jar. Creamed Honey is crystallized honey. Unlike naturally

crystallized honey, the crystals are formed under controlled conditions creating a smooth texture. Creamed honey can be spread on toast or biscuits at room temperature.

In Ohio beekeepers are permitted to sell their honey from their home, a market or elsewhere provided certain guidelines are followed. First, regardless of the food being given, traded or sold, a beekeeper must secure a label to the jar or container. The label can be glued or attached as a card or hang-tag. According to [Ohio Revised Code](#) the label should include each of the following items: the name and address of the business or beekeeper, the name of the food product (Honey), the net weight and volume of the honey and, when applicable, the ingredients of the product in descending order of predominance by weight. A nutrition label is not needed if at least 75% of a beekeeper's honey is from his/her own apiary. Next the honey containers must be washed and sanitized. The jars or containers may be re-used provided that they were once again washed and sanitized. New jars and containers that were labeled stating that they were produced and maintained under sanitary conditions are exempt from this step. However, if the jars are loosely wrapped or the source is questionable the jars need to be washed and sanitized.

Honey from a local beekeeper's hive is like liquid gold. The bees visit more than two million flowers to gather enough nectar to make a pound of honey. Being knowledgeable about this commodity helps the beekeeper

share the wonders of the hive with other individuals. *

Resources:

Bloetscher, Barb (February 22, 2012). Common Questions About Honey Production and Sales in Ohio. Ohio State Bee Lab Website. Retrieved July 15, 2014 from http://beelab.osu.edu/images/honey_production_and_sales_Q_and_A_final.pdf

All About Honey. University of Arkansas Division of Agriculture Cooperative Extension Service Website. Retrieved July 15, 2014 from <http://uaex.edu/farm-ranch/special-programs/beekeeping/honey.aspx>

How Honey is Made. National Honey Board Website. Retrieved July 15, 2014 from <http://www.honey.com/honey-at-home/learn-about-honey/how-honey-is-made/>

Ohio Revised Code 3715.021. Lawriter Ohio Laws and Rules Website. Retrieved July 15, 2014 from <http://codes.ohio.gov/orc/3715.021>

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Beekeeping Basics (2004). College of Agricultural Sciences. The Pennsylvania State University Website. Retrieved on July 15, 2014 from <http://pubs.cas.psu.edu/FreePubs/pdfs/ags93.pdf>

Flottum, Kim (2009). The Backyard Beekeeper's Honey Handbook. Beverly, MA: Quarry Books.

Thompson, James (2008). A Handbook for Honey Judges and Beekeepers Exhibiting Hive Products. Smithfield, OH: J.R.T.

Bee-worthy Blooms

A sampling of currently blooming trees and plants that honey bees use as nectar (N) and/or pollen (P) sources.



Alyssum: N & P

Alfalfa: N & P

Butterfly Weed: N

Bee-bee Tree: N

Boneset (Snakeroot): N & P

Globe Thistle: N

Mallow: P

Mountain Mint: N

Milkweed: N & P

Thistle: N & P

Tall Ironweed: N

Yellow Sweet Clover N & P



Kathleen M. Prough. *Gardening for Honey Bees*. Indiana DNR, Division of Entomology & Plant Pathology Apiary News & Information Website. Retrieved June 29, 2014 from http://www.in.gov/dnr/entomolo/files/ep-Gardening_for_Honey_Bees.pdf

Tew, James E. *Some Ohio Nectar and Pollen Producing Plants*, Fact Sheet. The Ohio State University OhioLine Factsheets. Retrieved June 29, 2014 from <http://ohioline.osu.edu/hve-fact/2000/2168.html>

Blue Skies After Rainy Days

Association members Melanie Seal and her husband Jamie Morehead of [Blue Sky Bee Supply](#) joined us for the July meeting. Melanie is an avid beekeeper and had a great deal to share about harvesting and packaging honey.

To begin, Melanie demonstrated how to determine which frames were available to remove from the hives. After ensuring that the frames are brood-free, use the snap method to make sure the honey is low enough in moisture. The snap method involves the beekeeper holding a frame of at least 80% capped honey over the box and sharply shaking it to see if any honey escapes the open cells. If the honey stays put, it is safe to assume that the frame is dry enough to be safely extracted.



Next, she explained the various ways to evacuate the bees from the super. When pulling only a small amount of honey, it is easy to shake and brush the bees off of the individual frames and place them in a separate covered super one at a time. However, this can become tedious with larger amounts of frames so using one of these other methods is advised. During the summer months the fumigation method is most advantageous because the [Bee Quick](#) is heat activated. Melanie explained that she sprays the fume pad and places it on the super on a warm sunny day. After waiting about ten minutes she checks to be sure the bees have left and she is able to take the super off of the hive. During the fall season it is rather cool for the Bee Quick so she uses a [triangle escape board](#). The key to using this method is that the beekeeper must return to the hive within 24-48 hours to remove the super. Otherwise the bees will learn how to get through the maze and rob the honey from the super.

Melanie continued her discussion by sharing several tips for preparing and using an

extraction room. She shared that once she vacuums her studio she covers the floor with construction grade plastic to help make the clean up easier. She also said that she puts her honey supers on end crosswise then turns an oscillating fan and dehumidifier on for 24 hours. This helps dry the honey frames a bit more since she tries to extract honey at less than 17% moisture. If her honey room is not warm enough she uses a space heater as well to keep the honey and equipment warm.

Melanie prefers to use an [uncapping scratcher](#) to uncap her frames but explained the benefits of using [hot knives](#), [cold knives](#) and chain uncappers.



Then she continued on to discuss extractors. A [Plastic Extractor](#) is compact, lightweight and easy to clean. It is great for a hobbyist with one to three hives. [Stainless steel extractors](#) hold their value as long as they are maintained. After a comparison of hand cranked and motor driven models, Melanie explained that the gate should be open when spinning frames regardless of the type of extractor to avoid burning up the motor or wearing your arms out quickly.

After a brief explanation of extractor clean up we moved on to bottling and labeling. Melanie offered her thoughts about the [200, 400 and 600 micron filters](#), using a [refractometer](#) and food grade buckets.

Melanie's final advise was to make sure that a beekeeper adds value to their honey through the packaging. Treat the honey as the special product that it is and bottle and label it as such. She provided a hand out prepared by Barb Bloetscher that answers [Common questions about honey production and sales in Ohio](#). *

Melanie and Jamie offer a great deal of support to the beekeeping community as a whole. When you visit their store in Ravenna, the website [Blue Sky Bee Supply](#) or their [facebook page](#) please tell them thank you.

Powdered Sugar Roll to Detect Varroa Mites

This is an efficient procedure that provides a mite recovery amount of 70-90% and does not harm the bees other than making the test bees unhappy. Ether rolls have about a 50% mite recovery and the test bees die.

Supplies:

Wide Mouth Canning Jar with two piece lid
#8 Hardware Cloth

Powdered Sugar

White Container to shake the mites into

1. Gather all materials. Cut the hardware cloth into a circle that will fit in the canning jar ring so it replaces the inside cover. Mark your jar to show 1/4 cup. This is the approximate amount for 200 bees.
2. Carefully scoop 200-300 bees into the jar from the frames. Quickly put the screen lid on the jar and firmly tap the bottom to knock the bees down so you can measure the amount. Once there is enough bees move to step three.
3. Put about 2 tablespoons of powdered sugar into the jar. Roll or shake the bees until they are well coated. Let the jar sit in the shade for 1 to 2 minutes.
4. Turn the jar of bees over and shake the powdered sugar and mites through the screen and into the white container. Continue to shake for at least one minute.
5. Count the number of mites in the powdered sugar. Adding a small amount of water will dissolve the sugar so the mites are easy to see.
6. Return the sugar covered bees to the hive. They will clean up and return to their tasks.

If you find 5 mites per 100 bees in your sample the total infestation is closer to 10 mites per 100 bees. If you find 10-12 mites per 100 bees you should consider treatment. There are various treatments available to choose from. *



Resources:

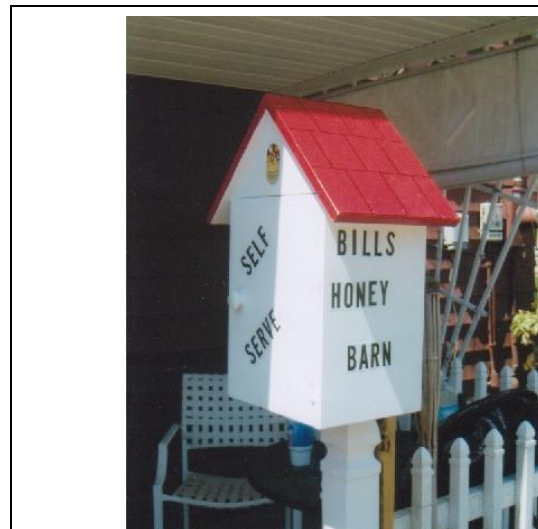
Rudloff, Gordon (copyright 2014). [Sugar Roll to Detect Varroa Fact Sheet. Ohio State Beekeepers Association Website.](http://www.ohiostatebeekeepers.org/resources/ohio-fact-sheets/sugar-roll-to-detect-varroa/) Retrieved July 6, 2014 from <http://www.ohiostatebeekeepers.org/resources/ohio-fact-sheets/sugar-roll-to-detect-varroa/>.

Reuter, Gary S and Spivak, Marla. Powder Sugar Roll For Varroa Mites on Honey Bees. [University of Minnesota Bee Lab Website.](http://www.ent.uga.edu/bees/disorders/documents/VarroaMites_155.pdf) Retrieved July 6, 2014 from http://www.ent.uga.edu/bees/disorders/documents/VarroaMites_155.pdf.

Photo of [Varroa Testing Kit](#) courtesy of Betterbee.



At the Canfield 4th of July Parade our "Bee-utiful America" float earned the Committee Chairman Award! Thank you to everyone who decorated, rode in the parade and cleaned up!



Bill Dehoff built a Self Serve Honey Barn. Bill's Honey Barn is a great example of adding value to your honey by packaging and displaying it in a pleasing manner. Who wouldn't want to get local honey from this cute honey barn? Thanks for sharing your creativity with us Bill!

2014 Officers

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Bill DeHoff	330 549-2984	C330 770-7223
Don Hays	330 921-1012	
Don Kovach	330 272-3711	
Floyd Marshall	330 821-0563	
George Stacy	330 360-8717	
Bob the Bee Man	330 501-8843	

Simple Whole Wheat Bread

Makes 3 loaves

- 3 cups warm water (110 ° F/45 °C)
- 2 (.25 ounce) packages active dry yeast
- 1/3 cup honey
- 5 cups bread flour
- 3 tablespoons butter, melted
- 1/3 cup honey
- 1 tablespoon salt
- 3 1/2 cups whole wheat flour
- 2 tablespoons butter, melted

In a large bowl, mix warm water, yeast, and 1/3 cup honey. Add 5 cups white bread flour, and stir to combine. Let set for 30 minutes, or until big and bubbly. Mix in 3 tablespoons melted butter, 1/3 cup honey, and salt. Stir in 2 cups whole wheat flour. Flour a flat surface and knead with whole wheat flour until not real sticky - just pulling away from the counter, but still sticky to touch. This may take an additional 2 to 4 cups of whole wheat flour. Place in a greased bowl, turning once to coat the surface of the dough. Cover with a dishtowel. Let rise in a warm place until doubled. Punch down, and divide into 3 loaves. Place in greased 9 x 5 inch loaf pans, and allow to rise until dough has topped the pans by one inch. Bake at 350°F (175 ° C) for 25 to 30 minutes; do not overbake. Lightly brush the tops of loaves with 2 tablespoons melted butter or margarine when done to prevent crust from getting hard. Cool completely.

[Simple Whole Wheat Bread Recipe - Allrecipes.com](http://www.allrecipes.com)

Columbiana Mahoning County Beekeepers Association is online.

<http://www.columbianamahoningbeekeepers.webs.com/>

Special thanks to our generous suppliers who have provided us with catalogs and door prizes. It means a lot to these folks to hear back from you, so be sure to mention our association when doing business with them:

American Bee Journal	Dadant
A.I. Root - Bee Culture	Drapers
B&B Honey Farm	Glory Bee
Beeline Apiaries	Mann Lake
Betterbee	Miller Bee Supply
Blue Sky	Mother Load Products
Brushy Mountain Bee Farm	Pigeon Mtn. Trading Co.
C.F. Koehnen & Sons	Sailor Plastics
Cowen	



Article or recipe suggestions and submissions are accepted and appreciated. Please provide them by the second of each month.

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