

# Northern Piedmont Beekeepers Association

Volume 29

Number 9

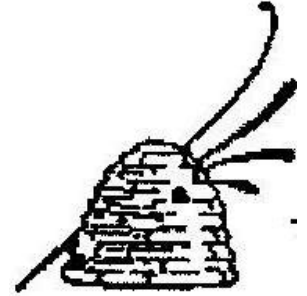
September 2008

## Beekeeping and CCD

From the **American Beekeeping Federation July/August 2008 newsletter: Agriculture Secretary Ed Schafer** has announced that more than \$4 million will be awarded to the **University of Georgia** to study the causes of **Colony Collapse Disorder (CCD)** and other diseases affecting bee populations, whose pollination is valued at \$15 billion annually to U.S. agriculture. "Bees are an extremely valuable contributor to the overall productivity of American agriculture, but invasive pests, diseases, and environmental stresses are putting U.S. bees at serious risk," Schafer said. "This research will help beekeepers meet the pollination demand for the nation's food supply." The **Protection of Managed Bees Coordinated Agricultural Project (CAP)**, funded through a 4-year grant from USDA's Cooperative State Research, Education, and Extension Service (CSREES), aims to improve the health of managed bee populations in agricultural systems. The research will address genomics, breeding, pathology, immunology and applied ecology to explain the causes behind dwindling bee populations. Researchers will work closely with the extension community and other stake-

holders to develop and implement mitigation strategies for CCD and other significant problems. Project coordinator **Dr. Keith Delaplane** of the **University of Georgia** says 17 institutions will be involved in the CAP.

**For those of you** who like to get their daily ration of honey in another form, **Dundee Brewing's 'Save the Honey Bee Program'** supports **CCD Research Efforts** with Honey Brown Beer. **Dundee Brewing Co.** has initiated its **Dundee "Save the Honey Bee"** program to bring attention to the plight of honey bees and support CCD research efforts. In 2008, a portion of every Dundee beer sold in the U.S. will be donated to the Foundation for the Preservation of Honey Bees. "Dundee Honey Brown—the Dundee flagship brand—is made with natural honey, making the plight of the honey bee a real cause for concern for us," said Patrick Magallanes, Dundee's vice president of marketing. **Dundee Brewing Company** is part of **High Falls Brewing Company**. Founded in 1878 as the Genesee Brewing Company, **High Falls Brewing Company** is based in Rochester, New York, and is the seventh largest brewer of beer in the United States.



**President &  
Newsletter**

**Kathy Miller  
434.906.0006**

**kfrasemiller@gmail.com**

**Vice President**

**Bob Duxbury  
540.937.6026**

**Secretary/Treasurer**

**Lele Hankins  
540.547.4711**

**Regional Inspector**

**Bob Wellemeyer  
540.937.2175**

**NPBA Website  
www.npbee.org**

**Webmaster  
Mike Wilson**

# Honey Marketed in Five Basic Forms

Honey is marketed in five basic forms: liquid, chunk, cut-comb, creamed, and section comb. Most beekeepers produce extracted honey, and more surplus extracted honey can be obtained from colonies than those managed for comb honey. Extracted honey requires specialized equipment for uncapping and removing the honey from cells, although the very low tech (and wasteful!) way to extract honey is to crush the comb and drain it over a screen.

Chunk honey is normally produced in shallow frames with thin surplus foundation in the frames. After removing fully capped frames, cut the comb into chunks large enough to fill a wide-mouth jar. Fill empty spaces in the jar around the comb with liquid honey that has been heated to 120 degrees Fahrenheit, which delays crystallization for several weeks.

Cut comb honey is similar to chunk honey, except it is divided into pieces of the desired size to fit your containers. Let the pieces drain overnight on a wire rack into a drain pan in a warm room before placing them in the containers.

Creamed honey, when done under the proper conditions, produces honey with small crystals of uniform size, which spreads like butter at room temperature and retains a smooth texture.

Section comb honey requires specialized equipment, intense management, and an abundant nectar flow for good returns, and is not normally recommended for beginners. Section comb honey is produced and sold in the comb in special containers which are placed right in the hive and removed when the bees finish filling and capping them. A commonly seen brand is Ross Rounds.

**Cut Comb Honey**  
Source: National Honey Board



When a honey bee returns to the hive after finding a good pollen source, it gives out samples of the flower's nectar to hive mates and performs a dance that details distance, directions, quality, and quantity of food supply. The richer the food supply, the longer and more vigorous the dance.

## NPBA 2008 Meeting Schedule

Culpeper County Extension  
101 South West St.  
Culpeper, VA

**September 18 7:30-9:00 p.m.**  
(Speakers: **Kathy Miller** talks about **Fall Re-queening**; **Ann Harman** talks about **This and That**)  
October 16 7:30-9:00 p.m.

## In This Issue

**Beekeeping & CCD**  
**Honey Marketed in Five Basic Forms**  
**Hive Works**  
**VSBA State Fall Meeting Notice**  
**This & That...**  
**Found on Ann's Desk**  
**What's Blooming This Month?**

Check hives for stores, queen performance, mites, disease, and low population.

Using marked queens, requeen during the month.

Treat for the nosemas: use Fumidil-B in syrup. Best time is around equinox, September 22.

Fall feeding is 2 parts sugar to 1 part water. Actually, make it slightly less than 2 parts sugar to prevent crystallization.

Do NOT leave queen excluders on. Remove them to store with other equipment.

You can combine a weak hive with a stronger one during this month. Destroy weak colony queen.

Protect stored equipment against wax moth and other critters like mice.

Watch out for robbing when working your hives. If they are short of honey, robbing can be a big problem.

Check grease patties and replace, if needed.

You can check for varroa or treat with powdered sugar unless infestation is large.



## 2008 VSBA Fall Meeting

The Virginia State Beekeepers Association will hold their next meeting on November 1, 2008, at the Blue Ridge Community College in Weyers Cave, VA. Will update as information becomes available.

## Honey Recipe for the Month

### Ambrosia Coffee Cake

3 Tbsp butter or margarine, melted

2/3 cup honey, divided

1/4 cup flaked coconut

1/3 cup canned crushed pineapple, well drained

2 Tbsp orange zest, divided

1/4 cup butter, softened

1 egg

1/2 cup milk

1 tsp vanilla

1 1/2 cups flour

1 1/2 tsp baking powder

1/2 tsp salt

**Directions:** Preheat oven to 350 degrees. Grease and lightly flour an 8-inch square cake pan, set

aside. In a small bowl, combine melted butter, honey, coconut, pineapple and one teaspoon orange zest; set aside. In another bowl, use an electric mixer to beat butter until fluffy. Add 1/3 cup honey, egg, milk, vanilla, and remaining orange zest and beat on low speed until blended. Add flour, baking powder and salt, and mix on low speed until dry ingredients are moistened. Beat on medium speed for one minute. Spread into prepared pan. Spoon honey coconut mixture carefully over top of batter, spreading evenly. Bake for 30 to 35 minutes, until cake tests done in center. Serve warm.

**Source:** National Honey Board

**Website:** <http://www.honey.com/consumers/recipes>

## This and That...

This is a paraphrased excerpt from a piece by **Thomas Leo Ogren**. As someone who makes his living by writing about allergies and asthma, **Thomas Ogren** is often asked about the potential health benefits of using local honey. Honey contains bits and pieces of pollen and honey, and as an immune system booster, it is quite powerful. In his books, he advocates using local honey.

Readers want to know exactly what is meant by local honey and how "local" it should be. This is what he usually advises: get honey that was raised closest to where you live; the closer the better since it will have more of exactly what you will need. In honey the allergens are delivered in small, manageable doses and the effect over time is very much like that from undergoing a whole series of allergy immunology injections. The major difference though is the honey is a lot easier to take and it is certainly a lot less expensive. Allergies arise from continuous over-exposure to the same allergens.

If, for example, you live in an area where there is a great deal of red clover growing, and if, in addition, you often feed red clover hay to your own horses or cattle, then it likely you are exposed over and over to pollen from this same red clover. Now, red clover pollen is not especially allergenic but still, with time, a serious allergy to it can easily arise. It may seem odd that straight exposure to pollen often triggers allergies but exposure to pollen in the honey usually has the opposite effect.

## What's Blooming this Month?

Keep an eye on the weather. As the month progresses you will see a change in the flowers. Here is **Ann Harman's** list of plants blooming in September:

### What is blooming in September?

garden plants	ragweed
Joe Pye Weed	daisy-like flowers
goldenrod	Spanish needles
knapweed	wingstem

And you thought honey was just something good to eat with yogurt, or in your breakfast tea! Honey has more uses than a dog has fleas, well...almost.

From the Book **Honey: The Gourmet Medicine** by **Joe Traynor**

The antibacterial properties of honey: Four main characteristics of honey are responsible for its antibacterial properties: 1. Osmolarity 2. Acidity 3. Hydrogen peroxide production and 4. Floral nectar component.

1. Honey is a supersaturated sugar solution, and as such, has a high osmolarity. The high osmolarity of honey kills bacteria and fungi by drawing water from their cells.

2. A pH of 7.0 is neutral, above 7 is alkaline, and below 7 is acid. Honey has a pH of around 4. This acidity inhibits the growth of most bacteria.

3. The hydrogen peroxide producing capacity of honey, not its hydrogen peroxide content, is thought by many to be the main reason for honey's antibacterial activity. Honey has the necessary components to produce miniscule amounts of H<sub>2</sub>O<sub>2</sub> over a prolonged period of time. The slow release capability of honey makes honey an ideal substance to use in the treatment of wounds and bacteria-caused disorder. To summarize, when honey comes in contact with human skin or wounds, the dormant enzyme, glucose oxidase becomes highly active at the interface of the honey and skin or wound, as bodily fluids raise both the pH and the sodium concentration to the optimum range of enzyme activity. Thus, minute doses of hydrogen peroxide are continually released from honey, directly to where they are most needed.

4. As one might expect, honeys vary in their medicinal effectiveness, depending on the floral source of the honey. Honey from different flower sources has different antioxidant capacities. Manuka honey from New Zealand is exceptionally effective.

Guess what the taxonomists have accomplished! By the way, taxonomists are those who classify living things and assign names to them and give their place in the general order of living things. Well, they have developed a checklist of all the known species of bees (I said bees, meaning all kinds) in the world. Almost 19,500 bee species exist, a number that surprised the taxonomists. Now you can find this list—just go to the following website: [www.itis.gov](http://www.itis.gov) and see it all. Only about 500 of the species produce honey. Most species do not live in hives but they are wonderful pollinators of crops and native plants. Have fun!

We know our air is polluted even though we live away from large industry and large cities. However our air is simply not as clean as it was 100 years ago. Scientists at the University of Virginia have found that the scents from flowers—used by bees for finding forage plants—are being obscured by air pollutants. If the bees cannot find their food supplies then serious problems will arise. Without enough nectar and pollen, brood rearing will decrease leading to weak colonies.

Australia is so worried about the decline in honey bees that the government has been asked to commit \$50 million for research, extension, and training for the Australian honey bee industry. Both the Labor Party and the Liberal Party support this request.

Farmers Markets are increasing in number, not only in our region but also across the country. A Farmer's Market is an ideal place to sell your honey. However, you do have to conform to the particular market's requirements. And, of course you do have to be there to sell your honey, and the honey of anyone who wishes to join you. It is actually lots of fun. Even if you are a new bee-keeper you can answer all the questions the public can present. The favorite one is, "Do you ever get stung?" That is easy to answer but you need to present a good answer. In the following months I am going to give information on presenting your product correctly and some advice on those good answers.



### A Little Bit Extra...

The written exam for the **Qualified Level Beekeeper** was given at 7:00 PM on Tuesday Aug. 19 at the **Ivy Creek Natural Area Education** building in **Charlottesville, Virginia**. It was hosted by the **Central Virginia Beekeeping Association** with **Brian Gallagher** the president of the club. The field exam portion will be held on Saturday August 30 at **Lannie Ballard's** apiary, south of Staunton. This was the first club to administer the exam in Virginia.

**For those of you** with access to tools and a desire to do it yourself, go to [www.beesource.com](http://www.beesource.com) and find plans for a dozen different bee related projects, from frames to solar wax melters to top bar hives, bee vacs and more!

**Smoothing Skin Lotion:** Mix 1 teaspoon honey with 1 teaspoon vegetable oil and 1/4 teaspoon lemon juice. Rub into hands, elbows, heels and anywhere that feels dry. Leave on 10 minutes. Rinse off with water. Source: **Honey, the Gourmet Medicine** by Joe Traynor.