



THE PENNSYLVANIA BEEKEEPER

September 2012

Volume No. 8

The Official Organ of the Pennsylvania State Beekeeper's Association

A note to my friends...

We were recently chatting on the PA Queen Project listserv and it became apparent that “snot” brood is not well understood by beekeepers. Snot brood is a new term associated with virus infestation in our colonies. This malady is easy to detect and is widespread in the beekeeping community. The colony has a very spotty brood pattern that has a significant drop in the adult population of workers and can barely cover the brood frames. This spotty brood pattern also will show cells with perforated or punctured cappings on the brood cells. Some cells may even have dead pupa in them that resembles chalk brood. Some of the pupa are also a little gummy and are able to be stretched a short distance out of the cell much like American foul brood. The queen will relay in the empty cells and you will notice all stages of brood mixed up on the same side of the frame. Not the uniform progression of younger larva as the queen moves in a circular track around the frame giving the crescent shape of brood of similar age. This affliction will devastate the colony and at this stage and this time of year the colony is doomed. Some folks believe these viruses are a result of a ramped mite population and others believe no connection has been made between this condition and the level of mites in a colony. All I can say is we never discussed honey bee viruses and their devastation to our bees until after 1987 which is coincidentally the year Varroa mites were identified in our colonies here in the United States.

Speaking from my experience this season I have about twenty five percent of my colonies that have this condition, snot brood. They will not make it through the winter. This year I was not able to attend to my bees like I normally do and I proved to myself that mites do need to be controlled. Whether you use soft or hard chemicals or some type of management technique, we need to stop the mite’s reproductive cycle at some point before it kills our colonies. In the past years I have been breaking the brood cycle of the colony just as the main spring nectar flow starts in central PA. This year I did not get that done and I can see the results. On the bright side I have overwintered colonies that have been able to deal with the increased mite load caused by the unusually warm winter

of 2011/2012 and made a good honey crop and are strong for the fall flow. If they overwinter well this year you can be sure there will be many daughters raised again next season. There is always something to learn when you are trying to keep bees alive.

We are getting things lined up for our fall conference and I hope you will make time in your schedule to join us. We have a number of issues that will affect beekeepers in PA. Currently, there is discussion regarding the new legislation that deals with honey processing and sales. There is a need for individuals that will dedicate their talents to help direct these issues. We also are dealing with local officials who are passing restrictive regulations on beekeepers within their jurisdiction and some type of legislation on the State level is desperately needed. I have seen many good people with the best intentions working to help beekeepers and we are not being consistent around the Commonwealth. The PSBA would greatly benefit if we can develop some type of line of communications that will keep us all on track. Perhaps that means we need to really concentrate on our committees and make them more active and better staffed. Perhaps that means this year you will speak up at the meeting and get your name on the committee that excites your interest and take an active role to keep us all on the same page. It has been a pleasure to pass through the chairs of the officers of the PSBA and attempt to pull us all in unison for the benefit of all beekeepers. I will say it is also a bit overwhelming at times and there is plenty for each of you to be involved in and be heard and make a difference for the honey bees.

Winter is just around the corner and the fat winter bees need to be produced right now. Are your bees healthy and producing large brood nests with the golden rod flow?

See you in November.

Warren Miller
PSBA President



Exhibit Your Honey

The summer fair season has been a good time to measure the season’s success. People from around the region bringing a nice sample of their produce for public exhibit. Exhibiting your product is a good way to learn how to present it for sale as well.

When it comes to honey, the judging looks critically at the product, much the same as the buying public. Things like clarity, clean containers, fill accuracy, debris and foam are all things each of us should pay attention to. It’s no different than us going to our local grocer. We expect quality in appearance even before we care what’s inside. There are just a couple things that judges look at inside the jar. First, they observe if the inside of the cap is clean. It’s more than just presentation. If a lid has produce inside the lid, it’s difficult to put that back on without getting the top of the jar sticky. The judge will also observe what might be floating. Too much foam, wax, pollen or other matter is judged down. Although we beekeepers understand those things, the general public doesn’t. For the general public, cleaner is better. And so judging follows. We are proud of our honey and it should show. The last thing inside the jar, a honey judge will do is take a sample to test for moisture and taste. Taste can be subjective. Generally taste is not judged down unless there is something odd or unpleasant. The moisture test could explain some tastes. Honey should be less than 18.6 % moisture. The ideal moisture is 16%.

High moisture can allow fermentation to start. That will give honey a sharp, tangy taste. Moisture is often overlooked by hobby beekeepers. It’s not unusual for a honey-flow to stop and the bees cannot finish capping the honey. Usually if the majority of the combs are capped, the ‘dry’ honey can absorb some of the ‘wet’ honey and still be below 18.6%. But without a refractometer, you really can’t know. And what about storing supers or that container that’s open for a few days. Open honey will absorb moisture out of the air. It’s a good idea to run a dehumidifier in your honey house. It’s very difficult to reduce the moisture once the honey is in a container or pail. I’ve often thought, of all the things a honey house inspection looks at, it doesn’t look at moisture in the honey. We should all check moisture, regardless of regulation.

I encourage exhibiting honey and hive products in local fairs, bee meetings and the PA Farm Show. It’s not about the 1st place money or ribbons. When we compete with our peers, it teaches us how to put a consistent quality product on the shelf that represents the best of the industry.

Don’t extract that really perfect frame of honey. Build a display case and enter it for judging at the farm show. The ‘frame of honey’ was a new exhibit class beginning in this year. Just a few were entered. They were all impressive and such a good educational piece for the public’s view.

2013 Farm Show

Two points of interest to apiary exhibitors:

1st) The Farm Show has approved **a new exhibit class** that will include Sauces, Beverages and Dressings made with honey. Dig up your recipes.

2nd) **Dutch Gold Honey will sponsor the 1st place County Exhibit with a \$500 premium.** First place was previously \$275. The remaining 4 place premiums will be increased to \$300, \$250, \$225 and \$200. A huge thanks to Maryann Frazier for spearheading this premium increase.

The Farm Show Committee has given Lee Miller and Charlie Vorisek permission to take early entries for the County and Individual exhibits. Exhibitors will still need to officially enter through the Farm Show as soon as the 2013 web site begins accepting the entries using the on-line entry format. Early entry is encouraged to give more lead-time to the exhibitor. PSBA acceptance is consistent with the Farm Show rule #6, referring to county or association collective exhibits, which reads in part, “Entries will be selected by the Pennsylvania State Beekeepers Association.”

To date, just Montgomery County Beekeepers have plans for a county exhibit.

Speaking of Montgomery County. It should be noted they will sponsor EAS 2013 in West Chester, on behalf of the Pennsylvania State Beekeepers. ...And they will hold the PSBA 2013 summer picnic. These are huge undertakings for one association and need to be recognized. ...And as if that were not enough, they are the front line of a battle with zoning ordinances in Plymouth Township that seriously threatens beekeeping if the ‘anti-bees’ succeed. Every beekeeper in Pennsylvania needs to join this fight. If new ordinances in Plymouth Township are successful, it will set a model for other townships and local governments.

Charlie Vorisek
1st Vice President

| In This Issue | |
|-------------------------------------|----|
| PSBA Annual Meeting | 5 |
| What Would Bill Do | 7 |
| Officers and Membership Information | 8 |
| Upcoming Dates | 9 |
| August Identificaton Reader | 11 |
| PSBA Program | 11 |
| Nature Notes | 13 |
| Jeremy's Corner | 15 |
| Honey Queen Report | 17 |
| Apiary Products Show Rules | 19 |
| PSBA Honey Queen Program Info. | 21 |

PSBA's Annual Meeting to be held November 9th & 10th

Plans are well underway for our annual meeting at the Country Cupboard Inn, Lewisburg. The program begins on Friday at 1:00 p.m., with our banquet Friday evening. On Saturday, the latest news and breakout sessions will be held along with our PSBA business meeting and election of officers. An **Executive Meeting** will be held **Friday at 9:30 a.m.** in the conference room at the Inn. **County representatives are urged to attend.**

There will be a \$20.00 registration fee (includes both days) to help cover the program expenses. The registration fee for one day is \$15.00.

Banquet

The Annual Banquet will be held in the dining room of the Country Cupboard Friday evening, Nov. 9, beginning at 6:00 p.m. For our entertainment at the Banquet, Cliff Wright-Sunflower will be presenting "Dancin' With the Honey Bees". The cost of the Banquet (which includes a buffet dinner) is \$25.00 for adults, \$11.00 for ages 11-12, \$8.00 for ages 6-10, 5 & under, free. These prices include tax and tip. Please make your reservations with Yvonne Crimbring, (570) 673-8201, **before Nov. 5th.**

Door prizes will be drawn and an auction will be held also at the banquet. Anyone wishing to donate door prizes, or an item for the auction, please send them to Dave Hackenberg at 1466 Crossroads Dr., Lewisburg, PA 17837 or bring them with you to the meeting. We request that they are "bee related" items.

The Country Cupboard Inn is located on Rt. 15, 3 miles north of Lewisburg. When coming in from the East or West - take I-80 to Rt. 15S exit and travel south approximately 10 miles.

PSBA Apiary Products Show

Don't forget about our Apiary Products Show* where your best honey and beeswax can win a ribbon. This is a friendly show that is great for new-bees and show veterans

alike. Look for the show rules and class descriptions in this month's newsletter. We will take entries Friday afternoon, Nov. 9, 1:00 - 5:00 p.m. No late entries will be accepted after 5:00 p.m. Friday. Winners will be announced and presented with ribbons on Saturday afternoon. *There will be no Baked Goods Contest this year.

Need a Place to Stay?

If you are interested in staying overnight, rooms are available at the Country Cupboard Best Western, 524-5500. Be sure to mention you are with PSBA. Make your reservations early!! They will be holding a block of rooms for PSBA until October 13th at the cost of \$110.00 plus tax (per room). Other places to stay include: Country Inn Suites, 570-524-6600; Hampton Inn-Lewisburg, 570-522-8500; Days Inn University, Rt. 15, Lewisburg, 523-1171; Econo-Lodge, Rt. 15 South, Lewisburg, 523-1106; Comfort Inn, New Columbia, (5 mi. N. of Lewisburg, I-80 & Rt. 15) 568-8000; and Holiday Inn Express, New Columbia, (5 mi. N. of Lewisburg, I80 & Rt. 15) 568-1100. For Bed and Breakfast accommodations: Brookpark Farm Bed and Breakfast Inn, 523-0220 and Pineapple Inn, Market St., Lewisburg, 524-6200. All above phone numbers are in the 570 area code.



Mail vs. Email

The Pennsylvania State Beekeeper's Association is sending out the newsletter via email instead of through the USPS to those members who are interested. If you would like to receive "The Pennsylvania Beekeeper" by email, please contact Yvonne Crimbring at pabee1@frontier.com and include your name, mailing address, phone number along with current email address stating that you'd like to receive the PSBA newsletter via email.

GRIESEMER BEEKEEPING

We strive to keep you as happy as our bees!

Hire us to extract your honey,
OR
Rent our facility and do it yourself!

Pennsylvania Home Food Processing Certified Facility

James N. Griesemer

Owner



93 Lamms Mill Rd.
Wernersville, PA 19565

Phone: 610-301-5833

E-mail: Griesemerbee@aol.com

W.W.B.D. (What would Bill do?)

September 2012

By: **Bill Mondjack, Master Beekeeper, Lehigh Valley, PA.**

As one of our EAS Certified Master Beekeepers in Pennsylvania, I was approached by President Warren Miller to write a column in the P.S.B.A. monthly newsletter with the topic being a timely issue of concern or any question that may arise in beekeeping. The idea being to help fellow beekeepers become more proficient in our craft.

First let me say, I am NOT a scientist; I am a beekeeper just like you. As all of us know, if you ask 3 beekeepers the same question you will most probably get 5 different answers, so I would like to approach this matter as a Q & A posting as I do with many of our members in the Lehigh Valley Beekeepers Assn., unless I decide to write about a timely issue.

If you have a question you would like to send in, please email it to me at: billzbeez@mondjackapiaries.com with the subject line being WWBD, and I will respond with my opinion as 'what I would do' if the problem or situation was mine.

Bill Mondjack, Master Beekeeper

Here is a series of questions along with my answers from: Aug. 3, 2012

Q: Hi Bill,

Well, it's August now so I think I should be treating for mites. I bought Mite-Away quick strips last year but never got them on before winter. When would you recommend I treat my hives? I thought August was the right month.

Thanks, Paul

Answer: Hi Paul,

Yup...it's time. Actually with MAQS you can put them on anytime because they won't contaminate the honey, so, even earlier than Aug. would work. The only problem we encounter now is the extreme heat. I forgot what the max. temp is (I believe 92°F) but you don't want it too hot the first couple of days of its application. I have to get mine on also.
Bill

Q: Thanks Bill.

My only other question is which hives to treat. I had 7 hives make it through winter but I'm up to 22 now. I wasn't going to treat my June swarm I captured or the 2 colonies I got from a roof. But what about my spring packages? To be on the safe side I think I should probably treat. And what about my June splits? Clearly there was a break in the brood but is that enough to warrant not treating? I'm trying to get below 50% winter mortality for the first time ever, but I don't want to cause more harm than good.

Thanks, Paul

Answer: Hi Paul,

It's sometimes a difficult decision to make but I personally would treat the swarm and the colonies removed from the

roof as they have many of the old bees contained in them and will be carrying mites. I know there was a break in brood production but I'd treat them if they were mine. The splits? That's another decision...I guess the only way to help in that decision is to do a mite count of sorts. Maybe a sugar roll or check mite drops on a bottom board covered with something sticky. I hate doing both of these things. They take too much time in my opinion but the books say doing mite counts is an important guide in telling what your infestation is.

Honestly, my answer is: **Treat them all!** The problem I see is THIS HEAT. I am going to use MAQS and I don't want to apply it when the temps are in the 90's. I'll have to wait, then maybe apply it in the late afternoon or evening so at least the first 12-18 hrs. overnight are cooler and there is a lesser chance of queen kill before the temperature begins to rise again the next day.

Hope this helps,

Bill

Q: Hi Bill,

Well, the temps seem to be ok now to treat for mites. The only concern I had was: do I need worry about the forecasted rains? I was going to treat between storms tomorrow and Saturday.

They won't be hanging out outside once I treat will they?

Thanks, Paul

Hi Paul,

I would not be concerned about the possible rain. The temps are more important. They MAY hang out, on/off the bottom board and they'll be Ok. I've had bees hang off mine already in the rain; they were drenched but dried off and survived.

Good luck with your bees Paul,

Bill Mondjack



Address Changed?

If you have changed your address (mail, email or temporary) please notify secretary Yvonne Crimbring. We have been receiving newsletters returned by the post office due to "temporarily away" or "incorrect address". This costs the association .50 per returned newsletter. Also please update your email address if you have made a change. These returns prevent you from receiving information pertaining to beekeeping and our association.

Subscription Rates
(These are for PSBA members ONLY!)

| | | | |
|--------------------------------------|---------|-----------------------|---------|
| American Bee Journal | | Bee Culture | |
| 1 year | \$20.25 | 1 year | \$21.00 |
| 2 years | 38.25 | 2 years | 38.00 |
| 3 years | 54.00 | | |
| The Small Beekeeper's Journal | | The Speedy Bee | |
| \$12.95 | | 1 year \$17.25 | |
| (Regular Rate) | | Quarterly Issues | |

Please send 6 weeks before subscription runs out as we send them in once a month.

PSBA Advertising Rates


| <u>1 Month</u> | | <u>3 Months</u> | |
|-----------------|---------|-----------------|-----------|
| Full Page | \$23.00 | Full Page | \$ 40.00 |
| 1/2 Page | 12.00 | 1/2 Page | 25.00 |
| 1/4 Page | 9.00 | 1/4 Page | 15.00 |
| 1/8 Page | 5.00 | 1/8 Page | 9.00 |
| <u>6 Months</u> | | <u>One Year</u> | |
| Full Page | \$75.00 | Full Page | \$ 150.00 |
| 1/2 Page | 40.00 | 1/2 Page | 75.00 |
| 1/4 Page | 23.00 | 1/4 Page | 50.00 |
| 1/8 Page | 12.00 | 1/8 Page | 26.00 |

2012 PSBA Officers

President: N. Warren Miller
P.O.Box 64, Mongoville, PA 16856
(814) 383-4331 superbee22@hotmail.com

Vice Pres.: Charlie Vorisek
15834 Linesville Rd., Linesville, PA 16424
(814) 683-5888 vbeefarm@windstream.net

Sec.-Treas.: Yvonne Crimbring
2565 Southside Rd., Canton, PA 17724
(570) 673-8201 pabee1@frontier.com



In order to reflect the interests of all facets of Pennsylvania beekeeping, articles submitted for publication may on occasion express ideas contrary to the philosophy of the P.S.B.A. or a majority of its members.

----- ✂ ----- Clip here ----- ✂ -----

**Application for New and Renewal Membership
Pennsylvania State Beekeepers' Association**

- \$1.00 Junior Membership (under 17) annual dues
 \$20.00 annual dues \$25.00 family dues \$200.00 Lifetime Membership
 I understand the dues entitle me to the Newsletter and all other benefits of membership.

Name _____

Address _____

City _____ State _____ Zip _____ Telephone _____

Email _____ County _____

New

Renew

Make checks payable to: PA State Beekeepers Association
Send to: Yvonne Crimbring, 2565 Southside Road, Canton, PA 17724

Upcoming Dates To Remember



Deadline for the September issue of *The Pennsylvania Beekeeper* is September 26th.

Monroe County Beekeepers

Wednesday, September 12, 7:00 p.m. at the Monroe Co. Environmental Education Center, Stroudsburg. Contact Bob Armstrong at 570-620-9421, email RJArmstrong1@verizon.net for more information.

Susquehanna Beekeepers of NEPA

Friday, September 14, 7:00 p.m. at the Claverack Building, Montrose. Fall maintenance and winter preparation. Contact James Wood at 570-934-1166 for more information.

Beekeepers of the Susquehanna Valley

Tuesday, September 18, 7:00 p.m. at the Christ Memorial Episcopal Church, Danville. For more information, email: info@thebeeyard.org or visit <http://www.thebeeyard.org>

Lehigh Valley Beekeepers

Thursday, September 20, 7:00 p.m. at the Lehigh County Ag. Center, Allentown. "To treat or not to treat" Speaker: Warren Miller. Contact Steve Finke at 610-737-7676 for more information.

Capital Area Beekeepers

Friday, September 21, 7:00 p.m. at the Farm Show Building, Harrisburg. For more information, contact Linda Purcell at 717-566-6327, email linda.sweetbee@gmail.com

Beaver Valley Beekeepers

Monday, September 24, 7:00 p.m. at the Wetlands, Beaver Co. Conservation District Ed. Center, Aliquippa. For more information, contact Pattie Zyroll at 412-848-3506, email pattie.zyroll@elkem.com

York County Beekeepers

Thursday, September 27, 7:00 p.m. at the Penn State York Campus in the meeting room of the John and Judy Ruhl Student Community Center Bldg. Jennifer Berry, University of Georgia, will be the speaker for the evening. Contact Gail Leasure at 717-968-0911, email snewgeese@yahoo.com for more information.

Montgomery County Beekeepers

Tuesday, October 2, 7:00 p.m. in the Maple Room at the 4-H Center, Creamery. "Judging Honey" – Dr. Berthold will explain what criteria is used to judge honey and judge all entries submitted. For more information, contact Mark Antunes at 484-955-0768 or email: honeyhillfarm@verizon.net.

North East PA Beekeepers

Wednesday, October 3 at 7:30 p.m. at 32 Comm St., Honesdale. Contact Charles Kinbar at 570-497-6402, email: purepahoney@gmail.com

Monroe County Beekeepers

Wednesday, October 10, 7:00 p.m. at the Monroe Co. Environmental Education Center, Stroudsburg. Contact Bob Armstrong at 570-620-9421, email RJArmstrong1@verizon.net for more information.

Susquehanna Beekeepers of NEPA

Friday, October 12, 6:00 p.m. at the home of James Ginny Wood. Covered dish dinner and planning meeting. Contact James Wood at 570-934-1166 for more information.

Chester County Beekeepers

Saturday, October 13, 9:00 a.m. at the Stroud Preserve. Contact Charlie Karat at 610-998-1407, email: ckarat54@gmail.com for more information.

Capital Area Beekeepers

Friday, October 19, 7:00 p.m. at the Farm Show Building, Harrisburg. For more information, contact Linda Purcell at 717-566-6327, email linda.sweetbee@gmail.com

Lehigh Valley Beekeepers

Friday, October 19, 6:00 p.m. at the Fullerton Fire Hall, Whitehall. LVBA Banquet. Contact Steve Finke at 610-737-7676 for more information.

PSBA Annual Conference

Friday and Saturday, November 9 & 10 at the Best Western Inn/Country Cupboard, Lewisburg. Information throughout the September and October issues or visit <http://www.pastatebeekeepers.org>

(Continued on Page 11)



Bedillion Honey Farm

Mark & Sara Bedillion

1179 Burgettstown Rd., Hickory, PA 15340

724-747-4645 724-356-7713

route18farm@hotmail.com BedillionHoneyFarm.com

- ✿ 3 lb Spring Packages-\$85.00 ea
- ✿ 5 Frame Nucs - \$130.00 ea
- ✿ Beekeeping Supplies
- ✿ Queens
- ✿ Honey Extraction
- ✿ Beeline Woodenware Dealer

Call or write for a free catalog

Cash, Check, Credit Cards accepted

Upcoming Dates (Continued from Page 9)

Pennsylvania Farm Show

January 5-12, 2013, at the Farm Show Complex and Expo Center, Harrisburg. More information on volunteering your time and sharing your knowledge will be in future newsletters.

2013 North American Beekeeping

Conference & Tradeshow

January 8-12, 2013, at the Hershey Lodge, Hershey, Pennsylvania. [Read the announcement](#), then watch for upcoming details on the [ABF website](#)

2013 EAS Conference and Short Course

Monday-Friday, August 5-9, 2013, at the West Chester University, West Chester, Pa. (Currently in planning - visit [EAS website](#))

August Identification Reader

I must say that I actually am not a beekeeper. I have been around beekeepers all of my life starting with Merle P. Fisher. I use the wax to make ornaments and candles. I have two grandsons, ages 15 and 17, who work in the orchards/fields and honey plant. The last couple of years they have been planting different crops on my homestead to see the different results in pollination and what honey it produces. Depending on the season for crops they will actually have a tractor-trailer load of hives on the farm. They also work another farm a couple of miles down the road for the same purposes. So they are actually the beekeepers.

I belong to Central Counties Beekeepers and the state association. I help out at Ag Progress Days and the Farm Show dipping ice cream when I can get off work. Mifflin County Farm Bureau also hosts a third grade agriculture tour and we usually have a stand there explaining to the students. Our group also does the Ag In the Classroom at Penn State. So, I have been involved for years but not actually a beekeeper. I feel we need to keep promoting whenever we can.

Helen Kirk, Lewistown



IF THE READER WHOSE MEMBERSHIP EXPIRES 4/13 and receives the newsletter at 1704 Steam Hollow Road, Hallstead, PA will send his/her name and an account of his/her beekeeping operation to the editor at 2565 Southside Road, Canton, PA 17724 by October 20 he/she will receive a years free subscription to either *Gleaning in Bee Culture*, *American Bee Journal*, *The Speedy Bee* or *The Small Beekeepers Journal* When you respond, please specify your choice of magazine.

PSBA Preliminary Program

The keynote speaker for the 2012 PSBA Annual Fall Meeting is Adam Finklestein, of Maryland.

Other speakers and/or topics include:

Maryann Frazier, Penn State University, will be presenting a program on “Comparing Northern and Southern Queens – are Northern Queens superior?”

“How We Can Protect Bees from Pesticides Sprayed for West Nile Virus” will be presented by a Department of Environmental Protection Agency representative.

There will be a talk on “Protecting Yourself From Lyme Disease While Working in Your Yards”

Bernardo Nino, Penn State University, will have an overview on the “Center for Pollination Research” which is a Queen Rearing Course.

There will be three workshops available:

1. “Nosema spores- microscopic identification of Nosema.”
2. “Those who are interested in helping with 2013 EAS which will be held at West Chester University August 5 -9 2013.
3. “Queen Rearing” by Adam Finklestein.

A complete program will be included in the October issue of *The Pennsylvania Beekeeper* and also available on the PSBA website at a later date.

Wanted

Does anyone have any Manuka Honey for sale?
This honey comes from New Zealand.
Please contact 717-903-8543.

HONEYBEE CREATIONS

Got pure beeswax candles?

(717) 892-2718
www.andymiller.net



Nature Notes

The big grasshopper that snaps into flight from the path in front of us, flies a dozen feet, and lands with a flash of yellow on the wings is a **Carolina locust**. Orange and black **monarch butterflies** are moving south. Our eastern monarchs travel to Mexico. Females that survive the winter will start north, laying eggs as they go. The next generation will continue north.



Striped **monarch caterpillars** are still munching on milkweed leaves. A milkweed stalk with its caterpillar(s) can be set in a jar of water on a sheet of newspaper on the dining room table. Caterpillar droppings are called frasse (just processed leaves). On a still summer day, we might hear frasse dropping like rain in the woods.

The black, monarch-size butterfly with iridescent blue hind wings hanging around the garden may be a **red-spotted purple**. The **white admiral**, with a bold white stripe on each dark wing, is a subspecies of the red-spotted purple.

Yellowjackets become **aggressive** as summer wanes. Most yellowjacket paper nests are built in the ground. At the beginning of summer, yellowjackets are expanding the nest down into the ground and raising **workers**. Next they raise **drones**. Finally, in late summer, the colony raises hundreds of **queen** yellowjackets. The queens mate with drones and disperse to hide in leaves or bark crevices for the winter. A queen that survives starts a new colony in spring. In late summer, a colony is driven to provide carbohydrate (sugar from nectar or soda cans) and protein (insects or ham from a sandwich) for the developing queen larvae. If we wear scented cosmetics or anti-perspirant, we may attract the attention of yellowjackets looking for nectar. If we don't bathe, we might attract the wasps looking for meat.

European hornets are the largest of our yellowjacket species. They build a paper nest in a cavity above the ground. European hornets arrived in North America about 150 years ago and are not as aggressive as smaller yellowjackets. They may be attracted to porch lights or lighted windows and screen doors at night. European hornets forage for fruit bits at compost

heaps. Like all yellowjackets, they prey on other insects and carry them back to the nest to feed to larvae.

Want to learn more about **yellowjackets**? Try this link to a downloadable free copy of USDA Agriculture Handbook Number 552 <naldc.nal.usda.gov/download/CAT82762500/PDF>. Or type "Agriculture Handbook Number 552" into Google to get to the link.

Wood ducks may be obvious on lakes. The females and young have a white teardrop patch around the eyes. Wood ducks make a loud "weep, weep, weep" cry when they fly. **Mallards** and **black ducks** have orange legs and quack a loud snarky "nyah, nyah, nyah" call. **White-breasted nuthatches** had a productive spring; their nasal "yank, yank, yank" calls are common in the woods.

Damp places in the woods may be crowded with **jewelweed**. The succulent stalks are topped with small orange flowers that mature into seed pods that explode when touched.

Canada geese have gathered into flocks again now that nesting season is over. They fly over honking in the evening on their way to a lake where they will roost for the night.

On evenings in September, after a cold front has brought NW winds to the New England coast, millions of small birds will take off and fly south, guided by star patterns. The NW wind will drift them out over the ocean. Eventually, birds flying south and drifting east will fly through the high pressure weather system and end up on islands of the Caribbean or on the north coast of South America. **Blackpoll warblers** follow this route, flying 1,900 miles over water for more than seventy hours to reach land in South America. Why such a long, seemingly perilous route? Because it works. Blackpolls that were blown out to sea by chance, and their descendants, produced more surviving young than blackpolls that followed the coast south.

Vega is still the bright overhead evening star. The Big W of **Cassiopeia** is in the northeast. To the right of Cassiopeia, four stars outline a large dark area of sky. **The Great Square**, standing on one corner. The Great Square is the body of **Pegasus**, the flying horse.

Tim Sterrett

The Pennsylvania State Beekeepers' Association represents the interests of the members of Pennsylvania. State dues of \$20.00 per year entitle members to the newsletter published ten times per year at Canton, PA, plus other benefits. Anyone 17 and under may become a junior member @ \$1.00 per year state dues.

All correspondence should be addressed to: Yvonne Crimbring, 2565 Southside Road, Canton, PA 17724. Phone: 570-673-8201 Email: pabeel@frontier.com

Jeremy's Corner

Last year I was fortunate to be included in a team led by Maryann Frazier that spent two weeks in Kenya assessing African bees and working with local beekeepers. There were many fascinating moments associated with both bees and beekeepers, not least dangling in front of a hive a leather-covered sphere spiked with 5 milligrams of alarm pheromone to see just how aggressive these African bees really are!

With time other lessons are emerging, one of which involved a birthday cake.

We spent the first week in Nairobi, the second on the coast north of Mombassa. It's a long drive between the two and Maryann had arranged for us to stay overnight at Lion's Camp which overlooks the famous Tsavo National Park. The camp, under thatch, is built on a hill top overlooking the park entrance, and on arrival we watched two herds of elephant at watering holes below us.

It was also the birthday of Sarah Ashcroft, our esteemed data technician who kept us, and the data, in impeccable order. Several days previously Maryann had asked Dr. Elliud Muli, our philosopher, guide and friend, if he could call ahead (cell phones are ubiquitous in Kenya) and ask if the camp kitchen could provide a surprise birthday cake.

That night, sitting on the open verandah which served as a dining room, brushed by a cool breeze, the lights dimmed and out of the kitchen came the cook, proudly holding the cake,

followed by a towering Masai warrior in full garb including his spear (his normal duties included camp security guard) and the kitchen helpers. They circled the table, singing "Happy Birthday" after which Sarah was asked to cut a slice of cake for each of us. The cook then took what was left and cut a slice for every other person in the dining area, and the rest went back to the kitchen to share with the staff.

Because in many parts of Africa one never eats alone. Everything is shared, no matter how meager. Archbishop Desmond Tutu writes about Ubuntu, meaning, "I am because you are." The ancient Mayans had a phrase, "En lac ech," which translates as "You are the other me."

The sharing of the cake was a potent reminder that we are interconnected, interdependent. We cannot meaningfully exist without each other.

As the late Stephen Covey argued, we get hung up all too easily on our independence, which can be self-centered and self-gratifying, forgetting that there is another way of being in this world.

Honey bees of course are prime examples of this interconnection. A single bee cannot survive but for a short period without her community. And there is a larger lesson here as well. We are focused on, passionate about, the glorious honey bee. Yet hopefully we don't think of bees in isolation.

(Continued on Page 17)



For Sale

Two 550 lb. Dadant bottling tanks
water jacketed with two Maxant bottling valves

Two custom-made stands for bottling tanks along with one milk tank that holds 2500 lbs. of honey with a stirrer and two electric heaters that set under the milk tank to heat the honey

A custom-made angle iron stand that the milk tank sets on above the bottling tanks

\$1200.00 takes it all

Call Jim Griffie at 717-776-5238

If no answer, please leave a message
Location is close to Carlisle, 25 miles west of Harrisburg

Jeremy's Corner (Continued from Page 15)

We empathize with those who are equally passionate about quality of life issues : bats, bird life, frogs and toads, soil, water, air .. the list is long.

Without empathy, without connection, each of us remains tied to a peripheral niche issue, our victories are small and temporary, and the power of the whole is unrealized. And it's all too easy to do this in a society that regards divisiveness almost as normal. But if we are willing to open our hearts to the passions of others we might start a real dialogue and take steps towards the inclusiveness and solidarity necessary to tackle the enormous challenges that we face.

Yes, we can have our cake and eat it - enough to fill our needs and enough to share. That is the law of abundance, rather than the fear of scarcity.

Namaste. I honor the light, the live and the love within you.

Jeremy Barnes

Pennsylvania Honey Queen Report

Hello once again, fellow beekeepers! I hope everyone is enjoying this busy fair season by entering honey and other hive products. Good luck to all!!

To finish out July, I attended the annual Spring Dam Weekend, in Roaring Spring. I answered many questions about honey bee products. Throughout the day I spoke to about 300 people.

The first week of August, my family and I took a vacation to Las Vegas, Nevada. While on tour at the Hoover Dam, we met a lovely family who were from Hanover, Pennsylvania. After some conversation, the gentleman gave me a funny look and asked, "Are you the Pennsylvania Honey Queen?" I was shocked that someone over 1,000 miles away recognized me as the state Honey Queen.

When I got back to Pennsylvania, I was at Union County West End Fair on August 10. For the Kids' Day events, I handed out honey bee coloring books and honey sticks. I also answered many questions and had a surprise visit from Linda Hackenberg. I really enjoy seeing familiar faces all over the state!

The next day, I attended the Governor's Residents for Nature's Pollinators event. Pennsylvania Backyard Beekeepers Association and I answered questions and did two open hive demonstrations. I helped pass out some delicious Vanilla Honey Ice Cream.

August 14 through the 16th, I was at Ag Progress Days at Penn State's research center at Rock Springs. The first day I took Honey Ice Cream orders, sold some honey beeswax candles and honey sticks, and even dipped some ice cream myself. On the 15th, I attended the Governor's Reception, where the Secretary of Ag, George Greig, spoke. I also got

to hear talks by the President of Penn State University and President of Agriculture at Penn State University. I spoke with many state senators and legislators during the lunch, and afterwards I attended the Secretary of Agriculture social. Here the past Secretaries of Ag from 1973 to present spoke about their memories and challenges that they faced during their time in office. The last day, I sold raffle tickets for the queen's Item. During these three few days, I was able to reach about 5,000 people.

This year I will be selling raffle tickets for a handcrafted bench set, valued at nearly \$1,000. Tickets are one dollar each and the winner will be drawn during the PSBA Convention Banquet in November. You do not have to be present to win. All the money raised, will go straight back to the Honey Queen Program. Please support this great program by buying or selling chances.

On August 18, I helped celebrate National Honey Bee Day with the Lehigh Valley Beekeepers. Members of the association did an extraction demonstration and answered a lot of questions. I did two different cooking demonstrations during the day. To end the day, all the children who attended the event (plus some adults) acted out the different jobs that bees have in the hive. We had builders, guards, a queen (not me), nurses, foragers, and of course drones. At the end of the season, a beekeeper came and took the honey, but he made sure that all of the bees in the hive got honey first. It was a great way to show children how hard honey bees work.

On August 19th, I attended the 2 C's and A Bee Summer picnic. I spoke about my year so far and sold raffle tickets. Members in attendance enjoyed playing a game of hive tool toss. "Thank you" to all of the members for supporting this program for future queens.

On Monday the 20th, I attended the Crawford County Fair. I started in the honey booth answering questions, helped sell local honey and spoke to 1,500 people. I then went to "Radio Alley," where I did 4 radio interviews, 2 television interviews, and 1 newspaper interview. When I finally returned to the booth, I handed the winner of the first annual Crawford County Scavenger Hunt her prize. A HUGE thank you to Charlie and Cathy Vorisek for making my visit to their fair the best it could be and for hosting me at their home.

The next day, I attended the Hookstown Fair. I was able to help the Beaver Valley Area Beekeepers answer questions, find the queen in the beautiful observation hive, and sell some hive products. Although the weather wasn't the best, we still talked to 200 people about the importance of honey bees.

The 22nd, I had a chance to visit the Westmoreland County Beekeepers Association at the Westmoreland County Fair. I had the chance to talk to fair goers about pollination and different types of honey.

On August 24th, I stopped by the 155th annual Harford Fair and had a chance to help the Susquehanna Beekeepers' Association answer questions, to almost 1,000 people who

(Continued on Page 19)



Specializing in Honey Packaging

Whether you want plastic or glass for packing your honey, we'll be able to service your account from our Lancaster, PA headquarters or one of these select distributors. For our plastic line, we offer an economical flip top closure specially designed for honey.



Mann Lake Supply
Hackensack, MN 800-233-6663

Blue Sky Supply
Hiram, OH 330-671-8467

Rossman Apiaries
Moultrie, GA 229-985-7200

Sandt Honey Company
Easton, PA 610-252-6511

Walter T. Kelley
Clarkson, KY 800-233-2899

Wixson Honey Co.
Dundee, NY 607-243-7301

Betterbee, Inc.
Greenwich, NY 518-692-9802

Brushy Mountain Bee Farm
Moravian Falls, NC 800-233-7929

Deer Creek Honey Co.
London, OH 740-852-0899

Gunter Honey Co.
Berryville, VA 540-955-1734

Harvey's Honey
Monroeville, NJ 856-358-1010

Keeney & Zeigler Honey Co.
Bethel, PA 717-933-8565



For more info on the Gamber line of containers, call one of these distributors or call us at

(717) 393-1716

fax (717) 393-8687

www.gambercontainer.com

rmartin@gambercontainer.com

Honey Queen Report (Continued from Page 17)

were visiting the fair. I was also there to help with an open hive demonstration where I helped answer any questions that the crowd had.

I am really enjoying my year as your 2012 Pennsylvania Honey Queen. Thank you to all of the individuals and associations who continue to support me and the program. Please consider purchasing or selling some raffle tickets so that the 2013 Honey Queen can enjoy her year as much as I have. If you have a daughter, granddaughter, niece, neighbor, etc. who is interested in the Honey Queen Program, please consider passing along information about the PA Honey Queen Program to her by contacting Rachel Bryson at (717) 300-0146 or brysonrachel@yahoo.com.

Jessica Long

PSBA Apiary Products Show Rules

These rules follow the general format of the Apiary Products Show at the statewide Farm Show in Harrisburg, EXCEPT entries should not be labeled with exhibitor's name and address. This is to eliminate any possible bias in judging if names were to be identified, since our judge is likely to know some of our exhibitors. Instead of labels, exhibitors will be provided numbered tags to identify their entries. If you wish, you may bring labels and apply them after entries have been judged.

1) Entries will be accepted at the PSBA Annual Winter Meeting on Friday, Nov. 9 from approximately 1:00 to 5:00 p.m.

2) All apiary products exhibited must have been produced in Pennsylvania and must have been produced by the exhibitor during 2012.

3) Exhibitors may submit only one entry per class, but they may enter as many classes as they wish.

4) An entry must fulfill all of the requirements of the class in which it is exhibited. (see class descriptions, below).

5) All entries will be handled and placed on the show table by the honey show committee.

6) The judges may open and sample any exhibit. Moisture readings will be taken for all extracted honey and these will be recorded on your scorecard. Honey with a moisture content above 18.6% will be disqualified.

7) The show committee will provide a score card for each entry which contains a record of the judge's scores. Ribbons will be awarded to the top three places in each class.

COMB HONEY CLASSES

Class 1. Comb Honey (3 sections, either 3 square sections or 3 Cobana rounds, no labels).

Class 2. Cut Comb Honey (3 12-ounce sections, no labels).

Best Exhibit of Comb Honey

EXTRACTED HONEY CLASSES

The color divisions for classes 3, 4, and 5 are approximate. The show committee and/or judge may shift an extracted entry to another class to provide more consistent color ranges in each class.

Class 3. Light Extracted (Extra White to White, 3 one-pound jars, no labels).

Class 4. Medium Extracted (Extra Light Amber to Light Amber, 3 one-pound jars, no labels).

Class 5. Dark Extracted (Amber to Dark Amber, 3 one-pound jars, no labels).

Class 6. Creamed or Finely Crystallized (in glass, 3 jars, each 1 pound or less, no labels).

Best Exhibit of Extracted Honey

BEESWAX CLASSES

Class 7. Commercial Block (single piece of pure beeswax not less than 3 pounds).

Class 8. Molded or Designed (not less than one pound of pure beeswax, i.e. ornaments, fancy candles, bar cakes, sculptures, etc.).

Class 9. Dipped Candles (one pair made from pure beeswax).

Class 10. Molded Candles (one pair made from pure beeswax).

HONEY IN A FRAME CLASS

Class 11. Medium Frame of Capped Honey (enclosed in a case)

For Sale

Dadant Wax Foundation

22 1/2 lb. 4 3/4 x 16 3/4 Long Hook Wire #F35200
\$35.00

Dadant Wax Foundation

12 1/2 lb. 8 1/2 x 16 3/4 Long Hook #F3500032
\$15.00

Dadant Foundation

51 Sheet Duragilt foundation 2 hole #F39600
\$35.00

Contact John R. Frey

90 Ridge Road
York Springs, PA 17372

Phone 717-528-4630

Pennsylvania State Beekeepers Association Pennsylvania Honey Queen Program

Purpose of the Pennsylvania Honey Queen program

The Pennsylvania Honey Queen is a year-round public relations, promotion and advertising representative of the state's honey and beekeeping industry. She will be promoting the use of honey, honey products and beekeeping to the general public and consumers through promotions at fairs, festivals, schools, conventions and media interviews.

Contestants

- Any young women, between 17 and 24 years old as of January 1 who is a resident of Pennsylvania.
- Contestants must have graduated or will be graduating High School.
- Contestants must have a valid driver license and/or extremely reliable transportation.
- Contestants must be single and have no children.
- The Pennsylvania Honey Queen may not hold any other title (i.e. Dairy Princess, Apple Queen, Fair Queen, etc.). If a contestant has a current title, she will have to choose which position she wishes to serve in.
- Contestants may compete for Pennsylvania Honey Queen more than once if they continue to meet the guidelines.
- A past Pennsylvania Honey Queen may compete for the title a second time if:
 - She did not receive the American Honey Queen or Princess titles
 - Other conditions to be determined by the Queen committee
- Contestants age 16 through 24 as of January 1 may compete for the Princess title.
- A Pennsylvania Honey Queen and Princess title may be awarded when there are two (2) or more contestants.

Contestant's Responsibilities

1. Contestants must prepare and submit the following materials by **October 10**:
 - A 300 word or less essay, typed and on one side of one sheet of paper, on **Honey**. This essay can be on any topic related to honey (i.e. honey and health, honey throughout history, honey in general).
 - A short (no more than one page, double spaced) autobiography
 - Four (4) wallet size photos to be given to the judges and media
 - A completed application form
 - A sponsor check for \$20, made out to the Pennsylvania State Beekeepers Association
- Six (6) of your favorite recipes using honey from www.honey.com
2. Each contestant will introduce herself at the Friday evening Banquet (approximately 7 p.m.)
3. Each contestant should prepare and be ready to present one, three (3) to five (5) minute speech on any aspect related to beekeeping and/or honey to the judges and any audience during the Pennsylvania State Beekeepers convention. This presentation should be geared for an adult audience.
4. Contestants will participate in a private interview on Friday afternoon with at least three (3) judges.
5. Contestants are required to attend the state contest, where the speech, interview and coronation will take place, during the Pennsylvania State Beekeepers Convention in Lewisburg in November.

**DEADLINE FOR REGISTRATION, PHOTO, SHORT BIOGRAPHY, & ESSAY IS
OCTOBER 10.**

Note: For a complete application packet, including information on the responsibilities of the Honey Queen, contact the Pennsylvania Honey Queen Program Chair, Rachel Bryson, 717-300-0146 or brysonrachel@yahoo.com

Complete Extracting Set-up For Sale

- 20 Frame Maxant Power Extractor with Heavy Duty Stand
- Maxant Power Capping Spinner 50# Capacity – What a Beauty!
- Dadant 300# Water Jacketed Bottler with Top Loading Hopper
- 1000# Stainless Steel Holding Tank with Lid and Screen / Gate Valve
- 400# Stainless Steel Holding Tank with Lid and Screen / Gate Valve
- 2 Hot Knives with Built-in Thermostat & Thermostat Control Box / Knife Perch
- Double Washtub Uncapping Tank with Stainless Steel Strainers
- Kelley 3 Bucket Liquefying Tank holds 5 Gallon Buckets Thermostat Control
- Liquefier Belt for 5 Gallon Buckets with Internal Thermostat – Lifesaver!
- Solar Wax Melter Premium Grade – Pedestal Supported Includes Stainless Wax Pans
- 500 lb. Digital Scale / Platform Style
- 4 Stainless Steel Double Sieves for 5 Gallon Buckets
- Long Low Heavy Duty Bench for Tanks and Bottler
- 2 Stainless Bucket Perches for Tanks
- Box of Heavy Duty Cheese Cloth for Strainers in Tanks
- 5 Drip Trays, Capping Scratchers, Stainless Hive Tools
- MANY Extras

Total Value \$6400.00

Will sell complete set-up for \$5000.00 FIRM

All equipment in Like-New condition and well maintained and CLEAN

(I would rather not sell by the piece)

Contact Bill Troup at 301-223-9662 or 240-217-9662