



THE PENNSYLVANIA BEEKEEPER

August 2013
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The Official Organ of the Pennsylvania State Beekeeper's Association

News 'n Views...

July continued with relentless rain, high temperatures and unreal humidity. A far cry from the droughts of past Julys. I decided the bees blamed me. Some were so rotten, I was determined to requeen them. One day I took 6 nucs to a location that was going to get a makeover. As soon as I set the nucs on top of the hives, it rained. Another trip, two days later, I got to look in four hives before I chickened out with dark rain and radio warnings every couple minutes. Two more days, I went back. The weather had changed from relentless humidity to cooler, clear weather. I stood in front of the hives in question and they were fine. Opened and checked for queenright, honey in the brood boxes and supers. Not a problem. Lesson learned. The nucs went back to the home yard where they can bulk up for winter.

As part of the Pa. Queen Project, one goal this year was to make one nuc for every two production hives. As I have about 140 production hives, this was a challenge for me. I got the boxes built before the season got in swing. I didn't start to populate them until after the spring honey flow. My queen grafting took a stutter-step start. The first graft got torn down by a queen from a cell I missed on the frame of nurse bees. Each graft got better. I grafted from my best survivors, best honey producers and bees that weren't so inclined to swarm. I set up my best 40 colonies within a mile of my mating yard. Those all had drone frames. My 'drone frame' consists of a shallow frame between two drawn deeps. They will make drone off the bottom. I can let it hatch or cut it off for IPM mite control. So, as I scratch this article out at the end of July, I have 80+ nucs with queens from my own stock. I haven't decided exactly how I plan to winter them. This is new territory for me.

EAS 2013 and the PSBA summer picnic will probably be history by the time you read this. A tremendous amount of time and effort go into these events. I would like to extend my appreciation to the beekeepers of the Philadelphia Beekeepers Guild and Montgomery County for the endless hours to make these events successful.

In late May, the PSBA Honeybee Advisory Committee met with the Pa. Dept. of Agriculture. This followed months

of discussion/debate among the PSBA Legislative Committee concerning changes to the state's Best Management Practices for keeping honeybees in Pennsylvania. This is a voluntary document. It is a guideline of common-sense practices that every beekeeper should be able to work with. As we work with local zoning and ordinances, we find local officials often don't know where to start and stop. We needed this document to be a useful tool in guiding local officials.

The May meeting successfully created an updated Best Management Practices. We hope to have it published in this newsletter. It can also be found on the PSBA website psbateekeepers.org

One of our state's challenges is supporting our urban and suburban beekeepers. These people are helping to fill the gaps that commercial beekeepers simply can't. The lack of old growth hollow trees or other natural nest sites doesn't allow for a good feral population. Managed hives fill this gap. Honeybees fill the pollination needs for local environment and agriculture. The Best Management Practices will hopefully help in forming favorable legislation in support of beekeeping.

<http://honeybeenet.gsfc.nasa.gov>
Last month I mentioned my hive that sets on a platform scale, for a NASA study, () gained 72 pounds in 10 days. (If every hive would average that...) I put a 3rd super on it in early July. It stopped gaining. Lost a couple pounds. I finally pulled two beautiful medium supers yesterday. I weighed them at 104 lbs. gross. They

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netted exactly 72 pounds of honey. ...So, I put a wet super in place of the two full ones. Today that hive gained 7 pounds. The first gain in 3 weeks. It would appear that the bees were satisfied not to make anymore surplus... until I took it away.

Don't forget to keep out those nice frames for the Farm Show. Bottle some for show. Use that beautiful wax. It's okay to show it off.

Charlie Vorisek,
President PSBA

PSBA's Annual Meeting November 8th & 9th

Plans are 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. The main speakers and their topics will be listed in next month's newsletter.

Banquet

The Annual Banquet will be held in the dining room of the Country Cupboard Friday evening, Nov. 8, beginning at 6:00 p.m.

The cost of the Banquet (which includes a buffet dinner) will be announced in the September's issue. The prices will include tax and tip. Please make your reservations with Yvonne Crimbring, (570) 673-8201, **before Nov. 5th.**

Door prizes are being given out during the banquet and we are looking for donations. Anyone wishing to donate door prizes, please send them to Dave Hackenberg at 1466 Crossroads Dr., Lewisburg, PA 17837 or bring them with you to the meeting.

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 next month's newsletter. We will take entries Friday afternoon,

Nov. 8, 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.

Recipe

Ginger-Honey Grilled Chicken on Salad

- 1 bag - washed mixed greens
- 1 bag - washed spinach, chopped
- 1-1/2 cups - brown rice, cooked and chilled
- 1 - red onion, finely chopped
- 2 - tomatoes, diced
- 2 large handfuls - fresh cilantro, chopped
- 1/2 cup - sunflower seeds, plus 1/2 cup for garnish
- 6 - boneless chicken breasts

Marinate chicken breasts in 1/2 cup of the dressing mixture (see recipe below). Keep chilled until ready to grill. Toss all salad ingredients, except 1/2 cup sunflower seeds, in extra large bowl. Begin grilling the chicken. Add 1 cup of dressing to the salad and toss. When chicken is cooked, either dice and add to the top of the salad with remaining sunflower seeds or serve on the side.

Ginger-Honey Grilled Chicken Salad Dressing

- 1/3 cup - honey
- 1/2 cup - rice wine vinegar
- 2 cups - extra-virgin olive oil
- 2 - jalapeno peppers, seeded and minced
- 4 Tablespoons - fresh grated ginger
- Salt and pepper, to taste

To make dressing, combine honey, vinegar, olive oil, peppers, ginger, salt and pepper in a medium bowl and mix well.

From the National Honey Board
www.honey.com/recipes

PA Honey Queen Report

By: Elena Hoffman

Hello everyone! With the heat wave that we had this month I hope all of you stayed hydrated and healthy! Along with making a fantastic scrapbook for you to see at the summer picnic I travelled to three promotions already this month and still have another one to go to!



The first wonderful promotion I attended was the Ligonier Country Market. I spent the day handing out brochures, honey sticks, and stickers. Also, I was able to answer many questions about the observation hive that was with me and show the public where the queen bee was located. While there, I helped to promote not only PSBA but also the local honey that was

being sold at the market by at least two different vendors.

The next event I attended was held at Collinsville Community Library. I was able to present to a group of about 20 people on the role of the beekeeper, the basics of the hive, and why honeybees are so important for pollination. Three of the libraries employees had even become beekeepers recently and had some questions for me! After the presentation, I had the kids who attended paint rocks into their own personal honeybees. It was an amazing experience and a successful promotion for the beekeeping industry.

Towards the end of the month I made my way to the Hollidaysburg Area Public Library to present to a group of about 50 children. The children loved the great close up pictures of the three different bees in the hive. At least three of the children tried on the bee suit and all of the children passed around the smoker to see how it worked. At the end of the presentation, the parents all got brochures with PSBA's information and asked questions about what PSBA could offer them. Finally, everyone got some clover honey sticks to enjoy.

So far July has been an excellent month of promotions for the industry and PSBA! Coming up, August is packed full of new promotions! Don't miss out on a great opportunity to have Princess Jessica or I attend your event! To invite me or Princess Jessica to an event, contact Rachel Bryson, queen program chair, at honeyqueen@pastatebeekeepers.org or 717-300-0146.

History of Pittsburgh Wanted

Honey bees have been kept in the Pittsburgh area for hundreds of years, but there is little or no public information available.

Please email pictures, written accounts, and documents related to beekeeping in Pittsburgh and its suburbs before 1970 to: Info@burghbees.com.

Burgh Bees would like to post some historical information on the Burgh Bees website: www.BurghBees.com.

Honey-Yogurt Breakfast Parfait

- 1 large - banana, sliced, divided
- 1/3 cup - honey, divided
- 1/2 cup - plain yogurt, divided
- 1/2 cup - Honey Granola, divided



Reserve several slices of banana for garnish. Layer 1 Tablespoon honey, 1/4 of the sliced bananas, 2 Tablespoons yogurt, 2 Tablespoons granola, 1/4 of the sliced banana, 2 Tablespoons yogurt, 2 Tablespoons granola in a parfait glass. Repeat for second parfait. Garnish with reserved banana and honey. Serve immediately.

Taken from the National Honey Board www.honey.com/recipes

Upcoming Dates To Remember

Deadline for the August issue of *The Pennsylvania Beekeeper* is **August 24th**.



Central Western PA Beekeepers

Monday, August 12, 6:00 p.m. at Apple Castle, Steven and Ashley Johnston, New Wilmington. For more information, Robert McMillin, email rmcmill@zoominternet.net.

Ag Progress Days

Tuesday-Thursday, August 13-15, at the Russell E Larson Agricultural Research Center, Pennsylvania Furnace, PA, (9 miles southwest of State College).

Monroe County Beekeepers

Wednesday, August 14, at the Monroe County Environmental Center. For more information, contact Bob Armstrong at 570-620-9421 or email RJArmstrong1@verizon.net

Lehigh Valley Beekeepers

Saturday, August 17, 11:00 a.m. to 4:00 p.m. at the Pool Wildlife Sanctuary, Emmaus. National Honey Bee Awareness Event. Contact Steve Finke at 610-737-7676 for more information.

Lancaster County Beekeepers

Tuesday, August 20, at the home of Gerry Ebersole. Summer Picnic. Contact Jim Pinkerton at 717-653-5911 or email jim@gatheringplacemj.com for more information.

York County Beekeepers

Thursday, August 22, 7:00 p.m. in the Rhul Community Room, Penn State York Campus. Open Question & Answer Session. Contact Gail Leasure at 717-968-0911 or email Gail@geezbeez.biz for more information.

North East PA Beekeepers

Wednesday, September 4, at 7:30 p.m. at 32 Comm St., Honesdale. Contact Charles Kinbar at 570-497-6402, email: purepahoney@gmail.com for more information.

Northwestern Beekeepers

Saturday, September 7. Picnic. For location and additional information, contact Tara Miller at beecharmer1@verizon.net

Monroe County Beekeepers

Wednesday, September 11, at the Monroe County Environmental Center. For more information, contact Bob Armstrong at 570-620-9421 or email RJArmstrong1@verizon.net

Susquehanna Beekeepers of NEPA

Friday, September 13, 7:00 p.m. at the Claverack Bldg. in Montrose. Topic: Wax processing method by Sue Garing (Southern Tier Beekeepers-NYS). Contact James Wood at 570-934-1166, email jimnginw@epix.net, for more information.

Chester County Beekeepers

Saturday, September 14, 9:00 a.m. at the Stroud Preserve. Visit the CCBA website at www.chescobees.org for more information.

Lancaster County Beekeepers

Tuesday, September 17, 6:30 p.m. at the North Museum of Science & Natural History, Lancaster. Contact Jim Pinkerton at 717-653-5911 or email jim@gatheringplacemj.com for more information.

Montgomery County Beekeepers

Wednesday, September 18, 7:00 p.m. at the 4-H Center, Creamery. Dave Hackenberg will talk on the current status of commercial beekeeping and the impact industrial agriculture has upon it. For more information, contact Mark Antunes at 484-995-0768 or email honeyhillfarm@verizon.net.

Lehigh Valley Beekeepers

Thursday, September 19, 7:00 p.m. location to be announced. Movie night: Beekeeping-related movie presentation. Contact Steve Finke at 610-737-7676 for more information.

York County Beekeepers

Thursday, September 26, 7:00 p.m. in the Rhul Community Room, Penn State York Campus. Speaker: Dr. William Towne, Kutztown. Contact Gail Leasure at 717-968-0911 or email Gail@geezbeez.biz for more information.

Susquehanna Beekeepers of NEPA

Saturday, September 28, 12:00 Noon, at the Cornell Coop. Ext. Auditorium, Binghamton, NY. "What is Natural Beekeeping? – Practical tips on keeping bees alive in today's world" presented by Jennifer Berry. Contact James Wood at 570-934-1166, email jimnginw@epix.net, or visit the [Southern Tier Beekeepers link](#) for more information.

Central Western PA Beekeepers

Saturday, October 5, 6:00 p.m. at St. Johns Reformed Church. Pot Luck Dinner For more information, Robert McMillin, email rmcmill@zoominternet.net.

PSBA Annual Conference

Friday and Saturday, November 8 & 9, 2013 at the Best Western Inn/Country Cupboard, Lewisburg. Additional information will be posted on our website <http://www.pastatebeekeepers.org> as it becomes available and in September's newsletter.

We are looking for a club to host the 2014 PSBA Summer picnic. Please contact Charlie Vorisek or Yvonne Crimbring. (Contact information can be found on Page 8)

For Sale:

Electric uncapping knife \$75.00

Stainless Steel Liquefying Tank
(holds 3-5 gallon buckets) \$150.00

Call (814) 383-4714

Jeremy's Corner

An elderly man was undergoing his annual physical exam when the doctor said, "I notice that you belch a lot."

"Yes," responded the patient, "but it doesn't matter because there is no sound and no smell."

"We need to address it nonetheless," says doc. "Take these pills twice a day and come back in a week's time."

A week later the patient reported that he was belching just as much, but now the smell was awful.

"Well, that solves your inability to smell," says the doctor. "Now lets deal with your hearing."

We perceive the world through our senses, which in turn becomes part of our experience. My father could remember some of the early cross-Channel airplane flights in England, and for the rest of his life he could not resist the opportunity to watch a plane flying overhead. The miracle of powered flight was something I took for granted; for me it was the moon landing that caught my imagination, and still does. My son was born after 1969 and he was fascinated by the shuttle and the space station programs.

But there is another side to this experience. A friend brought his teen-age sons to help cut firewood. As we were returning to the vehicle, loaded with red oak, he paused, pointed to some clover in the field and explained that it used to grow in lawns when he was a boy, that when he was their age he could not walk barefoot on the grass because of the danger of getting stung by insects.

Bees on clover in grass was a foreign concept to the two young men; it was beyond the realms of their experience, and they are not exactly 'urbanites.' The term to describe this is 'declining baselines,' i.e. the process of becoming accustomed to and accepting worsening conditions as normal. We forget that things were not always this way, we accept as normal the rapid disappearance of whole species and we experience wonder and joy when we see the survivors, whether it's clover, salmon in a river that used to boil over with them or bison on a prairie, without realizing what used to be 'normal.'

Incidentally wild bison today roam just 1% of their former range and prairie dogs number 2% of their former population. As is invariably the case their respective fates are linked. The bison mowed the prairie grasses to make way for prairie dog colonies, which in turn improved the quality of forage for the bison.

When I first learned to drive, the attendant at the gas station would unfailingly wipe the windscreen free of bugs, and my first butterfly collection came from the myriad of insects caught in the front grill of my father's Citroen (I first got to see an American-made car when I was in college.)

When was the last time you had bugs on your windscreen? When was the last time you had to clean the grill on the front of your car? And incidentally, I thought this might be more a reflection of the improved air flow of modern car design, but some friends with antique cars confirmed that they don't get bugs on the windcreens and grills of their models from the 1940's and 50's either.

Why is this important? Because, as Derrick Jensen writes in the July/August issue of Orion, "... it is harder to fight for what you don't love than for what you do, and it's hard to love what you don't know you're missing. It's harder still to fight an injustice you do not perceive as an injustice but rather as just the way things are. How can you fight an injustice you never think about because it never occurs to you that things have ever been any different?"

Responses to perceived injustice brings to mind the current debate on cyber-spying but at a more local level, I wonder if my grandchildren will ever question the mountain of spam greeting cards they receive from commercial sites on their birthdays? Will they ask how and why a .com organization has their birth dates or will they accept it as normal?

Incidentally when teaching at a local college, a week before my birthday I would receive a proforma card signed by the college president. One year, after he had walked passed

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Beeline Apiaries & Woodenware Dealer

**Package bees for Spring 2013
\$75.00**

Tentative dates: April 13 & April 20

Nucs: \$100.00



**Dealer
By appointment**

**Myron Showalter
178 Milnor Road
Greencastle, PA 17225
717-598-8184**

Jeremy's Corner (Continued from Page 11)

me in the corridor without recognition or acknowledgment, I sent it back with a note explaining that without human contact it was a meaningless, even demeaning, gesture, and asked to be removed from the computer-generated list of birthday cards. It took the administration two years to comply with my request.

In the words of Milan Kundera, the Czech author of *The Unbearable Likeness of* who *Seib*goks were banned by the Communist regimes of Czechoslovakia until the downfall of the regime in the 1989, "The struggle of man against power is the struggle of memory against forgetting."

In our beekeeping world the chemo-agricultural companies have tremendous power and they have made unknowable sums of money from toxic products. No doubt they hope that we will forget what it was like to keep bees before neonicotinoids, or believe that there are no meaningful alternatives to the current pesticides, herbicides and fungicides. Our challenge is to remember and to keep on speaking out, not only for the health of humankind and the planet but also for the myriad of mutually beneficial insects who cannot speak for themselves.

Jeremy Barnes

Nature Notes

Herb Clarke, our former Philadelphia TV weatherman, reminded us each summer that a powerful **cold front** will sweep across Pennsylvania from the northwest in mid-August. This huge, slowly-rotating pancake of **cool, dry air** will push the sticky air of summer out to sea. The cold front air is heavier (cooler) and wedges under the warm, humid air lifting it (producing thunderheads) and cooling it (cool air holds less moisture than warm air) and setting-off **powerful thunderstorms**. The storms are followed by several days of deep blue skies and cool weather.

Which pollination system works better: **wind pollinated** or **animal pollinated**? We have the demo all around us in August and September. **Ragweed** is wind pollinated. Giant ragweed has big leaves shaped like mittens with a thumb on each side and green flower stalks. Snap a finger against a ripe ragweed flower stalk and a cloud of pollen (sperm cells) erupts. Pollen goes everywhere, up the noses of allergy sufferers and onto the pistils of ragweed plants.

Goldenrod flower spikes are covered with sticky pollen attractive to butterflies, wasps, and flies. Some goldenrods attract honeybees; many do not. Snap a finger against a goldenrod flower and nothing but insects fly off. Watch for a yellow **crab spider** on goldenrod flowers. Evolution has adapted this spider to camouflage itself on yellow flowers.

Want to plant **goldenrod** (about a hundred species!) in the garden? Keep an eye on it as summer begins because goldenrod spreads by runners and will rapidly take over, shading out other plants.

How about those pesky vines? **Porcelain berry** and **grape vines** sneak up through other vegetation and then cover everything with big leaves, shading out the plants that support them. Just wait until kudzu gets here!



Oaks feed multitudes perhaps because the tannins in oak leaves, eaten by bugs, may make the bugs less tasty to predators. **Norway maple** and **kousa dogwood** (both foreigners brought to North America) are pretty much untouched by bugs because bugs are adapted to feed on specific native plants.

Honeybees are **not native** to North America. Wikipedia: "Honey bees will pollinate many plant species that are not native to their natural habitat but are often inefficient pollinators of such plants." Farmers and beekeepers have learned that they can **flood an area** with bees to make up for honeybees' reluctance to concentrate on flowers of some crops.

Overhead as darkness falls, **Arcturus** is sliding off to the west. **Vega** is moving up overhead from the east. Earth is moving, not the stars. The motion of stars within a galaxy is extremely difficult to detect. They are too far away. As the Earth circles the Sun, we see the background of stars change. Vega anchors the upper corner of a tall triangle lying on its side. The lower point of the **Summer Triangle** is **Deneb**, part of **Cygnus**, a flying swan with wings spread. Cygnus flies along the Milky Way. Out to the right **Altair**, the third point of the Summer Triangle. From a dark place, we should be able to see **Delphinus** a little more than midway from Vega to Altair and a bit lower. Delphinus is a leaping dolphin, shaped like a kite with a tail. Delphinus is also called **Job's Coffin**.

Delphinus may be visible using **averted vision**. At night, we have clearer vision away from the center of what we see because the optic nerve at the back of the eye displaces some rods that sense light. Look at Altair, but notice Delphinus to the left of the center of vision. This is the way old timers looked at their glow-in-the-dark bedside clocks.

Is viewing the heavens with averted vision complicated? The image that falls onto the retina at the back of our eyes is projected **upside-down** by the convex lens in each eye. Our brains **flip** the two images right-side-up and **blend** them to make our view of the world.

Looking south after dark, we can see **Antares**, the red heart of Scorpio, the Scorpion. To the left of Antares is the outline of a house with a peaked roof. The house is **Sagittarius, the Archer**.

Tim Sterrett

IF THE READER WHOSE MEMBERSHIP EXPIRES

2/14 and receives the newsletter at PO Box 237, Laporte, 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 September 20th, he/she will receive a years free subscription to either *Gleaning in American Culture* *Bee Journal*, *The Speedy Bee* or *The Small Beekeepers Journal*. When you respond, please specify your choice of magazine.

- 8) Provide a convenient source of water on the property that is available to the bees, if one is not otherwise available, so that the bees do not congregate at unintended water sources.

- 9) In the event that a county in which I keep bees is declared a non-EHB suspect or detected area I will:
 - a. Kill all swarms caught or trapped in the county or replace the queens of all swarms caught or trapped with queens
produced from known European sources.
 - b. Maintain at least one bait trap in each apiary.
 - c. Requeen and destroy all drone brood in colonies found not to be EHB (with a 95% certainty).
 - d. Provide the name and contact information of all suppliers from which I purchased queens.
 - e. Depopulate all colonies determined to be a pure or hybrid race other than EHB.
 - f. Not establish an apiary within 50 feet of any pre-existing animal permanently tethered, kenneled, or otherwise
prevented from escaping a stinging insect.
 - g. Not manage or disturb colonies if neighbors or the general public are participating in outside activities or using
machinery within the immediate vicinity.

- 10) If transporting colonies during daylight hours, secure the load and screen entrances or place a net over the colonies to
prevent bees from escaping.

- 11) Post a honey bee caution sign in or near apiary as needed.

- 12) Marking or labeling hives with contact information is recommended.

- 13) If all hives are situated at least 200 feet in any direction from all property lines of the lot on which the apiary is situated, **or** as long as all adjoining property that falls within a 200 foot radius of any hive is undeveloped property, **or** in areas zoned agricultural, or if the hives are being used for crop pollination, **or** locations otherwise compliant with the applicable Commonwealth, Federal, and local laws, there will be no limit on the number of hives on the property.

BEEKEEPER'S SIGNATURE: _____

BEEKEEPER'S PRINTED NAME: _____

DATE SIGNED: _____

The Pennsylvania Apiary Advisory Board is made up of group of industry leaders and is an advisory group of the Plant Health Resource Center. The Plant Health Resource Center is collaboration between the Pennsylvania State University, the Pennsylvania Department of Agriculture, and other state and federal and private partners to enhance the protection of Pennsylvania's plant resources.