



THE PENNSYLVANIA BEEKEEPER

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

News and Views...

I found an interesting piece of history on our PSBA website. The Pennsylvania State Beekeepers Association began in 1904. A concerning central issue of the day was American Foulbrood. In 1911, the state passed legislation to control American Foulbrood, but there was no funding from the state. So the beginnings of Pennsylvania hive inspections was done voluntarily by beekeepers until the mid 1920's, when the Pa Dept of Agriculture began to fund it. This tidbit of information illustrates the passion and leadership of the founders of the Pennsylvania State Beekeepers Association. They took it upon themselves to do what it takes to assure the health of honeybees.

In the past 4-5 years, the state's agriculture budget has been trimmed and trimmed. As one of the smallest and least represented commodities, honeybee hive inspection has been trimmed beyond the bone. Last season, the apiary department had just one full time inspector. Having voiced our concern, very preliminary plans are to have one inspector for each of the seven regions of the state. At the time of this writing, this is still subject to the change.

The number of registered beekeepers has increased from around 2,000 to 2,800 in the past few years. 84% of registered beekeepers have 10 or fewer colonies. Migratory beekeepers cannot take bees into other states without inspection. Queen producers must be inspected to assure they don't pass disease. And previous American Foulbrood cases need to be revisited to assure the disease is taken care of. The state apiarist and inspectors need to set priorities in deciding who will get inspected. Consequently, many beekeepers get missed. It's not hard to understand that some say they have never seen an inspector. Inspectors can spend an incredible amount of time simply traveling to find a hive here and there.

With more beekeepers and a minimum of inspectors, there is a need to find a way to monitor the health of honeybees in Pennsylvania. Statistically, since 1996, 62% of AFB incidents have occurred among that group of beekeepers with 10 or fewer colonies.

Two years ago, the Pa. Department of Agriculture called on PSBA to explore the possibility of privatizing the inspection program. Unlike milk inspection or other commodities, the majority of beekeepers don't make much money from beekeeping. We are strangely motivated, for sure. We don't send our honey to a collective location that might be hired to do hive inspections. In fact, the honey and the hive inspections are done by two separate departments of PDA and not related like milk and milk houses. There is no model of inspection that addresses beekeeping.

Over the past months I have cautiously posed a concept for hive inspections. Cautious, because I expected it would be like throwing a pitch and getting a line-drive back. Or getting stuffed on a soft lay-up.

The idea is something like this... Many of our local beekeeper associations have 'mentors'. Sometimes, I have helped another beekeeper figure out a problem with their hive or simply took a look at their request. I'm sure many of you have done the same. How hard would it be to do a 'courtesy' or 'mentor' inspection while the hive is open? With some training and a checklist in hand, many of us could help assure the health of our bees, just as our founders did in the early 1900's.

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To my cautious surprise, this concept has gotten exceptional support. At worst, it gets no reaction. Some usually suspect personalities have said it a 'good idea'.

The mentor inspectors would be trained and certified by PDA. They would voluntarily do as many or few inspections as they want. Mentor inspections would focus on the small folks with just a few hives, allowing the state inspectors to cover the larger or more critical inspection needs. The 'mentor' inspection may or may not be "official". The inspection report would be sent to the state apiarist. It would carry some weight. If the 'mentor' inspection found a problem, the regional state inspector would be notified and the hive would be re-inspected.

It's not a perfect system. Not all associations would be ready or willing to take this on. There will still be gaps and beekeepers not belonging to an association. That's why it is important to maintain a minimum of one state inspector for each region. As the number of registered beekeepers has increased sharply in the past few years, it becomes even more challenging to rely only on state inspectors. It's mathematically not possible to meet inspections as the law directs. For the more active and interactive clubs, this would be a great opportunity.

This concept has received a favorable response from the Department of Ag. We may be looking for local associations willing to test this with a pilot program. Please contact PSBA officers if your group might be interested in being a pilot.

Costs? Now you can throw rocks! One guy gave me a bottle of mead for checking his hives. Whether to pay or not, might be best left up to the parties involved. Fuel cost, barter, a reason to visit or simply a passion to keep honeybees healthy will vary with personalities. We may have an opportunity to take more ownership of our beekeeping, while other areas of agriculture face increased regulation.

Charlie Vorisek,
President PSBA

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.

March Could Be the Month Your Hive Will Starve

In my area of south eastern Pennsylvania the bees have had several occasions to fly. Early spring plants are in bloom and on warm days my bees are collecting pollen. Fresh pollen and increasing day length both stimulate the colony to raise brood. As you know, a colony must maintain about 93° F in the brood area for the brood to develop properly. Bees heat the brood nest by converting the energy contained in honey into heat using their flight muscles (similar to our shivering). Maintaining the proper brood rearing temperature 'costs' the bees a lot of fuel (read honey), especially when the nights are well below freezing. This means that the bees will rapidly consume their stores of honey over the next few weeks (or longer depending upon where you live). In addition, with the continued cold weather, the bees will have few opportunities to collect nectar. Once honey bees begin rearing brood they will not abandon it. If the colony runs out of stores, all the bees will die in a cluster with their heads in cells. Don't let your bees starve after they have survived this long. Now is the time to make sure that your bees still have lot of honey and if they don't be sure to feed fondant or sugar. In my opinion it is still too early to feed syrup. Check the weight of your colonies regularly as they can consume a lot of honey (or sugar) in a few days.

Vince Aloyo
Vice-president

Attention Beekeepers:

The miticide Apivar has received a Section 18 approval in Pennsylvania. Karen RRoccasecca, PA State Apiarist, made the announcement at the Western PA Beekeeping Seminar.

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

We regret that there is no article this month. If you have a question you would like to send to Bill Mondjack, Master Beekeeper, please email it to him at: billzbeez@mondjackapiaries.com with the subject line being WWBD, and he will respond with an opinion as 'what he would do' if the problem or situation was his.

IF THE READER WHOSE MEMBERSHIP EXPIRES 5/13 and receives the newsletter at 234 Leadville Hollow Road, Genesee, 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 April 20th, 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.

PA Honey Queen Report

Hello everyone! Punxsutawney Phil did not see his shadow this year! Hopefully, according to legend, Phil is right and we will have an early spring so that our bees can begin foraging! Regardless of what Phil has to say, I've already been busy in February promoting PSBA and the beekeeping industry, even with the chilly weather.

February began with Cornucopia at the state capital building in Harrisburg on the 5th. This is an event where all or most of our state representatives and legislators are in attendance, and is a great time to promote the industry and honey bee research to lawmakers. Having never been to the state capital building before, it was a great experience. I was given the opportunity to speak with many of the state representatives, such as Senator Yaw and the Secretary of Agriculture George Greig; hand out flyers at PSBA's booth; and give out little jars of Pennsylvania honey. At this promotion I also had the honor of meeting our state's Dairy Princess and the State Fair Queen.

The next event I attended was the Pennsylvania Association of Sustainable Agriculture Convention, or PASA, in State College. I traveled there on Saturday the 9th and was excited to give my first set of presentations to children. I gave presentations to two groups of children. The first group was filled with kindergarten through 2nd grade and I was overjoyed at how much the children already knew about honey bees. My presentations consisted of teaching the children the basics about honey bees, pollination, and beekeeping. Many of the children loved trying on the bee suit and made some impressive paper plate bees during my craft time with them. The next group of children, 3rd grade through 5th grade, not only had a basic knowledge of honey bees but also shared their own experiences of helping their parents keep honey bees. It was overall an amazing experience and I loved answering the children's questions about honey bees.

The final event I travelled to this month was the Western Pennsylvania Beekeeping Seminar in Mars. Throughout the day I was at the EAS booth helping to sell quilt raffle tickets, shirts, books, and give away pens. During this time I took a little break from the booth and gave a speech on the Pennsylvania Honey Queen Program. This was a great opportunity to teach about the program and how it supports PSBA and the beekeeping industry itself. Even though I have only been to a few promotions so far this year, I already had plenty of great experiences to share with everyone at the seminar. Finally, to end the day at the seminar, Alyssa Fine and I gave a cooking demonstration on the benefits of cooking with honey. We had four great recipes to offer and many tips on cooking with honey. At the end of the demonstration we had plenty of samples to give out. It was a lovely weekend and I'm excited for more great experiences and opportunities to promote!

The first month of my reign as Honey Queen has already

been a rewarding one. I'm thoroughly enjoying promoting the beekeeping industry and PSBA throughout Pennsylvania. As my year progresses onward and promotion requests continue to flow in for 2013, don't miss out on your chance to invite me to your event. To invite me or Princess Jessica to an event, contact Rachel Bryson, queen program chair, at brysonrachel@yahoo.com or 717-300-0146.

Elena Hoffman



2013 PA Honey Queen, Elena Hoffman and 2012 American Honey Queen, Alyssa Fine give a cooking demonstration at the Western PA Beekeeping Seminar.

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.

Nature Notes

March is our teaser month. **Daffodils** may open yellow flowers or emerging plants may be covered with **snow**. Male **red-winged blackbirds** are already arriving from the south and singing “conk-ah-ree” in marshes. Female red-wings arrive later in flocks of their own.

Way overhead, geese are winging north. Most are Canada geese. Some are **snow geese** with black wingtips on white bodies. Snow geese do not “honk” like Canada geese. The distinctive loud “squeak” of snow geese should make us look up.

On the lawn, if not covered with snow, **robins** are spread out. No more companionable feeding side by side. A change in birds hormone balance, triggered by lengthening days, puts them in breeding mode. The robins are starting to claim territories. Male robins have black heads that contrast with gray backs. Females’ heads and backs are gray.

Cardinals are singing “cheer, cheer, cheer.” **Chickadees** sing “chick-a dee-dee-dee” or “phee-bee, phee-bay.” **Woodpeckers** are drumming on anything that resonates, advertising their fitness as mates and establishing territories. Drab winter **goldfinches** at the feeder are showing their yellow summer plumage.

Wood frogs move to shallow ponds. They will quack, breed, and leave the water for the woods again. Masses of frogspawn, eggs protected by gelatinous material, will remain in the pond.

For our bees, **maple bloom** signals the end of winter. In SE Pennsylvania, colonies need to produce lots of brood in early spring to be ready for **tulip poplar bloom** in May. Colonies that do not build up will not produce much honey. A healthy colony makes hundreds of pounds of honey a year and uses most of that honey itself. We hope our bees produce a surplus of honey.

In the evening sky, **Orion** with his belt of three bright stars is striding across the sky, followed by his hound, Canis Major (Big Dog). The bright star in Canis Major is **Sirius**. Orion’s belt is framed by four bright stars. Remember the names of Orion’s shoulders and knees with a mnemonic. Starting with Betelgeuse (upper left shoulder as we look at Orion) and moving clockwise: Orion drank some **Betelgeuse** (beetlejuice) which gave him **Bellatrix** (belly tricks), so he had to take some **Rigel** (Di-Gel) to be **Saiph**. (Thanks, Shane Hadden.)

Leo the Lion is in the eastern sky. Leo’s head is a big backwards question mark. The dot of the question mark **Regulus**. To find Regulus, use the pointer stars of the Big Dipper. The pointer stars at the edge of the dipper away from the handle can lead us to Polaris, the North Star, or, by going the opposite direction, to Regulus and Leo.

Jupiter is still bright, high in the evening sky between **Aldebaran** and the **Pleiades**.

By Tim Sterrett



January’s Identification Reader

I started keeping bees in the early 1990’s for the purpose of pollinating vegetables for my son’s farm market. I also use the bees to pollinate my other son’s apple and peach orchard.

I keep around 25-30 hives, having the same problems most beekeepers have. Each year I get several packages, do splits and catch swarms.

The honey produced is sold at both my sons’ farm markets. The demand for honey at the markets has grown to the point I can’t produce enough honey and I have to get some from other local beekeepers. I produce some comb honey and it is also in high demand.

Creedin Paulus

Package Honey Bees

3# Package with a marked Queen

\$85.00

Available first week of April 4, 2013

Lee Miller

3180 Ridge Road Extension
Freedom, PA 15042

724-544-2900

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
\$12.95
(Regular Rate)

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

PSBA Advertising Rates

1 Month		3 Months	
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

6 Months		One Year	
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

2013 PSBA Officers

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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.

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**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 April issue of *The Pennsylvania Beekeeper* is March 25th.

Capital Area Beekeepers

Friday, March 15, 7:00 p.m. at the Farm Show Building, Harrisburg. Program: CABA Swarm Control. Contact Jim Hoover at 717-691-1413, email hooverdron@aol.com for more information.

Beekeepers of the Susquehanna Valley

Tuesday, March 19, 2013 7:00 p.m. at the Christ Memorial Episcopal Church, Danville. For more information, email: info@thebeeyard.org or visit <http://www.thebeeyard.org>

Montgomery County Beekeepers

Wednesday, March 20, 7:00 p.m. at the 4-H Center, Creamery. Mark Antunes will speak on "Swarm Prevention and Capture, plus Making Splits." For more information, contact Mark Antunes at 484-995-0768 or email honeyhillfarm@verizon.net.

Lehigh Valley Beekeepers

Thursday, March 21, 7:00 p.m. at the Lehigh Gap Nature Center. Spring Start-up. Contact Steve Finke at 610-737-7676 or email sjfinke@msn.com for more information.

York County Beekeepers (Tri-County meeting)

Thursday, March 28, 7:00 p.m. in the Rhul Community Room, Penn State York Campus. Dennis VanEngelsdorp will be speaking on "The Bee Informed Partnership: Management Practices that Work and those that Don't." Contact Gail Leasure at 717-968-0911 or email snewgeese@yahoo.com for more information.

North East PA Beekeepers

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

Lycoming County Beekeepers

Tuesday, April 9, 7:00 p.m. at the Montoursville Borough Hall. Spring management. For more information, contact Darryl Rebeck at 570-435-0445.

Monroe County Beekeepers

Wednesday, April 10, at the Monroe County Environmental Center. For more information, contact Bob Armstrong at 570-620-9421 or email RJArmstrong1@verizon.net

Beekeepers of the Susquehanna Valley

Friday, April 12, 7:00 p.m. at the Claverack Bldg., Montrose. Jim Barber & Dick Chapin – Explanation of regulations for apiary entries at Harford and Roundtable on pest control. Contact James Wood at 570-934-1166, email jimnginw@epix.net, for more information.

Chester County Beekeepers

Saturday, April 13, 9:00 a.m. at the Stroud Preserve. Visit the CCBA website at www.chescobees.org for more information.

Beekeepers of the Susquehanna Valley

Tuesday, April 16, 7:00 p.m. at the Christ Memorial Episcopal

Church, Danville. For more information, email: info@thebeeyard.org or visit <http://www.thebeeyard.org>

Montgomery County Beekeepers

Wednesday, April 17, 7:00 p.m. at the 4-H Center, Creamery. Dr. Debbie Delaney – Managing Risk in Honey Production: from the hive to the pantry. For more information, contact Mark Antunes at 484-995-0768 or email honeyhillfarm@verizon.net.

Lehigh Valley Beekeepers

Thursday, April 18, 7:00 p.m. at the Lehigh County Ag. Bldg., Allentown. Feeding bees – options and methods around the year. Contact Steve Finke at 610-737-7676 for more information.

Capital Area Beekeepers

Friday, April 19, 7:00 p.m. at the Farm Show Building, Harrisburg. Contact Jim Hoover at 717-691-1413, email hooverdron@aol.com for more information.

York County Beekeepers (Tri-County meeting)

Thursday, April 25, 7:00 p.m. in the Rhul Community Room, Penn State York Campus. Making Short Mead with Sherry Fergesen. Contact Gail Leasure at 717-968-0911 or email snewgeese@yahoo.com for more information.

Northwestern Beekeepers

Saturday, April 27, 1:00 p.m. at Our Lady of the Lake Social Hall, Edinboro. For more information, contact Tara Miller at beecharmer1@verizon.net

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Spring Bee Packages

Spring bee packages to be picked up
April 15th, 2013

Italian 3 lb. package w/queen - \$82.00
Additional \$3.00 for marked queen

Packages can be picked up at
307 Valley Drive, Rochester, PA 15074

To order packages,
please call Tom Johnson at:
724-312-7584 (cell) or
724-728-6826 (home)

Upcoming Dates (Continued from Page 9)

Short Course for Beginning Beekeepers

Saturday, May 4 and May 11. For more information, contact Jim Hoover at 717-691-1413, email hooverdron@aol.com

2013 EAS Conference and Short Course

Monday-Friday, August 5-9, 2013, at the West Chester University, West Chester, Pa. visit the [EAS website](#) for more information.

PSBA Summer Picnic

Saturday, August 10, 2013 at the Morris Arboretum, Philadelphia, PA. The picnic is being hosted by the Montgomery County Beekeepers' Association. Watch for additional information.

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.

Jeremy's Corner

Plants make all forms of higher life possible.

The first algae scum probably formed on land 1200 million years ago and it took another 800 million years for the first land plants to appear. 800 million years ... that's beyond my capacity to imagine. 30 million years later these primitive land plants began to diversify and their petrified remains are found today in volcanic springs with their cellular detail clearly preserved.

The establishment of a land-based flora caused oxygen, which was a waste product for plants, to accumulate in the atmosphere. When this concentration rose above 13% wildfires became possible. This is first recorded in the fossil record some 440 million years ago by charcoaled plant fossils.

400 million years ago most of the features recognizable in plants today were present, including roots, leaves and secondary wood, and 50 million years later seeds had evolved enabling plants to reach a degree of sophistication that allowed them to form forests.

It was early in this period that the oldest definitive insect fossil is found, estimated to be 396-407 million years old, and 50 million years later amphibians, from which mammals would evolve, were common.

A report in the current issue of *Science* describes an international effort to map out the thousands of physical traits and genetic clues that trace the lineage of all the placental mammals - a huge group of 5000 species. The results indicate that we, together with whales, elephants, dogs and bats, arose from a small, furry, insect-eating animal that lived after the demise of dinosaurs.

Flowering plants probably first appeared 200 million years ago, proliferating 100 million years later in what is known as the 'angiosperm revolution,' the reasons for which are still unclear. It is hypothesized that it was during this snowballing of plant and flower types that a species of hunting wasp developed a taste for nectar, became a vegetarian and gave rise to the modern honey bee.

The latest major group of plants to evolve were the grasses, of which there are some 10 000 species. They first appear in the fossil record about 80 millions ago and became prolific around 40 million years ago. Over the last 10 million years the grasses, as well as many other groups, have evolved new mechanisms of metabolism to survive the low carbon dioxide and warm, dry conditions of the tropics.

Pollen possesses two characteristics that make it particularly useful for studying plant evolution: it is very resistant to decomposition and so can be found in ancient soils, and under the microscope it is very distinctive between plant families and species. An examination of the contents of fossilized dung of plant-eating dinosaurs, for example, has revealed types of cells that are only found in the epidermis of grass leaves; thus presumably the last of the dinosaurs dined on grass.

10 000 years ago human intervention played an important role in plant evolution in the form of the Neolithic

(Continued on Page 13)

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)

shift from an economy based on hunting and gathering to a system based on the domestication of plants and animals. Early farmers, for example, selected forms of wheats that could be easily husked, making the flour making process more manageable, and in so doing inadvertently hybridized different strains.

So yes, plants are important. First of course they take in carbon dioxide and emit oxygen, vital to the survival of most living species. Secondly they are crucial to both water and soil quality - think of the desertification of the soil and the fetid, rancid water that occurs when plants are absent. Ken Burns' most recent documentary, *The Dust Bowl*, illustrates this dramatically.

Plants are the major food source for most insects, reptiles, birds and mammals, which in turn provide a food source for those higher up the chain, mankind included. And diversification is important. We know, for example, that whereas honey bees can survive on one pollen source, to be healthy they need a variety of sources, often stated as not less than twelve.

And when plants die they decompose back into the soil, providing a source of nutrients to sustain further life.

"Our mistake," according to Wendell Berry talking on the Diane Rehm show, "is that we think we can save the people by abusing the land." Not only does population growth place more demands on decreasing areas of farmland but the urban revolution of the last one hundred years has removed most of us from an intimate awareness of the health and well being of that land. Beekeeping is a profound and frequent reminder of the vital connection between one species of insect and the land. It might even be an ominous connection because as Wendell Berry added, "We all share the same fate."

Jeremy Barnes

NHB Offers Free Honey Brochures to Industry Members

Firestone, Colo., January 28, 2013 – The National Honey Board (NHB) announced that it has produced two new educational honey brochures for 2013 entitled *Honey – The Journey from Hive to Bottle* and *Honey – Discover the Versatility*.

Honey – The Journey from Hive to Bottle is a four page, accordion style brochure that takes the reader through the journey of honey production, beginning with the humble honey bees. Topics include pollination, honey extraction, honey varieties and honey's versatility, among many others. This brochure is beautiful and makes the learning process both fun and informative.

Honey – Discover the Versatility is a six page, staple bound brochure that celebrates honey's versatility both inside and outside the kitchen. In addition to highlighting honey as an all-natural ingredient, this brochure features recipes to showcase honey as an energy booster, natural cough suppressant, and beauty aid. It also informs readers about honey substitution and honey's functionality when used as a culinary ingredient.

"We are pleased to offer both of these new brochures to the honey industry," said Bruce Boynton, CEO of the National Honey Board. "The brochures are a continuation of our effort to provide materials to the industry to help promote honey. With colorful images and lots of useful information, each brochure is attractive and showcases the journey of honey, from hive to bottle, as well as its versatility."

The new complimentary brochures are available in limited quantities. To order, please contact Andrea Brening, the National Honey Board's fulfillment coordinator at 800-553-7162.

The National Honey Board is a federal research and promotion board under USDA oversight that conducts research, marketing and promotion programs to help maintain and expand markets for honey and honey products. These programs are funded by an assessment of one cent per pound on domestic and imported honey.

Hartzell's Honeys and Bee Supplies

We are located in Western Pennsylvania near Brookville.
Contact us for your bees and beekeeping supplies.

**We are currently taking orders for Three Pound Packages.
They will be available for pickup April 21st weather permitting.
Price \$89.00, limited supply available.**

Pay by check, or use your Visa/Master card or Discover if you prefer.

Contact: Jeff or Jackie to place your order today.

We look forward to supplying your beekeeping needs.

(814) 849-2760 Website: <http://www.hartzells-honeys.com>

Tribute to Jerald Ely

The following is a tribute to Jerald Ely, of Dimock, who passed away on Sunday, Feb. 3, 2013, at his home.

Founder and first President of the Susquehanna Beekeepers Association Jerry was not only a good beekeeper, he was a skilled teacher of beekeepers. He was the first EAS Master Beekeeper of the Commonwealth of Pennsylvania in 1985, and in 2004, the Pennsylvania State Beekeepers' Association named him "Beekeeper of the Year".



Association named him "Beekeeper of the Year".

Jerald Ely was a 1942 graduate of Penn State University and a veteran of four years in the Navy. In 1946, when he was released to inactive duty, Jerry taught industrial arts in the City of Bradford schools, McKean Co. It was then that he became interested in beekeeping under the guidance of Elmer Cornwall, Postmaster at Mansfield, PA and Bee Inspector in Pennsylvania and New York State. For

many years Jerry kept from ten to twenty colonies as a hobbyist, supporting his wife and six children by selling insurance. In 1976 he sold his insurance business to devote more time to beekeeping.

Although he was a successful honey producer, Jerry was just as concerned with educating the public and encouraging new beekeepers. He taught beekeeping for several years in the adult education program at Elk Lake High School. The members of his first class urged him to form this association and elected him their first president. This very active association still flourishes, now encompassing beekeepers from five surrounding counties. Jerald lectured public school classes and civic organizations and held many workshops at PSBA, EAS and other beekeeping associations. Many of us were mentored by Jerry.

Jerry and Junie, parents of six children and a large family, completed four assignments assisting beekeepers in Egypt, Belarus and Moldova through ACIDI-VOCA (Agricultural Cooperative Development International – Volunteers in Overseas Cooperative Assistance). He served on a selection committee for the Penn State Entomology Department and was a member of the Pennsylvania Farmers' Association Legislative Committee.

In retirement, Jerry managed 25 to 30 colonies, down from over 100 in the '70's and '80's. All his honey and wax products were sold at his home-based, self-service roadside stand, brining in \$4000 to \$5000 annually.

Jerry also served his community as president of the following organizations:

- Montrose Rotary Club
 - Susquehanna Co. Forest Landowners Association
 - Susquehanna Co. Free Library and Historical Society.
- Submitted by Richard Chapin

NHB Funds New Honey Bee Research Projects Focusing on Honey Bee Health

Firestone, Colo., February 25, 2013 – The National Honey Board has approved funding for nine new research projects focusing on honey bee health. The Board's Research Committee, with input from a panel of experts, selected the projects from 23 proposals received from researchers around the world. The total dollar commitment for the nine projects is \$165,685. In addition, the Board's 2013 budget includes \$78,600 for ongoing bee research projects from prior years.

"The Board commits five percent of its assessment revenues to production research," said George Hansen, an Oregon honey producer and Chairman of the Committee. "We're pleased to be able to fund this research to help the industry with the challenges of maintaining the health of honey bees."

The nine new projects approved for funding in 2013 include:

1. "How do gut microbial communities affect the quality of honey bee queens?" Dr. Heather Mattila, Wellesley College.
2. "Evaluating the effects of pesticide exposures on *Nosema Ceranae* virus levels and immunity in honey bees," Dr. Brenna E. Traver, Virginia Tech.
3. "Effects of agro-chemical residues in combs on commercial queen rearing," Dr. Jeffrey W. Harris, Mississippi State University.
4. "Stimulating propolis collection to benefit honey bee health and immunity," Dr. Marla Spivak and Renata Borba, University of Minnesota.
5. "Interactive effects of *Nosema* ssp. infection and chronic pesticide exposure on learning in foraging age honey bees, *Apis mellifera*," Dr. James D. Ellis, University of Florida.
6. "Acaricide Tolerance by Diutinus and Non-Diutinus Workers," Lizette Dalgren, University of Nebraska – Lincoln.
7. "Improving honey bee queen quality via nutritional and hormonal treatments," Dr. Ming H. Huang, North Carolina State University.
8. "An integrated IPM program using non-chemical controls to manage parasites in honey bee colonies," Kathleen C. Evans, M.S. and Dr. Deborah A. Delaney, University of Delaware.

(Continued on Page 17)

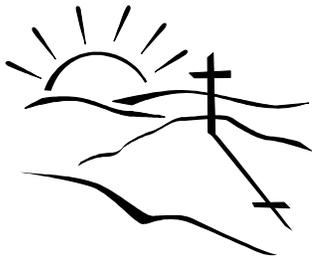
NHB Funds Projects (Continued from Page 9)

9. "A decision support system for honeybee colony management," Dr. James L. Frazier, Pennsylvania State University.

All bee research projects funded by the National Honey Board are listed on the Board's website, www.honey.com. Visitors can click on the "Honey Industry" tab and then go to "Honey and Bee Research" for further information on completed and ongoing projects.

The National Honey Board conducts research, advertising and promotion programs to help maintain and expand markets for honey and honey products. These programs are funded by an assessment of one cent per pound on domestic and imported honey.

Taken from www.honey.com



Lyme Disease Information

For those of you who missed the webinar presentation on Lyme Disease at the PSBA state meeting, you can view it at your leisure by visiting:

<http://extension.psu.edu/private-forests/tools-resources/webinars/previous/forestry-series/2010/lyme-disease-in-pennsylvania>.

Attention Counties: Please submit your 2013 list of officers and meeting dates to Yvonne as soon as possible. Her mailing address and email are listed on Page 8.

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or

Steve Finke: 610-737-7676
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Recipes

Golden Morning Muffins

2-1/2 cups - all-purpose flour
 1-1/2 teaspoons - baking powder
 1 teaspoon - baking soda
 1/2 teaspoon - salt
 1/2 teaspoon - ground ginger
 1/2 cup - butter or margarine, softened
 1 cup - honey
 2 - eggs
 1/2 cup - 2% milk
 1 cup - dried, chopped apricots
 1 cup - chopped walnuts

Grease muffin tin or line with paper bake cups. In small bowl, mix flour, baking powder, baking soda, salt and ginger. In large bowl, cream butter with honey until light and fluffy. Beat in eggs and milk. Stir dry ingredients into wet mixture until just moistened. Stir in apricots and walnuts. Pour into muffin cups. Bake at 350°F for 25 to 30 minutes or until golden brown and toothpick inserted in center comes out clean. Cool on wire racks. Yield: 12 Muffins

Honey-Graham Fruit Pizza

1-3/4 cups - all-purpose flour
 1/2 cup - whole wheat or graham flour
 1 teaspoon - baking powder
 1/4 teaspoon - baking soda
 1/4 teaspoon - salt
 1/4 cup (1/2 stick) - butter or margarine, melted
 1/3 cup - honey
 1 teaspoon - vanilla extract
 1 - egg yolk, lightly beaten
 1/4 cup - nonfat milk
 1 package (8 oz.) - Neufchatel or reduced-fat cream cheese
 1/4 cup - honey
 3 cups - assorted sliced or whole fresh fruits
 - Toasted coconut or granola, optional
 - Honey or chocolate syrup

To make crust: In a large bowl, combine flours, baking powder, baking soda and salt; mix well. In a small bowl, mix together melted butter, honey and vanilla; stir into flour mixture. Stir in egg yolk and milk; form into ball with hands. Place on a lightly greased pizza pan or baking sheet. With floured hands, press dough to form 12-inch circle. Bake at 375°F for 12 to 15 minutes or until golden brown. Remove from pan; cool on wire rack. To make topping: In a small bowl, combine Neufchatel cheese and honey; mix until well blended. To serve, spread topping onto crust to within 1/2 inch of edge. Arrange fruit over top; sprinkle with toasted coconut and drizzle with honey, if desired.
 Yield: 1 Pizza

Pineapple Honey Glazed Ham

1 (4 to 5 lb.) - fully cooked boneless ham
 1 can (8 oz.) - pineapple slices
 1/3 cup - honey
 1 Tablespoon - ground mustard
 - ground cloves

Bake ham on rack in shallow baking pan at 325°F for 1 hour or to 120°F on meat thermometer. Drain pineapple; reserve liquid. Combine reserved liquid, honey, mustard and cloves; mix well. Score top of ham, if desired, and arrange pineapple slices on top. Generously brush honey mixture over entire surface. Bake about 30 to 45 minutes longer or to 140°F; baste every 10 minutes. Let stand 10 to 15 minutes before slicing. Serves: 12-16

Asparagus Salad

1/2 cup - Wildflower honey
 1 Tablespoon - toasted sesame oil
 2 Tablespoons - minced fresh ginger
 1/4 cup - soy sauce
 1 Tablespoon plus 1/2 cup - chopped fresh cilantro
 1 Tablespoon - toasted sesame seeds
 3/4 cup - canola oil
 64 spears - asparagus, blanched and trimmed, cut into thirds, blotted dry
 1 - yellow bell pepper, julienned
 1/2 cup - green onions, sliced

Combine 1/2 cup honey, sesame oil, ginger, soy sauce, 1 tablespoon cilantro, and sesame seeds in blender or processor and puree until smooth. With motor running add canola oil in a stream until dressing emulsifies.

Combine asparagus, pepper, green onion, and remaining cilantro in large mixing bowl and fold in dressing. Let salad marinate, chilled, for 1 hour, or up to 2 days. Serves: 8

Honey Popovers

1 cup - milk
 4 - eggs
 1/4 cup - honey
 3 Tablespoons - melted butter
 1 cup - all-purpose flour
 1 teaspoon - salt
 1/4 teaspoon - baking soda

Using electric mixer, beat together milk, eggs, honey and butter. In separate bowl, combine remaining ingredients. Stir milk mixture into dry ingredients; mix until well blended. Pour into greased muffin tins or popover pans, filling 1/2 full. Bake at 450°F for 5 minutes. Reduce oven to 350°F; bake 25 minutes, until puffed and browned. Remove from oven; serve immediately. Yield: 8 Popovers

Taken from National Honey Board,
www.honey.com

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: pabee1@frontier.com

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