



THE PENNSYLVANIA BEEKEEPER

October-November 2013

Volume No. 9

The Official Organ of the Pennsylvania State Beekeeper's Association

News 'n Views...

September is coming to a close as I put this to paper. The fall honey-flow seemed to get an earlier start this season. My scale hive started gaining August 25th. The weather has been fairly cooperative. The bees were especially hungry from the July-August dearth. Some were critically low on honey. Others seemed to be conservative with their stores and brood production and crossed the dearth with food to spare. My goldenrod supply was sold out, so I decided to pull some if it was ready. I try to keep a hands-off approach with the fall flow. The bees need to set up their house for winter and don't need me mixing things around. I decided I could take one super and leave one since the flow was still going. Some hives were packed out tight in 2 supers. Overall, I am pleased after looking at 25 of my 140 colonies. If the rest do as well as these 25, I will count my blessings. Certainly not record breakers, but it looks like there should be a much better honey pack for winter than the last several years.

In addition to my 140 production hives, I put together 60 nucs that I hope to winter. These were started in July with queens I raised from my survivor stock. They have built up well and seem to be packing heavy with honey. Wintering nucs is mostly new to me, so I've got plenty to learn. I haven't decided whether to winter indoors or out. Perhaps I'll try some each way.

Public awareness of honeybees has grown with the onset of CCD. Although the classic CCD symptoms don't seem to follow all of losses, it seems to me, the term has become rather generic for everything that ails our honeybees. That awareness has caused many of us to get more phone calls. The BeeHelp email on our PSBA website has been plenty busy as well. Folks want a beekeeper to remove bees from their property rather than exterminate them. This is a good thing for honeybees. This can be a source of replacement bees. However, the public doesn't understand the complexity of removing bees and that not every beekeeper has the desire or experience to grapple the task. Seasonally, the chance of successful relocation and winter survival diminishes after about mid-July, in my experience. July and later removals don't like

to stay where you put them. But, people still want them out. As an industry we ought to put some thought as to how we can best serve the general public with honeybee removals. If your local association has a means of dealing with such issues, perhaps you can share how you do it.

There are issues like cost and liability. As the season gets busy, it may not be practical or economically feasible. I find it uncomfortable to put on a veil and jacket when it's in the 90's and 90% humidity... to work on my own bees. To take them out of someone else's house I need more motivation than just 'save the bees'.

We must continue to be good ambassadors for honey bees. Sometimes after explaining all the considerations, we are able to convince the homeowner to wait until next April or May. Or leave them in the tree...that's where they are 'safest'.

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.

Entries for the 2014 Farm Show County and Collective Exhibits are being accepted. The rules state the entries should reach the Farm Show by October 31st. Chairpersons for the Farm Show are Maryann Frazier, Lee Miller and Charles Vorisek.

Charlie Vorisek,

President PSBA

- Important -

Annual Meeting of the PSBA, November 8th & 9th
at the Country Cupboard/Best Western
Lewisburg, PA

Join us at the banquet Friday evening and help us
celebrate the 60th Year of the Honey Queen Program

Make your reservations early.
See page 5 for the meeting agenda

PSBA's Annual Meeting November 8th & 9th

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. 8, beginning at 6:00 p.m.

The cost of the Banquet (which includes a buffet dinner) is \$25.00 for adults, \$11.00 for ages 11-12, \$8.50 for ages 5-10, 4 & under, free. These prices include tax and tip. Please make your reservations with Yvonne Crimbring, (570) 673-8201, **before Nov. 4th.**

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 this 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 12th 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.

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.



Address Changed?

If you have changed your address (mail, email or temporarily away) 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 .55 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.

In This Issue

Annual Meeting Agenda	5
Apiary Products Show Rules	7
Officers and Membership Information	8
Upcoming Dates	9
Nature Notes	11
Jeremy's Corner	13
Volunteer/Farm Show Information	15
Use & Attitude Survey	17
Advertising Honey (May 1930)	17

PSBA Annual Meeting Program
PSBA Annual Meeting
Nov 8-9, 2013
Country Cupboard, Lewisburg, PA

Friday Morning PSBA Special Board Meeting

President: Charles Vorisek

9:00 The sustainability of honey bees: an evolving
 beekeeping industry – Deb Delaney

9:30 – 11:30 Executive Board Meeting – Each local
 organization should send one delegate.

9:45 Urban Beekeeping, Pittsburgh;
 – Steve Repasky

The purpose of the meeting is to discuss and develop
 action items to be presented at the PSBA General
 Meeting Saturday. Each committee chairperson should
 attend and present the report of his committee.

10:00 Break (Visit our vendors)

10:30 DIY nematode rearing for small hive beetle
 control – Izzy Hill

Friday Afternoon and Evening Program

11:00 Business meeting, reports and election of
 2014 officers

12:00 Registration opens for the conference

12:00 - 1:30 Lunch - On your own

12:30 Vendors Open

1:00 State of beekeeping in PA
 – Karen Roccasecca; PDA

1:30 Building Better Bees – Jeff Berta

2:15 PA Farm Bureau (focus on beekeeping and
 food safety) – Sam Keifer

2:30 Break and visit vendors

3:00 Bee nutrition: you are what you eat
 – Deb Delaney, Univ. of Delaware

3:45 TBA

6:00 Banquet

Adieu to our 2013 Honey Queen
 Crowning of the 2014 Honey Queen
 Honey Queen Program

60th Anniversary Celebration

Brief Auction

Saturday Morning Program

8:00 Registration
 Vendors Open

8:30 Welcome and comments
 – Charlie Vorisek, PSBA President

Saturday Afternoon Program

1:30 Announcement of honey show winners
 Presentation of the Paul Ziegler Award
 – Dennis Keeney

1:45 PSBA Communications Campaign
 – Rachel Bryson

2:00 – 3:00 Breakout Sessions (select one)

- * Understanding the honey consumer: marketing and
 education for honey producers
 – Deb Delaney
- * Bees in schools – Rachel Bryson, PA Honey
 Queens and Cathy Vorisek
- * PSU Graduate Student Research Posters

3:00-3:30 - Break

3:30 – 4:30 Breakout Sessions (select one)

- * The right to keep bees; BMP and working with local
 governments – Steve Repasky, Charlie
 Breinig and Charlie Vorisek
- * Cooking with honey... and the honey queens
 – Rachel Bryson and PA Honey Queens
- * PSU Graduate Student Research Posters

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 Meeting on Friday, Nov. 8 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 2013.
- 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:

12 frame extractor,
Dadant miscellaneous equipment.
York County
Phone: 717 456 7011

The PSBA needs your Help!

WE WANT YOU



Volunteers needed to scoop and serve honey ice cream at our 2 annual events, Farm Show and Ag Progress. The proceeds from the events go directly to support the Pennsylvania Honey Queen program.

The 98th Pennsylvania Farm Show
Harrisburg PA
January 4 – 11, 2014

Pennsylvania State University
Ag Progress Days
State College PA
August 12 – 14, 2014
For more information please contact
Aaron Fisher
aaron@fisherbeefarm.com
717-242-4373

Upcoming Dates To Remember



Deadline for the December issue of
The Pennsylvania Beekeeper is **November 25th**.

Chester County Beekeepers

Saturday, October 12, 9:00 a.m. at the Stroud Preserve. Visit the CCBA website at www.chescobees.org for more information.

Lancaster County Beekeepers

Tuesday, October 15, 7:00 p.m. at Dutch Gold Honey, Lancaster. Meeting and Honey Round-Up. For more information, contact Jim Pinkerton at jim@gatheringplacemj.com

Montgomery County Beekeepers

Wednesday, October 16, 7:00 p.m. at the 4-H Center, Creamery. Jim Bobb will speak about his trip to South Africa; The Big 6, Cape Bees and Africanized Bees. For more information, contact Mark Antunes at 484-995-0768 or email honeyhillfarm@verizon.net.

Lehigh Valley Beekeepers

Friday, October 18, 6:00 p.m. at the Fullerton Fire Company, Whitehall. Annual Banquet. Contact Steve Finke at 610-737-7676 for more information.

2 C's and A Bee Beekeepers

Sunday, October 20, 2:00 p.m. at the Pleasant Valley United Methodist Church, Woodland. For more information visit their website www.cbbee.org or email secretary@ccbee.org

Northwestern Beekeepers

Saturday, October 26, 1:00 p.m. at Our Lady of the Lake Social Hall, Edinboro. For more information, contact Tara Miller at beecharmer1@verizon.net

Montgomery County Beekeepers

Wednesday, October 16, 7:00 p.m. at the 4-H Center, Creamery. Jim Bobb will speak about his trip to South Africa; The Big 6, Cape Bees and Africanized Bees. For more information, contact Mark Antunes at 484-995-0768 or email honeyhillfarm@verizon.net.

Montgomery County Beekeepers

Saturday, November 2, 7:00 p.m. at the Plains Mennonite Church, Hatfield. Annual Banquet. For more information, contact Mark Antunes at 484-995-0768 or email honeyhillfarm@verizon.net

Susquehanna Beekeepers of NEPA

Saturday, November 2 6:00 p.m. at the S. Montrose Community Church. Annual dinner meeting & election of officers. Speaker: Landi Simone, EAS Master Beekeeper, Morris Co., NJ. Contact James Wood at 570-934-1166, email jimnginw@epix.net, for more information.

Beaver Valley and Burgh Bees

Monday, November 4, 6:00 p.m. at Sisters of St. Joseph Dining Room, Baden. Fall Banquet. For more information, contact Pattie Zyroll at 412-848-3506, email pattie.zyroll@elkem.com

North East PA Beekeepers

Wednesday, November 6, at 7:30 p.m. at 32 Comm St., Honesdale. Contact Charles Kinbar at 570-497-6402, email: purepahoney@gmail.com for more 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>

Chester County Beekeepers

Thursday, November 14, 7:00 p.m. at the West Chester Borough Hall. Visit the CCBA website at www.chescobees.org for more information.

Lehigh Valley Beekeepers

Thursday, November 14, 7:00 p.m. at the Lehigh Valley Ag Center. Making Beeswax Candles presented by Lee Schleicher. Contact Steve Finke at 610-737-7676 for more information.

2 C's and A Bee Beekeepers

Saturday, November 16, at the Keystone Restaurant, Ebensburg. Annual Banquet. For more information visit their website www.cbbee.org or email secretary@ccbee.org

North East PA Beekeepers

Wednesday, December 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.

Montgomery County Beekeepers

Saturday, December 7, time and location TBA. Holiday Potluck Party. For more information, contact Mark Antunes at 484-995-0768 or email honeyhillfarm@verizon.net

2 C's and A Bee Beekeepers

Sunday, December 8, Cambria County. Christmas Social. For more information visit their website www.cbbee.org or email secretary@ccbee.org

Susquehanna Beekeepers of NEPA

Friday, December 13 7:00 p.m. at the Claverack Building, Montrose. Recap of PSBA Conference by SBA members who attended. Contact James Wood at 570-934-1166, email jimnginw@epix.net, for more information.

2014 PA Farm Show

January 4 – 11, 2014 at the Farm Show Complex, Harrisburg. See page 15 if you are interested in volunteering.

North American Beekeeping Conference & Trade Show

January 7-11, 2014 at The River Center, Baton Rouge, Louisiana. For more information, visit their website: <http://www.nabeekeepingconference.com>

IF THE READER WHOSE MEMBERSHIP EXPIRES

3/14 and receives the newsletter at 124 Center Grange Road, Aliquippa, 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 November 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

Nature Notes



Pennsylvania's **earthworms** had a great summer. In the woods and around the edges of buildings is a soft layer of soil made of worm castings, tiny pellets of organic matter that have been through the gut of a worm. Worms in the garden - **good**; worms in the woods - **bad**.

Gardens benefit from plowing; forests do not. Forest trees and plants depend for food on a layer of decomposing organic litter on top of the soil. Most trees and plants spread their roots just below the surface. Earthworms **plow** soil and redistribute nutrients down into the ground, removing the decaying blanket of food that plants have adapted to using. About one third of the 182 earthworm species found in the USA are invasive species, disrupting the ecology of forests.

Want to read more? Google <invasive worms wiki> and <the trouble with worms>.

In the woods, the dime-size white flowers of **whorled wood asters** are blooming in bunches on 18" tall plants. Two to three-foot tall **daisy fleabane** plants also have dime-sized white aster flowers.

Monarch butterflies are making their way south and some are still laying eggs on milkweed leaves. The last generation of the year travels to a wintering location. The monarchs that survive winter clustered on branches of trees in Mexico or southern California will start north, laying eggs as they go.

In the evening, migrating **chimney swifts** circle in a gyre around the top of the chimney they will roost in for the night. Maybe the swifts have to stay at least two nights in a location so that migrating swifts can find a roost by watching for a gyre.

Bumblebees may spend the night on the last goldenrod flower they visit as the day ends.

Most of Pennsylvania's **Canada geese** were born in the USA: they are Canada geese not Canadian geese. The geese migrating from Canada sometimes can be heard honking at night as they pass way up overhead.

Recording the date of each Autumn's **killing frost** is easy and creates a record of local weather. A killing frost collapses tomato and pepper plants. We experience **weather** which varies from day to day and year to year. **Climate** is the pattern and impact of those variations over decades and centuries. Thus, a single warmer or cooler season does not prove or disprove the climate change that started as humans began to burn coal in Europe's Industrial Revolution (c. 1800), raising the Earth's temperature. Human-caused warming of the Earth is a fact and not affected by what we believe or do not believe.

Motorists are reminded that **deer collisions** are more likely in autumn when deer are even less aware of road crossings and automobiles than usual. Watch out for the deer that dithers and then dashes across the road to catch up with the herd.

What is the **most distant object visible to the naked human eye**? This question has a single correct answer: the **Andromeda Galaxy**. This rotating group of billions of stars is so far away that the glow we see is light that left the galaxy about **two and a half million years ago** (Light from our Sun takes about eight minutes to reach Earth. (Light from Vega, the bright star overhead at dusk, takes twenty-five years to reach us.) On a clear moonless night, from a dark place, the Andromeda Galaxy is visible as a faint glow through binoculars and as a faint, faint, faint glow to the naked eye. Averted vision, looking at a spot next to the location of the galaxy, sometimes helps make it visible.

In the northeast sky, four stars mark the corners of the empty space called **The Great Square**, a part of the constellation Pegasus. To the upper left of The Great Square is the big "W" (standing on end) of **Cassiopeia**. Between Pegasus and Cassiopeia is M31, The Andromeda Galaxy.

The spectacular images of the Andromeda Galaxy are time-exposure photos taken through a telescope that tracks the Galaxy as it moves across the night sky. A hand held at arm's length will just cover the Galaxy. The faint spot we can see with binoculars or our naked eyes is the brilliant center spot of the Galaxy.

By Tim Sterrett



Photo submitted by Jim Hoover
Pictured above are (L to R) Jim Hoover, Tom Lehman, Cheryl Laudermitch and Tom Jones who helped at Farm City Days at the Farm Show Building, October 3, 2013. Rebecca Davis, who needed to leave before the picture was taken, also helped. A three-table display was set up and honey sticks were handed out to approximately 1000 school children from 9:00 a.m. to 2:00 p.m. This is the 19th year of Farm City Days with Jim Hoover and Tom Jones involved in all of them.

Jeremy's Corner

Without wanting to tempt fate unnecessarily, this has been a good year for my bees. Apart from some mysterious queen behaviors and one hive that had a laying worker and a healthy queen at the same time (no explanation yet for that one,) and if we accept varroa mite levels and honey production as measures of success, then the girls have done well these past 6 months.

And there is a possible explanation.

The apiary is surrounded by farm land with a dual rotation of corn and soya beans. The soil seems to be regarded by the farmer as an inert substance to hold commercial fertilizers rather than a healthy, self-sufficient, complex organism; the prime concern in farming is understandably financial viability rather than the long term health of the soil, the quality of water or the variety of life that the land supports.

In the fall, after the crop is harvested, the land lies fallow for four months which means that in early spring it is an 80 acre bed of 'weeds' (i.e. a carpet of wild flowers with mainly blue and purple florets close to the ground.) In early April the farmer spreads lime and then herbicides which kills literally every living plant before he seeds either corn or soya beans.

This year the weather didn't cooperate. The wet, cool spring meant the farmer delayed his applications of so-called weed killer, which in turn meant that the bees had an extra few weeks to work the verdant wild pasture, which was in full bloom.

It is those couple of weeks which might have made the difference. The colonies built up fast and when the regular nectar flow started they were well positioned to take full advantage. It is what Randy Oliver has called a "brief nutritional boom or bust period" during which this short and unexpected period of bloom provided a copious quantity of both nectar and pollen, followed by the regular nectar flow, and thereafter a 'green desert.'

The agricultural practice in south eastern Pennsylvania is mainly no-till, on the grounds that it preserves earth worm activity just below the surface and reduces water run-off with the associated contaminants and top soil that make their way eventually to the Chesapeake Bay. The down-side, and it's a big one for beekeepers, is the use of herbicides to kill the spring growth that previously would have been ploughed under.

Mary and I were in Alsace, France, in August, and had occasion to meet with several Alsatian beekeepers. Alsace is about 106 miles long and 60 miles wide. The eastern

border is the Rhine River, 10 miles either side of which is a flat alluvial plain. Water run off is not an issue (there is a network of canals to catch water from the Vosges mountains to the west and the Black Forest to the east, and to use it for irrigation before feeding it into the Rhine) and perhaps that is why we saw evidence of ploughing rather than no-till practices. The main crops on this flat land are grapes, corn and wheat, whereas vines dominate once one gets into the foothills of the mountains. The Vosges is richly forested with what the French call *acacia* (locust,) *tilleul* (linden or basswood,) *chatagnier* (chestnut) and *sapin* (fir;) these four species seem to be the main honey varieties from May to August together with *fleur sauvage* (wild flower.)

It is noteworthy that the overwhelming source of nectar is from trees; beekeepers move their hives to different areas of the forests as the differing species of trees come into bloom from April through August; to take advantage of an agricultural crop requires the beekeeper to pay the farmer for the privilege of putting his or hives in the fields. The accepted rental fee is 12 jars of honey!

The two professional beekeepers we met both said that it had been a bad year for the bees (in France to qualify as professional one must have a minimum of 200 operational hives;) in fact according to Erik Delfortrie, "last year was the worst and this is worse." In a good year he expects to get 20 tons of honey from 400 colonies; last year he harvested 4 tons.

I raised the question of pesticides as a possible reason and to my surprise, both denied it. They pointed out that corn, grapes and wheat are not honey bee pollinated and that chemicals are not used in the forests. Erik described how a good quality microscope revealed that bees in weak colonies had high levels of *nosema cerenae* compared to their sisters in strong colonies.

I asked Jean-Pierre Maisset, who had been President of the Valle de Ville beekeepers' association for 20 years (he retired when he turned 70 so that younger people with different ideas could step forward,) about the recent two-year ban in France of two of the neonicotinoid products. He supported the action but was skeptical of its effectiveness because of the complexity of the chemical interactions and difficulties of enforcement.

The other impression of Alsace is how the road sides and borders of fields were rich in vegetation, whereas we label many native plants growing in the brush, between rows, in ditches, hedgerows and woods, as weeds. These are the plants that can provide the steady and diverse nutritional supply on which colony health depends.

(Continued on Page 15)

Jeremy's Corner (Continued from Page 13)

And this at a time when we feed sugar syrup to the bees to improve their chances of surviving the winter. It is a painful (and expensive) reminder that our environment is increasingly unable to support honey bees without our intervention. There is nothing quite so heartbreaking as opening a hive in the spring to find only dead bees with their heads buried in the cells as they looked for that last drop of food, and thinking, "If only I had given them one more jar of syrup in the fall."

Jeremy Barnes

Copies of previous columns can be found at honeybeewhisperer@simplesite.com

We Need Your Help!

We need your help at the 2014 Farm Show, January 4-11. People are needed to help at both the Honey Booth, located in the Food Court, and the Honey Stand, located in the Marketplace. If you could give a half-day or more it would be appreciated.

The Honey Booth offers waffles and honey ice cream along with bottled honey. The Honey Stand offers bottled honey and bee products that are donated by you, the PA beekeeper.

If you are interested in donating bottled honey, bee products or your time, please contact Aaron Fisher at 717-242-4373. To donate your time at the Marketplace, contact Tom Jones at 717-243-0356.

The money from the sales goes back to the Pa. Beekeepers Promotional Fund and is used for the Pa. Honey Queen program and the promotion of honey throughout the state.

Sign up to share your knowledge of the honey bee with the public at the Farm Show "Learning Center". We are now front and center in the large exhibit hall. People are excited and eager to learn about the trials and tribulations of this efficient pollinator and you can be a part of this simply volunteering a few hours of your time. Contact Sharon McDonald at sailor.mac.bruce@gmail.com to volunteer.

Sign up sheets for the Honey Booth, Honey Stand & Large Exhibit Hall will be located on the registration desk at the annual meeting.

Don't forget to show off this year's honey harvest by participating in the Farm Show Apiary Products Show.



Volunteer To Help at the 2014 Farm Show

Please Complete and mail

Yes, I am willing to volunteer my time at the 2014 Farm Show on behalf of the Pennsylvania State Beekeepers' Association

Please circle if you can help with set-up on Sat. Dec. 21, 2013 at 9 AM

YES NO

I prefer to assist at:

Food Court or Marketplace

Learning Center

Please circle your preferred dates and times:

Jan. 4 5 6 7 8 9 10 11

AM PM All Day

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Telephone: (_____) _____ - _____

Comments: _____

Please list products and amounts you will bring to the Farm Show.

Volunteers working one day will receive a one day parking pass that will be collected upon entry into the parking lot by the Security Attendant. Volunteers working two or more days will receive a Weekly Parking Pass.

In order to receive your name tag and parking pass, please return this form by Nov. 11 to: Aaron Fisher, 1 Belle Avenue BLD 21, Lewistown, PA 17044

Use & Attitude Survey - 2013

To get a better understanding of how consumers perceive honey, as well as how they use it, the National Honey Board conducted a usage and attitude survey at the beginning of 2013. In January, a total of 501 households, which consisted of men and women between the ages of 21 and 74, were interviewed using random digit dialing, including 20 percent cell phones (new for 2013).

Some key findings include:

- From 2012 to 2013, there was an increase from 54 percent to 70 percent in consumers reporting that they purchased honey in the past year. Among moms, honey purchases increased from 61 percent to 75 percent in the past year.
- Among Current Users who say their households are consuming more honey than last year, there was an increase from 16 percent in 2012 to 31 percent who cite that honey is healthier/better for them.
- Honey continues to be used predominantly for food-related purposes, including in tea (55%), as an ingredient in a recipe (51%), and on toast/biscuits/muffins/cornbread (46%).
- Over half of consumers are likely to use honey for non-food purposes. Among non-food purposes, consumers are most likely to use honey as a cough suppressant. One in five moms reports using honey as a cough suppressant/throat soother (19%).
- From 2012 to 2013, there was a slight increase from 65 to 70 percent of consumers reporting that it is extremely or very important to them that honey is pure.

Current Users are most likely to incorrectly assess the statements about purity: "Pure honey has ingredients other than honey," "The darker the honey, the more pure it is," and "Honey without pollen is not honey," all of which are false.

National Honey Board
www.honey.com



Advertising Honey

Editor's Note: The article below was taken from *The Pennsylvania Beekeeper*, May 1930.

I have in mind one side of this many sided subject. It is a timely one and many minds in many ways are bringing forth things both new and old on how to advertise honey.

At a recent meeting of dairymen and farmers the statement was made that many farmers sold their butter and placed oleo margarine on their tables. Whether through ignorance, a false sense of economy, or greed for gain, the result is the same; it injures their industry and themselves. Farmers should be their own best customers. My point is that, Beekeepers should first "sell honey" to themselves and use less corn syrup and sugar.

It is not likely that beekeepers as a class are as bad in this respect as the dairy farmers are reputed to be, but human nature being pretty much the same everywhere, many beekeepers need to be "sold" to honey.

A few pounds more used by each would open a market for nearly a million additional pounds of honey to the good of all concerned.

Here is a potential market right at our door, within our reach, at no cost to speak of, that we are in danger of overlooking, or at least not developing to its greatest possibilities. Distant markets, like distant fields are viewed with longing while nearby opportunities are neglected. Charity begins at home, so does the selling of honey.

With the wealth of information supplied by our trade journals, our government research laboratories, the Honey Institutes, and Kellogg's, etc. the beekeepers who are not informed ought soon to become very scarce. Knowledge is Power and beekeepers themselves can best use this knowledge to "leaven" the entire potential market for Bee Products.

This way of advertising honey is not costly, for in a sense it is a by-product. A few dollars will secure us bee books and magazines; membership in a Beekeepers Association and much information is given free. We have already much information relative to our industry that others do not have and a love for the work; all we need is to put on "the finishing touches" as it were to graduate as salesmen of a superior product.

People generally can get pretty much what they want, if they want it bad enough and are willing to hang together.

It would acquaint the public with the outstanding food values of honey and indirectly advertise our product.

By J.B. Hollopeter, Rockton, PA