

The Honey Pot



September, 2004

Montgomery County Beekeepers Association

Editorial - John Seets



I've been selling honey retail for a number of years now with no problems. Out of the blue, a new customer returns the one pound bottle I had recently sold him. He told me he did NOT like the honey. He told me he had mixed a teaspoon with hot water to drink for health reasons and gagged when he drank it. I was amazed. I asked him if he had the bottle with him. Yes he did. I saw that the bottle he had been sold was from last year's crop which was all dark amber honey. I tasted it. Sure enough, it had the stronger flavor that the darker honeys typically do. Nothing unusual. I had gotten in the habit last year of explaining that dark honey, like dark beer typically has a stonger, less sweet flavor than the lighter honey. The darker honeys are also known to have a higher vitamin and mineral content than the lighter honeys. For him, I suppose the explanation was not as impressive as the actual taste test. If

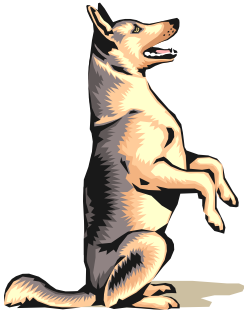
you'll recall, last year, many of us extracted dark honey due to the cool, wet spring we had and the reduced total amount of honey produced by the bees. I suspect that most of the honey came from the tail-end of the tulip poplar flow. Of course, I exchanged the dark honey for a bottle of this years crop which was white to water white. He later confirmed that the lighter honey was "much better". To an extent, I was glad to get the dark honey back as I prefer the stronger flavor. Then again, I have noticed that honey sales have not been as numerous this year as last. Hmmm...

Hey, did ya know? George is passing on the MCBA gavel? Yep. Don't fret though, George will still be including his Pink Pages with *The Honey Pot* mailings. You will have to come to the meeting this month to witness this historic event AND to find out to whom he is passing the gavel. Since I already know who it will be, let me say that "he" indicated that he has lots of new ideas in store for our association. I think it would be safe to say to stay tuned for lots of new and interesting things regarding what to expect from our association. Who knows, maybe someone else will write *The Honey Pot* each month and make it more interesting. Sometimes, I hope so.

How did you do at the Montgomery County fair this year? I hope you DID place an entry into at least of one of the many fair entry classes. It's a fun thing to do, gives you an opportunity to pit your (and your bees work) against others, gets you a free pass to the fair (if you sign up for a stint at Old MacDonalds Barn to educate the public about honeybees) and you can potentially win MONEY. Ditto for the state fair. Just last night a number of us had a great time volunteering at the honey exhibit there, selling honey, talking to the public about bees using the observation hive which had BOTH a virgin queen in it (born at the fair) AND the established laying queen. You could tell the difference between the two queens: The laying queen has a larger abdomen due to the fully developed and functional ovaries. The virgin's was somewhat smaller. The segmentation between the laying queen's thorax and abdomen was more clearly defined than the virgin's. Also, the bees ignored the virgin moreso than the egg-layer. It was interesting to watch them both in the same observation hive. A first for me.



Dog Corner



*Does your dog generally exhibit any of the following symptoms:

- Digging, scratching and gnawing at the skin to the point of creating open raw wounds or “hot spots”
- Chronic ear infections
- Respiratory ailments such as coughing, sneezing, a nasal or ocular discharge
- Chronic diarrhea and/or vomiting and even flatulence

There is a good probability that he or she is suffering from one or more forms of a chronic allergy. Allergy is the result of an immune system that has turned against itself. Things you can do:

- Reduce flea populations on and around the dog.
- Get your dog tested for food allergies. Bio-Med has just come out with a new food allergy test that determines which foods are NOT compatible with your dogs system. Talk to your vet about this test. The food elimination method takes too long and is unrealistic.
- Enhance the immune system with high-quality food and nutritional supplements. (Use natural anti-inflammatory herbs and supplements)
- Consider acupuncture and or homeopathy for severe cases.

* Most of the information in this article comes from “Walking the Allergy Maze”; August ‘04 Issue of *The Whole Dog Journal*

The Beekeeper's 2004 Calendar



Wednesday, September 8th
7:30PM

Regular Monthly Meeting
Brookside Nature Center
1400 Glenallan Rd., Wheaton

Discussions will include fall management and what should be done in the apiary during this season. Bill Troup may come to speak on these topics. Come see George give up the gavel.

Saturday, November 13th

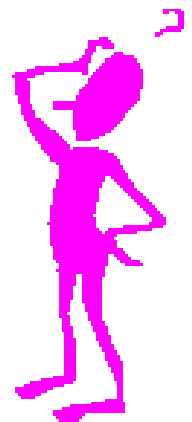
MSBA Fall Meeting
50 Harry S. Truman Parkway
Annapolis, MD 21401

Schedule and speakers to appear in next month's Honey Pot.

The Beekeeper's Q & A

Question: What is the safest way to introduce a new queen? (Submitted 8/04/04)

Answer: Rearrange the hive so that there are 2 frames of brood and eggs and 2 frames of honey and pollen in the top brood chamber. The rest of the frames to fill the super can be any of the above. Cluster brood frames together. Honey/pollen just outside of brood frames. Shake all the bees from the top brood chamber into the bottom one. Put a queen excluder on top the bottom brood chamber. After a few hours (4-6 hours is better), younger nurse bees will move from the bottom chamber to the top one to care for the brood. Remove the excluder and replace it with a double screen board with its own entrance. Face the entrance in the opposite direction to the lower brood chamber's entrance. Make sure the upper entrance is small – no more than an inch wide. Insert the new queen in cage with



cork-over-candy removed into the top brood chamber. (The old queen should be in the bottom brood chamber at this time.) Place a feeder with 1:1 sugar syrup on top the top brood chamber when you insert the queen cage. After a few days, the younger bees in the top super will have released the new queen. The younger bees will easily accept her. Allow a week or two for the new queen to become established. After the new queen is laying eggs, go to the bottom chamber, find the queen and eliminate her. Wait a few days and then remove the double screen board.

Submit your questions to: John Seets, 2203 Belleview Rd., Catonsville, MD. 21228
Or preferably, e-mail: John.Seets@ngc.com

Hiveworks - The Perfect Hive

The honey supers should have been removed by now. The colonies population is still at near peak and brood rearing continues but is on the decline as fall approaches. Nectar foraging continues to a limited extent due to the above average rainfall we have had this summer. All hives should exhibit a lot of activity at the hive entrance at this time of year. If there is little or no activity, open the hive and find out what is wrong. Mummies at the entrance indicates Chalkbrood. Requeen this colony as soon as possible. October is too late to requeen. If you haven't done so, check you hives for Varroa. IDEALLY, it is best to treat in the late fall when there is little of no brood. However, if a high mite infestation is detected treat now. It may be too late to save the colony if it is not treated until late fall.

Send some bees to the Beltsville Bee Lab to be diagnosed for tracheal mites. If required, put the 50-gram packets of menthol between the brood chambers as soon as possible. It will be TOO LATE if you wait until next month. The menthol requires 80+ degrees F. to completely sublime. Not testing/not treating for tracheal could well result in dead colonies late this upcoming winter. Let's see, a packet of menthol for ~\$2.70 per hive OR \$50-\$60 per hive for a 3 pound package of bees with queen next spring. The choice is clear. Again, if you are interested in increasing your number of hives, now would be a good time to do splits. The bee population is high and is perfect for supporting a new colony. Queens ordered now are usually of better quality than those obtained in the spring. Order hygienic Russian queens. Feed the splits until late fall. Add pollen you've collected from your hives or use a substitute.

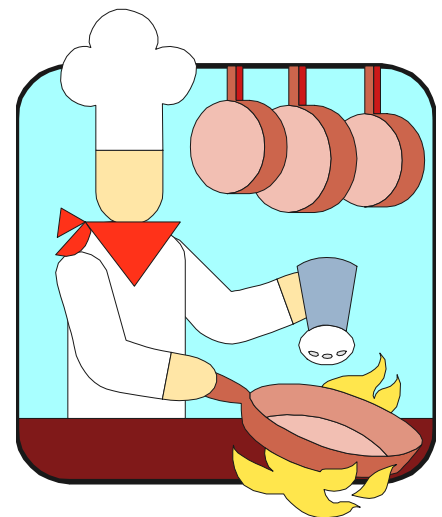


September's Honey Recipe

Honey Orange Marys*

Ingredients:

- 4 cups tomato juice
- ½ cup orange juice
- ¼ cup honey
- 2 teaspoons prepared horseradish
- ½ teaspoon celery salt
- Hot pepper sauce to taste
- Worcestershire sauce to taste
- Ice cubes
- Celery sticks (optional)



Combine tomato juice, orange juice, honey, horseradish and celery salt in a large pitcher. Stir until well blended. Season to taste with hot pepper sauce, Worcestershire sauce and black pepper. Serve over ice in tall glasses. Garnish with celery sticks. Makes 5 cups.

The Montgomery County Fair

- Dave Bernard

Thanks for your help!

The Montgomery County Agricultural Fair has come and gone, providing fairgoers many opportunities to learn about honeybees and beekeeping. George and Arthur Imirie manned the screened bee cage, providing safe open hive demonstrations and answers to many questions about bees. Many people viewed the honey show in the Farm and Garden building and asked about the wide variations in the colors of honey and the uses of beeswax. Finally a large and dedicated volunteer group of beekeepers staffed the beekeeping educational booth in Old MacDonald’s Barn, filling the 42 time slots needed to cover the core hours of the fair. It is these volunteers that I personally thank for taking the time to spread the word about bees, beekeeping, honey and pollination. These volunteers bring the bee exhibit in Old MacDonald’s Barn to life, making the display a dynamic interactive exhibit that attracts a great deal of attention. A great big “**THANK YOU**” to the following:

Linda Bonifant, Wayne Bonifant, Bob Browning, Suzanne Browning, Essie Burnworth, Carlo Faustini, Mirella Faustini, Michael Fry, Len Grieg, David Heisler, Marc Hoffman, MaryEllen Kirkpatrick, Doug Kirkpatrick, Betsy Klinger, Jack Linthicum, Tom Luke, Mason Luke, Jill Martinez, Jeff Martinez, Bill Miller, Mary Miller, Pennie Miller, John Seets, Barry Thompson, Jo Ann Thompson, Mike Tokar, Bill Troup, Bill Truit, David Winkler, Amy Wooden, Jordan Wooden, Mitchell Wooden, Ralph Wooden, and Miles Zdinak.

A special thanks to John Seets, the Faustinis, and the Terrell family for helping set up and take down the Old MacDonald’s Barn displays.

2004 Montgomery County Agricultural Fair Honey Show Winners

This year the honey show at the MoCo fair had an unusually high number of white to extra light amber honey while very few entries from the amber to dark amber honey. All week beekeepers speculated as to the source of the light honey and no consensus was reached. Ideas ranged from dandelion and mustard, as the light honey was made early in the season, to clover or black locust. One consistent result was that most of the honeys had fairly high (around 17%) to exceptionally high water content (over 18.6 and even as high 19.6%!) Water content above 18.6% allows for acid tolerant yeast to grow causing the honey to ferment.

Congratulations to the following individuals for their award winning honey show entries!

Best of Show Winner: Extra Light Amber Honey by Bob Browning, Olney, MD
Champion: Educational Display by Evelyn Hogg, Damascus, MD
Champion: Beeswax Block by Greg Gochnour, Rockville, MD

Honey Display	1 st place	Greg Gouchnour, Rockville, MD
Educational Display	1 st place	Evelyn Hogg, Damascus, MD
	2 nd place	David Bernard, Damascus, MD
	3 rd place	Louise Strang, Boyds, MD
Water White Honey	1 st	Ken Brown, Bethesda, MD
	2 nd	John Seets, Catonsville, MD
	3 rd	Wayne Bonifant, Mt. Airy, MD
Extra Light Amber Honey	1 st	Bob Browning, Olney, MD
	2 nd	David Bernard, Damascus, MD

	3 rd	Alex Imirie, Gaithersburg, MD
Light Amber Honey	1 st 2 nd 3 rd	Alex Imirie, Gaithersburg, MD Elise Terrell, Poolesville, MD Brian Epley, Rockville, MD
Amber Honey	1 st 2 nd 3 rd	Carlo Faustini, Silver Spring, MD Len Greig, Silver Spring, MD Carl Greig, Silver Spring, MD
Dark Extracted Honey	1 st	Alex Imirie, Gaithersburg, MD
Granulated Honey	1 st 2 nd	Alex Imirie, Gaithersburg, MD Greg Gochnour, Rockville, MD
Chunk Honey	1 st	Alex Imirie, Gaithersburg, MD
Cut Comb Honey	1 st	Greg Gochnour, Rockville, MD
Frame of Honey	1 st	Emily Terrell, Poolesville, MD
Section Comb Honey	1 st	Elise Terrell, Poolesville, MD
Pollen	1 st	John Seets, Catonsville, MD
Beeswax Block	1 st 2 nd 3 rd	Greg Gochnour, Rockville, MD Bob Browning, Olney, MD David Bernard, Damascus, MD
Dipped Candles	1 st 2 nd	Alex Imirie, Gaithersburg, MD Louise Strang, Boyds, MD
Molded Candles	1 st 2 nd 3 rd	Alex Imirie, Gaithersburg, MD Bob Browning, Olney, MD Brian Epley, Rockville, MD
Other Candle	1 st	Noah Dove, Olney, MD Ice Mold Candle
Gift Arrangement	1 st 2 nd 3 rd	Greg Gochnour, Rockville, MD Alex Imirie, Gaithersburg, MD Louise Strang, Boyds, MD
Photograph	1 st	Greg Gochnour, Rockville, MD
Gadget	1 st 2 nd	Bob Browning, Olney, MD David Bernard, Damascus, MD
Children's Craft	1 st 2 nd	Amanda Bernard, Damascus, MD Noah Dove, Olney, MD

See your free classified ads here. Contact me directly at 410-471-4335 or e-mail: john.seets@ngc.com or send submittal snail-mail to 2203 Belleview Rd. Catonsville, MD. 21228.



It's summertime!!!

George W. Imirie, Jr.
12705 Circle Drive
Rockville, MD 20850

