



THE PENNSYLVANIA BEEKEEPER

The Official Organ of the Pennsylvania State Beekeeper's Association

A Note to my friends...

Did I say in the last newsletter what a spring it is? If I did I want to say it again, WOW! Beekeeping always seems to be able to amaze and intrigue even after practicing the craft for many years. I cannot believe the girls were storing surplus honey in mid-April this year. The warm winter and three weeks of beautiful weather in March has made the bees that over-wintered something special this spring. I have a few colonies that are already working on their second super with the first one capped and it is still APRIL. This year has also been a very good teacher. If you manage your colonies based on the date on the calendar you may have already missed some surplus crop. Beekeeping must be practiced based on the conditions at your yard at the time no matter what the calendar says. This is why beekeeping is more than just a hobby it is an art that needs the careful thought and planning of the sculpture or beekeeper as it were. Now the work is upon us to keep the bees happy and give them some elbow room so we can take full advantage of the Black Locust. In central PA the Locust trees do not seem to be following the three week jump on the bloom as many of the earlier blooming plants have. This should give us plenty of opportunity to reap the rewards of our, and our bees, hard work.

Speaking of spring now is the time to be raising queens to supply those nucs you are going to try to winter this year. The best time to raise your queens is when the honey bees want to raise queens, swarming season. It is very easy to raise a few good queens and you can also use the technique to control mites in your colony without having to buy those expensive and very well advertised treatments you see in the magazines. This year why not try something that has worked for me for some time. A very good management technique, especially if you only have a few colonies, is to remove the queen from the colony right about the time the locust starts to bloom in your area. Put this queen in a five frame nuc box and set her off to the side with about three frames of capped brood and a frame of honey/pollen. Replace those frames in the original colony with comb or foundation and set the honey supers on without the queen excluder as they are now queenless and in eight days they will be broodless. At least as far as the mites are concerned there is no more brood being capped. It will be

another eight days until the new emergency queens hatch and another fourteen or so days, minimum, until the emergency queen is laying and her brood needs capped. That is more than twenty two days of broodlessness for the colony and the mite population will take a significant hit.

The great part about this technique is the colony continues to hatch the original queen's brood during most of this time and the colony grows through the nectar flow. All the while the old queen is starting to prepare her nuc to survive the upcoming winter. There is the possibility the original colony will for some reason not re-queen itself with one of the emergency queens. Remember, "there is plenty of slip between the cup and the lip", so nothing is for sure. Keep a close eye on the original colony and make sure you look for eggs after twenty five days or so without the original queen. If one of the new emergency queens does not get bred and become a productive queen that is no problem. Just re-unite the old queen in the nuc back into the original colony. They will gladly accept her. However, it is a good practice to re-queen your colonies and keep them headed by young queens to reduce the tendency to swarm and build a larger colony for increased harvests.

OK, time to step down from the podium and get to the bee yard, there are queens to be grafted. I also hope you are planning to join us for the summer picnic in Pittsburgh; it is going to be great.

Good beekeeping to you this season,

Warren

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Winds of Change

The thing about change is that it's never permanent. People don't usually make changes just for the sake of change. There are often circumstances that don't allow the old way to exist quite the same anymore.

The first week of April a group of PSBA officers and committee members were invited to Harrisburg, to meet with the Pa. Secretary and Deputy Secretary of Agriculture and head of the Plants division. The topic was the apiary inspection program. In a nutshell, the budget has almost no money to operate the apiary inspection this year. That could change when a budget is passed, but probably not enough to help. With the limited staff the priorities must be interstate bee inspections, queen and bee producers and American Foul Brood hot spots.

Without getting into the pros and cons of inspections, it is a state law requirement that falls into the Pa Department of Agriculture. It was suggested that the apiary industry could operate it's own inspections. Similar to what milk inspections currently do. The inspectors are PDA certified and report to PDA, but are employed by a private company. One thought was combining a certification with a master beekeeping program. PSBA certainly feels we could help in qualifying people. The largest segment (80%) of registered beekeepers have 10 or fewer colonies. This trend has increased with new beekeepers. This creates more travel and unproductive hours for inspectors. If the apiary industry could do the little guys, that would leave the PDA staff for critical inspections, trouble areas and the big guys.

Of course the question is, "who would pay for private inspectors?" Beekeeping is largely a hobby. Not to underestimate the benefit impact of hobbyists. No other agriculture spends so much money with so little return. (It's clearly an addiction) There was a mention of a 'sliding scale' of fees according to how big the operation is. My own thought is a 'sliding scale' ought to start at zero for hobbyists. Especially with the idea that a private inspection fee might be necessary.

In the meantime, if a new beekeeper asks you to look at their hive, please do it. An outbreak of AFB could affect surrounding bees in a short time.

The should-a-been 'hour' meeting went overtime. It was a cordial and honest meeting. Nothing was decided. A change in the way hive inspections are done would be a benefit. Even in a fully funded year, a full compliment of inspectors can't get around to the growing number of beekeepers. So give a solution some thought. It is refreshing that the beekeepers are being asked to be part of the solution. You need to be part of that solution.

Lee Miller, Maryann Frazier and I (Charlie Vorisek) met with the **Farm Show Committee** in April, to review the premium book and exhibits. PSBA received many compliments for having one of the very best Learning Stations at the Farm Show. It has inspired two more commodities to have their own stations next year. The enthusiastic interaction between volunteers and the public was **noticed**. The atrium with observation hives was a huge success. The 30 feet of kid's banner will be back for 2013. We assured the Farm Show committee how much we appreciate the central location, just off the butter sculpture.

We have proposed some minor changes and one big one to the exhibits. The committee seemed willing, but will review each. I must keep my lips sealed until we get approval. We'll keep you posted.

As many may be picking up in the media, there is a discussion of whether honey is honey, if it does not contain pollen. That debate is at the center of at least 14 class action lawsuits across the country. These lawsuits came out of interpretation of **Honey Standards** written by different states. In a recent exchange, I was told, "Many in the industry will be spending a huge amount of time and money to fight these. Given this climate, trying to move forward on a PA standard would seem problematic. There is an industry meeting in Las Vegas on May 16. The goal is to try to find some consensus and look for ways to correct the situation we find ourselves in."

Perhaps these lawsuits will push the FDA to write a standard, as the honey industry asked for many years ago.

Charlie Vorisek
1st Vice-President

Honey Queen Brochures



The 2012 PSBA Honey Queen Brochures have arrived! They feature PSBA Honey Queen Jessica Long along with honey recipes, tips and facts. Cost is \$10.00 per hundred (plus shipping). Please purchase the brochures to help you increase your honey sales and support the honey queen program. The brochures are available for pick-up at the picnic in Pittsburgh; Glenn & Yvonne Crimbring's home, Canton, (570) 673-8201; or Stu Mathias's home. To order, contact Stewart Mathias, 514 Early's Mill Road, Hummelstown, PA 17036, phone 717-533-2231.

Jeremy's Corner

An article by Chris Woods in the late *Weeder's Digest* on the traits of the compulsive gardener provoked some thoughts on 'compulsive beekeeping.' Personally it's hard to say exactly when beekeeping moved from being a healthy pastime to an all-consuming passion; one day I'm inspecting a few frames in my only hive and the next thing I know I'm frantically making splits to populate an entire apiary.

So how does one know if one has crossed the line into this treacherous, precarious territory?

For example, a sane beekeeper won't leave town in the first week of the nectar flow; an obsessed beekeeper won't leave town in the second, third, fourth, fifth or sixth week of the flow.

Do you have a charge account with a beekeeping provider, and does your spouse use it for all of your Christmas, anniversary and birthday shopping?

Do you use one fine hive tool, or do you have spares in the garage, the honey house (i.e. kitchen) and the car in case of emergencies?

Do you value all living things or did you cheer when the bluebird that was catching a few of your bees got pounced on by a hawk?

Do you watch the bees going and coming every day, or do you take and record the internal temperature of each hive?

Are you surprised by how much hive equipment you ordered this winter, or do you feel that it isn't enough?

Can you recite the Latin names for the various genuses of bees, and do you use them in conversation with the girls in the hive?

Would you like to plant more bee friendly plants? Gardening? Who has time to plant a garden?

Are you proud of your newly hatched bees, and do you replace the pictures of your children in your wallet with photos of each new bee?

Can you crush a small hive beetle with your hive tool and love the sound it makes as you do so?

Do you have propolis under your fingernails? What fingernails?

Do all of your friends, all of your neighbors and your extended family know that you don't use chemicals in your apiary?

Not only have you had the wax from the comb in your hives tested, you studied for the test.

In anticipation of feeding the girls with sugar syrup, did you plant your own sugar cane and beets?

When you want to preach to your children about the virtues of beekeeping, do you suddenly remember that you never had time to have children?

And when your spouse accuses you of loving your bees more than anything, is your immediate response "What's wrong with that?"

If the above doesn't clarify your status, let me remind you of the medical research group that recently advertised for participants in a study of obsessive-compulsive disorder, focusing on therapy clients who had been diagnosed with OCD. The response was gratifying; they got 3,879 responses. And they all came from one person – me.

Talking of which, excuse me why I go and check on the girls ... I haven't looked at them for at least an hour.

Jeremy

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Nature Notes

Although **honey bees** collect nectar from early Spring through Autumn, Chester County's bees, in the southeast corner of our commonwealth, make their honey crop in May when **locust** and **tulip poplar** trees bloom. A bee colony set on a scale will show an increase in weight during May. For the rest of the Summer and Fall, the weight slowly decreases as the bees use slightly more honey than they make. Before mites arrived, honey was harvested around Labor Day at the end of Summer. Much of that honey was delicious, red-tinged tulip poplar honey.

Getting the crop into the hive by the end of May also means the hive population has to explode in early spring to make a **field force** of worker bees to collect nectar. A swarm at the time of apple flower petal-drop may cost the parent colony its honey crop.

Sugar water **hummer feeders** are likely to attract a ruby-throated hummingbird. Try a feeder that makes the hummer stick its bill down into the sugar water, not one that drips sugar water and attracts yellowjackets. Try one that is easy to clean. A quarter of a cup of water heated in a microwave with a tablespoon of white sugar stirred in is probably enough feed unless multiple hummers show up. Red dye is not necessary. Hang the feeder where rain cannot reach it:



under the eaves or under a rain guard. Wash the feeder when the feed turns cloudy. Sometimes a hummer will hover at the spot where a feeder was last summer.

House wrens, short-tailed, small and brown, sing a loud jumble of notes in gardens. They will spend the summer collecting small crawling insects, helping to keep down the bug population. A pair of house wrens will build a stick nest in all the available bird houses. They may puncture the eggs of other cavity nesting birds.

Bright orange and black **Baltimore orioles** will spend the month of May chasing other orioles around high up in tall shade trees. Orioles build a hanging nest woven from strands of grass. These nests may be difficult for snakes and other predators to get into.

Turtles are basking in the sun on logs in lakes and ponds. Turtles are cold-blooded and heat from the Sun helps them digest their food. Most are **painted turtles** with dark heads and orange plastrons (belly plates). Sharp-eyed observers may see a **red-eared slider** with a green-striped head, red patches at the top back of the head, and yellow plastron. Red-eared sliders are not native to Pennsylvania. Many of these sliders were once pets; some may be the descendants of pet turtles.

Venus is still in bright in the western evening sky. **Mars** is overhead. **Spica** and **Saturn** are low in the east. Why do stars **twinkle** while planets do not? Stars are immensely far away. Light from Spica takes about 260 years to get to Earth. The light that we see is a tiny, tiny fraction, a pinpoint of light from Spica, so thin that water vapor and dust in the air make the light appear to twinkle. Light from Saturn takes about an hour to reach Earth. In a telescope, Spica is still a tiny pinpoint while Saturn is a disc.

Tim Sterrett

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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 my opinion as 'what he would do' if the problem or situation was his.

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.

Subscription Rates

(These are for PSBA members ONLY!)

American Bee Journal	Bee Culture
1 year \$20.25	1 year \$21.00
2 years 38.25	2 years 38.00
3 years 54.00	

The Small Beekeeper's Journal	The Speedy Bee
\$12.95	1 year \$17.25
(Regular Rate)	Quarterly Issues

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

PSBA Advertising Rates

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
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2012 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.

----- ✂ ----- Clip here ----- ✂ -----

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

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

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**Make checks payable to: PA State Beekeepers Association
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Upcoming Dates To Remember



Deadline for the May issue of *The Pennsylvania Beekeeper* is **May 27th**.

25th Annual Short Course

Saturdays May 5 & 12, sponsored by the Capital Area Beekeepers Association. Part I will be held on May 5 starting at 8:00 a.m. at the Dauphin Co. Ag. & Natural Resources Center, Dauphin. Part II will be held May 12 starting at 12:00 noon at Dave Anderson's Apiary, Palmyra. The cost for registration is \$40.00. For additional information, contact Jim Hoover, 717-691-1413, email hooverdron@aol.com

Monroe County Beekeepers

Wednesday, May 9 @7:00 p.m. at the Monroe Co. Environmental Education Center, Stroudsburg. Contact Bob Armstrong at 570-620-9421, email RJArmstrong1@verizon.net for more information.

Chester County Beekeepers

Saturday, May 12, 9:00 a.m. at the Stroud Preserve. Contact Charlie Karat at 610-998-1407, email: ckarat54@gmail.com for more information.

Lancaster County Beekeepers

Tuesday, May 15, 6:00 p.m. at the Southeast Agricultural Research & Extension Center, Lancaster. Apiary Development. For additional information, contact Jim Pinkerton at 717-653-5911.

Lehigh Valley Beekeepers

Thursday, May 17, 7:00 p.m. at the Lehigh County Ag. Center, Allentown. Speaker: Vince Aloyo, Topic: Queen Rearing, Cloake Board method. Contact Steve Finke at 610-737-7676 for more information.

Susquehanna Beekeepers of NEPA

Saturday, May 19, at Jim Wood's Apiary, Lawton. Field Day. Contact James Wood at 570-934-1166 for more information.

York County Beekeepers

Thursday, May 24, 7:00 p.m. at the Penn State York Campus in the meeting room of the John and Judy Ruhl Student Community Center Bldg. Speaker: Nature Photographer

Stephen McDaniel. Contact Gail Leasure at 717-968-0911, email snewgeese@yahoo.com for more information.

Susquehanna Beekeepers of NEPA

Saturday, June 2, at Jim Wood's Apiary, Lawton. Field Day. Contact James Wood at 570-934-1166 for more information.

Montgomery County Beekeepers

Tuesday, June 5, 7:00 p.m. in the Maple Room at the 4-H Center, Creamery. "Honey House Planning and Regulations" – Speaker to be determined. For more information, contact Mark Antunes at 484-955-0768 or email: honeyhillfarm@verizon.net.

Susquehanna Beekeepers of NEPA

Friday, June 8, 7:00 p.m. at the Claverack Building, Montrose. Frank Licata on Swarm Management. Contact James Wood at 570-934-1166 for more information.

Chester County Beekeepers

Saturday, June 9, 11:00 a.m.-2:00 p.m. at Sam Fisher's home, Atglen. CCBA members to bring a dish to pass w/ serving utensil. Disposable ware, napkins & beverages to be provided. Contact Beth Rzuciolo at 302-884-8386, email: checksix29@hotmail.com or Vidya Rajan at 610-806-2079, email: vidyalarajan@hotmail.com for more information.

Monroe County Beekeepers

Wednesday, June 13 @7:00 p.m. at the Monroe Co. Environmental Education Center, Stroudsburg. Contact Bob Armstrong at 570-620-9421, email RJArmstrong1@verizon.net for more information.

Lehigh Valley Beekeepers - Symposium

Saturday, June 23, 8:00 a.m. to 4:00 p.m. at the Penn State Lehigh Valley Campus, Center Valley. Topic: Natural Beekeeping. Speakers: Ross Conrad, Diana Cox-Foster, Warren Miller and Chris Filipos. Contact Steve Finke at 610-737-7676 for more information.

Beaver Valley Beekeepers

Monday, June 25, 7:00 p.m. at the Wetlands, Beaver Co. Conservation District Ed. Center, Aliquippa. For more information, contact Pattie Zyroll at 412-848-3506, email pattie.zyroll@elkem.com

(Continued on Page 11)



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Upcoming Dates (Continued from Page 9)

York County Beekeepers

Thursday, June 28, 7:00 p.m. at the Penn State York Campus in the meeting room of the John and Judy Ruhl Student Community Center Bldg. Speakers: Maryann Frazier and Elliud Mull. Contact Gail Leasure at 717-968-0911, email snewgeese@yahoo.com for more information.

2012 PSBA Summer Picnic

Saturday, July 21. Hosted by Burgh Bees (new Pittsburgh area association) Picnic will be held at the Chatham University, Pittsburgh. Additional information throughout this newsletter.

PSBA Annual Conference

Friday and Saturday, November 9 & 10 at the Best Western Inn/Country Cupboard, Lewisburg. More information at a later date.

EAS Conference and Short Course

Monday-Friday, August 13-17 at the University of Vermont, Burlington VT. Instructional activities take place on the first 2 days (Monday and Tuesday), whereas the actual conference takes place on Wednesday through Friday. For more information visit [EAS website](#)

2013 North American Beekeeping

Conference & Tradeshow

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

2013 EAS Conference and Short Course

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

Burgh Bees

Queen Rearing Workshop

This is a two day workshop to be held on Saturday, June 9th 8:30 a.m. to 4:00 p.m. and Sunday, June 10th 12:00 p.m. to 4:00 p.m. Rain or shine!

This classroom and apiary based course offers advanced beekeepers detailed information on how to raise their own queens. Two thirds of the time allotted for this class will be spend doing hands on activities or in the Burgh Bees Community Apiary. The two primary method of queen rearing discussed will be the Doolittle Method (grafting) and the 'OTS' method (non-grafting). Students will be given their successful grafts to take to their own apiary.

Instructors for the workshop are: Steve Repasky, Master Beekeeper and Vice President of Burgh Bees; and Joseph Zgurzynski, Master Beekeeper and President of Burgh Bees.

The fee for the course is \$225.00 that includes two textbooks. Space is limited to 20, so please register early.

For more information, visit www.BurghBees.com or email info@BurghBees.com.

February Identification Reader

Although I am a subscriber to *The Pennsylvania Beekeeper*, I have not been an active beekeeper since June 2001. At that time, I experienced an allergic reaction to a bee sting, even though I had been stung many times before. On that summer afternoon, I was working with a hive when I received one sting on my wrist. Almost immediately, I started to go into shock. Luckily, I had my "epi-pen" and Benadryl, which I always carried with me. However, my throat continued to close, so I was rushed to the emergency room, and my adventure with beekeeping came to an end. Even though I no longer have hives, I am still fascinated by and interested in bees.

My association with the honey bee started in the late 90's when I attended a high school graduation party in a suburb of Pittsburgh. The host, who had no previous experience with beekeeping, had started a hive because bees had swarmed in his backyard, and the man who came to help, Gil, encouraged him to become a beekeeper. My date and best friend had hives when he was growing up, so we decided to call Gil and embark on this journey together. I knew nothing about bees at that time, but I went to the beekeeping seminars offered by Penn State Extension and Lee Miller, and I joined the Beaver Valley Beekeepers Association. We kept up to four hives in my friend's orchard until that fateful day in June. After my dangerous reaction, we moved the hives to the back field of the farm where they flourished for another two years, without any human intervention, until they were destroyed by a bear passing through!

I cherish my extraordinary days as a beekeeper. The people I met along the way were so generous with their time and expertise. There is a wonderful fraternity of beekeepers who are committed to the honey bee and its survival. Their intelligence, depth of knowledge and passion make me hopeful about the future. I am particularly grateful to my mentors, the late Al Stankus and the knowledgeable, very special Gil Buzza. Every spring, I still walk through my friend's orchard and stand under an enormous, old pear tree. I close my eyes. I can still hear the thousands of bees "working" on the white, fragrant blossoms. How lucky I am to have that memory.

Janice Zahurak, Pittsburgh, PA

IF THE READER WHOSE MEMBERSHIP EXPIRES

3/13 and receives the newsletter at 197 Sawmill Road, Leighton, 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 June 20he/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

Greetings beekeepers! Who would have guessed that in April, one-week beekeepers would be catching swarms and the next week shoveling snow? For the Long Family, we caught our first swarm (twice)! I hope everyone else has better luck with their swarm calls throughout the season.

To finish out the month of March I spoke to 90 seventh graders at Lambertson Middle School in Carlisle on the 28th. The next day I traveled to Mars (in Pennsylvania), to inform 102 second grade students that without honeybees, we would lose one-third of our food supply.

To start out the month of April, I attended the Lehigh Valley Zoo's opening day for the "Farm in the Zoo" exhibit. I was invited to speak at the opening ceremony, which started off the day's events. Throughout the day, I was able to show



more than 1,800 visitors the queen bee in the observation hive that Ken Hoover (president of 2 C's and a Bee Association) provided for me.

On April 10th, I spoke to 260 students and teachers at the Latrobe Elementary School in Latrobe. After I set up, the school asked if more students than originally planned could attend. Of course I welcomed all that wanted to learn about honey bees. All of the students greeted me with two bee songs that were about parts of bees and the plants they pollinate.

April 12th, I spent my day at the Avella Elementary School in Avella, speaking to 340 elementary students. Once word got out that I had a free period, they raced me across the street to the high school where I spoke to two science classes about pollination and Colony Collapse Disorder.

The next day I spoke to 80 second graders at the Rolling Ridge Elementary School in Erie. The students recently finished learning about pollination and had me in to answer more questions. I was only scheduled for half an hour but ended up staying a little over an hour with them.

On April 23rd, I spent my morning in Pittsburgh at Fairview Elementary School, where I spoke to 60 second graders about different types of bees in the hive. There were even some



students that wanted to know more details on how to start the great hobby of beekeeping.

The next day I spent my afternoon at the East Union Intermediate Center in Cheswick. I was able to present to 200 eager third graders. Once I was done with my portion of the presentation I started taking questions, but instead the students wanted to figure out what was pollinated by honey bees in their lunch. They were very interested in learning how much we depend on honey bees for our food supply.

I am really enjoying this opportunity to be your Honey Queen this year. I cannot thank everyone enough for their outstanding support for the program! If there is an event that you would like for me to attend please contact Rachel Bryson at 717.300.0146 or brysonrachel@yahoo.com, to reserve the date. Don't forget to go to the "Pennsylvania Honey Queen Program" page on Facebook and like us to stay up-to-date with my promotions.

Jessica Long

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PSBA Annual Picnic

Hosted by Burgh Bees, Beaver Valley Area Beekeepers, and
Chatham University School of Sustainability and the Environment

Date

July 21, 2012

Location

Chatham University, Woodland Road, Pittsburgh, PA
Eddy Theater: Meeting
Quad: Picnic

Preliminary Program

- 10AM - Arrival/coffee in lobby of the Eddy Theater
- 11AM - PSBA meeting. Welcome/remarks by Chatham representative
- 12 PM - Picnic lunch. Hamburgers, hot dogs, baked beans, drinks.
Additional side dishes and desserts provided by Burgh Bees, Beaver Valley members.
- 1 PM - Honey products judging results
- 2 PM - Visit to the Burgh Bees Community Apiary /shuttle bus

Directions to Chatham University

Maps of area and University are found on Page 17. Chatham entrances and campus roads will be marked to direct attendees to the parking lots. Parking will be in the library lot and picnic area is between Eddy Theater and Woodland Hall. There is handicap access to the theater, if needed.

From PA Turnpike – east or west

- Take Exit 57 and follow I-376 (the Parkway) West toward Pittsburgh. The campus is 12 miles from Exit 57. After passing through Squirrel Hill Tunnel, exit immediately at Squirrel Hill, Exit 74. Merge to extreme left and follow exit ramp to left toward Squirrel Hill.
- Proceed to multi-way intersection (Forward & Murray Avenues) and bear left onto Murray Avenue. Follow Murray Avenue through business district to the end where it meets Wilkins Avenue
- Turn right onto Wilkins and within ½ block, turn left onto Woodland Road which leads directly to campus.

From North

- Take I-79 to I-376. After passing through Ft. Pitt Tunnel, stay in right lane and continue on I-376 toward Monroeville.
- Take Exit 74, Squirrel Hill. Merge to extreme left follow exit ramp to Squirrel Hill.
- Proceed as in second section above.

From South

- Take I-79 to I-279 . After passing through Ft. Pitt Tunnel, stay in right lane and continue toward Monroeville.
- Take Exit 74, Squirrel Hill and proceed as above.

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

Chatham and Surrounding Area



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.

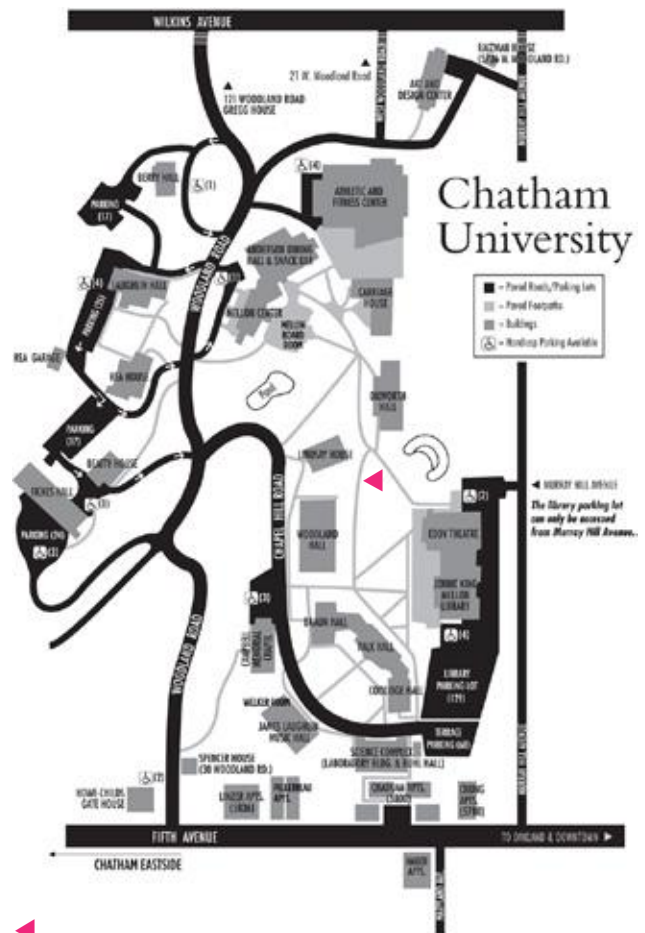
- 1) Entries will be accepted at the PSBA Annual Picnic on Saturday, July 21 from approximately 10:00 to 11:00 a.m.
- 2) All apiary products exhibited must have been produced in Pennsylvania and must have been produced by the exhibitor during 2011 or 2012.
- 3) Exhibitors may submit only one entry per class, but they may enter as many classes as they wish.
- 4) An entry must fulfill all of the requirements of the class in which it is exhibited. (see class descriptions, below).
- 5) All entries will be handled and placed on the show table by the honey show committee.
- 6) The judges may open and sample any exhibit. Moisture readings will be taken for all extracted honey and these will be recorded on your scorecard. Honey with a moisture content above 18.6% will be disqualified.
- 7) The show committee will provide a score card for each entry, which contains a record of the judge’s scores. Ribbons will be awarded to the top three places in each class.

COMB HONEY CLASSES

- Class 1. Comb Honey** (3 sections, either 3 square sections or 3 Cobana rounds, no labels).
- Class 2. Cut Comb Honey** (3 12-ounce sections, no labels).
- Best Exhibit of Comb Honey**

EXTRACTED HONEY CLASSES

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



Location of PSBA Picnic

- 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)



Eastern Apicultural Society of North America

Annual Conferences

EAS 2012
August 13-17, 2012
Burlington, VT

EAS 2013
August 5-9, 2013
West Chester, PA

Hands-On Courses in Beekeeping
Lectures, Workshops & Family Programs
Delivered by Nationally and Internationally Known Experts

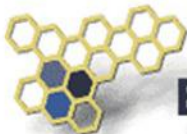
Topics may include:

- Making Peace & Places for Honey Bees
- More Bees; Better Bees
- All Pollinators Considered
- Bees – the Gift that Keeps Giving
- A Forager’s Challenge: Nutrition and Pesticides
- Landscape Ecology for Sustainable Beekeeping
- Innovative Partnerships, Home and Abroad

PLUS Social & Networking Opportunities:

- Wednesday Picnic
- Friday Banquet
- Field Trips
- Vendor and Exhibitor Space available for your business or organization

Come experience the wonder of the small but mighty honey bee!
For more information visit www.easternapiculture.org



EAS
Eastern Apicultural Society



A Note from the Past:

Taken from the Farmers Dispatch, Oct. 10, 1924

Bureau of Entomology Aid To Honey Industry

Beekeeping is an industry under development in this country as public appreciation of honey as a food continues to grow and create a demand. Honey is as sweet as old as the race and always held in esteem. Its flavor and aroma vary with the predominating kind of flower which the bees visit. Besides its use for table purposes honey is much used in cooking to replace all or part of the sugar, and it serves a purpose like that of sugar in the diet – it is a source of energy in readily available form.

The research of the bee-culture laboratory of the Bureau of Entomology of the United States Department of Agriculture is intended to throw light on the problems which arise in the beekeeping industry, such as the diseases affecting bees and the factors affecting the flow, flavor, or color of honey. Practically all of the extension teaching in this field has been turned over to the several states, which have continued it almost without exception. The correspondence of the laboratory is heavy. While the beekeepers of the country are at the present time contending with low honey prices in the general market, they are as a rule still caring for their bees as well as ever and are sending as many inquiries to the United States Department of Agriculture as formerly.

Several other divisions of the department co-operate with the bee-culture laboratory in work which concerns the beekeeper. These include the carbohydrate and microchemical laboratories of the Bureau of Chemistry, three offices of the Bureau of Agricultural Economics and the Office of Co-operative Extension Work. From time to time various other offices and bureaus contribute information.

Submitted by Lee Miller

Remembering those who have fought and continue to fight for our freedom



Easy Homestyle Chicken

Makes 4 servings

4 (3-1/2 to 4 oz. each) boneless, skinless chicken breasts
1/2 cup honey

1/2 cup buttermilk baking mix

2 teaspoons ground ginger

1 teaspoon seasoned salt

1/4 teaspoon pepper

2 Tablespoons vegetable oil

Coat chicken with honey; set aside. Combine baking mix, ginger, seasoned salt and pepper; mix well. Roll honey-coated chicken in seasoned mixture. Brown chicken in hot oil in nonstick skillet. Drain excess oil. Place chicken on rack in baking pan and bake at 350°F 20 to 30 minutes or until juices run clear.

Sweet and Sour Spinach Salad

Makes 1 serving

1 bunch spinach, washed thoroughly and dried

2 slices bacon

2-1/2 Tablespoons tarragon vinegar

3 Tablespoons honey

1 teaspoon grated fresh lemon peel

Juice of 1/4 lemon

1/2 hard cooked egg, grated

1 Tablespoon sharp cheddar cheese, grated

Remove stems from spinach and place on serving plate. Chill while preparing dressing. Fry bacon until very crisp. Drain and reserve fat. To bacon drippings, add vinegar and honey. Simmer two minutes. Add crumbled bacon, lemon peel and juice. Spoon hot dressing over chilled spinach. Garnish with grated egg and cheese. Serve immediately.

Honey Blondies

Makes 16 squares

1 cup honey

3/4 cup butter or margarine, softened

1 egg

1 teaspoon vanilla extract

2 cups all-purpose flour

1/2 teaspoon baking powder

1/2 cup semi-sweet chocolate chips

1/2 cup chopped toasted pecans

In medium bowl, cream honey and butter until light and fluffy. Beat in egg and vanilla. Add flour and baking powder; mix until combined. Fold in chocolate chips and pecans. Spread batter into greased 9x9-inch square baking dish. Bake at 350°F for 40 minutes, or until wooden toothpick inserted near center comes out clean. Allow to cool completely. Cut into squares.

Serving Size: 1 square

*Nutrition: 267 Calories * 13.2 g Fat Total * 3.07 g Protein * 36.6 mg Cholesterol * 36.5 g Carbohydrates * 105 mg Sodium * 1.17 g Dietary Fiber * 43% Calories from Fat **

Taken from www.honey.com



Stony Springs

APIARIES

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570-998-9464**

NORTHERN BRED STOCK

We are committed to hygienic lines that are winter hardy. We utilize a free natural selection breeding program and isolated mating yards.

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- Members of Northern State Queen Breeders Association
- Top Quality Queens and Nucs Available May thru September
- 2012 Northern Nucs \$90.00
- 2012 Northern Queens \$22.00
- All Nucs are 5 Frame Deeps

Asparagus with Honey Garlic Sauce

Makes 4 servings

- 1 lb. fresh asparagus
- 1/2 cup Dijon mustard
- 1/2 cup dark ale or dark beer
- 1/3 cup honey
- 1 clove garlic, minced
- 1/2 tsp. crushed dried thyme leaves
- 1/2 tsp. salt



and mite resistant Add asparagus to boiling, salted water (about 1-inch) and cook, covered, about 2 minutes or until barely tender. Drain. Combine mustard, ale, honey, garlic, thyme and salt; mix well. Pour over cooked asparagus.

Queens and Nutrition: 100 Calories * 2 g Fat Total * 506 mg Sodium * 17 g Carbohydrates * 0 mg Cholesterol * 4 g Protein * 1 g Dietary Fiber * 14% Calories from Fat *

Taken from www.honey.com

Going Out of Business Sale

200 hives - Live bees 2 bodies	12 Supers cut comb
727 Supers with combs	130 Bottom boards
390 Division board feeders - 1 Gallon	7 Hive stands
131 Comb honey supers	70+ Hive bodies deep supers 9-5/8
6 Complete sections & foundations	50+ 5-11/16 Shallow supers
300 Metal bound excluders	6 6-5/8 Supers
50 Wood bound excluders	Foundation for 5-11/16
46 Plastic excluders (new)	9 Comb foundation

Many more items

Powell's Apiaries
29 Hughey Road, Greenville, Pa. 16125 (Mercer Co.)

724-253-2243