



The Pennsylvania Beekeeper

August 2014
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The Official Organ of the Pennsylvania State Beekeeper's Association

News 'n Views...

I've decided that 'normal' is ... that there is no 'normal'. I actually figured that out some time ago, but I continue to make decisions based on the calendar. The calendar can work for many things, but nature is on it's own time schedule.

I have been a bit perplexed waiting on the spring honey flow. Just like last year, I needed to be in Harrisburg the last week of May. As I traveled southeast and across the Appalachian Mountains, more leaves were out and more plants in blossom. Black Locust blossoms seemed to be hanging beautifully from Harrisburg to almost State College. Thinking our northwestern blooms should be just a couple weeks away; I started doing some hive management in anticipation of a honey flow. I made some Juniper Hill splits, in hopes of making some comb honey. The wild cherries bloomed. The locust generally overlaps the last of the wild cherry bloom. Then barring too much rain, the honey flow is off to the races for the month of June. This time, nothing. Just a tease of locust. Multiflorarose was short. Blackberries very sparse. Tulip trees were so-so. Seemed to rain every other day. In fact our region only had 4 days without rain the month of June. Each time my hive on a scale would gain more than 2 lb./day, it would rain for the next three. By early July, I am normally taking off early honey. By early July, the hives were still slowly gaining surplus.

One of my 20 yards, spread across western Crawford County, seemed to be making honey in earnest. I pulled some supers to extract. It was unusually light, but the flavor was not the distinguishing 'minty' after-flavor of basswood.

Basswood is the last of our tree blooms in June and produces a very light honey. I was so puzzled with what I had, that I sent a sample to Texas A&M, for pollen analysis. This is the lab of Prof. Vaughn Bryant, one of the countries leading experts on pollens in honey. Just a week later the report found my sample to contain 50% sweet clover, 25.5% holly (winterberry?), 7.4% tulip tree, 6.4% field clovers with a sprinkling of magnolia, locust, blackberry, sumac and others. Who would've guessed? So, this confirmed my thought that the spring honey flow never really happened in my region. I never considered clover a main crop in this area and drier weather usually shortens any appreciable nectar flow.

So, 4 weeks later than any other year, I'm finally extracting my first crop of honey.

I would attribute the lack of bloom as a result of the brutally cold winter we experienced. I've seen full size trees without leaves, hedges that froze and restart from the roots. Blackberries canes dead. Trees slow to get life back in the branches and grow leaves. Some stone fruit orchards were completely ruined. A short, cold weather bloom in apples left many trees with nothing. The snow might be gone, but has had a lasting effect.

I have to wonder if the lack of spring honey flow is the reason we had far less swarming, in this region. There was no surge of food to crowd space. It would seem the bees were pacing a slower, steady buildup.

So normally... nah! There is no 'normal'.

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Please pay attention to upcoming events posted in this newsletter. Visit the state website as often as you can. www.pastatebeekeepers.org We try to put timely announcements on there. If you are on Facebook, you'll want to "LIKE" and "FOLLOW" <https://www.facebook.com/pastatebeekeepers> Same with Twitter types, <https://twitter.com/PABeekeepers> The social media pages have been growing and a year after it's beginning, the results have been positive. If you don't receive this newsletter by email, I would encourage you to do so. It's fast, easy to store, has hot-links, color pictures and saves a bunch of printing, folding and posting for our newsletter staff.

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News 'n Views (Continued from Page 1)

Note to all new beekeepers: ALL beekeepers in the state of PA are required to have a beekeeping license. You should contact the PA Department of Agriculture to obtain a beekeeping license, which costs \$10.00 for a 2-year license. The contact info for Karen in the PDA Apiary Section is 717-346-9567 or kroccasecc@pa.gov When you are registered, an inspector from the state will come every other year and look at your bees to determine if they have any diseases or pests, how to take care of any problems, and advise you on questions about your bees.

As I followed some of the associations on Facebook, it was fun to see the excitement of queen rearing across the state. With all the issues in beekeeping, it seems a good starting point is winter-hardy stock. This past winter certainly tested the genetic pool.

I would invite any club/association to submit an article relating your queen rearing experience this season for the newsletter. We can all learn something from your shared successes and failures.

Another of my 'totally useless tips': Occasionally, I get one of those drone-laying workers in a hive that goes queenless. They can make a mess of good worker comb. It seems I catch it before it's a total wreck, but there's multiple eggs ready to hatch. I get my handy spray bottle filled with sugar water and spray into all the cells. This should prompt the bees to clean out the cells and hopefully remove the eggs in the process.

Charlie Vorisek
President PSBA

IF THE READER WHOSE MEMBERSHIP EXPIRES 1/15 and receives the newsletter at 424 Golden Grove Rd., Baden, PA will send his/her name and an account of his/her beekeeping operation to the editor at 2565 Southside Road, Canton, PA 17724 by September 10th, he/she will receive a years free subscription to either *Gleaning in Bee Culture*, *American Bee Journal*, or *The Small Beekeepers Journal*. When you respond, please specify your choice of magazine.

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 .57 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.

If Momma Ain't Happy, Ain't Nobody Happy PSBA State Meeting, November 14 and 15.

Another guest speaker in November is Bret Adee, the largest beekeeper in America with some 80 000 colonies. Bret grew up in a beekeeping family – his father, grandfather and four uncles were involved in the bee business. Family get-togethers were mini beekeeping conferences where the primary topics were bee management, queen selection and disease control. Bret graduated in 1984 with a degree in accounting and entered the family business in 1986 as a fulltime beekeeper. In 1991 he entered the California pollination business with contracts for 2,000 hives of bees; that figure has grown to 60,000+ hives for the almond season. At present he has colonies in 10 states with his home base being South Dakota.

Bret has been active in the South Dakota Beekeepers Association, serving as Secretary and Treasure for a number of years. He was a representative to the National Honey Board election committee, has served as the AHPA representative to the National Honey Bee Advisory Board and was appointed co-chair of NHBAB in June 2010. Additionally, he has been the co-chair of the Pollinator Protection Work Group of the EPA Pesticide Program Dialogue Committee from Spring 2011 to the present.

Note from the Queen Chair

Hello everyone. The Pennsylvania Honey Queen Program is in the midst of another successful promotion year with our 2014 Honey Queen, Kaylee Kilgore, but the time has come to start spreading the buzz about the 2015 Queen and Princess positions.

The Queen Program provides an excellent opportunity for young women to gain professional experience with public speaking, presentation development, interviews and networking. Besides the tremendous resume and personal growth this program provides, the Honey Queen and Princess also afford an invaluable service to the beekeeping industry. Each year, these young women attend an average of 50 to 60 educational events, reaching more than 2 million people throughout Pennsylvania.

Your help is needed to keep our program strong. A flyer for the 2015 competition has been included in this newsletter and is available on the PSBA website. Please make copies and pass this information on to any young women you know who may be interested in the Queen Program.

Thank you all for your continued support of the Honey Queen Program and we look forward to serving you and the beekeeping industry for many years to come.

Rachel Bryson

PSBA's Annual Meeting November 14th & 15th

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. 14, 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, \$8.00 for ages 6-10, 5 & under, free. These prices include tax and tip. Please make your reservations with Yvonne Crimbring, (570) 673-8201, **before Nov. 7th.**

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

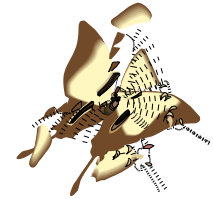
Don't forget about our Apiary Products Show* where your best honey and beeswax can win a ribbon. This is a friendly show that is great for new-bees and show veterans alike. Look for the show rules and class descriptions in this month's newsletter. We will take entries Friday afternoon, Nov. 14, 1:00 - 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 23rd at the cost of \$112.99 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.

Nature Notes August 2014



When we extract honey, two **thoughts** may go through our heads as we look at the stack of supers. "Is this all?" and "When will we be finished?"

Would the neighbors be impressed to see the **cascade of bees** clustered on the fronts and sides of our hives after formic acid is applied? Or terrified? Would they like to hear about the colony that suddenly goes berserk stinging the beekeeper who is trying to separate the brood nest hive bodies to set formic acid pads in place? Back into the house goes the beekeeper to scrape stingers from hands, arms, legs, and ankles. Then back out dressed in bee suit, gloves, and socks. When the hot hive is opened again, after the others have all gotten their formic pads, the hot bees have forgotten their grievance and are peaceful.

Hot weather brings us **peaches, sweet corn, tomatoes, and butterflies.**

Yes, **monarch butterflies** are in trouble on both their wintering and breeding grounds. Monarchs dancing southward in Pennsylvania will try to travel about 2500 miles to a mountainside near Mexico City. The monarchs we see are the descendants of monarchs that made the trip south last autumn.

Tiger swallowtails are big and bright yellow with a web of black veins; some tiger swallowtails are black instead of yellow.

Black swallowtails are black with yellow striping and fly out in the open. **Spicebush swallowtails**, also black with yellow striping, are more likely in the woods. Around the grape vines might be **red-spotted purple**, similar to a black swallowtail but with iridescent blue hind wings and no tails.

A **great spangled fritillary's** wings are pumpkin-colored with brown dots and lines. When this monarch-size butterfly is perched with wings closed, we can see underwings spangled with silvery-white tear-drops.

Silver-spotted skippers are 25-cent size and dash around the garden. When perched, they show a distinctive white square on the hindwing. A number of other smaller **skippers** chase each other in the garden, too. They are mostly brown, dash from place to place, and perch with wings folded over their backs.

Pearl crescents are nickel-size, perch with wings spread, showing a pattern of tawny, black, and beige coloring.

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Nature Notes (Continued from Page 5)

Cabbage whites are the English sparrows of our butterflies: arrived from Europe and common everywhere. **Sulfurs** are similar to cabbage butterflies, but yellow. A sulfur with dark wing edges is a **clouded sulfur**.

Hovering at a flower might be **clearwing hummingbird moth**. We have two species. Nature tries everything, so why not a day-flying moth that acts like a hummingbird?

Lucky and observant people may see a bright lemon-lime colored butterfly cross the garden. Almost as big as monarchs, **cloudless sulfurs** breed in the SE US and wander north in late summer. They always seem to be heading somewhere.

Barn swallows have gathered in flocks and spend part of the day side by side on powerline cables. They head south early.

While waiting for satellites to track across the top of the sky, we may be treated to the lightning-fast track of **shooting star**. When we stick a hand out the window of a fast-moving automobile, we can feel the atmosphere. Most shooting stars are the size of a grain of sand and they plow into the atmosphere at about 40,000 mph. At 40,000 mph, friction of air against the tiny bit heats the bit of rock and turns it to a gas that ignites leaving an evanescent trail in the sky.

By Tim Sterrett

Nominations are requested for the 2014 Beekeeper of the Year Award. This award is presented annually to a beekeeper that the committee feels meets the guidelines as listed on Page 13. If you would like to nominate a fellow beekeeper, please write a letter of recommendation and send to Stewart Mathias, 514 Earlys Mill Rd., Hummelstown, PA 17036.

Obituary

Robert J. Jenereski, age 72, of Marshall Township, passed away on Sunday, July 27, 2014. Son of the late Stanley and Helen (Faszcewska) Jenereski, Bob was a Master Beekeeper and Owner of Sunstream Apiary, which is one of the largest in Western Pennsylvania. He began beekeeping as a teenager growing up in Richland Township and has been tramping through the fields from West Virginia to Erie, surveying his hives for 53 years. An accounting graduate of what is now Robert Morris University, he spent 36 years working in financial positions at Westinghouse Electric and other companies. During all those years of indoor work, he continued to keep bees. Since his retirement in 1993, however he was able to devote much more time to his hobby. Over the past decade, he has almost tripled the number of his hives from 125 to 350. He is survived by his brother, Stanley Jenereski, of Richland Township. **Editor's note:** Bob was a lifetime member of the PSBA.

PA Honey Queen Report

Hello Again Beekeepers,

The past two months have been filled with presentations for me, from 4-H clubs, conventions and lots of story times.

June started off with a visit to a 4-H club in Rockwood, PA on the 5th. The members were very interested in what they can do to get involved in beekeeping and during the meeting they planted pollinator friendly flowers. I was hopefully able to provide some encouragement to them as potential future beekeepers.

On Thursday, June 12, I had the opportunity to attend the closing session of the 2014 Pennsylvania FFA Convention, where I promoted the Honey Queen program to other young women. I also spent time with some of the retiring State Officers, as well as the PA Fair Queen, the Pennsylvania Rabbit King, and several Dairy Princesses from around the state. This was a great event to meet and network with other commodity representatives from Pennsylvania.

June 24th and 25th I attended the National Ag in the Classroom Convention in my hometown of Hershey. I assisted Cathy Vorisek in presenting information about honey bees to teachers from all around the United States, and even a few from Canada.

With the start of July, my events focused on visiting several libraries. I visited three libraries and reached more than 120 children. I attended the Hollidaysburg Area Library on July 8 and 9, educating area youth on the importance of honey bees. We did a bee craft and the children got to see an observation hive.

On July 14, at the Roaring Spring Community Library, I spoke to older children, who took the time out of their summer reading to learn about honey bees.

The weather was beautiful on July 16 when I visited the Valley Community Library in Peckville, so we went outside to play a game, where the kids got to be honey bees and pollinated their own flowers. Hopefully this helped them understand how important honey bee pollination is.

At the end of the month, on July 26, I attended the Ligonier County Market and promoted the industry with a local beekeeper. Thank you to Paul Bagnall for inviting me to the market.

As the summer continues, don't miss out on your chance to invite me to your event. To invite me to an event, contact Rachel Bryson, queen program chair, at honeyqueen@pastatebeekeepers.org or [717-300-0146](tel:717-300-0146).

Kaylee Kilgore

Attention Counties: Please submit your 2014 list of officers and meeting dates to Yvonne as soon as possible. Her mailing address and email are listed on Page 8.

Upcoming Dates To Remember

Deadline for the September issue of *The Pennsylvania Beekeeper* is **August 25th**.



PSBA Summer Picnic

Saturday, August 9, 2014 at the Wade Fisher Bee Farm, McVeytown. Additional information will be posted on the [PSBA website](#) and printed in the newsletter as it becomes available.

Ag Progress Days

August 13 through August 15, 2014 at the Russell E. Larson Agricultural Research Center, Pennsylvania Furnace. See ad on page 19 for contact information to volunteer at the PSBA Booth or for details visit www.agsci.psu.edu/apd

Monroe County Beekeepers

Wednesday, August 13, at the Monroe County Environmental Center. For more information, contact Bob Armstrong at 570-620-9421 or email RJArmstrong1@verizon.net

National Honey Bee Awareness Day

Saturday, August 16th. Check with your local association, as there are multiple associations hosting special events.

Beekeepers of the Susquehanna Valley

Tuesday, August 19, 6:00 p.m. at the Aucker's Apiaries, Millville. For more information, email: info@thebeeyard.org or visit www.thebeeyard.org

Lancaster County Beekeepers

Tuesday, August 19, 6:00 p.m. at the Ebersole's home in Lancaster. Picnic. Contact Jim Pinkerton at jim@gatheringplacemj.com for more information.

Lehigh Valley Beekeepers

Thursday, August 21, 7:00 p.m., Lehigh Gap Nature Center, Slatington. Black bears & Bees, Pa. Game Commission WCO (TBD). Contact Steve Finke at 610-737-7676 or email sjfinke@msn.com for more information.

Montgomery County Beekeepers

Thursday, August 21, 7:00 p.m. at the 4-H Center, Skippack. Contact Jim Bobb at 610-584-6778 JimBobb@Verizon.net or visit their website: www.montcobeekkeepers.org for more information.

York County Beekeepers

Thursday, August 28, 7:00 p.m. in the Ruhl Community Room, Penn State York Campus. Guest speaker, Nate Weber, Bee Inspector: Tales from the Hive. For more information, contact Jeremy Barnes, honeybeewhisperer@gmail.com

North East PA Beekeepers

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

Wayne County Beekeepers

Monday, September 8, 7:30 p.m. at the Wayne County Park Street Complex, Honesdale. Contact Orna Clum at 570-677-7268 or oclum@comcast.net for more information.

Monroe County Beekeepers

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

Susquehanna Beekeepers of NEPA

Friday, September 12, 7:00 p.m. at the Claverack Bldg., Montrose. Contact James Wood at 570-934-1166 or visit their website www.susquehannabeekeeping.com for additional information.

Chester County Beekeepers

Saturday, September 13, 9:00 a.m., at the Stroud Preserve, West Chester. Visit the Association's website www.ChescoBees.org for more information.

Beekeepers of the Susquehanna Valley

Tuesday, September 16, 7:00 at the Union County Government Center, Lewisburg. For more information, email: info@thebeeyard.org or visit www.thebeeyard.org

Lancaster County Beekeepers

Tuesday, September 16, 6:00 p.m. at the North Museum of Science and Natural History, Lancaster. Discussion on winter prep and check the museum hive. Contact Jim Pinkerton at jim@gatheringplacemj.com for more information.

Lehigh Valley Beekeepers

Thursday, September 18, 7:00 p.m. at the Kutztown University. Movie Night, showing: "More than Honey". Picnic and plant swap. Contact Steve Finke at 610-737-7676 or email sjfinke@msn.com for more information.

Montgomery County Beekeepers

Thursday, September 18, 7:00 p.m. at the 4-H Center, Skippack. Contact Jim Bobb at 610-584-6778 JimBobb@Verizon.net or visit their website: www.montcobeekkeepers.org for more information.

York County Beekeepers

Thursday, September 25, 7:00 p.m. in the Ruhl Community Room, Penn State York Campus. Show and Tell, Honey Tasting and Honey Exchange. Contact Jeremy Barnes, honeybeewhisperer@gmail.com for more information.

Beaver Valley Area Beekeepers

Monday, September 29, 7:00 p.m. at the Beaver County Conservation Wetlands, Aliquippa. "What's happening in your bee yard." – Question & Answer. For more information, contact Pattie Zyroll at 412-848-3506, email: pattie.zyroll@elkem.com

North East PA Beekeepers

Wednesday, October 1, at 7:30 p.m. at 32 Comm St., Honesdale. Contact Charles Kinbar at 570-497-6402, email: purepahoney@gmail.com for more information.

Monroe County Beekeepers

Wednesday, October 8, at the Monroe County Environmental Center. For more information, contact Bob Armstrong at 570-620-9421 or email RJArmstrong1@verizon.net

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Upcoming Dates (Continued from Page 9)

Lehigh Valley Beekeepers

Friday, October 10, 6:00 p.m. Annual Banquet at the Fullerton Fire Co., Whitehall. Contact Steve Finke at 610-737-7676 or email sjfinke@msn.com for more information.

Susquehanna Beekeepers of NEPA

Friday, October 10, 6:00 p.m. at the Wood's home. Recap & Officers/directors meeting. Contact James Wood at 570-934-1166 or visit their website www.susquehannabeekeeping.com for additional information.

Chester Co. Beekeepers

Saturday, October 11, 9:00 a.m., at the Stroud Preserve, West Chester. Visit the Association's website www.ChescoBees.org for more information

York County Beekeepers

Saturday, October 11, 5:00 p.m. Annual Banquet at the Winterstown Fire Hall. For more information, contact Jeremy Barnes, honeybeewhisperer@gmail.com

Montgomery County Beekeepers

Thursday, October 16, 7:00 p.m. at the 4-H Center, Skippack. Contact Jim Bobb at 610-584-6778 JimBobb@Verizon.net or visit their website: www.montcobeekkeepers.org for more information.

Beekeepers of the Susquehanna Valley

Tuesday, October 21, 7:00 at the Union County Government Center, Lewisburg. For more information, email: info@the-beeyard.org or visit www.thebeeyard.org

Lancaster County Beekeepers

Tuesday, October 21, 6:00 p.m. at Dutch Gold Honey, Lancaster. Honey Round-Up: Discussion on winter preparation, a gadget competition, and honey tasting. Contact Jim Pinkerton at jim@gatheringplacemj.com for more information.

PSBA Annual Conference

Friday and Saturday, November 14 & 15, at the Country Cupboard/Best Western Inn, Lewisburg. Additional information will be posted on the PSBA website and is printed in the newsletter as it becomes available.

2015 Pennsylvania Farm Show

January 10-17 at the Farm Show Complex, Harrisburg. If interested in volunteering, contact Aaron Fisher at 717-242-4373 for more information.

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 pabeel@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.

Jeremy's Corner

David Suzuki, the Canadian geneticist and environmentalist, argues that when *homo sapiens* evolved in Africa approximately 150 000 years ago, their survival as hunters and gatherers depended on an intimate knowledge of nature, of the cycle of the seasons and the movement of animals.

10 000 years ago mankind discovered how to cultivate crops and the consequent agricultural revolution the concept of permanent settlements ended the nomadic life style for many. As a parenthesis, agriculture was probably the discovery of women who spent the day doing chores around camp while the menfolk were out hunting.

By 1900 there were 14 cities with populations of one million or more in a global population of 1.5 billion; the majority of the population lived in small towns and villages of between 150 and 200 people. Fast forward 100 years and the world population increased fourfold as the number of cities in excess of one million people surpassed 400. As the numbers increased so did our personal sense of space diminish. As children, our grandparents probably ranged safely throughout the neighborhood, our parents round the block, and the current younger generation is often confined to the back yard. As long as there is a park somewhere close they have no need to think of nature; indeed Suzuki points out that the average Canadian child spends 8 minutes a day outdoors and cannot identify five plants in his backyard, compared to six hours indoors in front of a television, computer or cell phone screen on which he can identify more than 100 company logos.

There is one error in this line of thinking and I am as guilty of it as anyone. And that is to think that nature is somewhere outside, and in particular that it is outside of us.

Writing in the January/February 2014 edition of *Orion*, Anthony Doerr suggests that "... 'Nature' is not some elfin, rejuvenating spa that provides 'Me' with a daily dose of fresh oxygen, mental health and organic broccoli. Increasingly the science of microbiology is showing that we carry 'Nature' with us everywhere we go. From the moment we emerge from our mothers we are colonized, seized and occupied by other entities."

He cites as examples that the microbiome in our mouths is so dense that if we decided to name one organism each second it would take fifty life times to name them all. We have ten times more bacterial cells than human cells, and as many as 100 trillion microbes in our gut, without which we would die.

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Jeremy's Corner (Continued from Page 11)

To which I would add that the water we drink and the air we breathe has been in existence, essentially unchanged, for literally millions of years. With every sip, with every breath, we are taking in particles that were absorbed by the first land mammals, never mind the dinosaurs or the apes that were to become hominids.

Jeremy Barnes

And we know that the gut of a honey bee can contain in excess of 3 million unicellular parasites we call noseema. That is beyond my capacity to imagine - angels dancing on the head of a pin are easier to envisage.

We are inextricable linked to our ancestors and our neighbors, whether the latter be a honey bee, an earthworm or a lady bug. And as such we are biologically interdependent. Even though more of us live in cities than ever before, we are all co-existing with nature. As Anthony Doerr writes, "In truth, no matter how far 'Inside' we go, the 'Outside' is always with us."

When children ask David Suzuki what they can do to save the world, his answer invariably is that the world is not in trouble. We're in trouble, but not the world. Famously, if pollinating insects disappeared, mankind would be severely challenged to survive. If mankind disappeared, the insects and the world would be just fine, thank you.

David Suzuki continues, "... If you want to look to the future, environmentalism isn't a discipline or a specialty like being a dentist or an artist or a musician. Environmentalism is a way of seeing our place in the world and seeing our inter-relationship with the biosphere. And we need everybody to see the world that way. So I tell young kids, follow your heart, but whatever your activity is, if you're a dancer or a musician or an athlete, see that your activity is made possible by good old Mother Nature, and treat her with more respect."

If each of us has the power to change just one thing - ourselves - and if the Outside and the Inside are ineluctably intertwined, then respecting and celebrating the Inside must impact on the Outside. If we are going to save the pollinators, first we have to save ourselves.

And that perhaps is another take on the zen of beekeeping. The beekeeper and his or her girls are interconnected at a deep level, and it's not confined to when we are suited up with smoker lit and hive tool sharpened.

Jeremy Barnes

Guidelines for Beekeeper of the Year

The following rules are absolute:

1. Must be an active member.
2. Active membership for 15 years in the State Association
3. People that are employed in the honeybee industry, and whose full time job is funded by tax monies are excluded.

Judgements made by the committee:

1. The individual's role with the State Association.
2. The individual's innovations.
3. The individual's promotion of the industry.
4. Although members in county associations are desirable, it is not necessary.
5. Beekeeper score card (items for judgement by committee).

Honey	producer
Queen	Raiser
	Showmanship of apiary products
	Pollinator

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.

Pennsylvania State University
Ag Progress Days
State College PA
August 12 – 14, 2014

The 99th Pennsylvania Farm Show
Harrisburg PA
January 10-17, 2015

For more information please contact
Aaron Fisher
aaron@fisherbeefarm.com
717-242-4373

Highlights from Selling Honey in PA presentation:

Honey is regulated by the Bureau of Food Safety, which is part of the PA Department of Agriculture

Laws affecting sale of honey:

1. "Honey Sale and Labeling"
Act 184 of 1974
(3 Pa. C.S.A. §§ 311 – 318)
2. "The Retail Food Facility Safety"
Act 106 of 2010
(3 Pa. C.S.A. §§ 5701 – 5714)

House Bill 2565 – Amends Act 106 to exempt retail food facilities and food establishments from registering their honey products with the Department of Agriculture when 100% of the products being offered are produced or processed on location.

General Guidelines:

1. As long as honey is made, processed, and sold on the same farm, the honey producer is exempt from the \$35 Food Safety Registration Application Fee.
 - *All Home Food Processor guidelines still apply.
 - **"On the farm" could be a true farm, a single family home, an apartment, or residential property. It is the site in which the honey is processed and produced.
 - No Food Safety Registration Application is required.**
 - *While **NOT** in the Food Safety "system", the honey producer **CAN** be inspected if there is a complaint.
2. If honey producer sells off-site of "farm" –
 - *(Including stores, farmers' markets, Internet, craft shows, restaurants, Ag fairs, etc.) Then, he or she **MUST** fill out a Food Safety Application AND **FOLLOW** the "Guidelines for the Sanitary Operation of Honey Extracting Facilities".
 - *Still **NO** \$35 fee if honey was made and processed on the "farm". There will be routine inspections of the processing site.

Frequently asked questions:

1. What if I raise, process and sell my honey on site ("farm"), but I need to buy in and sell another beekeeper's honey to keep up with the demand for honey? It is PA honey and I bottle it on my farm.

You need to register with Food Safety, pay the \$35 registration fee, and you will be inspected.

You are not exempt because the honey is not produced and processed on the same site.

2. I have well water. Since I don't use a lot of water in the production of the honey, just the clean up, can I buy and use bottled water rather than getting my well water tested (which costs a fair amount of money)?

Food Safety's Response: "He could use water from any approved source, so yes, bottled water would work (spring or distilled); although, he will need to have means for hand washing as well as cleanup... which will require heating the water. Well water testing is not the expensive... perhaps \$10-\$15 per year for coliforms... seems to me he would spend that on bottled water, as well as whatever he would need to get the warm water to a hand wash sink setup..."

3. What if I sell other food products grown on my farm?

This does **NOT** exempt you from any other Food Safety Rules and Regulations. It only applies to honey.

4. What if I am selling my honey in another state?

You **MUST** register with Food Safety.

You **MUST** pay the \$35 registration fee.

You **WILL** be inspected by a Food Safety Inspector about every 24 months.

5. What if I belong to a club and we have an extracting site (honey house) that many members use?

The site **MUST** be registered.

The \$35 Food Safety Registration fee **MUST** be paid.

Although the "club name" can be listed as the "owner" on the registration, the name of an actual PERSON, who is responsible for the honey house operation (perhaps the club president) must be listed with the owner information. The beekeepers that come to that site **do NOT** need to register, but must be able to show that honey was processed there.

The owner/operator should **keep a log** with names and dates of beekeepers extracting honey at that site.

6. What if honey is made and processed on the "farm", and then wholesaled?

You **MUST** register with Food Safety.

You **do NOT** have to pay the \$35 registration fee.

You **WILL** be inspected by a Food Safety Inspector about every 24 months.

7. What if I want to have the statement, "Reg. Penna. Dept. Agr." Or the "PA Preferred" on my honey bottle?

(Continued on Page 17)

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

Selling Honey in PA (Continued from Page 15)

You **MUST** register with Food Safety.
 You **MUST** pay the \$35 registration fee.
 You **WILL** be inspected by a Food Safety Inspector.

8. What is PA Preferred?

PA Preferred is a state-supported agricultural marketing program. The State Department of Agriculture launched the PA Preferred program to identify and promote food and agricultural products grown, produced or processed in Pennsylvania. Please see the Pennsylvania Department of Agriculture’s website for additional information. (www.agriculture.state.pa.us)

9. What are the benefits of being a PA Preferred member?

- *It promotes PA agriculture.
- *It is FREE.
- *Many Pennsylvanians want to buy and use local products.
- *Marketing tool to help with sales.

10. What should be on a PA honey label?

- *Common name (example: Honey)
- *Ingredient(s) (example Honey)
- *Manufacturing or processing address
- *Net weight of the honey

Honey is the common name and it is a single ingredient, so label should say “HONEY”.
 Address of the processor or distributor. If from extracting site used by others, enter “code” or date of extraction too.
 There must be enough of an address so that the site could be found using a public search.

- Business Example: Bees’ Gold, Harrisburg, PA
- Individuals’ Example: John and Jane Beekeeper, Main Street, Harrisburg, PA (or PO Box 1, Harrisburg, PA)

11. What should I expect from a Food Safety Inspection?

- *Inspectors prefer to do inspection while extracting is occurring.
- *Inspectors like clean, unbroken equipment.
- *Inspectors may or may not call first.
- *Inspectors will usually leave a business card if no one is on site.
- *Inspections last 15 minutes or more.

Questions for Food Safety?

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<http://www.eatsafepa.com>

Prepared by Karen Roccascecca, State Apiarist, PA Dept. of Agriculture, 717-346-9567, kroccasecc@pa.gov

This information is designed as guidelines. Please contact Food Safety for additional information.
 Revised: March 2014

Recipes

Fresh Zucchini Toss

- 1/2 cup - vegetable oil
- 1/3 cup - white wine vinegar
- 1 clove - garlic, minced
- 1/3 cup - honey
- 1/2 tsp. - seasoned salt
- 1/4 tsp. - black pepper
- 2 cups - zucchini, coarsely shredded
- 1 head - iceberg lettuce, cored, rinsed and torn into pieces*
- 1/2 cup - red onion, thinly sliced
- 1 cup - seasoned croutons
- 1 cup - grape tomatoes or tomato wedges

Combine first six ingredients thoroughly in blender or shake in a jar. Pour over zucchini. Chill 30 minutes or more. Place lettuce in a large salad bowl. Add zucchini mixture and toss lightly. Garnish with onion, croutons, and tomatoes. *6 cups of mixed greens may be substituted for iceberg lettuce.

Easy Pickled Beets

- 4 cups - light honey
- 2 cups - beet juice from canned beets
- 2 cups - apple cider vinegar
- 1 tsp. - ground cloves
- 1 tsp. - ground allspice
- 1 Tbsp. - ground cinnamon
- 1/2 cup - lemon juice
- 16 cups - fresh or canned beets, whole (small or large), sliced

Bring all ingredients except beets to a boil in a large soup pot. (You may need more than one pot.) Add beets. Simmer 15 minutes. Let cool, then place in covered jars in refrigerator. Refrigerate at least 3 days before using. Keeps 2 to 3 months in refrigerator.

Both recipes from the National Honey Board
www.honey.com

For Sale

Spring and Summer 5-Frame Nucs

Available for pickup in
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Call for availability and pricing.

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Ask for Aaron

PENNYSYLVANIA
Honey Queen

Ladies, are you a Pennsylvania resident between the ages of 18 and 24 as of Nov. 1?
Do you plan to pursue a career in agriculture, education, marketing or communications?
Would you like to represent an important agricultural industry?

**Consider applying for the position of
Pennsylvania Honey Queen!!!**

- ✦ 0.25*One year reign
- ✦ Attend a variety of events throughout Pennsylvania
- ✦ Learn more about honeybees and beekeeping
- ✦ Educate the public about the importance of honeybees in agriculture
- ✦ Develop important skills: public speaking, communication, time management, writing, and more!
- ✦ Network with government officials, business leaders, other commodity groups
- ✦ Opportunity for advancement! The Pennsylvania Honey Queen competes for American Honey Queen or Princess and the chance to travel the United States for one year!

Need more information or an application?

Contact: Rachel Bryson

Chair, PA Honey Queen Program

717-300-0146 or rachelbryson12@gmail.com

Visit the following websites for more information:

www.pastatebeekeepers.org/queen.htm

www.facebook.com/PennsylvaniaHoneyQueenProgram



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