BEE *BUZZ*

JULY 2022

Inside this issue:

From the President....

Greetings Members,

I've been to a couple of apiaries in the last few weeks and the new beekeepers that I visited are doing well. One person has a great eye spotting the queen and she was not marked. The nectar flow will slow down in July and if you have supers on you may want to think about extracting. We have a club extractor you can borrow for 5 days and return clean. The kit comes with the extractor, honey bucket, strainer, and uncapping roller. Everyone has a preference on what they use to uncap the honey. Some use a knife or decapping tool. It's a lot of fun but can become very sticky. A pan of warm water nearby helps greatly.

It is also time to think about mite treatment. The web site https://honeybeehealthcoalition.org/ hive management is by far the best resource you can use to learn about different treatment options. Pay close attention to the temperature range the different treatments require. It is very important that you treat for mites unless you plan to raise treatment free bees. You need to go into winter with a low mite count or you will not have bees come spring. Mite reproduction does not slow down and the number of bees in the hive will decrease to the point the hive cannot survive. You also need to leave at least 60 pounds of honey in the hive so all you new beekeepers probably will not have any honey to take the first year. Just enjoy the honey that you get from scraping off burr comb.

If you are a new beekeeper and want to learn more about mite treatment, send me a message on FB or Slack, and if there is enough interest, we can hold a zoom session to talk. I know it is a sensitive topic but sometimes we overstress it too.

Keep checking on your bees and control the small hive beetles with traps, swifter pads, or other devices that will trap the SHB. I have not seen many until this last week. One hive has several of them and I need to put in traps the next visit. Be careful if you use oil in the traps. It will ruin brood and kill bees if spilled. I use DE just knowing that I will spill the oil. If your hive population becomes low, they will also have a hard time preventing wax moths from invading the hives or more. You may need to plus up the hive with capped brood from another hive if the numbers get too low. Just remember how many bees you had with a NUC then double. You need a lot to forage, housekeeping and pest control. Take action quickly before you have to pull the frames and place in the freezer because the wax moth took over the hive.

Tim Schartung
President

OLD TIMER'S WAY

I would like to add a few comments to the fine article *Honey Collection* by D. Askquith-Ellis.

Honey absorbs moisture from the air. I do not take supers off on extremely humid days. The supers then go to a low humidity, air conditioned room. At room temperature more honey remains in the comb versus the comb being heated. The honey is not being wasted, as the bees will clean it out; plus with unheated combs there is less chance of the comb being blown out while being spun. The honey is sealed in buckets and on a hot sunny day is placed outside in the sun but covered with a black plastic bag. I then skim the sediment off the top, no straining necessary. I heard honey loses its flavor if exposed to sunlight in clear containers.

Wet supers are placed on the inner cover and any outside entrances are sealed. This is a precaution against robbing. This excites the bees and they come charging out of the hive, not realizing the sweet smell is overhead. Sometimes rather than moving the honey down the bees will just refill some cells. If an empty space is provided between the wet super and inner cover, the bees prefer to take the honey down. I will use an empty super for the spacer or place wet shallow frames in a deep body. I do this about an hour before sunset and by morning they settle down, too late to start robbing. I should add to never work your bees after dark, as they become more aggressive.

I believe wet supers and cappings placed near the hive will encourage robbing. The following method which I will describe has worked for me. I build a critter proof box large enough to hold my supers and screens of cappings. A large opening is cut out and covered with 1/4" mesh hardware cloth. This box is placed inside an open shed, or you can use some kind of weatherproof roof. The idea is to place this contraption as far away as possible from the hive. I suggest a good distance is a football field away. It doesn't take long for the bees to find it. There is frenzy around the supers, but back home in the bee yard things are calm. It would not hurt to put in entrance reducers in case of robbing.

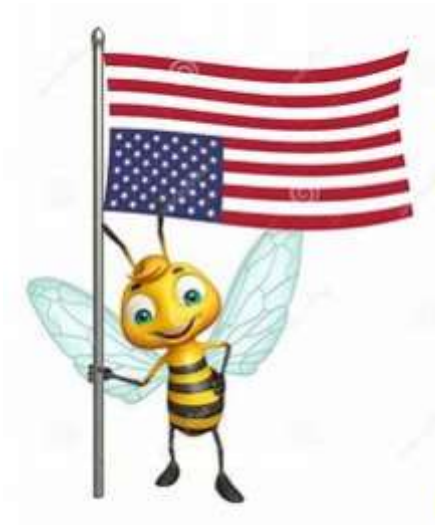
Ken Schaefer

Meeting Dates for 2022....

Below are the meeting dates for 2022. They are subject to change.

July 31st - Willoughby Farm, 631 Willoughby Ln, Collinsville
Aug 28th - Outdoor meeting 6 Mile Museum,3 279 Maryville Rd, Granite City, IL
Sept 25th - Outdoor meeting location, Rich and Darla Perkins, Freeburg
Oct 28th - St Clair Count Farm Bureau, Belleville
Nov 18th - Madison County Farm Bureau, Edwardsville
Dec – no meeting
If anyone would like to host the July 31st meeting at their apiary please let

Have a Happy and Safe 4th of July.



WE ARE GROWING...

Welcome to Brad Moose, he became a SBA member in June.

Proper Labeling of Honey and Honey Products: Guidance for Industry

Additional copies are available from:
Office of Nutrition and Food Labeling
Food Labeling and Standards Staff HFS-820
Center for Food Safety and Applied Nutrition
Food and Drug Administration
5001 Campus Drive
College Park, MD 20740
(Tel) 240-402-2371 http://www.fda.gov/FoodGuidances

You may submit electronic or written comments regarding this guidance at any time. Submit electronic comments to https://www.regulations.gov/. Submit written comments on the guidance to the Dockets Management Staff (HFA-305), Food and Drug Administration, 5630 Fishers Lane, rm. 1061, Rockville, MD 20852. All comments should be identified with the docket number FDA-2006-P-0207 listed in the notice of availability that publishes in the *Federal Register*.

U.S. Department of Health and Human Services
Food and Drug Administration
Center for Food Safety and Applied Nutrition

February 2018

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Proper Labeling of Honey and Honey Products: Guidance for Industry

This guidance represents the current thinking of the Food and Drug Administration (FDA or we) on this topic. It does not establis rights for any person and is not binding on FDA or the public. You can use an alternative approach if it satisfies the requirements applicable statutes and regulations. To discuss an alternative approach, contact the FDA staff responsible for this guidance as list the title page.

I. Introduction

This guidance is intended to advise the regulated industry on the proper labeling of honey and honey products in accordance with sections 402 and 403 of the Federal Food, Drug, and Cosmetic Act (the FD&C Act) (21 U.S.C. 342 and 343) and its implementing regulations. Accurate and consistent labeling of honey and honey products helps to ensure that honey and honey products are not adulterated or misbranded and enhances consumers' ability to make informed choices among products.

FDA's guidance documents, including this guidance, do not establish legally enforceable responsibilities. Instead, guidances describe our current thinking on a topic and should be viewed only as recommendations, unless specific regulatory or statutory requirements are cited. The use of the word *should* in FDA guidances means that something is suggested or recommended, but not required. Throughout this guidance, "you" refers to firms that manufacture, process, pack, label, or distribute honey and honey products and to persons who are authorized to act on behalf of such firms.

II. Background

We are issuing this guidance document, which includes a summary of the current legal authorities that are most relevant to the labeling of honey, to address key questions and answers on the labeling of honey.

Misbranding

Under section 403(i) of the FD&C Act, a food is misbranded unless its label bears: (1) the common or usual name of the food, if there be any; and (2) the common or usual name of each ingredient, if the food is fabricated from two or more ingredients. The common or usual name for a food may be established by common usage or by regulation (21 CFR 102.5(d)). The common or usual name must

name for a food may be established by common usage or by regulation (21 CFR 102.5(d)). The common or usual name must accurately identify or describe, in as simple and direct terms as possible, the basic nature of the food or its characterizing properties or ingredients, and may not be "confusingly similar to the name of any other food that is not reasonably encompassed within the same name" (21 CFR 102.5(a)). Moreover, under 21 CFR 101.4(a)(1), ingredients required to be declared on the label or labeling of a food must be listed on its label by common or usual name in descending order of predominance by weight. Furthermore, under section 403(a)(1) of the FD&C Act, a food is misbranded if its labeling is false or misleading in any particular.

Adulteration

Under section 402(b) of the FD&C Act, a food is adulterated if: (1) a valuable constituent has been omitted in whole or in part from a food; (2) if any substance has been substituted wholly or in part; (3) if damage or inferiority has been concealed in any manner; or (4) if a substance has been added to a food so as to increase its bulk or weight, reduce its quality or strength, or make it appear to be better or of greater value than it is.

III. Questions and Answers (Q & A)

To further provide guidance to industry on the proper labeling of honey and honey products in accordance with our laws and regulations, we have developed the following questions and answers.

1. **What is honey?**

   Reference materials in the public domain define honey as "a thick, sweet, syrupy substance that bees make as food from the nectar of plants or secretions of living parts of plants and store in honeycombs." FDA has concluded that this definition accurately reflects the common usage of the term "honey."

2. **How shall I name my honey?**

   If a food contains only honey, the food must be named "honey," which is its common or usual name (see section 403(i) of the FD&C Act and 21 CFR 101.3(b)). The common or usual name may also include the source of the honey, such as "Clover Honey," on the label. (See Q&A 3, below). Because honey is a single-ingredient food, you do not need to include an ingredient statement on the label.

   (Please note that this answer pertains solely to how you name your product; other labeling requirements (e.g., net weight, nutrition facts) apply to the product. For more information, see FDA's Food Labeling Guide at https://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformati on/LabelingNutrition/ucm2006828.htm.)

3. **Do I have to declare the floral source of honey?**

   No. You do not have to declare the floral source of honey on the label. However, you may label the honey with the name of the plant or blossom if you or the honey producer has information to support the conclusion that the plant or blossom designated on the label is the chief floral source of the honey. Names such as "Orange Blossom Honey," "Clover Honey," or "Wild Flower Honey" are acceptable. (See FDA Compliance Policy Guide, section 515.300.) Any claims about the floral source of the honey must be truthful and not misleading (see section 403(a)(1) of the FD&C Act).

4. **If a food consists of honey and a sweetener, such as sugar or corn syrup, can I label the food as only "honey"?**

   No. A product consisting of honey and a sweetener cannot be labeled with the common or usual name "honey" because "[t]he common or usual name of a food . . . shall accurately identify or describe . . . the basic nature of the food or its characterizing properties or ingredients" (21 CFR 102.5(a)). Identifying a blend or a mixture of honey and another sweetener only as "honey" does not properly identify the basic nature of the food. You must sufficiently describe the name of the food on the label to distinguish it from simply "honey" (21 CFR 102.5(a)).

5. **If a food consists of honey and a sweetener, such as sugar or corn syrup, how shall I label the food**?

   For a food consisting of honey and a sweetener, the label must, among other information, include both of the following:

   - A statement of identity, which must accurately identify or describe the basic nature of the food or its characterizing properties or ingredients (see section 403(i) of the FD&C Act, 21 CFR 101.3(b), and 21 CFR 102.5(a)): for example, "Blend of honey and corn syrup," if the food has more honey than corn syrup (conversely, "Blend of corn syrup and honey," if the food has more corn syrup than honey).
   - The common or usual name of each ingredient in the ingredient statement. In this case, the ingredient statement would show "honey" and the common or usual name of the sweetener (e.g., "sugar," "corn syrup"), in descending order of predominance by weight (see section 403(i) of the FD&C Act and 21 CFR 101.4(a)(1)).

   You should also refer to section 403 of the FD&C Act and 21 CFR part 101, as other labeling requirements (e.g., net weight, nutrition facts) apply to your product. For more information, see FDA's Food Labeling Guide at https://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformati on/LabelingNutrition/ucm2006828.htm.

6. **If a food consists of honey and a flavor ingredient, such as natural raspberry flavor, what are the labeling requirements?**

A. If your labeling makes any direct or indirect representations with respect to the primary recognizable flavor (e.g., by word or vignette), other than through the statement of ingredients, the product is considered to have a characterizing flavor and must be labeled in accordance with 21 CFR 101.22(i). In such a case, you should choose a name that accurately describes the food with its characterizing flavor, such as "raspberry-flavored honey" (see section 403(i) of the FD&C Act, 21 CFR 101.3(b), and 21 CFR 102.5(a)).

B. In the statement of ingredients, the label must follow the requirements set forth in 21 CFR 101.4. The labeling must include the common or usual name of each ingredient in the ingredient statement. For a food consisting of honey and natural raspberry flavor, the ingredient statement would show "honey" and "natural flavor," in descending order of predominance by weight (see section 403(i) of the FD&C Act, 21 CFR 101.4(a)(1), and 21 CFR 101.22(h)(1)).

You should refer to section 403 of the FD&C Act and 21 CFR part 101, as other labeling requirements (e.g., net weight, nutrition facts) apply to your product. For more information, see FDA's Food Labeling Guide at https://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformati on/LabelingNutrition/ucm2006828.htm.

7. How would consumers know whether the food is honey, a blend of honey and another sweetener (e.g., sugar or corn syrup), or a honey product that contains other ingredients?

Consumers would know what the food is and what the food contains by reading the label. A properly labeled package of only honey would show the name of the food as "honey," and it would not need an ingredient statement because it would only contain one ingredient. By comparison, a properly labeled package of a blend of honey and a sweetener or other ingredients would have a statement of identity that accurately describes the food, such as "blend of honey and sugar," "blend of honey and corn syrup," or another appropriately descriptive term, and an ingredient statement that lists each ingredient, such as "honey" and "sugar," or "honey" and "corn syrup."

8. How would consumers know if a food product that contains two or more ingredients contains honey?

Consumers would know that a food product contains honey as one of the ingredients by reading the ingredient statement. A properly labeled food product would list the ingredient by its common or usual name, "honey," in the ingredient statement.

9. What enforcement authorities does FDA have for food products that are represented solely as "honey," but contain other ingredients?

FDA's enforcement authorities for food products that are represented as "honey," but contain other ingredients, are described below.

Case A: A product is labeled as "honey," but it contains natural raspberry flavoring. The ingredient statement lists only "honey."

According to section 403(i) of the FD&C Act, a food is misbranded unless the label bears: (1) the common or usual name of the food, if there be any; and (2) the common or usual name of each ingredient, if the food is made from two or more ingredients. In this case, the name of the food, "honey," does not accurately describe that the food is a raspberry-flavored honey, so "honey" is not an appropriate common or usual name under 21 CFR 102.5(a). Moreover, the ingredient statement lists only one ingredient, "honey," while the food contains "honey" and "natural flavoring." Therefore, the product fails to satisfy the requirements under 21 CFR 101.4(a)(1) and section 403(i)(2) of the FD&C Act, and FDA would consider such product to be misbranded.

Case B: A product is labeled as "honey," but it contains honey and another sweetener, such as sugar or corn syrup. The ingredient statement lists only "honey."

Under section 402(b) of the FD&C Act, a food is adulterated if any valuable constituent has been omitted in whole or in part, if any substance has been substituted wholly or in part, or if any substance has been added so as to reduce the quality of the food or make it appear to be better or of greater value than it is. In this case, the food is represented as honey when another sweetener (e.g., sugar or corn syrup) has been substituted in part for honey. Products that contain only honey and no other ingredients are considered more valuable than a food that contains both honey and sugar or both honey and corn syrup. Therefore, we would consider such product adulterated under section 402(b)(1) of the FD&C Act because a valuable constituent (honey) has been omitted in part; under section 402(b)(2) of the FD&C Act, because a substance (sugar or corn syrup) has been substituted in part; and/or under section 402(b)(4) of the FD&C Act, because a substance (sugar or corn syrup) has been added to the honey so as to increase its bulk or weight or make it appear better or of greater value than it is.

Further, we would consider such food misbranded under section 403 of the FD&C Act due to improper labeling of the food: *i.e.*, the name of the food and the ingredient statement (see Case A and Q&A 5).

10. How does FDA monitor imported products labeled as honey to ensure that they contain only honey as the sole ingredient?

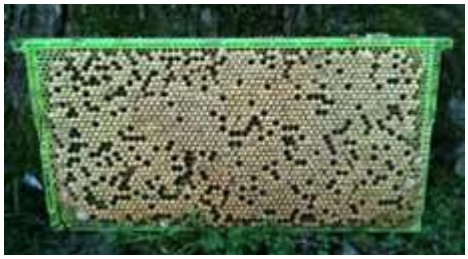
We have a long-standing import alert for surveillance of honey for adulteration with cane or corn sugars (see Import Alert 36-01 at https://www.accessdata.fda.gov/cms_ia/importalert_108.html). Such a product would be detained until we determined that the product was not adulterated or misbranded.

1 This guidance has been prepared by the Office of Nutrition and Food Labeling, Food Labeling and Standards Staff, in the Center for Food Safety and Applied Nutrition at the U.S. Food and Drug Administration. Webster's New World College Dictionary (Wiley Publishing, Inc., Cleveland, Ohio 2010). See also: "Honey is a thick, sweet liquid made by bees from flower nectar," Sharon Tyler Herbst and Ron Herbst, The Deluxe Food Lover's Companion (Hauppauge: New York, 2009); "Honey [is a] sweet, viscous liquid food, dark golden in color, produced in the honey sacs of various bees from the nectar of flowers," Encyclopedia Britannica Online, 2017, available at http://www.britannica.com/EBchecked/topic/270849/honey; and "Honey is the natural sweet substance produced by honey bees from the nectar of plants or from secretions of living parts of plants . . . ," CODEX Standard for Honey CODEX STAN 12 -1981, available at: www.fao.org/input/download/standards/310/cxs_012e.pdf. 3Honey is more valuable than other sweeteners. See "Sugar and Sweeteners Yearbook Tables," United States Department of Agriculture Economic Research Service. 2017. Available at: https://www.ers.usda.gov/dataproducts/sugar-and-sweeteners-

July in Southern Illinois By Ken Kloepper

DISCLAIMER: The most important thing to remember is that you cannot manage honey bees by a calendar. Location, topography, climate, weather, floral resources , and management goals are all factors to consider.

- July normally brings heat and humidity to Southern Illinois, and it has now bee 3 months since you last performed a mite count at the beginning of the season.
- It is important to perform a mid season mite count early in July as the queens have been steadily building up the hive population to this point.
- Now that the main spring flows are ending, and the bees are entering the summer dearth, the mite load unfortunately has been steadily growing. A mite count above 3% means treatment of some type is necessary sooner rather than later. It is much easier to limit the mite growth, than to reduce it once it has gotten too high!
- There are many treatments options with varying degrees of complexity and success!
- As some form of mite treatment is usually necessary in July, a number of options include:
    - √ Apiguard –thymol based Miticide
    - √ Api-Life Var—thymol based Miticide
    - √ Apistan—Tau Fluvalinate based Miticide
    - √ Apivar— Amatraz based Miticide
    - √ HopGuard 2—Beta Acid of Hops
    - √ Mite Away Quick Strips—Formic Acid based Miticide
    - √ Oxalic Acid Vapor—Oxalic Acid based Miticide
    - √ Oxalic Acid Dribble—Oxalic Acid based Miticide
    - √ Brood Break— IPM(integrated pest management) Method
    - √ Drone Trapping - IPM
    - √ Powdered Sugar—IPM



HONEY COLLECTION AND EXTRACTION

by D. Askquith-Ellis N.D.B.

If, when you visit the bees to collect the honey, some of the honey is uncapped test for 'ripeness' by shaking the comb. If honey shakes out it is not ready and the frame should be given back to the bees to ripen. If it is extracted with the rest of the honey it may cause fermentation and the loss of all your honey. When the supers are full of capped honey they are ready for extraction but before you can bring them home you must remove the bees from them.

Removing the Bees

This can be done in a number of ways

Using a bee escape of some sort - Porter, Canadian etc.
Using a 'fume' board' to drive the bees down into the brood nest
Brushing the bees from each individual comb
Using a mechanical blower to blow the bees out of the supers.

BEE ESCAPES

The principle of these is to allow the bees to exit the super but not allow them to return. The board containing the escape is placed below the super/s to be cleared (no more than 2 at a time) and the supers closely covered with a crown board (without holes) or a cloth. It is most important to make sure the supers and covering are bee tight. There is nothing the bees like better than to steal back the honey you think you are stealing from them!

Leave the hive for 24 hrs (12 in the case of a Canadian bee escape board) and when you return,there will (hopefully) only be a very few bees in the supers. In some instances the bees will not leave the super. This is usually caused by

a) the bee escape being blocked b) the bee escape allowing two way passage of the bees c) there being not enough room for the bees below the bee escape d) the queen having got into the supers and eggs and grubs are present. or e) the bees are getting access from the outside through a small gap!

Check all these and correct as necessary.

Remove the 'bee free' supers to your house or your car in the event of the bees being in an out- apiary, ensuring the doors and windows are all closed!

NOTE: Make sure the Queen isn't in the honey supers before putting the escape board on. You want to make sureshee is in your brood boxes.

FUME BOARDS

Fume boards use a chemical which drives the bees away from the board and thus out of the super. Two chemicals are in common use, Benzaldehyde and Butric anhydride (BE-GO). Benzaldehyde is oil of bitter almonds and used carefully is quite safe but it may cause some irritation to the skin of some people. Butric anhydride is also safe but the smell is quite objectionable to some people.

A fume board is made to the dimensions of the hive top with 4" deep sides, a piece of absorbent cloth (or sacking) is pinned to the underside. This cloth is lightly doused with the chosen chemical. the crown board is removed from the hive, the bees are smoked moderately and the fume board is placed on top. The smoke makes the bees start to retreat from the supers and the fumes finish the process. It is very quick and effective and requires only one visit to an out apiary.

BRUSHING THE BEES *(editor: not a first choice... harms the bees, makes them mad, etc.)*

Take to the apiary an empty super, a crown board to keep it off the ground, and a cloth to cover it. Place the crown board on the ground beside the hive, the empty super on it and cover with the cloth. Remove the roof and crown board from the hive and smoke the bees. Remove one frame at a time from the supers, brush the bees from it onto the ground in front of the entrance, place the bee free frame into the waiting super and cover. Repeat until you have cleared all the frames, using the newly emptied super for the next box of cleared frames.

MECHANICAL BLOWER

This machine blows the bees out of the super. The supers to be cleared are first removed from the hive and the roof replaced. The supers are placed one at a

time on the roof with the top bars facing the back of the hive. The blower is directed from behind the hive blowing a stiff blast through the frames. The bees will be blown to the ground in front of the hive.

NOTE: Make sure the Queen isn't in the honey supers before blowing the bees out of the honey super.

Extracting The Honey

There are two main types of extractors - the tangential and the radial. Each holds a varying number of frames and extracts by centrifugal force. The difference lies in the way the frames are held within the unit.

In the radial extractor the frames are held like the spokes of a wheel on the radii of the rotor. The top bar of the frame is furthest away from the centre to take advantage of the slope of the honey cells. Honey flows from both sides of the comb at the same time.

The tangential extractor holds the frames at right angles to the radii and the honey is extracted from only one side at a time. Some of these extractors have a double sided cage and this swings through 90 degrees if the direction of the motor is reversed. Others (more commonly) are non-reversing and the frames have to be turned by hand. Extract half the honey from the first side, turn and extract all the honey from the second side, turn again and fully extract the first side. This is to prevent the combs disintegrating under the pressure of centrifugal force.

Always load extractors evenly and remember that pollen and set honey do not come out and may cause the extractor to swing about over the floor.

If you are going to sell even a small amount of your honey you must use a stainless steel or food grade polythene extractor. There are many old tin extractors on the market but my personal view is to leave them well alone. Hire the association extractor until you can afford to buy a 'proper' one! This will also give you the experience of at least one sort of extractor which will enable you to make a more knowledgeable choice when you do buy. ***(editor: Better yet: find a mentor and try their extractor; for a very small amount of honey ask to extract your honey when the mentor is doing their extracting – remember, cleanup is a chore!)***

The Extracting Room

Honey is incredibly sticky and gets into the most inaccessible place -when choosing a room in which to extract remember this!! For newcomers, the kitchen is the most popular place to extract honey, it has a sink and water supply and hopefully a washable floor (if not put polythene over it). Put a layer of newspaper over the floor and keep plenty handy to cover the spills as they occur.
You will need a knife or special de-capping fork to de-cap the honey and a container m which to catch the cappings and drippings of honey.The knife can be a serrated kitchen knife or a heated knife especially for de-capping. The container should be big enough to catch the cappings without them dropping on the floor and ideally a strainer is in place within it to allow some of the honey to drain from the cappings. A bridge, into the centre of which a nail is driven, is placed over the container and the frame is balanced on the nail whilst decapping. This allows the frame to be turned easily. -

Cut the cappings from the honey as close to the surface as possible leaning the comb to one side to allow the cappings to fall away from the frame. Place the decapped frame-into the extractor and continue until it is full. Extract slowly at first and build up speed as the frames empty of honey. Continue in this way until the job is finished.

After extracting the spring flow replace the supers on the hives for the bees to clean and refill. Having extracted the summer flow the supers must be stored for next year. There are two things you can do with these 'wet' supers - that is the supers containing the newly extracted comb. Either replace them on the hives for the bees to clean up then store in a shed, outside, or on the hives over the crown board ensuring mice cannot get access to them, or store them 'wet' in a bee and mouse proof place. It is said that putting wet supers on the hives in spring encourages the bees to enter them, the down side is that the honey left in them may ferment and smell nasty.

The Honey

Honey should if possible be strained directly from the extractor but if it has started to granulate in the comb it will not go through a fine strainer. In this situation it may be either warmed immediately, strained and stored in buckets or it may be run straight into buckets. In this case, before it is bottled it must be warmed until it becomes liquid, and strained. Of course for your own use you do not have to strain it at all.

Honey that is bottled immediately it has been extracted may set very hard in the jar and be difficult to remove. To avoid this first store it in honey buckets and when it is required warm it gently until it is runny enough to bottle.

It is easy to build a warming box for your honey and it may be warmed by two 40 watt platform to place the honey buckets, under which can be set the light bulbs.

To warm crystallized honey to the point of being able to bottle it, place the buckets in the warming cabinet at a temperature of 90-105 °F for 2 to 4 days. When stirred this will be at a good consistency for bottling and not set hard again (probably). To reduce honey to a clear liquid increase the temperature to no more than 120 °F for 2 days. This will take some experimenting with since larger containers take longer than smaller ones. Do be careful not to over heat honey or it tastes like toffee!

To bottle honey you do need a HONEY GATE set into the side of a bucket at its lower edge. It is no fun to try pouring honey into jars or ladling it with a soup ladle!!

Around the Bee Yard

- Harvest honey
- Test for varroa mites
- Inspect colonies once for congestion, queen rightness, diseases, and stores
- Remove and process full supers with 48 hours unless you put them in a freezer
- Provide additional supers as needed
- Search for markets for honey
- Order bottles and labels
- Protect unused supers with para Dichlorobenzens/Para Moth
- If how supers are removed you can treat for varroa mites

A Little Bee Humor

Q: What letter makes honey?

A: b

Q: Can bees fly in the rain?

A: Not without their little yellow jackets!

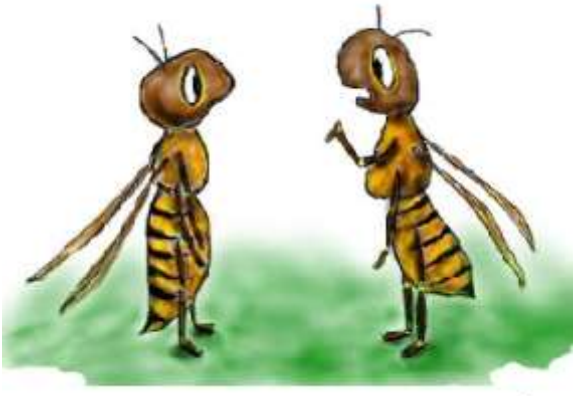
Q: Why did the bee started talking poetry?

A: He was waxing lyrical!

Q: What does Pooh Bear call his girl friend?

A: Hunny!

http://jokes4us.com/animaljokes/beejokes.html



Okay new guy, someone stole the top shelf honey yesterday and the dearth is upon us. Get out their and look for fresh nectar.

June Meeting in pictures ….

The June Membership Meeting was held Sunday June 26th. The meeting was held a Katelyn Hentrich's Apiary in Dow, Illinois. After a brief business meeting and Q & A session everyone headed out to her bee hives to pull some honey frames. While we were there Tom Cairns demonstrated how to mark queens (no drone were harmed and now Katleyn has to decide if it is a drone or a queen) and Dennis Hessel demonstrated how to perform a mite test using an alcohol wash. Then back to the honey shed for a demonstration and discussion on harvesting honey.

Above Left—Katelyn Hentrich talks about her honey extractor. Right—Charity Woodard-Davis talks about how to use a fume board to clear the bees out of your honey super. Below Katelyn talks about the Various tools she uses to extract honey.

Katelyn removes a frame of honey to be extracted

Katelyn uncaps first frame of honey

Left and below members take turns uncapping frames of honey

Installing colony of bees in observation hive at Perre Marquette Visitor Center

-Left to Right: Tim Cronin and Katelyn Hentrich

Tim and Katelyn are discussing how to arrange the frames in the

-Left to Right: Sarah Ware, Tim Cronin; Katelyn Hentrich

Posing by the observation hive after we completed setting it up.

Katelyn Hentrich looking at the frame and seeing lots of eggs and larvae - a great frame to put on the outside of the observation hive to make sure people see brood.

Katelyn Hentrich checking out another frame and seeing more eggs, larvae, and capped brood. Thanks to Tom for donating a strong nuc!

St. Clair Beekeepers Association

Promoting interest in bees and beekeeping in Southern Illinois.

Email: stclairbees@gmail.com

The purpose and function of the St. Clair Beekeepers Association is the promotion of interest in bees and beekeeping by such means as encouraging...

- Good beekeeping practices
- The utilization of bees for pollination of agricultural crops
- The dissemination of information about bees and beekeeping

NEXT MEETING DATE

Our next membership meeting will be held outdoors on Sunday, July 31st at 2:00pm at the Willoughby Farm, 631 Willoughby Lane, Collinsville, Il 62234 After the business meeting we will have a