

The Nevada County Beekeepers Association

Local Buzz



August 2009

President's Message

Hi all, I hope everyone's bees are taking advantage of the star thistle. Remember after you remove supers check for varroa and treat as necessary. Thistle is the last hu-ra in our area, then our bee year is once again done. This has been a great bee year for me and I hope for you as well. See everyone at the fairgrounds Aug 1st for booth prep, then our next meeting.

I wanted to say thanks for allowing me to serve as president, it's been a great honor.

Your President, Rob Slay

August 1st (soon!) Fair Booth Cleanup, Social and Potluck

Hi Beekeepers;

Join us for a fair booth cleanup party on Saturday, August 1st at 4pm at the bee booth in the Nevada Co. Fairgrounds. Please let us know you are coming ASAP by calling Karla Hanson at 265-3756 [or email queenbeez@att.net](mailto:queenbeez@att.net)

Each year we clean the booth and renew the exhibits to make it fresh and fun for our hundreds of visitors. Bring cleaning supplies, like a bucket, sponge and rag.

Pot-Luck Dinner and Social afterwards. Our club is supplying hamburgers and hot dogs (that's why we need to know if you are coming), so all you need to bring is your dinnerware and a salad, side dish or dessert, your choice. If you are a vegetarian or vegan, please let Karla know. And bring a chair for each person in your party if you can, and if you have one, a portable table. We still need a barbeque and power washer. If you have one you could bring, again, contact Karla.

See you all on August 1st (NEXT SATURDAY!).

Sincerely, Janet Brisson, Treasurer

Bee Bits

By Randy Oliver

I hope everyone has been making honey! This is the best season in some time. We finally had a real spring, rather than skipping directly from winter to summer. The honeyflow was incredible—we are pulling supers and extracting like mad. The mixed bloom honey this year is lighter than normal, nicely flavored, and much thinner than normal (easy to run through the strainer). I haven't checked, but my guess is that if you're in a yellow star thistle area, that you might be able to make some thistle honey.

Pollen has been abundant, and colonies are in great shape. If you haven't checked yet to see if mite levels are acceptable in your colonies, I'd sure do so now.

As we prepare for the Fair, I think back to the history of our booth, and our Association. When I came to my first meeting, in the late 1970's, a meeting consisted of a few older gents telling the same old stories each month. They were great guys, but there wasn't much organization or program material.

We owe a great deal to one of those members, though—Burt Spangler. Burt and his wonderful wife Betty live on Mill Street in Grass Valley. Burt is a long time beekeeper, and typically kept a couple of dozen hives in his yard, which fronts on Wolf Creek. Burt is and was a very giving and sharing guy, who wrote monthly seasonal management tips for this newsletter. At that time the newsletter was cut and pasted by hand, and then run on a hand-cranked mimeograph machine. Later, when photocopiers became available, Betty would type of each month's handwritten submissions, and then Burt and Betty would again cut and paste together the newsletter. It wasn't until years later that personal computers, and word processors became available.



Burt Spangler, at home on Mill Street. Burt was a “founding father” of our organization.

Burt was instrumental in making our Association what it is today—he taught beginners classes, and mentored many beginning beekeepers. He wrote our bylaws, and helped to organize all aspects of the NCBA. Burt was instrumental to our getting our booth at the Fair, and in all forms of public outreach, including the Swarm Hotline.

In addition, Burt worked with Dr. Eric Mussen to form the Western Apicultural Society, and was an officer for many years.

Burt doesn’t get out to meetings much these days, but is still hale and hearty. I know that Karla Hansen helps him with his hives.

I was always the “young guy” in the Association, but I see now that the torch has been passed, and that I am now one of those “older gents.” I miss Burt’s presence at the meetings (he and I often had lively debate and discussion on matters). Mainly I want everyone to know how much we should appreciate Burt’s many years of contributions to the NCBA, and the beekeeping community in general. Thanks, Burt, your legacy lives on in the Nevada County Beekeepers Association!

I want to say, this is the first year that we haven’t had to twist arms to staff the Bee Booth. Thank you all for volunteering. Public interest in honey bees is still very high, so look forward to meeting lots of interested folk at the booth. Thanks to all of you.

July Minutes

No minutes were taken at the July meeting.

For Sale: Country Rubes Combo Screened Bottom Boards

Special NCBA Club Price!

Call Janet for details. 530-913-2724 or email at rubes@countryrubes.com.

Sacramento Beekeeping Supplies

- Complete line of all beekeeping supplies
- American dealer for Sheriff suits
- Gifts—bee themed children’s wear, tableware, garden décor, etc
- Books—children’s beekeeping, homemade cosmetics, candles
- Beeswax candles, molds, waxes (soy and paraffin too) dyes, scents, and wicks
- Honeycomb sheets for rolling candles—35 colors

2110 X Street, Sacramento, CA 95818

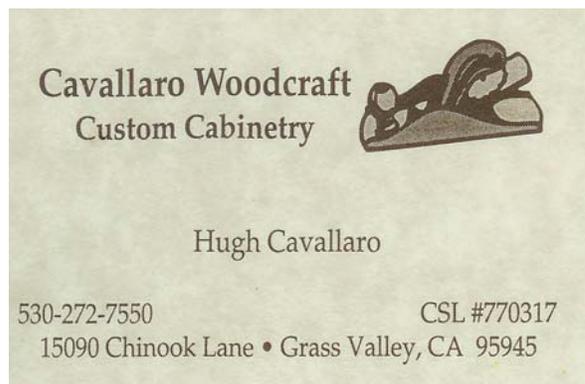
(916) 451-2337 fax (916) 451-7008

Webpage at www.sacramentobeekeeping.com

email: info@sacramentobeekeeping.com

Open Tuesday through Saturday 10:00 – 5:30

MAIL ORDERS RECEIVE QUICK SERVICE



Nevada County Beekeepers Association Forum

If you are an up-to-date member and have access to the internet, you will be getting an invitation to join the Nevada Country Beekeepers Association Forum at NCBEES@yahoo.com. Once you get the invite, follow the links and join. Here you can sign up to get communications as they come in, or everything once daily. We can ask questions, answer questions, post club news and get up to the minute information as it’s passed on to us. This is going to be a work in progress. If anyone would like to volunteer to be a moderator, please contact Janet at 530-913-2724 rubes@countryrubes.com sincerely, Janet Brisson

Florida Announces Nation's First Regulation Banning Additives in Honey

Florida Agriculture and Consumer Services Commissioner Charles Bronson announced that his department has instituted the first regulation in the nation - and perhaps the world - prohibiting any additives, chemicals or adulterants in honey that is produced, processed or sold in Florida. The regulation, which took effect July 14, provides the first-ever "Standard of Identity" for honey.

As a result of a flood of adulterated honey from overseas into Florida in 2006, a petition was submitted to the U.S. Food and Drug Administration (FDA) by five major honey producers and processors, asking the federal agency to establish a U.S. standard of identity for honey. The FDA responded that due to other pressing matters, it would be unable to review the petition.

The industry asked Bronson's department to consider developing a standard of identity, and this is the culmination of that effort. Bronson noted that despite efforts, international governing bodies have been unable to establish an international definition of, or standard of identity for honey, making it likely that Florida's regulation governing honey may be the first of its kind anywhere. The standard follows (tiny print so it fits).

5K-4.027 Standard of Identity - Honey

(1) This standard applies to all honey produced by honey bees from nectar and covers all styles of honey presentation that are processed and ultimately intended for direct consumption and to all honey packed, processed or intended for sale in bulk containers as honey, that may be repacked for retail sale or for sale or use as an ingredient in other foods.

(2) "Honey" means the natural food product resulting from the harvest of nectar by honeybees and the natural activities of the honeybees in processing nectar. It consists essentially of different sugars, predominantly fructose and glucose as well as other substances such as organic acids, enzymes and solid particles derived from honey collection. The color of honey can vary from nearly colorless to dark brown. The consistency can be fluid, viscous or partially to completely crystallized. The flavor and aroma vary, but are derived from the plant's origin.

(3) Honey sold as such shall not have added to it any food additives, as defined in section 500.03(1)(m) F.S., nor shall any other additions be made other than honey. It shall not have begun to ferment or effervesce and no pollen or constituent unique to honey may be removed except where unavoidable in the removal of foreign matter. Chemical or biochemical treatments shall not be used to influence honey crystallization.

(a) Moisture Content - No water may be added to honey in the course of extraction or packing for sale or resale as honey. Honey shall not have a moisture content exceeding 23%.

(b) Sugars Content

1. The ratio of fructose to glucose shall be greater than 0.9.
2. Fructose and Glucose (Sum of Both) shall not be less than 60g/100g.

(c) Sucrose Content

1. Honey not listed below shall not be more than 5g/100g.

2. Alfalfa (*Medicago sativa*), Citrus spp., False Acacia (*Robinia pseudoacacia*), French Honeysuckle (*Hedysarum*), Menzies Banksia (*Banksia menziesii*), Red Gum (*Eucalyptus camaldulensis*), Leatherwood (*Eucryphia lucida*), *Eucryphia milligani* – not more than 10g/100g.

3. Lavender (*Lavandula* spp) and Borage (*Borago officinalis*) – not more than 15g/100g.

(4) Name of the Food

(a) Products conforming to the standard of identity as adopted in this rule shall be designated 'honey'. Foods containing honey and any flavoring, spice or other added ingredient or if honey is processed in such a way that a modification to honey occurs that materially changes the flavor, color, viscosity or other material characteristics of pure honey, then such foods shall be distinguished in the food name from honey by declaration of the food additive or modification.

(b) Honey may be designated according to floral or plant source if it comes predominately from that particular source and has the organoleptic, physicochemical and microscopic properties corresponding with that origin.

(c) Where honey has been designated according to floral or plant source [as stated in 4(b)], then the common name or the botanical name of the floral source shall be used in conjunction with or joined with the word "honey".

(d) The styles of honey identified in subparagraphs (4)(e)2 and 3 shall be declared on packaging labeling as "Honey", "Comb Honey", "Cut Comb in Honey", "Honey with Comb" or "Chunk Honey" as appropriate.

(e) Honey may be designated according to the following styles:

1. "Honey" which is honey in liquid or crystalline state or a mixture of the two;

2. "Comb Honey" which is honey stored by bees in the cells of freshly built broodless combs and which is sold in sealed whole combs or sections of such combs;

3. "Cut Comb in Honey", "Honey with Comb" or "Chunk Honey" which is honey containing one or more pieces of comb honey.

Specific Authority: 500.09, 570.07(23), 586.10 FS; Law Implemented: 500.03, 500.04, 500.09, 500.10, 500.11, 570.07, 570.50, 586.02, 586.10, FS; History – New – 07-14-09.

5K-4.028 Adulteration and Misbranding – Honey.

The following shall be prima facie evidence of adulteration under s. 500.10(2)(d) and s. 586.10, F.S. or misbranding under s. 500.11(1)(g) and s. 586.10, F.S. of any product sold or offered for sale as honey:

(1) The product has a maltose content in excess of 10%; or

(2) The product contains oligosaccharides indicative of invert syrup; or

(3) The absolute value of Carbon Stable Isotope Ratio Analysis (CSIRA) is not more negative than -20.0 for the product; or

(4) CSIRA Internal Standard Procedure with a protein value minus honey value is more negative than -1.0 for the product; or

(5) The product fails to conform to the standard of identity stated in 5K-4.027, F.A.C.

Specific Authority: 500.09, 570.07(23), 586.10 FS; Law Implemented: 500.03, 500.04, 500.09, 500.10, 500.11, 570.07, 570.50, 586.02, 586.10, FS; History – New – 07-14-09.

The Nevada County Beekeepers Association is dedicated to apiculture education and promotion of the art and science of beekeeping among beekeepers, agriculturists, and the general public. This is a "not for profit" organization. Meetings are held the first Monday of each month at 7 PM at the Grass Valley Veteran's Memorial Building at 255 South Auburn Street in Grass Valley. All visitors are welcome. The newsletter is published monthly as a service to the membership. Articles, recipes, commentary, and news items are welcomed and encouraged. Submission by email is encouraged. Please submit to Leslie Gault at lesliegault@yahoo.com. The deadline for the September 2009 edition is August 15th. A limited amount of advertising space (business card size 3" by 2") is accepted and need not be bee-related. Rates are \$1 per issue or \$7 per year for NCBA members and \$16 per year for non-members. All revenue from advertising goes to the Association treasury and helps offset the cost of producing and distributing this newsletter. To receive the *Local Buzz* via email: please email your request to lesliegault@yahoo.com

Nevada County Beekeepers Association **2009 Officers**
President: Rob Slay.....263-5618
robslay@peoplepc.com
Vice President: Karla Hanson..... 265-3756
Secretary: Jack Meeks..... 432-4429
jackm@nccn.net
Treasurer: Janet Brisson..530-913-2724
rubes@countryrubes.com
Board Members
Larry Meritt
Leslie Gault 346-7092
Randy Oliver..... 277-4450
Deborah Morawski 675-2924
Committee Chairs
Swarm Hotline: Karla Hanson..... 265-3756
Lynn Williams675-2924
Librarian: Tynowyn Slattery... 265-6318
Newsletter Mailing: Steve Reynolds.....268-2133
Newsletter: Leslie Gault..... 346-7092
lesliegault@yahoo.com
Honey Extractor: Karla Hanson.... 265-3756

Nevada County Beekeepers Association



c/o Steve Reynolds
PO Box 548
Chicago Park, CA 95712
First Class Mail
August 2009

August 1st Fair Booth Cleanup and Potluck

There will be no Monday meeting this month. Instead we will meet Saturday (note very soon!) August 1 at 4 PM for a booth cleanup, potluck and social at the fairgrounds. See details inside.