



SEMBA NEWS

Volume Number Newsletter of the Southeastern Michigan Beekeepers' Association
October 2009

OAKLAND BEE CLUB MEETING

When: Tuesday, October 6, 2009, 7:30 p.m.
Where: E.L. Johnson Nature Center, 3325 Franklin Road, Bloomfield Township, MI.

Program: "Apitherapy"
Jerry Catana, Apitherapist

Contact the new club leader Dennis Holly if you have questions, 248-542-1316

SEMBA ANNUAL MEETING

When: Sunday, October 18, 2009
Where: Lower Waterman Center, Schoolcraft College, 18600 Haggerty Road Rd., Livonia

Potluck: 1:30 p.m. Bring a dish to pass and your own table service. Coffee and tea will be provided by SEMBA.

Business Meeting: 2:30 p.m.
Committee reports
Election of officers

Program: 3:00 p.m.
Right to Farm Act and Generally Accepted Agricultural Management Practices (GAAMP) for keeping honey bees.
Tim Fischer, Deputy Policy Director,
Michigan Environmental Council

"Swap and Sell"-- Bring beekeeping items to sell, barter or place in a silent auction.

A refractometer will be available to check the moisture content of your newly-extracted honey.

MICHIGAN STATE FAIR WINNERS

Observation hive - 1st Bill Sirr; 2nd Tom Jenkins; 3rd Joey Jenkins

Comb-section honey - 1st Tom Jenkins; 2nd Joe Jenkins

White extracted honey - 1st Dennis Holly; 2nd Holly Woonton; 3rd Bill Sirr; 4th Joe Pastorek; 5th J Bila; 6th Tom Jenkins; 6th Joey Jenkins

Amber extracted honey - 1st Dennis Holly; 2nd Joey Jenkins; 3rd Tom Jenkins; 4th Bill Sirr

Beeswax - 1st Tom Jenkins; 2nd Joey Jenkins; 3rd Dennis Holly; 4th Bill Sirr

Creamed honey - 1st Jerry Dunbar; 2nd Tom Jenkins; 3rd Joey Jenkins

Langstroth medium frame - 1st Dennis Holly; 2nd Bill Sirr; 3rd Tom Jenkins; 4th Joey Jenkins

Langstroth deep frame - 1st Joey Jenkins; 2nd Tom Jenkins; 3rd Dennis Holly

Cut-comb honey - 1st Dennis Holly

Chunk honey - 1st Dennis Holly

Educational Posters - 1st Joey Jenkins; 2nd Tom Jenkins

SEMBA VOLUNTEERS AT 2009 MICHIGAN STATE FAIR

Many thanks are due to those individuals who volunteered to work in the SEMBA educational booth at the Michigan State Fair. Special thanks are extended to Bill Sirr, Mary Hobart, Dennis and Donna Holly, Ann Kerwin, Tom Jenkins, Jerry Catana, Mark Crawford and Tom Lisk. Volunteers who worked in the booth are: Keith Molnar*, Senad and Mensur Livadic, Ron and Judy Forfinski, Dick Gerathy, Alan Coin, Judy and Randall Durfy, Dan Cushman. Mary Hobart, Paul Lukasiewicz, Brian Frol, Fritz Sanders, Clay and Julie Ottoni, Dennis and Donna Holly, Donna and Howard Laws, Roger and Mary Sutherland, Winn Harless, Shelly Shattuck, Archie Souvatzidis and family, Keith Lazar, Ann* and Mike Kerwin, Don and Cathy Bowen, Ed Nowak, Dave Dagostino, Bill Sirr, Becky and Joe Pastorek, John and Patricia Kates, Blanche Barber, Zona Summers, Jim Goodrich, Alex and Barbara Lupercio, Rick Sirr, Karen Hardy, Douglas Moore, Wayne Alger, Rich Wieske, Jeffrey Brown, Mark Crawford and Chuck Bartkus.

*Individuals who volunteered for more than one session.

HOUSE BILL 6657 UPDATE

On August 24, 2009, several SEMBA members met with Michigan Representative John Walsh (R) Livonia, to discuss the reintroduction of House Bill 6657 which would provide an exemption from the Food Law of 2000 for small-scale beekeepers. John Walsh has agreed to reintroduce the bill.

CREAMED HONEY—A BIT OF HISTORY AND THE HOW TO MAKE IT

Anyone who likes honey knows how quickly it can become crystallized. This crystallization occurs because most honeys are supersaturated solutions containing more dissolved material than can remain in solution. This natural aging process is evident in honey left on the shelf until it granulates into the consistency of building sand. In 1928, a man by the name of E.J. Dyce developed a system of producing finely granulated honey by grinding crystallized honey. (The smaller the crystals or granules formed, the smoother the texture of honey.) Mr. Dyce took advantage of honey's aging process to make spun (creamed) honey - the key factor being fine grinding. You can take advantage of the Dyce process to make your own creamed honey.

The first step in making spun honey is to obtain a container of commercially-produced creamed honey from the store. This is the starter or seed honey. If you're converting a three-pound container of liquid honey, you will need about five ounces of starter. The starter should be about 10 percent of the total weight of liquid honey. The starter is essential because it is fine grained. (In regular crystallization, the liquid honey can crystallize into coarse crystals; the starter keeps the crystals fine.) Pour the honey you wish to convert into an ovenproof container. Place the container in a pan of hot water and heat. When the honey has reached about 140 degrees F, strain it through fine nylon cloth to remove any material that might affect the crystallization process, then refrigerate and cool to about 75 degrees F.

Next, add the starter (the seed honey) to the cooled liquid honey, and mix it in thoroughly. Allow this mixed honey to sit for several hours, then skim off any material that rises to the surface. Pour into containers and store at 57 degrees F until the honey has crystallized. At this temperature, it should take three to seven days to set up. The faster it sets up, the smoother the final product will be. The creamed honey can then be stored at room temperature. The combination of the smooth granulated seed and the cool temperature causes the honey to granulate quickly. The temperature causes rapid granulation and the small-sized seed causes a smooth granulation to occur. Once the honey has granulated, if it is too hard, the honey can be conditioned by placing it at a temperature of 85 degrees for a week or 10 days. This causes the granulated honey to become much softer and once it has reached this state it can be kept at room temperature and will maintain its soft

characteristics. However, if the moisture content of the honey that you mix with the starter is about 17 ½ percent, you won't have hard granulated honey.

~Source: *MBA Newsletter*, Summer 1988.
Judy Schmaltz contributed to this article.

WSU RESEACHERS HOME IN ON BEE MALADY'S CAUSES

Scientists at Washington State University (WSU) recently looked at several factors that may cause CCD. "One of the first things we looked at was the pesticide levels in the wax of older honeycombs," Sheppard said. Many of the combs of colonies affected by CCD contained significant residues of insecticides, herbicides, miticides and fungicides.

Judy Wu, a WSU graduate student studying the effects of these chemicals on bees, found that adults raised in contaminated hives had significantly reduced longevity. Sheppard said beekeepers could combat the effects of chemical contamination by changing honeycombs more frequently.

Meanwhile, another graduate student, Matthew Smart, surveyed bee colonies from California and the Pacific Northwest for a pathogen known as nosema ceranae which undermines a bee's ability to process food. Smart found the pathogen, which was first described in 2007, to be widespread.

Olson, another scientist, said the nosema ceranae is a resilient foe. After treating his hives with a mega-dose of the antibiotic fumagillin, the pathogen levels actually increased. "We're throwing antibiotics on them not knowing whether it's doing any good," Olson said. He hopes the WSU lab, which received state funding for another entomologist in the past legislative session, soon will provide a practical solution to CCD - "real-time information that can help beekeepers make smarter decisions."

"I hope it tells us what's going on," Olson said. "I'm sick and tired of guessing."

Information from: The Spokesman-Review,
<http://www.spokesman.com> August 5, 2009

~Article submitted by Jerry Dunbar.

SURVEY REPORTS LATEST HONEY BEE LOSSES

Honey bee colony losses nationwide were approximately 29 percent from all causes from September 2008 to April 2009, according to a survey conducted by the Apiary Inspectors of America (AIA) and the U.S. Department of Agriculture. This is less than the overall losses of about 36 percent from 2007 to 2008, and

about 32 percent from 2006 to 2007 that had been reported in similar surveys.

"While the drop in losses is encouraging, losses of this magnitude are economically unsustainable for commercial beekeeping," said Jeff Pettis, research leader of the Agricultural Research Service (ARS) Bee Research Laboratory in Beltsville, MD. About 26 percent of apiaries surveyed reported that some of their colonies died of colony collapse disorder (CCD), down from 36 percent of apiaries in 2007-08. CCD is characterized by the sudden complete absence of honey bees in a colony. The cause is still unknown.

~Source: USDA Ag Research Service,
Kim Kaplan

USA- NEW RULE: HONEY SOLD IN FLORIDA MUST BE PURE

Beginning July 14, 2009, when you buy honey in Florida, you will only get honey. -- No additives. No preservatives. No flavorings and nothing produced with chemicals. Just honey. Florida has enacted what is being touted as the first regulation in the nation - and possibly in the world - requiring that any product that is produced, processed or sold in Florida as honey must be "natural food product resulting from the harvest of nectar by honeybees." If the product includes sugar water, flavorings, antibiotics sprayed into hives to keep bees healthy, or anything else that is not honey produced by bees, it cannot be sold as honey in Florida. The new regulation is known as the "Standard of Identity" for honey, according to Florida Agriculture and Consumer Services Commissioner, Charles H. Bronson.

~ Source, Gainesville.com 2009-07-13

USA- IS THE HONEY YOU JUST PURCHASED REALLY HONEY?

There are a few simple tests to determine if honey has been adulterated. (1) Drop a spoonful of honey into milk. If the honey dissolves, it may be adulterated. (2) Dip a cotton candle wick into honey. Light a match to it. If it doesn't burn, it may be adulterated. (3) Honey should have a pleasant floral aroma. Corn syrup, on the other hand, has no smell. If your honey has no scent, it may not be honey. Suspect honey should be reported to your state Department of Agriculture.

~Source, Apitrack News No. 197

NEW USDA LABELING REQUIREMENTS

USDA's Agricultural Marketing Service is establishing a new regulation addressing country of origin labeling for packed honey

bearing any official USDA mark or statement, such as U.S. Grade A. The 2008 Farm Bill requires that packaged honey bearing any combination of USDA marks or statements must also display the name or names of the one or more countries of origin of the lot or container of honey so that the name or names are legible, permanently in close proximity to the USDA marks or statement -- such as on the same side(s) or surface(s), of a comparable size to the USDA marks or statements, and are preceded by the words "Product of" or other words of similar meaning. To allow the industry to clear the market of labels that do not comply with the new rules, this interim final rule becomes effective October 6, 2009. The rule was published in the July 8, 2009 Federal Register.

~Chere L. Shorter
Processed Products Branch
Fruit and Vegetable Programs
Agricultural Marketing Service
USDA

FIRST ALL- AMERICAN HONEY BEE

North America did too have a native honeybee. A roughly 14-million-year-old fossil unearthed in Nevada preserves what's clearly a member of the honey bee or *Apis*, genus, says Michael Engel of the University of Kansas in Lawrence. The Americas have plenty of other kinds of bees, but all previously known honey bees come from Asia and Europe. Even the *Apis mellifera* honey bee that has pollinated crops and made honey across the Americas for several centuries arrived with European colonists some 400 years ago. "This rewrites the history of honey bee evolution," Engel says, turning over the long-held view of Europe and Asia as the native land of all honey bees. The newly discovered bee, found squashed and preserved in shale, no longer exists as a living species, Engel says. To a specialist's eye, it looks closest to another extinct honey bee, *A. armbrusteri*, known from Germany. Engel and his colleagues christen the new North American honey bee *Apis nearctica* in the current, May 7, issue of *Proceedings of the California Academy of Sciences*.

~Source: Susan Millus, Science News,
August 15, 2009

MBA FALL CONFERENCE

Date: October 23 and 24, 2009.

Place: Midland Plaza Resort

For details see: <http://michiganbees.org>

(Click on events)

BEEHIVE EXTRACT: COMING TO THE TOUR DE FRANCE?

By [Janet Raloff](#)

Science News-- Web edition : Wednesday, July 29th, 2009

[Lance Armstrong](#) take note: A new study indicates an extract of [propolis](#), a honeybee product, holds promise for helping endurance cyclists cope more effectively with the heat stress that develops during long-distance rides. That heat can diminish an athlete's performance by fostering fatigue and dehydration. Propolis is a resinous material that bees fashion from plant saps and the like. They use it to not only caulk small spaces in their hive but also to insulate and reinforce the hive's support structures. But folk medicine has found plenty of uses, too, for propolis over the years — primarily in treating everything from burns and sore throats to impaired immunity. This gummy substance may even hold promise in fighting dental caries. A key ingredient in propolis — [caffeic acid phenethyl ester](#), or CAPE — exhibits strong [antioxidant](#) activity, so it can quench some of those tissue-damaging [free radicals](#) that the body produces during illness and stress. A team of researchers headed by Yu-Jen Chen and Jasson Chiang of the [Chinese Culture University's Graduate Institute of Sport Coaching Science](#), in Taipei, is now probing CAPE's potential to protect certain white blood cells. Known as mononuclear cells, these immune-system players tackle infection by inducing localized inflammation. They can also cause damage by triggering inappropriate or overzealous inflammation. For the rest of the article go to:

http://www.sciencenews.org/view/generic/id/45980/title/Beehive_extract_Coming_to_the_Tour_de_France%3F

NOVEMBER DUES ARE NOW PAYABLE

The SEMBA treasurer is now accepting membership renewals. If your address label denotes N09, your dues are now payable. Enclosed is a renewal form for your convenience. Please note that dues for the Michigan Beekeepers' Association (MBA) can also be paid when paying SEMBA dues.

BARGAIN CORNER

For Sale:

~ Plastic Dadant two-frame extractor. Call Jim, (248) 472-4187 or 0226jwa@att.net

~ Honey in pails or jars. Call Mike Siarkowski, (517) 545-0824.

~ Pollinator Habitat Kit which includes: 1) DVD of videos "Pollinator Pyramid" and "An Adventure With Bees"; 2) "Pollinator Habitat" sign and 3) native wildflower seeds. Order the \$20 Habitat Kit by going to jandacompany.blogspot.com. Questions, contact Barbara Lucas, greensource@comcast.net,

Wanted:

This Fall's honey from SE Michigan by the pail or drum. Or, bring us the supers and we'll extract the honey and you get the money while avoiding the mess! Call Don Ragan, (810) 378-5972.

Beehive locations available:

~E of M24 and Rochester Road in Auburn Hills. Call Marie Bacik, (248) 371-9138.

~Ortonville area. Call Richard, (248) 343-8550.

Southeastern Michigan
Beekeepers' Association
Organized April 1, 1934

SEMBA Membership
5488 Warren Road
Ann Arbor, MI 48105-9425

Oakland Beekeepers' Club



Schoolcraft Beekeepers' Club

