

Washington State Beekeepers Association



Keep the "Bee" in Business

Publication of Washington State Beekeepers Association

www.wasba.org

June 2006

President's Message

It seems that time is really flying this summer. On the east side the bees are building up nicely and I'm starting to think this might be a real good year for everyone. As new homes are being built in rural areas we are losing lots of bee forage. Finding new locations has become an important part of what we do. The need for forage, water and a safe location drive where you can locate; I will move 10 equal colonies into the yard and measure the bees performance and honey production. It is important for us to have a yard we can expand from 10 colonies to 30 to 25.

Bee yards being developed by local associations with assistance from WSBA are moving forward. I have another article in this newsletter on that subject in greater depth. WSU put 351 cells in the mating Nuc on May 12. The next set of Queens will be going to the mating nucs June 8. WSU will be removing queens starting June 5 with Queens available to be shipped by June 6 or 7. These queens will be going to the Northern associations working with Tim Bueler at Mount Vernon and to the IEBA yard in Spokane. WSU will be re-queening the Puyallup yard in early June.

Haven't heard much about the Convention but the web site for the convention is up and it is getting close to time to make reservations. Don't wait till the last minute and scare them to death hoping we will show up. Sure looks like a great

location and should be a great time.

With all the rain over here we have had to feed longer than normal and everything is really growing. Once the heat comes everything will just explode. Time for those supers pretty quick.

Get your signups in for the field day in Pullman. We are finalizing the Puyallup field day this next week. Learning first hand all the new meds will be worth the money and time. Then you have a chance to pick the right one for your bees.

Hope everyone is ready for a great honey bee season.

Jerry Tate

**GET IN YOUR JUNE FIELD DAY REGISTRATION
BEFORE IT IS TOO LATE!**

**CHECK OUT THE NEW DATE FOR THE
PUYALLUP FIELD DAY.
IT IS LATER IN THE SUMMER!
AUGUST 26**

Washington State Beekeepers Association Fall Conference 2006

The 2006 Washington State Beekeepers Association Fall Conference will be held in Bellingham, WA on October 12th - 14th, at the Best Western Lakeway Inn & Conference Center.

Best Western Lakeway Inn
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This year's conference is sponsored by the
Mount Baker Beekeepers Association
<http://www.mtbakerbeekeepersassn.org/convention.htm>

Washington State Updates

Program Calendar for the Association.

FIELD DAYS & CONVENTION 2006:

JUNE 24	Pullman Field Day @ WSU
AUGUST 26	NEW DATE! Puyallup Field Day
OCTOBER 12 to 14	State Convention Best Western Lakeway Inn Bellingham, WA



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Field days planned

June Field Day in Pullman:

Friday night gathering June 23rd with wine and cheese with a honey tasting and exchange in the “big” lecture hall in the newly completed “CUE” building (center for undergraduate education). Also, possibly some short intro talks and bee films for fun.

Saturday June 24th there will be 4 separate event sessions each about one hour long – with multiple topics at each.

Gloveless beekeeping – colony handling with awareness of bee behavior; colony growth dynamics and swarm control; making splits. **Varroa treatment** and monitoring options; freeze kill demo for hygienic behavior assessment; drone marking and clipping; even a Varroa finding contest ! **Honey bee biology** and physiology lectures; microscope lab with form and function demos (stings, pollen collecting structure, wing hooks, proboscis, male genital structure, antenna cleaner, etc.); walk through and intro to Apis Molecular Systematics Laboratory and research projects. **AFB demonstration**, disease talks and posters; woodenware dipping, equipment demonstrations.

August Field Day in Puyallup

DATE HAS CHANGED TO LATER IN THE SUMMER: *The date has been set!* Mark your calendar for Saturday August 26th for a great day of beekeeping education. Friday night there will be a wine and cheese gathering.

Here are some of the topics:

Varroa and Tracheal treatments available to the beekeeper, Hygienic Behavior Assessment, Screen bottom boards, medication rotation and drone comb use.

Colony inspections, bee behavior in the hive, colony handling, colony growth dynamics.

AFB demonstration, Disease talks and posters, AFB treatments, TM and Tylosin.

Raising your own queen, using nucs and queen introduction methods, fall requeening.

Last event of the day is Beekeeping Olympics.

Bee sure to check out the registration form for the AUGUST Field Day at the end of this newsletter. The registration form for June is in the May newsletter and on the website at www.wasba.org.

Classified Ads

Shallow supers, in lots of 100, \$5.00 each box. Nine frames each with fully drawn comb.
Call Bruce Bowen at 360-422-5146, or 360-961-1793 (cell).

Two used Dadant coveralls, each with zippered veil (metal zipper) and tan woven helmet.
Size Medium: very good condition \$45
Size Extra Large: veil needs repair \$35
Call Paul at 360-297-6743

Honey Vendor needed for Cle Elum, WA Farmers' Market.

The market is in full swing from now until October. We understand local honey is in short supply right now, so if you can sell honey at our market later in the summer, please contact us! If you have honey right now, please contact us! Our Market is on Saturdays on the grass lot next to "Pioneer" Coffee, from 10 a.m. to 2 p.m. We are on Cle Elum's main street, so we get ALOT of traffic due to our "recreation" location.
Please contact: Cathy Carroll, Market Manager
trademark@iezpc.com
(509) 674-4681

Wanted: Honey harvesting equipment for new beekeeper. Still small potatoes (one hive!) Would like to beg-borrow-steal-**BUY** a hand-cranked extractor, capping knife, and anything else that I might need to harvest honey.
Whatcom/Skagit/Lower BC area. I'm in Bellingham.
Michael Jaross 360-676-9214 or michaeljaross@gmail.com

For Sale: Honey Extractor, Dadant & Sons, model # 90-7E, 60 frame, stainless steel. \$1850 or best offer. Photos available. Contact Ron Green at nichaela@yahoo.com. Additional contact information: Ron Green, 1382 Willard Rd., Bingen, WA 98605; phone 509-538-2568

WSBA “Proudly Produced in Washington” gold labels for sale.

Rolls of 500 are \$ 7⁰⁰ each. To order, Call 360-297-6743 or email treasurer@wasba.org .



Bee Yards Created for WSU Queens

By Jerry Tate

With the advent of June and the beginnings of a honey flow as the warm weather returns Steve Sheppard and WSU are about ready to ship some queens to our Association bee yards. Here is the current status of our bee yards:

IEBA has their yard up and running with 23 packages in new equipment and installing the second brood box on all of them. We started all the packages on plastic foundation and frames and they are pulling foundation like crazy. IEBA has setup the whole process based on local members helping with the work so they can use the yard this first year. Experienced beekeepers will assist with grafting and managing the cell rearing but each member must furnish their own nuc box with bees. The association will assist with the cell and help install the nuc properly. All equipment, packages, and supplies are paid for from IEBA funds.

The Northwest associations have received approval to put a bee yard at WSU Mount Vernon Research Center. The associations involved are Skagit Valley Beekeepers (SVBA), Northwest District Beekeepers (NWDBA), Stanwood-Camano Beekeepers (SCBA) Skagit County. A special thanks to area 1A representative Tim Bueler for spearheading this and getting it off to a great start. As of this date, Tim has not heard from the Mt. Baker association yet on their enthusiasm for the project. Currently all the equipment is owned by Tim and the packages were a joint effort. The rest of the funding could come from a combination of local and state association effort and donations. The packages are installed and the yard is up and running. Haven't confirmed whether it has been moved to its new location yet. They are currently working on the ground rules for use of the yard by the associations.

The Pierce County or Puyallup yard at last report had 4 donated colonies and members were donating swarms to populate the yard. Equipment has been donated so far. By the time you read this they could be up to eight colonies. The development of this yard is behind the others but is gaining ground.

Remember the objective of all this effort started with Steve's and WSU's queen rearing program. The yards are an opportunity

(Continued on page 5)

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Local News

30 million bees make lousy neighbors

YAKIMA HERALD-REPUBLIC

By LEAH BETH WARD - PUBLISHED ON May 6, 2006

A Yakima County Superior Court judge has ruled in part for a Selah couple that claimed millions of bees from a nearby apiary made their lives miserable by swarming their property, stinging them, drowning in their pool and depositing excrement on their house, cars and clothes.

The dispute involves an estimated 30 million bees that reside part of the year in a holding operation on South Wenas Road near the seven-acre rural home of James and Debby Wall, who raise cattle and pigs.

Judge James Hutton dismissed Thursday a "right-to-farm" defense sought by Eric and Sue Olson, who operate in Yakima County one of the largest beekeeping operations in the state.

The parties are headed into mediation this summer. But if they fail to reach an agreement, there could be a trial to determine whether the bees constitute a nuisance and, if so, whether the Walls deserve damages and how much.

"Hopefully we can get this resolved in a fair manner," Robert Lawrence-Berrey Jr., the lawyer for the Walls, said Friday. Roland Skala, lawyer for the Olsons, declined to comment.

While nuisance lawsuits against farms typically involve odors, dust and four-legged livestock, the nature of bees makes this one somewhat unique. "You can't strap a feed bag on the nose of every bee, nor can you give each bee a little canteen to get its water from," Skala wrote in a pleading last month. "You can't lock them up in a cage, and you can't put them behind a fence." Eric Olson put it this way in a deposition: "The bees will go wherever they damn well please."

According to the case file, the Walls bought their property in December 1998 when there were hives, if not bees, present. The Olsons send the bees to California in the winter and back to Washington for the summer to pollinate fruit trees.

The Olsons had an arrangement with the prior owner of the Walls' land to use it as a holding yard for their bee colonies. They also had access to a road through the same property to another bee yard.

In spring 1999, apparently unaware the land had changed hands, the Olsons began shipping colonies from California to the Wenas property. The Walls soon told them to remove the bees, which they did, about three miles to the north. The Walls built a shop and, in time, a home and large above-ground pool. According to Lawrence-Berrey, bees weren't a problem between 1999 and early 2002.

The Olsons then bought a four-acre parcel "immediately" southeast of the Walls' property and began using it as a holding yard. The parcel used to be part of a hay farm, which becomes an important issue in the subsequent litigation.

According to court records, the Olsons shipped seven tractor-trailer loads of bee colonies, also called hives, onto the property. Depending on the time of year and the health of the insects, there are between 12,000 and 60,000 bees in one colony. The Walls estimate that there were 1,500 colonies at any one time during spring 2002, which they calculated amounted to as many as 30 million bees directly across the road from their home. As of Friday, it wasn't clear how many bees are currently on the Olsons' property.

In their lawsuit, the Walls say the bees caused substantial problems, ruining visits with family and friends and forcing their children to flee inside during a birthday party. The Walls filed suit in April 2004.

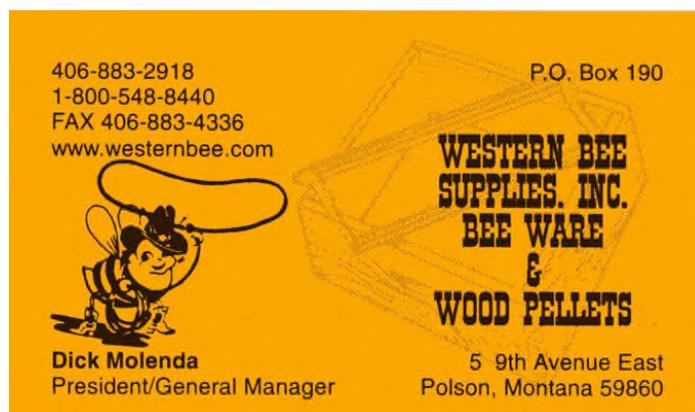
In the Olsons' defense, Skala argues that the Walls were aware of a bee operation in the area when they bought the property. He also argues that the use of land in the Wenas for beekeeping was "historical and traditional," deserving protection not only under the state right-to-farm law but also under county land-use and zoning ordinances. In fact, Skala says, a definition of farm products in the Yakima County code refers to apiaries, or places where bees are kept for honey.

But Lawrence-Berrey, the Walls' lawyer, says the Olsons changed the use of the hay farm to a bee holding yard, thus forfeiting protection under right-to-farm laws. What's more, he argues, right-to-farm laws apply only when "urbanization" encroaches on farming.

"This is South Wenas Road. There's no urbanization out there," he said.

But the Olsons' lawyer argues back that the right to farm would be gutted if people can buy small parcels, "establish a hobby farm" and "then force every other agricultural enterprise in the surrounding area to go away."

Leah Beth Ward can be reached at 509-577-7626 or lward@yakimaherald.com



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Bee Yards Created for WSU Queens, continued

(Continued from page 3)

to spread the gene pool of Cougar Queens. As we find extremely good queens the idea is they would be returned to WSU to develop and improve future stock. The second objective is to assist WSU in sharing their mated queens to the local beekeepers to try and evaluate queen performance. Next is that each area will have a bee yard as an educational tool and queen rearing stock for use by the sponsoring associations. I know our plan at IEBA has been to mentor the hobby beekeepers that are helping with the maintenance of the yard and bees. Goals include getting members to requeen each year, train them on medications and proper use and timing and most of all good beekeeping practices. Our old and new beekeepers are learning every time we open a hive.

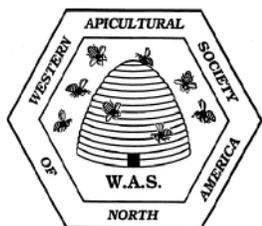
WSU will begin shipping Queens to our yards around June 5. They currently have about 351 queens in the mating yards and will be moving them out June 5th. The next set of cells will be in WSU on June 8 to install in the mating yards. Many of the first queens will go to the association yards and to requeening all of the WSU hives including those in Puyallup.

I know the IEBA started working on this with Steve, Marina and WSU two years ago and we spent a lot of money last year and this on this effort. This is a great opportunity for all of us to give something back to our organizations and our industry. I have been impressed with our ability to learn from our mistakes last year. We are seeing queens in greater numbers, earlier in the season, with our local yards able to evaluate the queens during the honey flow and into fall rather than starting in the fall. In the next newsletter I will provide additional info on our progress.

Jerry Tate



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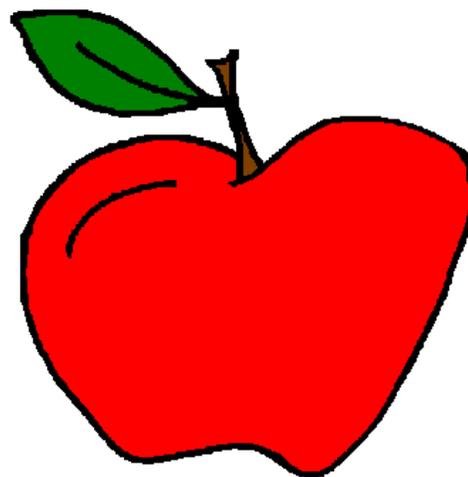
See conference agenda on back page.

\$69 per night accommodation at Pea soup Anderson's Inn if booked by June 20th.

Please register by July 1st as tours and meals must be booked well in advance.

(Email meaghen@elltel.net for a PDF registration form or call 509-573-4245 to have one faxed or mailed.)

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Master Beekeeper Program, Certification Update

Master Beekeeper Certification Course: Category #9

Name: Preparation and scoring (judging) honey, wax, mead, products, cooked using honey, Assoc. exhibits and innovations (includes gadgets). The equipment necessary for accurate judging to be described and several items demonstrated. Win a prize in at least one contest.

By: **Louis A. Matej (Pierce County Beekeepers Association)**

Subject: My experience as Division Coordinator for the Western Washington Fair Honey Show for the past 10 years, including gathering volunteers and workers, categorizing incoming exhibits, judging, recording, displaying (with ribbons), and overseeing the maintenance of the honey booth throughout the 17 days of the fair.

PROPOSAL

1. Discuss long-term preparations for the honey show.
2. How a honey show booth is equipped and maintained for the duration of the fair.
3. Gathering exhibits, judging, awarding ribbons, recording and displaying.
4. What happens after the fair?
5. Awards I have won at the fair before I became Division Coordinator of the Honey Show.

REFERENCES

The Hive and Honey Bee, Dadant & Sons, 1992 Edition, pages 871-890

Judging Honey in the Jar (No. 7), Cecil C. Tonsley, F.R.E.S., A National Honey Show Publication.

Agricultural Premium List, Western Washington St. Fair Association Publication

Honey Judging and Standards, Malcolm T. Sanford, The Institute of Food and Agricultural Sciences (IFAS), Cooperative Extension Service, University of Florida.

ABSTRACT

Preparation and scoring (judging) honey, wax, mead, products, cooked using honey, Assoc. exhibits and innovations (includes gadgets). The equipment necessary for accurate judging to be described and several items demonstrated. Win a prize in at least one contest.

For the past 10 years I have been the Division Coordinator of the Honey Show at the Western Washington Fair in Puyallup, WA. During that time I have had much experience in all aspects of honey show presentations including the organization of the honey show booth, gathering and categorizing exhibits, judging, displaying, and maintaining the booth throughout the duration of the fair.

Preparations for the fair begin many months before the fair opens. The busiest time is during the gathering of the exhibits because the building of the booth displays are done at the same time.

Judging is accomplished the day before the fair opens so all the exhibits must be categorized and displayed the night before.

(Continued on page 7)

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Master Beekeeper Program, Certification Update, Continued

(Continued from page 6)

The entire Honey Show involves the coordination of many volunteers and workers. Without these dedicated people a honey show booth cannot function and be maintained.

In this paper I will attempt to give a presentation of all the aspects involved with the coordination of a State Fair Honey Show.

Discuss Long Term Preparations for the Honey Show

Preparations for the Honey Show for next year at the Western Washington fair level begins right after the end of the previous Honey Show. Items must be taken down and stored. One of the most important things to do is to evaluate how our show went and what could be done to improve it for next year. At our next beekeepers board meeting we evaluate and make possible improvements.

Since our Honey Show begins the first week of September, in January I contact the National Honey Board (NHB) to obtain new items for the show. The NHB has been very helpful in providing boxes of material such as recipe pamphlets, instructional printings, children's bee art, and even seeds for honey producing plants. They usually send me a box or two of hundreds of these items to be given out to the general public.

It is about this same time of year that I begin to contact the beekeeping associations in Western Washington to get them motivated to help out at the fair. Since the Pierce County Beekeepers are located in Puyallup, WA where the fair is located, we usually do the bulk of the work. However, we do get help from the Puget Sound Beekeepers (Seattle, WA), Olympia Beekeepers Assn. and some members from other associations. At this time I also send a notice to all associations in the state motivating them to have their members enter beekeeping items for exhibits.

In February and March we begin to discuss what items we need to purchase for the displays at the fair and other props we will be using. This year (2005) we decided we would buy new pictures and instruction posters as well as some educational material to display on the wall behind the bee booth. We also decided we would try having a continuous playing video on beekeeping. Since we were moved to a very new building, we also obtained new observation hives and display cases.

In April I create a volunteer sign-up sheet. We usually would like at least 2 people to man the booth per shift. There are 3 four hour shifts per day and we need this for 17 days. So you can see we need at a very minimum about 102 people just to man the booth. We prefer many more people and so start early in signing them up. It takes many months to gather all the volunteers needed.

Also, in April the fair association sends me a draft copy of the Agricultural Premium List, which contains the rules and regulations involved with entering, categorizing, judging, and awarding ribbons for all the beekeeping exhibits. I must make all the date changes on the List as well as any rule changes. At this time I sometimes add a new category or change a previous category.

For example: In the past we never had an association exhibit other than from the Pierce County Association. I wanted to expand this category to give individual beekeepers the opportunity to enter their own educational or artistic bee exhibits. Since this change we have received a number of very good individual beekeeping exhibits which portray some aspect of the beekeeping industry. Another example is the addition of Honey Mustard and the 3 types of mead. These items were not on the list previ-

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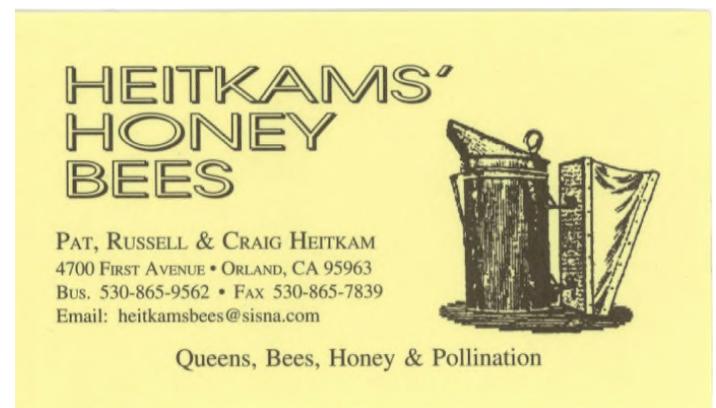


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Master Beekeeper Program, Certification Update, Continued

(Continued from page 7)

ously and every year we would get a number of these exhibits and put them in the “Other” category. So a few years ago I added these categories specifically. After I make all the necessary changes and/or additions to the Agricultural Premium List, I send it back to the fair association for printing. This list goes out to all the public interested in providing exhibits to the judged at the fair.

In May, June and July I usually attend meetings at the fair to get all the information needed so our association and volunteers can run the booth properly. At this time I send of names to the fair of beekeepers who will be helping to maintain the booth throughout the duration of the fair. Each one of these beekeepers will obtain a photo ID pass to the fair so they will be able to go in and out without paying. The most important person is the beekeeper responsible for the lives bees needed to maintain our observation hives for the duration of the fair. I will describe their duties later in this paper.

The most important meeting we have is the August meeting. Our association usually has this meeting the last Monday of the month instead of our usually 1st Monday since it is right before the fair and we concentrate on all final preparations of the fair. We finalize our volunteer roster, announce our work party date and time, gather final props, give out free entry and parking tickets to volunteers (some are send through the mail), and go over the Agricultural Premium List rules and regulations for those who have never entered items in the fair. We also demonstrate some of the aspects of a good exhibit in order to improve quality and winning of ribbons.

Our last preparation for the Honey Show fair booth is the work party where the actual booth and props are set up. This usually occurs 3 days before the fair opens to give us time for any final improvements, solving of last minute problems, and put the finishing touches on the booth.

How a Honey Show booth is equipped and maintained for the duration of the fair

Displays:

The most important thing to do when setting up a display for a honey show is to concentrate on the benefits, education, and joy of
(Continued on page 10)

Honey News (from National Honey Board)

SOLID HONEY WAFER OFFERS HANDS OFF SOLUTION FOR BEVERAGES

Honey Board Promotes No Mess or Fuss Benefits; It's “Simply Honey”

Longmont, Colorado — Next time you're considering adding a little honey to your tea, picture yourself reaching for a solid honey wafer. Amazingly, thanks to research sponsored by the National Honey Board (NHB), the ease and convenience of solid honey is now more than wishful thinking, it's reality.

Prompted by growing interest from food manufacturers in dried honey, the Honey Board initiated a product concept program on behalf of the U.S. honey industry to optimize the utility of the various forms and styles of honey. Early in the project, due to honey's hygroscopic properties, the Honey Board realized honey's sticky constraints. By removing a portion of the water content of honey (honey contains roughly 17% water), technologists solved the stickiness problem and created a new concept/product—solid honey. Launched with the tentative name “Simply Honey,” the honey wafer has a single ingredient: pure honey (no additives or stabilizers). With dimensions approximating the size and thickness of a quarter, it dissolves quickly in hot liquid.

(Continued on page 9)

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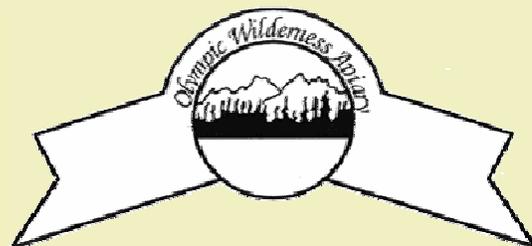
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Honey News, continued

(Continued from page 8)

To monitor public response, the Honey Board plans to introduce "Simply Honey" as a hot beverage sweetener at food trade shows during 2006, beginning with the World Tea Expo in Las Vegas (March), the Specialty Coffee Association of America conference in Charlotte, NC (April) and at the annual Food Marketing Institute show in Chicago (May). At these events, the board will be prospecting for food manufacturers willing to implement the Honey Board's primary objective: moving the concept from ideation to the store shelves. The concept comes at no cost to the manufacturer; however, additional product development, product identity, packaging and distribution would be the manufacturer's responsibility.

While commodity boards primarily focus on generic promotion programs, the National Honey Board proactively assists the industry by identifying opportunistic honey applications and consumer-friendly honey concepts. Since joining the NHB as Marketing Director, Bruce Wolk has spearheaded industry efforts to make honey more accessible to 21st century consumers. "Our goal is to keep honey top of mind when consumers reach for a sweetener. Market research and focus group feedback shows us that honey's natural appeal and unique flavor are no longer strong enough to influence that decision, whereas a form of honey that is easy to handle and store adds considerably to its attractiveness."

For more information on current and concept forms and styles of honey contact Charlotte Jordan at (303) 776-2337 or charlotte@nhb.org. For more information about the National Honey Board and its marketing and promotion programs, visit www.honey.com.

WSBA Beekeeper Classified Ads

Classified ads are \$5 per insertion, for a maximum of 30 words. (**FREE for WSBA Members**).

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beekeeping. There will be thousands of people visiting the booth in the short 17 days of the fair show and it is important to impress them with all that the honey industry is providing, not only in the way of pollination, but also in the products, education and fun of beekeeping.

Even though we start planning and working on items for the fair, we have on big work party just prior to the fair to put the finishing touches on the displays. Previous to this the booth area

Our booth is set up to have many pictures of bees, beekeepers, and the products of the beekeeping industry. The back of our booth is covered with posters, beekeeping articles, photographs, art and displays of equipment. We cover the tables with old beekeeping journals for the public to view and even take home. We also provide them with literature about local beekeeping associations they can join and/or from whom they can take classes to learn more and possibly set up a hive of their own. Our clean lighted cabinets contain all the products of beekeeping as well as those made using bee products.

The biggest eye catcher in our booth, especially to the children, are the 2 observation hives. Each hive contains on deep super, bees, marked queen, honey, brood, and pollen. It is also good to have a few drones running around so the public can see all 3 types of bees.

Maintenance:

The maintenance of the beekeeping booth and exhibits is extremely important since it involves many helpers and volunteers. Once the booth is set up, the judging is complete, the exhibits displayed with ribbons and the literature is available, the maintenance involves a core group of beekeepers who will make sure: 1. The volunteers show up on time. If a volunteer has an emergency and can't make his/her shift, a substitute system must be in place. 2. Enough literature must be kept available. 3. The bees in the observation hive must be changed regularly, fed, watered, and kept from chilling if kept overnight. 4. The exhibits and props must be kept in good condition. If the ribbons, pictures, or posters fall off, they must be restored. It's important to keep the booth clean and neat. 5. Contact with the public must be ongoing. We usually stamp the hands of the children with bee figures. The most important thing is to give to the public a good understanding of the benefits and joy of beekeeping not only from a commercial operation standpoint but also as a hobby for an ordinary person of any age or sex. 6. The booth volunteers must keep in contact with the fair staff in order to solve any problems that might occur during the honey show.

Gathering Exhibits, Judging, Recording, Awarding Ribbons and Displaying

Gathering Exhibits:

We allow two whole days for people to bring in exhibits for the honey show. Using the Agricultural Premium List listings we break down the exhibits by category into classes. It is important to label each exhibit with a number only. The number is connected to the exhibitor. The judge only sees the number and is kept from seeing the name of the beekeeper. After judging is complete the scores are compared within each class and a 1st, 2nd or 3rd place is awarded for each. A 1st place is not always given within a class is the score of all exhibits are not high enough. For example: If no entry within a class does not exceed 90 out of a possible 100 points, no 1st place ribbon is given. On the other hand if there are many entries within a class, multiple 1st, 2nd, or 3rd place ribbons can be given.

Category: Individual Beekeeping Exhibit

After a few years of seeing beekeepers bring in many displays, photographs, equipment, and art, I decided that we should have an individual beekeeping exhibit category that will not only allow them to display or show their work but also provide the public

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with education and unique examples of joys of the beekeeping industry. It would also give us more items to display at the booth.

The 2 classes for the Individual Beekeeping Exhibit are:

1. Education
2. Beekeeping Art.

Since both classes usually contain elements of both education and art (although one usually stressed) criteria for judging each is the same.

Judging: Individual Beekeeping Exhibit

Each exhibit is judged separately stressing the overall quality of the exhibit (30 points). Points are given for both the educational value and the quality of art (25 points each). And the exhibit must be attractive (20 points). You can tell from each exhibit how much work went into it and how much care was involved in putting it together. These are taken under consideration when judging this category.

Category: Gadget Exhibit

This is a unique category in the honey show. It is open to any item which a beekeeper has constructed or made which contributed to the beekeeping industry. It can vary widely in its structure and use. It can be a large item such as a unique extractor or piece of equipment and as small as a uniquely made hive tool.

Judging: Gadget Exhibit

The most important criteria for judging a Gadget used in beekeeping is the practicality of the exhibit. Does it contribute to the overall management of the bees, education of the practice of beekeeping or the processing of beekeeping products? If it is too bulky or too cumbersome for practical use by the average or commercial beekeeper then it wouldn't be something people would want to use on a regular basis. On the other hand, if it contributes to making beekeeping more pleasant and easy then it would be something to be used more. Since this criteria of judging is so imperative for any gadget used in beekeeping, 50 points maximum is awarded. Some of the things beekeepers want to know about any gadget is what is it made of, how is it put together, what does it do, and how will this make my beekeeping experience better? For this purpose the judge requires that every gadget exhibit be accompanied by a typed or printed explanation of the gadget. It may also provide beekeepers with information on how to reproduce it. A maximum of 25 points is awarded for the explanatory text accompanying a gadget exhibit. Along the same line, how easy can this gadget be reproduced? Can the average beekeeper make this gadget? If it is a very difficultly made gadget, it will not easily be available to most beekeepers unless it finally makes its way into production by large manufacturing companies. However, if it is easily reproduced, assuming it is a practical gadget, then it will be more available to the average beekeeper. 15 points is given for the ease of reproduction of the gadget. Lastly, how will this gadget contribute to the overall beekeeping experience or industry? Does it induce in others more interest in beekeeping or does it help in a specific area of beekeeping which needs improvement? The judge will give 10 points for the gadget's overall contribution to beekeeping.

Category: Beeswax

Beeswax is a very important part of the beekeeping industry. Not only is it used to provide the beekeeper with foundation for building up good strong combs, it is also very attractive when used in candles and art. We really want exhibitors to use their own skills in their entries so we do not allow candles made from foundation. It is extremely important that the person receiving the beeswax exhibit does not handle it with bare hands or even touch the wax surfaces. Fingerprints and worn areas on beeswax will decrease its quality. Each item must be handled carefully to prevent its quality from being decreased before, during and after judging.

Judging: Beeswax

There are 6 classes within this category.

1. Unbleached, natural, single block, pure beeswax (not less than 1 pound)
2. Candles, dipped, pure beeswax (one pair)
3. Candles, molded, pure beeswax (one pair)
4. Candles, fancy, pure beeswax (one pair)
5. Candles, novelty, must contain beeswax, (three assorted)
6. Beeswax novelty item (4 oz. beeswax minimum)

The most important thing to consider when judging beeswax is how clean it is. The color of beeswax is important in determining how the beeswax was processed and how much care was put into producing a clean product. Some use bleaching and others do not. Is the beeswax discolored due to honey, propolis or pollen? When bees travel over combs over a period of time

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the beeswax darkens. Usually the cappings obtained during honey extraction provide the cleanest beeswax. Cleanliness, freedom from impurities (25 points). The color of beeswax is also an important consideration. Is the beeswax too bleached or is it too dark which means it contains substances other than beeswax? And does the beeswax smell like beeswax? Can you smell something else used in the cleaning or bleaching process? Color and Aroma (25 points).

Before beeswax is solidified while making a candle, block or novelty item, it must uniform in color. If one part of the item is darker than another part, points must be subtracted. Also, if an exhibit is not shaped properly or appears worn from handling, it is of less quality. Uniformity of appearance (20 points). During the solidification process beeswax changes in volume. The beekeeper must take this under consideration in the making of molded items. Cracking may occur as a result of this process. Freedom from cracking and shrinking (15 points). Is the beeswax item unique? Did the beekeeper use imagination in making or molding the item? Creativity (15 points).

Category: Honey Cooking

Honey Cooking is a very big part of the beekeeping honey show. Many people who do not or cannot keep bees have a chance to enter items in the show. We require that at least 50% of the sweetening of an exhibit must be from the use of honey. It is important when accepting baked or cooked items to be judged that they be kept in the same display form as received. For example: Some people bring in bread in plain plastic bags while others display them on covered decorated plates. Each exhibit is to be accompanied with 3 identical 3x5 recipe cards. This will allow not only the judge to see the ingredients but also provide the public with the instructions for making the exhibit themselves.

Honey Cooking are divided into 2 subcategories: Baked Items and Candy/Mustard. Each subcategory has it's own number of classes and judging criteria.

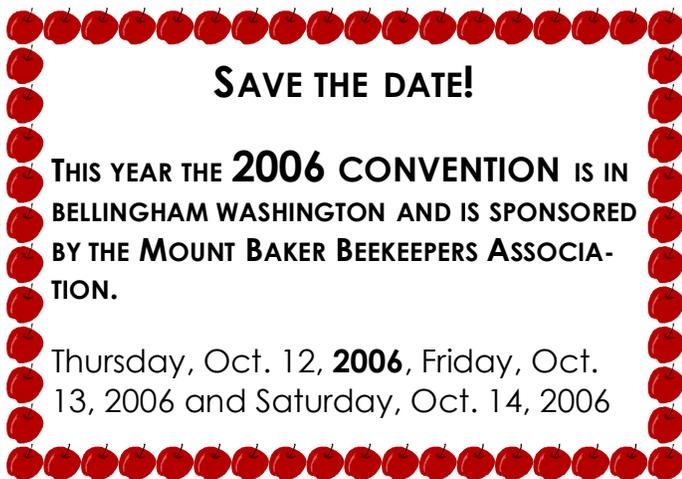
Judging: Honey Cooking (Subcategory: Baked Goods---Classes 1-5)

1. Cookies or Bars (9)
2. Cake, unfrosted or frosted (1)
3. Yeast Bread (1) or Yeast Rolls (9)
4. Quick Bread (1) or Muffins (9)
5. Pie, the rules apply to the filling (1)

Since Classes 1 through 5 require baking and generally are judged similarly, we use the same criteria for each. Flavor is the most important so we give a maximum of 35 points for this. Texture, grain, moisture and uniformity of color get a maximum of 30 points. Each class has different requirements for these. For example: Sometimes a yeast bread is too dry or a quick bread is too moist. The texture of pie crust can differ greatly and some parts of it might be darker than other parts do to uneven heat distribution. A maximum of 20 points is given for general appearance and display. Some breads are displayed on decorated plates while others are wrapped in ordinary plastic bread bags. Some honey cookies are arranged on a plate with ribbons while others are just stacked on top of each other. Appearance is important because before the item is tasted, points are awarded or discounted for creativity and care in presenting the item. Lastly, 15 points are awarded to an exhibit which has the correct lightness for it's class. For example: Is the pie filling too soggy? Are the cookies too hard and brittle? Is the yeast bread fluffy and fresh or is it heavy and too moist?

Judging: Honey Cooking (Subcategory: Candy/Mustard---Classes 6-8)

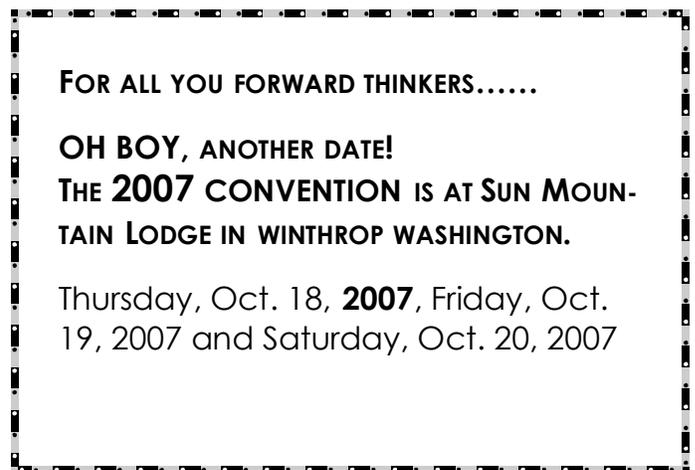
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6. Honey Candy (1/2 pound or 12 pieces)
7. Honey Mustard (two 4 oz. containers)
8. Other

Honey Candy and Honey Mustard can be judged very similarly depending on the categories chosen for scoring. Again, flavor is the most important criteria for a good candy or a good mustard getting a maximum of 35 points. In the case of candy is this exhibit something you would enjoy eating over and over again or is it something you do like after the first bite? Mustards can vary greatly in taste. What constitutes a good tasting mustard? Are the spices used balanced properly or is there a off tasting component? Is a hot mustard too hot or not hot enough? Texture is also important when judging candies and mustards. A maximum of 25 points is given for this category. Is the candy pleasant to eat? Is it too hard or too sticky or just right? I have seen mustards which have a watery texture and others which are smooth in texture. Attractiveness and Handling quality each get a maximum of 20 points. I have added one more class to this portion of Honey Cooking called "other" because we sometimes get exhibits which do not meet any of the other classes. Exhibits in this class can be bottled chutney or hot or mild chipolte sauce. We even have received exhibits of Apple Butter in this class. Honey is used in all of these as the main sweetener.

Category: Honey Exhibits

Over the past 8 years I have watched the judges very closely in their handling of the honey exhibits. They spend a lot of time and energy analyzing each honey exhibit very meticulously using a number of different criteria as well as the use of instruments to better judge the quality, uniformity, and care in presenting them. For two years following these 10 years I was able to be one of the judges of these items. Since I have been the coordinator of the honey show at the fair for about 12 years now, I have since designated other qualified experienced beekeepers to help in the judging in order to give them the chance to become proficient in judging honey products.

The Honey Exhibits section of the show is divided into 5 subcategories: 1. Liquid Honey 2. Comb Honey 3. Bulk Honey Frame 4. Creamed (Finely Granulated) Honey and 5. Chunk Honey. Comb Honey and Bulk Honey Frames are judged the same using the same criteria but the scoring of the other subcategories are judged using different criteria. Each subcategory has it own number of classes.

Judging: Honey Exhibits (Subcategory: Liquid Honey---Classes 1-7)

Liquid Honey is put into a specified class simply by it's color. The color of honey is totally dependent on the nectar gathered by the bees. Some flower nectar results in a very light honey almost as clear as water. Other nectar gives a very very dark honey, almost so dark that you cannot see through it. Since this difference is a natural occurrence in nature, the judge does not take off points for color even if he prefers one color over the next. Color is the only criteria used to categorize samples into classes of honey. As liquid honey exhibit are entered, we compare them to the colors on a color grader disk to determine the class. Only glass Queenline jars of liquid honey are accepted; all other containers cannot be used. Three jars of honey are required.

Classes of Liquid Honey:

1. Water White Honey
2. Extra White Honey
3. White Honey
4. Extra Light Amber Honey
5. Light Amber Honey
6. Amber Honey
7. Dark Amber Honey

Each sample of honey is checked for moisture content using a Refractometer. This device measures the specific gravity (or the total solids content) of the honey using a metered prism. A drop of honey is placed on the refractometer prism and after providing enough light the percentage of water in the honey can be read off the chart seen through the opening. A honey sample containing more than 18.6% water content is disqualified. Honey containing the amount of water will ferment over a period of time. 15 points is given for a qualifying water content. The honey is then placed in a light box. This box allows the judge to see very clearly every particle, crystal and bubble in the honey as well as anything else that may be seen in the honey. This is why a glass Queenline jar is used because it allows a clear view of the contents. A maximum of 10 points is awarded to a sample which shows freedom from crystals. Sometimes entries which do not look crystallized just looking at them will still contain very fine crystals caused from sitting too long or temperature variations. Points are taken off if crystals are seen. A maximum of 10 points is also awarded for the absence of bubbles or foam. Some small bubbles which are not visible to the naked eyes can be seen through the light box. Foam sometimes settles at the top of the honey and must be removed by the beekeeper prior to entry. Usually you can tell when a honey sample has been just bottled for judging because the beekeeper did not give the honey time to settle out the bubbles and foam. The honey exhibits must also be clean. 15 points is awarded for cleanliness

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which is compromised if there are pollen granules, wax particles, dirt, bee parts or anything objectionable present in the honey. The containers must also be glass Queenline jars. Then must be clean, neat and uniform. 10 points is awarded for containers. Points are taken off if there are fingerprints, dirt, or anything objectionable on the outside of the containers. Those receiving the exhibits are very careful not to touch the glass jars with their fingers. Personally I handle all exhibits very carefully and move them only when necessary only doing so by the lids. Usually honey without any objectionable particles or honey which has not been tampered with by additions of syrup or other substances will display a very bright appearance. 10 points is awarded for brightness of the honey. Sometimes a beekeeper will fill his or her 3 jars of honey from different batches of honey. Or they will start filling the jars from one batch and finish using another batch. Sometimes this causes one part of the honey to look darker or lighter or different in some way within the same jar and different between the 3 jars. Uniformity of appearance of the honey is important and a maximum of 10 points is awarded for perfect uniformity. Lastly, the flavor of the honey is judged. The judge must be very careful not to take off points if one honey just tastes different from another honey. Honey naturally takes on its flavor from the flower the nectar is gathered from. So naturally different honeys even in the same class will not always taste the same. What the judge looks for is any objectionable taste derived from the processing of honey or managing of the bees. These objectionable flavors can be due to overheating the honey from which a burnt taste may be present. Other objectionable tastes can be detected from the overuse of substances which are absorbed by the honey, such as pesticides or the use of naphthalene instead of para-dichlorobenzene when storing supers. Para-dichlorobenzene is legal for use because it is not absorbed into the wax during storage of supers, whereas naphthalene is absorbed. Naphthalene is illegal and beekeepers should not use this at all. Sometimes the judge can pick up an unknown taste that he or she is fairly sure from experience does not naturally occur in honey. 10 points maximum is awarded for flavor and points are deducted for burnt or objectionable tastes. All the honey exhibits are arranged from water white to dark amber on the display shelves with the higher scoring exhibits on the top shelf. This show cases are lighted and the honey makes for a very beautiful display of all the classes of liquid honey.

Judging: Honey Exhibits (Subcategory: Comb Honey---Classes 1-3)

Judging: Honey Exhibits (Subcategory: Bulk Honey Frame---Classes 1-2)

These 2 Subcategories are judged using the same criteria since both comb honey and bulk honey frames are different forms of the same honey product--honey still in the comb.

Comb Honey is the most natural form of honey you can have. When the bees make honey, they store it in beautiful, fresh, white wax which is built inside square or round plastic containers provided by the beekeeper in the hive. Comb honey is harvested just the way the bees have made it. No one has touch, filter, melt, extract, or process the honey. Cut comb honey is similar in that it is also honey in the comb that has been cut out by the beekeeper in square pieces. These pieces are then placed in square plastic containers or wrapped in plastic wrap.

Classes of Comb Honey:

1. Comb Honey Box
2. Comb Honey Round
3. Cut Comb Honey

Bulk Honey Frames are just that, a deep or shallow frame of fully capped honey directly from the hive. During the honey flow the bees will draw out a deep or shallow frame of foundation extremely fast. They will fill and cap these frames quickly and leave behind a frame of honey capped fully with pure white wax. Over a period of time the wax will turn yellow due to the bee traveling over the wax over and over again. It is important that the beekeeper remove the frame while the wax is still a pure white color. But the beekeeper must also make sure all the cells in the frame are fully filled and capped. So it takes a keen eye to tell when the frame is ready for exhibit. Each frame is then remove, cleaned, and stored in plastic wrap. It's important that the beekeeper does not touch the cells or damage the cappings while removing, wrapping and transporting to the honey show.

Classes of Bulk Honey Frame:

1. Shallow Extracting Frame (Western Super Size)
2. Deep Extracting Frame

There are 7 criteria for judging Comb Honey and Bulk Honey Frames. The first is uniformity of appearance. Does the honey and wax look uniformly distributed? You can usually tell this by looking at the cappings closely. Are there any ridges or raised areas? If the honey and wax are completely and totally uniform a maximum of 20 points is given. Points are taken off for areas of non-uniformity. Comb honey should not contain any uncapped cells; it should be completely filled from top to bottom and side to side. In other words, there should be an absence of uncapped cells. I have personally seen frames of honey which are perfectly filled to the point that there aren't even any open spots on any of the sides next to the frames. A maximum of 15 points is given for comb honey which is totally filled. Points are taken off for open cells. As stated before, comb honey should have pure white cappings and there should be uniformity in color. 15 points is awarded for this. If there are some that

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have yellow travel stains, points will be deducted. Sometimes the bees bring in nectar so fast that the honey does not have enough time to cure in the cell. In other words, the bees seal the honey in the cells before enough water has been desiccated from the honey. This results in watery cappings. The beekeeper needs to check the comb honey to make sure there aren't any of these watery cappings present in his or her exhibit. The judge can sometimes see these as little drops of honey seeping from some of the cells. 10 points is awarded to the absence of watery cappings. When the beekeeper removes comb honey from the hive, it should be cleaned. Some of the travel stains around the outside of the plastic containers as well as the frames can be removed before presentation. The cleanliness of the section of frame is carefully looked at by the judge and there is a maximum of 15 points given for this criteria. Points will be taken off for any unremoved spots or discolorations. Bees also deposit pollen in honey comb, however, they usually do not deposit it in frames which are primarily used for honey since these frames are usually above and away from the brood chamber. However, there may be some bees who wish to deposit pollen even in honey supers. Also, sometimes honey will crystallize in the cells over a period of time and when temperature changes occur to promote this. The beekeeper should inspect his or her comb honey for both pollen and crystals in the cells. A good exhibit of comb honey will not contain any pollen or granulation due to crystallization and the judge will give a maximum of 10 points for the absence of pollen and granulation. Lastly, the weight of the comb honey must be uniform. One side of the comb cannot be filled with more honey than the other side. Also, if one side contains more uncured honey than the other side, this will cause a weight difference that can be felt by the judge. Uniformity in weight is an important characteristic of good comb honey and the judge will give a maximum of 10 points for this.

Judging: Honey Exhibits (Subcategory: Chunk Honey)

Chunk honey is a unique type of honey which is prized by many people throughout the world. It is simply cut comb honey put into a jar and the jar filled with extracted liquid honey. Three quart jars are required for exhibition. It is usually best to use a lighter class of honey for this in order to be able to see the comb honey better but it is not required.

In judging this class of honey some criteria for liquid honey and some from comb honey are incorporated. The first criteria is neatness of cut of the comb honey. It takes a very sharp knife and much care in cutting comb without destroying parts of it in the process. Is the comb honey perfectly square and are they sharp cuts not having ragged edges? There are 20 points given for neatness of cut. Again, if the judge sees any watery cappings or unfilled cells in the comb honey, he will deduct points. Just as in the comb honey subcategory the absence of watery cappings and unfilled cells is essential in a good quality chunk honey exhibit. For this reason the judge will give a maximum of 20 points for this criteria. The next criteria for judging is cleanliness. This means there should be no travel stains on the comb honey and no wax, bubbles, wax, crystals or other particles in the liquid honey. 20 points is awarded for perfect cleanliness. Just as for comb honey, the cut comb used in chunk honey must have uniformity of appearance. The comb must not be filled more on one side than the other and the cappings must all be the same. The judge will give 30 points for a perfectly uniform piece of comb honey. Using the refractometer, the judge will check the density or water content of the honey and determine that it contains less than 18.6% water. Then he will taste the honey and determine if there are any objectionable flavors in the honey such as a burnt or other non-natural taste. He will then give 10 points for the liquid honey in chunk honey that has the correct density and flavor.

Judging: Honey Exhibits (Subcategory: Creamed or Finely Granulated Honey)

Creamed honey is liquid honey that is processed with heat while stirring to introduce small air bubbles in the honey which causes the honey to undergo fine crystallization. When done properly a very delicate smooth creamed honey will result which can be spread onto toast or used as a frosting of cakes. Sometimes, when the temperature and storage conditions of liquid honey are ideal and when the nectar used to make the honey contains unique substances and the ideal concentrations of sucrose, fructose and glucose, fine crystallization will occur naturally. This will produce finely granulated honey which is very similar to creamed honey. After bottling honey the beekeeper is sometimes pleasantly surprised to find that his or her honey has changed

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into this very creamy smooth honey product. 3 wide mouth jars are to be used to enter creamed honey in the fair.

Many of the criteria for judging Creamed or Finely Granulated Honey are the same as previously mentioned for other subcategories of honey so I will just mention them here: Uniformity of the containers (10 points), freedom from foreign material (15 points), flavor and aroma (10 points), uniform level of fill (1/4 inch from top of jar) (5 points) and uniformity of the honey (10 points). Criteria unique to this class of honey include the absence of frosting or froth in the exhibit. When liquid honey is heated and stirred it sometimes produced foam or froth which floats to the surface during crystallization. This must be removed or the sample heated slightly longer to allow the frosting or froth to dissipate. The judge allows 15 points for this criteria. Another unique criteria is the firmness of the set. Is the creamed honey too soft or too hard? This is usually a result of the temperature used in processing the liquid honey. With naturally occurring finely granulated honey this is beyond the control of the beekeeper so only samples which have a medium set can be used. But with processed honey the firmness of set can be controlled. 15 points is awarded for the correct firmness of creamed or finely granulated honey. Lastly the size of the crystals or texture of granulation is important since this determines how smooth the final product will be. If coarse crystals result from the processing, a granular texture will result. This usually is the texture of naturally crystallized honey in general. But when the processing or naturally occurring conditions contribute to the production of very fine crystals, a smooth product results. The judge can easily determine the texture or fineness of the crystallization by sampling some of the creamed honey. If the creamed honey has a consistency of peanut butter, he knows the crystals are very fine. If it has a granular crunchy feel then the crystals are larger. 20 points is awarded for a smooth and fine creamed or finely granulated honey.

Category: Pollen Exhibit

There are a number of beekeepers who specialize in pollen production from the beehive. As in other specialized areas of beekeeping, pollen production requires unique equipment as well as knowledge to provide a quality product. Just as honey removal from the hive, it also involves proper management of the hives to maintain strong colonies while taking a portion of what the bees require for health and growth. Once the pollen is obtained, it has to be processed properly to maintain its quality. So when a pollen exhibit is entered in the honey show, the judge can determine if the product has been properly processed, stored and its quality maintained. Also, pollen cooking is unique in that special manipulation of recipes must be made in order to accommodate for the taste and texture of pollen.

Judging: Pollen Exhibit (Subcategory: Raw Pollen)

Three 4 oz. jars or Queenline jars are required for the exhibition of raw pollen. Pollen granules are stored on the lower back legs of the foraging bees. Because of this the granules assume a very uniform shape. Hopefully this granule uniformity is maintained throughout the processing of the pollen. If the pollen is too wet and not dried properly or if it is dried too much, the shape of the granules are affected. If too wet the granules will smash more easily and when dried too much they will break into smaller pieces. The judge will look at the uniformity of the granules and award a maximum of 25 points for perfect granule uniformity. One of the parts involved with raw pollen production is the elimination of unwanted items which may fall in the pollen traps. This is done by using screens and air flow and results in clean raw pollen. If done improperly or inadequately, the pollen will contain unwanted items and substances. The judge will look closely at the pollen and determine its cleanliness and award a maximum of 25 points for this. Taste (absence of spoilage) is the next criteria used in judging pollen. What the judge is mostly looking for when tasting pollen is spoilage. Since pollen is predominately made up of protein, it will deteriorate rapidly if not dried soon enough or if stored (frozen if necessary) improperly before drying. Freezing pollen prior to drying and cleaning also kills any small insects which might thrive in this protein rich substance. The judge can taste a mildew taste if it has been allowed to spoil. Spoilage also occurs if the pollen has not been dried totally and is still too moist. 25 points is awarded for the absence of spoilage. Pollen is gathered by the bees from many sources. Not all pollens contain the same amino acid content or the same color and thus various pollens are more desirable than just one variety of pollen. This provides the bees with all the essential amino acids needed to growth. A variety of pollens also provide humans with these same needed amino acids. Thus a good pollen sample should contain a variety of pollens and a variety of colors. 25 points is given to a pollen that has good color.

Judging: Pollen Exhibit (Subcategory: Pollen Cooking)

When talking about pollen cooking, it is presumed that most of the items entered in the fair are predominantly baked items. Personally I think pollen cooking is very difficult because of the nature of pollen itself. It has a pungent protein taste which needs other ingredients or sweeteners to bring the tastes into balance. So when judging a cooked item containing pollen the flavor of the item is very important. Is there too much of a protein taste or has the cooker blended in the proper balancing ingredients? Have he or she used enough or too much pollen for the item? 35 points is given for flavor. Pollen is also very granular and flaky which can affect the moisture of baked items. If it is put into bread, ingredients must be added to maintain moisture or the bread will be too dry. Whatever the item cooked or baked, the consistency of pollen will affect the texture, grain, moisture and uniformity of color. 30 points is awarded for a balanced item using these criteria. General appearance of the cooked item is

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also judged by giving a maximum of 20 points. This criteria is used to simply ask if the item is presented good or if it appears good to eat. If the pollen used is dried properly it should be light and flaky. When used in cooking, especially in baked items, the product should be light as well. Lightness is given by the judge 15 points.

Category: New Apiary Product

Unlike the gadget exhibit, this category represents a new and unique concept in the use or marketing of hive products rather than items used by the beekeeping in management. Hive products for this category are defined as any bee produced or manipulated item. Examples of these are: new soaps using wax, honey or propolis, lip balms using hive products, creams or ointments, etc.

Judging: New Apiary Product

Since this involves a new product, creativity is important. How much imagination was put into producing this apiary product? Does it use a hive product like propolis which is not used much by the average beekeeper? What creative processing was used to make the product? 25 points is awarded for creativity. How useful is this product or what function does it provide for the beekeeper or the general public? Is it used as a health product or cleaning agent? Or is it used uniquely in art or craftsmanship? Whatever the case 25 points is awarded for its usefulness or function. If this new apiary product was sold to the general public would have market appeal? Would everyone want it or could everyone use it? Or if it is a specialized item such as used in art, would every artist use it or want it? 25 points is given for its Market appeal. Lastly, is this item unique and new? Or is it something already on the market or used by beekeepers. The more this item is unique the more points it will receive to a maximum of 25 points.

Category: Mead

This is a fairly new category for our Honey Show. Since so many people were entering mead we had to make it a separate category instead of placing the exhibits in the "other" class of the honey cooking category. A few years ago I decided to divide this category into 3 classes

Judging: Mead

2 bottles of mead are entered. No added sugar can be used in making mead, only honey or a mixture of honey and fruit.

Classes of Mead:

1. Mead (Dry)
2. Mead (Sweet)
3. Melomel (Fruit Mead)

I did not know how to judge mead since when it was first added as a separate category, I have not tasted enough of it to tell what were the criteria to determine what was a good mead and what was a bad mead. Since the wine club at the fair was just a couple booths down from us during our judging, I incorporated some experts in the field to help us out. With their instruction and help I was able to learn more about the qualities of a good mead. Unlike wine which is made with fruit and added sugar, mead made with honey or honey and fruit has a uniquely different taste. If I were to describe the taste I would say it is somewhere between a good beer and a good wine but without any fizz. Like a good wine a good mead tends to be very smooth but with a unique taste all its own. I have learned that unlike wine, it takes more years for mead to develop into a smooth product. Taste and Aroma is most important. In judging a number of meads, I found that those which are good do not have a bitter or yeasty taste to them. The type of honey also affects the taste and it is recommended that a full bodied light amber honey be used. My question when judging mead is whether or not I would enjoy this mead with a meal or a dessert. Or is the taste too strong or too weak? 50 points is awarded for a good tasting mead. Like some wines, meads also have to be racked in their fermentation process. If this is not done properly or not the proper number of times needed before bottling, there will be some residual dead yeast in the bottles which can be seen. If the bottle is inverted, this layer of dead yeast will cloud the mead. Not only will this affect the taste but also the clarity and appearance of the mead. Other substances may also cause clouding. 25 points is awarded for clarity and appearance. Lastly, the body and aging of the mead is judged. Some winemakers or meadmakers will add uniquely ingredients to increase the body of their product. In the case of a dry or sweet mead a full bodied honey can be used to increase the body of the mead. In the case of melomel, fruit or raisins are used to do this. If the mead is not aged in the bottle long enough before opening, smoothness will be decreased. 25 points is given for body and aging.

Awarding Ribbons

As you can see there is a maximum of 100 points for each class described above. Within each class scores are given for each exhibit. The exhibits with the highest score receives the 1st place blue ribbons, the next score receives the 2nd place red ribbon and the next highest score receives the light blue 3rd place ribbon. In those classes where there are many exhibits, I give more than one 1st, 2nd and 3rd place ribbon. If there are ties, I give them the same ribbon. There are 2 levels of exhibits in our show. A Novice level where the exhibitor has not entered an item before and an Open level. Exhibits in each level are com-

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pared with those in the same level only.

We give a Open Best of Show Ribbon to the 1st place exhibit which is judged to be the best when comparing all the 1st place exhibits in the open classes. We give a Novice Best of Show Ribbon to the 1st place exhibit which is judged to be the best when comparing all the 1st place exhibits in the Novice classes.

I also give out a number of Beekeeping Award Ribbons to those exhibits which I feel are unique and where a lot of care have been involved.

At our Pierce County Beekeepers Association (PCBA) in October, I award all the members present with their ribbons. The fair is responsible for getting the ribbons to the people not associated with the PCBA.

Displaying the Exhibits

Each exhibit is placed on the shelves in the display cases or in the case of art or large items on the walls or floor. I usually display the honey in increasing color with the 1st place exhibits on the top shelf and the 3rd place exhibits on the bottom shelf. With the lights in the display cases turned on the honey makes for a very beautiful display. Next I place the chunk or creamed honey next to the honey. The comb honey or honey frames are next. We usually do not get many pollen exhibits but when we do I put them just before all the wax entries. The baked items separated by class are placed together ending with the mustard entries. Lastly I put the mead exhibits at the end of the display. All the score cards, scores, names and awards are displayed with each exhibit. The entries are kept for the 17 days of the fair.

Recording

All exhibitors and all awards are recorded on the Honey Show roster provided by the Superintendent of the Agricultural Department of the fair. This usually takes time making sure all exhibits are accounted for. Monetary awards are taken care of by the fair.

What happens after the fair?

The fair ends on a Sunday. On Monday we usually have a work party to dismantle the bee booth. For me this involves gathering up all the exhibits, score sheets, and ribbons. Some beekeepers will pick up their exhibits on this day and if they are not in the PCBA, I will give them their score sheets and ribbons. If they are members of the PCBA, I will give them their exhibits but I will keep the score sheets and ribbons for presentation at the next PCBA meeting which is the 1st Monday in October. All other exhibits not picked up are kept by me and returned if possible to the beekeeper on a later date along with their score sheets and ribbons.

While this is all being done, I join with the other PCBA members in taking down the educational material and props used during the booth. This past year we also had to dismantle the back wall paneling which was constructed to allow us to put display items since the wall behind it was brick. All of the fair material had to be stored at the home of one of the beekeepers.

At the following PCBA board meeting, we conducted an evaluation of our Honey Show and fair booth. Any problems were discussed and any ideas for possible solutions or changes are made at that time. Later on, at other board meetings, we will follow up on these recommendations.

As stated at the beginning of this paper, long term preparations for next year's Honey Show begins right after the end of this year's Honey Show.

Awards I have won at the fair before becoming the Division Coordinator of the Honey Show

For the past 10 years I have not been able to enter items in the Honey Show because I was the Division Coordinator and sometimes the judge and there would have been a conflict of interests. During that period of time I gathered with me a number of very experienced beekeepers to help in the judging at the Honey Show.

Previous to becoming the coordinator, I won the Open Division Best of Show Ribbon in 1994 for a baked honey item. Also, I have won about 2 to 4 1st or 2nd place ribbons for my liquid honey.

Our PCBA fair booth, which I helped to put together with a good number of beekeepers, has won a number of Organization Exhibit 1st place ribbons as well.

PUYALLUP FIELD DAY REGISTRATION

The Washington State Beekeepers Association Invites You to Attend Our 2nd Annual Field Day
Saturday, August 26 WSU Extension D. F. Allmendinger Center
in **Puyallup, Washington**

First, please join us Friday evening at 7 pm for a complimentary wine and cheese social!

The Saturday programs consist of 4 event sessions lasting about 1 hour starting at 8:30 am, with lunch in the middle. At 3 pm we will have a new event called the beekeeping Olympics.

Topics at Puyallup:

- Varroa and Tracheal treatments available to the beekeeper, Hygienic Behavior Assessment, Screen bottom boards, medication rotation and drone comb use.
- Colony inspections, bee behavior in the hive, colony handling, colony growth dynamics.
- AFB demonstration, Disease talks and posters, AFB treatments, TM and Tylosin.
- Raising your own queen, using nucs and queen introduction methods, fall requeening.

Last event of the day is Beekeeping Olympics.

The cost for an individual is \$10, or you & your family for \$20! Please join us for lunch on Saturday! We will be serving grilled hamburgers with all the trimmings, three salad side dishes, soft drink of your choice, and hand-dipped ice cream for dessert.

Price of each meal is \$10.00.

PRE-REGISTRATION IS REQUIRED!

Register for the Puyallup Field Day by August 11, 2006.

As you can see, we have a full day's activities planned, and we don't want to waste time standing in line on Saturday to register! Fill out the form below and include your check made out to WSBA, send to: WSBA, P.O. Box 1331, Kingston, WA 98346-1331. We will send you a full schedule of events for the weekend along with maps.

Name: _____

Address: _____

City: _____ State _____ Zip _____

Email Address _____

Registration Fee: \$ _____ (One person \$10, family \$20)

Lunch: \$10 X _____ = \$ _____ (number of meals)

Total included \$ _____

Will you be attending the Friday Wine & Cheese Social? (circle one) Yes No

24-27 July 2006
Western Apicultural Society Conference
Buellton, California
Pea Soup Andersen's Conference Center

Tentative Schedule

Monday

- 3:00 Exhibits open
Silent Auction begins
7:00 "Bee Buzz" Social - No host bar

Tuesday

- 8:00 Welcome to the Conference
Exhibits open
Door prizes
8:30 Joe Traynor, Almond Pollination - Past, Present, and Future
9:15 Frank Eischen, Australian vs California Bees in Almond Pollination
11:00 David Kellum, Living with Africanized Honey Bees for Decades
1:15 Jim Bach, Formic Acid Use in the U.S.A.
2:00 Dewey Caron, Small Hive Beetles: A Potential Threat
3:15 Serge Labesque, Achieving self-sufficiency as bee-

keepers, and the question of sustainability of contemporary beekeeping practices

4:00-5:00 Delegates/Directors Meetings

Wednesday

- 8:30 Adrian Wenner, Odor and Honey Bee Exploitation Of Food Crops.
9:15 Tanya Pankiw, Brood Pheromone Effects On Foraging Behavior and Colony Growth
11:00 Robbin Thorp, Diversity in Bees: Native Bees, Exotics, Solitaries, Cuckoos, and Socials
1:30 Tour of the Santa Ynez Valley - "Sideways" Country or: Self-Guided Tours

Thursday

- 8:00 Exhibits open, door prizes
8:30 Tom Glenn, Twenty Virgins a Day: How I Keep Up!
9:15 Marina Meixner, Selection of Honey Bee Lines
10:45 Debbie Delaney, Genetic Diversity of Honey Bee Populations in the United States: Comparative Analysis of Commercial Breeding Populations through Time
1:15 Harrington Wells, Introduction of the European Honey Bee to Pakistan
2:00 Dianna Sammataro, Tucson Lab work on Oxalic acid and Sucroside

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