

# JEFFERSON COUNTY BEEKEEPER ASSOCIATION



## JCBA SPRING NEWSLETTER

SPRING 2023, VOLUME 13

jeffcobeekeepers.org



Jefferson County Beekeeper Association Group

jeffcohoneybee@gmail.com



jeffcobeekeepers

### JEFFERSON COUNTY BEEKEEPER ASSOCIATION LEADERSHIP

President	Doug Rush
Vice-President	Jessica Padgham
Secretaries	April Johnson, Pat Donahue
Treasurers	Kip Davis, Teri Dowgiert
Apiary Manager	Kathy Gill

### EDITORS

Pat Donahue      Kathy Gill      Sarah Jarrell

### WRITERS

Pat Donahue      Kathy Gill

### DESIGN & LAYOUT

Sarah Jarrell

### JCBA MONTHLY MEETINGS

**When:** 2<sup>nd</sup> Sunday of every month

1:00pm - 3:00pm

**Where:** Maple Grove Grange Hall  
3130 Youngfield St  
Wheat Ridge, CO 80215



### UPCOMING MEETINGS

April 15 (Saturday)

May 14

June 11

### MEMBERSHIP

For membership details email  
jeffcohoneybee@gmail.com or inquire during one of  
the regular meetings.

**Membership Dues:** \$25.00 per year  
JeffCo membership dues include membership to  
Colorado State Beekeeper Association.

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# LETTERS FROM NEWBEES

## **Kelly Thomas**

I really appreciate each of you on our leadership team so much. My first year of beekeeping has been a success and a joy not just because of the bees but because of the people I've met through JCBA. I feel extremely lucky to have all these excellent mentors around me who are generous with their knowledge and time. Plus, this is just such a kind and fun-loving group of people! I've really enjoyed making new friends and connections within my community, both with experienced beekeepers and other "newbees". \$25/year is a bargain for everything JCBA offers. I look forward to the coming year and contributing to laugh and learn with you all. Heartfelt thanks to all of you!

## **Rick and Chris Peebles (Elevation 7,400 ft)**

We joined JCBA in early 2022. We attended the Beekeeping 101 class and were ready to go, or so we thought. On April 30, we installed our 2 packages of bees into our 2 hives. It felt so strange shaking thousands of bees into the deep supers that we phoned Kathy and asked, "Are we doing this right?" She assured us that we were on the right track! Over the next 6 months we learned so much by attending the JCBA monthly meetings and apiary visits for hand-on hive evaluation. We learned what a good frame of brood should look like; about nectar and bee bread, how to check for mites and different treatment options, how to keep your smoker lit and so much more. We found how important it is to record our hive findings, how and when to check the hives and what to look for.

We tended our hives over the summer and into the fall, noticing that one hive was busier and more populated than the other. As winter approached, we believed the bees to be in good shape with food stores (and added supplements and insulation) to make it through the winter. At the JCBA apiary in January of 2023, we did hive checks and found that one hive was lost. The bees had frozen during one of the cold spells. Due to the deep freeze the colony was too cold to move even ½ inch to find food and stay warm! We came home and checked our 2 hives and they were still doing okay but then came the next cold spell and we lost one hive. The lost colony was significantly smaller than our other hive. Upon further inspection we found a lot of dead mites, indicating that our Fall treatment may have been lacking or ineffective. With the first year under our belts, we are excited for spring and plan to split our colony and perhaps acquire a swarm. Wish us luck!

There is so much to learn about beekeeping so get a book or two and check out You Tube videos. Most importantly, participate in the JCBA meetings and apiary visits. JCBA will make you a Beekeeper!

# LAST MEETING NOTES

## January 8, 2023

- It was a great first meeting. We had 40 members attend, 5 of which were new members. Doug started the meeting off with introductions to the Board of Directors and information about our Facebook page.
- Teri gave an update of the club finances including our current funds, and sources of income from expenses. Overall, we are in the black and looking good.
- Doug announced that we need help at the club apiary garden with planting and maintenance. All apiary clinics will start with work on the gardens.
- Nectar flow: be mindful of when it starts. Check the Farmer's Almanac for guidance.
- T-shirts. We are finalizing the design and will be taking pre-orders.
- Our February 12<sup>th</sup> meeting will start at noon and will be an opportunity for Newbies to ask questions.
- Stock Show: CU extension and CSBA with Boulder County Beekeepers is sponsoring a Bee Booth. Please sign up to be at the booth.
- Jessica gave an update on the website and our Bee Mentor/Bee Buddy program and map which will be restated by the next club meeting.
- Jessica gave an update on our pumpkin sheet mulching project at the apiary. If you have any seeds or seedings to donate, that would be great.
- Jessica also requested members to send her any swarm photos you have and want to share.
- Saturday Clinic will be an OA vapor treatment at the apiary. Start time will be 8:30. It will be warm that day, so an earlier start is better.
- Kathy Gill announced her Beginner Beekeeper Class. The class will be at the Maple Grove Grange from 9-4. The cost is \$40 for the class (this is an awesome deal). Helps pay for the Grange rental fee. Please save your little glass jars for Kathy Gill.
- KUDOS TO KATHY GILL: Our club is very fortunate to have her as a member: Kathy was elected in as the Vice President of the CSBA at the 2022 Winter Meeting. What an asset she is going to be. Kathy placed second in the honey contest at the CSBA Winter Meeting last year.
- Request from Kathy that the second-year beekeepers write a paragraph or two or more describing their first year as a beekeeper. We would like to feature these in our Newsletter.

## February 12, 2023

- 45 people attended with 10 new members joining-all brand-new beekeepers. Really good turnout considering it was Super Bowl Sunday. No one was taking notes as both secretaries were busy presenting but from memory this is how the meeting went....
- 12:00-1:00 Newbee and wannabee discussion went really well. Forgot to count but there were probably 10 people who showed up early and stayed to the very end. Great questions too
- Eric Smith joined us for that early start and participated in the discussion.
- Gerrit and Jessica and Pat set up the projector and power points.
- New By-laws were voted on and accepted
- Volunteer opportunities were encouraged-CSBA winter meeting, Earth Day booth, apiary help
- The topic was Sustainable Beekeeping with ideas for making splits to keep local bees local and circumvent swarming. Pat introduced sustainable beekeeping with a great PowerPoint and a commitment to continue the discussion throughout the 2023 season.
- We then segued into making splits and April gave her technique with another great PowerPoint created by Pat that aligned nicely with her talk. Doug talked about the Demaree technique for splitting. Also aligned with the PowerPoint.
- Lots of good questions from members. Had a raffle/drawing for give-away stuff and that brought us right up to adjournment

## March 12, 2023

- A well-attended meeting with 52 members present.
- 12:00 Newbie session started. Another well attended session with a lot of good questions. Eric Smith, and the JCBA board members were present to answer questions.
- 1:05: Doug started the meeting with announcements: Dues are due; Club logo T-shirt sales through Zazzle. We are setting up a way for members to access the site and order themselves. April brought a few shirts with her for members to see and buy. We are considering doing the Newbie session every month at noon.
- Bee Buddy/Mentoring program. E-mail the club if you want to be connected with a buddy or a mentor. Visit our Facebook page. It has a lot of great information on it and it's a great way to share with other members. Apiary clinics are once a month on the 3rd Saturday of the month, except April which was changed due to Easter. We will meet March 18th and what we do is weather dependent. April will send out a notice.
- March is a variable weather month. Feed the bees if needed. Swarm hotline; good to know the number 1-844-SPY-BEES. Doug will send out a link to an on-line beginning bee course. Many members are interested in taking a newbie class. Kathy Gill volunteered to do another class this year. Sign-up sheet circulated. Earth Day is April 22nd, and we will have a booth at Belmar Heritage Center. Please sign up to volunteer. It is a fun, educational day.
- Teri: update on club finances. Pay Dues. April 30th is the deadline to send up our members' dues to the CSBA. Quick accounting of what the club has spent and the balance in the account of \$1,633.
- April: clinic Saturday the 18th will start around 10 am. Time and what we do is weather dependent. Bring your bee protection.
- The club is putting a drip system in at the apiary garden. We are creating a pollinator space.
- Pat: Sustainable Beekeeping: sign-up sheets are circulating: swarm rescue list, experienced and those who want to buddy up and learn; those who want a nuc/split or swarm. Check to ensure you are on the correct list and update your contact list. Great response from our members. Sustainable Tip(s) of the month: (1) keep hive logs. Examples circulated. (2) Fill out the Sustainable Beekeeping Skills and Knowledge List.
- Erik Johnson: Presentation on Swarms. It was a great presentation with a lot of member questions and engagement.
- Wrap up: many members stayed behind to connect with others and help clean up. A lot of energy in the room.

# BEGINNER BEEKEEPING CLASS 2023

## Kathy Gill

Beginner Beekeeper Class was held on **February 4, 2023**. This is a 6 -hour course that covers a basic understanding of beekeeping. How to start, management of a colony, nutrition, & bee biology, pests, and pathogens. Handouts, reputable beekeeping sites and a list of books helpful to the beginner is included. A seasonal calendar is given as a reference.

This class has been approved as a Beginner Beekeeping Class for the CSBA Master Beekeeping Program for the Certified Level.

# COLORADO STATE BEEKEEPERS ASSOCIATION

*High Country Bee* is the official Newsletter for the CSBA. It is included in club membership and should come as an email to all club members. It has valuable information about state happenings. Be sure to read it!

Not receiving the newsletter? Contact [jeffcohoneys@gmail.com](mailto:jeffcohoneys@gmail.com) to let us know and we will inform CSBA.



[coloradobeekeepers.org](http://coloradobeekeepers.org)



(303) 304-6459



[info@coloradobeekeepers.org](mailto:info@coloradobeekeepers.org)



Colorado State Beekeepers Association CSBA

## CSBA Upcoming Meetings

**June 3, 2023** The CSBA Summer Meeting will be held in at the Garfield County Library in Rifle, Colorado.

**November 11, 2023** The CSBA Winter Meeting will be held in Lakewood, Colorado. JCBA will be hosting the club. Volunteers from JCBA needed. Contact April for additional information.

## Master Beekeeper Program CSBA

There are three levels to the Master Beekeeper Program. The Certified Level, Journeyman Level, & Master Level. Each level has requirements to achieve before moving on to the next level. There is a fee which is different for each level.

The Certified Level has zoom meetings each month with requirements for attendance. Some of the Subjects include Diagnosing Dead-Outs, Splitting, and Recognizing what you see in the hive. Hands-on workshops are held at regional clubs to cover these topics as well as zoom meetings. Each participant is required to find a mentor and notify the program leadership who it is. Once all requirements are met, graduates can take an open book written exam, a hands-on field exam, and pass with a score of 85% or more. This is usually a one-year time commitment.

The Journeyman Level features online classes each month, as well as two hands-on bee camps, each of which must be attended at least once during the three years of participation. Guided studies are required which help every beekeeper to increase their knowledge base, learn how to research, and discern good beekeeping information. The Guided studies are graded on a pass/fail basis. Other requirements exist as well as passing a written exam. This level is meant to run for 3 years. Students at the Journeyman Level learn from the best researchers in the field and have gone on to write articles in *Bee Culture* and *American Bee Journal* and for CSBA.

The Master Level is for experienced beekeepers interested in expanding their skills and knowledge as well as contributing to the beekeeping community. The Master student must propose a research project, set the research project up, and complete the research. Two other research papers on specific topics are required. This level is set up to run 1-2 years. Master candidates must take a written and oral exam before graduating to become a Master Beekeeper.

Please refer to the CSBA website for more in-depth information regarding all levels of the Master Beekeeper Program, and to apply. <https://coloradobeekeepers.org>

## WHAT DO YOU KNOW?

1. When drones are away from the hive, they obtain nourishment and energy from nectar they collect from flowers.

*True or False?*

2. Drones typically begin orientation flights \_\_\_\_\_ days after they emerge as adults.

- A. 14 days
- B. 8 days
- C. 6 days
- D. 10 days
- E. 12 days

3. Adult drones are totally helpless and unable to feed themselves in the hive.

*True or False?*

Bee Kind

Bee Humble

Bee Positive

## SEASONAL CALENDAR

**MARCH** Cluster is moving to the top brood box if using Langstroth. Queen is laying more. Colony building up means using more resources.

Check food stores on warmer days. Bees are most likely to die in spring because as they move up and use the honey resources they need. The beekeeper must have resources in the form of sugar brick for carbohydrates the bees need. Add a pollen patty for the nurse bees to eat and produce royal jelly and worker jelly for the brood. Reverse hive bodies if temperature is warm enough.

Do the first hive inspection when the temperatures are in 60's. Make note of budding plants and trees.

**APRIL** Unpredictable weather, bees foraging, colony is building up, dandelions appear, the need for resources increases.

Hive inspections on warmer days, remove mouse guards, clean the bottom board, combine weak hives. Feed 1:1 syrup until nectar and pollen are brought into hive. Reverse hive bodies. If not done in March. Start mite monitoring, re-queen as necessary, record all your findings.

**MAY** Population growing, Swarm season happening.

Add honey supers when brood boxes are 7 frames strong. Watch for queen cells. Is there a honey flow? Mite monitoring every month until fall.

Refer to the Honey Bee Health Coalition for how to do mite monitoring. [www.honeybeehealthcoalition.org](http://www.honeybeehealthcoalition.org)

# SPECIAL DAY AT THE APIARY

By Dru, High School Student

**Recently** a few of my fellow Lakewood High School IB students and I had the opportunity to go to one of the JCBA's apiaries here in the Lakewood-Golden area. It truly was an incredible experience. April and the other JCBA members provided us with a hands-on learning experience, allowing us to engage with a part of our ecosystem that goes largely unnoticed otherwise. We got to hear about the diligence and the considerations that go into running a healthy apiary and sustaining it throughout the colder months here in Colorado.

My peers and I made the trip to the apiary to complete a requirement for our IB diploma but we each walked away with a newfound appreciation for an interest in the practice of beekeeping.

I think I speak for all of us when I say I never really understood the true importance and necessity of ensuring an abundant bee population in our environment. Beekeeping is truly a very interesting practice and April with her fellow JCBA members were able to not only help us fulfill an education requirement but also allow us the opportunity to do something I consider a bucket list item.



## ANSWERS! WHAT DO YOU KNOW?

1. False
2. B. 8 days
3. False. They are capable of feeding themselves from open cells of honey.

# NEW BEE PACKAGE INSTALLATION: HOW TO INCREASE THE QUEENS' SURVIVAL RATE

By Pat Donahue

**Spring** is here and bee packages will be arriving at the end of April. This is an exciting time for beekeepers, especially new beekeepers who are setting up their first hive and preparing to pick up their first colony of honeybees. As a sustainable beekeeper the goal is to never buy bees unless you want to, and every beekeeper should act as his or her own bee supplier capable of replenishing lost colonies and or expanding their apiary. If bees need to be purchased, the sustainable beekeeper will get them from a local producer. However, a first-time beekeeper setting up a hive is one of those times when buying a bee package rather than purchasing a nucleus colony (nuc<sup>1</sup>) or installing a swarm makes sense.

While purchasing a nuc has many advantages, it is not always the best option for the new beekeeper. Nucs are more expensive than a bee package, nucs are not as plentiful as bee packages, not all nucs are of equal quality, and it can be overwhelming for a new beekeeper to handle an already established colony in the beginning. Similarly, it can be a challenge for the new beekeeper to rescue and install a swarm if you are lucky enough to rescue one. Although swarms are free bees, the temperament of the swarm is unknown, the age of the queen is unknown, and the health of the colony is unknown. Another advantage of package bees is that they are generally less expensive than a nuc because a package does not come with frames of brood, honey and pollen, the bees in the package are generally gentle, there is a small number of bees to work with, the queen is newly mated (but not yet laying eggs), and package delivery dates are scheduled months in advance allowing the beekeeper to have everything ready to go with the package arrives.

Purchasing a bee package is a learning experience for the new beekeeper that can take the colony from 10,000 or so bees in a box and build it up to a thriving colony and witness each step as the colony progresses. It can also be a frustrating and discouraging experience if the colony fails or is delayed in its growth. Queen loss is the primary reason why a new package installation fails. The new and experienced beekeeper can markedly reduce the possibility of a package install failure if they know what steps to take to improve the chances of queen survival. To increase the likelihood of a bee package surviving, special attention should be given to the queen and her survival.

Bee packages fail for several reasons; the bees are not adapted to the environment they are shipped to<sup>2</sup>, extreme temperature changes during transport stress the bees, the queens may not be properly mated or not mated at all, or the workers do not accept the queen and raise a new queen to supersede her. Package bees are mass produced by commercial beekeepers. Thousands of worker bees (sometimes drones are in the mix) from various colonies are shaken into a box and a mated queen is added. An inverted can of sugar syrup is installed on the top of the box and the bees are trucked thousands of miles to various states for sale (Tarpy. Jan. 2021).<sup>3</sup> The workers and the queen are unrelated to each other, and it takes time for the workers to accept her. It is commonly said that by the time the beekeeper receives the package of bees, installs the package, and slowly releases the queen into the colony, the workers should have accepted the queen. This is not necessarily true. In fact, 20-50% of the time, newly established colonies from packages can either fail outright or reject their queen. This can set the colony back several weeks as the workers try to raise a new queen to replace or supersede the one the commercial bee package producers provided. This time delay creates increased stress for a colony that is already stressed by spending tremendous amounts of energy building comb. (Tarpy. April 2021).<sup>4</sup>



Compared to queens in the past that would live and be productive for 2 or more years before being replaced, queens today are being replaced or superseded every year. (Tarpy et al., 2021). Many beekeepers identify queen failure as the primary cause of their colonies failing. One reason for queen failure is related to bee packages where the queen often fails within weeks or months of the installation, and she is superseded. Premature supersedure and queen failure occurs for various reasons, but it occurs more often when beekeepers create new colonies from packages, where many queens are immediately rejected or replaced after only a few weeks. Studies have shown that the mechanism that triggers supersedure in honey bees, is strongly linked with open brood, suggesting that brood ester pheromone (BEP) may be involved. (Tarpy et al. 2021).<sup>5</sup> BEP is the pheromone released by the brood that signals to the worker bees that a queen is present, she is laying eggs and there is no need to create a new queen to supersede the current one. Tarpy suggested that while BEP alone is insufficient to deter premature supersedure, there are clear benefits to queen longevity and package-installation success when establishing new colonies with frames of young brood. The beekeeper can improve the likelihood of queen acceptance with a package installation by simply adding a frame of open brood at the time the bee package is installed. BEP also increases the rate at which the queen lays eggs thereby quickening the colony buildup. (Tarpy et.al. 2021).

Beekeepers who have other hives and elect to purchase a bee package can easily pull a frame of open brood from another hive and place it in the hive at the time the bee package is installed. The challenge for the new beekeeper is that they do not have another colony to pull open brood from. If the new beekeeper can get a frame of open brood from a fellow beekeeper, the chance of the new package surviving is increased by 200%.<sup>6</sup> Alternatively, if the new beekeeper is unable to secure a frame of open brood the next best option may be to add a frame of drawn comb. While this does not provide the BEP, it does provide an instant space for the queen to start laying and hopefully within days or releasing the queen rather than weeks, open brood will be present in the colony. The sooner the queen begins to lay eggs the less likely the workers will be to supersede her. This may not prevent supersedure, but it is worth a try.

Many new beekeepers ask, how often should I open the hive and inspect my colony? Generally, you want to disrupt the colony as little as possible and inspect only to perform necessary checks. However, with new bee package installs, it is important to inspect the colony once a week until the nectar flow is strong to confirm the queen is present, she is laying eggs, and the workers are not in the process of creating supersedure cells to replace her. It is equally important to make sure the queen has room to lay eggs and the colony is not creating swarm cells and preparing to swarm. A bee package installed will swarm if the queen is not provided with sufficient room to lay eggs as the colony is growing. When doing an inspection, it is important to look for queen cells and to know the difference between a supersedure cell and swarm cell so quick corrective action can be taken. Swarm cells are generally located at the lower edges of the comb and supersedure cells are generally located in the center of the drawn comb area. With a new package installed, the beekeeper could see either one. Supersedure cells indicate the queen has died or is going to be replaced. Swarm cells indicate there is insufficient room for the queen to lay and the colony is preparing to swarm. Losing a queen due to supersedure or otherwise is not fatal to the colony but a vigilant beekeeper can reduce the likelihood of this happening by doing weekly inspections and taking quick corrective action if needed. Prevention is the goal because the loss of the queen slows the growth of the colony. If the colony does not grow sufficiently through the growing season, it will not be prepared to survive the winter months.

#### REFERENCES

<sup>1</sup>A "nuc" is short for nucleus which is a mini established colony that generally has 2 or 3 frames of brood at various stages of development, 2 or 3 frames of honey and pollen, and a mated and laying queen.

<sup>2</sup>Most bee packages are shipped out of California by commercial beekeepers. The climate in California is warm throughout the year. Colorado is not. Here we have crazy weather swings and four distinct seasons ranging from below zero to the high 90's.

<sup>3</sup>David Tarpy, How to Install a Package of Honey Bees. January 2021. North Carolina State University. Department of Entomology. <https://content.ces.ncsu.edu/how-to-install-a-package-of-honey-bees>.

<sup>4</sup>David Tarpy. Installing a New Package of Bees? Here's a New Tip to Improve Acceptance. NC State Extension. Entomology-Insect Biology and Management. April 6, 2021. <https://entomology.ces.ncsu.edu/2021/04/installing-a-new-package-of-bees-heres-a-new-tip-to-improve-acceptance/>.

<sup>5</sup>David Tarpy, Eric Talley & Bradley N. Metz. Influence of brood pheromone on honey bee colony establishment and queen replacement. Journal of Apicultural Research. Vol. 60, 2021. Issue 2. Pgs. 220-228. <https://www.tandfonline.com/doi/full/10.1080/00218839.2020.1867336>.

<sup>6</sup>David Tarpy. Installing a New Package of Bees? Here's a New Tip to Improve Acceptance. NC State Extension. Entomology-Insect Biology and Management. April 6, 2021. <https://entomology.ces.ncsu.edu/2021/04/installing-a-new-package-of-bees-heres-a-new-tip-to-improve-acceptance/>.

# MEAD THE NECTAR OF THE GODS

By Jan Oliver

What's not to like about honey! Sweet with subtle essences of summer. The sun wakes Mother Earth in the spring, bringing forth flora blooming non-stop until autumn frost. I admire my industrious bee friends visiting thousands of flowers collecting pollen and nectar to make their sweet flowing magic. Each taste of honey brings forth the reminders of beautiful, warm days. As does mead – and so, let us talk about mead!

**Mead**, affectionately known as the “nectar of the gods,” is thought to be a prehistoric happenstance of a Stone Age ancestor who consumed a rained-upon honeycomb inoculated with wild yeasts, and just as we have in present day, found the discovery very agreeable. Through the ages, mead-makers\* have perfected their art to create a variety of mead taste adventures, while always respecting the universal attraction to honey. Some describe mead as honey wine; however, the technique is more similar to the brewing of beer. The basics are honey, water, yeast, and time (not as much time as wine). While maple syrup and maybe a little agave or molasses are acceptable in mead ethos, substitutions of granulated sugar, corn syrup, etc. for reducing cost, are adulterations (Hear! Hear!). (\*Arguably, some on the internet call a mead-maker a mazer. I would argue that definition's popularity is connected to the Mazer's Cup Mead Competition, where the mead maker is judged by the mead drinker. The Unabridged Webster's Dictionary defines a mazer as a metal or wood drinking bowl. Mead also means meadow, as well as un-fermented honey-based drinks.) So now, let's just move forward and cheer on and admire the artistry of the mead-maker.

I trained and became a mead judge a few years ago, just because I liked bees and honey... and was willing to take some heat for having an opinion about some people's “babies.” Having never made mead, I can only tell you about tasting mead. The extent of my knowledge of mead was “oooohh... really nice!” to “uh... that's an acquired taste;” a pretty wide range given my curious tastebuds. One of the classes I judged was Experimental, and I found something to like in just about all of the creations – but in the end... had to determine if it is mead - can I recognize it is made with honey and what kind of honey. The range of additions to mead is vast – from habanero peppers to rose petals, fruits, spices, herbs, roots, leaves - I'd recommend skipping the Oobleck (ask Dr Seuss). The mead maker's imagination is their guide. Ask me, I don't mind giving you my opinion on some of the things I figured out from judging, such as: remove raspberry seeds, cherry pits, and stuff like that where aging draws an unexpected/undesirable woody flavor. It's a shame to ruin a good honey flavor by adding too much of something.

There are more styles of mead on the familial tree, but these are the more common varieties of a home brew mead:

- Traditional - pure honey mead of various sweetness (If you have a nice/interesting honey, why cover it up),
- Metheglyn - spices, herbs, or vegetal additions (fresh ginger was memorable, as was habanero),
- Melomel - fruits, Cyser (Apples), Pyment (grapes), Berry additions, and
- Specialty – Historical (styles from days-gone-by), Acerglyn (maple syrup), Baggott (malt and hops), and Experimental (combinations of the above, like some people's smoothie combinations – not a bad idea making a smoothie first and let it sit in the frig for a day to see if the flavors meld well before committing a crime that your tastebuds won't pardon).

For a more comprehensive discussion of mead styles, go to [www.bjcp.org](http://www.bjcp.org) for the 2015 Style Guidelines for Mead. Other useful glossary terms define alcohol and characteristics: hydromel (water added to tame the alcohol to 3.5-7.5 percent), Standard (7.5-14 percent), and Sack (14-18 percent, which indicates a lot of honey was used to ferment that much alcohol), semi-sweet and sweet are similar to wine characteristics. Carbonation traits are: still (no bubbles), petillant (a hint of fizz), and sparkling (definitely bubbles).

There are stylistic (judging) details, like:

- Aged in oak or smoked barrels,
- Treatments: Bouchet (caramelized honey adds a toffee, marshmallow, or caramel flavor), extracts, candies, fruit/spice/herb/vegetable, other alcohol additions, etc.
- Bouquet/Aroma: Honey characteristics (caramelized, citrus, earthy, floral, grassy, etc.), Alcohol (clean, hot, spicy), Complexity (delicate, subtle, recognizable blends, etc.), Yeast (clean, dried fruit, yeasty, etc.) and Undesirables (harsh, medicinal, acetic acid, etc.).
- Appearance: Color (colorless to brown), Clarity (murky to brilliant), Legs (none to viscous), Carbonation (effervescent to flat).
- Flavor and Character: Honey tones, sweetness, acidity, tannins, alcohol, carbonation, body, yeast esters, aftertaste and linger.

Anyone can experience the earthly joys of drinking mead, tasting the hint of the flower the nectar came from is the moment of spiritual connection to the girls visiting the flowers and bringing it home. They deserve the praise for the quality of your mead. But, as beekeepers, making mead from your own honey can challenge you as well as bring you to the connection you have between the bee's creation and your creation from it. The internet will have all the information and recipes you could wish for, but a sealable bucket, a little yeast, some water, and a lot of honey is all it takes to get started, Stop with just that and enjoy being a honey purist; or add your other favorite earthly pleasures to create a flavor adventure (or mis-adventure). Then practice a lot of patience while waiting for time to do its thing to realize your work of art. Don't forget to call me to come appreciate a taste with you when you are through!

Bee Grateful

Bee Honest

Beelieve in Yourself

# HIVES FOR HEROES SAVE BEES - SAVE VETS

By Sue Reick

**Hives** for Heroes is a national military veteran (and recently added first responders) non-profit organization that supports and empowers veterans through beekeeping. As veterans are familiar with uniform, dependence on one another and going into vulnerable situations, thus beekeeping is a perfect fit for a healthy transition from service, suicide prevention, and honey bee conservation. The program started in 2020 in Texas with 6 members and has grown to more than 800 interested veterans in all states nationally in 2021.

The program pairs local beekeepers as mentors with veterans interested in beekeeping as a hobby (and therapy! We all know how therapeutic working with our girls can be). There are applications for newbies and mentors that can be filled out on the following website: <https://www.hivesforheroes.com>. There was an initial orientation and meet-and-greet early in the season. Communication between the veterans and mentors is then established.



This will be followed by monthly support meetings nationally over *Zoom* for the veteran newbies and a separate monthly meeting for all mentors to help make the program as successful as possible. In the first year, the veteran newbie shadows the mentor and assists with beekeeping tasks. The mentor can share learning resources, encourage newbies to join local bee clubs and educate as they see fit to help the newbie become a successful beekeeper in the future. Of course, sharing “Ask 3 beekeepers and you’ll get 5 answers” is a must. ;-). After the first year, the veteran decides whether to move forward with beekeeping on his/her own and will receive a nucleus of bees from their mentor at the time of splits the following spring. As the relationship is established, continued sharing is welcomed.

So, the organization is a national network of beekeepers and veterans providing connection, purpose, and healthy relationships fostering a lifelong hobby in beekeeping.



 @HivesForHeroes

 HivesForHeroes

 @HivesForHeroes

# JCBA EVENTS CALENDAR 2023

Events at apiary are always weather dependent. You will be notified if we are unable to go.

Meetings & Events			Apiary Clinics	
Date	Topic / Details	Location	Date	Topic / Details
1/8/2023	Q&A, show & tell, business meeting, welcome	Grange	1/14/2023	Winter feeding & OAV treatment
2/4/2023	Beginner Beekeeping Class	Grange	2/18/2023	TBD
2/12/2023	NewBee Q&A, sustainable beekeeping, swarm control, splits, queen rearing	Grange	3/18/2023	Hive & mite checks, assess forage for garden
3/12/2023	Rescuing swarms	Grange	4/8/2023	Hive & garden check
4/15/2023 Saturday	Varroa	Grange	5/20/2023	Planting at apiary forage garden, mite checks
4/22/2023	Lakewood Earth Day Booth	Belmar	6/17/2023 9:00am-4:00pm	CSBA Roadshow, Tina Sebestyen, Master Beekeeper Program Director. Inspection at 3 local apiaries: JCBA Club, Kathy's and April's
5/14/2023	Planting for forage, seed and plant swap	Grange	7/15/2023	Mite & disease checks, garden work
6/3/2023	CSBA Summer Meeting	Rifle	8/19/2023	Harvest pulling frames, garden maintenance, assess fall foliage, mite checks
6/11/2023	Reading the frames	Grange	9/2023	Garden maintenance (date TBD)
7/9/2023	Diseases	Grange	10/14/2023	Feeding, "Rearranging the Furniture," winterizing the garden
8/13/2023	Honey tasting	Grange	11/18/2023	TBD
9/10/2023	Honey extraction	JeffCo Fairgrounds		
10/8/2023	Winterizing & feeding	Grange		
11/11/2023	CSBA Winter Meeting hosted by JCBA	TBD		
11/12/2023	Products from the hive	Grange		
12/2023	No meeting			

# SIP LIFE'S SWEET MOMENTS

## PEANUT BUTTER & HONEY COOKIES

### INGREDIENTS

1 stick Butter  
¼ cup Light brown sugar  
4 oz Honey  
½ cup All-purpose flour  
½ cup Crunchy peanut butter  
1 egg Room temperature  
1 cup Self rising flour

Yield: 24-26 cookies

### DIRECTIONS

Preheat oven to 350°  
Line a baking sheet with parchment paper

In a large bowl, cream butter & sugar until light and fluffy. Slowly pour in honey, beating continuously. Beat in the egg and peanut butter and mix well. Using a large metal spoon, fold in both flours & mix thoroughly. Roll the mixture into walnut-size balls and place on a cookie sheet, spaced well apart. Dip fork in flour and make an impression and flatten each ball. Bake for 10-12 minutes. Remove cookies from oven and cool.

## SWEET & SOUR COLESLAW

### INGREDIENTS

1 Large head cabbage (approx 2lbs), quartered, cored, and shredded  
2 Yellow onions, peeled and sliced paper thin  
¼ cup Mild honey  
¼ cup Sugar  
2 t Brown sugar, firmly packed  
1 T Salt  
1 t Dry mustard  
⅓ cup Bland oil  
1 cup Apple cider vinegar  
1 t Celery seeds

### DIRECTIONS

Place cabbage in a very large bowl and arrange the onion slices on top of the cabbage. Sprinkle with the sugar and drizzle with the honey, without stirring.

Combine the brown sugar, salt, dry mustard, oil, vinegar, and celery seed in a small saucepan and bring to a boil. Pour over the cabbage and onions. Stir everything together and let sit at least 4 hrs.

**Note:** As the slaw marinates, its apparent volume will shrink by at least a half. Transfer to a glass serving dish and store, covered, in the refrigerator. Use as needed. It will keep 2 weeks