

[www.JeffcoBeekeepers.org](http://www.JeffcoBeekeepers.org)

August 2021, Volume 6



# Jefferson County Beekeeper Association



August 2021, Vol. 6

Look for our next issue  
in November, 2021

## Jefferson County Beekeeper Association Newsletter. Volume August 2021, Vol. 6

### Association Leadership

President	Doug Rush
Vice President	Richard Ratigan
Secretary	April Johnson
Treasurer	Kip Davis

### Editors (alphabetical)

Kathy Gill	Eric Skougstad
April Johnson	

### Writers (alphabetical)

Ed Colby	Kathy Gill
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### Layout/ Design

Eric Skougstad/ Uff Da Media, Antiquated magazine

JCBA Meetings, second Sunday of every month at 1 p.m.,  
weather permitting, at our apiary.

### About Us

Jefferson County Beekeeper Association was established in 1998 by a group of backyard beekeepers. Meetings with outside speakers were held several times a year combined with social events. The club went dormant in 2007 as membership waned but was never officially abolished. In 2019 with a surge of interest in beekeeping and new ordinances allowing backyard beehives, local beekeepers saw the need to revitalize the club. We hope to connect with new and experienced beekeepers in and around Jefferson County and are looking forward to many years of successful beekeeping!

**COVER:** Unknown make of old beehive smoker. Great patina and textures, and cool corncob plug to smother the embers. No markings. Gift from Jeff Hammond.

**Photo Credit:** Eric Skougstad, April 2021

## Table of Contents

### Meeting Notes Page 3

What happened at the May 9th and June 13th Jefferson County Beekeeper Association meetings.

### Honey Fraud Page 4

The rise of adulterated honey as companies struggle to keep up with consumer honey demand.

### So You Want To Be a Beekeeper! Page 5

Introduction to keeping by past president of Colorado State Beekeeper's Association, Ed Colby

### Answers to "Do You Know?" Page 7

Answers to the "Do You Know?" questions asked at the bottom of some of the pages.

### Book Review Page 7

Kathy Gill reviews the book Keeping Bees Alive, written by Lawrence John Connor

### Recipes Pages 8-9

Honey Sauce! Recipes include baklava in a honey sauce and oven-fried chicken in honey sauce.

### Membership

Yearly dues: \$25.00 which includes membership in the Colorado State Beekeepers Association.

We are not set up yet for on-line payments. Email the club treasurer for information on how to join.

[jeffcohoneybees@gmail.com](mailto:jeffcohoneybees@gmail.com)

Website: [www.jeffcobeekkeepers.org](http://www.jeffcobeekkeepers.org)

Email: [jeffcohoneybees@gmail.com](mailto:jeffcohoneybees@gmail.com)

## Last Meeting Notes

May 9th was Mother's Day and a cold rainy, muddy day. Too much mud for an apiary setup. The Gills were again gracious to offer their driveway for the meeting.

Twenty people showed up, with about half new members and several new beekeepers.

Doug welcomed new members and started answering some newbie questions as Erik Johnson set up for his swarm presentation.

Erik Johnson from "Let's Bee Colorado" spoke about best practices for swarm collection. Erik has been collecting swarms in the Denver area for 11 years. He estimates that he has collected over 100 swarms. He manages 16 hives in the Denver/Golden area and uses only swarms and splits to build and maintain his apiary. His presentation covered best practices to swarm collection, marketing, equipment, preparation, and post-capture steps. He answered questions after the formal presentation was over. Small group discussions were held for about a half-hour, and people seemed generally happy with the meeting even though we were freezing. Meeting ended at around 3:15. The next meeting is on June 13, 2021. April Johnson, Secretary

June 13, 2021, We met at the apiary. 28 people in attendance. The Layens Swarm Trap has bees in it from a cut-out. We are working on getting the swarm to build on the frames then it will be transferred into the hive. Kip gave the treasurer's report. Swarm report, which has been kind of slow, only eight calls. 1-844-Spy-bees, and only four were captured. Kathy introduced the mini mating nucs and talked about sustainability and why we are trying to create our own queen banks. We had several break-out groups with some building mini mating nucs to take home. Some gathered around the hives for small group discussions. Kathy led the cell builder inspection with Seth and Bryan, adding to the debate.

Three new beekeepers were paired with mentors. Meeting adjourned at 3 pm.

## Colorado State Beekeepers Association

The CSBA Summer Meeting was June 12, 2021.

<https://coloradobeekeepers.org/>

This informative meeting included,

**Session 1** - Making Nucs & Overwintering Them - Liz Huxter.

**Session 2** - CSBA Master Beekeeping Program - Tina Sebestyen

**Session 3** - Jay Evans - USDA Beltsville Lab.

**Session 4** - Fly Away Split Video - Tina Sebestyen,

**Session 5** - Jay Evans Video.

**Session 6** - Dorothy Morgan - Queen Rearing, Sharing/Selling Nucs & Queens.

**Session 7** - Q & A with a Beekeepers Panel.

**Session 8** - CSBA Business meeting.

## Jefferson County Beekeeper Association Website

At [jeffcobeekeepers.org](http://jeffcobeekeepers.org) you can sign up for membership, see upcoming meetings, find a mentor, and more! Be sure to check it out.

**If there is a topic you want us to provide or want to share or write an article let us know. Write to [jeffco-honeybee@gmail.com](mailto:jeffco-honeybee@gmail.com)**

## Meetings

Meetings are the second Sunday of each month at 1 p.m. We meet outside at the Apiary when weather permits.

Next meeting is at 1 p.m. August 8th at the apiary.

Dues include membership to Colorado State Colorado Beekeepers Association.

## Welcome New Members

Welcome to Cookie, Nira, Stan, Brigid, Nikki, Andrea, Terrie, Tyler, Janet, Jill, Jan, Jess, Diane, Melody Aaron and Sarah Jarrell-Bryan, Diane and three girl scouts!

## Mentoring

Beekeeping may seem overwhelming.

Indeed, there is quite a bit to do and remember!

Jefferson County Beekeeper Association offers mentoring programs. We have seasoned keepers willing to take new keepers under their wings. Contact us for more information.

### Do You Know?

1. \_\_\_ Strain of honeybee known for rapidly reducing brood production when the honey flow ceases:  
\_\_\_ A. Italian \_\_\_ B. Carniolan \_\_\_ C. Midnite \_\_\_ D. Buckfast

Answer on page 7

# Honey

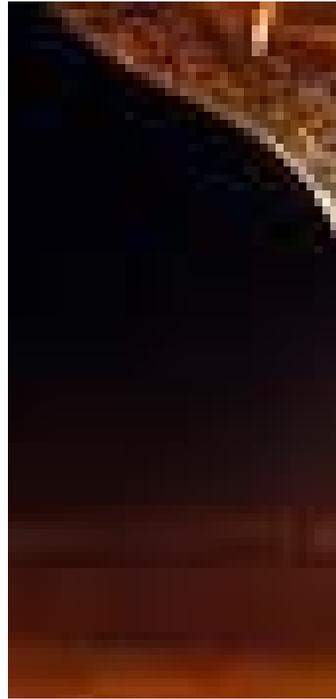
# Fraud

By  
**Kathy Gill**

The demand for honey is growing and has recently surpassed sugar as the preferred sweetener. American beekeepers fill only one-fourth of the demand, leaving the other three-fourths imported. There is nothing wrong with importing if it is pure honey and not adulterated. Unfortunately, honey is the third-largest most adulterated food. At the 2021 international bee conference (Apimondia), 46% of honey samples brought

in for competition were removed because they contained added sugars, the antibiotic chloramphenicol, diastase, and other additives.

According to Michael Roberts, director of the UCLA Research Center, fraud in the US is known as "economically motivated adulteration." Integrity, economics, food safety, and food quality all contribute to this global problem. The USDA commissioned Roberts to write a paper for policymakers and retailers about honey

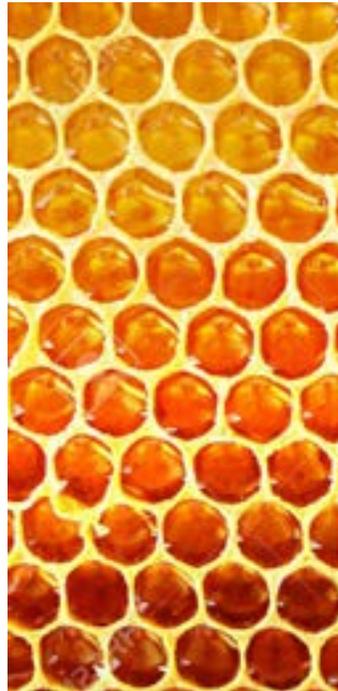


fraud. The white paper recognizes how complicated the food supply chain is and how difficult it can be for stakeholders to see the big picture. The only way to get a handle on this problem is cooperation from retailers. There is a growing number of people and organizations dedicated to knowing where and what they sell. A big part of this evolution is from smaller organizations being accountable every day to their customers. Educating the public about honeybees and where honey comes

from is essential.

Roberts, Michael, A 'Food Systems Thinking' Roadmap for Policymakers and Retailers to Save the Ecosystem by Saving the Endangered Honey Producer from the Devastating Consequences of Honey Fraud (August 1, 2019). UCLA School of Law, Public Law Research Paper No. 20-02, Available at SSRN: <https://ssrn.com/abstract=3466477>

To learn more, see the July 2021 article in the [American Bee Journal](#) "Honey Fraud: Closing in on our Cheaters by M.E.A. McNeil.



### Do You Know?

2. \_\_\_ Queen bumble bees' mate in the spring. (True or False).

Answer on page 7



# So You Want to Be a Beekeeper!

I was asked to share this article with our members. This article was written by the past president of CSBA, Ed Colby.

So you want to be a beekeeper! You'll do your part to save the bees, and you'll have honey on your toast every morning, right?

My name is Ed Colby. I'm the president of the Colorado State Beekeepers Association (2016-2020) and a longtime columnist for Bee Culture magazine. Now take a deep breath, please, because before you get started. I have some good news, and I have

some bad news.

First, the bad news: There is nothing on Earth easier than failing at beekeeping. By "failing" I mean allowing your bees to die.

Beekeeping requires some fundamental knowledge about honey bees and how to care for them. Short of working for a commercial beekeeper, the best first step for a beginner is to take a course taught by a competent teacher. In Colorado, lots of regional bee clubs, plus universities like Montana State and Penn State, teach such

courses, either in-person or online. But a little education still isn't going to be enough to get your bees through their first year. Beekeeping requires time-consuming dedication. Getting bees is not like getting a kitten. If your bees are to live and thrive, you're going to have to do some work. In the summer this means checking on your bees every 10-14 days. You might like to take vacations, but your bees do not. If you place a hive in your backyard and don't take care of it, you're not "saving the bees." You're

killing them, because parasitic Varroa mites will eat them alive, creating wounds that vector the transmission of deadly viruses.

Varroa mites are an invasive species relatively new to the United States. All bee hives in the U.S. harbor them. These reddish, pinhead-sized critters normally attach themselves to the undersides of adult bees, so they're pretty hard to spot. There are ways to determine if mite populations have reached levels that threaten the health of the hive, but they are time-

## Do You Know?

3. \_\_\_ Worker honeybees work in teams as they build comb. (True or False).

Answer on page 7

## Jefferson County Beekeeper Association

consuming and require not only education but a can-do determination on the part of the beekeeper. None of this is easy.

Left unchecked, Varroa mite infestations normally peak in the fall, when mite numbers continue to grow, just as a honey bee colony reduces its bee population in preparation for winter. In other words, the ratio of mites to bees increases. The colony now likely succumbs to one or more viruses. As its mite-ridden bee population dwindles, opportunistic bees from neighboring hives raid the collapsing colony, feasting on honey and picking up hitchhiking mites that they bring back to their own hive.

You as a fledgling beekeeper will be forced to make a conscious or unconscious choice. Do nothing to reduce the mite

population in your hives, and your bees will likely not make it through their first winter. Even if your colony is headed by an extraordinary queen who imparts above-average mite resistance to her workers, its being “Varroa bombed” by collapsing mite-ridden hives in your neighborhood can and likely will, seal its doom.

Your other option is to use formic and oxalic acids, thymol, hops derivatives, synthetic chemicals, or even mechanical means to kill mites. It can be a messy business. Some treatments are more effective than others. Some work only at certain times of the year. You need to be careful not to contaminate the honey. All of this costs time and money.

You can search for queens that impart a level of mite resistance to their

offspring, but I recommend you get a little experience before you tackle this. The thing to remember is that sooner, not later, you will surely face serious challenges from mites, and a failure on your part to act on behalf of your bees can spell curtains for the innocent creatures in your charge. Some people consider this animal abuse.

You don't like the sound of this, do you? I don't like it either. If your passion to keep bees is anything short of red-hot, and you still want to help pollinators, maybe there's a better path for you. You could plant a bee-friendly garden, or advocate for stronger pesticide restrictions, or join an environmental organization devoted to pollinators, like the Xerces Society. You can help bees without owning any.

For those of you still

determined to keep bees there is, however, some good news. If you're willing to commit yourself, you can thread the needle and learn to keep your bees alive. It will be more work than you ever imagined. But if — and only if — you have the fire in your belly, you can do it, and CSBA can help.

If you're easily discouraged, you'll never make it, because failure is part of the learning curve. But if you're willing to learn, if you're willing to fall flat on your face and get up and have another go, if bees haunt your daydreams, if you put your heart and soul into this noble craft, you might find you have the right stuff.

The world doesn't need more beekeepers. It needs more good ones.

[So, You Think You Want to be a Beekeeper](#)



## Cool Summer Reads for Hot Summer Nights: Keeping Bees Alive by Lawrence John Connor

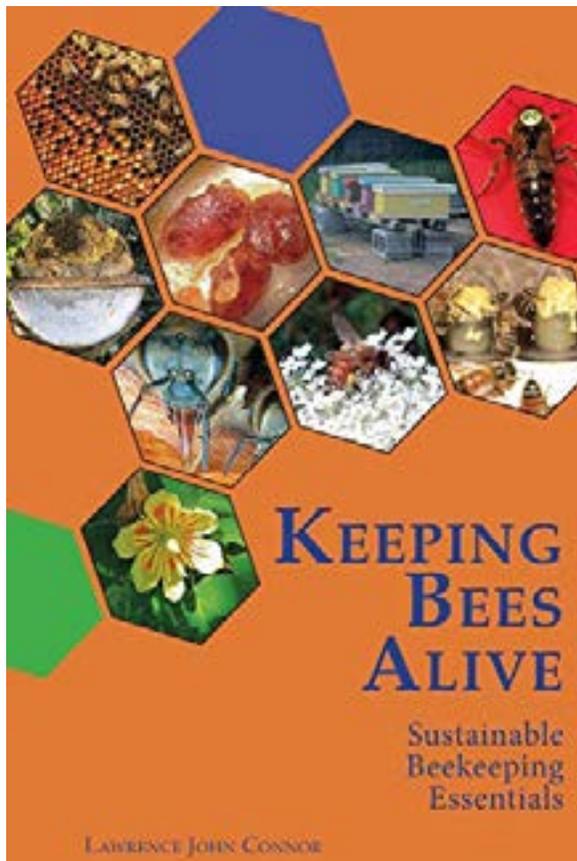
Dr. Connor discusses sustainable beekeeping, looking at the causes of colony losses, and gives detailed information on how backyard beekeepers can keep their colonies stable and increase their numbers. He also stresses the first principle for all beekeepers: do no harm. Finally, he explains what a new beekeeper should know about expanding their colonies. And using nucs as resources.

His advice is relevant to new beekeepers and seasoned beekeepers alike.

Beekeepers need to

**Review by Kathy Gill** monitor and manage varroa mites which are the biggest obstacle to modern beekeeping. Other management problems include queen introduction and rearing during the summer and fall seasons. Next, he explains how vital bee nutrition is to honeybee development. And lastly, the problem with bees and agricultural products is discussed.

What I liked most about this book are his recommendations for beekeepers to be proactive in their management if their hives are to be sustainable.



ISBN 978-1-878075-58-1

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## Just the Bee Facts, Ma'am

Honey Bees have 5 eyes- 2 large compound eyes and 3 small simple eyes.

Honey Bee queens lay 1,500 eggs A DAY.

A single bee makes 1/12 teaspoon of honey in its entire lifetime. A typical little 12-ounce honey bear squeeze bottle takes 864 bees to make all the honey that goes inside it.

Bees flap their wings 190 times a second. (That's over double the 70 times a second the hummingbird flaps its wings)

A honey bee flies 15 miles per hour.

Honey bees keep the inside of their hives at 93 degrees Fahrenheit. (If it's cold outside, all the bees vibrate their bodies and create body heat to warm up their hive to 93°, and when it's hot outside, they flap their wings like fans to create a breeze and cool it off.)

Honey bees never sleep!

It takes approximately 1,100 bee stings to be fatal to a healthy adult human.

Honey bees are the ONLY insect that produces food for humans to eat.

Honey bees pollinate approximately 80% of all vegetables, fruit and seed crops in the United States of America.

### Answers to “Do You Know?”

**Page 3:** B. Carniolan

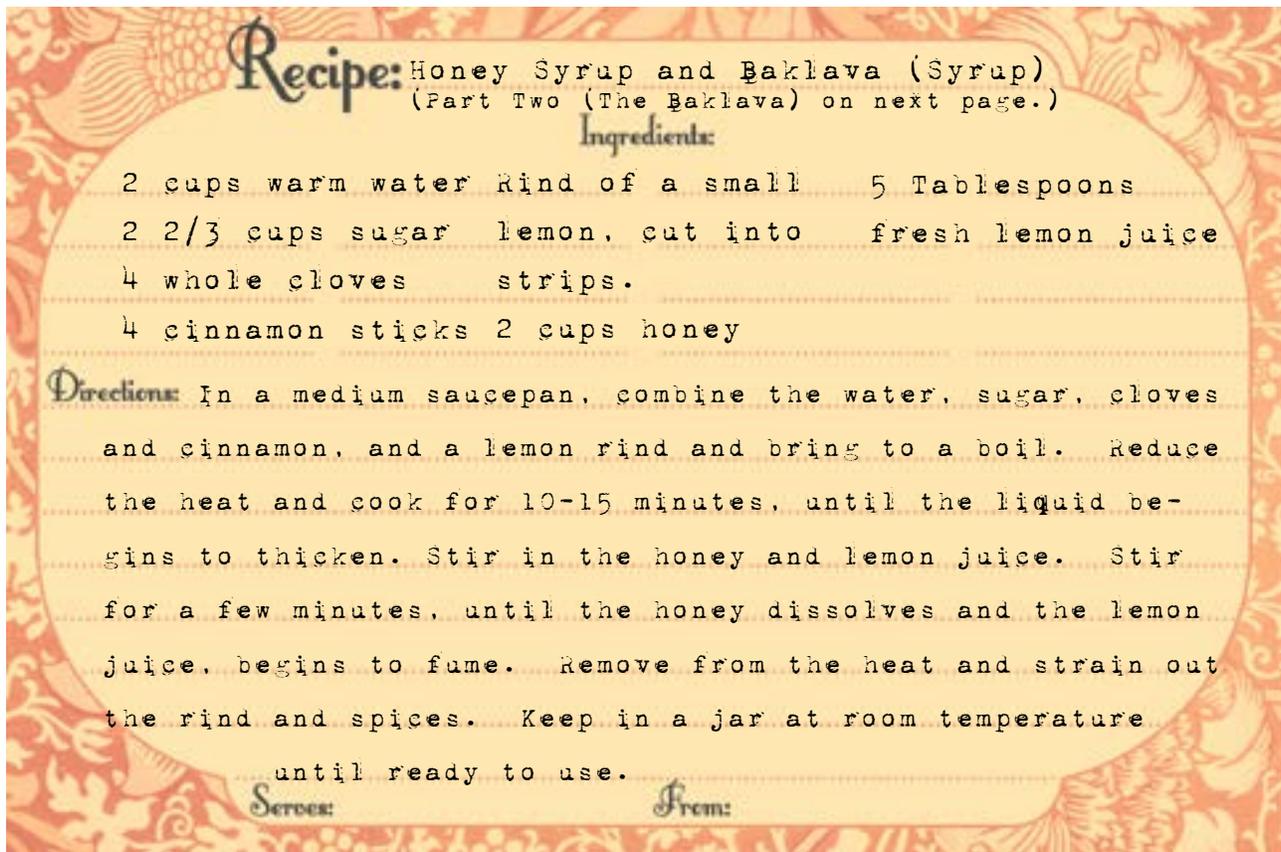
**Page 4:** False.

In late summer/early fall a bumble bee colony produces males and sexually mature females that mate. The mated females abandon the nest and go into solitary hibernation and the males die off.

**Page 5:** True.

Hundreds of bees participate in the construction of a single cell; an individual worker may be active as little as half a minute. When comb is under construction, bees cluster in a certain curtain-like arrangement. Many bees hang quietly producing wax scales while others are actively adding wax and shaping cell walls.

# Recipes!



This is the syrup part of the recipe.  
For the baklava, see the next page.

# Recipes!

## Honey Syrup and Baklava (The Baklava) (Honey Syrup on previous page.)

1 package (16 ounces) fresh phyllo pastry sheets  
1/2 cup melted butter.

1-1/2 cup finely chopped walnuts.  
1-1/4 cup Honey Syrup

Preheat the oven to 350 degrees. Unroll the phyllo dough. Separate out a stack of 5-8 sheets, place an 8-inch round cake pan on top of the stack and close to all the edges. Cut around the cake pan with a sharp knife to make circles. Repeat the process until all the phyllo dough is used.

Butter the cake pan liberally. Place one circle of dough on the bottom of the pan and brush, with the melted butter. Repeat for 5 layers of dough. Sprinkle 1/4 cup of the walnuts over this last, buttered layer. Cover the walnuts with a single layer of dough,

## Baklava (side two)

brush with butter, and put 2 tablespoons of walnuts on the buttered layer. Repeat for the next 15-18 layers, depending on the walnuts and dough. As you build the stack, on occasion gently press down to make the layers fit the pan. Finish with 5 buttered layers of phyllo dough. With a very sharp knife, mark in a pie-shaped pieces 1/2 inch deep or so. Bake for 45 minutes or until golden brown. Remove from the oven, and while still hot, pour the Honey syrup over the pastry. Cut the marked pieces all the way through and let stand for a day before eating. If you can wait that long.

Makes 8 servings.

# Recipes!

*Recipe* Oven-Fried Chicken in Honey Sauce

	SERVINGS	PREP TIME	COOK TIME
<b>INGREDIENTS</b>	<b>DIRECTIONS</b>		
1 cup flour	Preheat the oven to 375 degrees. In a shallow pan, combine the flour, salt, pepper, and paprika, if using.		
1 cup butter	In a small pan, melt the butter and pour into another shallow dish.		
2 teaspoons salt	Roll the chicken pieces in the melted butter and then roll in the flour mixture to coat. Place the chicken in a baking dish and bake for 30 minutes.		
3 pounds cut up chicken pieces of your choice.	Meanwhile, in a small bowl, combine the honey and the lemon juice. Remove the chicken from the oven, turn and pour some of the honey sauce over it. Bake another 30 minutes, or until tender, basting occasionally with the honey sauce.		
1/4 teaspoon black ground pepper	Makes 4-5 servings.		
1/4 cup of honey			
2 teaspoons paprika			
1/4 cup lemon juice			
<b>FROM THE KITCHEN OF</b>			