



# The Beeline

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## President's Message

*by Paul Dill*

We are closing out the rainiest Fall our area has ever seen—in Philadelphia they got as much rain in the autumn as they did in the whole rest of the year! But around here, it is hard to say exactly what it might have meant to local beekeepers. The goldenrod and aster flows may have been helped a little, but the bees got to fly quite a bit less. The forecasters say things are dry now, and that means that my advice to beekeepers is not much different from any other year: if your colonies are low on stores, you need to feed. Whatever we may say about diseases and pests, starvation is a bigger winter killer of colonies than anything else. We are near the end of when we can get them to take 2:1, and we should take advantage of the time we have. And next year, push local queens, nucs and packages to our new beekeepers.

This is my last newsletter and meeting as president, and I have to say that I have taken advantage—of a strong and committed team of board members who work for beekeeping and beekeepers because they know how important both are. Our past president has been the critical mover behind a unique Honey Harvest Festival that has reached thousands of Marylanders since 2008. Our vice president has brought in leading researchers and local innovators to help us keep bees better and healthier, our board members have gone to EAS and Maryland Farm Bureau and local club and quarterly board meetings to make sure that MSBA continues to serve you and the honeybee.

We also looked out for you this year: a legal definition of honey that would have poorly suited our producers nearly passed this year. Instead, our own members recommended language that protected us and our consumers. You can read more inside.

Our elections will take place at the November 12 meeting at MDA in Annapolis, and I would like to encourage more of our members to take a hand as a County 2nd VP or other board member, and to volunteer for committee work that requires just a few hours and rewards with pride and a stronger community.

Your membership is an even more basic commitment that helps MSBA bring you meetings and advocacy and newsletters. Please join or renew right away.

This newsletter also mentions other kinds of participation which is easy and available: complete Mike Embrey's SHB Survey! Register your hives! Support the Apiary Enhancement Fund!

Thank you for my chance to serve, and please continue to participate as we look out for Free State beekeepers now and next year.

## Please Note!

### Small Hive Beetle Survey Due December 15!

The University of Maryland and MAAREC are asking beekeepers for their experiences with Small Hive Beetle, *Athleta tumida*. This valuable information will help get real numbers and prevalence of SHB in our region for this year and in the past. A copy of the survey is attached to the e-edition of this newsletter, or can be requested from Mike Embrey, 410-827-8056 X148, [membrey@umd.edu](mailto:membrey@umd.edu).

### Scale Hive Volunteers Sought

The Honeybeenet Scale Hive Project would like to get more experienced beekeepers to participate in its study of nectar flow variability by weighing their hives.

Additional locations in the Hagerstown Valley (esp Myersville) region and westward, northeastern MD or the Eastern Shore will be given priority for 2 scales available for extended loan or purchase. Check the website [honeybeenet.gsfc.nasa.gov](http://honeybeenet.gsfc.nasa.gov) for background, or email [wayne.esaias@nasa.gov](mailto:wayne.esaias@nasa.gov) for details. —Wayne Esaias

### Collecting Mite Away Quick Strips Stories

The manufacturer of Mite Away Quick Strips (MAQS) is interested in stories from beekeepers who have successfully used MAQS for Small Hive Beetle (SHB) control. "Their stories could help us decide whether to do some formal trials to determine how well MAQS actually works to control SHB!" says Liz Corbett, representative for NOD Apiary Products, manufacturer of MAQS. True confession: my small hive beetle infestation has gotten out of control. In a frenzy to solve the problem without chemicals, I considered many many options... the list goes on and on. I decided to use MAQS that had eliminated the small hive beetles in a friend's hives. In sharing my decision with a neighbor whose property is home to a 20+ year organic garden and my hives, I had to ask, "Would the escaping or dead SHB poison her dogs or other wildlife should they eat or be exposed to them?" Jeff Pettis at Beltsville Bee Lab responded to my query: "the formic acid in Miteaway will disappear very rapidly and will not be a problem. I am not sure how well it will work on small hive beetles, it works well on Varroa." Liz Corbett also put aside the poisoning issue, but she reminded me that it was not sold as a beetle product, but for Varroa Mites. "We do have anecdotal accounts of formic acid repelling SHB, but have done no testing of MAQS as a SHB control product."

I don't yet have an outcome to report. So if you have used MAQS and want to help promote formal trials for SHB, email Liz Corbett, NOD Apiary [details@miteaway.com](mailto:details@miteaway.com) and cc me at [epassavant@mindspring.com](mailto:epassavant@mindspring.com). —Beth Passavant

## UPCOMING LOCAL EVENTS

**MSBA Fall Meeting 2011**, November 12, 2011, 8:30 AM to 4:00 PM, Maryland Department of Agriculture, 50 Harry S Truman Parkway, Annapolis, MD, Dr. Zachary Huang, keynote (see next page).

**Pennsylvania State Beekeepers 2011 Annual Meeting**, Friday and Saturday, November 11-12 at the Best Western/Country Cupboard, Lewisburg, PA, [www.pastatebeekeepers.org/fallmeeting.htm](http://www.pastatebeekeepers.org/fallmeeting.htm).

**MSBA Winter Meeting**, February 18, 2012, 8:30 AM to 3:30 PM, Howard County Fairgrounds, West Friendship, MD. Dr. Dennis vanEngelsdorp, keynote.

**Delaware State Beekeepers**, TBA for March 2012, watch [www.delawarebeekeepers.com](http://www.delawarebeekeepers.com) for details.

**Virginia State Beekeepers Spring Meeting**, March 23 & 24, Richmond area. Watch [www.virginiabeekeepers.org](http://www.virginiabeekeepers.org) for details.

**MSBA Spring Meeting**, June 16, 2012, 8:30 AM to 3:30 PM, University of Maryland/College Park Entomology Department Plant Sciences Building Auditorium. Dr. Rick Fell, keynote.

**Virginia State Beekeepers Fall Meeting**, November 2-3, Weyer's Cave, VA. Info upcoming at [www.virginiabeekeepers.org](http://www.virginiabeekeepers.org).

**MSBA Fall Meeting**, November 10, 2012, 8:30 AM to 3:30 PM, Maryland Department of Agriculture, 50 Harry S Truman Parkway, Annapolis, MD, Jennifer Berry/University of Georgia, keynote.

**Pennsylvania State Beekeepers 2012 Annual Meeting**, Friday and Saturday, November 9-10 at the Best Western/Country Cupboard, Lewisburg, PA, <http://www.pastatebeekeepers.org/fallmeeting.htm>.

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## Other Upcoming Events:

**42nd American Honey Producers Association Convention**, January 4-8, 2012, Phoenix, Arizona. Reservations 800-325-3535.

**American Beekeeping Federation Convention**, January 10-14, 2012, Las Vegas, NV. For registration and additional information, visit [www.nabeekeepingconference.com](http://www.nabeekeepingconference.com)

**Second World Conference on Organic Beekeeping**, March 19-25, 2012, Chiapas, Mexico. Details at [www.organic-world.net/1612.html](http://www.organic-world.net/1612.html)

**Eastern Apicultural Society Conference**, August 13-17, 2012, University of Vermont, Burlington VT. Complete info at [www.easternapiculture.org/conferences/eas-2012.html](http://www.easternapiculture.org/conferences/eas-2012.html)

**Maryland State Beekeepers' Association Fall Meeting  
November 12, 2011**

**Maryland Department of Agriculture, Annapolis, MD**

8:30 am	Refreshments, Coffee, Donuts, etc.	
9:30 am	Opening and Welcome	Paul Dill, President
9:45 am	Maryland Apiary Inspector's Report	Jerry Fischer, Maryland State Inspector
10:00 am	The Effects of Nosema on Honey Bees	Dr. Zachary Huang, Associate Professor of Entomology Michigan State University
11:00 am	MSBA Input to Proposed Maryland Honey Standard	David Morris, BUMBA, EAS Master Beekeeper
11:30 am	Break	
11:45 am	Urban vs. Rural Apiculture: An Observational Study of Pollen Quality and Content	Heidi Wolff, Researcher George Washington University
12:15 pm	Business Meeting: Annual Elections	
12:30 pm	Lunch	
1:30 pm	Five Reasons You Should Become an EAS Master Beekeeper	Dr. Frank Linton, Virginia's Newest EAS Master Beekeeper
2:15 pm	Varroa Mite Reproductive Biology	Dr. Zachary Huang, Associate Professor of Entomology Michigan State University
3:15 pm	Ask the Master Beekeepers Your Anonymous Questions	Panel Discussion
3:45 pm	Honey Show Awards	
4:00 pm	Adjourn	Paul Dill, President

**Directions:** Take Rt. 50 towards Annapolis. Take Exit 22, Rt. 665 to Riva Rd. Follow exit onto Riva Road South. Go 4/10 miles to Harry S Truman Pkwy and turn right, at the light. Go 1.2 miles to 50 Harry S Truman Hwy; the MDA building is on the right. Look for yellow "BEE MTG" signs and the cows at the entrance to the drive.

## NOTES OF INTEREST FROM THE JUNE 2011 Meeting

*By Robert Crouse*

Dr. Lilia De Guzman, USDA/ARS Baton Rouge spoke on current "Honey Bee Breeding, Genetics, and Physiology Research" at the Lab. Here are some items that I found very interesting.

1. They've established a line of Russian bees that exhibit a trait called 'VSH' Varroa Sensitive Hybrid. These bees are even more hygienic than the Minnesota hybrid.
2. There are 16 breeding lines of Russian Queens.
3. Six of the breeding lines of Russian Queens are being developed for 'VSH', size and build-up.
4. Build-up of the bees in the hive has been found to be better in 8 frame boxes than in standard 10 frame boxes.
7. When feeding, a pollen mix in patty form increased the bee population better than other feeding methods. However, *N. Ceranae* spore count also increased.

8. When feeding the bees the same pollen mix placed into plastic full cell frames, the *N. Ceranae* spore count was reduced but also the bee's population was reduced.
9. Varroa infestation increases when bees are in the shade.
10. If the juvenile Varroa mite is removed from the first host cell it will stop the mite from reproducing even if the mite enters another cell.
11. Russian bees are aggressive to SHB.
12. USDA pollen dough with SRE (slow release ethanol) works best.
13. For SHB trap—use apple cider with drops of Dawn dish detergent instead of oil for bait.
14. SHB are inclined to swarm at dusk and enter other bee hives at a rate of one per minute.

# MSBA Fall Meeting 2011 Speakers



Dr. Zachary Huang is an associate professor of entomology at the Michigan State University. Growing up on China and attending agricultural college there soon after the cultural revolution, he won a national scholarship to study honey bees in Canada.

After obtaining his Ph.D. from the University of Guelph, he went to the University of Missouri at Columbia to work with plant

mites. Soon after he moved to the University of Illinois at Urbana-Champaign and returned to honey bees. In 1998, he joined Michigan State University and became an associate professor in 2004.

At MSU, his main responsibilities include extension, research and teaching. He is known for developing the social inhibition model (at UIUC), the mitezapper (MSU), his cyberbee.net site and award winning photographs. He was awarded the J.I. Hambleton Award for Outstanding Research by the Eastern Apicultural Society of North America in August 2008.

Dr. Huang is joining us between a research trip to China and a beekeeping project in Haiti with the Farmer to Farmer Program of the Partnership of the Americas.



Ms. Heidi Wolff is a graduate student in the Entomology Department of the George Washington University in Washington, DC. This

summer she embarked on a cooperative project with Dr. Pettis' team at the Beltsville Bee Lab to explore the nutritional resources available to urban, rural, and suburban bee stocks through comparisons of pollen collected. She has recently completed collections from the pilot phase of the project and will discuss the underlying questions, tools, and methodologies for this study.

Dr. Frank Linton is the most recently certified EAS Master Beekeeper in the state of Virginia, and a long term contributor to the beekeeping communities on both sides of the Potomac.



Even before pursuing certification, he has maintained and measured with extraordinary accuracy the activities of an observation colony he maintains permanently within his home, and will discuss the reasons and the resources for pursuing higher education and accreditation in the field of beekeeping.

Mr. David Morris is an EAS Master Beekeeper, past-President of the MSBA (with many other previous board positions), certified Maryland Honey Judge (and many-time chair of the November Honey Show), as well as newsletter editor and a short course organizer for the Bowie-Upper Marlboro Beekeepers Association (BUMBA).



## Brewster Rockit by Tim Rickard

October 12, 2011



## Hive Registration and Apiary Inspector Fund: Your Participation is Critical

by Toni Burnham

If you have been to a local short course in the past few years, you know that they sell out fast, that the seats are full, and that it is hard to guarantee that each new beekeeper will be able to find a local nuc or package with which to start. A new generation of people concerned with honey bee survival, with healthy eating, and with the environment is voting with their time and resources to keep these amazing pollinators.

Even so, few would be surprised to hear that hive registrations are down, that support for the Apiary Inspection Fund has decreased, and that the community's lack of support has critical impact on funds for the Apiary Inspectors on whom we rely for the day to day and future health of our hives and of beekeeping itself. Perhaps the reason is simple: registering is free, no official will knock on your door if you don't, and the Apiary Inspectors seem to come when you find yourself in a bind anyway.

There is no reason to suppose that this access to expert help will always be available. Our lack of support for hive registration and the work of the Apiary Inspectors may cause you and your bees harm long before you have a chance to pick up a phone to ask for help!

There is considerable information concerning the damage caused by unregistered hives. Meme Thomas in Baltimore had hives that neighbors reported as aggressive, though it turned out that unregistered and uninspected hives down the street (gathered from a feral hive in Virginia, no less, and never maintained) had created chaos a few houses down. The fact that her hives were inspected, registered, and known to the Maryland Department of Agriculture as healthy led to the discovery of the real culprits and the right remedial action.

All of us are also aware of the threat of American Foul Brood, and that the presence of unregistered and uninspected hives greatly increases the risk to all. Apiary inspectors who know where the hives are can then alert nearby beekeepers of an outbreak, and can give early warning to help us protect our bees. If they do not know you are there, they cannot warn you.

The same applies to the presence of Africanized honey bees, which are detected along highways and near ports every year. Did you know that MDA maintains bait hives near the Port of Baltimore for this purpose? The Apiary Inspectors keep a look out but cannot lend a hand with detection if they do not know you are there.

Even more, our community's support—or lack of it—features into budgetary considerations every year: if there are fewer and fewer known beekeepers in Maryland, why

would anyone choose to invest greater, or even the same, resources in beekeeping?

At this very moment, MSBA is advocating that online hive registration be moved to the front of a list of projects that would allow beekeepers to register their hives instantly—still for free! We want this to be easy and obvious for our members. It is difficult to make this case when every year it seems there are fewer “official” bee-hives here. There's no way to make things better for our community if it is impossible to prove you are there.

### What you can do:

- Ensure that your hives are registered with the Maryland Department of Agriculture Apiary Inspection Service, [www.mda.state.md.us/pdf/bee-apl.pdf](http://www.mda.state.md.us/pdf/bee-apl.pdf). If you downloaded the electronic version of this newsletter, the form is attached.
- Share information about hive registration with your club members and in the materials you provide to students in your short course. Explain that failure to register jeopardizes their access to experts who are just a phone call away as they begin their beekeeping adventures, and leaves them in the dark should a problem emerge nearby.
- Consider individual and club support to the Apiary Inspectors Fund: simply set out a jar at club meetings or call for donations on your club website or newsletter. A personal contribution along with your MSBA dues will be forwarded 100% to the fund.

And maybe the next time you contact your local inspector, thank them for an important job done on a shoestring, and tell them that you are glad they are there.

*Below: Maryland Apiary Inspector Jerry Fischer, 410-841-5920  
fischerje@mda.state.md.us*



## How to Become an MDA Certified Honey Judge

Honey judge certification is not legally required for honey shows in Maryland, but is a service offered by the MDA to assist fairs in offering consistent and high quality feedback to participating beekeepers. The Apiary Inspector's Office maintains a list of approved Certified Maryland Honey Judges, and the Certified Maryland Honey Judge Program helps would-be judges reach the minimum requirements and training to which current Maryland Honey Judges have been held.

Any individual who seeks to become a Certified Honey Judge must complete these requirements:

1. Be, or have been, an active beekeeper who maintained at least one hive of honey bees, produced the products listed below from that hive and exhibited them in the required honey shows identified below.
2. Produced and entered as judged exhibits the following hive products: liquid honey, comb honey (frame, cut, section or chunk) and a block of beeswax.
3. The exhibits must comply with all the requirements for non-first-time exhibitors.
4. Exhibits may be entered in the Maryland State Fair, the Maryland State Beekeepers Association and at least one county or regional Fair or Honey Show.
5. The applicant must receive at least a Third Place ribbon in either the Maryland State Fair or the MSBA Honey Show in each category entered.

Upon completion of these requirements, you are eligible

to apply to the Apiary Inspector for training as a Certified Maryland Honey Judge. You would then have the opportunity to train with current judges. The Apiary Inspector will provide the names of the active honey judges and a copy of the honey judging standards in use.

Trainees are responsible for contacting current judges to arrange to assist the latter at the fairs. Training judges will provide trainees with copies of the judging sheets, and will explain the elements of judging, including instruction in the use of a refractometer for measuring moisture content, and the "polarizer" for viewing particles within liquid honey. The assistant must be trained and observed by two or more judges, who will provide feedback to the Apiary Inspector.

The trainee must assist at the Md. State Fair two times and must demonstrate knowledge of the processes required to produce quality exhibits in each class, and describe desired and undesirable qualities for each class of exhibit. Trainees must help judge in at least three other honey shows in addition to the State Fair. If the Apiary Inspector's Office or the MSBA sponsors a honey judge training, this counts as a training day at a fair.

It's up to trainees to keep careful records of where, when and with which judges they worked!

Upon completion of three training events, with the approval of honey judges, and with the agreement of the Apiary Inspector, the individual may join the list of approved Certified Maryland Honey Judges!

A list of current judges can be requested from Jerry Fischer, [FischeJE@mda.state.md.us](mailto:FischeJE@mda.state.md.us).

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## MSBA Membership Renewal Time!

by Robert Crouse

It is that time of the year again when your Dues are due. There should be a copy of the Membership Form with this Newsletter. If you want, you can go to our Web Site and get the form there. Go to the bottom of the Home page and click on "Membership Page." At the membership page look for "application form" click on it and the form will appear. Please fill out the form if any changes in your information need to be made or if in doubt that the information I have is current. Be sure to show in the appropriate boxes where you want your money assigned. We no longer accept more than the current year's dues of \$10 per annual member. Dues will be collected thru the end of March.

If you are a Life Member, please consider on filling out and sending in a member form to make sure that the information I have is correct and up to date.

Remember that any funds sent in to MSBA are tax

deductible. That means that if you assign some money to MSBA for the Apiary Enhancement Fund it is also tax deductible. Just show the donation on the form, this way it is not necessary to write a separate check or to spend postage to send a check to both the MDA and MSBA.

Please do not send checks made out to Apiary Enhancement Fund to me or send checks made out to MSBA to the Maryland Department of Agriculture. Nor should you send the MDA registration forms to me with your dues.

Most of our Newsletters go out via email now, saving a lot in paper and postage costs. If you are having any problems receiving your newsletter please contact me first, not the editor, to make sure that your address is correct. If I receive an email from you I can be sure that I have copied the address correctly. I will advise the editor of any changes needed for the mailing.

Robert Crouse, [rLcrouse@gis.net](mailto:rLcrouse@gis.net) 410-638-0105

## Honey Harvest Festival 2011 Reaches Over a Thousand

By Steve McDaniel

Thanks to our many volunteers, including over 30 beekeepers, the 2011 Maryland Honey Festival was a great success. The weather was nice on September 17, and over 1000 visitors filled the parking lots at the Patuxent Wildlife Research Refuge. MSBA's primary, in fact only, educational event for the general public, the Festival strives to change people's attitudes about honey bees.

We emphasize honey bees' gentleness and reluctance to sting with bare-handed open-hive demonstrations, a bee-catching contest outside the screen tent, and an educational display called "Why Bees Don't Sting," which points out the difference between bees and wasps. Scott Seccomb even put a bee in his mouth (a drone, of course) for a Sunpapers photographer and got his picture in the paper, prompting an article that reached thousands more.

We teach about pollination by giving tastes of honey from several floral sources as we describe how bees visit the flowers. The children play a beanbag-toss game where the beanbag is a bee and the target is a flower. Another educational display tells about the interactions between "Bees and Trees." We describe the inner workings of the bee colony at the observation beehives as well.

We demonstrate the joy of beekeeping with a honey-extracting (and cappings-eating) demonstration, beeswax candlemaking, and the open-hive demonstrations. There is free literature about beekeeping and a talk on "How to Get Started in Beekeeping." A mock apiary teaches about the bee equipment and how we use it.

None of this would be possible without our dedicated volunteers from MSBA, the Bowie-Upper Marlboro Beekeepers Association (BUMBA), and the Carroll County Beekeepers Association. I cannot name everyone here, but a few people stand out for their dedication.

Carl Guerci (MSBA) and his wife Helen came and helped despite his having had major surgery not long before. Rich Boger (CCBA President) demonstrated beeswax candlemaking despite never having done it before. I set up my equipment and promised to show him how, but I was called away. Rich figured it out anyway and did a fine job. Janet Bardzik (MSBA) did open-hive demonstrations with a helper despite having just had hand surgery. She even won the smoker-lighting contest! Fred Sypher (CCBA) had signed up to help and gave hundreds of tastes of honey, teaching about bees and flowers. When asked if he would give an open-hive demonstration, he said he would but that he had never done it before, though he'd seen it done. I thought he meant he had never given a demonstration, but he meant that he had never opened a beehive! He gamely did the demonstration anyway and did a fine job, telling the audience that if he could do it, anyone could! I owe Fred a special debt of gratitude for his willingness to help despite being way outside of his comfort zone.

My deepest thanks go to Linda Thompson and the good folks at BUMBA. She organized her volunteers beautifully, and the BUMBA volunteers put on most of the Festival. They supplied the screen tent, the beehive, an observation beehive, the mock apiary, the BUMBA display, the honey extracting equipment, and some honey to sell, and Tony Drake gave the "Getting Started" talk.

Without BUMBA volunteers, there would not be a festival. Many thanks also the staff and volunteers at Patuxent. Nell Baldacchino and Amy Snoops are delightful to work with, and their volunteers helped with setup and takedown, parking, children's crafts, tram rides around the refuge, and much more.

*Continued on Page 10!*



From left to right: Cheryl Evry (MSBA and BUMBA) demonstrates honey extracting; Felicia Sallis-Peterson (BUMBA) points out the queen; Jutta Dunaway (BUMBA) shows off her face-painted bee.

## Maryland Honey Definition Proposed

By David Morris

During the 2011 legislative session, Kathy Afzali Frederick Representative to the Md. House of Delegates, introduced a bill to define honey in Maryland. The bill had limited beekeeper input and passed in the House but failed in the Senate, due to actions of Maryland beekeepers who believed the proposed bill contained several critical flaws. Rep. Afzali plans to reintroduce a new version of the bill in the 2012 session. To get acceptance and passage of the bill, Rep. Afzali contacted members of the MSBA asking that the Association rewrite the bill in a form that would be acceptable to Maryland beekeepers. Toni Burnham, Wayne Esaias and David Morris were asked to work on the bill. The accompanying text of the bill is a draft proposed text which was reviewed by the MSBA Executive Board on October 14. The Board voted to review and endorse a final version of a proposed honey definition and to provide it to Rep. Afzali. *It is important to note that the text is not a law, it is only MSBA's advisory proposal for a definition for honey*, submitted to Rep. Afzali at her request. There have been several questions which we would like to answer before you consider the text.

**What was the impetus for this bill?** Several years ago the State of Florida asked the FDA to prosecute a company selling fraudulent honey in the state. There is no Federal definition of honey and FDA declined to take action. When Florida attempted to take the sellers to court they discovered that Florida had no definition of honey and therefore could not take action. Florida adopted a legal definition shortly thereafter. Since then, several states have adopted honey definitions. If enough states adopt enough varying definitions of honey that it interferes with interstate commerce, the states can request that the Federal government adopt a single national standard.

**How was the text of this bill developed?** In 2006, the American Beekeeping Federation, The American Honey Producers Association, The National Honey Packers Association, the Sioux Honey Association and other professional groups presented a petition to the

FDA requesting it adopt a definition for Honey. They proposed the language for the definition by selecting and modifying language from the Codex Alimentarius Standard for Honey. These groups acted to fight importation of adulterated honey. The FDA declined to act. The text of the petition was in the *American Bee Journal*, September 2007, page 764. The majority of the text proposed by MSBA has been adapted from this industry petition, with several modifications, and also is similar in content specific modifications to overcome the challenges to the previous version.

**Why do we need a legal definition for honey?** Lacking a legal definition of honey it is difficult for anyone to be prosecuted for selling fraudulent honey.

**What actions will the State take against beekeepers selling honey after the bill is passed?** The bill does not require any specific action to be taken by any State agency. Instead, it allows individuals to sue in civil court if they believe a product does not match the definition.

**Will I be required to prove what is in my honey before I can sell it?** No, the bill does not require the State to enforce the definition, nor does not require the producer, packer or seller to analyze or otherwise provide proof that the honey meets this definition. Instead, the burden of proof, and the cost of the analysis is on the plaintiff.

**Why are there specific definitions included for Heather Honey, and others, that are not produced in Maryland?** The law is intended to be applied to any honey sold in Maryland, from domestic or imported sources. It would be unfair to producers and consumer to exclude certain non-Maryland honeys by creating a definition that would exclude just those honey varieties.

**Who do I contact to comment on this proposed text?** MSBA officers are prepared to receive your comments. Rep. Afzali also desires to hear your opinions, both for and against. You may contact her at 301-524-7417. You may also contact the three principal drafters of this text by email at Toni Burnham, MSBA VP, [dcbees@dcbeekeepers.org](mailto:dcbees@dcbeekeepers.org), David Morris, [beefriend@verizon.net](mailto:beefriend@verizon.net) Wayne Esaias, [wesaias@verizon.net](mailto:wesaias@verizon.net).

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## Proposed Maryland Standard for Honey

Prepared for the consideration of Rep. Kathy Afzali, Frederick, Md.

### I. SCOPE

This Standard applies to all honeys produced by honey bees and covers all styles of honey presentation which are processed and ultimately intended for direct consumption and to all honeys packed, processed or intended for sale in bulk containers as honey, which may be repacked for retail sale, or for sale or use as an ingredient in other foods.

### 2. DESCRIPTION

#### 2.1 DEFINITION

Honey is the natural sweet substance produced by honey bees

from the nectar of plants or from secretions of living parts of plants or excretions of plant sucking insects on the living parts of plants, which the bees collect, transform by combining with specific substances of their own, deposit, dehydrate, store and leave in the honey comb to ripen and mature.

2.1.1 Blossom Honey or Nectar Honey is the honey which comes from nectars of plants.

2.1.2 Honeydew Honey is the honey which come mainly from excretions of plant sucking insects (Hemiptera) on the living parts of plants or secretions of living parts of plants.

## 2.2 DESCRIPTION

2.2.1 Honey consists essentially of different sugars, predominantly fructose and glucose as well as other substances such as organic acids, enzymes, and solid particles derived from honey collection.

2.2.2 The color of honey varies from nearly colorless to dark brown.

2.2.3 The consistency can be fluid, viscous or partly to entirely crystallized.

2.2.4 The flavor and aroma vary, but are derived from the plant origin.

## 3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 (A) Honey sold as such shall not have added to it any food ingredient, including food additives, nor shall any other additions be made other than honey.

(B) Honey shall not have any objectionable matter, flavor, aroma, or taint absorbed from foreign matter during its processing and storage.

(C) The honey shall not have begun to ferment or effervesce.

(D) No pollen or constituent particular to honey may be removed except where this is unavoidable in the removal of foreign inorganic or organic matter.

3.2 Honey shall not be heated or processed to such an extent that its essential composition is changed and/or its quality is impaired.

3.3 Chemical or biochemical treatments shall not be used to influence crystallization of the honey.

### 3.4 MOISTURE CONTENT

3.4.1 No water may be added to honey in the course of extraction or packing for sale or resale as honey.

3.4.2 (a). Honey not listed below shall not have a moisture content exceeding 18.6%.

(b) Heather honey (*Calluna*) – not more than 23%

### 3.5 SUGARS CONTENT

#### 3.5.1 FRUCTOSE CONTENT

(a) The fructose content of honey shall not exceed 50g/100g.

#### 3.5.2 FRUCTOSE AND GLUCOSE CONTENT (SUM OF BOTH)

(a) Honey not listed below - not less than 60g/100g

(b) Honeydew honey, blends of honeydew honey with blossom honey - not less than 45g/100g

#### 3.5.3 SUCROSE CONTENT

(a) Honey not listed below - not more than 5g/100g

(b) Alfalfa (*Medicago sativa*),

Citrus spp.,

False Acacia (*Robinia pseudoacacia*),

French Honeysuckle (*Hedysarum*),

Menzies Banksia (*Banksia menziesii*),

Red Gum (*Eucalyptus camaldulensis*),

Leatherwood (*Eucryphia lucida*)

*Eucryphia milligami* - not more than 10g/100g

(c) Lavender (*Lavandula* spp),

Borage (*Borago officinalis*)-not more than 15g/100g

### 3.6 WATER INSOLUBLE SOLIDS CONTENT

(a) Honeys other than pressed honey-not more than 0.1g/100g

(b) Pressed honey - not more than 0.5g/100g

## 4. LABELLING

### 4.1 THE NAME OF THE FOOD

4.1.1 Products conforming to the Standard shall be designated 'honey'. Foods containing honey and any flavoring, spice or other added ingredient or if honey is processed in such a way that a modification to honey occurs that materially changes the flavor, texture, color, viscosity, and other material characteristics of pure honey, such foods shall be distinguished in the food name from honey by declaration of the ingredient or modification.

4.1.2 For products described in 2.1.1 the name of the food may be supplemented by the term "blossom" or "nectar".

4.1.3 For products described in 2.1.2 the word "Honeydew" may be placed in close proximity to the name of the food.

4.1.4 For mixtures of the products described in 2.1.1 and 2.1.2 the name of the food may be supplemented with the words "a blend of honeydew honey with blossom honey."

4.1.5 Honey may be designated by the name of the geographical or topographical region if the honey was produced exclusively within the area referred to in the designation.

4.1.6 Honey may be designated according to a flora or plant source if it comes wholly or mainly from that particular source and has the organoleptic, physicochemical and microscopic properties corresponding with that origin.

4.1.7 Where honey has been designated according to floral or plant source (4.1.6) then the common name or the botanical name of the floral source shall be in close proximity to the word "honey."

4.1.8 Where honey has been designated according to floral, plant source, or by the name of a geographical or topological region, then the name of the country where the honey has been produced, shall be declared.

4.1.9 The subsidiary designations listed in 4.1.10 may not be used unless the honey conforms to the appropriate description contained therein. The styles in 4.1.11 (b) and (c) shall be declared.

4.1.10 Honey may be designated according to the method of removal from the comb.

(a) Extracted Honey is honey obtained by centrifuging decapped broodless combs.

(b) Pressed Honey is honey obtained by pressing broodless combs.

(c) Drained Honey is honey obtained by draining decapped broodless combs.

4.1.11 Honey may be designated according to the following styles:

(a) Honey which is honey in liquid or crystalline state or a mixture of the two;

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

(c) Cut comb in honey. [honey with comb,] or chunk honey which is honey containing one or more pieces of comb honey.

5.0 Notwithstanding any other provision of this article relating to the exercise of the department's enforcement authority the department is not required to enforce the requirements of this subtitle.



From left to right: Rich Boger (CCBA) tops off the beeswax in a candle mold; Janet Bardzik (MSBA) and Rebecca Larson (BUMBA) show how to make air pollution; Scott Seccomb (BUMBA) does an open-hive demonstration.

## Honey Harvest Festival Reaches Over a Thousand, *continued from Page 7*

If you missed this year, mark your 2012 calendar for Saturday, September 15 and make a point to come and help. We need more volunteers from MSBA as well as help with publicity. We send out an e-mail flyer a few weeks before the festival and ask you to send it to all of your friends. We need honey to extract, so save a super or two, and we'll extract it for you.

We also need honey to sell at the honey booth to help pay the expenses of the Festival. We need ideas for children's crafts and games and people to do them. Most of all, we need your ideas for how to make the Festival bigger and better next year.

Contact me at [steve@mcdanielphotography.com](mailto:steve@mcdanielphotography.com) if you can help in any way next year!

## Seasonal Recipe: Honey Brined Turkey

Here is a way to feature honey on the holiday table, this time in a main course! Brining may seem to make prep time longer, but with dry meat like turkey, brining with honey will guarantee a moist bird with a lot of tolerance for a busy or beginner cook.

If you plan to make gravy from the stock, consider using only one cup of salt in your brine. Also, this turkey is roasted without stuffing. Allow 12-18 hours for the turkey to marinate in the brine.

### Ingredients

- 1 20 lb (or greater) whole turkey, fresh or thawed
- 10 quarts water
- 1 or 2 cups kosher salt (to taste)
- 1 cup honey
- 3 teaspoons fresh coarse ground black pepper
- 12 peeled garlic cloves
- 2 bunches fresh thyme
- 1 bunch fresh sage
- 5 cups chicken stock
- 3 lemons
- 4 teaspoons olive oil

### Directions

1. Remove giblets and neck from turkey, reserve for gravy. Rinse turkey with cold water and drain well. Blot dry with paper towels, inside and out.
2. Prepare brine by mixing water, honey and salt in a large bowl. Stir until honey dissolves. Add half the thyme and

sage along with the garlic and black pepper. Add chicken stock.

3. Line an extra-large pot with a food-safe plastic bag. Place the turkey in the bag and pour brine over it. Gather the bag tightly around the turkey, causing it to be surrounded by the brine. Seal and refrigerate for at least 12 hours.

4. Preheat oven to 350°F Remove turkey from brine and pat dry. Discard brine. Place bird, breast side up, on a rack in a large shallow (about 2½" deep) roasting pan.

5. Squeeze lemon juice into the main cavity. Put squeezed lemon halves inside with the rest of the thyme and sage. Coat turkey lightly with oil, sprinkle inside and out with salt, pepper.

6. Insert a meat thermometer into the thickest part of the thigh, being careful not to let the point touch the bone. Roast turkey, basting with poultry stock every half hour or so.

7. Loosely cover with aluminum foil, remove foil during

- last hour and a half of cooking time. Roast until temperature is 180°F in the thigh, or 170°F in the breast.
8. Remove turkey from the oven and allow it to cool for 15-20 minutes before carving.

*Serves about 16 guests.*



## Maryland State Beekeepers Association Membership Form

**Name :** \_\_\_\_\_

Returning members – please only detail any changes in your contact information.

Email : \_\_\_\_\_ (home / work)

Address : \_\_\_\_\_

City : \_\_\_\_\_ State : \_\_\_\_\_ ZIP : \_\_\_\_\_ County : \_\_\_\_\_

Phone : \_\_\_\_\_ (home / cell / work)

Description	Unit Cost	Number	Sub-Total
Annual Membership	\$10		
Or, Lifetime Membership	\$200		
<b>Donations</b>			
To MDA's Apiary Inspection Fund**			
To MSBA, general donation			
To MSBA, for George Imirie Education Fund			
To MSBA, donation for Vehicle Plates (Plus MVA Fee )	\$15		
Grand Total:			

\*\* will be passed on to MDA

CHECKS FOR 2012 DUES WILL NOT BE DEPOSITED UNTIL JANUARY

### Questionnaire

- I am a **new Annual Member**
- I am interested in serving on the MSBA Executive **Board** or a committee
- I am interested in judging or assisting at the MSBA Annual **Honey Show**
- I am interested in giving a **presentation** at a future MSBA event
- I am interested in providing an **article** for the 'Beeline'
- I would like MSBA to cut back to only **Three Meetings** a year instead of the current **Four Meetings**

### Suggestions / Feedback

Do you have any suggestions for the MSBA – topics for future meetings; things you would like to see MSBA doing; improvements to the website etc?

Please make all checks payable to '**MSBA**'

Mail checks and forms to:

Bob Crouse, Treasurer  
1606 Dogwood Lane,  
Bel Air MD 21015

phone: (410) 638-0105  
email : [rlcrouse@qis.net](mailto:rlcrouse@qis.net)

MSBA Use Only

Check Date.....:

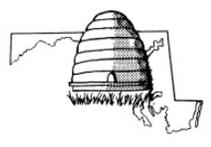
Check Num.....:

Check Amt.....:

Details updated.:

Member

ID.....:

	<p><b>MSBA</b></p> <p><i>Dedicated to beekeeping in Maryland since 1908</i></p>
<p>This card certifies that the following is a member of the Maryland State Beekeepers Association</p>	
<p>Name: _____</p>	
<p>Year : 2012</p>	

Clip and save this new membership card which becomes activated when you pay your MSBA dues. Check our website, [www.mdbeekeepers.org](http://www.mdbeekeepers.org), for any changes, updates and program details.

**MSBA OFFICERS & DIRECTORS:**

President: Paul Dill (302) 249-1866  
 1st Vice President: Toni Burnham (202) 255-4318  
 Secretary: Cheryl Evry (301) 292-5231  
 Treasurer: Robert Crouse (410) 638-0105  
 MD EAS Director: Janet Bardzik (410) 467-4249  
 "Beeline" Editor: Open

**Directors:**

Jon Bealer (410) 357-9166  
 Linda Thompson (301) 352-3663  
 Beth Passavant (410) 444-9644

**Past Presidents:**

Steve McDaniel (410) 239-7496  
 Carol Johnson (301) 432-6413  
 David Smith (410) 690-4430

**COUNTY VICE PRESIDENTS:**

Allegany: Ben Cooper, (814) 324-4550  
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 Baltimore City: Janet Bardzik (410) 467-4249  
 Calvert: Jerry Worrell (410) 257-3267  
 Caroline: Paul Dill (302) 249-1866  
 Carroll: Jody King (410) 875-2332  
 Cecil: Jeff Powell (410) 392-5985  
 Charles: Position open  
 Dorchester: Oliver Collins (410) 943-3448  
 Frederick: Adam Finkelstein (301) 662-4844  
 Garrett: Jerome 'Hop' Cassidy (310) 334-8631  
 Harford: Mike DeWald (410) 746-8086  
 Howard: Wayne Esaias (301) 854-3180  
 Kent: Matt Redman (410) 778-2385  
 Montgomery: Neil Lewis (240) 274-5925  
 Prince George's: Sarah Brozena (301) 627-8854  
 Queen Anne's: John Moyer (410) 923-0190  
 Somerset: George Dreyer (410) 623-2221  
 St Mary's: Harry Dalton (301) 475-8224  
 Talbot: Elizabeth Baer (410) 310-7315  
 Washington: Mark Gibson (301) 371-0811  
 Wicomico: Dean Burroughs (410) 546-2910  
 Worcester: Wes Townsend (410) 641-1030  
 Washington D.C. Toni Burnham (202) 255-4318  
 Fairfax, VA Pat Haskell (703) 560-3484

**LOCAL BEEKEEPING ASSOCIATIONS:**

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 ANNE ARUNDEL COUNTY BEEKEEPERS ASSOC.  
 President: Loyd Luna (410) 757-5797  
 APPALACHIAN BEEKEEPERS ASSOCIATION  
 President: Jerome Cassidy (301) 334-8631  
 ASSOC. OF SOUTHERN MARYLAND BEEKEEPERS  
 President: Karen Cooksey (301) 705-7611  
 BOWIE-UPPER MARLBORO BEEKEEPERS ASSOC.  
 President: Anthony Drake (301) 352-3663  
 CARROLL COUNTY BEEKEEPERS ASSOCIATION  
 President: Richard Lord (410) 790-3494  
 CENTRAL MARYLAND BEEKEEPERS ASSOC.  
 President: John Harmon (410) 771-1701  
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 President: Paul Dill (302) 249-1866  
 FREDERICK COUNTY BEEKEEPERS ASSOC.  
 President: Bill McGiffin (301)-829-3880  
 HOWARD COUNTY BEEKEEPERS ASSOC.  
 President: Janice Asato (301)-829-3858  
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 President: Mark & Sara Gibson (301) 371-0811  
 MONTGOMERY COUNTY BEEKEEPERS ASSOC  
 President: : Jim Fraser (301) 518-9678  
 SUSQUEHANNA BEEKEEPERS ASSOCIATION  
 President: Mike DeWald (410) 276-2647

**MDA OFFICE OF APIARY INSPECTION**

Jerry Fischer (410) 562 562, FischeJ@mda.state.md.us

**MSBA HOME PAGE:**

[www.mdbeekeepers.org](http://www.mdbeekeepers.org), [webmaster@mdbeekeepers.org](mailto:webmaster@mdbeekeepers.org)

**Please check the MSBA membership "thru date"** on your mailing label! If your dues are not current, please pay them at the February 19 meeting or mail to: MSBA Treasurer, Robert Crouse, 1606 Dogwood Lane, Bel Air, MD, 21015.

Also note: we will only accept dues payments for a single year. Additional payments may be credited as MSBA donations.

**THE BEELINE**

c/o A. Burnham  
 318 12th Street NE  
 Washington, DC 20002



*Address corrections requested*

## Small Hive Beetle Survey 2011

The University of Maryland and Mid-Atlantic Apiculture Research and Education Consortium (MAAREC) are asking beekeepers for information about the honey bee pest, Small Hive Beetle, *Athena tumida*. This valuable information will help get real numbers and prevalence of SHB in our region for this year and in the past years.

1.) **When did you first notice Small Hive Beetles in your bee colonies? (Circle one category that applies to your bee colonies.)**

- a.) First time this year      b.) Last year      c.) 2 years ago
- d.) 3 years ago      e.) 4years ago      f.) 5 or more years ago

2.) **If you were to rate your colonies infestation level this year, would you say: (Circle one)**

- 0 = No SHB adults, larvae or damage
- 1 = Light, few SHB adults, no larvae observed, but no damage or disturbance of the colonies
- 2 = Moderate, many SHB adults (less than 100) and/or larvae found during part of the season with some impact on bees and colonies.
- 3 = Heavy, loss of colonies, obvious signs of stress, extensive damage, large populations of both adults (over 100) and larvae

3.) **What kind of control did you use this year for Small Hive Beetle? (Circle one)**

- 1 = Ground Treatment
- 2 = Trap (What kind of trap or traps?) \_\_\_\_\_
- 3 = Chemicals in hive or outside
- 4 = Any combinations of the above? \_\_\_\_\_

4.) **If you had SHB in your colonies, were these colonies: (Circle one)**

- 1 = Nucs
- 2 = Overwintering colonies
- 3 = New Hives (splits)
- 4 = Divides
- 5 = Overwintering Nucs
- 6 = Swarms
- 7 = New hives package \_\_\_\_\_ . (If you know, please list the state where the package came from.)

5.) **Are your colonies kept? 1= in shade 2= in full sun 3= partial shade (50:50)**

6.) **We are interested in finding out what the soil type is where you keep your colonies to get a better idea on the survival rate of SHB larvae during pupation.**

List the closest town, county, and state where your bee yards are kept.

Town \_\_\_\_\_ County \_\_\_\_\_ State \_\_\_\_\_

Thank you for taking a take a moment to fill out this questionnaire. Upon completion, please fold, close, and mail to Michael Embrey, Extension Apiculturalist: University of Maryland, Wye Research and Education Center, P.O. Box 169 Queenstown, Maryland 21658 or email to [membrey@umd.edu](mailto:membrey@umd.edu). If you have any questions, you may contact Mike at 410-827-8056 X148. I would like to get these back by December 15.

From Kim Flottums' **CATCH THE BUZZ:**

## Empire Honey Producers Get Healthy Grant

by Alan Harman

The Empire State Honey Producers Association has won a three-year \$59,000 federal grant to help New York beekeepers stop the loss of honey bee colonies in the state. The association will provide matching funds.

The money is to be used to fund training for beekeepers to not only prevent, diagnose, and treat honeybee maladies and also to teach beginning beekeepers to recognize bee diseases.

The directors of the grant, Pat Bono of Rochester, and Peter Borst of Ithaca, in conjunction with the association, will implement a bold, new concept for New York beekeepers by partnering with many regional beekeeping groups throughout the state. Workshops will be held at several locations.

Among the many goals of the program, Bono and Borst include the retention of beginning beekeepers, as there is an increase in the number of new beekeepers, especially by women. With a successful start, beginning beekeepers would be less apt to quit the profession, and will help attract and encourage new beekeepers, who constitute the next generation of pollinators and honey producers.

"This grant will allow beekeepers to learn and identify honey bee diseases," association president Greg Kalicin

says. "The knowledge that the trainers acquire will continue to benefit New York beekeepers for many years."

A successful program in New York State is also seen as serving as a model and example for other states in the New England and Snow Belt region.

The grant is administered by the USDA-NIFA Beginning Farmer and Rancher Development Program, which provides funding to support training, education, outreach, and technical assistance initiatives for beginning farmers or ranchers. Honey bees pollinate about \$300 million in value of New York crops, such as apples, berries, squash, pumpkins, and grapes.

Dr. Dennis VanEnglesdorp (now at UMD) is enthusiastic about the potential of the USDA funding. "It doesn't matter if you keep two or 100s of hives – keeping bees is one of the most relaxing and fascinating occupations." VanEnglesdorp, project director of the Bee Informed Partnership, an extension project that endeavors to decrease the number of colonies that die over the winter, says unfortunately keeping bees alive isn't that easy, and it seems to be getting harder all the time.

"Projects like this one are exactly what we need to help keep colonies alive and so ensure we have the pollinators needed to pollinate our gardens and orchards," he says.

Subscribe to "Catch the Buzz" for free at [www.beeeculture.com/content/catch\\_buzz.cfm](http://www.beeeculture.com/content/catch_buzz.cfm).



Scott Seccomb and Leigh Walton help rescue a bee tree colony in DC in on July 21, 2011 in 90 degree heat (see page 15)

## Bee Tree Rescues: They Are Easier with a Bucket Truck

Every rescue of a honeybee colony from a “bee tree” is an adventure, but it is even more fun when a city crew with a bucket truck, chainsaws, and apparently endless good will lends a hand! Based on this July’s experience in downtown Washington, DC, where the position of bees and beekeeping can be tenuous, it is worth every beekeeper’s time to reach out to tree crews and even public authorities to reach and rescue even oversized colonies.

It would be wonderful if we lived in a world where every old tree could have a second life as habitat for smaller creatures, but cities are a kind of human hive, and we have to think about how things work for everybody.

The dying maple on C Street SE was in danger of losing limbs and damaging car and people, and in the course of its decline the neighbors suddenly realized that there was a large honeybee colony in the tree. The colony had probably been there for years, flying in and out of an entrance 10 feet up until it became clogged with rotting debris from inside. The bees started using a much lower entrance, and that is when the locals got concerned!

Beekeepers know that these bees had beaten all the odds. Without assistance in managing the pests or supplemental feeding, these bees had survived and thrived over historic droughts and winters. It is a tribute to how green DC’s environment and the practices of its residents have become. And also, these locally-tuned genes might help us to find ways to manage with much less intervention.

Upon discovery of a mature, midsummer colony now using an exit on a sidewalk at knee level, neighbors were understandably frightened enough to request poisoning the hive, but a call to the local city council person, Tommy Wells, resulted in something wonderful for the neighborhood, the bees, local beekeepers, and the environment: a chance to move.

Twenty years ago, wild bees in forest trees and similar habitat performed a greater percentage of crop pollination than they do today. Farmers could calculate how much outside pollination would be necessary based in part on the amount of nearby forest or uncultivated fields. That changed when pests like the Varroa mite and the hive beetle reached all parts of the world and honeybees found themselves with few defenses. Unfortunately, our woods are far less abuzz than they used to be.

Wells’ team linked downtown beekeepers and volunteers from BUMBA with the DC urban forestry team, which enthusiastically offered to help us carefully remove the tree and move the bees to a safe new home.

The photos from July 21 (below and on page 14) show the DDOT crew carefully trimming down the trunk to the size of the nest inside in order to make the trunk transportable. A group of urban and local beekeepers (Scott Seccomb, Toni Burnham, Leigh Walton, Ian Bens, Vernice Woodland, Heidi Wolff, and Karl Moeller) maneuvered the tree into a pickup, and moved it to the Franciscan Monastery for disassembly and mounting of the combs in frames. The colony was about 6 feet long, with at least 40,000 bees and another generation on the way. Scott found the queen and we carefully protected her while setting up her new home. Once we placed honeycomb, developing bees, and the queen inside, the rest of the bees followed her in over the following night.

We are grateful to the Franciscan Monastery for giving us the space and the time to complete this rescue. Finally, we are grateful to the DDOT urban forestry folks, who have asked that we continue to work together to find a place for bees, where appropriate, in our tree canopy, and to carefully re-home them with their professional help whenever possible!



DDOT Bucket truck trims tree



Combs placed in Langstroth frames.

**MARYLAND DEPARTMENT OF AGRICULTURE**

PLANT PROTECTION SECTION

APIARY INSPECTION

50 Harry S Truman Parkway, Annapolis, Maryland 21401

**APPLICATION FOR REGISTRATION OF HONEY BEE COLONIES FOR \_\_\_\_\_**

If blank, print Name and Address Below

PHONE NO. (H) \_\_\_\_\_ (W) \_\_\_\_\_ IDENTIFICATION NO. \_\_\_\_\_

By law, all honey bee colonies in the State of Maryland must be registered with the Maryland Department of Agriculture.

Will you be keeping bees on another persons property this year? \_\_\_\_\_ Yes \_\_\_\_\_ No

If yes, at least one colony in apiary must be identified as to ownership with an approved name or number.

If an ID number has not been assigned, check 1 or 2 below.

1. Assign me an ID number or
2. Assign me the following name or number ID \_\_\_\_\_

PLEASE NOTE THE SPECIFIC LOCATION OF EACH APIARY BELOW

<b>YARD</b>	<b>LOCATION (Street address, road name, town, etc.)</b>	<b>COUNTY</b>	<b>NUMBER OF COLONIES</b>
No. 1			
No. 2			
No. 3			
No. 4			
No. 5			
No. 6			

**Total colonies** \_\_\_\_\_

\_\_\_\_\_  
**SIGNATURE**

\_\_\_\_\_  
**DATE**

**SEE BACK**

## Maryland State Beekeeper's Association

### 75<sup>th</sup> Annual Honey and Honey Cookery Show Rules and Premium List

November 12, 2011

#### General Rules

- 1) Entries will be accepted from 8:30 a.m. until 10:00 a.m. on the day of the show. Entries must remain in place until released by the show chairman at the end of the show.
- 2) Entries will be accepted from anyone attending the MSBA meeting (MSBA members and non-members). Entries from exhibitors not present at the MSBA meeting (entries brought to the show by someone else) will only be accepted if the exhibitor is a MSBA member.
- 3) Only one entry will be allowed in each class from any household, partnership or beekeeping establishment.
- 4) The exhibitor will select the class for his/her entry. (Assistance will be provided in selecting the correct class when making entries). The chairman of the show reserves the right to make a final determination and change, if necessary, entry classes. Classification of sweet and dry mead may be changed by judges (correct classification may be determined by chemical tests after the bottles of mead are opened).
- 5) No exhibitor's name or label will be allowed on any entry except in designated classes.
- 6) The decisions of judges are final. Judges may withhold prizes for insufficient merit or award a lower prize at their discretion. Entries that do not comply with the rules or class description may be disqualified.
- 7) The show chairman reserves the right to adjust any class and/or premiums offered. (For example: if sufficient entries are made for one stated color class for extracted honey to create two color classes, then two separate classes would be created with appropriate ribbons and cash awards).
- 8) Competition between local bee clubs is encouraged. An award will be presented to the local bee association whose members earn the highest number of points based on the number of quality products entered in the show. The following point system will be used: 1st prize - 3 points, 2nd prize - 2 points, 3rd prize - 1 point. If clubs are tied, the 1st place winner will be the club with the most 1st place awards in the show. If a tie still exists, the club with the most exhibits in the show will win.

#### Premium list

Individual Classes:	Ribbon and Cash Award
Division Champion:	Ribbon and Cash Award
Best in Show:	John V. Lindner Award
Best Club Showing:	Plaque
Prize Premiums	1 <sup>st</sup> \$12; 2 <sup>nd</sup> \$9; 3 <sup>rd</sup> \$6; 4 <sup>th</sup> \$4; 5 <sup>th</sup> \$2

#### Division I

#### HIVE PRODUCTS

- 9) All entries must be the product of the exhibitor's bees and have been produced within a 12 month period prior to entry.
- 10) All honey exhibited must have been gathered and ripened in a natural way by honey bees.
- 11) An entry consists of 1 jar, container, frame, block, etc.
- 12) All extracted, chunk and finely granulated honey, and pollen pellets must be exhibited in 1 lb. glass or clear plastic, "Queenline" or "Classic", jars, except Class 1. Beekeepers entering the first time in Class 1 only may exhibit honey in 1 pint or 1 quart glass canning jars or 1 lb. glass or plastic honey jars.

#### Extracted Honey - Beekeepers entering for the first time

CLASS 1    Extracted Honey

#### Extracted Honey - Beekeepers with 10 colonies or less

CLASS 2    Extracted Honey - Water White thru Extra Lt.

- CLASS 3 Extracted Honey - Lt. Amber  
 CLASS 4 Extracted Honey - Amber thru Dark Amber  
 CLASS 5 Extracted Honey - Dark

**Extracted Honey - Beekeepers with 11 colonies or more**

- CLASS 6 Extracted Honey - Water White thru Extra Lt.  
 CLASS 7 Extracted Honey - Lt. Amber  
 CLASS 8 Extracted Honey - Amber thru Dark Amber  
 CLASS 9 Extracted Honey - Dark

**Open to all**

- CLASS 10 Comb Honey - Square Section  
 CLASS 11 Comb Honey - Round Section  
 CLASS 12 Cut Comb Honey in clear plastic box  
 CLASS 13 Chunk Honey in wide mouth 1 Lb. jar  
 CLASS 14 Finely Granulated Honey in regular or wide mouth 1 Lb. jar  
 CLASS 15 One Shallow or Full Depth Frame Honey - must be protected with plastic wrap or suitable container  
 CLASS 16 Beeswax Block, 2 lbs. minimum  
 CLASS 17 Dry Pollen Pellets in 1 Lb. honey jar

**Division Champion: Ribbon                      \$15.00**

**Division I Total:                                      \$576.00**

**Division II**

**ARTS AND CRAFTS**

- 13) All entries must have been made or produced by the exhibitor.  
 14) Label for Honey Container - One marketable container of honey, any size, any form, WITH LABEL designed by the exhibitor and affixed to the container. The container, unless opaque, must contain honey. Commercial stock labels are prohibited. Apiary and/or exhibitor name is permitted on the label.  
 15) President's Prize - Any creative or artistic endeavor prominently featuring the honey bee, beekeeping or pollination.  
 16) Photography - A single black and white OR color print 5" x 7" minimum, suitably framed or mounted, pertaining to beekeeping.  
 17) Equipment or Gadget - Any original tool or equipment useful in beekeeping. A written description giving details of construction, materials, cost and labor MUST ACCOMPANY THE ENTRY.  
 18) Honey Wine - Entries must be a least 12 months old and shall be exhibited in unlabeled standard 750 ml or "fifth" wine bottles. Exhibitor must state whether entry is straight (honey-and-water "must" only) or augmented (honey and water "must" plus fruit juices, herbs, spices, etc.) Allowed ingredients in all classes - sulfiting, yeast nutrients/energizers, tannin, citric acid or acid blends.  
 19) Gift arrangements/packs must include one or more products of the hive but may also include other items that enhance the appeal or promote the use of hive products. Personal gift arrangements should be suitable for personal gift use regardless of commercial applications, and should be in a box, basket or other suitable container. Mailable gift packs should be suitable for commercial applications and will be judged on mailability.

- CLASS 18 Four Molded Beeswax Candles  
 CLASS 19 Four Dipped Beeswax Candles  
 CLASS 20 Four Rolled Beeswax Candles  
 CLASS 21 Artistic Beeswax - candles, figurines or other forms, at least 1 1/2 lbs.  
 CLASS 22 Label for Honey Container

- CLASS 23 President's Prize  
 CLASS 24 Photography  
 CLASS 25 Equipment or Gadget  
 CLASS 26 Honey Wine - Sweet Mead, one bottle  
 CLASS 27 Honey Wine - Dry Mead, one bottle  
 CLASS 28 Honey Wine - Augmented Mead, one bottle  
 CLASS 29 Personal Gift Arrangement of honey bee products  
 CLASS 30 Mailable Gift Pack of Honey Bee Products

**Division II Champion: Ribbon            15.00**

**Division II Total:                        \$444.00**

### Division III

### YOUTH DIVISION

#### Exhibitors age 18 or under

- CLASS 31 Extracted Honey (As in Div. I)  
 CLASS 32 Bee Crafts (As in Div. II)  
 CLASS 33 Honey Cookery (As in Div. IV)

**Division III Total:                        \$99.00**

### Division IV

### HONEY COOKERY

- 20) Entries in all classes must use honey for 50% or more of the sweetening with the following exceptions: frostings, fillings, glazes, dusts and meringue may contain up to 100% sugar. Honey used in entries does NOT need to have been produced by the exhibitor. Non-beekeepers are encouraged to enter honey cookery.
- 21) Mixes and packaged prepared foods are not permitted.
- 22) Each honey cookery entry must be accompanied by TWO copies of the recipe for the entry. The ingredients in the entry must match the recipe. Recipes must not contain the exhibitor's name or other personal identification. Please identify the origin of the recipe (e.g. "personal". "National Honey Board"). Plates and protective covers must be supplied by the exhibitor.
- CLASS 34 Cake - One unsliced cake that may be unfrosted, frosted, filled, glazed or dusted.  
 CLASS 35 Cookies - 12 drop, refrigerator, rolled or filled cookies that may be unfrosted, frosted, glazed or dusted.  
 CLASS 36 Cookies - 12 bar or sheet cookies (brownies, date bars, baked granola, etc.). May be unfrosted, frosted, glazed or dusted.  
 CLASS 37 Pie - One unsliced pie.  
 CLASS 38 Candy - 12 pieces. May be cooked, uncooked, or may be candied peels and candied fruits.  
 CLASS 39 Yeast Bread (Non Sweet) - One unsliced loaf or 9 rolls.  
 CLASS 40 Yeast Bread (Sweet) - One unsliced loaf, coffee cake, tea ring, or 6 Danish or sweet rolls.  
 CLASS 41 Quick Bread (Sweet) - One unsliced loaf. Examples are: banana bread, nut bread, etc.  
 CLASS 42 Quick Bread (Other) - One unsliced coffee cake, tea ring, 6 doughnuts or 6 muffins.  
 CLASS 43 Jellies, Jams, Preserves or Conserves - One half-pint or one pint in glass jar, sealed with lid or paraffin.  
 CLASS 44 Condiments, Salad Dressings, Barbecue Sauces - One half-pint or one pint in glass jar. Examples are: catsup, pickles or relishes.  
 CLASS 45 Any other entry - honey cookery

**Division Champion: Ribbon            \$15.00**

**Division IV Total:                        \$411.00**

**Honey Show Grand Total:            \$1,530.00**

**Maryland State Beekeeper's Association**

**75th Annual Honey and Honey Cookery Show, Nov. 12, 2011**

**Honey Show Entry Form**

Name (PLEASE PRINT CLEARLY) \_\_\_\_\_

Address \_\_\_\_\_ Phone \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ ZIP \_\_\_\_\_

County \_\_\_\_\_ Local Club Affiliation \_\_\_\_\_

Are you attending this show?  YES  NO

Are you a current MSBA member?  YES  NO

Your exhibitor number is shown at the top of this form. Put an exhibitor number sticker on each entry. For bottled honey, put one sticker on the face of the jar and one sticker on the lid. Put a PINK class number sticker on each entry. For bottled honey, put the sticker on the lid of jar.

**Please circle the Class number below for each class you are entering.**

**Division I HIVE PRODUCTS**

**PREMIUMS**

**Beekeepers entering for the first time**

	<b>1st</b>	<b>2nd</b>	<b>3rd</b>	<b>4th</b>	<b>5th</b>	
Class 1 Extracted Honey	\$12	9	6	4	2	NP

**Extracted Honey - Beekeepers with 10 colonies or fewer**

Class 2 Extracted Honey - Water White thru Extra Lt.	\$12	9	6	4	2	NP
Class 3 Extracted Honey - Lt. Amber thru Amber	\$12	9	6	4	2	NP
Class 4 Extracted Honey - Dark Amber	\$12	9	6	4	2	NP
Class 5 Extracted Honey - Dark	\$12	9	6	4	2	NP

**Extracted Honey - Beekeepers with 11 colonies or more**

Class 6 Extracted Honey - Water White thru Extra Lt.	\$12	9	6	4	2	NP
Class 7 Extracted Honey - Lt. Amber thru Amber	\$12	9	6	4	2	NP
Class 8 Extracted Honey - Dark Amber	\$12	9	6	4	2	NP
Class 9 Extracted Honey - Dark	\$12	9	6	4	2	NP

**Open to all**

Class 10 Comb Honey - Square Section	\$12	9	6	4	2	NP
Class 11 Comb Honey - Round Section	\$12	9	6	4	2	NP
Class 12 Cut Comb Honey in clear plastic box	\$12	9	6	4	2	NP
Class 13 Chunk Honey in wide mouth 1 lb. jar	\$12	9	6	4	2	NP
Class 14 Finely Granulated Honey	\$12	9	6	4	2	NP
Class 15 One Frame of Honey (shallow, medium, or deep)	\$12	9	6	4	2	NP
Class 16 Beeswax Block 2 lbs. minimum	\$12	9	6	4	2	NP
Class 17 Dry Pollen Pellets in 1 lb. honey jar	\$12	9	6	4	2	NP
Division Champion: Ribbon	\$15					

**Division II ARTS AND CRAFTS**

**PREMIUMS**

Class 18 Four Molded Beeswax Candles	\$12	9	6	4	2	NP
Class 19 Four Dipped Beeswax Candles	\$12	9	6	4	2	NP
Class 20 Four Rolled Candles	\$12	9	6	4	2	NP
Class 21 Artistic Beeswax	\$12	9	6	4	2	NP
Class 22 Label for Honey Container	\$12	9	6	4	2	NP
Class 23 President's Prize	\$12	9	6	4	2	NP
Class 24 Photography	\$12	9	6	4	2	NP
Class 25 Equipment or Gadget	\$12	9	6	4	2	NP
Class 26 Honey Wine - Sweet Mead	\$12	9	6	4	2	NP
Class 27 Honey Wine - Dry Mead	\$12	9	6	4	2	NP
Class 28 Honey Wine - Augmented Mead	\$12	9	6	4	2	NP
Class 29 Personal Gift Arrangement	\$12	9	6	4	2	NP
Class 30 Mailable Gift Pack	\$12	9	6	4	2	NP
Division Champion: Ribbon	\$15					

**Division III YOUTH DIVISION age 18 or under**

**PREMIUMS**

Class 31 Extracted Honey (As in Div. I)	\$12	9	6	4	2	NP
Class 32 Bee craft (As in Div. II)	\$12	9	6	4	2	NP
Class 33 Honey Cookery (As in Div. IV)	\$12	9	6	4	2	NP

**Division IV HONEY COOKERY**

**PREMIUMS**

Class 34 Cake	\$12	9	6	4	2	NP
Class 35 Cookies - 12 drop, refrigerator, rolled, or filled	\$12	9	6	4	2	NP
Class 36 Cookies - 12 bar or sheet cookies	\$12	9	6	4	2	NP
Class 37 Pie	\$12	9	6	4	2	NP
Class 38 Candy - 12 pieces	\$12	9	6	4	2	NP
Class 39 Yeast Bread - Non Sweet	\$12	9	6	4	2	NP
Class 40 Yeast Bread - Sweet	\$12	9	6	4	2	NP
Class 41 Quick Bread - Sweet	\$12	9	6	4	2	NP
Class 42 Quick Bread - Other	\$12	9	6	4	2	NP
Class 43 Jellies, Jams, Preserves or Conserves	\$12	9	6	4	2	NP
Class 44 Condiments, Salad Dressings, Barbecue Sauces	\$12	9	6	4	2	NP
Class 45 Any other entry, honey cookery	\$12	9	6	4	2	NP
Division Champion: Ribbon	\$15					

Received: \_\_\_\_\_ Total Premiums to be paid \_\_\_\_\_

1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>	Score Card	Entries Released	Premiums Received
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