



# The Beeline

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rlcrouse@qis.net and tell us your name  
and email address!*



## President's Message

by Toni Burnham

Benefiting from the "coattails" of predecessors, my first year as President of this association is closing with lots of great news, projects, and continued challenges. We have a historic number of members, made great progress on the long road to bringing the ETO Chamber back into service, have completed efforts as varied as the annual Honey Harvest Festival and a Tulip Poplar Propagation project, and are helping to support tools like MAAREC's "WellBeeing" app for beekeepers in the field and the Sentinel Hive Program from UMD and the folks at BeeInformed to create a better background of information for our hive management decisions. We are growing our own internal resources, and placing ourselves at the forefront of the most promising tools and collaborations around honey bee health.

Our next meeting will feature several interesting innovations, as well, in addition to two traditional parts of the program for which I'd like to request your attention. Our Honey Show has taken place at this meeting for nearly eight decades, and offers thousands of dollars in prize money. This year, we are bringing in twice as many judges and vowing to complete awards by 1 PM so attendees can actually see and learn from the exhibits. Please pay attention to the rules and the many categories you can find at the end of this e-newsletter and on our website: many categories, especially those for kids, go without entries, meaning that an opportunity to learn and an opportunity to earn are lost!

The Annual Elections will also take a few minutes of your time. We make it easy to participate in our board: attend in person, or teleconference for free. We have motivated, wonderful officers but have room for even more voices. If you are interested in serving please consider calling Paul Dill, Nominations Chair, at (302) 249-1866.

Even so, in late October we are all watching the season ahead, wondering what the winter will bring. *The Old Farmer's Almanac* tells us to batten down the hatches, but other long term forecasts, such as NOAA's, are more average. 2014 was a below average year for Small Hive Beetle, probably because of the Polar Vortex phenomenon, and forecasts say one or two of those may be possible this winter. Most meteorologists say it simply won't be as bad. These are the last days when we can get some more feed on our hives, make our combinations, and consider what this year with a late, compressed Spring, fairly cool Summer, and decent rain has taught us. I hope it has only delivered sweet harvests and healthy bees to you and yours.

## MSBA Supports, Congratulates Clubs for Support of Bee Tools

Maryland is at (or near) the epicenter of both research into bee health and the development of tools to help the average beekeeper understand and apply the best new information to their hive management decisions. There is new energy at MAAREC, BeeInformed at the University of Maryland, Maryann Frazier at Penn State and Deb Delaney at UDel all looking to work with us and help us raise healthier honey bees.

For the current MSBA Board, this has meant more than talking about and publicizing these efforts: we have invested the resources that come with resurgent membership and an energized community into direct financial support. And we have reached out to individual clubs in the hope that, where possible, they will share this vision and motivation.

On Page 5, you can find information concerning the Sentinel Hive Project being launched for 2015 through UMD and BIP. On October 17, MSBA voted to donate \$2,000 to this team, a sum equal to a unique Sentinel apiary location. At publication time, we are pleased to congratulate the Howard County Beekeepers for their \$1,000 investment. At the Board meeting, beekeepers like you imagined that, in 2015, every beekeeper in Maryland could benefit from a local Sentinel apiary with reports of forage quality and mite loads if some additional support helped them reach the level of 20 hives statewide. Please consider a donation at whatever level your club can afford, knowing that the state association has also put its money where its mouth is!

This summer, we also wrote to every local club offering to match up to \$100 of a donation made by each group to the *WellBeeing* expert system project being led under the auspices of MAAREC by Maryann Frazier at Penn State. We understand that different groups have different membership levels and at least a few are very new, but we wanted to offer some thanks, as well.

*WellBeeing* will be an app that beekeepers will use in the field for the diagnosis and management of honey bee diseases, parasites and pests. The goal is for this tool to operate on tablets, desktops, and smart phones including Windows, Mac, and Android operating systems.

New software costs significant amounts in development talent, and at publication time we are pleased to announce that the Frederick County Beekeepers, Anne Arundel Beekeepers, and Montgomery County Beekeepers have all given substantial support. If your association made a contribution not listed, let us know so we can match it!

## UPCOMING LOCAL EVENTS

VA Beekeepers Assoc. Fall Conference, November 8, Blue Ridge Community College, Weyers Cave, VA. Heather Trobaugh, keynote. [www.virginiabeekeepers.org](http://www.virginiabeekeepers.org)

PA State Beekeepers Annual Conference, Nov. 14-15, Dr. Megan Milbrath, keynote. Best Western Inn/Country Cupboard, Lewisburg, [www.pastatebeekeepers.org](http://www.pastatebeekeepers.org)

Maryland State Beekeepers Association Winter Meeting, February 14, 2015, 8:00 AM to 4:00 PM, Howard County Fairgrounds, West Friendship, MD.

VA Beekeepers Assoc. Spring Conference, June 12-13, Shenandoah University in Winchester, VA. [www.virginiabeekeepers.org](http://www.virginiabeekeepers.org)

### Other Upcoming Events:

American Beekeeping Federation Conference & Trade Show, January 6-10, 2015, Anaheim, CA. [www.nabee-keepingconference.com](http://www.nabee-keepingconference.com)

8th Annual Organic Beekeepers Meeting, February 27-March 1, 2015, Oracle Arizona. \$200 per person. Contact Dee Lusby at 520-398-2474 or [www.groups.yahoo.com/group/organicbeekeepers/](http://www.groups.yahoo.com/group/organicbeekeepers/)

Pollinator Week 2015, June 15-21, events around the country, details <http://pollinator.org>

Heartland Apicultural Society Conference, July 9-11, 2015, Albion College, Albion, MI. <http://www.heartlandbees.org/>.

Eastern Apicultural Society Conference and Short Course, August 10-15, 2015, University of Guelph, Guelph, Ontario, Canada. <http://www.easternapiculture.org/conferences/eas-2015.html>.



## Maryland State Beekeepers' Association Fall Meeting November 15, 2014

**Maryland Department of Agriculture, 50 Harry S Truman Parkway, Annapolis**

8:00 am	Refreshments, Coffee, Donuts, etc.	
9:00 am	Opening and Welcome	Toni Burnham, President
9:15 am	Maryland Apiary Inspector's Report	Cybil Preston, Maryland State Inspector
9:30 am	UMD Sentinel Hive Project	Kristen Traynor, University of Maryland, and Karen Rennich, BeeInformed Partnership
9:45 am	Varroa Mites: What We Think We Know So Far	Jerry Hayes, Monsanto & ABJ Columnist
10:30 am	Beekeeping Regions of Maryland: The Mountain Region	Jerome "Hop" Cassidy, MD Bee Inspector
11:15 am	Running A Bee Business	Patrick Ferrer, Dadant and Sons
12:00 noon	Lunch	
1:30 pm	Monsanto's Commitment to Honey Bee Health	Jerry Hayes, Monsanto & ABJ Columnist
2:15 pm	MSBA Elections & Treasurer's Report	Paul Dill, Past President Bob Crouse, Treasurer
2:45 pm	George Imirie Education & Freestate Beekeeper Citizenship Awards Presentations, MSBA Honey Show Results	Toni Burnham, President George Wilson, Judge
3:00 pm	Ask Expert Beekeepers Your Anonymous Questions	Panel Discussion
4:00 pm	Adjourn	Toni Burnham, President

### Directions to the Maryland Department of Agriculture

Take Route 50 towards Annapolis. Take Exit 22 (Route 665) to Riva Road. Follow the exit in the direction of Riva Road South.

Continue 4/10 miles to Harry S Truman Parkway and turn right at the light.

Go straight 1.2 miles to 50 Harry S Truman Parkway; the Maryland Department of Agriculture building is on the right. Look for yellow "BEE MTG" signs and the cows at the entrance to the drive. Take the second entrance. You may park in the lot.

Enter at the front of the building; meeting is one floor down in the auditorium.

**Photo: The cows at the entry to MDA are dressed to impress guests such as the Maryland State Beekeepers!**





## Fall 2014 Meeting to Feature Jerry Hayes of BeeLogics

Jerry Hayes is the Commercial Director of BeeLogics, a bee health company focusing on RNAi-based products founded in 2007 and acquired by Monsanto in 2011. Jerry has been involved with bees, beekeeping, and honeybee research for over 30 years.



In his own words: "I started out in life as a high school teacher. After about a year, I decided that was not as fun and rewarding as I had hoped. I worked in private industry for a while. I

worked with a person who had been a beekeeper in Wisconsin with his brother. Like most people I always knew about honey bees on the periphery of life but didn't think that there were actually people who did this. Short story is I turned into the typical new beekeeper and read and learned as much as I could and put a couple of colonies in my backyard. I have a very patient wife and I went back to school."

He studied with Dr. Jim Tew at Ohio State, then working at the USDA/ARS Bee Breeding and Stock Lab, then Dadant. From 2004-2012, Jerry was the Chief of the Apiary Inspection Section of the Florida Department of Agriculture. Florida has approximately 300,000 honey bee colonies and more than 2500 registered beekeepers, ranging from backyard enthusiasts to commercial migratory beekeepers.

Now with BeeLogics, Jerry says, "I now have the opportunity to be at Monsanto and work with a technology that uses a normal natural process called RNA to see if it can be adapted to control honey bee parasites and pathogens safely, sanely and efficaciously. My personal goal is to be able to be a part of a team that uses this new technology to bring non-chemical Varroa control and the control of the Varroa / virus complex to a suffering and challenged industry. Honey bees are the foundation of pollinator-dependent agriculture and a healthy environment."

A family emergency kept us from hearing from him in the Spring, so we are especially honored to have Mr. Jerome "Hop" Cassidy, MDA Bee inspector and long-time beekeeper come down from the mountain this autumn and tell us what keeping bees is like in West-

ern Maryland. I believe you will be surprised! Hop is a frequent public speaker who may, by now, have spoken at every library, school, and state park west of Montgomery County (and a few there, too). Hop currently runs 10 to 15 hives, but also supports a number of beekeepers and a youth beekeeper program. He is a past County VP for MSBA and is currently acting president of the Appalachian Beekeepers Association.



Patrick Ferrer, Sales Manager of Dadant in Chatham, VA, will join us to give an idea of what it is like on the other side of the beekeeping business: working for one of the main suppliers and supporters of both sideline and large scale commercial apiculture in North America! Dadant & Sons, Inc., has been involved in beekeeping, apiculture supplies, and hive products for over 180 years, and publishes the *American Bee Journal*, established in 1861.

Patrick is new to the career of beekeeping, though his cousin keeps bees: he started out in research work in the area of fisheries in North Carolina, Idaho, and Alaska. In college he gained a lot of public speaking experience as well as presentations to local governments about watershed issues. He enjoys spending time with his fiancée Colleen and dog, Duke."



# UMD/BeelInformed Project Crowdfund Sentinel Hives

by Karen Rennich

Would you like to gain insight into the nectar flows in your area? Learn what type of pollen your bees are collecting when they flit out from the hive? Our Sentinel Hives can help.

Sentinel Hives monitor honey bee health in real-time using hive scales, monthly disease assessments, and pollen traps to determine available plant forage. The scale data is automatically transmitted to our servers and the patterns of nectar flow mapped.

Our Bee Informed Partnership (BIP) team turns around the varroa mite and disease analysis quickly, so that beekeepers can take action. The goal of the Sentinel Hives is that they become early warning systems. We can then alert beekeepers of potential problems due to increases in disease or lack of nutritional resources.

Sentinel Hives allow us to develop data driven best management practices for beekeepers in real time, improving honey bee health. Our program will include an interactive website that tracks colony weight gain and losses, providing insight into nectar flows and colony health. Collecting such data will allow us to develop

recommendations for best management practices, encouraging colony health for all beekeepers.

On September 22, we launched our drive to finance the Sentinel Hive Program via the UMD's crowdfunding program LAUNCH. At publication time, we had reached 276% of our original goal of \$10,000, a sum that does not yet include \$2,000 pledged by MSBA. Our goal is to raise the target amount by Oct. 22 to fund a pilot program of 10 Sentinel Hives with pollen and disease monitoring. Money raised above our goal will fund extra Sentinel Hives.

The vanEngelsdorp lab team used every method at their disposal to get the word out. The team promised that for any \$2,000 donation, groups could receive a talk by Dr. Dennis vanEngelsdorp. Or if a club would like to be included, a \$2,000 donation will fund a dual hive system and two years of monitoring. Beekeepers from New Hampshire to Ohio responded.

You can check out the campaign and video at: <https://www.launch.umd.edu/honeybees> or follow progress on Twitter at #all4bees

## How Will Sentinel Hives Work?

by Kirsten Shoshana Traynor

**A Sentinel Hive = A Monitored Apiary:** A Sentinel Hive is a monitoring system that functions in an apiary of at least 4-8 colonies. Though called a "Sentinel Hive" program, it requires an apiary, and up to 8 colonies in it are monitored concurrently for varroa mites and disease.

**Hive Scale:** The hive scale is placed on one hive. While we provide one scale, we recommend that groups consider buying a second (for about \$500) as occasionally one hive experiences unusual colony development.

**Pollen Collection:** A pollen trap will be provided and should be installed on one colony, preferably the same colony as the hive scale. Participants will be asked to engage the pollen trap for one day every 2 weeks and send us the pollen for analysis. Pollen quantity and variability results will be sent back to the bee club.

**Bee Samples:** Beekeepers will also be asked to take adult bee samples from 8 colonies in the apiary once a month for 6 months, and send them to us for varroa and nosema analysis. If the apiary has fewer than 8 colonies, only 4 will be sampled. We provide the sample kits. Currently the cost of monitoring disease is subsidized by the Bee Informed Partnership grant and will be subsidized in 2015. Analysis results are usually provided within 2 weeks of receipt of samples.

**Sentinel Hive Location:** The pilot Sentinel Hives will be set up in apiaries managed by beekeeping organizations.

If a participating club does not have an apiary, the Sentinel Hive can be placed in a member apiary with permission to make data publicly available.

**Participation in the Sentinel Hive Program:** Out-of-state organizations that would like to join the Sentinel Hive program may do so. For \$1,500 you receive two scales, one year of parasite and disease monitoring and we will try to identify the floral sources in pollen sent in. We will post this information on a public website so beekeepers in the area can track colony growth in the monitored hives and apiaries in near real time.

**Automated Alerts:** During the pilot we will begin development of automated alerts so beekeepers can use real time data to make informed management decisions. A rapid build-up in colony weight suggests supers may be necessary. It may be time to harvest honey when colony growth plateaus. As mite levels increase above economic thresholds, we will inform surrounding beekeepers that it may be time to consider treatment.

**Future Directions:** We are really excited about the possibilities of this Sentinel Hive program. If successful, it can revolutionize the industry and help beekeepers reduce colony losses.

**Exceeding our Goal:** For each \$1000 above the goal, we will place an additional Sentinel Hive. Help us expand our program, by sharing this information with family, friends, and other honey bee enthusiasts.



## Advance Your Knowledge In Applied Entomology:

# UMD to offer MPS, Graduate Certificate in Beekeeping

from oes-entm.umd.edu

While Entomology is defined as the study of insects, Applied Entomology seeks to manage insects—harmful and beneficial. Although harmful insects attack crops, animals, and humans, beneficial insects produce valued products (honey), facilitate pollination, and operate as natural enemies of some pests. At the University of Maryland, the Department of Entomology offers online graduate programs, now including a beekeeping program, that provide an overview about the importance of insects and their role in various ecosystems.

The Master of Professional Studies in Applied Entomology, a 30-credit, 10-course graduate program may be completed in as little as 15 months. Offered through the convenience and flexibility of the online learning environment, students enroll in two 3-credit courses per 12-week term. The master's program assists you to:

- define key pests in management systems
- sample and monitor pests and their impact on the environment
- develop effective intervention tactics including cultural, biological, and chemical control
- develop and implement IPM or organic sustainable programs
- promote pollinator health
- integrate specific control tactics to develop comprehensive management strategies

In addition to the MPS in Applied Entomology, the Department of Entomology developed several fully online graduate certificate programs. Designed to offer flexibility to complete coursework in areas specific to your needs and interests (as well as to gain a valuable credential), successful completion of one or more of these programs may be used to fulfill requirements for the MPS. Each 12-credit program may be completed in one year by taking one 3-credit course per 12-week term.

### For more information:

**Tammatha O'Brien, Ph.D.**  
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**Phone: 301.405.1305**  
**<http://oes-entm.umd.edu>**

### Graduate Certificate in Professional Studies in Beekeeping

In this 12-credit certificate, students learn about the anatomy, physiology, and ecology of the honeybee, how to construct and maintain a hive, and best practices for maintaining a healthy colony. Courses include (among others):

#### *ENTM745 Bee Biology and Beekeeping (3 credits)*

Students will be introduced to the anatomy and physiology of the honey bee colony with emphasis on how to use this information to best manage honey bee colonies.

#### *ENTM746 Commercial Beekeeping (3 credits)*

Students will be introduced to the anatomy and physiology of the honey bee colony with emphasis on how to use this information to best manage honey bee colonies.

#### *ENTM747 Pollinator Health (3 credits)*

Students will be given an overview of the importance of insect pollinators and threats to their populations. Emphasis will be placed on managed pollinators, particularly but not exclusively honey bees, where disease mitigation plans will be highlighted.

#### *ENTM748 The history and culture of bees and beekeepers (3 credits)*

This course will look at the history of beekeeping in culture and literature. A comparison of past and present beekeeping practices in different regions of the world will be highlighted.

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*Oh The Fun That Can Be Had!*

## EAS 2014 Report from Richmond Kentucky

*By Tim McMahon*

Well it was an 8 hour road trip, but I had fun both ways and for the whole entire week in-between. EAS (Eastern Apicultural Society) was this past week in Richmond Kentucky and once again, it was non-stop fun! I meet at least 14 beekeepers from around Maryland that were in attendance at the conference and hundreds more from all over. I even meet people from New Zealand, Ireland, Canada and from as far away as Oregon from inside the US.

The conference was packed with a great program from Monday to Friday with fantastic speakers every hour. In total, there were 123 different session, more than enough for everyone to find what they wanted.

Jennifer Berry from the University of Georgia did a course that was spread over all five days on queen rearing which included setting up starter and finisher hives, actual grafting of larvae and examining the cells for the entire week. There were countless classes on beginner topics, advanced topics, work in the apiary, microscope classes and classes centered on crafts.

The beginner topics were much like a short course on beginning beekeeping taught by some of the best beekeepers in America (and Canada). The advanced classes ranged from topics like "Honey Bee Pheromones"

and "Varroa Mite Control" to use of "Nicotiana apis" a hybrid plant used for bee forage. The microscope classes showed how to use a microscope to identify pollen and bee parts and to use of the microscope to detect Nosema and tracheal mites.

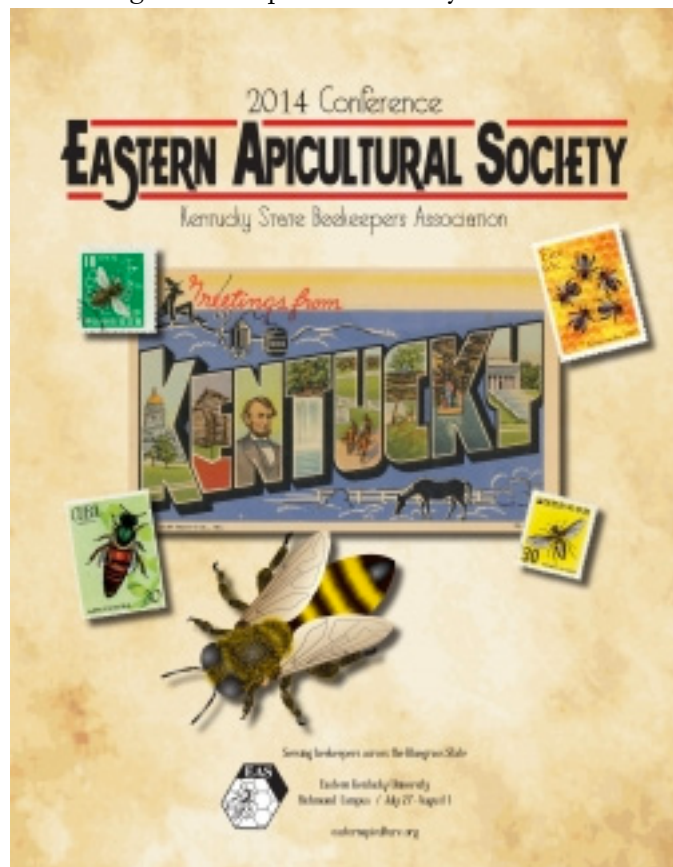
Diana Sammataro, author of the "The Beekeepers' Handbook", did a microscope session on the "Mite Anatomy" with about 100 high magnified pictures of different types of mites (I felt like I need a shower after that session). Diana Sammataro's session got my vote as the grossest session of the week, but I'm so glad I attended that session. The apiary classes covered simple topics like how to light your smoker to complex topics like the forklift demo.

The apiary classes often opened hives to show many different means for manipulating your hives such as top bar management, making nucs, organic beekeeping, doing a liquid nitrogen pour and a great session on hives for people with physical challenges. No, the apiary classes did not have a session for those who have mental challenges, if they did, I would have attended that session. The craft sessions had classes in mead making, soap making, cooking and quilting. There were also social events spread throughout the week. There was an author book signing night with mead tasting (the pear mead won my vote as the best tasting). There was a square dance on Wednesday and I assure you that there are no pictures of myself out there square dancing, but others had a great time dancing. There was a fish fry and live auction on Thursday and the closing banquet on Friday. There were two floors full of vendors at the conference selling every possible beekeeping toy and tool and craft and book. I got several books autographed and got myself some bee-bee trees (Evodia) to bring home. I even got myself some new toys. I got two sets of electronic hive scales for continuous monitoring of the hive weight. I love having beekeeping toys!

Maybe the best part of the whole week and of any EAS conference was the chance to sit around with some of the best beekeepers in the world and talk about beekeeping. You can't get much better than that. Oh the fun that can be had at an EAS conference! Next year, the EAS conference will be held in Guelph Ontario, a chance to find out how our northern friends approach beekeeping, get your passport ready now.

**Congratulations are in order!**

MSBA officers Tim McMahon and Jim Fraser both passed their EAS Master Beekeepers exams at this year's conference!





**Your Presence and Participation Enthusiastically Requested:**

## **Fall Meeting Honey Show to Be “Real” Show; to Proudly Showcase the Craft of Beekeeping**

*By George H. Wilson*

To all MSBA members & friends –

By way of introduction, I have the honor of having been appointed Superintendent of the MSBA Honey Show for 2014. Last year, I performed the same function at the Annual Fall Meeting of the MSBA. Last year we had quite a respectable, number of quality entries and are hoping for even more, this year!

When reflecting on last year's experiences, my only regret is that we did not have the opportunity to have a proper Honey Show. A one day gathering presents some unique challenges in judging and exhibiting in the fact that careful judging takes time. This has been an issue on many people's minds, and with the help of your leadership, MD State Judges, and other experienced judges & superintendent's we have come up with a plan.

We are encouraging all to download and complete the entry form, at home, in order to speed up the registration process. It is found at <http://www.mdbeekeepers.org/downloads/MSBAHoneyShowEntryForm.pdf> Entries are to be received between 8:00 AM and 9:00 AM on Saturday, November 15, 2014. Additional entry forms will be available at that time.

We have greatly expanded our Judging Team to include up to 7 MDA Certified Honey Judges, 3 other VA based Judges, and 7 Stewards. In an ideal world we will have completed most of our judging by 11:00 AM and have the results On Display during the lunch break. If that doesn't work we will surely have the Honey Show prepared by break time between the 1st and 2nd sessions of the afternoon. Entries will be on display and won't be picked up until the end of the day. When the Show opens, I've asked the Judges to be available to the provide feedback to entrants on classes that they have entered or judged.

I encourage each and every member of the MSBA to enter at least one class for the following reasons:

With public awareness of the plight of the honeybees at an all-time high we have an excellent opportunity to share the beauty of hive products from our friends, the bees. We can be the ones bringing good news to the party! Don't we all owe a small effort to our craft? Think of all the good friends, experiences, and doors that bees have opened to us all, world- wide, by the bees. I do expect press coverage.

Another reason to submit something for a honey show is to demonstrate that the entrant can produce a super-high quality product, and hopefully, that is the same product, in the same quality, as they sell on a store shelf, a farmer's market or out of their home. It's not just about showing off at a show, it's about learning to prepare the highest quality products for the customer. The attention to detail needed to enter a show combined with the careful comments given on the score card by judges, allows a person to improve their skills immensely.

For valuable information regarding production of Honey & Hive Products, see: <http://www.easternapiculture.org/resources>

Best of luck! I certainly hope to see you there!



*Images from the  
2013 MSBA Honey  
Show: at MDA  
Take note, last year's  
Division Champion  
was also a first time  
entrant!*



**Honey Festival Report 2014:****Seventh Annual Honey Festival Welcomes Thousands***By Steve McDaniel*

You could tell by the smiles on all the faces that the Maryland Honey Festival at Patuxent Wildlife Refuge was a great success.

Kids with their faces painted as delicate butterflies or ferocious tigers paid rapt attention at the observation hive as they tried to find the queen and cheered when they succeeded. Grownups and children alike grinned as they stuffed gobs of cappings into their mouths at the honey extracting demonstration, savoring the sweetness of fresh honey. Visitors of all ages watched as hot wax was turned into candles and ornaments. Bidders at the live auction were thrilled to get bargains on bee-related items ranging from a beautiful apple pie and excellent bee photographs by Linda Thompson to a complete beehive.

Crowds mobbed the screen tent to get a view in a real colony, and checked out the equipment at the mock apiary—until some bees moved in and made it real! Buyers lined up at the honey booth to get samples of the best honey they had ever tasted, and most took some home. The honey table was picked clean by the end of the day.

While they were having fun, our visitors, some 2,000 of them, were also learning about bees, beekeepers, the problems and joys of our favorite activity, and how they can get started doing it themselves. There were

informational displays from MSBA, Anne Arundel, BUMBA, Carroll County, the Pollinator Stewardship Council, Patuxent, and educational exhibits about “Bees and Trees” and “Why Bees Don’t Sting,” explaining the difference between bees and yellow jackets. There were speakers on “All About Bees” (Linda Thompson), “Inside the World of the Honey Bee” (me), and “Protecting Pollinators,” by Michele Colopy, of the Pollinator Stewardship Council. There was even an author signing copies of her book, “Heather the Honey Bee.”

The Festival is MSBA’s only public event, and some 30 worker bees, plus other volunteers and staff from Patuxent, made it happen. We all had fun, too, despite the crush of visitors and hectic pace. Cheryl Evry extracted honey all day, and she was grinning from ear to ear as she explained how much she enjoyed having a captive audience. Other than going into a beehive, there is nothing a beekeeper loves more than talking bees.

Many thanks to all the volunteers from eight Maryland bee associations for a job well done! In future, MSBA would like to develop new locations for the festival, and to partner with other clubs to reach more people and offer this powerful outreach tool to more clubs. If your club is interested in exploring this shared activity, please email [msba@mdbeekeepers.org](mailto:msba@mdbeekeepers.org).



Clockwise from top left: Linda Thompson in screen tent, the smoker lighting contest, Allen Hayes runs the auction, “Can you spot the queen? There she is!” More in e-edition!

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 Howard: Tom Wilson (410) 635-8079  
 Kent: Matt Redman (410) 708-0344  
 Montgomery: Jim Fraser, [marylandhoneycompany2011@gmail.com](mailto:marylandhoneycompany2011@gmail.com)  
 Prince George's: Linda Thompson, (301) 352-3663  
 Queen Anne's: Charles Campbell (410) 364-5037  
 Somerset: Open  
 St Mary's: Harry Dalton (301) 475-8224  
 Talbot: George Meyer, [beegeorgehoney@hotmail.com](mailto:beegeorgehoney@hotmail.com)  
 Washington: Mark Gibson (301) 371-0811  
 Wicomico: Dean Burroughs (410) 546-2910  
 Worcester: Wes Townsend (410) 641-1030  
 Washington D.C. Elizabeth Hill (336) 207-4525  
 Fairfax, VA Pat Haskell (703) 560-3484

**LOCAL BEEKEEPING ASSOCIATIONS:**

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 ANNE ARUNDEL BEEKEEPERS ASSOC.  
 President: Lindsay Barranco, [lbarranco@comcast.net](mailto:lbarranco@comcast.net),  
 web: [aabees.org](http://aabees.org)  
 APPALACHIAN BEEKEEPERS ASSOCIATION  
 Acting President: Hop Cassidy  
 ASSOC. OF SOUTHERN MARYLAND BEEKEEPERS  
 President: Chip Whipkey (240) 925-2196, [ralphwhipkey@gmail.com](mailto:ralphwhipkey@gmail.com)  
 BALTIMORE BACKYARD BEEKEEPERS NETWORK  
 President: Beth Sherring, [bethsherring@gmail.com](mailto:bethsherring@gmail.com)  
 BOWIE-UPPER MARLBORO BEEKEEPERS ASSOC.  
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 CARROLL COUNTY BEEKEEPERS ASSOCIATION  
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 CENTRAL MARYLAND BEEKEEPERS ASSOC.  
 President: Roger Williams, [president@centralmarylandbees.org](mailto:president@centralmarylandbees.org)  
[www.centralmarylandbees.org](http://www.centralmarylandbees.org)  
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 FREDERICK COUNTY BEEKEEPING ASSOC.  
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 LOWER EASTERN SHORE BEEKEEPERS ASSOC.  
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 MONTGOMERY COUNTY BEEKEEPERS ASSOC.  
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 SUSQUEHANNA BEEKEEPERS ASSOCIATION  
 President: Dennis Hertzog, [dhzog@verizon.net](mailto:dhzog@verizon.net), website:  
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 WYE RIVER BEEKEEPERS ASSOCIATION  
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**MDA OFFICE OF APIARY INSPECTION**

Cybil Preston (410) 562 3434, [cybil.preston@maryland.gov](mailto:cybil.preston@maryland.gov)

**MSBA HOME PAGE:**

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

If your dues are not current, please pay them at the next meeting or mail to:  
 MSBA Treasurer, Robert Crouse, 1606 Dogwood Lane, Bel Air, MD, 21015.  
 Note: we will only accept dues payments for a single year.

**THE BEELINE**

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



*Address corrections requested*

**Using email saves MSBA more  
 than \$2,000 per year.  
 Can we have your address?**



# Interesting Headlines in Beekeeping, Summer-Fall 2014

## Presidential Memorandum for Pollinator Health.

On June 20, the President released an Executive Memorandum Creating a Federal Strategy to Promote the Health of Honey Bees and Other Pollinators, beginning with establishing the Pollinator Health Task Force. This has brought unprecedented, coordinated agency activity to bear on pollinator health and related areas such as forage, use of federal lands, and research. <http://www.whitehouse.gov/the-press-office/2014/06/20/>

## May Berenbaum receives National Medal of Science.

MSBA's June keynote received the nation's highest scientific honor on October 3, 2014. National Medal of Science for Biological Sciences for her "pioneering studies of insect-plant co-evolution and her extensive public engagement." [link]

**Honey Standard Comments Sought.** In August, the USDA Agricultural Marketing Service asked for comment on how a Federal standard of identity for honey would be in the interest of consumers, the honey industry, and U.S. agriculture with a 30-day comment period extended to October 19. The FDA has denied requests for a standard since 2006, this effort may prod them into reconsidering. [link to Federal Register 9/22/2014]

**Using Phages to Save Bees: Don't forget AFB.** It hasn't received as much press recently, but there's news on one better-understood cause of hive losses, American Foul Brood. Brigham Young University researchers have found a natural way to eliminate AFB: tiny killer bugs known as phages that protect developing bees. "Phages are the most abundant life form on the planet and each phage [attacks] a unique bacteria," said Sandra Burnett, BYU professor. "This makes phage an ideal treatment for bacterial disease because it can target specific bacteria." [news.byu.edu/archive14-oct-bees.aspx]

**Honeybee Forage Summit Held.** A Honey Bee Forage and Nutrition Summit sponsored by USDA took place October 20-21, in Alexandria, VA. The Summit was designed to seek input from stakeholder groups on issues concerning the interaction of nutrition and available forage on honey bee health. Beekeepers and many researchers participated, but some key government agencies were no-shows. Good news: The Bureau of Land Management (BLM) and the Forest Service will consider apiary locations on a case-by-case basis. [link]

**EPA "Pollinator Risk Assessment Guidance" published.** On September 30, the EPA contacted beekeeping associations about "activities in which EPA is engaged to protect bees and other pollinators from the potential

effects of pesticides" including changes to pesticide labels (see graphic). According to EPA, the new labels will strengthen enforceable language to minimize potential for application in scenarios where bees are foraging in flowering crops or ornamentals and will have a bee icon and a bee advisory box with information on routes of exposure and spray drift precautions. The new "EPA Bee Advisory Box" can be seen at <http://www.epa.gov/opp00001/ecosystem/pollinator/bee-label-info-graphic.pdf>.

**THE NEW EPA BEE ADVISORY BOX**  
On EPA's new and strengthened pesticide label to protect pollinators

**PROTECTION OF POLLINATORS**

**APPLICATION RESTRICTIONS** EXIST FOR THIS PRODUCT BECAUSE OF RISK TO BEES AND OTHER INSECT POLLINATORS. FOLLOW APPLICATION RESTRICTIONS FOUND IN THE DIRECTIONS FOR USE TO PROTECT POLLINATORS.

Look for the bee hazard icon in the Directions for Use for each application site for specific use restrictions and instructions to protect bees and other insect pollinators.

**This product can kill bees and other insect pollinators.** Bees and other insect pollinators will forage on plants when they flower, shed pollen, or produce nectar. Bees and other insect pollinators can be exposed to this pesticide from:

- Direct contact during foliar applications, or contact with residues on plant surfaces after foliar applications
- Ingestion of residues in nectar and pollen when the pesticide is applied as a seed treatment, soil, tree injection, as well as foliar applications.

When Using This Product Take Steps To:

- Minimize exposure of this product to bees and other insect pollinators when they are foraging on pollinator attractive plants around the application site.
- Minimize drift of this product on to beehives or to off-site pollinator attractive habitat. Drift of this product onto beehives can result in bee kills.

Information on protecting bees and other insect pollinators may be found at the Pesticide Environmental Stewardship website at: <http://pesticidestewardship.org/pollinatorprotection/Pages/default.aspx>

Pesticide incidents (for example, bee kills) should immediately be reported to the state/tribal lead agency. For contact information for your state/tribe, go to: [www.epa.gov](http://www.epa.gov). Pesticide incidents can also be reported to the National Pesticide Information Center at: [www.npic.orst.edu](http://www.npic.orst.edu) or directly to EPA at: [beekill@epa.gov](mailto:beekill@epa.gov)

**Alerts users to separate restrictions on the label. These prohibit certain pesticide use when bees are present.**

**The new bee icon helps signal the pesticide's potential hazard to bees.**

**Makes clear that pesticide products can kill bees and pollinators.**

**Bees are often present and foraging when plants and trees flower. EPA's new label makes it clear that pesticides cannot be applied until all petals have fallen.**

**Warns users that direct contact and ingestion could harm pollinators. EPA is working with beekeepers, growers, pesticide companies, and others to advance pesticide management practices.**

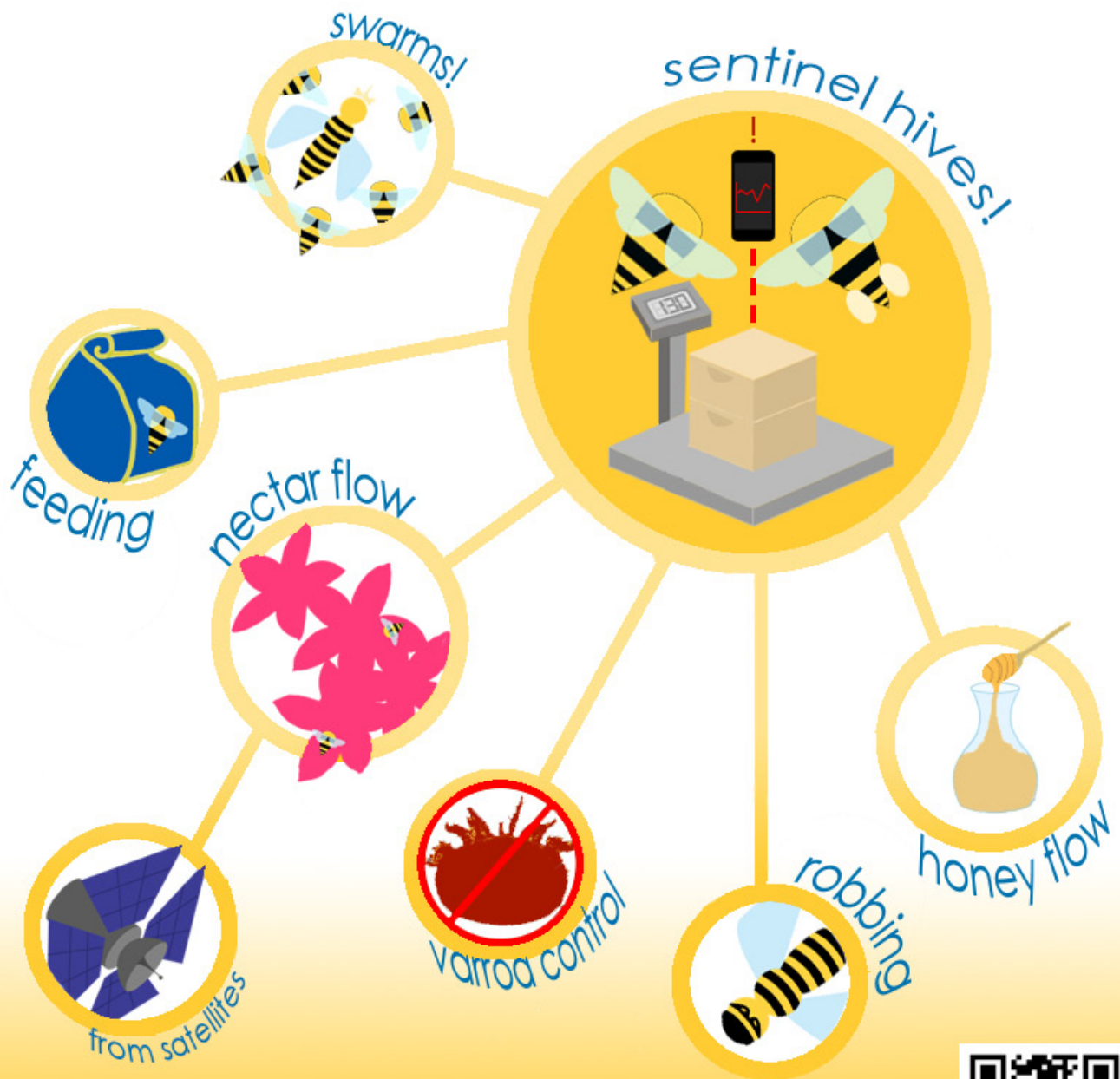
**Highlights the importance of avoiding drift. Sometimes, wind can cause pesticides to drift to new areas and can cause bee kills.**

The science says that there are many causes for a decline in pollinator health, including pesticide exposure. EPA's new label will help protect pollinators.

**EPA**

Read EPA's new and strengthened label requirements: <http://go.usa.gov/jHH4>

disease load monitoring, hive scales, and pollen sampling



Data on your phone, on the go.  
**SENTINEL HIVE PROJECT**  
Contribute to the well-being of bees everywhere!

Be included. Be involved. Bee Informed.



# Maryland State Beekeepers Association

## Annual Honey and Honey Cookery Show

Exhibitor # \_\_\_\_\_  
 Name (PLEASE PRINT CLEARLY) \_\_\_\_\_  
 Address \_\_\_\_\_  
 City \_\_\_\_\_ State \_\_\_\_\_ ZIP \_\_\_\_\_  
 Phone \_\_\_\_\_  
 Local Club Affiliation \_\_\_\_\_ County \_\_\_\_\_  
 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

#### Beekeepers entering for the first time

Class 1 Extracted Honey

### PREMIUMS

1st	2nd	3rd	4th	5th	
\$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 _____

#### Extracted Honey - 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 Shallow or Full Depth Frame Honey	\$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 \_\_\_\_\_

(Additional Classes on other side)

## Maryland State Beekeepers Association

### Annual Honey and Honey Cookery Show

#### Division II ARTS AND CRAFTS

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 Artistic Beeswax	\$12	9	6	4	2	NP	_____
Class 21 Four Rolled Candles	\$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

Class 31 Extracted Honey (As in Div. I)	\$12	9	6	4	2	NP	_____
Class 32 Beecraft (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

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 others 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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## Maryland State Beekeeper's Association

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

November 15, 2014

#### General Rules

- 1) **Entries will be accepted from 8:00 a.m. until 9:00 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) 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**

- 2) All entries must have been made or produced by the exhibitor.
- 3) 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.
- 4) President's Prize - Any creative or artistic endeavor prominently featuring the honey bee, beekeeping or pollination.
- 5) Photography - A single black and white OR color print 5" x 7" minimum, suitably framed or mounted, pertaining to beekeeping.
- 6) 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.
- 7) 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.
- 8) 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

- 9) 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.
- 10) Mixes and packaged prepared foods are not permitted.
- 11) 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**