

The Official Newsletter of The Capital City Beekeepers Association

The Capital Bee

February 2024

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Smoker fuels are many and many use what's available. Yet, maybe you haven't heard of or used one of the best and is so available free. It smokes readily and cool, find it in the Beekeepers Almanac. api-

Beekeeper's Almanac

THE 'KEEP'S TO DO LIST

- ◆ Melt and clean wax (see January 2024 Almanac) collected from capping and any hive activities for use or sale.
- ◆ Build/ repair and clean nuc boxes in prep for splits and hiving swarms.
- ◆ Equalize brood in colonies to prevent swarming.
- ◆ Order queens for requeening or early splits.
- ◆ Order Packages/ Nucs for spring installation, have equipment ready for installation.
- ◆ Renew CCBA annual membership as well, Cert. KY Honey and KSBA.



Kentucky State University
Beginner Beekeeping Program
2024-25 Application

The objectives of the program are to help provide resources to beginner beekeepers, encourage participation in local beekeeping groups and to assist in improving the genetics of the Kentucky bee population...[Learn More](#)

Making Honey Labels?

[Checkout 'Selling Honey in Kentucky' here in the newsletter](#)

Punk what?

Punk Wood for Smoker Fuel

I've tried and used everything from leaves, pine needles, sticks, paper, dryer lint, cardboard, bedding pellets, to ripped up jeans and probably more for smoker fuel. Yet, somehow I came across the knowledge of something that works so well called punk wood. Punk wood (also called touch wood, above right) is wood that has decomposed but not to the point of being dirt. It is wood that has succumbed to the elements and insects, and becomes soft and crumbles into smaller pieces easily (see below). It has a variety of uses. As I learned in Boy Scouts, starting fires is the most common and charring it is one of the best ways of using it as such. A spark alone will get it going. The smoke it produces is used in the tanning of hides which lends to the use in our smokers for fuel. It's natural and doesn't burn as hot as wood like shavings or pellets either. Cool smoke is what we want for beekeeping and it provides just that, easily. It's readily found in any patch of woods and it's free for the taking. If it's damp simply lay it out on in a protected area to dry thoroughly and then store in a waterproof container. Ziplock bags or a bucket with a lid are great choices. To use it, simply start some newspaper and add a handful or two of punk wood to easily get a smoker going. Use larger pieces for longevity.



Earliest Happenings for CCBA

First Swarm-Call and Cut-Out of the Year:

January 2nd, 2024

Member Phillip Patterson in his own words, “On January 2nd (39 degrees) I was told of a tree that had fallen and it had a “swarm” in it. I went to look, hoping it could wait for a warmer day. Unfortunately, the tree had broken open when it hit the ground, the comb was shaken loose and was in a pile on the ground. So, waiting wasn’t an option.

While picking up the comb and fastening into frames I was surprised to find lots of hive beetle larva. My guess is that the tree had fallen a few days earlier and there were areas of comb that the bees couldn’t reach. But the bees were still covering the comb keeping it warm. This gave the hive beetle eggs a place to hatch (that’s just my guess). Because of the cold it was several days before I could look to see if I had gotten the queen. Unfortunately I had not. I placed a “TempQueen” straw in the nuc to keep the bees happy until I could combine them with one of my overwintering nucs. The last time I checked they were doing OK.

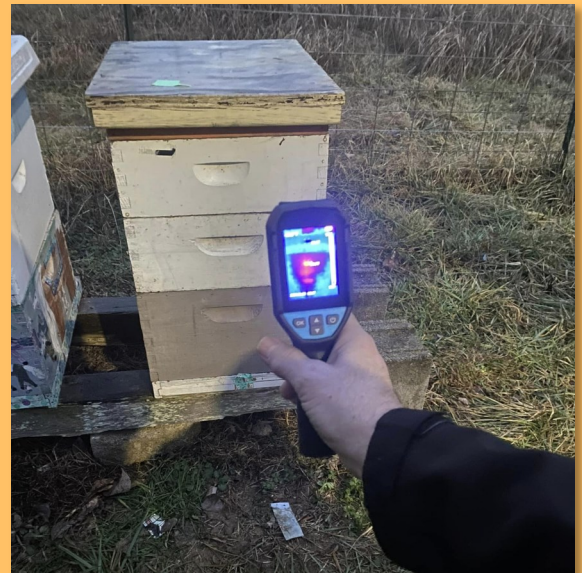


Above, the fallen bee tree. Broken open, comb was broken loose and scattered on the ground (left). “There were more bees than it looks like”, said Phillip.

Earliest CCBA Apiary Inspection:

January 23rd, 2024

Member Mark Stutler led the first part of the January program that unlikely as it would seem, was in the CCBA backyard. With the use of his infrared camera we were able to see the size and position of the cluster inside the hive body (pictured right). One of the three colonies seemed very small and we actually were able to quickly open and ascertain that some stores were needed. A fondant patty was placed there above the cluster and stores concentrated around them and closed again. It’s the earliest we’ve been in the apiary ever.





CKHP Manager's Message



Hey Club! Just a few highlights I wanted to pass on from the Kentucky State Beekeepers Association (KSBA).

Last month, I submitted our 196 page Kentucky Agricultural Developmental Fund Year 1 Grant Compliance Report. This is our current two-year grant awarded in December 2022, that fully funds the Certified Kentucky Honey Producers program. In the report I highlighted our membership growth in 2023, reviewed our new website and membership structure and the impact it had on our growth, discussed our record sales year at the Kentucky State Fair along with the almost 1,200 volunteer hours contributed by local club volunteers and KSBA Officers & Directors. Look for my article in the upcoming March issue of BeeLines for a more detailed summary of my report.

150 beekeepers in attendance. The attendees had several different breakout sessions to choose from covering Intermediate to Advanced learners along with a Research level of learning. There was an excellent group of speakers for the beekeepers to learn from and



A full class at the LBR Conference

we heard nothing but good things from those that were in attendance. We look forward to this event returning and growing for 2025!

Louisville Beekeeping and Research Conference.

At the end of January, I along with KSBA Director Jessica Mayes attended the inaugural



Louisville beekeeping & Research Conf. Vendor Area

Louisville Beekeeping and Research Conference. It was well attended for a first-year event with over



Deluxe Hive Products Kits for the Kentucky Farm Bureau Food Check-Out Day. (Contents inset)



CKHP Manager's Message



2024 KFB Food Check-out Day

In the past month we also delivered 200 Deluxe Hive Products Kits to the Kentucky Farm Bureau for their Food Check-Out Day Program. Kentucky Farm Bureau and Kentucky commodity organizations observed Food Check-Out Day in Frankfort by distributing baskets of Kentucky-produced food items to members of the General Assembly. Baskets were delivered on February 7th, offering a positive way to remind our legislators, not only of the importance of agriculture to Kentucky's economy, but also to talk about critical issues facing agriculture and Kentucky farm families.



A basket with a Hive Products Kit presented to a legislator.

KFB Annual Congressional Tour

At the end of this month, I am heading to Washington D.C. with the Kentucky Farm Bureau for their Annual Congressional Tour. While I am there, I hope to educate and advocate for the HIVE Act legislation with our representatives on behalf of Kentucky beekeepers. Looking ahead to

March, I will be in Henderson, KY for the Audubon Beekeepers Association school on March 2, of course I will be at our bee school in collaboration with the Bluegrass Beekeepers Association on March 9 and I will be closing out the month in Hazard, KY for the Eastern Kentucky bee school on March 30. Feel free to contact me with any questions or concerns.

Scott Moore

502.819.1537

manager@ckyhp.com

“I am heading to Washington D.C. ... I hope to educate and advocate for the HIVE Act legislation with our representatives on behalf of Kentucky beekeepers. “

R. Scott Moore is the current Program Manager for the Certified Kentucky Honey Producers, the marketing brand of the Kentucky State Beekeepers Association. Coming to the position in February 2021, he manages grant funding from the Kentucky Agriculture Development Fund, creates marketing material for promotion, manages membership of 200 producers, and organizes marketing events for members connecting local consumers with local Kentucky honey. Scott also currently sits on the Board of Directors for the Jefferson County Farm Bureau where he educates and advocates for Kentucky beekeepers to other agricultural stakeholders and policy makers.





BLUEGRASS BEEKEEPING SCHOOL

MARCH 9, 2024

8:45AM - 5PM EST

Where: Kentucky State University

SCAN TO REGISTER



<https://beeschool.eventsmart.com/events/bluegrass-beekeeping-school-2024/>

\$35

Lunch Included

GUEST PRESENTER



David T. Peck, Ph.D.

Director of Research & Education at Betterbee, Greenwich, NY



Class Offerings

Beginner, Intermediate & Advanced Beekeeping

HOSTED BY: Bluegrass Beekeepers Association
Capital City Beekeepers Association
Kentucky State University

Doors open at 8:00AM for registration, donuts, and coffee

2024 Bluegrass Beekeeping School Sessions List

Keynote:

Collective Intelligence in Honey Bees, and the Honey Bee Dance Language
(Dr. David Peck)

Beginning Beekeeping Sessions:

Basic Bee Biology (Dr. Tom Webster)

Basic Beekeeping Equipment & Getting Started (Tommy Steele & Ruth Jeffers)

First Year Hive Management (John Antenucci)

Swarm Biology (Dr. David Peck)

Queen Biology (Dr. David Peck)

Growing your Apiary; Practical Approach to Colony Propagation (Kent Williams)

Queen Problems and Corrections (Kent Williams)

New Unwelcome Arrivals: Spotted Lanternfly & Yellow-Legged Hornet (Dr. Tammy Potter)

Dead Bees Don't Make Honey (Theresa Martin)

Importance of Local Bee Stock and KQBBA's efforts to provide that (Dorothea Morgan)

Engaging Consumers: Getting them hooked on honeybees (Kaelyn Sumner, 2024 American Honey Queen)

Nucs: The Spare Tire of the Beeyard (Wes Henry)

Systematic Treatment for Varroa Mites (Jack Kuhn)

Honey Bee Friendly Plants and Trees (Janet Osborn)

Labeling and Marketing Honey and Other Hive Products (Jessica Mayes & Scott Moore)

Value Added Products: Making Body Butter (Laura Sparkman)

Diseases, mites & pesticides across Kentucky (Dr. Farida Olden)

Sampling for Varroa Mites (Joseph Palmer and Kenny Holbrook)

Open Question and Answer Panel

(Dr. David Peck, Kent Williams, Dr. Tom Webster, Dr. Tammy Potter, Phil Craft)

Know the Guidelines

If your planning on selling honey, flavored honey, or hiney with fruits, or doing any cosmetics such as lipbalms, there are certain certifications and guidelines for labeling that need to be adhered too. This to the point article with links will you stay abreast of the rules and regs. Thanks to *member Jack Kuhn* for putting this together for us.

Kentucky Cottage Food Law

Getting started in Kentucky as a cottage food producer requires that all products be made in your primary residence. All sales must be made directly to customers. HB 263 modified [Kentucky cottage food law](#) by reclassifying home-based food processors to include people who process or produce “whole fruits and vegetables, mixed-greens, jams, jellies, sweet sorghum syrup, preserves, fruit butter, bread, fruit pies, cakes and cookies” from their homes.

The Kentucky Food, Drug, and Cosmetic Act mandates “No person shall operate a food processing establishment without having obtained an annual permit to operate from the Cabinet.”

You have to register with the Kentucky Department for Public Health’s Food Safety Branch located in Frankfort. Kentucky charges an annual \$50 fee for an individual home bakery license. There are no training classes required.

There are more stringent requirements for becoming a Micro Processor to produce:

- Pickled fruits and vegetables
- Barbecue sauce & salsa
- Herb & pepper jellies

Vinegar

All food products must have a label. Labels must include allergens, business address, business name, date produced, ingredients, net amount (weight or volume), product name,

Producing cosmetic items in Kentucky

Registration with the Kentucky Food Safety Branch is needed to produce and sell lotions, essential oils, lip balms, and other cosmetic items that are applied to and can be absorbed through the skin. To obtain proper registration, contact the Kentucky Food Safety Branch in Frankfort at 502-564-7181. Soaps and shampoos that are washed from the body and do not have persistent skin contact are exempt from the cosmetic requirements.

All cosmetic items made and sold in Kentucky must be labeled according to the guidelines established under the Kentucky Food, Drug and Cosmetics Act. Contact the KY Food Safety Branch about label reviews.

A certified facility is required to produce cosmetics for public sale and is permitted annually by the KY Food Safety Branch. For more information about producing and selling cosmetics in Kentucky, read the Kentucky Food (and Cosmetic) Manufacturing Guide

<https://www.kcard.info/news2/2018/10/5/producing-cosmetic-items-in-kentucky>.

Selling Honey in Kentucky

Per KRS 217.187, if a person sells less than 150 gallons (1800 lbs.) of honey in a year off the farm, the person shall not be required to process the honey in a certified honey house or food processing establishment, nor shall the person be required to obtain a permit from the cabinet. Apiaries meeting this exemption would still need to comply with Kentucky's labeling requirements and operate in a safe and sanitary manner. Product labels should be submitted to for review to:

Leslie Cobb, Food Safety Branch, 275 E. Main Street, HS1C-F Frankfort, KY 40621 502-564-7181 Frankfort, KY 40621 or email: leslie.cobb@ky.gov

Labels for honey containers, as for all foods in Kentucky, are also regulated by the Department for Public Health, Food Safety Branch. The requirements for honey labels are detailed below. For the most current FDA draft guidance on the labeling of honey products see this link:

<http://www.fda.gov/food/guidanceregulation/guidancedocumentsregulatoryinformation/labelingnutrition/ucm389501.htm>

Identity of the product: HONEY

Net Quantity: For honey this is customarily stated in weight – ounces and grams, not volume.

A one-pound jar label should state Net Wt. 1 lb. (454 g).

A two-pound jar should say Net Wt. 2 lb. (908 g).

Name of manufacturer: This is your name or your company's name. If you are bottling honey purchased from another producer, the words "Bottled by", "Distributed by", or "Manufactured for" are also required with your name.

Address of Manufacturer: Your complete address including the street address, city, state, and zip code are required.

<https://acrobat.adobe.com/id/urn:aaid:sc:VA6C2:460cb3f9-1fd7-402c-9f10-4addcb8b4047>

If you add anything to honey, such as nuts, peppers, flavoring (natural or artificial), then the honey becomes a processed food and subject to a micro-processing permit and facility inspection (a certified food kitchen).

A certified food kitchen/facility must have clean, potable water, a three-compartment sink, a bathroom, and hand washing station outside of the bathroom, and a mop sink.

More resources

Regulation of Honey Bees and Management – [Kentucky Revised Statutes \(KRS\) Chapter 252](#)

Food and Drug Administration (FDA) [Guidance for Industry: Proper Labeling of Honey and Honey Products](#)

Food and Drug Administration (FDA) [Honey Source Declaration for Honey Labels](#)
[Commercial Food Manufacturing in Kentucky: A Starter Guide](#)

Final Consideration

Liability Insurance is important when producing any value-added product, cosmetics, or edible products. Verify any necessary insurance changes with your agent before obtaining the necessary licensing for production.

Capital City Beekeepers Association - Treasurer's Report

Prepared on February 22, 2024, for the February 27 meeting.

General

Beginning Balance (January 1, 2024) \$1767.14

Receipts

Dues \$110.00

Donation \$20.00

Total Receipts **\$130.00**

Expenditures

Farmers Market Application \$175.00

Total Expenditures **\$175.00**

Currant Available Balance **\$1722.14**

Checking Account: \$1672.14

Cash change fund \$50.00

Notes:

1. No Report was prepared in January because no action had occurred after the annual report and before the meeting.
2. Wilson check for January totaled \$207.00 for three participating members.
3. Wilson check for February totaled \$252.00 for three participating members.
4. The treasurer maintains a \$50.00 cash change fund for use at meetings and events.

Educational Funds (Saving)

Beginning Balance (January 1, 2024) \$1047.28

Receipts

Interest (1/31) \$0.13

Total Receipts **\$0.13**

Expenditures

No expenditures this period

Total Expenditures **\$0.00**

Ending Balance **\$1047.41**

Capital City Beekeepers Association

Minutes

January 23, 2024

*The meeting began in the apiary, including a demonstration of the Infrared Camera, by Mark Sutler. Very interesting to see the size and location of the clusters without opening the hives. Thank you Mark for the demonstration.

*This was followed by a panel discussion/Q&A featuring John Antenucci, Jack Kuhn and MacKenzie Preece. Thank you all for sharing your experience and expertise.

Business Meeting began about 7:00 pm.

*November minutes were approved. MacKenzie Preece made the motion, Eddie McNutt seconded.

*Treasurer's report was accepted. George Fowler, treasurer reported that 2023 sales at Wilson's totaled \$3,194. John Antenucci made the motion, Scott Moore seconded.

Activity Committee Report

*Library is available to membership

*Winter market – Jack Kuhn said it was cold!

*Hive painting and auction. The hives were assembled and delivered to the schools for painting. They will be ready for Bee School. Deadline is March 1. 70% above the club's expenses goes back to the school.

Old Business

*2024 membership is \$10 individual/\$15 family. See Marsha or George. Scott Moore reminded us that KSBA and CKHP are 12 month memberships and are welcome at any time.

*2024 Bluegrass Beekeeping School will be 3/9/24 at Kentucky State University. The Committee has been working on the schedule and other details. Phillip Patterson talked about speakers including David Peck, PhD. Director of Research and Education at Betterbee, Kent Williams, EAS Master Beekeeper, Theresa Martin, Cornell Master Beekeeper and Dorothy Morgan, President Kentucky Queen Bee Breeders. Other presenters include members of CCA and Bluegrass Beekeepers. Michael Wiley asked for volunteers to work the coffee/doughnut table.

New Business

*2024 Officers Meeting officers met and discussed business for the 2024 year including mentoring prospective officers and purposed a committee be formed to develop a tuition plan for using educational funds.

Activities –

*Springfest, May 11, 10am-3pm – Scott Moore said that KSBA went for 2 years, but they are not going this year. There was not enough traffic. CCA decided not to attend this year.

*MacKenzie suggested Reforest Frankfort. Bluebird Festival was also discussed.

*Fairs, County and State – There was discussion about having a podium inside for honey judging for the County Fair. MacKenzie will get a room in the extension office (probably rooms E and F) for this purpose. She will arrange for some kind of raised table or perhaps using the stage to make a judging platform for easier judging. Wes reminded us that we will work Tuesday at the Kentucky State Fair.

*Wilson's will continue to sell CCBA honey, priced at \$9/lb and \$4.50/8oz

*Wes announced that 2024 slate of officers was voted on. All officers remained the same, though he stressed the need for others to serve:

Wes Henry-President, Michael Wiley-Vice

President, George Fowler-Treasurer, Marsha Bezold-Secretary

*2024 Farmer's Market. Proposed a vote to participate in 2024 and to submit application and check. Denise made the motion, Seconded by Mark Sutler. All members were encouraged to participate, even if they were not selling honey.

*Mackenzie also suggested that she would encourage people to get involved with Farmer for a Day program.

Educational Fund

The Proposed Procedure for the use of educational funds for member's program fees was discussed. George mentioned that item 5 should read 'shall be limited to 12 during the current calendar year.'

The question was posed asking can committee members apply. This will be further discussed. Suggestion was made to create ad hoc committee to discuss details. The comment made that we need to have the money to do this.

Motion to adjourn was made by George and seconded by Jack.

*Next meeting is February 27, 2024

Minutes submitted by Ellen Melcher,
Appointed in the absence of the
Secretary.

CCBA Opportunities

CCBA Monthly Meeting

February 27th, 2024

Program- 6 p.m. (Swarm Prevention Methods)

Business Meeting- 7 p.m.

Franklin County Extension Office

101 Lakeview Ct., Frankfort, KY

*Membership renewal for 2024 is being accepted.

Bluegrass Beekeepers School

March 9th, 2024

Ky State University

Frankfort, KY



Beginners Track and Classes for Experienced
beekeepers too. See pg. 7