

# The Capital Bee

*The Official Newsletter for The Capital City Beekeepers Association*

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## May's Program: In the Hives and the House

May's monthly meeting program was a mix of both in the field and inside with a presentation on utilizing nucs in the apiary. CCBA Program director Jack Kuhn led the outdoor program. Originally the purpose was to make a split from one of the two colonies onsite and use the resources to start a top bar hive. Unfortunately the starter

combs were the incorrect size for the top-bar hive body. In lieu of the split, Jack led the group through a hive inspection and a check of surplus honey. Jack was able to harvest a few frames and explained what to look for in determining to "pull" surplus honey frames or leave to allow the bees to finish and cap (see live video on the CCBA FB page). These inspections are especially helpful to new beekeepers—seeing and exploring, learning and plying new skills and the ability to ask questions of experienced beekeepers.



## Nucs: "The Spare Tire of the Bee-yard"

By Wes Henry

The second part of the night's program included a presentation by CCBA President Wes Henry, "*Nucs, The Spare Tire of the Bee-yard*". Wes first presented this at the 2018 Bluegrass Bee School in March. He focused on the advantages of managing nucs for needs and emergencies in the apiary.



Spring 2017, nucs in one of the author's apiaries.

# CCBA June Farmer's Market Booth

June's Booth was altogether a place to experience a great many things beekeeping and why CCBA exists. First, there was a variety of honey to choose from. Though there were only three members that made their honey available, the table was full of the recently slung and bottled goodness. Folks are always amazed when we set each local 'keep's offering side by side and they can see firsthand the color, aroma, and taste differences.

The first question is, "Why are they different?"

This gives us the opportunity to begin the conversation about our art. We explain, like wine, there is a



From left to right George Fowler, Dan Ramey, and Ken Daniels ready for customers and all those interested at June's Market.



More than just honey is offered at the CCBA booth. Here, member Kay Daniels sells her hand rolled beeswax candles.

terroir, that is a combination

of environmental factors that affect these attributes i.e. climate, soil, sunlight, affect the nectar from the flowering trees and plants—flora— that are made available for the bees to forage. Though spring honey is predominately light in the Capital City Area, sometimes there are darker varieties because of these factors. We especially see this in areas heavily wooded and "brushy" and void of cropland.

Member Kay Daniels also offered candles for sale. These were her rolled beeswax candles and had one buyer who specifically came to purchase those. As has been made known before, any hive product, not just honey, can be offered at the booth.

Notable also, is that this month, members had their laminated certificates required at the Farmer's Markets in Kentucky, to give free tastes ([see the February 2018 newsletter, "2018 Farmer's Market Booth and Regs"](#)). We didn't offer tastings last month. The new

# CCBA June Farmer's Market Booth

rules require the tasting containers are sealed and only those with the displayed certification able to deliver to the consumer the taste on disposable utensils. We also had a wash station setup at the end of booth to comply.

As a reminder the booth is every second Saturday of the month. Any member can sell thier honey and/ or hive products and there is a 10.00 sellers fee collected by CCBA on Saturday only. The booth is also available for those who want to sell on Thursday's and Tuesday's and there is no sellers fee collected by CCBA on those days. The set price for honey at the booth is 12.00 for one pound jars and 7.00 for eight ounce jars. All other sizes are at the seller's discretion and each collects and manages their own money.



The happy buyer goes home with a squeeze bear of local honey.

## “...the association's observation hive was utilized.”

For the first time in a few years, the association's observation hive was utilized at the booth. President Wes Henry was able to “make up” the hive the night before from a managed nuc in his apiary. The queen was marked Wildcat blue (yes, she too is a UK fan) and put on a show for the young and old alike. Members



“Members were on hand to answer any and all questions.”

were on hand to manage the “seeable hive” and answer any and all questions as well as give information to all the things contained therein that are foreign to many. It was a great attraction and full of intrigue, a great outreach and information tool and investment by the club. In all, much honey was sold and friends were again made. No doubt we peaked the interest and even possibly led others a bit closer to the wonder of the world about them. Possibly, there may even be a future beekeeper or two, maybe several in the mix. We hope.



“The queen was marked wildcat blue.”

## Certified Kentucky Honey Program Discussed at 2018 KSBA Summer Meeting



Ken and Kay Daniels represented the Capital City Beekeepers at the 2018 Kentucky State Beekeepers Summer meeting. The meeting was held at Kelley Beekeeping in Clarkson, Kentucky on June 2nd. The state fair, November's meeting, promoting beekeeping in eastern Kentucky and more were discussed as well as the Certified Kentucky Honey Program (CKHP).

**The draft for the Certified Kentucky Honey Program will be available at the June 26th Meeting.**

KSBA Secretary, David Shockey, presented the current draft of the program. There was agreement among those in attendance on many area's of the CKHP including the need to name area representatives, a promotional program, to change moisture requirements to 18.2% or less, and others.



**KSBA Summer Board Meeting was held in Clarkson at Kelley Beekeeping.**

KSBA President Jake Osborne presented the group with the label (above) and it was unanimously approved. At the time of the meeting there was still the need to trademark the label, make it electronically accessible to those who are a part of the program to include on their honey labels. Participants will also be able to purchase preprinted labels.

Many comments and recommendations were and are still being considered and *“will be appropriately incorporated into the next draft of the program”*, according to the minutes. The minutes also concluded with Osborne's recommendation that the state's beekeeping organization *“proceed to implement the program after a review and final approval meeting of those on the committee on June 30th in Elizabethtown.”* A copy of the draft is on the following pages.

The [minutes for the KSBA Summer Board meeting](#) can be viewed by clicking the link. The Fall Board meeting is scheduled for Saturday, November 3rd at the Bullet County High School.

# Certified Kentucky Honey Program Draft

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## *Kentucky State Beekeepers Association's "Kentucky Certified Honey Program"*

4th DRAFT May 30, 2018

**The KY Certified Honey Program will initially start under a one year pilot program so that it may be modified and updated as may be appropriate during that period. After the one year pilot program, KSBA will conduct a review and publish a final version.**

**CERTIFIED HONEY PROGRAM:** The Kentucky Certified Honey Program is the official marketing program of the Kentucky State Beekeepers Association. The goals of the program are twofold; first, to promote local honey that is produced by the beekeepers of the KSBA and is a genuine product of the State; second, to connect the local beekeepers with consumers who are looking to purchase local honey.

### Basic Features:

- Certified Honey labels– Beekeepers who participate in the program agree to label and classify their honey in accordance with the guidelines.
- Only active participants may purchase labels from the KSBA online store.
- Truth in labeling– We want consumers to know what they are buying; no deceptive labeling going on here!
- Certified Honey Producer Registry– KSBA will maintain an up to date registry of all Certified Honey Producers.
- The Certified Kentucky Honey Program is open to all active members of the KSBA who apply for participation and are approved by a designated regional representative.
- The "Certified" labels will bear a registered trademark symbol owned by the KSBA which gives it the sole authority to determine the criteria and circumstances under which the labels can be used.

**PURPOSE:** The primary intent of the Certified Honey program is to promote truth in labeling. The establishment of the KY Certified Honey Program by KSBA will provide the consumer of honey within the State of Kentucky assurance that the honey being purchased has come from bees hives managed within the State, that the nectar and pollen collected by those bees was within the State, and that the honey was extracted and bottled within the State. The certification of honey producers within Kentucky under the following guidelines will help KSBA and the local honey producers better serve the consumer and KSBA members.

In order for a local honey producer to become certified, he/she must be a member in good standing of KSBA as well as his/her local beekeepers association for the previous two years the beekeeper must be willing through application to KSBA to agree to comply with the guidelines and the re-certification requirements every two years.

Regions of the State will be established by KSBA along with KSBA approved regional/district representatives who will have the responsibility of reviewing/verifying all honey Producer

applications for certification within their respective regions and to conduct the proper review and approval of those applications within the specified guidelines. This program applies to levels of honey producers whether as a hobbyist or at a commercial level beekeeper.

**Program Administrator/Director:** The position of Program Administrator/Director will be established to oversee and manage the Certified Honey Program and its promotion and advertisement. The position will be filled by an individual to be nominated by and approved by 75% of the officers of KSBA and Association members present during a regularly scheduled Fall business meeting of KSBA and by the majority of Association members at a regularly scheduled Fall general meeting of KSBA. The approved nominee will serve for a minimum of a 2 year term. The 2 year term will begin in November after the Fall KSBA meeting. Also an individual shall be hired on a full time/Part time basis to provide for the administration of the program and also to assist in the promotion and advertisement of the program. The full time individual's position shall be funded through a grant from the KDA—hopefully-- and supported by the fees paid by applicants and the sale of certified honey labels. Specific duties and responsibilities will be provided within the KSBA By-Laws.

**THE CERTIFIED HONEY** label will bear a registered trademark symbol by KSBA which provides it sole authority to determine the guidelines and procedures under which the labels may be used. All other State of Kentucky labeling guidelines for honey are applicable. Will insert the label here. Proposed program slogan: "Unbridled Sweetness".

**DEFINITION OF HONEY:** Honey is the substance made when the nectar and the sweet of deposits from plants are gathered, modified and stored in the honeycomb by honey bees. The definition of honey stipulates a product that does not allow for the addition of any other substances. This includes, but is not limited to water or other sweeteners. "National Honey Board"

**PROCEDURE FOR APPLYING TO BE A CERTIFIED HONEY PRODUCER:**

1. All applicants for the program must be active beekeepers and members in good standing for the previous two years of KSBA and their local beekeepers association and that local association must also be a member of KSBA in good standing for the previous two years.
2. All honey producers who wish to participate in this program must do so through formal application to KSBA and be approved by the local regional/district representative.
3. Pay the designated fee to KSBA which will provide certification for two years after which the certification may be renewed by paying the applicable fee along with the regional/district representative review and approval.
4. Required fees: Hobbyist Beekeepers: \$25; Sideline Beekeepers: \$45 and Commercial Beekeepers: \$75.
5. Applicants agree to abide by all the guidelines set forth under this program.
6. Applicants agree to purchase the Certified Honey labels from KSBA.
7. Applicants agree to be listed on the Certified Honey Producers listing on the KSBA website.

**GUIDELINES:**

1. Certified honey is honey produced from beehives managed within the State, that the nectar and pollen collected by those bees was from plants grown within the State, and that the honey was extracted and bottled within the State.
2. Certified Honey Producers will be able to purchase KY Certified Honey labels to be applied to all bottling and/or other containers of honey.
3. The labels for the Certified Honey Producer will be affixed only to containers of honey that are known to have been produced within the State of Kentucky under these guidelines.
4. The Certified Honey labels should be affixed to all containers of liquid extracted honey and prominently displayed where certified honey is sold.
5. Certified honey labels may be applied to containers of just honey, honey with comb, comb honey or creamed honey with only a simple flavoring added/label would need to specify what was added.
6. Certified Honey Producers may sell a unifloral/monofloral honey provided that the Producer has the honey analyzed and the analysis is provided along with his or her application. Such honey must be appropriately labeled.
7. Only Kentucky honey will be sold under the Certified Honey label.
8. All participants in this program agree not to engage in any deceptive marking or advertising and will apply the Certified Honey labels as specified within these guidelines.
9. A container labeled as honey and has the Certified Honey label applied will not contain any additives or flavoring.
10. Hives will not be fed sugar syrup or corn syrup during the period of nectar flow. Nectar flow periods will be a very subjective determination and will vary a lot from area to area. Will have to rely on the certified honey producers and area/regional directors.
11. Honey should not have a moisture content exceeding 18.8% *should be lower*
12. Varroa mite treatments will only be used in accordance with the specific product guidelines and instructions for use as provided for by the manufacturer. Example: Honey supers should not be on if a beekeeper is using Apiguard or Oxalic Acid.
13. The honey will not be heated above 110 degree or be pasteurized.
14. The honey will be sold in its natural state and can be filtered to allow for the removal of honeybee debris and wax particles.
15. The recommended Sieve/Filter \_\_\_\_\_ and/or Screen size \_\_\_\_\_.
16. The honey will not be ultra-filtered or otherwise processed to remove pollen.
17. The honey is to be processed and bottled in a sanitary and healthy extraction facility in accordance with current KY guidelines.
18. If deemed appropriate by the Program Administrator, any honey being sold by a certified honey Producer that may be of questionable quality or origin may be analyzed by KSBA and the results to be provided to the Producer by the Program Administrator. If found not to be in compliance with the Certified Honey guidelines, the Producer will be requested to remove the honey from sale or remove the certified honey label. If there is a second violation within 2 years, the Producer will be removed from the program.



## Honey Extraction, Did ya Know?



1865, Major Hruschka, an Austrian who later moved near Venice, Italy invented the extractor when he saw his son swing a comb of honey in a basket and noticed the honey was thrown from the comb.

Before the extractor, honey was sold in the comb or the comb was crushed and the honey was strained through a cloth filter.

Langstroth said it best of the innovation, “...a plan devised...for emptying the honey from the comb, without injuring the comb.”

### Two Types of Extractor Baskets

Radial (sets on end like spokes)

Tangential (one side of comb facing outwards)



**M**id July is Franklin County Fair time, July 17th - 21st. this year. It's a time for folks to showcase vegetables, fruits, crafts, talents, animals of all sorts, hobbies and husbandry alike. For the beekeepers in Franklin county and members of CCBA in surrounding counties who's county fair doesn't have a honey division, it is the time to pit your hive-wares and their presentation— honey, wax and more— against other 'keeps in

**IT'S  
FAIR  
TIME**

friendly competition for bragging rights, ribbons, and prizes. Of course there is the coveted “Grand Apiarist of the Year” for the one who collects the most points for their submissions. CCBA has even “upped” the winnings this year and those prizes will be decided at the June meeting (June 26th). George Fowler submitted the updated rules for the Honey Division and they are below. If you've never submitted your honey or wax or for any of the other categories, why not? The Painted Black Honey Jar Class is as simple as putting your honey into a darkened jar (I simply spray painted the outside of a jelly jar) and putting the cap on. It is judged on taste alone! CCBA will also be having a honey tasting and sale on Thursday night of the fair. Again, the official rules are below. See ya at the Fair!

## Franklin County Fair - July 17 - 21, 2018

### Lakeview Park

Monday, July 16: Exhibit Hall honey entries accepted 6:30 to 8:30 pm.

Tuesday, July 17: Exhibit Hall honey entries accepted 8-11 am. Judging 1 pm.

CCBA to provide judge. (Lunch provided for judge at noon.)

### Farm Bureau Pavilion Exhibit Hall Viewing Hours:

Tuesday, July 17: 5-9 pm

Wednesday, July 18: 3-9 pm

Thursday, July 19: 3-9 pm **CCBA will set up a honey tasting and honey sale from 5-8:30 pm**

Friday, July 20: 3-9 pm

Saturday, July 21: 9-noon **Exhibitors: Pick-up Exhibit Hall entries 12:30 - 2 pm.**

**Class 18 Honey Division** *Sponsored by Capital City Beekeepers Association*

Rules:

Open to Franklin County Residents and to Members of the Capital City Beekeepers whose home counties do not have a Honey Division in their county fair.

Exhibitors may only submit honey they have produced and extracted in 2018.

Exhibitors may enter some or all classes, but are permitted only one entry per class.

Exhibitors will determine the class for each of their entries.

Bottled Honey will be divided into three categories: Light, Amber, and Dark.

Bottled Honey shall only be submitted in standard 1 lb. glass queenline jars. Plastic or metal lids are acceptable, but safety seals are not permitted.

Chunk Comb Honey shall be submitted in clear glass canning type jars (i.e., Ball or Mason) or in a wide-mouth queenline jar.

Cut Comb Honey shall only be submitted in square, clear plastic containers.

Honey Frames shall not be wired. Deep frames, medium, or shallow frames may be submitted.

All frames shall be submitted in a bee-proof, drip-proof container that will permit the frame's removal for judging and display.

NO LABELS are permitted on containers or frames or wax submissions. An identifying tag will be assigned and attached upon entry .

Honey with a moisture content in excess of 18.7% will be disqualified.

In classes 18001, 18002, 18003, and 18004, honey with a moisture content of 18.1% to 18.69% shall have points deducted.

Prizes: First - \$2.00; Second - \$1.50; Third - \$1.00

Additionally, the Capital City Beekeepers Association may approve additional prizes at its June meeting.

Classes:

18001 - Bottled Honey - Light

18002 - Bottled Honey - Amber

18003 - Bottled Honey - Dark

18004 - Chunk Comb Honey

18005 - Cut Comb Honey

18006 - Painted Black Honey Jar

18007 - Honey Frame

18008 - Artistic Frame

18009 - Wax Block (1-5 pound block)

18010 - Molded Wax item

18011 - Wax Candles (single or pair may be submitted)

18012 - Grand Champion Apiarist - Awarded to beekeeper with the most points scored from the above classes.

“The painted Black  
Jar class...is judged on  
taste alone.”

## CCBA – 22 May Meeting Minutes

Prior to the meeting, Program Chair Jack Kuhn opened the hives, with the intent of doing a split of one of the club's Langstroth hives and installing it in our new top-bar hive. Unfortunately there wasn't enough capped brood from the Langstroth hive to make a split.

Following the opening of the hives, President Wes Henry gave a presentation titled: 'Nucs, The Spare Tire of the Bee Yard'. Reasons for maintaining a Nuc or Nucs include having queens, workers, brood, and spare comb ready when needed in your hives. Nucs can also provide a good educational opportunity. In conclusion, Wes spoke about the management of Nucs and making them thrive.

### Business Meeting:

The meeting was called to order by President Henry at 7:35 p.m. The first topic of business was for a motion to approve last month's minutes as found in the May newsletter. The motion was made, seconded and approved.

Treasurer George Fowler gave the treasurer's report, which included a beginning balance of \$3,082.05, receipts of \$539.06 and expenditures of \$331.34. This included a deposit of \$188.75 for the May honey sales at Wilson's Nurseries, all of which was distributed to the members who had honey at Wilson's. The club's ending balance for the month is \$3,289.77. A motion to approve this report was made, seconded and approved by the members.

### Old Business:

President Henry that the club purchased two, six feet long folding tables and they were very handy at the Franklin County Area Master Gardeners plant sale. The tables are currently being stored in the upstairs area of Dadant.

Allen James reported on his recent trip to the Scott County High School and Middle School. He said that he gave a power point presentation, including how we can help pollinators, to over sixty students. His presentation went so well that they asked him back for both semesters next year.

Next Marsha Bezold and Jan Rafert gave a recap of their presentation at the North Central 4-H Camp, near Carlisle, to two groups of fourth graders from Bridgeport Elementary School. Overall it went quite well, with the typical fourth grade interests ranging from enthusiastic to bored. Ken Daniels mentioned that the Franklin County 4-H wants to be more involved with our club.

Wes Henry mentioned that he is keeping in touch with the local FFA organization regarding working together and possible grants for students.

Returning to the plant sale, Wes reported that we had a power point presentation on a continuous loop regarding beekeeping, had a lot of questions and interest, sold a couple of new memberships and even had some members renew theirs. Overall it was a good morning for the club.

Ken Daniels gave his report for the last Franklin County's Farmers Market. He reported that the only one who had

honey for sale was Michael Wiley and, since Michael had a previous commitment, Ken sold several hundred dollars worth of honey for Michael. Ken mentioned that the second Saturday of the month is Kids Day and, with free honey sticks for the kids, it helps improve our sales and distribution of information. The Farmers Market asked Ken about the possibility of our club bringing an observation hive to the market. Wes said that he would have one ready for next month. Set-up for the market starts around 7:30 a.m. and the market runs to about 11:30 or Noon. Any member who wishes to sell honey must pay \$10 for each Saturday market. If a member wants to use the booth and sell honey at the Tuesday or Thursday markets, there is no charge. Finally on the Farmers Market, if anyone wishes to hand out honey samples they must have a KY Dept. of Agriculture certificate. Wes Henry has information on the process for obtaining a certificate for those who are interested.

The secretary reported on the recent activity with the Swarm Catcher Committee. Only one swarm was reported, but unfortunately the secretary was away from his phone most of the day and didn't get the message until relatively late. The message gave the phone number of a man who had a swarm hanging from a doorknob on his house. Fortunately, when called the man mentioned that the swarm had left, so all turned out well.

George Fowler reported that he was informed of a colony of bees in a two-story, abandoned house in Scott County. The house is scheduled to be razed, but they would like the bees removed, if possible. Unfortunately, the entrance is behind aluminum siding and there is no way of knowing where in the house the bees are residing. George has pictures, if anyone is interested.

The last report was also given by George regarding the Franklin County Fair, which will be held in mid-July. The club will have a booth and honey competition. To increase interest, George suggested that the club double the current prize money of \$3 for 1<sup>st</sup> Place, \$2 for Second Place and \$1 for 3<sup>rd</sup> Place. He also suggested giving the 1<sup>st</sup> Place winner a free membership for next year. Concluding his report, George asked that members consider these ideas and for any other suggestions that may increase interest. Again any Franklin County resident, as well as anyone who's county does not have a honey contest, may enter.

#### New Business:

President Henry mentioned that the next Farmers Market will be held on June 9<sup>th</sup> for anyone interested in selling honey or volunteering to man the booth.

Jack Kuhn announced that our speaker for next month will be talking about using social media as a marketing tool. Jack has heard him speak and said that he is very good and his presentation quite interesting.

The floor was then opened for any questions or comments. The only question that arose was regarding when the club would be hosting a honey extraction here at the extension office. The answer was that there is no set date as of yet, but that it will be held sometime in June or July.

The meeting concluded at 7:58 p.m. following a motion to adjourn, which was seconded and approved.

Respectfully submitted by,

Jan W. Rafert

CCBA Secretary

# The Capital Bee

## Opportunities

**June 26th, CCBA Monthly Meeting, 6 P.M.**

**Franklin County Extension Office**

**101 Lakeview Court,**

**Frankfort, KY**

**June 9th, CCBA Farmer's Market Booth, 7-12 Noon**

**Franklin County Farmer's Market**

**Frankfort, KY**

**July 2nd, Deadline for State Fair Entry Forms**

**Ky State Fair Grounds, Louisville KY**

**[Click here for details](#)**

**Association Extraction**

**TBD at June meeting, email confirmation to follow.**

**July 17th-21st, Franklin County Fair**

**Lakeview Park, Frankfort, KY (see page 9 & 10 or details)**

**July 19th, County Fair Honey Taste and Sale**

**Lakeview Park, Frankfort, KY (see page 9 & 10 or details)**