



Knox County Beekeepers Association



Vol.2 Issue 12

Web Page

December 5 2011

<http://www.kcbaoftn.org>

NEXT MEETING:
December 5,2011
6:00 p.m.
New Harvest Park
Washington Pike



President's Message

Lynda Rizzarda

December Newsletter Information:

Bee Keepers,

Do you recall beekeeping meetings, program speakers, meeting a new friend, buying wooden ware and equipment, building hives, purchasing and installing bees, raising your own queen, making splits, catching a swarm, harvesting and extracting honey, preparing competition entries, winterizing and medicating bee colonies DURING 2011? If so, you have beekeeping stories, experiences, and information to share. Why not consider having a part on a 2012 program? Or being a mentor to a new beekeeper in 2012?

DURING 2011 Ned and I traveled over 4800 miles to beekeeping related meetings and activities and to judge honey shows. We had 125 telephone calls or e-mails from individuals interested in beekeeping, looking for a program speaker, seeking someone to catch a swarm, or simply ask a question about beekeeping, honey, pollen, or hives. We look forward to meeting more beekeepers in 2012!

Hope you plan to attend our December 5 Christmas dinner. KCBA will provide ham and turkey. Members are asked to bring vegetables, salads, fruits, breads, desserts, colas, tea, lemonade. We will eat at 6:00 p.m., enjoy fellowship, and share beekeeping stories.

The December program will be the Installation of 2012 Officers who were elected in November. Traditionally we exchange a gift - or draw for door prizes at our December meeting. If you wish to bring a gift of approximately \$10.00 value, please do.

DURING the year, I have emphasized and capitalized one specific single word each month in the "President's Message." From January through December, hope you noticed:

B-eginning with
E-nthusiastic
E-nlistment
K-eeeps
E-nergetic and
E-ncouraging
P-eople
E-xcited and
R-esponsible in
S-ervice
N-ow and D-uring the coming year as a BEEKEEPER.
See you Monday, December 5! Lynda Rizzardi

Sharing Area

At The Hive Entrance

An old book but very interesting. Lots of beekeeping tips that still apply today. I have PDF copies of many old books and will be glad to share. If interested in this or other books

<mailto:eclose2003@yahoo.com>

For those of you who also have items to share we can add those to a section of our Newsletter to pass along to other members.



Seasonal Management

By Joel Parton



This Month in the Apiary

"To Do List" for December

December

The bees are in a tight cluster now. Don't be tempted to open the hive to see what's going on. Disturbing the colony and cluster now could be hard on the bees. On really warm days you may see the occasional bee taking a cleansing flight. I suspect the bees suffer from cabin fever just like we do. Don't forget to check on any out-yards you may have to be sure tops haven't blown off or the hives haven't been damaged or vandalized.

Now is a good time to be thinking about next year, cleaning, repairing or assembling any equipment for next spring and even ordering queens for next April. Spring will be here before you know it. Take this downtime to educate yourself and read a good book on beekeeping.

KCBA 2012 Officers



(Left to right) Ed Close, Jeff Greenwood, Shirley DeBusk, Ben Volk, Nick Allen, Martha Simpson, Katherin Halaburtin, Lynda Rizzardi, Debbie Greenwood, A.C.Mann

President-	Lynda Rizzardi	mailto:beelynda@charter.net
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THE CLASSROOM

In the U.S., the Food and Drug Administration says that any product that's been ultra-filtered and no longer contains pollen isn't honey.

Ultra filtering is a high-tech procedure where honey is heated, sometimes watered down and then forced at high pressure through extremely small filters to remove pollen, which is the only foolproof sign identifying the source of the honey. It is a spin-off of a technique refined by the Chinese, who have illegally dumped tons of their honey - some containing illegal antibiotics - on the U.S. market for years.

Honey sold in various U.S. groceries are flooded with Indian honey banned in Europe as unsafe because of contamination with antibiotics, heavy metal and a total lack of pollen which prevented tracking its origin.

- 76 percent of samples bought at groceries had all the pollen removed, These were stores like TOP Food, Safeway, Giant Eagle, QFC, Kroger, Metro Market, Harris Teeter, A&P, Stop & Shop and King Soopers.
- 100 percent of the honey sampled from drugstores like Walgreens, Rite-Aid and CVS Pharmacy had no pollen.
- 77 percent of the honey sampled from big box stores like Costco, Sam's Club, Walmart, Target and H-E-B had the pollen filtered out.
- 100 percent of the honey packaged in the small individual service portions from Smucker, McDonald's and KFC had the pollen removed.

Honey bought at farmers markets, co-ops and "natural" stores like PCC and Trader Joe's had the full, anticipated, amount of pollen.



HONEY WITHOUT POLLEN

Here is a list of the honey tested by Food Safety News that showed no traces of pollen. Analysis showed that the absence of pollen was consistent regardless of the size of the jar. In some cases, the stores where the honey was purchased are not listed because the same brands can be found in many different outlets.

- American Choice Clover Honey
- Archer Farms Orange Blossom Honey
- Archer Farms Organic Classic Honey
- Busy Bee Organic Honey
- Busy Bee, Pure Clover Honey
- CVS Honey
- Fred Meyer Clover Honey
- Full Circle Pure Honey
- Giant Eagle Clover Honey
- GE Clover Honey
- Great Value, Clover Honey
- Haggen Honey, Natural & Pure
- HT Traders Tupelo Honey
- Kroger Pure Clover Honey
- Market Pantry Pure Honey
- Mel-o 100 % Pure Honey
- Natural Sue Bee Clover Honey
- Naturally Preferred Fireweed Honey
- Rite Aid Honey
- Safeway Clover Honey
- Silver Bow Pure Honey
- Stop and Shop Clove Honey
- Sue Bee Clover Honey
- Thrifty Bee Honey
- Valutime Honey
- Walgreen MEL-O honey
- Western Family Clover Honey
- Wegman Clover Honey
- Winnie the Pooh, Pure Clover



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Honey Recipes



Bon Bon Cookies Recipe

Yields: 24 cookies
Prep time: 20 min
Cook time: 15 min

Ingredients:

1/2 cup butter, room temperature
3/4 cup sifted [powdered sugar](#) (confectioners') sugar
1 teaspoon pure vanilla extract
Food coloring, if desired
1 1/2 cup all-purpose [flour](#)
1/8 teaspoon salt
1 to 2 tablespoons [cream](#) (optional)
Fillings (see ideas below)
Bon Bon Icing (see recipe below)
Toppings (chopped nuts, coconut, colored sugar)

Preparation:

Preheat oven to 350 degrees F.
In a large bowl, mix together butter, sugar, vanilla extract, and food coloring

thoroughly. Measure flour by dipping method or by sifting. Blend in flour and salt.

Note: If dough is too dry, add 1 to 2 tablespoons. cream.

To mold each cookie, wrap 1 level tablespoonful of dough around a filling suggested below. Place each cookie 1-inch apart on ungreased [cookie sheets](#) and bake approximately 12 to 15 minutes or until set but not brown. Remove from oven, carefully remove from cookie sheet, and let slightly cool on [wire cooling racks](#) (when warm the cookies are delicate).

Prepare Bon Bon Icing.

When the cookies are cooled but still warm, dip tops of each cookie in the Bon Bon Icing. Decorate each cookie with one of the toppings suggested above.

Christmas Tree Sugar Honey Cookies

Ingredients

- 1 cup *butter, softened*
- 2 cups *confectioners' sugar*
- 1 *egg*
- 1/4 cup *sour cream*
- 1/4 cup *honey*
- 2 *teaspoons Spice Islands® pure vanilla extract*
- 3-1/2 cups *all-purpose flour*
- 1 *teaspoon baking soda*
- 1 *teaspoon cream of tartar*
- 1/2 *teaspoon ground mace*
- 1/8 *teaspoon salt*
- *White candy coating*
- *Green paste food coloring*

Directions

- In a large bowl, cream butter and sugar until light and fluffy. Beat in egg. Beat in the sour cream, honey and vanilla. Combine the dry ingredients; gradually add to creamed mixture and mix well. Cover and chill for 2 hours or until easy to handle.
- On a lightly floured surface, roll out dough to 1/8-in. thickness. Cut with a floured 3-in. cookie cutters. Place 1 in. apart on ungreased baking sheets.
- Bake at 325° for 8-10 minutes or until lightly browned. Remove to wire racks to cool.
- In a microwave-safe bowl, melt white coating; stir until smooth. Stir in food coloring; drizzle over cookies. **Yield:** about 8 dozen.



LAST MONTH SNAP-SHOTS



November Meeting

State Insect Pin



**Members voted to purchase 500 pins
Pins will be bought by members and also for resale
Proceeds will go to the club**

December Meeting/Christmas Dinner



Come joins us for Christmas Dinner at our December meeting. The club will be providing ham and turkey. Members will be bringing the side dishes and drinks that would go with the meats provided, such as potato casseroles, green beans, dressing, cranberry salads, rolls, tea, soft drinks...ect.

Last Years Dinner



ANNOUNCEMENTS

Plan ahead and mark the first Monday meeting dates on your calendar for 2012 - January 2, February 6, March 5, April Monday 2 and Wednesday 4 (Short Course and Beginning Beekeeper Course), May 7, June 4, July 2, August 6, September 3 - Labor Day, October 1, November 5, and December 3.

Register Your Hives

New beekeepers may register hives with the State of Tennessee at:

<http://state.tn.us/agriculture/regulatory/apiary.html>

Hive Inspections

If you wish to have your hives inspected, please contact Joel Parton or Joe Tarwater.

REMINDER

Is it time to renew your membership?

\$10.00 Per Adult

\$5.00 Jr. Members

This is your newsletter, please help contribute articles, stories, etc. Share your ideas and creative talents with the rest of the club. All ideas are welcome!
<mailto:eclose2003@yahoo.com>