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August 2016 LCBA Newsletter

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*Questions? Suggestions? Resources you'd like to share, stories you'd like to tell?
Please contact LCBA Secretary Susanne Weil: secretary@lcba.community or call 360 880 8130.*

UPCOMING EVENTS:

August 11: LCBA Monthly Meeting:

When: 6 – 8:45 p.m.: Social Time, 6 to 6:30 p.m.; 6:30-7:30, presentation; 7:30, break; 7:45-8:45 business meeting & Beekeeping Q&A.

Where: 103 Washington Hall, Centralia College, 701 W. Walnut St., Centralia WA

What: Lewis County & Honey Bee Health. Dr. Dewey Caron will share results from the Pacific Northwest Survey of Honey Bee Health & BeeInformed Partnership's national study – we'll hear where Lewis County fits in the regional & national picture, plus updates on how we can help our bees to thrive.



Above left, "Varroa Mites Feed on Honey Bee Larva" (Zach Huang); right, Dr. Dewey Caron (New York Beekeepers)

Tuesday, August 16 ~ Sunday, August 21:

LCBA at the Southwest Washington Fair!

LCBA will have our exhibit in the Floral Building again – observation hive, honey contests, display items, & our great volunteers! We'll have volunteers' tickets & parking passes available at our August 11 Monthly Meeting – if you miss the meeting, tickets will be mailed to you. See below for criteria & process to submit your honey in the official Fair contest or the People's Choice Tasting Contest – or both!



Above, 2015 Fair volunteers with visitors to LCBA's exhibit & Observation Hive

Thursday, September 8: LCBA Monthly Meeting

When: 6 – 8:45 p.m.: Social Time, 6 to 6:30 p.m.; 6:30-7:30, presentation; 7:30, break; 7:45-8:45 business meeting & Beekeeping Q&A

Where: 103 Washington Hall, Centralia College, 701 W. Walnut St., Centralia WA 98531

Topics: Fall Management Strategies: Ways to Help Prepare Your Bees for Successful Over-Wintering. **Speaker:** President Kevin Reichert.

Also: Business Meeting with discussion of 2017 Dues Increase & "Beekeeping Q&A."



Above left, hard sugar candy sits atop frames; right, moisture control box. These & other methods for helping bees over-winter will be featured at our September 8 meeting. Have you tried moisture control boxes or other methods? Please bring your stories of your experiences!

Saturday, September 10: Fall Management Workshop

When: 10 a.m. to noon

Where: An Apiary in Winlock (email secretary@lcba.community for directions)

Topics: Learn how to assess colonies' condition for overwintering & address issues like combining weak hives, consolidating bees into fewer boxes, moisture control methods, Varroa concerns, digital hive management methods, Q&A & more . . . in photo above, the hive boxes are painted with a propolis-based resin to help promote colony health. For directions, please RSVP to secretary@lcba.community - this workshop will be at a different apiary from earlier workshops this year. Please be sure to bring your protective gear. Children welcome :)



Above, Sept 10 host Rick Battin paints his hive boxes with a propolis resin to help promote bee health.

Saturday, September 10:

How To Get Started in Beekeeping: Free Orientation

When: 2:15 to 3:30 p.m.

Where: Washington Hall 103, Centralia College, 701 W. Walnut Street, Centralia, WA - follows "Gardening For Everyone"

What: Interested in keeping bees, but not sure what's involved? At this free overview, Lewis County Beekeepers' Association Instructors will cover benefits of beekeeping, "Bee Biology 101," equipment you'll need, how to set up an apiary, a year in the life of a beekeeper, getting & managing bees, harvesting honey, & more. Previews our beginning beekeeping course, which starts in January. Children Welcome. Questions? Email: secretary@lcba.community or call Susanne at 360 880 8130.



Above, LCBA Beginning Beekeeping graduate Reena Schiele assesses a brood frame at our May workshop in Adna.

Saturday, September 17: Fall Management Techniques With Dr. Dewey Caron

Sponsored by the Pierce County Beekeepers Association

When: 9:00 AM - 5:00 PM

Where: Allmendinger Center, WSU Puyallup Campus, 2606 West Pioneer, Puyallup, WA.

What: Lecture, Q & A, hands-on at the apiary (weather permitting), and afternoon breakout sessions. Lunch and break snacks are included.

Cost: \$30 for PCBA members; \$70 for non PCBA members. Limited to 60 participants. To register, visit: <http://pcbeekeepers.org/fall-management-techniques-with-dr-dewey-caron>

Questions? Please contact: Marge Pearson, programs@pcbeekeepers.org

JULY 9 MEETING NOTES ~ 8TH ANNUAL SUMMER POTLUCK



Above, LCBA President Kevin Reichert & helper Michaela ran the drawing for our 2017 Youth Scholarship Program fund.

Despite some scattered showers, LCBA members had a lot of fun at our 8th Annual Summer Potluck, enjoying great dishes & a nice relaxed evening of good fellowship in our covered shelter at Lintott Alexander Park. Our drawing for the Youth Scholarship program raised \$636 to help outfit our 2017 students with equipment & bees! Some thanks are in order. . .

Many thanks to the local businesses who donated items & gift certificates - Reichert's Distributing, Inc, Reichert's Choice Meats, Beeline Apiaries, the Farm Store, The Pearl Cafe, The Restaurant at Sunbirds, The Tiki Tap House, Jeremy's Farm to Table Restaurant, Hubbub, Copy Depot/Precision Printing, & Rose of Sharon Farm.



Above, left, Tracy Chilleli, Bill Barr, & Dan Maughan with the honey bucket Tracy & Bill won – thanks to Bill & Tracy for donating the water & pop, & to Dan for making the beautiful cedar Long Langstroth hive, center, won by lucky Journeyman candidate Pamela Daudet; right, Harold Mullins won the nice nuc box donated by Gary Kalich.

Thanks also to members who donated items: Gary Kalich for the nuc box, Tracy Chilelli for the bee photo frames, Bob Barr for donating the pop, Peter Glover for the bee gloves, Harold

Mullins for the bee escape board, & especially Dan Maughan for the hand-tooled cedar "long Langstroth" hive, and also to the folks who donated the queen catchers, the large bee gloves, the bee-eautiful bee-themed table runner, & the queen catchers!



Above, left, VP Bob Harris took a turn helping with drawing. Bob generously offered to raffle a chance to help bale his hay later this summer . . . middle, Kimo Thielges with Kevin & Barb Cearley; right, Mentorship Coordinator Martin Stenzig with baby Peter, who was quite the popular young beekeeper!

Finally, thanks to President Kevin Reichert & helper Michaela for running the drawing; Bill Barr for supplying the water & pop; Dan & Larissa Maughan, Rick Battin, Peter Glover, & Susanne Weil for organizing; & all our members for participating!



Above left, Nancy & Marc Toenyan with Linda Newton, Linnea Warren, Sharon Harris, Terrie Phillips, Cody Warren, Sharette Giese, & other attendees enjoying the evening.



Above left, Cody Warren won a new LCBA logo mug; center, Michaela & Kevin looked like they were enjoying themselves running the drawing . . . right, Richelle Jackson with two gift certificates to Beeline Apiaries (Richelle says that in contests her luck usually isn't great, so she was surprised but pleased to take home the Reichert's Meats gift certificate, bee gloves, & sticky boards).

YOUTH SCHOLARSHIP UPDATE



Above, LCBA Youth Scholar Josiah Cowin with mentor Gottfried Fritz (and bees; photos, Joel Cowin).

LCBA Mentor Gottfried Fritz wrote an account of a hive inspection that he and his Youth Scholarship mentee, Josiah Cowin, did recently: “On Wednesday afternoon July 20th I met Josiah Cowin, his dad Joel, and a family friend at Josiah's hive which is located about 1 mile east of Napavine near I-5 and Koontz Road. Josiah did the entire hive inspection on his own with myself observing and advising. He used sugar water while working the hive, and the bees were very gentle. Neither Josiah, myself or the two observers were stung.

“The hive is currently 4 medium supers high and is a very strong active hive. The queen is actively laying in the first, second, and into the third super. There are 6 or 7 frames with capped brood or eggs-lava in supers 2 and 3. Josiah did not inspect the bottom super because we did not want to be too disruptive since they were actively gathering nectar and raising brood. We did observe heavy bee populations when looking at the top of the bottom super, but did not remove frames. The third super had 8 frames of drawn comb and 6 frames with brood and 2 frames of pollen and hone. The fourth super had 4 frames of drawn comb and those frames were one third to one half capped. We did see the queen in the second super up and she looked great. Brood pattern very tight and lots of fresh eggs.”



Above, Josiah enjoys his bees! Right, nice brood pattern – if you zoom in, you can see the white-marked queen (photos by Gottfried Fritz & Joel Cowin)

Youth Scholarship Update, Continued:



Above, Sam loves his bees & is fascinated by their behavior; right, Sam & dad Brian inspecting together.

LCBA's other Youth Scholar, soon-to-be 6th grader Sam, is doing nicely with his bees, as well: above, a hive inspection on July 4. The club gave Sam his Italians, who have built into their 2nd box; Brian bought Carniolans, who also have built their 2nd box. So far, neither colony has shown signs of Varroa – with mentor Susanne, they went over sticky boards & will do so again later on. Below, Sam & dad Brian saved some cross-comb with brood by doing their very first cut & pin – the bees had attached the comb to the frame nicely at their next inspection. As of their last inspection, last week of July, both colonies had active queens and good brood patterns!

Both Sam and Josiah will be volunteering at LCBA's exhibit in the Floral Building on Tuesday, August 16, Children's Day – come on down & meet them!



JULY 23RD HONEY EXTRACTION WORKSHOP ~ HIGHLIGHTS

LCBA's 1st Honey Extraction Workshop – July 23rd at Rose of Sharon Farm - was a lovely day – many thanks to host Bob Harris. Only two members actually brought honey to spin -- it's early days yet, so this & our August 6 workshop are to help members get honey ready for the Fair contests -- but 10 new & nearly-new beekeepers came to learn how the process works. If you missed these workshops and are an LCBA member who wants to spin your honey, please email secretary@lcba.community. Would you like to buy raw local honey? Visit LCBA's website: http://lewiscountybeekeepers.org/honey/buy_local_honey



Above left, LCBA Secretary Susanne cranks the extractor while Jenny Salzer & Peggy Hammer help hold it stable (photo, Richelle Jackson); right, Harold Mullins turns the crank with Susanne, Richelle, Jenny, & Reta Fleming looking on (photo, Maria Key; this was Susanne's honey, & she felt a little like Tom Sawyer whitewashing the fence with so many helpers!)

Below left, Jason Key uncaps with Reta looking on; middle, a nice uncapping technique in process; right, Reta Fleming uncapping (photos, Maria Key).





HOW TO ENTER YOUR HONEY IN OUR SOUTHWEST WASHINGTON FAIR HONEY CONTESTS

At our June monthly meeting, Education Coordinator (& Honey Judge) Peter Glover gave an overview of how honey judging standards work in professional contexts, like the Eastern Apicultural Society, and how LCBA has adapted those standards for our local fair. We hope members will submit their honey this year – the required Queenline Jars are free to members, & we'll have them on hand again at our August 11 meeting. FYI, the contest features raw honey - not processed or heated! Read on for details:

Entering Your Honey in the Official Fair Contest: What You Need to Know

When & Where To Enter: Entries accepted Mon. 8/15, 12 noon – 7 p.m. in the Floral Hall, SW Washington Fairgrounds. No entry fee.

Pickup Time & Place: Honey will be “released” on Sunday 8/21, from 2 to 5 p.m.; or contact LCBA Secretary (see above) for pickup if you can't come in to get yours on Sunday the 21st.

What To Enter: Fair Handbook Information follows:

DIVISION G01: GRAIN-FORAGE-FARM PRODUCTS

CLASS 1 – BEE PRODUCTS

LOT: You can enter honey under one or more of these 6 categories. Multiple entries within a category are fine. Please, no identifying labels on your entry!

1. Comb honey with sample
2. Raw honey Light with sample in 1 pound Queenline jar
3. Raw honey Amber with sample in 1 pound Queenline jar
4. Raw Honey Dark with sample in 1 pound Queenline jar
5. Wax
6. Other

How Will Your Honey Be Judged? Here are the criteria:

- Color –3 classifications: light, amber, & dark, using Jack’s scale;
- Entries over 18.6% moisture are disqualified (refractometer will be used to measure moisture content);
- Filtration: 400 micron filtration is maximum;
- Crystallization will be marked down;
- Judge will taste for scorching only (taste is subjective);
- Precise jar filling: head room between 3/8 inch & half an inch with no visible gap between honey level & cap;
- Entrants must submit honey in 1-pound Queenline glass jars (available free to LCBA members – contact 360 880 8130 or email secretary@lcba.community);
- Judge: Peter Glover, LCBA Education Coordinator



Avoid common mistakes: let your honey settle so the wax rises before bottling . . . once bottled, let settle for several days to avoid bubbles . . . be sure to skim off any foam from the top . . . & fill the bottle!

THIS YEAR’S HONEY JUDGING SCORE CARD: Southwest Washington Fair, Official Fair Contest, 2016

Entry #: _____ Point Scoring Items: Judge’s Remarks:

___ / 20 Maximum Density (measured by refractometer: over 18.6% moisture is disqualified)

15.5 – 17.0: 20 pts

17.1 – 18.0: 15 pts

18.1 – 18.6: 10 pts

___ / 10 Absence of Crystals

___ / 40 Cleanliness (no wax chunks, bee body parts, foam, lint, dirt, etc.)

___ / 10 Flavor: points reduced for honey affected by processing/scorching

___ / 10 Container appearance (cleanness, neatness)

___ / 10 Accuracy of filling (precise jar filling: head room between 3/8” & 1/2” w/no visible gap between honey level & cap)

___ / 100 TOTAL

Questions? Please see our July Newsletter for details or contact secretary@lcba.community.



***If You're Not Big on Rules . . . Try Entering Your Honey in
the People's Choice Tasting Contest!***

LCBA started the People's Choice Tasting Contest in 2013 – members bring tasting jars of their local, raw, non-heated or processed honey, exhibit visitors taste 'em all, and vote for their favorite! It is that simple, and lots of fun. Here are the details on how to submit. Can you topple reigning champion Kevin Reichert (winner 2013, 2014, 2015)? Come on down & try!

When & Where To Enter: Please bring **a half-pint glass jar** of honey to the Floral Hall at the Southwest Washington Fairgrounds on Monday, August 15, 12 noon – 7 pm OR Tuesday morning, 10 to noon; if these times won't work for you, contact Susanne – see below. Please . . . no labels to give your identity away! No entry fee.

Judging: Saturday, Aug 20, & Sunday, Aug 21, 10 a.m. to 3 p.m., at the Floral Building. The people vote, and at 3 p.m., the vote count winners are announced!

Picking Up Your Honey: Sorry . . . it's pretty unlikely that any will be left to pick up.

Questions? Contact LCBA Secretary Susanne Weil, 360 880 8130 or email secretary@lcba.community.



Above left, Steve Howard won Best of Show in the Official 2015 Contest; right, Kevin Reichert with his ribbon for 2015's People's Choice Tasting.

WASHINGTON STATE FAIR HONEY CONTEST



Show Your Honey at the State Fair in Puyallup! Register entries online by 10 pm ON AUGUST 28th; Deliver your entries AUGUST 30th 10 am–8 pm or AUGUST 31st 8 am–8 pm. to the Washington State Fair Agriculture Department All winning entries will remain on display in the Pierce County Beekeepers Association booth for the duration of the fair. Questions? Call 253 841 5074 or email thefair.com, or visit LCBA’s website & click on Upcoming Events – the Honey Fair Premium handbook is linked online.

BEES IN THE NEWS

Thanks to Fran Bach, Gillian Davis, Steve Norton, Kaylene Tate, Phil Wilson, and the good folks at Bee Culture & American Bee Journal.

“Deformed Wing Virus: Honeybees Threatened by a More Virulent Virus”: American Bee Journal, 5 July 2016

An international consortium of researchers have discovered that an even more harmful “genetic variant” of Deformed Wing Virus is spreading throughout Europe. The new virus, DWV-B is “extremely virulent,” killing bees more quickly than DMV-A. The researchers note, “Our findings are interesting because they show that [DWV] is in fact composed of different strains.” The newly identified strain may be the reason why colony mortality has been increasing, as the new strain has been found in Great Britain as well as Europe. Next steps in the research will explore how the new strain of DMV affects “regional differences in honey bee mortality.” To read more, visit: <http://us1.campaign-archive2.com/?u=5fd2b1aa990e63193af2a573d&id=02167875fb&e=e9ff21e0bb> .

“Science Detectives Investigate a ‘Mitey’ Big Problem”: Agricultural Research Service, USDA, 22 June 2016

An Agricultural Research Service (ARS) team is exploring the role of foraging in spreading Varroa mite infestations. A 2015 study conducted in Arizona gave evidence that bees accidentally strengthen their colony’s mite load by bringing in phoretic mites, particularly in fall.

Normally, “Varroa populations grow slowly because females produce only three to five offspring. If mite populations in colonies are low, then they should remain that way for at least a season before chemicals called "miticides" need to be applied,” according to ARS team leader Gloria DeGrandi-Hoffman. The team believes that the dramatic hike in mite populations in fall don’t come from mite reproduction alone – but from “drifters”: “at the Arizona hive sites, this influx of migrating mites correlated to population increases of 227 to 336 percent, starting in November.”

The team is analyzing the effectiveness of putting hives in “refrigerated storage in the fall to head off mite migration into colonies. They’ll determine the strategy’s effectiveness based on whether it reduces the need for miticide applications, keeps Varroa populations low and results in high winter survival rates for colony members.” To read more, visit: <http://us1.campaign-archive2.com/?u=5fd2b1aa990e63193af2a573d&id=50c7f68eba&e=e9ff21e0bb> .

“Bee Vampire Picks the Right Host to Suck”: American Bee Journal, 16 June 2016

Meanwhile, at Michigan State University, Zachary Huang’s research team is exploring Varroa mite fertility. Their study “shows that the mites clearly prefer to infest adult bees at mid-age, or during the nurse phase of a bee’s lifecycle when they take care of larvae, rather than during the younger (newly-emerged) or older (forager) phases of an adult bee.” Not only did the mites select nurse bees – who are in “the nutritional prime of bee life” – at “significantly higher rates” than either younger or older bees, but the mites who parasitized the nurse bees “had the highest reproductive success rates and the lowest infertility rates.”

"This might seem very smart for the mites because they do not realize the reproductive advantage right away, but under natural selection this is rather easy to achieve." Huang said. "The mites who made the correct choice will have more babies and their genes will become more dominant over time. . . . This is an important step in understanding mite reproductive biology," Huang said. "We can utilize this information as a step toward finding ways to regulate them. . . . If they require a certain factor to have babies we can regulate that factor without affecting the bees - only the mites - and reduce their reproduction," Huang said. "Instead of killing them with a chemical, this could eventually lead to a more natural way of mite control and a better outlook for honey bees." To read more, visit: <http://us1.campaign-archive2.com/?u=5fd2b1aa990e63193af2a573d&id=11af4248a8&e=e9ff21e0bb> .

New Study on Grooming Behaviour by Honey Bees Against Varroa: ABJ 13 June 2016

A new study has shown that Africanized bees engage in more, and more effective, grooming behavior, making them more resistant to Varroa mites than Italian bees. The paper, published in the Journal of Apicultural Research, explains that “at the individual level, Africanized bees showed a higher total number of reaction behaviours to V. destructor than did Italian bees, and colonies of Africanized bees showed a higher proportion of injured mites than colonies of Italian

bees did,” in part because of both auto- and allo-grooming (grooming selves and hive mates). To read more, visit: <http://us1.campaign-archive2.com/?u=5fd2b1aa990e63193af2a573d&id=a136b3eab0&e=e9ff21e0bb> .

Neonicotinoids Are “Lowering Sperm Count in Honey Bees by 40 Percent”: Ecowatch, 28 July 2016

A Swiss study has discovered that “male drone honeybees that ate pollen treated with two popular “neonics” -- thiamethoxam and clothianidin -- produced nearly 40 percent less sperm than those that did not. . . The authors said that the insecticides ‘can serve as inadvertent insect contraceptives.’” The data also showed that drones’ lifespans were shortened. These findings “might explain the declining population of wild insect pollinators as well as queen bee failure in managed fields.” It is not clear what the neonicotinoids do to harm sperm, “but it seems to be happening after they are produced.”

The study also found that “32 percent of the neonic-exposed drones died before reaching sexual maturity, compared to 17 percent of the unexposed controls. The average lifespan of insecticide drones was around 15 days, significantly lower than controls's lifespan of 22 days.” This affects not only “colony fitness, [but also] reduce[s] overall genetic variation within honeybee populations.”

USDA entomologist Jeff Pettis was not involved with this study and noted other factors, such as mites, that play a role in bee declines, but he “suggested that poor sperm health may account for about a third of the growing crisis.” To read more, visit: <http://www.truth-out.org/buzzflash/commentary/this-popular-insecticide-is-lowering-sperm-count-in-honey-bees-by-40-percent> .

“Neonicotinoids can jeopardize the normal development of honey bee larvae”: Bee Culture, 6 July 2016

German researchers have found that “neonicotinoids in low and field-relevant concentrations reduce the concentration of acetylcholine in the royal jelly/larval food secreted by nurse bees,” which can damage larvae’s development. Further, in “higher doses, neonicotinoids also damage the so-called microchannels of the royal jelly gland in which acetylcholine is produced.” The researchers are calling for “reassessment of the environmental risks of this substance class,” which poses “a clear hazard” to honey bee health. For details of how the study was performed and more results, visit: http://www.beeeculture.com/catch-buzz-neonicotinoids-can-jeopardize-normal-development-honey-bee-larvae/?utm_source=Catch+The+Buzz&utm_campaign=eb14df9fa5-Catch+The+Buzz+4+29+2015&utm_medium=email&utm_term=0_0272f190ab-eb14df9fa5-256261065

“Neonicotinoid-contaminated pollinator strips adjacent to cropland reduce honey bee nutritional status”: Bee Culture, 28 July 2016

A new study shows that “pollinator strips” – small areas free of neonicotinoid-treated crops – “do not provide spatial or temporal relief from neonicotinoid exposures in agricultural regions where their use is largely prophylactic.” In the study, these pollinator strips were “tested for

clothianidin contamination in plant tissues, and the risks to honey bees assessed.” Clothianidin was found “in leaf, nectar, honey, and bee bread at organic and seed-treated farms. . . . Leaf tissue and honey had similar concentrations of clothianidin between organic and seed-treated farms. Honey . . . had seven times greater concentrations than nectar collected by bees . . . Bee bread collected from organic sites . . . had significantly less clothianidin than those at seed treated locations . . . Increasing concentrations of clothianidin in bee bread were correlated with decreased glycogen, lipid, and protein in workers.” To read more, visit:

<http://www.nature.com/articles/srep29608> .

“Field Crops and Bees: Research Shows Surprising Relationships, Need for Better Crop Management”: Bee Culture, 29 June 2016

Ohio State University researchers have learned that insecticide coatings from corn seeds get chipped off and drift into the air, then coating flowers and trees, where bees become exposed to these chemicals. According to entomologist Reed Johnson, “Bees can pick up the insecticide from flowers and trees as they forage . . . also, the dust can stick to them as they travel across fields during the planting season. Finally, because corn planting gets underway at roughly the same time across the Midwest, there is a lot of this dust in the air in the spring and bees could become exposed to it that way, too.”

The result is that field bees bring the chemicals back to their hives, “where young members of the colony become exposed to it,” leading to bee deaths. Johnson said, “Colonies do recover from these early losses later in the year. But such losses can negatively impact beekeepers and fruit and vegetable farmers, as they will have fewer bees for crucial pollination services during the summer.”

However, farmers can make several management changes to lessen damage to bees:

“Kill weeds before planting so flowers don’t become exposed and foraging bees are not attracted to fields; Use planters that don’t vent upwards but toward the ground . . . ; Seek out seeds without insecticidal coating for farms or fields that don’t require such an added insect-control measure.”

“Coated seeds are not needed in all situations and some fields will not benefit from them,” Johnson said. “They represent an added cost to corn farmers and definitely a high cost to beekeepers and farmers that rely on bees for pollination.”

To read more, visit: http://www.beeeculture.com/catch-buzz-field-crops-bees-research-shows-surprising-relationships-need-better-crop-management/?utm_source=Catch+The+Buzz&utm_campaign=73c9e299e4-Catch_The_Buzz_4_29_2015&utm_medium=email&utm_term=0_0272f190ab-73c9e299e4-256261065 . For a more in-depth account, visit: <http://us1.campaign-archive2.com/?u=5fd2b1aa990e63193af2a573d&id=dac6085c6c&e=e9ff21e0bb> .

“Second Seizure of Illegal Chinese Honey! Homeland Security Investigations Chicago Seizes Nearly 60 Tons of Honey Illegally Imported from China”: American Bee Journal, 1 July 2016

Lightning may not strike twice in the same place, but Homeland Security’s Immigration and Customs Enforcement’s (ICE) agents do. On June 29, they seized another 60 tons of illegally imported Chinese honey in Chicago – probably from the same Vietnamese exporter involved in

last April's 60-ton capture. The honey was "smuggled . . . in 195 55-gallon drums that were falsely declared as originating from Vietnam to evade anti-dumping duties applicable to Chinese-origin honey." Before the snatch, HIS had honey samples tested, and the lab "determined that the honey had a greater than 99 percent probability match with honey from China. Similar to the April seizure, the June 29 seizure was accompanied by altered reports from a private laboratory with analyses completely unrelated to the seized honey."

James M. Gibbons, special agent, said that the honey fraud is part of a larger food fraud picture: "From seafood to vintage wines to honey, food products with any economic value are being intentionally adulterated, smuggled, or simply misrepresented by knowing participants to maximize profits. Protecting the American consumer from smuggled and potentially unsafe imported food is one of HSI's enforcement priorities."

The honey will be destroyed, not resold. Meanwhile, HIS has redoubled its investigations of "dumping" schemes, which "negatively affect[] legitimate businesses. In the case of honey, the United States relies on legitimately imported foreign-origin honey to meet the demand in the foodservice and commercial baking sectors; but that honey must be lawfully sourced from reputable buyers and sellers."

Since 2001, "HSI Chicago and the Department of Justice together convicted nine individuals (not including 10 remaining foreign fugitives) in a series of global schemes which evaded nearly \$260 million in anti-dumping duties on honey from China, and which also involved honey containing antibiotics prohibited in food."

To read more, visit: <http://us1.campaign-archive2.com/?u=5fd2b1aa990e63193af2a573d&id=ab616609e5&e=e9ff21e0bb> .

"Canadian Honey Council Blames Transshipped Chinese Honey For Destroying Honey Market": Bee Culture, 23 July 2016

Not only the U.S., but Canada has been affected by "mountains of cheap honey suddenly pouring in from strange suppliers." Canada's Honey Council thinks that again, Chinese transshipping is behind the "[u]nusual volumes [of honey which] entered Canada in the first quarter of this year from countries as diverse as Thailand, Vietnam, Myanmar, Saudi Arabia, Moldova and even Zambia."

The Council's research shows startling changes in export volumes. For example, "Zambia shipped 2,395 kg in the first quarter with a value of C\$19,862. It is the only country in southern Africa to suddenly find a growing market in Canada. It is all the more dramatic because Zambia shipped just 10,985 kg for all of last year."

In the case of Vietnam, "In four of the five years from 2009, Vietnam sent just 20 kg of honey to Canada. But in 2013 it popped up with sales of 19,209 kg and last year was 17,843 kg, a figure overwhelmed by its first-quarter sales this year of 29,360 kg." The article covers honey transshipped through Moldova, Ukraine, Myanmar, Saudi Arabia, Thailand, and more.

"Council executive director Rod Scarlett doesn't think it is bees doing the overtime. He believes most of the honey entering Canada is produced by China and marketed by other players in an elaborate honey-laundering industry involving third countries." Perhaps even worse, the honey may be blended with corn syrup.

In response, “[t]he council is asking the Canadian Food Inspection Agency to expand its operation from not only looking at food safety but also at food fraud. . . . Honey is coming to Canada from countries that have no tradition of honey production, so we know it’s being transshipped,” Scarlett says. “That honey – and I use the term loosely – is 50 cents a pound, or more, cheaper, so it drives down the price for everyone.” According to the Canadian Broadcasting Corporation, this transshipped “honey glut” may drive Canadian beekeepers out of business. Like their U.S. counterparts, the Canadian authorities are stepping up efforts to catch transshipped honey before it can hit the marketplace.

To read more, visit: http://www.beeculture.com/catch-buzz-canadian-honey-council-blames-transshipped-chinese-honey-destroying-honey-market/?utm_source=Catch+The+Buzz&utm_campaign=23212302bd-Catch_The_Buzz_4_29_2015&utm_medium=email&utm_term=0_0272f190ab-23212302bd-256261065 .

“Sweet News for Honey as Consumption Rising in United States: USDA Estimates Annual Consumption of Nearly One Pound of Honey Per Person”: American Bee Journal, 1 July 2016

The epidemic of transshipped honey comes as the USDA reports on rising demand for honey here in the U.S.: “an average of nearly one pound (0.9 pound) of honey [is] being consumed per person compared to 0.5 pounds consumed per person in 1990.” Although Americans’ consumption of other sweeteners has been dropping steadily for the past 15 years, “per capita consumption of honey has been increasing over the same time period.” Despite this demand, whereas “domestic net production of honey was once at an annual average of 167.9 million pounds in the early 1990s but has now fallen to an average of 106.7 million pounds over the last seven years.”

“It is exciting to see more Americans continuing to add honey to their daily diet,” said Margaret Lombard, chief executive officer of the National Honey Board. She added, “While our industry continues to struggle with hive loss, we have been successful in reaching consumers with our message that honey is a pure natural sweetener which clearly appeals to consumers at a time when they are searching for authentic foods. In addition, when consumers purchase honey, they are not only helping to support the beekeeper, but they are also contributing to the welfare and survival of the honey bees.”

The National Honey Board reports that “similar to wine and olive oil, honey tastings are now being held at farmers markets, restaurants and grocery stores to showcase the more than 300 unique kinds of honey produced in the United States ranging from diverse floral sources as Clover, Eucalyptus and Orange Blossoms. . . . In addition, honey is in high demand in the growing artisan food category for use in a range of diverse items such as pastries, ice creams, cheese and craft cocktails. It has also become wildly popular with beverage manufactures including craft brewers and ready-to-drink beverages.”

To read more, visit: <http://us1.campaign-archive1.com/?u=5fd2b1aa990e63193af2a573d&id=5c62b31787&e=e9ff21e0bb> .

ANNOUNCEMENTS

Need Queens? Dave Gaston is selling locally (Littlerock)-reared queens for \$30 apiece – you can contact him at fauxelk@hotmail.com. Gottfried Fritz may have some queens from his California trip – you can contact him at gfritz87@aol.com. You can also order queens from Beeline Apiaries or Ruhl Bees – for their contact info, see our LCBA webpage: http://lewiscountybeekeepers.org/beekeeping_supplies.

Talk Bees In Hawaii! The Western Apicultural Society's 2016 conference will be held at the Ala Moana Hotel on Waikiki Beach, Honolulu October 13 – 15. WAS's theme - New Insights into Old Questions - focuses on "health problems that affect honey bees and the pollinator community as a whole." Speakers, workshops, special events are planned.

If you're going or interested in going, please email secretary@lcba.community so that we can put LCBA attendees in touch with each other. Room rates are \$159 (+ tax) per night in the Kona Tower; \$179 (+ tax) per night in the Waikiki Tower (single/double). Room cut-off date is September 12th, 2016. Reservations can be made online or call the following numbers and reference the Western Apicultural Society group: (800) 367-6025Â FREE (U.S. & Canada), (800) 446-8990Â FREE (Neighbor Islands), or direct (808) 955-4811 Group Reservations. For more information, visit: <http://www.westernapiculturalsociety.org/category/conference-news/>

2016 Vita International 5th Annual Honey Bee and Beekeeping Photo Competition

Winners' photographs will appear in the 2017 Vita Calendar and be featured in Vita's monthly newsletters. All winners will receive a copy of the limited edition calendar and one outright winner will also receive a cash prize plus beekeeping products. The competition will be judged by an international panel of beekeeping specialists and suppliers. All suitable entries will be added to the Vita Gallery, a free online resource of hundreds of honey bee-related photos now used by beekeeping lecturers and associations across the globe.

Entrants may submit up to four photos (preferably each 1-2 MB in size) by emailing them to gallery@vita-europe.com. Photos can be on any relevant topic relating to honey bees and beekeeping. Please ensure that photos are of high enough resolution for printing.

The outright winner of the competition will receive a €50 cash prize, plus Vita anti-Varroa products for 10 colonies. Runners-up will receive a special package of Vita products. There is also a special prize for the winner of the under-16s category. The deadline for entries is 16 October 2016. For terms and conditions, visit: <http://us1.campaign-archive1.com/?u=5fd2b1aa990e63193af2a573d&id=2f174ae3f3&e=e9ff21e0bb>

Western Apicultural Society Newsletters: http://groups.ucanr.org/WAS/WAS_Journal. Click on the line in the paragraph on the right as directed. If you're still getting the old issue, click on "empty cache" in your browser or "refresh" or "reload" under VIEW in your menu bar.

WSBA Newsletter: Pick up your copy online at www.wasba.org: click on "Newsletters."

That's all for now ~ take care, & bee happy! ~~ Susanne Weil, LCBA Secretary
(Secretary@lcba.community; 360 880 8130)