

FORT COLLINS STAKE HOME PRODUCTION / EMERGENCY PREPAREDNESS NEWSLETTER

JUNE 2023



HOME PRODUCTION TIP FOR THE MONTH

With all the beautiful flowers starting to bloom, and pollinators, specifically bees starting to appear, we asked Brother Gilmore, Wellington Ward EP Specialists and owner of Copoco's Honey store on North College, to answer some questions about bee keeping and honey production.

Q: How does one get started as a beekeeper?

A: "The process is fairly simple, but reasonably expensive. It's a little too late to start beekeeping this year... About 1 hour per week is needed to take care of a hive from spring to fall. Read up on how to take care of a hive. It is more complicated than having a cat or dog. And the same order of magnitude of work if you want them to survive. Copoco's Honey teaches a hands on class in the early spring. Usually 5 or 6 one day crash courses involving class room presentation and hands on experience."

Q: How many hives do you need for a e.g. family of 4 to have enough honey for 1 month?

A: "One hive is sufficient to get started however two hives gives a better chance of looking at one hive and fixing a problem with bees from the other. Not much honey can be expected the first year, the second year can see as much as 50 to 60 lbs of honey per hive."

Q: Where would you recommend someone go to purchase equipment to get started?

A: "Copoco's Honey has everything you need to get started. We are a dealer for Mann Lake Ltd. and have the same prices as their catalog. You can also find used equipment on various sites."

Q: What are the cost factors of keeping a hive?

A: "To get started you can spend \$200-300 for the equipment for a single hive. The bees can cost you \$150 to 230. Sometimes a beekeeper needs to sell a hive because they become allergic or are moving. This can be less expensive as the hive and bees can be obtained for \$200 to \$250 which is the only way to get started this late or even June-August. The bees will need medication for Varroa mites which can be \$10-30 per year. They also might need to be fed with pollen patties and sugar syrup which can run from \$20 to \$50 per year."

Q: What supplies do you need for a hive?

A: "You will need to spend from \$50-200 for PPE and tools. At a minimum a hat and veil, a smoker, and a hive tool."

Q: Are there any special regulations/laws that we should be aware of?

A: "In Larimer county and the city of Fort Collins you are allowed 2 hives per ¼ acre lot. There are some other special conditions on where to place the hives too."



FOOD STORAGE TIP OF THE MONTH

You guessed it, honey! Add some honey to your food storage. The annual U.S. household consumes 1.3 pounds of honey per year. Honey is excellent on oatmeal, fried chicken, ice cream, etc. and a great source of vitamin C. Also, some of the honey we've stored has hardened over the years. Our beekeeper friend Bill taught us to just put the honey container in the sun.

The sun will naturally heat up the honey and reconstitute it to back to its liquid form. Another tip Bill taught us is to never microwave honey. Doing so, makes it crystallize after it cools.



MEDICAL TIP FOR THE MONTH

According to [healthline.com](https://www.healthline.com), honey is one of the oldest know antibiotics tracing back to ancient times. Raw honey can be used as an antibiotic when applied directly to the wound or infected area. Clean the wound or infected area and then apply honey directly to it. The honey will help kill bacteria and aid in the healing process. Additionally, honey taken internally can help reduce allergy symptoms (when using locally produced honey), soothe a sore throat (hot water, honey and lemon drink), help to

stop a cough, and [heal sunburns](#). **One word of caution, never** give honey to an infant under 1 year old. Honey has the bacteria Clostridium that can cause botulism in infants. So never give honey to an infant under 1 year of age.



LONG TERM STORAGE TIP FOR THE MONTH

Honey is one of the most (if not the most) pure forms of food sources. According to several sources, when honey is properly stored it can last forever. This is largely due to the fact that it is made of sugar. As such, microorganisms and bacteria have a difficult time affecting it. According to [Sioux Honey](#), store honey in either the original container, or glass jars with lids, "...so long as the lids are on tight so the honey won't be exposed to air, while not being used." Do not store honey in non-food plastic or metal containers as they can cause the honey to oxidize and ruin the honey. Check out [SpruceEats](#) for additional ways to store honey.