

THE HONEYBEE TIMES

President's Message – Nov 2012 Newsletter

Greetings and Happy Thanksgiving:

The holidays are fast approaching and hopefully we have prepared our bees for winter. Now is the time to start making a list of those things that we need to prepare for our spring start up procedures and plan our equipment repairs. Snow will be here soon and make sure that the front – landing area remains clear of any obstacles so that you bees can make their cleansing flights on those warm, sunny days.

This past weekend I had the opportunity to attend the Ohio State Beekeepers Fall Conference and I really enjoyed the presentations. One topic of interest and an important aspect for our members who produce and sell Honey was the presentation by the Ohio Department of Agriculture on the requirements to Sell Honey. You will find additional information from the presentation included in the Newsletter, but I wanted to point out one of the most important regulations that were identified. According to Ohio Revised Code, section 3715.021, beekeepers who jar honey must maintain a minimum of seventy-five (75%) per cent of the honey from that beekeeper's own hives. If the percentage of honey jarred is less than 75% from the beekeeper's hives, then the beekeeper would fall under the Wholesale Foods regulations whereby they must meet and maintain "Good Manufacturing Practices" and are subject to specific regulations. In addition, there have been discussions around basic labeling requirements for Honey and we are including an article compiled by ODA that outlines these requirements.

I would also like to introduce a new topic for this and all upcoming newsletters. I simply will be calling it the monthly **BPA's** (Bee Practice Alerts) and the intent is to provide a few beekeeping best practice reminders and alerts.

Nov 2012 BPA

- Hives should have young queens going into winter for a better chance of survival
- In Sept & Oct the hive needs young bees and brood to make it to spring.
- If the ambient temperature is below 40 °F do not feed your bees a sugar solution as it will be difficult for the bees to evaporate the moisture and will create excess moisture in the hive. If you need to feed your bees in winter – use a sugar patty

Until next time, BEE Good and BEE Safe

Richard

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FACEBOOK:

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The Winter Cluster

Like other insects, the honey bee is cold-blooded (exothermic). However, unlike other insects, the honey bee does not die off in the fall or hibernate, but is active all winter eating and metabolizing honey to keep warm. Individual honeybees are exothermic (maintaining body heat from outside sources), but a hive collectively is endothermic (maintains body heat from within). With the onset of cold weather, the bees congregate in a cluster, shivering their flight muscles to generate heat and warm the hive. Shivering the flight muscles activate different patterns from those during flight. The muscles contract against each other rather than on the wings.

A “winter” bee is produced at the end of the summer. It is physiologically different than the summer bee, with a different hemolymph (blood) protein profile than the summer bee. Winter bees also have fatter bodies which they rely for nourishment during the non-foraging months. A winter bee will live much longer (4 to 6 months) than a summer bee (45 days). The sole purpose of the winter bee is to get the colony through 'til spring. In the fall as the hive prepares for the long winter months ahead, the bee population drops as the summer bees die off, replaced by the smaller winter cluster. Brood production stops. When the outside temperature is above 50°, bees take cleansing flights as they do not defecate inside the hive .

As long as the temperature outside the hive is higher than 64°, bees in the hive are dispersed within it. Come winter, however, the honey bees crowd tightly together in a cluster. The cluster expands and contracts as the weather warms and cools. The winter cluster is a well-defined cluster of bees that forms in the hive when the air temperature dips below 54-57 °. As the temperature further decreases, the cluster becomes tighter and more compact as the bees cling tightly together on the combs in the hive. The bees at the core of the cluster maintain a temperature of approximately 64-90°, while the outer mantel layer of bees maintain a temperature from about 48-57°.

The mantel layer of exothermic bees serve as insulation for the inner bees. They do not participate in the endothermic heating of the core of the cluster. Individual mantel bees maintain a temperature that allows them to move about and remain attached to the cluster. If the thorax of the mantel bees, cools below 48°, they are no longer able to activate their flight muscles for heating, fall into a chill coma, and fall off the cluster.

When cold weather comes, the cluster is in the center of the two hive bodies. It covers the top bars of the frames in the lower chamber and extends over and beyond the bottom bars of the frames in the food chamber. The outer mantel edges of the cluster touch the honey stores. The cluster slowly moves upward and sideways to reach new areas of honey, they never move down. The bees rotate from the mantel of the cluster to the core. Through this rotation the bees maintain a viable body temperature and provide access for all to their honey stores. However, if the outside temperature drops too low, the bees will not move and can die from starvation though there is sufficient stores of honey still available.

Reprinted with permission from: <http://westmtnapiary.com>

For more information on winter clusters: www.capabees.com/main/files/pdf/winteringpdf.pdf

LABELING LAWS

Ever wonder what's required when labeling product?

3715.021 Standards and good manufacturing practices for food processing establishments.

(A) As used in this section, "food processing establishment" means a premises or part of a premises where food is processed, packaged, manufactured, or otherwise held or handled for distribution to another location or for sale at wholesale. "Food processing establishment" includes the activities of a bakery, confectionery, cannery, bottler, warehouse, or distributor, and the activities of an entity that receives or salvages distressed food for sale or use as food. A "food processing establishment" does not include a cottage food production operation; a processor of maple syrup who boils sap when a minimum of seventy-five per cent of the sap used to produce the syrup is collected directly from trees by that processor; a processor of sorghum who processes sorghum juice when a minimum of seventy-five per cent of the sorghum juice used to produce the sorghum is extracted directly from sorghum plants by that processor; or a beekeeper who jars honey when a minimum of seventy-five per cent of the honey is from that beekeeper's own hives.

(B) The director of agriculture shall adopt rules in accordance with Chapter 119. of the Revised Code that establish, when otherwise not established by the Revised Code, standards and good manufacturing practices for food processing establishments, including the facilities of food processing establishments and their sanitation. The rules shall conform with or be equivalent to the standards for foods established by the United States food and drug administration in Title 21 of the Code of Federal Regulations.

A business or that portion of a business that is regulated by the department of agriculture under Chapter 917. or 918. of the Revised Code is not subject to regulation under this section as a food processing establishment.

Effective Date: 11-21-2001

3715.022 Standards for food sampling and procedures for administration.

(A) All food products, including those produced and packaged by a cottage food production operation, and all packaged maple syrup, sorghum, and honey, are subject to food sampling conducted by the director of agriculture, or a representative the director authorizes, to determine if a food product is misbranded or adulterated. A component of the food sampling conducted under this section may include the performance of sample analyses in accordance with section [3715.02](#) of the Revised Code.

The director of agriculture shall adopt rules as the director considers necessary to establish standards for food sampling and procedures for administration of this section. The rules shall be adopted in accordance with Chapter 119. of the Revised Code.

(B) Labeling requirements do not apply to fruit butter produced at a festival or celebration, if the festival or celebration is organized by a political subdivision of this state and the fruit butter is sold during the festival or celebration from the production site.

Effective Date: 11-21-2001

3715.023 Labels for cottage food production operation, processor, or beekeeper.

(A) A cottage food production operation and a maple syrup or sorghum processor and beekeeper described in division (A) of section [3715.021](#) of the Revised Code shall label each of their food products and include the following information on the label of each of their food products:

LABELING LAWS (CONTINUED)

- (1) The name and address of the business of the cottage food production operation, processor, or beekeeper;
 - (2) The name of the food product;
 - (3) The ingredients of the food product, in descending order of predominance by weight;
 - (4) The net weight and volume of the food product;
 - (5) In the case of a cottage food production operation, the following statement in ten-point type: "This product is home produced."
- (B) Food products identified and labeled in accordance with division (A) of this section are acceptable food products that a retail food establishment or food service operation licensed under Chapter 3717. of the Revised Code may offer for sale or use in preparing and serving food.

Effective Date: 11-21-2001

3715.38 Prohibitions regarding honey.

No person shall sell, offer, or expose for sale any product that is:

- (A) In the semblance of honey and labeled, advertised, or otherwise represented to be honey if it is not honey;
- (B) In the semblance of honey and contains a label that applies the word "imitation" to the product, regardless of whether it contains any honey;
- (C) In the semblance of honey and is a blend of honey and other ingredients that contains a label with the word "honey," or any picture, drawing, or other representation implying honey, when such word, picture, drawing, or representation is more prominently displayed than the word "blend" or other word clearly implying the existence of other ingredients.

Effective Date: 10-31-1975

Honey Pumpkin Whole Wheat Muffins

¼ cup (1/2 stick) unsalted butter, softened	¾ cup honey
1 egg	1 cup pumpkin puree
1 ½ cups whole wheat pastry flour	1 ½ tsp baking powder
1 teaspoon baking soda	¼ teaspoon salt
2 teaspoons cinnamon	½ teaspoon ground ginger
½ teaspoon ground nutmeg	¼ c ground flax seed meal
½ cup pepitas (pumpkin seeds)	

Preheat oven to 350 degrees. Line muffin tin with muffin liners or spray with non-stick cooking spray.

1. Beat butter, with mixer in a medium bowl, until pale in color. Add honey, egg and pumpkin and continue to mix until incorporated. Gradually add flour, baking soda and powder, salt, spices and flax seed meal. Mix just until incorporated.
2. Spoon batter into muffin tin, filling each tin about ¾ full. Sprinkle a small amount of pepitas on top of each muffin.
3. Bake for 16-18 minutes and a toothpick inserted into the middle of a muffin comes out clean. Cool in pan for a few minutes and then remove muffins and cool on a wire rack.

Makes 12 muffins. Eat muffins within 2-3 days or freeze them.

COMMON QUESTIONS ABOUT HONEY PRODUCTION IN OHIO

Updated February 22, 2012

Barb Bloetscher, ODA State Apiarist, Lowell Lufkin, ODA Food Safety Specialist,
Denise Ellsworth, OSU Department of Entomology

- Q. If I sell honey directly from my house, does the container need a label?
- A. Regardless of whether or not the honey is sold from home, a market or elsewhere, any food product must have a label. Even if the food is given or traded, it still has to have a label. The address on the label should have the business address where the "corporate office does paperwork," which is where ever the bills are received. If the company advertises in the local phone book, the address in the phone book can be used, or a P.O. Box affiliated with the business.
See the **Ohio Revised Code** (law) below:
3715.023 Labels for cottage food production operation, processor, or beekeeper.
(A) A cottage food production operation and a maple syrup or sorghum processor and beekeeper described in division (A) of section 3715.021 of the Revised Code shall label each of their food products and include the following information on the label of each of their food products:
(1) The name and address of the business of the cottage food production operation, processor, or beekeeper;
(2) The name of the food product;
(3) The ingredients of the food product, in descending order of predominance by weight;
(4) The net weight and volume of the food product;
(5) In the case of a cottage food production operation, the following statement in ten-point type:
"This product is home produced."
(B) Food products identified and labeled in accordance with division (A) of this section are acceptable food products that a retail food establishment or food service operation licensed under Chapter 3717 of the Revised Code may offer for sale or use in preparing and serving food.
- Q. Can jars for honey be reused?
- A. Yes. Washed and sanitized. If the kitchen or honey room was inspected, proof would be needed that the jars were sanitary and kept in a sanitary condition.
- Q. Do I need to wash new jars or containers?
- A. Some jars are labeled that they were produced and maintained/stored under sanitary conditions. If the jars are loosely wrapped or the source of the jars is questionable, it is worth washing and sanitizing. Mold, hairs or other items must not be in the honey. Honey can be examined and if the amount of inert items is higher than the maximal allowed, the honey processor would be fined.
- Q. My health department says that if the club wants to give out honey samples at a honey harvest or county fair we need a food handler's license.
- A. The local health department can interpret the rules for the situation. Check with the local Health Department first.
- Q. Does the label need to be glued to the container or can I use a hang-tag?
- A. The label should be "secured", however if the jars are an unusual shape and sold for a special occasion and the label cannot be affixed, it can be attached as a card.
- Q. What exactly needs to go on the label, weight in ounces or grams?
- A. If sold ON SITE, the label must declare the net weight in the U.S. Customary System, but does not have to have the weight in metric. If sold OFF SITE it must have both.
- Q. Is honey a cottage industry?
- A. No. Honey is *not* considered to be a cottage industry. Honey is considered a different entity, as is maple syrup and sorghum.
Beekeepers are exempt from these regulations UNLESS less than 75% of the honey processed is from their own hives (eg. Sue Bee).
Beekeepers who spin and sell their own honey should not need a license. A small honey processor is a food processor, but is exempt from registration and inspection by the Division of Food Safety. Processors who do not comply with the small honey processor regulations are subject to registration and inspection by the Division of Food Safety, as a food processing establishment.
If a complaint is made, the honey kitchen may be inspected by Food Safety Officials. An Apiary Inspector CAN inspect the processing plant if they suspect a problem.
See the **Ohio Revised Code** (law) below:
3715.021 Standards and good manufacturing practices for food processing establishments.
A beekeeper who jars honey when a minimum of seventy-five per cent of the honey is from that beekeeper's own hives is not considered a "food processing establishment."

This document is intended to offer guidance. Specific questions should be addressed to the Ohio Department of Agriculture: call ODA: Division of Food Safety at **(614) 728-6250**.

Internet Resources:

Ohio Department of Agriculture: <http://www.agri.ohio.gov/>,

Ohio Department of Agriculture – Division of Food Safety <http://www.agri.ohio.gov/divs/FoodSafety/foodsafety.aspx>

Ohio Apiary Registration Regulations: <http://codes.ohio.gov/oac/901%3A5-55>

Ohio Apiary Law: <http://codes.ohio.gov/orc/909>

TREASURER'S REPORT

By: Carol R. Gedeon

ONE HUNDRED FIFTY MEMBERS!!!! That's our new fabulous number, thanks to HOLLIS GEARY of Lyndhurst and WALTER SEAMON of Garfield Heights, who are our 150th and 149th, respectively for the year 2012. Welcome and thank you for your support.

GCBA Financials through October 31, 2012

	<u>Oct 2012</u>	<u>YTD</u>
<u>Income</u>		
Membership Dues	40.00	1,300.00
50/50 Raffle	30.00	490.00
Book Raffle	0.00	37.00
Conference Raffle for bees and equipment	0.00	227.00
Beekeeping for Dummies Books	0.00	480.00
2 lb. bees Raffle	0.00	202.00
Hive Raffle	0.00	236.00
Conference Vendors	0.00	175.00
Conference Sponsors	0.00	1,550.00
Conference Food Sales	0.00	356.00
Honeybee Conference	0.00	1,280.00
Beginning Beekeeping Classes	0.00	2,925.00
Donations	<u>0.00</u>	<u>320.00</u>
Total Income	70.00	9,578.00
<u>Expenses</u>		
Cuyahoga County Fair Prizes	0.00	90.00
May conference supplies, printing, food	0.00	1,625.50
Postage	0.00	9.00
Liability insurance	0.00	665.00
Raffle items & books	0.00	753.00
Office supplies	11.84	114.76
Refreshments	0.00	100.43
Printing	9.05	862.56
Speaker Fee	50.00	1,075.00
Other	<u>0.00</u>	<u>807.25</u>
Total Expenses	(70.89)	(6,102.50)
<u>BALANCE SHEET</u>		
Bank Accounts	11,763.73	
Petty Cash	<u>+ 100.00</u>	
Total Assets	11,863.73	
Total Liabilities	0.00	

Notes from the Secretary, Kathryn Harlow

General Meeting Minutes

October 10, 2012

Before the meeting, Denzil led an inspection of the hive at the Metroparks.

Meeting began at 7:03 PM. Count: 81 attendees

Board Members present: President Richard Manley, Treasurer Carol Gedeon, Secretary Kathy Harlow, Vice President Bruce Sampsell, Trustees David Benedict, Denzil St. Clair and Barbara Krecik, ex-president Dennis Eck .

President started the meeting by announcing the following:

1. Consider putting your name in for officers of the GCBA. Elections at December meeting.
2. Plant exchange up front. Please participate.

Program:

Kim Flottum encouraged people to attend a webinar on preparing honey bees for winter. It is on Wednesday, October 17 from 9-10am. At 8:55am log on to go.osu.edu/theOSUbuzz as a guest to join. If you can't join at that time you can see it archived starting October 18. The name of the archive is "OSU BeeLab website".

Notice from: Denise Ellsworth, Program Director, Honey Bee and Native Pollinator Education, OSU Department of Entomology, ellsworth.2@osu.edu

Kathy Summers gave a history of the A.I Root Company.

Raffle:

ABC Beekeeping book won by Bill Cooper.

50/50 raffle: \$29. Won by Larry Ockuly.

Congratulations, Bill and Larry!

Meeting over at 8:20 PM.

Greater Cleveland Beekeepers Association
Executive Committee Meeting, October 19, 2012

Call to Order and Roll Call:

Meeting called to order at 6:55pm. Quorum present: President Rich Manley, Vice President Bruce Sampsell, Immediate Past President Dennis Eck, Treasurer Carol Gedeon, Secretary Kathy Harlow, and Directors Deniz St. Clair., Barbara Krezic, and David Benedict, Guests Walt Seamon, Sheila St. Clair, Valerie Eck and Jennifer Manley.

Review and Approval of Minutes

September minutes had errors. Corrected version will be emailed to everyone. No responses will be taken as approval.

Executive committee meeting minutes will be emailed to all committee members for approval.

Review and Approval of Financial Reports

September Treasurer's Report: Carol provided paper copies of the September 2012 Treasurer's Report and summarized the contents. Barbara moved to accept the report. Kathy seconded the motion. A vote to accept the report carried.

The secretary will include the reports in the record of the minutes.

Old Business

1. 501(c)(3) still pending.
2. Record retention policy: Carol provided a copy of the insurance certificate for retention, and 2011 membership documents (original copies of registration forms) by the secretary.
3. Domain name of GCBA: In order to remember to renew it, we will rely on notification by Godaddy.
4. 2013 Conference: Discussion of
 - conference speakers,
 - possible Friday workshop,
 - costs of conference based on charges,
 - OSBA master beekeeper credit for attendance,
 - agenda, tracks for newbees and intermediate and advanced,
5. Meetings of the membership:
 - speakers/communication re fee
 - always have beekeeping training at the meetings, 20 minutes or so.

New Business

1. Discussion of new location for conference: Squire Valleevue and Valley Ridge Farms of CWRU.
2. Carol moves to appoint a 2-person committee to identify alternate venues. Kathy seconded. Discussion had. 4 opposed. 1 abstain. 2 in favor. Not carried.
3. Conference Planning Meetings. Motion to vote for Richard Manley to be 2012 GCBA conference chair. (did that carry?)
4. Nomination: Walter Seamon may want to be a member of the GCBA exec committee.
5. Meeting speakers: Carol moves to require secretary to send thank you letter to member meeting speakers on behalf of GCBA every month. Barbara seconds. Letterhead will be provided but secretary may use thank you card.
6. Discussion of 2013 membership forms.
7. Discussion of cake to celebrate 150th member of GCBA. Will be provided at next membership meeting.
8. Discussion of thank you notes for 2012 conference sponsors.
9. Discussion of CSU putting a hive on roof of CSU building. Congratulations to Dave Benedict on getting the idea seriously considered by CSU.

Adjournment

The meeting was adjourned at 8:53.

Local Beekeeping Organizations Schedules

Medina County Beekeepers

www.medinabeekeepers.com

Meeting: Third MONDAY of each month, 7 - 9pm
Phil Craft, "Ask Dr. Phil"

Location: A. I. Root, 624 West Liberty, Medina, Ohio 44236

Lorain County Beekeepers

www.loraincountybeekeepers.org

Meeting: **OPEN FORUM November 9th**

Location: First Church of Oberlin, 106 N. Main Street, Oberlin, Ohio 44074

Publications

Bee Culture Magazine

www.beeculture.com

Discount subscription coupons available to members of GCBA

American Bee Journal

www.americanbeejournal.com



GCBA

MESSAGE BOARD

greaterclevelandbeekeepers.buzz@gmail.com

HELP WANTED:

Comments and photos on GCBA's Facebook page! Show off your girls! You Tube bee videos always welcomed!

www.facebook.com/ClevelandBeekeepers

NEEDED:

GCBA Needs Videographer

-Speakers (when requested) - local organizations and schools

[Respond](#) to club email:

greaterclevelandbeekeepers.buzz@gmail.com

FOR SALE:

GCBA Members may advertise for free here.

WANTED:

GCBA Members may request items for free here.

SERVICES:

HVAC-R & Electrical

Bruce Sampsell

440-281-2894

merlinme2@gmail.com

Members can advertise here for free.

Disclaimer: GCBA does not endorse nor represent any person or business who advertises in this newsletter.



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STORE HOURS:

Monday - Saturday

(March 1 - Oct. 31)

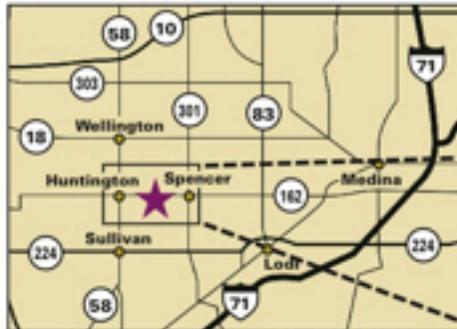
10:00 a.m. to 6:00 p.m.

Monday - Saturday

(Nov. 1 - Feb. 28)

10:00 a.m. to 2:00 p.m.

(Closed Sundays)



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