



JUNE 2008
NEWSLETTER OF THE ALAMANCE COUNTY BEEKEEPERS

Remember...

June 10th Sourwood

Check for varroa mites (sugar shake or sticky board)

Equalize supers for maximum honey production

Alamance County Beekeepers

This month's meeting...

is at the Stoney Creek Coon Club on Saturday, June 21st. The speaker will be Bill Shepherd, topic to be announced. Remember to bring your covered dish. The meeting starts at 4:00 until....

Directions: Exit 85-40 at exchange 150, north on Jimmy Kerr Rd. toward Haw River to second stop light. Right onto Hwy 49 North, 4 1/2 miles to McCray Mini Mart, then left onto McCray Rd. to second stop sign, right Union Ridge Rd. Go past Union Ridge United Church of Christ and Scott Clinic. Turn left onto NC-1612 /Saddleclub LN.

OR.....Start out going east on US-70 E/S Church St./NC-62 N toward NC- 100/NC 87/W Webb Ave. Turn left onto NC-62/W Holt St. Continue to follow NC-62 3.3 mi. Turn left onto Union Ridge Rd. 5.5 mi. Turn left onto NC-1612/Saddleclub LN.

See you Saturday!

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**Extracting Honey**

Extracting honey is what beekeepers wait all year for. The process can be a little overwhelming but with planning and preparation can be completed easily and efficiently. I don't know who loves honey more, people or bees, but one thing is sure, the bees make more than they need giving us the opportunity to enjoy the surplus.

This article is not intended to be an exhaustive description of the entire process but a general overview. There are three steps to extracting honey. They are 1) getting the frames off the hives, 2) extracting and 3) bottling. It has been said, if you ask ten beekeepers a question you are likely to get ten different answers. With that in mind I pass this information on from others and from my experience for your enjoyment and consideration.

**Before Starting**

Before beginning some preparation should be done. Assemble your equipment and clean it as necessary removing any dust or other debris that accumulated since its last use. Make sure to give it time to dry so no water will get into the honey. Set up your extracting area, preferably inside. We extracted outside some distance from the hives. While some bees showed up it wasn't a problem. When setting up inside a drop cloth can be placed on the floor to aid in cleanup. Also, if you place the uncapping tank close to the extractor you will minimize dripping and make it easier to load the frames

### Getting The Frames

Load some empty supers into whatever you will transport the honey frames in and get ready to open the hives. Once the hive is open you need to remove the bees from the honey supers. There are several ways this can be done. You can blow the bees off, shake and brush them off or use a chemical to chase them off. While the chemicals are the fastest and require the least amount of effort I prefer to brush them off. As you remove the bees from the frames set them aside in one of the empty supers. Repeat until all your honey frames and supers are all off the hive. Close the hive and move on to the next one. Don't forget to protect the frames you have removed or "robbing" may become a problem. It should also be mentioned here to check the frames and make sure the honey is capped. If too much uncapped honey is extracted the moisture content will cause the whole batch to sour.

### Extracting

When your "honey frames" have been removed from the hive you're ready to extract the honey. Using a knife, either heated or serrated, remove the cappings from a frame and load it into the extractor. Depending on which kind of extractor you are using spin it and remove the honey accordingly. With a tangential extractor you will need to manually reverse the frames but with a radial extractor that is not necessary.

Filter the honey with progressively finer methods. This helps keep the big stuff from clogging the finer filters. You can filter as you extract or you can save it for later. Either way works, it's up to your personal preferences.

When finished set your frames and equipment out for the bees. They will clean it up in very short order. Once cleaned prepare the supers for storage. To protect the wax, freeze it for 24 hours to kill off the wax moths or treat them with chemicals and store properly.

### Bottling

Wait several days before bottling the honey. This will let any particles that got by filtering to settle to the bottom and it will allow the air bubbles to rise to the top giving you a better looking product for your customers. I would suggest using professional looking bottles especially if you're going to sell or gift your product. If it's for yourself any jar will do.

Done with forethought you can enjoy your honey for many days to come. Happy harvesting.

## **NCSBA Summer Meeting Update**

The NCSBA Summer Meeting is set for July 10-12 in Southern Pines, NC. You can register online and pay at the door. Remember — the state meeting is a fantastic learning experience, and a great place to make new beekeeping friends! *Don't delay, do it today!*

### Bee Jokes by Janice Foulks

Q: What do you call a bee born in May?

A: A maybe!

Q: Which bees are the smartest?

A: Spelling bees!

Q: Why do bees hum?

A: Because they forgot the words!

Q: What is a bee's favorite flower?

A: A bee-gonia!

Q: Why do bees have sticky hair?

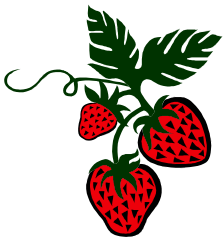
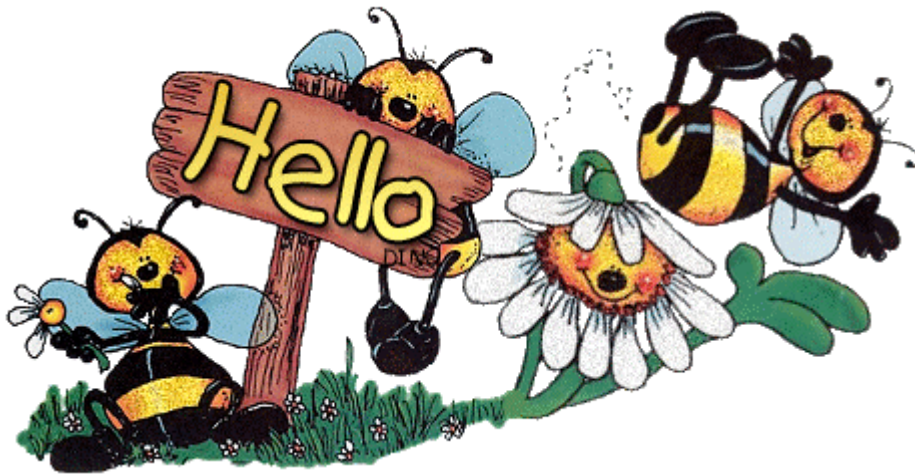
A: Because they use honey combs!



We now have a new supply of caps with the Alamance Beekeepers logo on them. The price of the new caps will be \$11. They are a different style from the last supply.

If you are interested in ordering any clothing article with the ACB logo on it, please see me. Scott left some catalogs with me that you can order from.

If you know you paid dues to join the state association and have not been given your state membership card, please see me at the next meeting and ask for it. I get busy and forget to pass them out. Also, if you haven't received a nametag, tell Scott Jewell or Janice Foulks. Some nametags haven't been picked up yet so we may already have one for you.

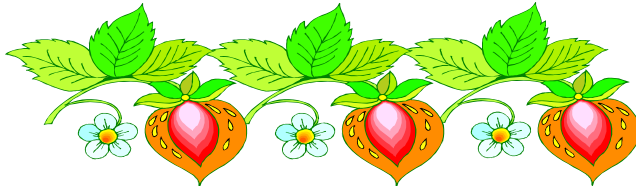


**Mountain Mamma's Trail Jam**

Yield: 1 ¼ cups  
 1 cup berries  
 1/3 cup honey  
 1 tablespoon lemon juice

Mash the berries in a pan. Heat to a boil. Add the honey and lemon juice. Bring to a good rolling boil and cook, maintaining this temperature, for 5-10 minutes until it begins to thicken.  
 Eat and enjoy! This jam can be made over the camp stove, even while on a backpacking trip.

From.... Putting it up with Honey  
 Susann Geiskopf-Hadler



*Article for July: Greg Clements*

*July Speaker: Will Hicks will speak on Integrated Pest Management*

*July Meeting Refreshments: Camille Thomas*

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