



# HONEY GUIDES

The Newsletter of the  
Pikes Peak Beekeepers Association

[www.pikespeakbeekeepers.org](http://www.pikespeakbeekeepers.org)

October 2011

**OCTOBER 20<sup>th</sup> – GENERAL MEMBERSHIP MEETING & FALL HARVEST FESTIVAL**



Thursday  
Oct 20<sup>th</sup>  
6:00 pm

General  
Membership  
Meeting

and

Fall Harvest  
Festival

**October 20<sup>th</sup>, 6:00 pm: General Membership Meeting, Election of Officers, and Fall Harvest Festival.** The annual Fall Harvest Festival and Honey Contest are scheduled for the October meeting. Join your fellow beekeepers for a great potluck dinner and participate in the competitions. Also scheduled in October is the election of officers, so if you're interested in holding an office in PPBA, please be prepared to nominate yourself at the October meeting.

For this meeting, please bring a main dish plus vegetable, bread, salad or dessert (include serving utensils) to feed four people. Also, bring plates and silverware for each member of your group. Coffee, tea, and cool drinks will be provided. If your selection contains honey, enter it in the "Cooking with Honey" contest (members only and one entry per member).

The Honey Contest at the October meeting will include the following categories: Extracted Honey (light or dark); Frame Honey (deep, medium, or shallow); Beeswax (any sized mold); Specialty Honey (including creamed honey, comb honey, flavored honey, chunk comb, or any unusual honey). Any size container will suffice, but one pound in a clear, unlabeled glass jar is recommended. Please enter only one item per category. Register your unlabeled entry at the front table with the contest volunteers. For anonymity, you may place your entry in a brown paper bag. Ribbons will be awarded for each category.

Honey is judged on appearance and flavor. For a good score in appearance, the honey should be clear of wax and foam and otherwise look clean. Flavor depends on the preference of the judges, but if it tastes good to you, it will probably taste good to the judges!

Frame Honey should be free of pollen cells, uniform within the wooden frame and of equal thickness on both sides. Beeswax is judged on color – a lemon-yellow is best – and must be free of debris. Generally, a one pound block is preferred for competitions.

Entries in the Cooking with Honey contest will be judged on flavor and appearance. All of the members can sample any food made with honey brought for the potluck dinner; however, honey judges will be allowed to sample first. Each member can vote for his or her favorite food item. It would be helpful to provide a utensil and precut the item for ease of sampling. In case of a tie vote, the opinion of the judges will break the tie and decide the winner. Ribbons will be awarded. The decision of the judges will be final. If you would be willing to share your honey recipe with the members, it would be greatly appreciated.

*Please register your entry for the Cooking with Honey contest when you arrive!!*



**Please remember - we need the help of the membership to set up the room and put things away after the meeting.**



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## GENERAL MEETING INFORMATION

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The PPBA generally meets from 6:30 pm - 9:00 pm on the third Thursday of the months of January, April, and July, and from 6:00 pm – 9:00 pm the third Thursday in October, which is the Fall Harvest Festival. The location of the meetings is Gateway Presbyterian Church, 731 Castle Road, Colorado Springs, Colorado, in their basement meeting room. (As you face the front of the church, the stairway down to the basement meeting room is on the left side of the building.) Meetings are open to the public.

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## UPCOMING PROGRAMS & ACTIVITIES – 2011 & 2012

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**November 12<sup>th</sup>, 8:00 am: CSBA Winter Meeting in Castle Rock. Guest Speaker Jerry Hayes.**

**January 19<sup>th</sup>: General Membership Meeting.**

**March: Bee School.** Date, time, and location to be announced.

**April 19<sup>th</sup>: General Membership Meeting.** Topics will include upcoming El Paso County Fair.

**June: Bee yard visit.** Date, time, and location to be announced.

**July 19<sup>th</sup>: General Membership Meeting.**

**July 21<sup>st</sup> – July 28<sup>th</sup>: El Paso County Fair.** PPBA will have the Bee Cage with a nuc inside on display.

**August: Bee yard visit.** Date, time, and location to be announced.

**September: Extraction Demo at Bear Creek Nature Center.** Date and time to be announced.

**October 18<sup>th</sup>: Fall Harvest Festival.** Pot Luck dinner and honey competitions; election of PPBA Officers.

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## WHAT'S THE BUZZ?

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**BIG THANKS TO THE PPBA MEMBERS WHO HELPED WITH THE EL PASO COUNTY FAIR THIS PAST JULY! Special thanks to Jack & Julie Berman and Steve McKee for the extra hours they put in.**

**WANTED: HONEY JUDGES!** We need a couple of honey judges to help John Hartley during the Fall Harvest Festival honey competitions. This would be a great opportunity to learn what honey judges are looking for when you enter your frames and/or honey in the El Paso Fair or the State Fair competitions. If you're interested in helping out – contact Mike Halby or John Hartley.

**GENERAL MEMBERSHIP MEETING TIME AND FORMAT!!** The first half hour (6:30-7:00) of the January, April and July PPBA General Membership meetings will be reserved for socializing and general questions with mentors and other PPBA members. The formal portion of the meeting will start promptly at 7:00 pm and will include association business and the presentations for that meeting. There will be time for questions during the formal portion of the meeting but those questions should be limited to the topics being discussed.

**PPBA WEB SITE!!** Please visit [www.pikespeakbeekeepers.org](http://www.pikespeakbeekeepers.org) to see our web-site. The web-site features meeting information and calendar, newsletters, photos, library listing and beekeeping links. There's also a page for members to advertise "For Sale" or "Wanted" beekeeping equipment and beekeeping items. If you have a favorite beekeeping link, please let Mike or Sandy know about it so they can include a link from our web-site.

**MENTORING!!** Your PPBA beekeeper mentors are annotated on the membership roster. If you need help or have questions, please contact one of our volunteer mentors!

**MAGAZINES!!** If you have old American Bee Journal or Bee Culture magazines (or other bee-oriented literature) that you might want to get rid of, please bring them to the membership meeting and set them out for others to look at and take.

**BEAR DAMAGE!!** If you have bear or wildlife damage to your hive, contact the Colorado Division of Wildlife at [www.wildlife.state.co.us](http://www.wildlife.state.co.us) for information about filing a claim.

**TREASURY & MEMBERSHIP REPORT**



As of 12 Oct 11, the PPBA banking accounts have a total balance of \$5364.20. PPBA annual dues are \$15.00 per family (non-prorated, payable by cash or check by March 31st each year).



PPBA currently has 182 members: 174 General Members and 8 “comp’d” members, such as Bear Creek and Fountain Creek Nature Centers, a few CBA officers and Colorado State Agriculturists.



***If you received this Honey Guides newsletter in snail-mail – either we have an incorrect e-dress for you or do not have an e-dress listed on our roster.*** We are trying to send out the newsletters (and any other PPBA information) via e-mail, as it really saves PPBA money. Currently, each mailed newsletter cost about \$1 for copying and postage. If you have an e-dress we can use, please let Sandy or Mike know. Also, if your e-dress has changed, please e-mail [mandshalby@comcast.net](mailto:mandshalby@comcast.net) so we can update the membership roster!

**PPBA OFFICERS**

Office	Name	Tele Number Area Code (719)	E-mail
President	Bruno Mattedi	687-8792	Brunom95_8@msn.com
Vice President	Kim Gravestock	632-0075	florador@live.com
Immediate Past President	John Hartley	495-1251	beeman20@q.com
Treasurer	Sandy Halby	528-5483	mandshalby@comcast.net
Secretary	Mike Halby	528-5483	mandshalby@comcast.net
Board Members	Ione Friedly (thru 2011) Mike Daetwyler (thru 2012) Steve Hench (thru 2013)	332-2884 594-4990 579-9788	drjandifriedly@sprintmail.com mikedaet@pcisys.net shavanomt@comcast.net
Extractor Rental	Dawn Shelstad	683-7683	dawn@elpasotel.net
Bee School Coordinator	Kim Gravestock	632-0075	florador@live.com
Webmaster	Mike & Sandy Halby	528-5483	mandshalby@comcast.net
Swarm Control Coordinator	Mike Halby	528-5483	mandshalby@comcast.net
Library	Ava Fuqua	579-8390	avafuqua@comcast.net
Hospitality	Peggy Christensen	481-1046	cpchriste@earthlink.net
County Fair Coordinator	John Hartley	495-1251	beeman20@q.com

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## BEES ON THE INTERNET

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Here's some links to web-sites that contain information or entertainment about bees, beekeeping, and honey. There are more links on our own web-page, too.



Pikes Peak Beekeepers Association: [www.pikespeakbeekeepers.org](http://www.pikespeakbeekeepers.org)

Colorado State Beekeepers Assn (CSBA): [www.coloradobeekeepers.org](http://www.coloradobeekeepers.org)

The National Honey Board: <http://www.honey.com>

The Honey Locator: [www.honeylocator.com](http://www.honeylocator.com). The Honey Locator is a service provided by the National Honey Board. It's a database-driven Web site which allows you to search for honey and honey suppliers in many different ways.

Bee Culture magazine is at [www.beeculture.com](http://www.beeculture.com) and Bee Journal magazine is at: [www.dadant.com/journal](http://www.dadant.com/journal)

University of Minnesota Bee Lab: [www.extension.umn.edu/honeybees/index.html](http://www.extension.umn.edu/honeybees/index.html) Dr. Marla Spivak and Gary Reuter have a great web-site, full of super links, on-line courses and information.

Randy Oliver's web-site is: [www.scientificbeekeeping.com](http://www.scientificbeekeeping.com)

And, general information for beekeepers is: [www.beesource.com](http://www.beesource.com)




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## BEEKEEPERS' CALENDAR *(Reprinted with permission of Bee Culture Magazine)*

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<b>OCT</b>	Same as last year. Mouse guards in, screened bottom boards reduced but NOT closed, enough honey plus enough pollen for all winter and all spring. Colonies high enough to miss the spring floods, wind breaks in place, heavy weights on top and upper ventilation set to full. Treat for nosema especially if raising queens. Inventory equipment for next year, replace and repair what's not working, pay beeyard rent.
<b>NOV</b>	Go through your record book and write down all the things you forgot to write down when you were supposed to. Even if you don't get them in the right month you will have them down and maybe can get them straightened out later. Especially important are medication dates, move or split dates, queen suppliers, harvest dates and amounts per colony. This year make fireplace fire starters out of your old dark wax. Gather up the largest pine cones you can find, melt a bunch of that wax, dip the cones in and hold them down and coat them in wax, tie three of them together and sell as is. Or box them for special effect with a how-to-use label. Perfect for the holidays.
<b>DEC</b>	Year end review. Go over the record book again. Check supplies and equipment again. Get queens and bees ordered. Check feed on warm days if there are any warm days. Sleep in at least one weekend. Make sure your sales locations are stocked and ready. Make some Santa bears and bottles to sell and give away. Make a few candles, some ornaments, some creamed honey and honey and nuts for the relatives (no pun intended). Consider attending the state bee meeting and plan to attend the PPBA meeting in January. Buy a new book and learn something new. And remember above all...keep your hive tool sharp and your smoker lit because next year will be better. Happy Holidays.



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**OCTOBER'S FEATURE ARTICLE** (Reprinted with permission of Bee Culture Magazine)

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### **WINTERING - DID LANGSTROTH HAVE IT RIGHT?**

By: Roger Hoopingarner

*Langstroth advocated boring a hole in the center of all the frames in the Fall so that the bees had easy movement between frames. He did this in the Fall as bees would not be inclined to fill the hole with wax at the time.*

In the third edition of his book, *Hive and the Honey Bee*, Langstroth starts off his chapter on wintering bees using his gathered knowledge to describe the biology of how bees live through a northern Winter. He recognized that the honey bee is a tropical species that has adapted its behavior to live in the temperate north. He wrote about putting a thermometer into the center of Winter cluster and finding that the temperature was Summer like. I think that this is a fact that most people do not understand, and probably many beekeepers. The Winter cluster is a sphere of bees that contracts its size (surface area) as it becomes colder outside so as to dissipate less heat. If there is a sufficient number of bees they can maintain brood temperatures in the center of the cluster. Langstroth's use of a thermometer not only proved that fact to himself, it did to his beekeeping friends and those who read his book.

However, it is not clear when he writes about 'cold climates' as to exactly which area of the country he is describing. He wrote the book while living at Oxford, Ohio which is in southwestern Ohio and the bees would normally have flight days during the Winter. To Langstroth this fact was important as he indicated that in cold climates you should not Winter your bees on their Summer stands. He also describes the need for honey for the energy to keep the cluster warm, and that the beekeeper needs to make sure the honey is sufficient and in the right place for the bees to access it during cold periods. He comments that since bees are natives of warm places they do not instinctively place honey in the proper places. I take exception to that statement as, I think, they do place honey in the right places only we, as beekeepers, remove the honey that is on top of the hive and the bees do not have enough time or nectar to replace it in the fall. Bees left alone will place the honey in the right position for the cluster to use it during the Winter. I have known beekeepers that removed as much honey as they could in the Fall and then fed their colonies 60 pounds of heavy sugar syrup. That way the colony placed the honey in the right location for Winter.

In nature, a hollow tree hive, starts as a swarm and builds its comb to hold honey and for raising brood. The honey is placed at the top of the comb and the brood is slowly pushed downward. If the swarm occurs early enough in the season and the colony stores enough food the colony slowly eats its way upward during the Winter. Heat from the cluster warms the honey above it and the bees work their way to the top of the hive. Providing that enough honey was stored the colony survives winter and begins to fill the comb with honey as the next season enfolds. This process of slowly moving up and being crowded downward is repeated as long as the colony remains healthy and queen-right. Beekeepers often disrupt this pattern of nature by removing too much honey and not feeding syrup to make up the 'right' winter stores. Because of our manipulations the honey can also end up in the wrong place and ends up outside of the path of the Winter cluster as it moves upward. I suspect the moving to a compact column was the reason for the generally more successful wintering of the eight-frame hives. Same amount of honey, just placed is a better location for the Winter cluster.

In order for the bees to have access to the honey during the Winter, Langstroth advocated boring a hole in the center of all the frames in the Fall so that the bees had easy movement between frames. He did this in the Fall as bees would not be inclined to fill the hole with wax at that time. Many beekeepers are reluctant to do this to their beeswax frames, but it is a good idea. Having 'holey' frames is beneficial to the Winter cluster.

Langstroth did not like strong winter winds. He thought they took too much heat from the hives. His suggestion, for those areas that had cold Winter winds, was to place sheaves of straw around the hive.

He was adamant about ventilation of the hive throughout the year, but particularly in Winter. His suggestion of putting a couple of small sticks under the cover to allow the escape of moist air is a good one. I read this suggestion many years ago and designed a couple of tapered wedges that fit under the inner cover of the hive.

The upper entrance and ventilation hole is covered from excess wind by the outer cover coming down in front of the hole. The cover needs to be pushed as far forward as possible to allow the bees to use the upper entrance in case snow covers the lower entrance.

Langstroth recognized that bees were aided if they could fly out during the Winter to eliminate waste. He noted that some of these bees that flew during the Winter were lost, but he also was ahead of his time in recognizing that many of these bees were diseased. We now know this to be nosema disease caused by the parasites *Nosema apis* and *Nosema ceranae*.

In *The Hive and Honey Bee*, Langstroth writes for several paragraphs on wintering bees in cellars. He mentioned dry cellars as being important, though on previous pages he emphasized the importance of water for the bees, especially for rearing brood. During the Winter bees normally will have access to water if nothing more than the condensate water from their metabolism. He mentions this earlier in the chapter when he was writing about ventilation of the hive for removing moist air.

Following his discussion on cellar wintering, Langstroth goes into an interesting discourse. He incorporates an article written in the German bee journal, *Bienenzeitung*, by a Rev. Scholtz of lower Silesia. The article was translated from the German by his friend, Samuel Wagner. In the article the Rev. Scholtz describes a system of wintering where the colonies are moved together and stacked in a pyramid. Around and over the hives is built an elaborate insulating structure with air tubes. The structure was called a 'clamp.' It would appear that Langstroth was taken by the system described in the article, though there is no evidence that he ever tried the clamp. So why was he so taken by this wintering system? I suspect that Langstroth recognized all the conditions that were necessary for the proper wintering of bee hives, and this system incorporates most of these conditions. In modern times these conditions are the same as we incorporate into the design and making of our wintering houses. That is, a stable cold temperature along with proper air flow.

This last condition is probably the one thing that plagued the early beekeepers that tried to Winter in cellars. If you read the trials of some of these beekeepers they would take a few colonies into their cellars. The results were great as all of the hives would survive. The next year they would take a few more colonies into the cellar and again the results would be good. Then they would decide that 'cellaring' was the way to go and take all of their colonies into the cellar. The result was a disaster! The most probable reason was that, when they took all of their colonies into the cellar, the area and volume of the cellar retained too much carbon dioxide and the colonies all died. In modern wintering houses the owners are careful to remove the CO<sub>2</sub> so that it does not harm the colonies.

To sum up Langstroth's wintering thoughts and ideas it can best be done by a quote from his book. I thought so much of the quote that I made it bold print when I published the *Hive and Honey bee Revisited*. It is a very precise and concise listing of the requirements of wintering.

***'If the colonies are strong in numbers and stores, have upward ventilation, easy communication from comb to comb, and water when needed – and the hive entrances are sheltered from piercing winds, they have all the conditions essential for wintering successfully in the open air.'***

Did Langstroth have it right when it came to wintering honey bees? I contend that not only did he have it right, but explained it better than many writers since his time.

*Roger Hoopingarner is Michigan State University Extension Specialist in apiculture, retired and the author of the *Hive and The Honey Bee, Revisited* – An Annotated edition of LL's 3<sup>rd</sup> edition.*

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## FALL AND WINTER HONEY RECIPES

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When it's cold outside – here's a couple of dishes to warm you up!

### HONEY CHILI

2 lbs ground beef	1 1/2 teaspoons chili powder
1 cup chopped sweet onion (Vidalia)	1 teaspoon cumin
1 chopped garlic clove	1 teaspoon thyme
1/2 cup chopped bell pepper	1/2 teaspoon salt
1 1/2 diced jalapeno peppers	1/2 teaspoon cinnamon
2 (15 ounce) cans chili beans	1/3-1/2 cup honey
1 (14 1/2 ounce) can of diced tomatoes	



Directions: Crumble ground beef in large pan and brown. Add onion, green pepper, and garlic. Cook until onion is translucent; drain. Add tomatoes, jalapeño peppers, chili beans, chili powder, cumin, thyme, salt and cinnamon. Stir and simmer on low for at least 25 minutes. Add honey; stir again. Serve.

### HONEY PUMPKIN SEEDS

Rinse your pumpkin seeds and remove all strings. Pat dry on some paper towels. Put the seeds in a mixing bowl and add enough honey to coat them. Mix well. (Try coating a spoon with olive oil before using and the mixture won't stick as bad.) Spread the coated seeds out on a non-stick pan (if you use a cooking spray, just use a little bit) and bake at 350 degrees until the seeds are brown and roasted.

For variation, you can add cinnamon and a little brown sugar to the honey – or experience with other spices in the honey.

### HONEY POPCORN SNACK MIX

1 cup (2 sticks) butter	15 cups freshly popped popcorn
1 cup honey	2 cups bite-size rice cereal squares
3/4 cup packed light brown sugar	1 can (about 10 oz) cashew halves
1 teaspoon salt	2 cups unsalted peanuts
1/2 teaspoon baking soda	

Preheat oven to 250 degrees. Spray two 15 x 10 1/2-inch baking pans lightly with cooking spray.

Melt butter in medium saucepan over low heat. Add the honey, brown sugar and salt. Cook the mixture, stirring constantly, for 2 minutes. Remove from the heat. Add the baking soda and mix well.

Combine the popcorn, cereal, cashews and peanuts in a large bowl and toss until mixed. Add the honey mixture and toss to mix (careful, it will be hot).

Spoon equal portions of the popcorn mixture into the prepared baking pans. Bake, stirring occasionally, until golden brown, 35 to 45 minutes.



Mike & Sandy Halby  
6066 Del Rey Drive  
Colorado Springs, CO 80918-1758  
ADDRESS CORRECTION REQUESTED

PLACE  
STAMP  
HERE

## Pikes Peak Beekeepers Association Membership Application

Date: \_\_\_\_\_

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ ZIP: \_\_\_\_\_

e-mail: \_\_\_\_\_

Phone: \_\_\_\_\_

**Annual dues - \$15** (Make check payable to: Pikes Peak Beekeepers Association.)

Mail to: Sandy Halby, PPBA Treasurer  
6066 Del Rey Drive  
Colorado Springs, CO 80918-1758

Phone: 719-528-5483  
e-mail: mandshalby@comcast.net