



## *Catch The Buzz*

**MABA**

**Memphis Area Beekeepers Association** [www.memphisbeekeepers.com](http://www.memphisbeekeepers.com)

P.O. Box 38028, Germantown, TN 38183

Meeting Location: 7777 Walnut Grove Rd # C, Memphis, TN 38120

**MEETING DATE & TIME:** November 11, 2019 – [MABA November 2019 Meeting](#) – Louis Padgett will present “This and That, What and Why – A Year in the Life of a Beekeeper”. We look forward to a great presentation! We will need to enter at the B concourse wing of the Agricenter, and the meeting will be in the A wing. See y’all there!

Importantly, **the November MABA meeting is our yearly Honey Show and Competition!** So let’s have everyone bring their best honey and hive products to be judged. That is how you win! Review the [MABA Honey Show rules](#), prepare your products, and enter them to win your entered class, or maybe even the Premier Exhibitor! Best of luck to everyone!

Make plans for the **December 9, 2019 MABA Christmas Dinner** and end of season celebration! More details forthcoming during the upcoming November meeting!

### **NOVEMBER AND THE BEEKEEPER**

- Feed your light hives as long as the bees are taking the fluid.
- Finish up all winterization of your hives.
- On a cool day when the bees are all inside, weed-eat around your hives.
- Enjoy Thanksgiving!
- Start purchasing next year's bee packages, nucleus hives and queens and equipment.
- Install mouse guards at entrance of hives.
- Finish winter feeding.
- Start to get equipment ordered or begin to build for next year.
- Attend Bee Meetings & bring a friend.
- Make sure equipment is stored properly to stop wax moth damage.
- You can feed syrup when the temperature allows (45-50 degrees).
- Talk to experience beekeepers for winter preps.
- Pay State and Local Club Dues
- Register your hives with the State

### **NOVEMBER AND THE BEES**

- Even less bee activity and cold weather will send them back into cluster.
- On warm days watch for bees to fly out to make cleansing flights and forage for pollen.
- Keep the entrances just small enough for two bees to enter.
- The bees may start to cluster. They may not yet go into a full winter cluster. They may break cluster frequently on warm days and recluster at night. But they will begin to cluster for the winter.



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10/29/2019 National Honey Board Report: <https://usda.mannlib.cornell.edu/usda/ams/FVMHONEY.pdf>

**TENNESSEE:** The weather in TN has been extraordinarily hot and dry. The main nectar and pollen sources have been goldenrod and asters. The Goldenrod and asters are finished blooming across most of the state. Beekeepers across most of the state are reporting high yields of fall honey. The flow was strong enough in some areas that colonies swarmed due to overcrowding and bees backfilling the brood area with honey. Overall, some would say it is the best fall nectar flow Tennessee has seen in over 20 years.

**ARKANSAS:** No report issued.

**MISSISSIPPI:** September was a hot and dry month and that is causing problems with the Goldenrod flow as the nectar is light and more pollen present. Normal amount of losses reported as most of the beekeepers are vigilant on keeping up with treatments for mites and watching for signs of other possible problems while working the hives. Prices remain steady.

### **BEEKEEPING READING LIST**

#### **RAMPANT HONEY FRAUD SPAWNS CREATION OF NEW CERTIFICATION PROGRAM**

<https://www.bee-culture.com/catch-the-buzz-rampant-honey-fraud-spawns-creation-of-new-certification-program/> and [www.inscotech.com](http://www.inscotech.com)

Confusion among honey consumers in Canada and the United States reached its peak over the last few weeks when the Canadian Food Inspection Agency and a lawsuit filed in Kansas alleged that the honey industry in both countries is rife with fraud.

For over 10 years, Mitchell Weinberg, founder of the food fraud investigation firm INSCATECH®, has been speaking about the pervasiveness of food fraud. In responding to the recent news about honey fraud, Weinberg stated: “Finally, consumers are being made aware of the fact that they are being grossly misled about the authenticity of the food they consume. The situation with honey is particularly egregious, because honest beekeepers and a handful of ethical honey packers are battling severely declining honeybee populations, authentic honey shortages and unscrupulous actors in the honey industry.”

INSCATECH® recently launched a new honey authenticity certification program called GenuHoney™, that Weinberg is striving to make the most stringent and transparent food authenticity certification yet. Weinberg stated that honey is the first of several commodities that INSCATECH® will be certifying for authenticity. “Rebuilding consumer trust in honey and other food is paramount to INSCATECH®. GenuHoney™ will provide consumers with certification that they can finally trust”, said Weinberg. Working with a leading provider of authentication technology and food authenticity testing labs Sweetwater Science (United States) and QSI and TSF<sup>2</sup> (United States, Europe and Asia), INSCATECH® has formed a collaboration of forensic, technology and science experts to certify authentic honey. Some of the largest beekeepers and packers in the world have already subscribed to the GenuHoney™ program. Weinberg says that if consumers can be assured about the authenticity of honey, they will be willing to pay for it.

**Read or heard of good, science-based beekeeping articles? Please let us know, we will get them into the MABA newsletter.**



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### UNIT HONEY PRICES BY MONTH

**Retail-Average Retail Price per Pound** across all reporting regions - Data from <https://www.honey.com/honey-industry/statistics/retail-honey-price> used with permission. Based upon average price across all reporting regions. Assumes various sizes sold at the same rate.

	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
<b>2019</b>	\$7.28	\$7.54	\$7.86	\$7.66	\$7.66	\$7.72	\$7.68	\$7.62	\$7.89	\$7.71		
<b>2018</b>	\$7.57	\$7.22	\$7.34	\$7.28	\$7.03	\$7.23	\$7.37	\$7.41	\$7.17	\$7.34	\$7.51	\$7.46

**Average Wholesale Case Price Per Pound** across All Reporting Regions. Data from <https://www.honey.com/honey-industry/statistics/wholesale-honey-price> used with permission. Based upon average price across all reporting regions. Assumes various sizes sold at the same rate.

	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
<b>2019</b>	\$4.16	\$4.32	\$4.33	\$4.41	\$4.41	\$3.55	\$4.51	\$4.42	\$4.46	\$4.52		
<b>2018</b>	\$5.30	\$5.18	\$5.22	\$5.31	\$5.21	\$5.31	\$5.12	\$5.42	\$5.24	\$5.26	\$5.42	\$5.44

To subscribe to the National Honey board newsletter visit: <https://www.honey.com/signup>

### UPCOMING EVENTS

December 9, 2019 – MABA December 2019 Meeting – A successful honey harvest deserves a celebration!

January 25, 2020 – MABA 55th Annual Beekeeping Short Course – We welcome everyone to attend the MABA 55th Annual Beekeeping Short Course! Prepare yourselves for a fun and fact-filled day to learn more about bees and beekeeping! See y'all there!

Need containers? If you need glass jars or plastic honey bears please contact Robert Hodum, 901-603-6492.

### SEE YOU AT THE OCTOBER MABA MEETING, VISIT WITH YOUR MENTOR.

Enjoy the cool weather, now that fall has finally arrived!



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# MA BA

### HONEY-BASED RECIPES

#### 1. HONEY GLAZED BACON WRAPPED PORK TENDERLOIN: Makes 6 servings

##### INGREDIENTS

2 T - olive oil

1 1/2 lb. - pork tenderloin

Kosher salt and ground black pepper

8 slices - bacon, (recommend using regular, NOT thick sliced)

1 cup - pomegranate juice, divided

1/4 cup - honey

1/4 - 1/2 cup - pomegranate seeds, for serving

##### TIP

The glaze left in the pan goes great with blistered or roasted green beans!

##### DIRECTIONS

Preheat the oven to 350°F.

Set aside 2 T of the pomegranate juice. Combine the remaining pomegranate juice and honey in a small pot. Bring the mixture to a boil over medium-high heat, stirring often. Reduce heat to medium and continue to cook, stirring occasionally, until the mixture is reduced by half, about 7-10 minutes. Remove from heat and allow the glaze to cool and thicken while you prepare the remaining ingredients.

Generously sprinkle the pork tenderloin with salt and pepper. In a large ovenproof skillet, heat the oil over medium heat. Place the pork in the skillet and brown on all sides. Remove to a cutting board. Use the 2 T pomegranate juice to deglaze the pan, scraping up any brown bits on the bottom, then remove the pan from heat.

Wrap the bacon slices around the pork, overlapping them so the ends stay secure. Place the pork tenderloin back in the skillet. Pour the glaze over the pork, using a brush to make sure it's thoroughly covered. Place the pork in the oven and roast uncovered, scooping up and brushing the pork with the juices from the pan every 10 minutes. Roast for 25-30 minutes, or until a thermometer reads 145°F.

Remove the pork from the oven and glaze again. Allow to rest for 5 minutes then glaze a final time, sprinkle with pomegranate seeds, and serve.