



Catch The Buzz



Memphis Area Beekeepers Association www.memphisbeekeepers.com

P.O. Box 38028, Germantown, TN 38183

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

MEETING DATE & TIME: October 14, 2019 – [MABA October 2019 Meeting](#) – Bob Whitworth will present “Preparing Your Honey Show Competition Entries”. Be ready to learn about the Honey Competition that we host every year in November, and what it takes to make winning entries. Also, Robert Hodum will present “Winterizing Your Bees”. If you have not prepared your bees for a successful overwintering then this is your opportunity to learn the “do’s and don’t’s” for happy bees next spring. See y’all there!

Make plans for the 2019 MABA Christmas Dinner and end of season celebration, which will be held during the December MABA meeting time, December 9, 2019. More details forthcoming!

Is it time to harvest your honey but other projects got in the way? If you need an extractor please contact **Eddie Nunn**, phone: 901-412-8128, email: thenunfarm@gmail.com

OCTOBER AND THE BEEKEEPER

- Although the work load is lessening, the work you do this month is critical.
- Check that your hives have enough honey stores to survive the winter; you need 60-100lbs of honey for your colony to survive. Check your hive by carefully lifting from the bottom back of the landing board; if the hive feels heavy and you can barely move it, you should be fine. If the hive moves easily and feels light, start emergency feeding so that the bees can store the food for winter use.
- Remember that winter feed is different from spring feed in that it is a 2:1 ratio (sugar/water).
- Feed until the first hard frost when the bees form a cluster or until they stop taking the feed, whichever comes first
- Take steps to prevent mice from getting into your hives, mouse guards or entrance reducers should do the trick.
- Add a windbreak to protect your hives if they are located in an area where winter winds are prevalent.
- Ensure that the bees do have some ventilation at the top of the hive for the release of the moisture produced throughout the winter - if the moisture does not leave the hive, it will collect on the inside of the cover/inner cover where it will condense, chill and drip on the cluster causing sudden drops in temperature and will cause the bees to struggle.
- Another affect of poor ventilation is mildewing and molding on the frames which can sour the honey and give the bees nosema (dysentery) which can destroy a hive quickly.
- Again: Check the hive’s honey stores, watch out for robbing. Configure the hive for winter, with attention to ventilation and moisture control. Install mouse guard at entrance of hive. Finish winter feeding. Attend bee club meetings.



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OCTOBER AND THE BEES.

- The bees are busy gathering the last bits of nectar and pollen they can find. There are a few late blooming flowers that provide both of these (asters, rabbit brush etc) to help the hive prepare for the coming winter.
- They are also busy gathering propolis to seal the hive against drafts which can harm the colony while in cluster formation, drafts/cracks allow cold air to blow into the hive and can chill and kill the outer cluster bees and reduce the overall population which keeps the queen and colony warm.
- The workers are now starting to kick out almost all of the drones to help reserve the honey stores for those bees that will actually help the colony survive. A few drones may be retained throughout the winter for reasons not completely understood so if you see them flying on warm days don't be concerned (unless you see lots of them, then you could have a drone laying queen or an egg laying worker).

9/26/2019 National Honey Board Report: <https://usda.mannlib.cornell.edu/usda/ams/FVMHONEY.pdf>

TENNESSEE: No report issued.

ARKANSAS: No report issued.

MISSISSIPPI: August was a hot month temperature wise. The honey flow is over and quality reported as good. Most are treating with Apivar for routine maintenance at this time and preparing for the Fall and colder weather coming in soon. A good Golden Rod flow is expected to provide extra food until early winter when supplemental feeding may be needed. Prices remain steady.

BEEKEEPING READING LIST

World Beekeeping Awards: First question — is that real honey? - September 13, 2019, from Dadant and the American Bee Journal, <https://mailchi.mp/dadant.com/abj-extra-september-13-2019-world-beekeeping-awards-first-question-is-that-real-honey?e=2bd8d7f9ce>

Apimondia Montreal 2019 has now concluded. Drawing an estimated 4000 attendees, the event featured the World Beekeeping Awards, which included the competition for “Best Honey in the World.”

Each honey entry consisted of three samples, one of which was sent out for “full laboratory analysis” by an accredited facility armed with Nuclear Magnetic Resonance (NMR) technology, while the other two were held for judging and display in the Expo area of the show. Local Canadian volunteer MéliSSa Girard, shown here, received all entries and handled shipments to the lab in the U.S.



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What surprised everyone was that FULLY 45 PERCENT of entries FAILED LABORATORY ANALYSIS. Attendees walking into the competition area immediately noticed missing entries replaced with cards stating, “This exhibit has failed laboratory examination and cannot be judged further.”

Talk around the show centered around the issue of adulteration. Apimondia officials were tight-lipped about the breakdown of reasons for rejection, or those entries’ countries of origin, but stated that the lab tested for such things as illicit sugars, antibiotic and pesticide residues, HMF, and country of origin discrepancies.



As Ron Phipps noted in the pages of ABJ in September, and in a lecture at the Congress, the fight against tainted and/or adulterated honey is ongoing. While it is distressing to see almost half of honey entries failing to meet accepted standards for pure honey, the fact that testing technology appears to be working as designed has to be reassuring. Score one for the good guys.

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
2019	\$7.28	\$7.54	\$7.86	\$7.66	\$7.66	\$7.72	\$7.68	\$7.62	\$7.89	\$7.71		
2018	\$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
2019	\$4.16	\$4.32	\$4.33	\$4.41	\$4.41	\$3.55	\$4.51	\$4.42	\$4.46	\$4.52		
2018	\$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

Think about Volunteering to teach and sell honey at the upcoming festivals in September and October.

October 11-13, 2019 – [The Pink Palace Crafts Fair](#)

We'll need help unloading, selling, demonstrating, and teaching the public about beekeeping, we hope to see you there!

Contact Bob Whitworth if you would like to sign up to **volunteer**, bgw92143@hotmail.com or 901-569-3560

The **[2019 Tennessee Beekeepers Association Fall Conference](#)** will be held October 11 and 12th at the [Hyder Burks Pavilion at Tennessee Tech](#) in Cookeville, TN.

Confirmed speakers include our keynote presenter, [Dr. Leo Sharashkin](#). He is a proponent of natural beekeeping with extensive experience in horizontal hives. Other confirmed speakers include Gene Armstrong, Dennis Barry, Dr. Clarence Collison, Sue Dickhaus, Sterling Earhart, Jim Gentry, Joel Hausser, David Hughes, Dale McCleskey, Judy O'Dell, Charlie Parton, Lynda Rizzarda, Mike Studer, Mike Torda, Jennifer Tsuruda, Susan Welchance, Joel White, Jay Williams, Kent Williams, and Mike Wilson.



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November 11, 2019 – MABA November 2019 Meeting – Speakers and Subject coming soon!
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!

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

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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HONEY-BASED RECIPES

1. HONEY CREAM PUMPKIN PIE: Makes 6 to 8 servings

INGREDIENTS

1 - frozen, unbaked 9" deep dish pie shell

For Honey Cream:

3 T - cream cheese, room temperature

2 T - honey

1 tsp. - vanilla

pinch of salt

For Pumpkin Layer:

1 (15 oz.) can - pumpkin puree

3 - eggs

3/4 cup - brown sugar

1 T - cornstarch

2 tsp. - pumpkin pie spice

1/2 tsp. - salt

1/8 tsp. - ground black pepper

1 cup - half & half

For Whipped Cream:

1 pint - fresh whipping cream

3 T - honey

DIRECTIONS

Preheat oven to 425°F.

Pre-bake the pie shell for 10 minutes, let cool.

Whisk together all the Honey Cream ingredients, set aside.

Whisk together the pumpkin puree, eggs, brown sugar, cornstarch, pumpkin pie spice, salt and pepper until incorporated. Next, add the half & half until well combined.

Pour the pumpkin mixture into the pie shell, spoon the honey cream in dollops around the pie and carefully swirl in with the tip of a knife.

Bake the pie for 15 minutes at 425°F then reduce the heat to 350°F, bake for another 40-50 minutes or until a knife comes out clean and the center is set. Let cool.

Whip the whipping cream until it makes soft peaks and then slowly add in the honey until combined, serve with the pumpkin pie.

TIP

If you don't have pumpkin pie spice, substitute 1 tsp. cinnamon, 1/2 tsp. ground ginger and 1/4 tsp. ground cloves.