LOCAL UPDATE

The South Carolina Beekeepers 2004 spring meeting will be held on March 6, at Bee City which is located along the banks of the Edisto River in Cottageville, Colleton County. This will prove to be an excellent meeting thanks to Archie and Diane Biering who will be hosting our meeting. Bee City has been featured in many national newspaper articles and is high on the list of tourists especially anyone having an interest in honey bees. Make sure to place this meeting date on your calendar. You will hear more about this meeting in the February newsletter. Our summer meeting is scheduled to be held 15-17 July 2004 in Clemson.

Three honorary awards were presented at our “South Carolina Beekeepers” summer meeting in July. June Ponder who lives in Seneca and is president of the “Oconee County Beekeepers” was named the “South Carolina Beekeeper of the Year” for 2003. June currently serves as a regional director on the Executive Committee of the South Carolina Beekeepers. She attends all state meetings and has worked the beekeeping booth at the South Carolina State Fair for many years. June has completed the Journeyman Level of the South Carolina Master Beekeeper Program and is currently working on the Master Level. June has been a busy lady at the local level serving in many capacities such as organizing and serving as coordinator for a South Carolina Master Beekeeper Program certified level short course in spring of 2003. Thirty-two new beekeepers from several counties attended the course and most of them completed all requirements for this level. June has been involved in several beekeeping projects over the years as a community volunteer in Oconee County. She has mentored many young beekeepers and is a regular invited speaker at schools and various organizations. According to Oconee County Extension Agent Howard Hiller, “June has worked hard at the county level to increase the professionalism of the Oconee County beekeepers and the local organization.” Our hats are off to June.

Brian Jeffries, a member of the “Oconee County Beekeepers,” was presented the “South Carolina Junior Beekeeper of the Year” award which is an award given annually to recognize a beekeeper who is 18 years of age or less. Brian is 17 years old and has completed the Certified Level of the SC Master Beekeeper Program. In 2002, he acquired his first bee colony by capturing a swarm from his mother’s colony. Since that time he has caught 3 other swarms and hived them into equipment that he assembled. Brian has managed the colonies successfully and harvested 8 quarts of honey his first year. He works with his two younger siblings in maintaining their colonies and advises them on a regular basis. Keep up the good work Brian.

Henry Nunnery, Clemson University Cooperative Extension Agricultural Agent in York County, was selected to receive the “Extension Agent of the Year” award. This is the second time that he has been selected to receive this award. Henry has worked many years with beekeepers in York and surrounding counties in promoting beekeeping and working with the public on answering bee related questions and addressing various issues. He helped establish the “York County Beekeepers” in 1987 and has played an integral part in that organization. According to Carroll Moore, current president of the York County Beekeepers, “Henry’s dedication to his position as county agent is very evident to all through his enthusiasm for our program and the professionalism which he exhibits in his support and guidance of association affairs. As President, I personally could not ask for a county agent who gives more support than Henry. Many of the accomplishments of our association would not have been achieved without Henry’s influence and sincere desire to help us achieve our goals. He has sacrificed time with his family and at times his health in the performance of his duties as county agent. I have known Henry personally for 17 years, twice now as club president, and I have never heard one adverse comment about him.” Henry has promoted and coordinated beekeeping short courses in York County on an annual basis for many consecutive years. He is one of the few county agents who has participated in the South Carolina Master Beekeeper Program; he completed the certified level of the program in 1999. Henry is a dedicated county agent who cheerfully and unselfishly served all the people in York County. Unfortunately for the York County Beekeepers and the South Carolina Beekeepers, Henry has recently retired from Clemson University. We wish him well in retirement.
and we hope to see him again at our meetings. Thanks, Henry.

The South Carolina Beekeepers presented Winfred Trotter of Liberty with a “Lifetime Membership.” Winfred is a long time member of the South Carolina Beekeepers and the Pickens County Beekeepers where he served 7 consecutive years as president. As a senior-age beekeeper, Winfred has been keeping bees for over 60 years. He willingly has shared his beekeeping knowledge with others over the years and has helped many new beekeepers with needed assistance. Winfred currently manages 50 colonies of bees for honey production. Keep up the good work, Winfred.

WELCOME DAVID TARPY TO NORTH CAROLINA

The new State Apiiculturist at North Carolina State University is Dr. David Tarpy. David grew up in rural Pennsylvania where he cultivated an interest in biology. He has been working with honey bees now for over 10 years. David worked on a Masters degree project with honey bees at Bucknell University where he worked under Dr. David Fletcher. In 1995, he moved to the University of California where he worked under the guidance of Dr. Rob Page. For the last 3 years, David has worked at Cornell University with Dr. Thomas Seeley. At Cornell, his research was on the benefits of multiple mating by queen bees. In particular, he tested how queens that are mated with many drones produce colonies that are less susceptible to chalkbrood infections. David's previous research was focused on various aspects of queen bee biology especially concerning the functionality behaviors. His new faculty position at North Carolina State University will include responsibilities in extension, research and teaching. David has agreed to join us in Clemson next July and participate in our summer conference. I know that you will want to turn out for this meeting so that we can give David a big "Southern Welcome" to South Carolina.

FLORIDA APIARY INSPECTOR, LAURENCE CUTTS, RETIRES

Laurence Cutts officially retired August 28, 2003, as Florida's Chief Apiarist. This will end one of the longest tenures for a chief bee inspector in the Sunshine state. And, there is no question that Laurence's tenure has been more filled with inspection challenges than any of his predecessors. He came to office as the varroa mite situation appeared to be on the wane, but was quickly replaced by introduction of the Varroa mite. Other situations included registration of a series of mite treatments, inauguration of a vigorous trapping program to monitor Africanized honey bees, and finally, introduction of the small hive beetle, Aethina tumida. Florida will certainly miss Laurence's combination of optimism and "can do" attitude that marked almost two decades of incessant change in beekeeping inspection.


HONEY INDUSTRY VOTES TO CONTINUE ITS RESEARCH AND PROMOTION PROGRAM

Washington, Sept. 3, 2003—The U.S. Department of Agriculture announced today that honey producers and importers voted in a July-August referendum to continue their Honey Research, Promotion, and Consumer Information Order.

In the referendum, 59.24 percent of those who voted favored continuation of the program. Those favoring continuation represented 61.37 percent of the volume of honey produced and imported by those voting in the referendum.

To continue the program, voters representing more than 50 percent of the honey produced and imported by those voting needed to favor the program.

The honey research and promotion program is administered by the National Honey Board. It is funded by an assessment of one cent per pound on domestic and imported honey. The order is authorized by the Honey Research, Promotion, and Consumer Information Act. USDA's Agricultural Marketing Service conducted the referendum by mail ballot.

Research and promotion programs help to expand, maintain, and develop markets for individual agricultural commodities in the United States and abroad. These industry self-help programs are requested and funded by the industry groups that they serve. The secretary of agriculture appoints national boards to carry out these programs. The boards conduct promotion, market research, production research, and new product development under the supervision of AMS. The programs are funded by assessments collected by the board, and for import assessments, by the U.S. Customs Service. More information about these programs is at http://www.ams.usda.gov/repromo.htm.


THE HONEY MARKET

The National Honey Board tracks several databases to analyze the honey marketplace. Data from multiple sources, such as the Foreign Agricultural Service and the National Agricultural Statistics Service, allows the Economic Analysis and Program Planning Branch at the USDA to estimate U.S. per capita consumption of honey. In 2002 the estimated per capita consumption of honey was 1.31 pounds per person.

The National Honey Board also purchases data on supermarket sales of honey. This data, supplied by A.C. Nielsen Scantrack, showed that honey volume sales were down 4.6 percent in 2002 compared to 2001. Dollar sales, however, were up 5 percent. The average retail price for honey in 2002 was $2.58 per pound. (A.C. Nielsen Scantrack data is based on data from grocery supermarkets...
with more than $2 million in annual sales. It does not include smaller grocery stores, farmers markets, health food stores, warehouse or discount stores.)

The National Honey Board also sponsors attitudinal and focus groups studies to better understand various honey users' thoughts about honey. In 2002 the National Honey Board sponsored a comprehensive consumer use and attitudes toward honey study. This study determined how consumers currently use honey, identified why consumers are purchasing less or more honey and established the importance of potential claims about honey. The good news is that four out of five households (78 percent) currently have honey in their home. However, A.C. Nielsen data suggest that only 27 percent of households have purchased honey in the past year. This indicates that more than half of the households have honey in the home that is more than one year old.

The study highlighted several opportunities to help the market grow. These include efforts to improve packaging, focus on varietal and organic honeys, expand recipe availability and ideas for nontraditional uses, and educate consumers about honey's benefits in cooking (adding moisture to baked goods, etc.)


BEE STINGS HELP ADDICT KICK LONG DRUG HABIT

A Chinese man claims he overcame drug addiction by letting bees sting him every time he felt the need to get high. The Hong Kong edition of China Daily, quoting the Tianfu Morning Post, says Li, 30, had been addicted to drugs since leaving school 10 years ago.

Li had entered rehabilitation programs many times but had never managed to shake the addiction. In 1999, his girlfriend persuaded him to go live in the mountains for a while in the hope that spending time away from temptation would help.

They rented a house in Songpan County and began a new life. It was there that Li read a magazine article that touted bee stings as a cure for drug addiction.

He found some wild bees on the mountain and let them attack him whenever he felt a craving coming on.

After two years, he finally conquered his addiction. He now lives in Chengdu where he works as a beekeeper.

SOURCE: Ananova, www.dailytimes.com, Pakistan, via the Speedy Bee/May 03.

ABF CONVENTION PROGRAM BRINGS TOP SPEAKERS TO JACKSONVILLE

The program for the American Beekeeping Federation's 2004 convention will include top presenters covering the latest and most important topics for beekeepers.

The ABF will meet in Jacksonville, Fla., Jan. 14-17, at the Sawgrass Marriott Resort and Beach Club, which is actually on oceanfront highway A1A south of Jacksonville at Ponte Vedra Beach.

Speakers and topics are expected to include:
- From Washington, D.C.: Fran Boyd, "How You can Effect Change with your Legislators;" and Larry Yee, "Opportunities in Local and Regional Marketing;"
- From the Beltsville Bee Lab: Anita Collins, "Preserving those Desirable Bees;" and Judy Chen, "Transmission of Bee Viruses by Varroa;"
- From the Tucson Bee Lab: Gloria DeGrandi-Hoffman, "Partnerships that Develop Breakthrough Products;" Diana Sammataro, "Softer Ways to Control Mites;" and Gordon Wardell, "Meeting the Challenge of Developing a Liquid Bee Diet;"
- From University of California-Davis: Eric Mussens, "The Role of Honey Bees on Public Lands;"
- From the Weslaco Bee Lab: Frank Eischen, "Fumigants: Friends or Foes?;" and Patti Elzen, "How Chemicals Affect your Bees;"
- From the Baton Rouge Bee Lab: Tom Rinderer, "Russian Queens and Commercial Applications;" and John Harbo, "SMR Queens: Are they Really Smart?;"
- From the Heartland Apicultural Society: Robin Mountain, "Starting Right with a New Beekeepers Group;"
- "What's Next for the National Honey Board and Packer-Importer Board?"
- Speakers with topics to be announced: Tom Sanford, Laurence Cutts, Roger Hoopingarnr.

For the ever-popular ABF Educational Workshops, these interactive sessions are planned for Saturday morning, Jan. 17:
- "Making Creamed Honey" - Joli Winer
- "Accessing Contract Labor" - beekeeper panel
- "Candles and Beeswax Creations" - Liz Vaenoski
- "Effective Government Relations" - Fran Boyd
- "Queen Introduction Techniques" - beekeeper panel
- "Alternative Mite Controls" - scientists panel
- "Update on Foulbrood Controls" - scientists panel
- "Lessons in Meeting Organization" - Julia Pinnack

On Saturday afternoon, Eric Mussens and Roger Hoopingarnr will conduct a Beginning Beekeeper Short Course.

The ABF Special Interest Groups will meet on Monday afternoon, give attendees an opportunity to focus on issues of interest to Commercial Beekeepers, Honey Producer Packers, Queen and Package Bee Breeders, and Hobbyist/Sideline Beekeepers.
Thursday afternoon is set aside for local activities: a tour to historic St. Augustine, a trip to the St. Augustine Outlet Malls; a golf tournament on the famed Sawgrass course Thursday afternoon; dinner in St. Augustine on Thursday evening.

Other activities will include the Welcome to Jacksonville/Honey Queen Reception on Wednesday evening; the ABF Auxiliary meeting on Thursday morning; the ABF Annual Business Meeting on Saturday afternoon; and the Annual Banquet and Honey Queen Coronation on Saturday evening. Of course, the ABF Trade Show will operate from Wednesday noon through Saturday morning with leading bee supply dealers and manufacturers.

For the latest convention details, contact the ABF Office, PO Box 1337, Jesup, GA 31549, ph. 912-427-4233, fax 912-427-8447, e-mail: info@ABFnet.org, or visit www.ABFnet.org.


COLONIAL BEEKEEPING

by Shannon Grant
Rathdrum, Idaho
(First Place - 2003 4-H Beekeeping Essay Contest)

3.2 million honey bee colonies, maintained by 211,000 beekeepers, are currently thriving in the United States. Aside from the production of honey and beeswax, these bees pollinate the crops that make up one-third of American food production. Despite the cultural and economic importance of the honey bee, little is known about this creature’s humble beginnings in the American colonies.

The true honey bee (Apis mellifera) is not native to North America. Before the introduction of the European honey bee, only bumblebees, solitary bees, cutter bees, and mason bees populated the lands north of Mexico. These bees pollinated plants and produced just enough honey to sustain the entire hive during the frigid winter months.

The Aztecs, who began to dominate the Valley of Mexico during the twelfth century, practiced beekeeping. According to the letters and journals of Hernando Cortez, honey and beeswax were sold and traded in great volume in Tenochtitlan, the Aztec capitol. When Cortez first entered the Aztec empire in 1519, honey was listed among the most important tributes collected by Aztec rulers.

However, honey produced by stingless bees is unable to match the quality and volume of the honey manufactured by European honey bees. These bees create such a surplus of honey that humans can harvest much of it, and still leave enough to nourish the hive. When English settlers arrived in Bermuda in 1609, they were grated by the lack of honey. For this reason, Sir Nathaniel Rich sent his brother, Robert Rich, several hives of European honey bees. These bees proved to be immensely successful in Bermuda, and honey became one of the island’s major exports.

The first European honey bees to touch mainland North America were sent by the Virginia Company in 1621. As of 1985, Eva Crane believes she has found the exact location of their landing. She states that the ships Bonavera and Hopenwell unloaded their cargo north of Petersburg, Virginia, near where the James River runs into the Appomattox River. A letter, dated December 5, 1621 revealed that the bees were shipped with fruit trees, seeds, pigeons, and “57 young maids to make wives for the planters.” Several other shipments arrived in Massachusetts between 1633 and 1638. There are few, if any, records regarding the export of bees to other colonies.

There were a limited number of ways in which the bees could have traveled. Honey bees of this era were kept in hollow logs, wooden boxes, pottery vessels, or skeps. As long as the openings of the hives were covered, the bees could survive inside for at least two to three months. Quite possibly, they traveled more comfortably than other passengers on the eight week sea voyage from England. Skeps, or woven straw domes, were probably the first hives used in colonial America.

Honey bees thrived in the new world. Their importance is documented in journals, letters, and court records from the mid 1600s. A 1641 court case in Salem, Massachusetts determined the ownership of an escaped colony of bees. Also, the town of Newbury, Massachusetts hired a paid beekeeper in 1645. His duties consisted of building hives and ensuring that enough honey was collected for the town’s citizens.

Colonial America’s uses for honey included preparing food and beverages, making cement, preserving fruit, medicinal purposes, and concocting furniture polish and varnish. Because of unreliable roads and storage difficulties, these items were traded only locally.

Native American records prove that honey bees are foreign to lands north of Mexico. During the westward expansion, the bees arrived before the colonists and northeastern tribes referred to them as “white man’s flies.” They also dubbed the mysterious white clover (Trifolium repens) that appeared alongside the bees “white man’s foot.”

Though honey bees traveled ahead of white explorers, they did not reach what is now the Western United States unassisted. Experts agree that Russians shipped honey bees to Alaska in 1809 and California in 1830, but knowledge of those particular colonies’ survival has been lost. However, bees from the eastern states became a permanent fixture in California during 1853. Botanist C.A. Shelton is credited with establishing the first hive in this state. His route involved traveling by ship to Panama, crossing the isthmus, and then taking another boat to California. Honey bees then introduced themselves to Washington and Oregon through natural swarms.

There is no doubt that honey bees were precious to the early Americans. In 1868, a single imported Italian queen bee was valued at $20. Compare this to prices in 2003, where a queen can be had for $14. Since $1 in 1868 is
equivalent to $11.77 in 2003, that queen bee would have a value of $235 today. Additionally, six states elected to make the honey bee their official insect.

Our nation has benefited from nearly 400 years of the honey bee’s labor. Regardless of the time period, this fascinating creature has contributed to the welfare of the human race, and will continue to do so while the aparian art survives.

NOTE: For complete bibliography, see American Beekeeping Federation Newsletter, May/June 2003.

2004 4-H ESSAY CONTEST ANNOUNCED

The American Beekeeping Federation has announced this year’s 4-H essay contest topic “Swarming.” Cash prizes to the 3 top national winners are 1st place $250, 2nd place $100, and 3rd place $50. Each state winner including the national winners receive an appropriate book about honey bees, beekeeping, or honey. The contest is open to active 4-H club members only. 4-H’ers who have previously placed first, second, or third at the national level are not eligible; other state winners are eligible to re-enter. The South Carolina Beekeepers Association will award the 1st place winner in South Carolina a $100 prize. The deadline for essay entry to the Federation is March 1, 2004. Encourage young boys and girls who are members of 4-H clubs in your area to get busy and submit an entry. This program is sponsored by the “The Foundation for the Preservation of Honey Bees, Inc.” For information and contest rules see <http://abfn.org/essay/rules.html>.

SPLITTING A COLONY MADE EASY

Jack Hanel, North Carolina Bee Inspector, shared with beekeepers attending a workshop this spring an excellent way to make a colony split without having to find the queen which is a good technique for beginners or even veterans who sometimes have difficulty in locating the queen. The beekeeper should start the procedure with two strong colonies that have queen excluders above the hive body (or bodies). Take three frames of brood (all stages) from colony #1 and shake off all the adult bees to avoid accidentally transferring the queen. Make sure there are no queen cells present on these frames of brood. Place the three frames of brood in an empty hive body. Ideally, place a frame of drawn comb on either side of the brood and fill the rest of the hive body with frames of honey and pollen from colonies #1 or #2 without any clinging adult bees. Place this new hive body right above the queen excluder of hive # 2. Leave overnight and nurse bees will come up through the queen excluder to tend to the new frames of brood. Next day, remove the new hive body with nurse bees and brood and place it in a permanent position with new bottom and top and introduce a new queen to your split. Do not delay introducing a new queen or the new colony will attempt to raise queen cells resulting in rejection of an introduced queen. Replace any frames removed from colonies #1 and #2 with frames of foundation or preferably drawn comb. You have a new colony and likely helped prevent swarming later on in colony #1 and #2 by relieving brood chamber congestion. Thanks, Jack.

SOURCE: Modified from Henderson County Newsletter, M.A Owings, N.C. State University Cooperative Extension Service, 2/21/03

GROWING GOOD CORN


One year a newspaper reporter interviewed him and learned something interesting about how he grew it. The reporter discovered that the farmer shared his seed corn with his neighbors.

"How can you afford to share your best seed corn with your neighbors when they are entering corn in competition with yours each year?" the reporter asked.

"Why sir, said the farmer, "didn't you know? The wind picks up pollen from the ripening corn and swirls it from field to field. If my neighbors grow inferior corn, cross-pollination will steadily degrade the quality of my corn. If I am to grow good corn, I must help my neighbors grow good corn."

He is very much aware of the connectedness of life. His corn cannot improve unless his neighbor's corn also improves.

So it is with our lives. Those who choose to live in peace must help their neighbors to live in peace. Those who choose to live well must help others to live well, for the value of a life is measured by the lives it touches. And those who choose to be happy must help others to find happiness, for the welfare of each is bound up with the welfare of all.

The lesson for each of us is this: if we are to grow good corn, we must help our neighbors grow good corn.

SOURCE: Tara Beekeepers Association Newsletter.

Nobody Got Hurt in PA or KS SUMMER SPILLS

A truck overturned on a curve for the northbound ramp from Interstate 35 onto Interstate 435 in Northland, KS. About 520 beehives spilled open.

No one was injured, police said. But the angry bees began stinging anyone who came close, including emergency personnel.

Rheuben Johnson’s company, A-Bee’s at Kill Creek Farm of Olathe, was hired to clean up the hives and bees. Johnson specializes in handling bee and wasp problems. He and employees donned protective suits and waded into the bees, righting hives and collecting bees in bunches.

"It is just the most miserable job you can dream of," Johnson said. "There can be 300,000 bees in a pile, and slick stuff. You get them in a box any way you can. And they're unhappy."
Wearing the protective suits in the heat and humidity while hoisting hives weighing 60 to 100 pounds is tough, he said. At times he was walking on a layer of live bees 2 inches thick.

But even with the suits, he still gets stung. "I haven't been stung too much this time," Johnson said, "probably 15 to 20 times. I'm used to it, but it still hurts. If they get you around the eyes it really hurts."

One large truck load of bees was sent on its way about 6:30 a.m. the next day, he said. That was about half of the bees spilled. Most of the rest were expected to be collected and shipped to their destination by the next day.

"You'd be surprised how many people stop, get out of their car and walk up to us," Johnson said. "But once they figure out we're dealing with honey bees, they're pretty quick to turn around."

Even when the hives are gathered, some bees will remain in the grass. Johnson said he will recommend that the fire department hose the area down to kill them so they don't cause problems for nearby residents, such as those at the Northgate Mobile Estates mobile home park.

"Most of the people who live there have been staying inside," said Claycomo Fire Chief Kurt Stephenson.

Still, no major problems from bee stings had been reported, Stephenson said. Most of the bees were staying near the highway at the spill site, he said.

*****

Emergency crews aren't often overheard quoting the Bard.

But Fairview Township firefighters were moved to verse early in June when 100,000 honey bees escaped from their trailer on the Pennsylvania Turnpike just across the York County border in Lower Allen Township, Cumberland County, PA.

"They were saying it was a Shakespearean event," firefighter and engine-driver Steve Smith said. "You know 'To bee or not to bee, that is the question.'"

Not to bee.

Smith and other firefighters were called to the scene to destroy the errant bees, on orders from the Pennsylvania Emergency Management Agency, state police said.

Troopers from the Highspire barracks said beekeeper Thomas Lee Cook of Hatfield, Montgomery County, was transporting several hives westbound when the trailer holding the bees detached from his minivan and bounced along the highway.

The bouncing irritated the honey bees, several of which stung Cook, police said.

Because of the number of loose, annoyed bees, troopers called PEMA for advice and were told to have firefighters destroy the bees because if they swarmed they could pose a danger to humans, police said.

"We used firefighting foam, the same foam we use for car fires," Smith said. "It inhibits the flow of oxygen, which is how it works on car fires."

Not too many firefighters ventured close enough to get a good look at the hives, said Smith.

"We were probably there about an hour, but a lot of us kept our distance," he said. "Someone who's been with the (fire) department for many years said this was a first."

After the bees were euthanized, the trailer was towed away and Cook drove off in his minivan, police said.

The turnpike was closed for 35 minutes.

RECIPES

Honey Butter

Blend:
1/2 cup butter or margarine, softened
1/3 cup mild-flavored honey

Refrigerate and use as desired.

Variations by adding:
1. 2 tablespoons fresh orange or lemon juice and 1 teaspoon grated peel.
2. 1/2 cup uncooked prunes, pitted and chopped.
3. 1 teaspoon cinnamon.

SOURCE: Mississippi Beekeeper's Association

Southern Honey Fried Chicken

3 pounds cut-up chicken
3/4 cup honey
3/4 -1cup buttermilk baking mix
2 teaspoons dry mustard
2 teaspoons paprika
Salt and pepper to taste
Vegetable oil

Coat chicken with honey; set aside. Combine buttermilk baking mix, mustard, paprika, salt and pepper; dredge chicken in mixture. Heat 1/2 inch oil to 375° in 12-inch skillet over medium heat. Carefully place chicken in hot oil and cook about 5 minutes or until underside of chicken is golden; turn chicken pieces and cook about 5 minutes, turning as needed. Reduce heat to low and cook 7 to 10 minutes longer or until chicken juices run clear. Remove chicken; drain on paper towels. Repeat with remaining chicken pieces. Makes 4 to 6 servings.

Tip: Chicken can be browned in hot oil, placed on baking sheet and baked on 350° 20 to 30 minutes or until chicken juices run clear.

SOURCE: Mississippi Beekeeper's Association

Honey Jelly

3 cups strained honey
1 cup water
1/2 cup liquid pectin


Mint & Honey Jelly

3/4 cup boiling water
2 T. dried mint leaves
2 1/2 cups strained honey
Green food coloring
1/2 cup pectin

Pour boiling water over mint leaves; cover and let stand for 15 minutes. Strain; add enough water to make 3/4 cup. Add honey and heat to boiling. Add food coloring to tint light green. Add pectin, stirring constantly. Heat to full rolling boil. Remove from heat; skim, pour into jars. Process in boiling water bath for 10 minutes. Makes 5 (6-ounce) jars.

Honey Lemon Thirst Quencher

1/2 Cup Honey
1/2 Teaspoon lite salt
1/4 Cup lemon juice
7 1/2 Cups Water

Combine ingredients. Using lukewarm water will aid in dissolving honey. Then cool. Makes slightly more than eight 8 oz. servings.


Cucumber-Yogurt Soup

1 cup green seedless grapes
3 cups diced cucumber, seeded and skinned
4 scallions, minced
1 small red onion, diced finely
1/4 cup fresh dill
2 Tablespoons tarragon
1 garlic clove
1 1/2 cups plain yogurt (low-fat or no fat alternative)
2 Tablespoons honey
2 Tablespoons lime juice
Salt and pepper to taste

Blend all ingredients except the red onion together in a food processor or blender. Season and stir in the onion as a garnish. Chill for about 6 or 7 hours to allow garlic and herb flavors to bloom. Adjust the seasoning to taste, then serve.

SOURCE: http://www.rebeccasgarden.com

Respectfully submitted,

William Michael Hood
Extension Apiiculturist
Please mail your change of address to: News for SC Beekeepers, Tammy P. Morton, 113 Long Hall, Clemson University, Clemson, SC 29634-0315.

Name: ____________________________________________

Address: __________________________________________

__________________________________________________

County: ___________ Phone ( ) ____________