



THE BEE SPACE



Will County
Beekeepers
Association
Est. 2011

THE PUBLICATION OF WILL COUNTY BEEKEEPERS ASSOCIATION • JULY / AUGUST 2022

PLEASE JOIN US FOR SUMMER PICNIC:

July 16, 2022 | 1-5 pm
2021 Holt Road,
Minooka, IL 60447
RSVP your spot today at 815.521.9116

FEATURED ACTIVITIES:

- Follow a swarm
- Tour a queen yard
- Play bee bingo
- Enter to win a raffle prize

THIS MONTH IN YOUR HIVES

JULY / AUGUST

- Maintain the space around your hive(s) by trimming brush
- Provide ventilation by propping the outer cover open to allow more air circulation
- Make sure the bees have a water source
- Monitor for Varroa Mites - this is the time to begin treatments
- Harvest honey when super frames are capped
- Watch out for robbing and have a robbing screen ready

WHAT'S HAPPENING IN THE HIVE

Additional information regarding hives management for July and August was kindly provided by John Leibinger. Click to download.

[Chores of the Month – July](#)

[Chores of the Month – August](#)



Picnic Raffle Prizes

DON'T GET STUNG AND MISS OUT!

WillBees will be raffling a full bee hive, a \$100 Meyer's Bees gift certificate and other fabulous beekeeping prizes.

Get in on the action for only \$5 per ticket.

Must be present to win!





DAVE MUSGRAVE AND FRAN MILLER

Honey is a one-ingredient recipe.

Made by bees with help from mother nature herself.

Honey straight from a hive is full of unique flavor and smells based on its location and season. Honey expresses many characteristics and attributes including color, texture, viscosity, taste, smell, and how quickly it may crystalize. These characteristics vary based on what plant and fauna the bees have been collecting nectar from.

Honey bees may visit more than 200 plant species in an average season. Where bees get their nectar and pollen depends on the season and the available blooming plants in the area; bees may travel up to 3 miles to find nectar, pollen and/or water sources. This all contributes to honey taste, color and texture. A single hive can produce radically different colors of honey. Pollen not only adds to a honey's unique characteristics, but it is the traceable indicator, not nectar, to which flowers the honeybee visited during her foraging.

Another impact on honey's color also has minerals, such as sulfur, potassium, calcium, magnesium, sodium, copper, iron and manganese, found in the flower source.

Here is a [link](#) to an NCRS list of native plants for summer and fall honey bee forage.

Most honeys are a blend from various hives and many varieties of flowers. There are also honeys referred to as "univarietal", such as blackberry honey. Univarietal honeys are created by placing a hive in a spot where, within about a 3 miles radius, there is an abundance of one type of plant blooming. Since honeybees will travel up to 3 miles in any direction to forage, much of the nectar and pollen collected will be of one particular plant whose nectar and pollen will be dominant in the honey (at least 45%) to produce a distinct flavor. These honeys are harvested right after a particular flower, usually a crop, is done blooming.

Sometimes a univarietal honey's taste and look seems to correspond to the dominant plant it was foraged from. For example, wild blackberry honey has strong tasting notes of blackberry and even an indigo tint to the color. But often a honey does not have an obvious correlation to the flowers it was foraged from. Buckwheat honey does not really taste of buckwheat – it is a dark-colored honey with a rich, molasses taste.

APPRECIATING HONEY'S DELICATE CHARACTERISTICS

Just about anyone with the inclination can appreciate each honey's character. Here are some simple steps for getting familiar with a honey's character:

- **Observe the honey's color:** What color is the honey? Challenge yourself to try to use descriptions that the color reminds you of, such as "dark chocolate" or "polished walnut".
- **Smell the honey:** How does the honey smell? Sweet, savory, fruity? When working the bees, when I first open a hive the smells are amazing.
- **Honey's Texture:** What texture and consistency does the honey have? Is it thick and smooth or maybe clear and runny? Has the honey crystallized? Nearly all real honey will eventually. The tiny pollen granules in the honey and sometimes other particles allow the crystals to form in the super-saturated solution of sugars.
- **Taste the honey:** Tasting the honey is the best part! The best way to taste several honeys is to gather some toothpicks or small tasting spoons. Take about half a teaspoon of honey and taste it. Is it immediately bright and astringent on the pallet? Or is it warm and super-sweet? Let the honey melt on your tongue. Try to breathe through your nose; it will heighten the tasting experience. Now you can pick-up on the more subtle tasting notes. Hazelnut? Caramel? Burnt caramel? Lemon? Lemon rind?

PROMINENT BEE FORAGING FLOWERS

- Alfalfa is light honey with a nice mild spicy note and floral aroma.
- Blackberry honey is deep and rich and fruity.
- Buckwheat is strong, dark and spicy making it a good choice for marinades.
- Clover is a classic honey that's light, sweet, and floral.
- Goldenrod is a medium to dark honey with a bit of a bite to it, almost spicy.
- Honeysuckle: light in color, the honey tastes as good as the flowers smell
- Wildflower honey is light and fruity yet richly flavored at the same time due to the variety of flowers from which the bees got the nectar.



The color and flavor of honey will vary depending on the nectar source (the blossoms) visited by the honeybees. There are more than 300 different types of honey available in the United States, each of these originating from a different floral source. Honey color ranges from nearly colorless to dark brown, and its flavor varies from delectably mild to distinctively bold depending on where the honeybees foraged. Typically, light-colored honey is milder in taste and dark-colored honey has a stronger taste.

SEVEN COLOR CATEGORIES

The USDA classifies honey into seven color categories as noted below but doesn't include this in the calculation of their grading system:

- Water white
- Extra white
- White
- Extra light amber
- Light amber
- Amber
- Dark Amber



While color is not included in the USDA grading system, many producers, packers, and consumers of honey are interested in the color for a variety of reasons. Looking at the USDA color categories “White” is a category that may not make sense as the honey is not white but colorless.

Color is graded on a continuous scale called the Pfund scale. A Pfund color grader is just a standard, amber-colored glass wedge that goes from light to dark with the color bands expressed in different millimeter measurements. These measurements correlate to optical density of the honey. For example, by looking at the White category on the scale you will see it ranges from 17mm to 34mm – by sliding the honey across you can match up the color.

If you are looking for a more scientific measurement method, you could always use the Lovibond visual comparator (Association of Official Analytical Chemists). A beam of light is passed through the honey and the color is compared to a standard; basically the same system used to determine the color of beer – there is a lot to like about that!

If you are interested in the color from a human health perspective, darker honey is usually higher in antioxidants than lighter honeys. For example, in a study done at the University of Illinois buckwheat honey was found to have 20 times as many antioxidants as sage honey.

I think we all can agree that whatever color honey your bees produce it will taste delicious!!



This month's recipe was provided by the National Honey Board

Honey-Watermelon Pisco

Ingredients

3/4 oz. - honey
2 small chunks - watermelon
3 - mint leaves
3/4 oz. - lemon juice
tonic water, to taste
crushed ice
mint leaves, garnish
petite slices of watermelon, garnish
2 oz. - Pisco (optional)

Directions

Place the two small chunks of watermelon and three mint leaves into a cocktail shaker. Using a muddler (or the handle of a sturdy wooden spoon)

muddle the ingredients to bring out their natural flavors. Add the honey, pisco, lime juice and ice. Shake for eight seconds. Strain the drinks into a glass with crushed ice and add tonic water to taste. Garnish with a slice of watermelon and a mint leaf. Visit www.honey.com more honey recipes.

Share your favorite honey inspired recipe to be published in the next issue of the Bee Space!

JOIN US JULY 16 AT 1 PM

Summer Picnic

Beer, Burgers, Bingo and Bees, Be There!

Reserved your spot today!

Call 815.521.9116

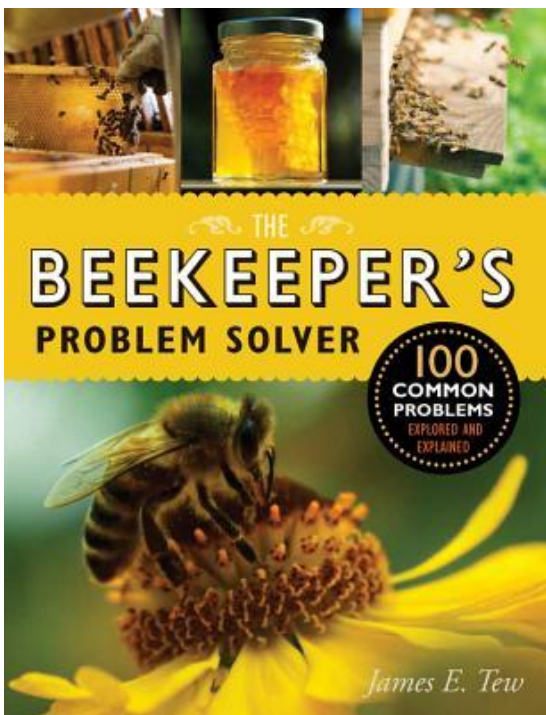




Hello Bee Neighbor

Keith and Sharon Kareiva have created a pollinator sanctuary at their Homer Glen home. They are true bee advocates with pollinator plants galore, a Warre' hive and a koi pond in their front yard! Keith has shared his bee knowledge with various groups over the years including the Girl Scouts.

Thank you, Keith and Sharon!



BOOK NOOK

The Beekeeper's Problem Solver

By James E. Tew

Reviewed by member Dennis E. Wisnosky

Who am I, only a 10 year hobbyist, to disagree with a Ph.D. who has been keeping bees for more than 40 years? So, Processor, let's say that this review is directed at the graduate students who I am guessing wrote much of this. and who's work was perhaps not thoroughly reviewed.

What attracted me to this book was the excellence of its photos. They are all in perfect focus and in color. The exquisite long shots and closeups is truly magnificent.

I can't argue with much of what he says because it is mostly common sense. But, what caused me to read closer began on page 27. "My bees seem to sting more often than is normal". We all have a particular hive that tries to kill us. That is normal – it seems to me. He doesn't say that. He says, "The stinger should be gently removed, although no great harm is caused if this is not done immediately". This advice is dangerous. Look it up.

And, finally page 90 asserts that dextrose is the reason our honey granulates. Huh. Is he the only researcher who got this right? Others say it is glucose. Do I recommend this book? Strangely! Yes. But use your own experiences to decide what to believe.

Our Will Bees lending library offers a vast selection of books and videos for you to enjoy. Be sure to check out a book at our next member meeting.

*Hey beekeeper, what's the word?
Bring your answers to our next member meeting
and impress your fellow beekeepers!*

Apiary **Honey Stomach**
Bee Space **Sac brood**
Crown Board **Trophillaxis**



ON-GOING ED

The SouthWestern Ohio Beekeepers Association SWOBA is pleased to be offering the following free lectures.

Dr. Jim Tew

Plain Talk Beekeeping – Should I Requeen or Not?

The queens in our hives lead a different life than the queens heading a colony in the hollow of a tree. Though it may be difficult to realize, queens in our hives are not leading a life driven by their natural behavior. Beekeepers are constantly intervening in the lives (and deaths) of our colonies. These insects have become expensive and replacing them is no longer whimsical. This presentation discusses when the queen is good enough to keep her job, and when she should be replaced. It is not always an easy call.

Jul 20, 2022 at 7:30 PM in Eastern Time (US and Canada)

<https://swohiobeekeepers.com/m-20-july-2022-jim-tew>

Jay Evans Ph.D. Meeting

August. 24th 2022 at 7:30 PM ET (Eastern Time)

<https://swohiobeekeepers.com/m-24-august-2022-jay-evans>

Breakfast with the Bees hosted by James Konrad

The Fox Valley Beekeepers Association extends an open invitation to all beekeepers to join them via Zoom for a group chat every Saturday at 7:30am Central Time. Guests are encouraged to ask questions and contribute to various topics that relate to the season. Please email James at james@jamesgardenbees.com for more information.

Varroa mite management tools

Randy's Varroa Model on the Web

This tools helps the beekeeper plan treatment options in order to avoid colony “crash” in the off-season.

<https://chickab>

Honey Bee Health Coalition Mite Management Tool

<https://honeybeehealthcoalition.org/varroatool/>

Worth the Watch!

Watch our very own Keith Meiser catch a swarm!

https://youtu.be/_oCwBt29vbM

Bee Czar, Discovery+

EE CZAR explores the bizarre world of bee wrangling and one man’s mission to save the world by saving the honeybee. Check your local cable listing for showtimes.

ODDS & ENDS

Meyer Bees Queens

Multiple races are available: Italian, Carnoliain, Russian, Saskatraz. Nuc and queens are also available. The Meyer Bees beekeeping supply showroom in Minooka is open 6 days a week. For details please contact WillBees member Dave Meyer: dave@meyerbees.com, or 815-521-9116 or visit their website at meyerbees.com

Don't forget to register your hives for free with the Illinois Department of Agriculture.

<https://www2.illinois.gov/sites/agr/Insects/Bees/Documents/beekeep.pdf>

Swap Meet

Let's all start going through our existing equipment and think about donating it to new beekeepers. Items may be things you originally may have used and replaced or have more than you need. At a future meeting we will all bring these items and raffle things off.

Share what you know

- We are looking for people to help contribute to your monthly newsletter:
- Feature articles that you'd like to write
- Review of a book or article in a journal you read
- An educational opportunity that you are aware of
- Pictures that you'd like us to share
- Recipe using honey you would like to share

Please email willbees-board@willbees.org with anything you'd like to share today.

Update your calendar for our upcoming WillBees meetings:

Wednesdays at 7pm: Aug 17, Sep 21, Oct 19, & Nov 16.

BOARD MEMBERS

Patrick Schab, President

Dave Musgrave, Vice President

Donna Andrews, Treasurer

Fran Miller, Secretary

DIRECTORS (years remaining on term):

Keith Meiser (1)

Dave Meyer (2)

Jim Moleski (3)