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# THE BEE LINE



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PUBLISHED BY THE OREGON STATE BEEKEEPERS ASSOCIATION  
Affiliated with American Beekeeping Federation

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## UPCOMING NEWS AND EVENTS

Because of other current news, a review of information from the spring seminar will appear in the May newsletter.

Please send any news for the May newsletter to 1033 Gibson Hill Road by May 1. Thank you.

Site for the summer picnic - usually held the second Sunday in August - is pending. Officers also have discussed a "bee day" and field trip for the summer. Watch future newsletters.

Fall conference - Nov. 11 and 12 in Eugene. Hosted by Lane County Beekeepers, Eugene Garner, president.

## CORRECTION:

Julie Huling is secretary of the Roseburg beekeepers group, not Jake Huling, as listed in the February newsletter.

And, Wes Kester is a former regional vice president, not the regional for 1977 as listed in a newsletter. He served as chairman of the spring seminar and is president of the Willamette Valley Beekeepers Association.

\*\*\*

"Bees are not as busy as we think they are. They just can't buzz any slower."

Kin Hubbard

## HONEY PLANTS WANTED - INFORMATION, PICTURES . . .

Scott Fitzwater, chairman of the Honey and Pollen Plants research and education committee, has been hard at work already this spring. Please heed Scott's message. An effort by all beekeepers is essential if Scott's program is to be successful.

With the advent of the 1977 season in Oregon, one punctuated by a possibly severe drought, knowledge of honey and pollen sources seems paramount to a successful honey crop. Honey production in Oregon is dependent on a few plants that produce an abundance of nectar and are present in sufficient numbers in the agricultural or the wild situations to allow the honeybee to produce an excess honey crop. Failure of one or more of these honey plants, possibly as a result of the drought, would spell disaster but could be circumvented by a move to another source. Further, the location of a bee yard in an area with a great variety of minor plants as well as several major plants which bloom at different periods, would support the bees between main flows and an entire failure of the honey crop could be averted.

Knowledge of these honey and pollen plants, their identification, their blooming period and their individual characteristics, in a given location, are essential to successful beekeeping.

Recognizing this fact and the lack of any sufficient source of this type of information, the Honey and Pollen Plants Committee is compiling a library of these honey and pollen plants in Oregon.

The first phase of our program involves the actual identification of the sources, including the collection of photographs of these plants, descriptions of their physical nature and records of any other pertinent field observations such as length of bloom or length of time the honeybee spends on each flower.

This enormous task, however, cannot be accomplished without the assistance of beekeepers throughout the state. The committee would welcome any volunteers to photograph, to donate prints or negatives and to collect field information on honey and pollen sources in their area. In addition, pressed samples would be a welcome augmentation to the library. Those wishing to help or requesting more information can call or write:

Scott Fitzwater  
3880 S. E. Powell Valley Road  
Gresham, Oregon 97030  
667-2253

### Editor's Notes:

Putting together this newsletter has several rewards - seeing it fresh off the press, putting your address on it and taking it to the post office. And, hoping you will find the information in it worthwhile and interesting.

Right now, I am optimistic. I've just gone over the list of members who joined the association after reading the brochure sent out with the last newsletter. Thirty-eight names! (In case you wonder - in dues, that's \$265). We've also gained members through branch associations, including several new groups formed since January. (We'll list those in a later newsletter).

It's encouraging when someone like Scott Fitzwater (chairman of Pollen and Nectar Plants) takes time out from his busy job to begin a research-education program on honey plants.

(Usually, committee chairmen - unless there's a legislative matter under fire - aren't heard from until asked to give reports at annual meetings).

But, two other tasks we undertook have not been beneficial.

If you recall, the association decided to send this newsletter monthly, hoping sponsors, in the form of advertising, would help pay the costs of printing and mailing.

So, a letter was sent to about 50 business concerns and individuals, asking for support. Only two have answered so far. The California Honey Advisory Board, for one, congratulates the association on its newsletter, but is not allowed to advertise. The board does offer honey cookbooks at cost and will provide its honey recipes and photographs for us to print.

(The second correspondent would be happy for us to include information about its product, but sent no dollars . . .)

The other task we undertook seemed simple enough, and although not concerned with money, does relate to one purpose of the newsletter -- to let people know what branch associations are doing. A form letter to be filled out by a branch officer was sent to the nine branches, to be returned by April 5. Two were returned. (We've waited a few days longer, but no more have come, so are making phone calls in order to give you this information).

We need patience to develop and build this newsletter.

While waiting to hear from sponsors, what more can be done, except to go ahead with the next newsletter?

There is another hope: Although members can't be asked to subscribe to the newsletter until action is taken at the fall business meeting, we can ask for donations.

The cost of publishing the newsletter is about \$50-60 an issue. Mailing by bulk rate costs 7.5 cents each.

Your contributions would be gladly accepted. One dollar or more will do . . .

Connie Petty, Editor

### "CAPPINGS"

Marjorie and Alan Ehry of Dundee donated honey in the name of the Oregon State Beekeepers Association to Oregon's Women for Agriculture "Agriculture Day" at the state capitol March 21.

Gov. Bob Straub, legislators and other guests sampled the honey and other Oregon-grown products.

Theme of the day was "Almost Everything Starts on the Farm" and that included honey.

\* \* \*

The Oregon State Beekeepers Association is again sponsoring honey cookery contests for 4-H youths.

Remind your young neighbors to enter the contests by asking the 4-H county agent for information.

Youngsters must use at least 25 per cent honey in preparing a food. Prizes of \$2.50 goes to the best intermediate cook or team and \$5 for the best senior individual or team, all donated by the Association.

\* \* \*

Here are some late suggestions for naming the newsletter: The Capper, Cappings, Apiarian Times, Bee Stand News, The Honey Dance, Bee Space, Honeydew, Bee Informer, along with The Oregon State Beeline or The Leeline, Hive-Jive, Super News and Beeword.

Sorry, but the deadline had to be called in order to name the newsletter for the February news . . .

\* \* \*

A leaflet titled "Protecting Honey Bees from Pesticides" is available from the Division of Agricultural Sciences, University of California at Riverside, Calif.

\* \* \*

For \$13, you can take a beekeeping correspondence course. The course is offered by the Cooperative Extension Service of Ohio State University.

Address requests to: Jennifer Groce, 1735 Neil Ave., Columbus, Ohio 43210.

The American Beekeeping Federation has opened an essay contest to 4-H youths throughout the nation. A \$250 cash prize will be given to the winner of the best essay on the subject, "The Role of Honey Bees in Feeding the World."

Essays are limited to 750 to 1,000 words and may be typed or handwritten. The deadline is May 1.

For information - or send essays - to Frank Robinson, chairman, Rt. 1 American Beekeeping Federation essay contest, Rt. 1 Box 68, Cannon Falls, Minn. 55009.

\* \* \*

#### BEENAPPERS

The Oregon Department of Agriculture reports two cases of stolen bees. Please note descriptions and brand numbers.

Taken from Dennis Wheeler, 226 Mill Creek Rd., Prospect, Ore. in February - 98 colonies from near Kingsburg, Calif. Branded with DW and WOW California or J-11 on lids, feeders, hive bodies and bottom boards.

Five hives missing since February from Margaret Vaughan's apiary, 42145 Fall Creek Fall Creek. Brandee 7-78.



Heins Honey Co.  
ALBANY, OR.

#### WELCOME, NEW MEMBERS

The following letter is among the responses the association received in response to the brochure telling about the association and its aims and values.

The brochure was sent with some 2,500 copies of The Bee Line in February. The names included most of the registered beekeepers in Oregon, as well as the membership and some names on the mailing list who have either previously been members or who have been placed on the list as potential members.

The brochure also has been mailed to firms and associations as well as individuals who the association hopes will want to support us either through advertising or by contributions.

And, following the letter are the 38 members who joined the association after reading the newsletter and the brochure. Perhaps Joan Vestrom's letter represents their thoughts, also:

"I'm glad the Oregon State Beekeepers Association made out the little yellow "Invitation to You" (brochure). I'd asked the organization last year what the advantages, etc. of belonging were and received no word.

"If you have 15 or so extra "invitations" I'd like to pass them out at a bees and beekeeping class that begins March 29 at Reedsport High School (under sponsorship of Southwestern Oregon Community College). . . . ."

-Joan Vestrom,  
3184 Maple Ct.,  
Reedsport, Or. 97767

To our knowledge, all members joined for the first time, except for Frank Mackaness, who belonged to the association several years ago:

| Name   | Address                         | Number of Colonies |
|--|---------------------------------|--------------------|
| Doyle Morehead                                   | 17401 SE Pine, Portland         | 15                 |
| John Durkin                                      | 1900 NE 134th Pl., Portland     | 4                  |
| A.G. Cholick                                     | 6214 N Missouri, Portland       | 20                 |
| Jim Puterbaugh                                   | 3136 SW 11th, Portland          | 3                  |
| Florence Davis                                   | Rt. 2 Box 369, Portland         | 7                  |
| Edwin Dolan                                      | P.O. Box 65, Corbett            | 1                  |
| Dennis K. Clark                                  | 23780 NE Holladay, Troutdale    | 25                 |
| DeWayne Keller                                   | Rt. 2 Box 900, Ontario          | 2,000              |
| Stephen Zielinski                                | 5400 Hazel Green Rd, Salem      | 15                 |
| Roger Bouse                                      | Rt. 4 Box 517, Astoria          | 7                  |
| Frank Parrish                                    | 33740 Seavy Loop Rd, Eugene     | 20                 |
| D.E. Stone                                       | 162 Mill Creek Dr, Prospect     | 50                 |
| Oren Kennel                                      | P.O. Box 161, Lebanon           | 5                  |
| Ken Altman                                       | 18722 S Abiqua Rd NE, Silverton | 2                  |
| K & P Apiary<br>(Fred Kochis, Doug and Don Page) | Rt. 2 Box 39C, Elgin            | 40                 |
| Rayford Sly                                      | Church Rd, Box 43, Warren       | 35                 |
| Richard Keusink                                  | Box 700, Brookings              | 5                  |
| Ben Delsman                                      | 1134 - 5th St, Hood River       | 8                  |
| Mike & Donna McMurry                             | 11635 SE Revenue Rd, Boring     | 18                 |
| Edgar S. Klock                                   | Rt. 1 Box 417, Nehalem          | 4                  |
| Morford Apiaries<br>(Robert Morford)             | 920 Lake Lowell, Nampa, Idaho   | 500                |
| Jeff W. Smith                                    | 495 W Clarendon, Gladstone      | 5                  |
| Michael Meyer                                    | Rt. 1 Box 159, Clatskanie       | 12                 |

(continued)

|                               |                                      |           |
|-------------------------------|--------------------------------------|-----------|
| James Trent                   | Rt. 1 Box 141, Cloverdale            | 14        |
| Bruce Hubbard                 | Rt. 2 Box 96 860, Rainier            | 6         |
| Irvin Johnson                 | Rt. 4 Box 166, Hillsboro             | 14        |
| Floyd & Gloria Hall           | 47405 SE 160th, North Bend, Wash.    | 80        |
| (Keeps bees in LaGrande, Or.) |                                      |           |
| Bill Mackie                   | 835 Fleishauer Lane, McMinnville     | 15        |
| Stanley P. White              | 1164 NE 63rd St, Salem               | 4         |
| Willard Goesch                | 747 N Court, Prineville              | 283       |
| Ivan Huntley                  | P.O.Box 42, Prineville               | 2         |
| Molly Cooley                  | Box 137, Lakeside                    | 1         |
| Marion Thompson               | 24130 SW Graham's Ferry Rd, Sherwood | 20        |
| (ChickaDee Gardens Nursery)   |                                      |           |
| Joe Palneto                   | 50 Illahe Road, Agness               | 3         |
| Roy Parks                     | Box 1258 Rt. 1, Bandon               | 2         |
| Frank Mackaness               | Rt. 2 Box 225, Troutdale             | not given |

"SPRING"

The time when farmers and golfers start their spring plowing!

anonymous

*Like honey on ice cream but wish it wouldn't get hard?  
Just stir a tablespoon or 2 of evaporated milk  
into a cup of honey - enough to make  
it runny - store in refrig-  
It's Sundae Sauce!*

**HELPFUL HONEY HINTS**

Sylvia Ray of Tillamook sent along some hints for using honey in cooking:

Substitute honey for sugar measure for measure. In some recipes it is well to reduce the amount of other liquid by 1/4 cup if using honey in place of sugar, for instance in less-moist cakes or cookies.

Use a baking temperature 25 degrees lower than called for.

To transfer honey from one container to another - tip it and prop it and let it rrrunnnn-n-n out all day! Or use a rubber spatula...To wipe out a small cup or spoon - use your finger! Mmmmmmm! Measuring cups will let the honey loose better if oiled or wet first.

It's easy and delicious to use honey in lemonade, BBQ sauce, sweet and sour sauce, salad dressings and on cereal.....

A big tablespoon of honey and a big squirt of lemon in a cup of hot water is very comforting to a sore or scratchy throat (and to the soul).

**BRANCH ASSN. NEWS**

Officers, members: Take a look at the list of new members and invite those in your vicinity to your next meeting.

Check with president Morris Curtis, 826-3099 or secretary Glenn Sackett, 664-2807 for more information.

**MID-COLUMBIAN BEEKEEPERS**

The former Hood River group has merged with beekeepers of The Dalles and White Salmon, Wash., to meet at 7:30 p.m. on the first Monday each month. Meetings will rotate among the three towns.

First president is Hugh Holte, 707 E. 18th, The Dalles. Phone 298-1929

Beekeepers meet at 7:30 p.m. May 2 at Wahtonka High School, The Dalles to discuss a constitution. Robert Moser, program chairman, will have charge.

**LANE COUNTY BEEKEEPERS**

President Eugene Garner and Secretary Cyril Crabtree helped Portland beekeepers at a recent show at OMSI.

Beekeepers meet April 11 at Harris Hall, Lane County Courthouse, Eugene. Call Garner, 746-5972 for more information.

Wilbur Long, Cottage Grove beekeeper, will speak.

**SOUTHERN OREGON BEEKEEPERS**

The former Rogue River group meets at 7:30 p.m. Mon. May 2 at the extension hall in Medofrd. Program on bee diseases.

**ROSEBURG**

Roseburg beekeepers have not chosen a title, but may do so at next meeting, May 10, Room 308, Douglas County Courthouse.

Call President H. Leroy Davis, 673-4261 or Secretary Julie Huling, 863-5638 for more information.



#### PORTLAND BEEKEEPERS

Group usually meets second Friday at Far West Savings, Milwaukie. Call President Dave Cressler, 223-2387 or Secretary Marni Henrickson, 771-6383.

#### TUALATIN BEEKEEPERS

Usually meets during the second week, but on different nights.

The May 7 meeting will be a daytime field trip to Bus Peterson's apiary. To join the group, contact President Mark Johnson, 621-3137 or secretary Cary Glusenkamp, 628-1560.

#### TILLAMOOK BEEKEEPERS

Meets third Monday, 7:30 p.m. PUD meeting room, 1115 Pacific Ave., Tillamook. April 18 program will be entomologist-speaker or slides. Contact Pres. Ken Ray at 842-6945 or Secretary Carl Hansard, 842-2984.

#### COOS COUNTY BEEKEEPERS

Meets third Friday, usually at Coos County Courthouse in Coquille. Call President Louie Gillespie or Secretary Jack Piper, 267-6586.

#### WILLAMETTE VALLEY BEEKEEPERS

Group currently hosting shortcourse for 45 beekeepers.

Meets fourth Monday, p.m. at Agriculture Building, 40, Salem. April 25 meeting will be on bee diseases, control and prevention by Dick Benitz, Oregon Department of Agriculture bee inspector.

Call President Wes Kester, 623-2072 or Secretary Bill Bangston, 873-4358. +

#### COOK'S CORNER

The California Honey Advisory Board offers its honey cookbook "Treasured Honey Recipes" for \$31 a hundred, postage paid to all our members. These books sell for 50 cents each. This could be a money-making scheme to help pay to publish the honey cookbook we are aiming to complete before the Oregon State Fair.

What do you think?

Any volunteers to help test recipes?

And remember, please send your original honey recipes (preferably on 3 X 5 inch recipe file cards) soon.

In the meantime, here are a few recipes sent by members and others interested in cooking with honey:

##### "For Fruits or Cole Slaw"

1/2 cup sour cream, whipped

1/2 cup mayonnaise

1/2 cup fresh lemon juice

1/4 cup mild-flavored honey

Fold whipped sour cream into mayonnaise. Beat until creamy. Add lemon juice and honey. Mix thoroughly. For fruit: Top combination of fresh peaches, bananas, pineapple, orange segments and watermelon balls arranged on crisp salad greens. For cole slaw: Add 1 teaspoon salt and 1/2 teaspoon coarse ground pepper. Toss with 8 cups shredded cabbage.

-Californai Honey Advisory Board

Demonstration at spring seminar by Mary Lou Koehler of Gresham

\* \* \*

##### Char Siu (Chinese Sweet Pork)

3 pounds lean pork roast, cut into 1½ x 2 x 6 inch pieces (save bones for soup)

1 clove garlic, crushed

¼ inch slice fresh ginger, grated

1 tablespoon brown sugar

1 teaspoon salt

1 tablespoon dry (not cooking) sherry

3 tablespoons soy sauce

2 tablespoons honey

½ teaspoon Chinese Five-Spice

½ teaspoon red food coloring

½ teaspoon red bean curd

Combine all ingredients except pork. (Blender may be used.) Marinate pork piece overnight in sauce in plastic bag. Roast. Hang pieces of pork by wires or pulled-apart paper clips from top oven rack with a foil-lined or teflon pan to catch drippings.

Temperature: 325 degrees. Time, one to one and 1½ hours 1 to 1¼ hours. Serve slice thin with Chinese mustard and toasted sesame seed.

## THOUGHTS OF SPRING

By Tom Thayer, President

Our spring is back to normal, cool and rainy with spurts of sunshine, and it's hard to tell what the early honey flows will be like.

Watch your bees closely during the next month for disease and running short of stores. It's now that your management will be the factor in successful production of honey throughout the season.

Remember to register your bees and their locations with the Agricultural Stabilization and Conservation (ASCS) office in your vicinity in order to receive help should your bees be sprayed by a pesticide. Also, place signs in bee yards — both standing, to be seen from the road, and laying down, so the aerial applicator may read it. If you have losses due to spraying, document the loss, evidence and take photographs and report to the ASCS office, as well as to a member of the executive council of the Oregon State Beekeepers Association. (See listing elsewhere in newsletter).

Thank you all for your participation in the spring seminar. We look forward to seeing you and others at the summer workshop-picnic.

### SOME OTHER POINTS:

1. The Department of Agriculture has asked support for the purchase of a fumigation machine so that burning of hives infected with American Foul Brood (AFB) will not have to be destroyed by burning. After several phone calls, the consensus seems to be we should approve and encourage the purchase. The Association will make a donation toward the machine.

2 The Lane County Beekeepers Association extended an invitation to host the fall conference November 11 and 12 in Eugene. Conference theme will be "Economics of Beekeeping in Oregon." Mark your calendars now.

3. The following changes to the constitution and by-laws have been drawn up by Jack Piper, regional vice president. These will be discussed and acted upon at the fall convention.

### SUGGESTED CHANGES IN CONSTITUTION & BY-LAWS Article IV. Officers

Section 1. Change the word "three regional vice presidents" to "four regional vice presidents." These shall constitute the executive committee. The four regional vice presidents shall be known as regional vice presidents 1, 2, 3, and 4.

Section 4. Method of election. The president, vice president, secretary-treasurer and the four regional vice presidents shall be elected by a majority of the members present at the annual meeting.

Addition to Article IV, Section 1. The outgoing president shall become a member of the executive committee. The term of office shall run until being replaced by the next outgoing president.

Article 5. Section 3. Special meetings of the entire membership may be called by the president, or can be called upon written request of the executive committee; also by request of one-fourth of the regular membership.

Article 5. Section 4. Change word "twelve" to "30 percent" of membership in good standing shall constitute a quorum at all meetings of membership.+

## CLASSIFIED ADS

For Sale: Equipment and 100 hives of bees after May 15, 1977. Robert Mosser, 929 Lamber St., The Dalles, 97058. Phone 298-5061

Bee Service: 100 Colonies, supers, operating equipment, pollination contracts, locations. Rick Hovgaard, 5990 SE King Road, No. 8, Milwaukie, 97222. Phone 256-0570 days, 654-8417 evenings.

For Sale: 100 2-story hives, dove-tailed deeps, wired frames. \$6,500 or will sell small lots for \$70 each. 400 K.D. deep supers with frames, \$6 each. 200 assembled, painted deeps with wired-frames, \$11.50 ea. 300 pounds foundation, \$2.30 pound. Wild Mountain Honey Co-op, Rt. 3 Box 2374, Hood River 97031 Phone 386-5442

Seven well-established, strong three-story colonies. \$45 each. Doug Petty 1033 Gibson Hill Road, 928-7924.

20 percent off on 8 1/8" foundation. Frames, 27 cents each. Heins Honey Company, 2100 S. Jackson St. or P.O. Box 517, Albany.

Large variety of pineboard bee equipment. Assembled hive, \$17.50. Send for price list. Western Pine Products, 4678 Glen Echo Way, Central Point, 97502. 664-2807 or 664-1355.

3-Frame nucs in new equipment. 8 or 10-frames, \$37.50 each. Western Pine Products, 4678 Glen Echo Way, Central Point, 97502 Phone 664-2807 or 664-1355.

\* \* \*

DID YOU READ THE  
ARTICLE ABOUT  
PRES. TOM & CATHERINE  
THAYER  
IN THE  
APRIL 25  
WILLAMETTE WEEK  
NEWSPAPER?  
CHECK YOUR  
LIBRARY.

\* \* \*

## SUCCESSFUL FOOD PRESERVATION WITH HONEY

### FREEZING WITH HONEY

Many fruits can be successfully frozen in a mild flavored honey syrup. Suggestions for success are:  
1. Freezer must be equipped with a zero or below temperature control. A freezer without a separate temperature control in a refrigerator is not a below zero freezer.  
2. Use only firm, fully ripened fruit. Freezing does not improve flavor or quality.

#### Honey Syrup

*Honey should be light in color and mild in flavor. It will then enhance the fruit's flavor and color. Thin to medium syrup is recommended for best results.*

#### Thin Syrup

*1 cup mild flavored honey to 3 cups very hot water = 4 cups syrup. Blend and chill before using.*

#### Medium Syrup

*2 cups mild flavored honey to 2 cups very hot water = 4 cups syrup. Blend and chill before using.*

*Allow 1 cup chilled syrup for quart containers.*

### FREEZING PEACHES

*Two pounds of fresh peaches is usually sufficient for 1 quart container. Work with small quantities. Wash peaches. Immerse in boiling water 1 minute. Cool in cold water. Slip skin off one peach at a time. Pit and slice it directly into carton containing chilled syrup. Place crumpled piece of foil on top to keep fruit under syrup and to prevent darkening. Seal at once, date and freeze.*

### FREEZING APRICOTS

*Wash apricots. Peel (if desired). Cut in half and pit. Slice each apricot directly into carton containing chilled syrup. Place a crumpled piece of foil on top to keep fruit under syrup and to prevent darkening. Seal at once, date and freeze.*

### FREEZING STRAWBERRIES

*Wash firm ripe strawberries gently in ice water. Hull and slice in half. Carefully blend 1/2 cup of chilled honey syrup into 4 cups prepared berries. Pack gently into freezer containers. Seal, date and freeze.*

#### Information compiled by:

Mona Schafer - Home Economist  
California Honey Advisory Board  
P. O. Box 32  
Whittier, California 90608

### CANNING WITH HONEY

*Ripe apricots, peaches, pears and plums can be canned in honey syrup. As a guideline you will need the following amount of firm ripe fruit to yield one quart when canned:*

|   |                            |
|---|----------------------------|
| <b>Peaches</b> 2 to 3 pounds              | <b>Pears</b> 2 to 3 pounds |
| <b>Plums</b> 1 - 1/2 to 2 - 1/2 pounds    |                            |
| <b>Apricots</b> 1 - 1/2 to 2 - 1/2 pounds |                            |

*For each quart jar figure 1 or 1-1/2 cups of honey syrup. According to sweetness of fruit and personal taste. Blend 2 to 3 cups mild flavored honey into 4 cups boiling water. Wash, peel, slice, pit or core fruit. Note: Fruit does not require use of ascorbic acid color keeper if peeled and sliced directly into syrup. If prepared in quantity, treat with color keeper. Precook fruit in hot syrup until limp.*

*Pack loosely at once in hot, sterilized jars. Cover immediately with syrup to within 1/2-inch of top of jar. This "head space" is important. Cap at once as manufacturer directs. Process in boiling water bath 20 minutes for pints, 25 minutes for quarts. Count time when water comes to rolling boil.*

### UNCOOKED HONEY JAM RECIPES

#### Preparation:

*Wash, stem and crush berries. Pit, slice and grind other fruits through fine food chopper.*

#### Directions:

*In two-quart bowl, measure 3 level cups ground fruit and fresh lemon juice (see below). Stir well. Slowly sift in 1 package (2-ounce) powdered fruit jam and jelly pectin. Stir vigorously. Let stand 30 minutes stirring occasionally. Add 5 cups mild flavored honey. Mix well. To keep jam for some time, put in covered pint jars (no paraffin needed). Chill at least 24 hours in below zero freezer. Opened jars must be refrigerated.*

#### Note:

*Peaches and apricots should have fresh lemon juice added immediately after grinding to prevent darkening or "pre-setting."*

#### AMOUNTS OF GROUND FRUIT AND LEMON JUICE TO MAKE 3 CUPS

|   |  |
|---|--|
| <b>Boysenberry, Loganberry,<br/>Red Raspberry, Youngberry<br/>or Sour Plums</b> | <i>3 cups fruit -<br/>No lemon juice</i>                     |
| <b>Fig, Blackberry, Peach,<br/>Sour Cherries, Strawberry<br/>or Elderberry</b>  | <i>2 - 3/4 cups fruit plus<br/>1/4 cup fresh lemon juice</i> |
| <b>Apricot, Sweet Cherries<br/>or Sweet Plums</b>                               | <i>2 - 1/2 cups fruit plus<br/>1/2 cup fresh lemon juice</i> |



Tom Thayer

# ROYAL NECTAR

"Pure Raw Honey"

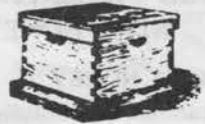
36730 S.E. Hauglum Road  
Sandy, Oregon 97055  
(503) 668-6604



## RAMSEY BEE SUPPLY

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BROOKS, OREGON 97305

Kenneth C. Ramsey, Owner  
(503) 390-2829



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PORTLAND, ORE. 97213



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DEADLINE FOR INFORMATION  
FOR MAY NEWSLETTER IS MAY 5

OREGON STATE BEEKEEPERS ASSN.  
1033 Gibson Hill Road  
Albany, Oregon 97321

BULK RATE  
U.S. POSTAGE  
PAID

Permit No. 116  
Albany, Oregon