

The Bee Line

Volume 15
Number 6

Newsletter of the
Oregon State Beekeepers Association

August
1991

Dallas, OR, girl wins ABF 4-H beekeeping essay contest

Exhaustive research provided the foundation for the top writer in the 1991 American Beekeeping Federation 4-H Beekeeping Essay contest, which had the theme, "Honey Use in My Community."

Jennifer Diane Bittel, a 13-year-old eighth grader from Dallas, OR, earns a \$250 cash prize for her essay, which she titled "What is Buzzing in Polk County." She developed survey forms and gathered data on honey use in her community from eight beekeepers, two honey processors, 100 consumers, seven food manufacturers, 20 retail stores, 30 restaurants, eight institutional food service establishments, and nine schools.

Jennifer's survey data became the basis for her winning essay: 22% of consumers use honey weekly and 35% use one to two cups per month, she found, but 60% of the restaurants don't serve honey at all. Some of the cooks she interviewed shared honey recipes with her; with these she

compiled a booklet to help "keep things buzzing in Polk County."

Jennifer has been in 4-H three years. She plays the piano (6 years) and the violin (5 years) and has two pet lambs - Clarence and Florence.



Placing second and winning a \$100 cash prize is Ryan Daniel Smith, 11, of Wellington, Nevada. Winning \$50 for her third place essay is Msrie Renner, 15, of Clearbrook, VA.

In addition to their cash awards, the three essayists will receive a book on beekeeping as will each of the state winners from the other 18 states which submitted essays.

"The quality of this year's essays made the work of the judges difficult," says ABF Secretary Troy Fore. "The top half-dozen scored very close together. Any one was worthy of a top prize.

"This essay topic took the students out into their community to talk to our customers, the users of honey. Next year's topic is designed to do the same on the subject of pollination."

The topic of the 1992 ABF 4-H essay is "The Results of Honey Bee Pollination in My Community." The essayist is to first determine which foods benefit from honey bee pollination, then survey consumer and food service use and retail sale of these foods as well as farm use of bees for pollination.

OSBA HAPPENINGS

1991

- August 11 SUMMER PICNIC, 12:30 pm
Fern Ridge, Eugene - Orchard Pt
- August 11 Executive Meeting, 10 am "in the
park." Coffee and doughnuts
provided
- Aug. 22 - Sept. 2 State Fair
- August 26 Honey Cooking Contest
- Oct. 28-31 NHB Fall Meeting, Portland
- Dec. 6 & 7 OSBA Annual Convention, Salem

1992

Joint Oregon/Washington Convention
Hosted by OSBA

Bee plants in the garden

St. Johnswort

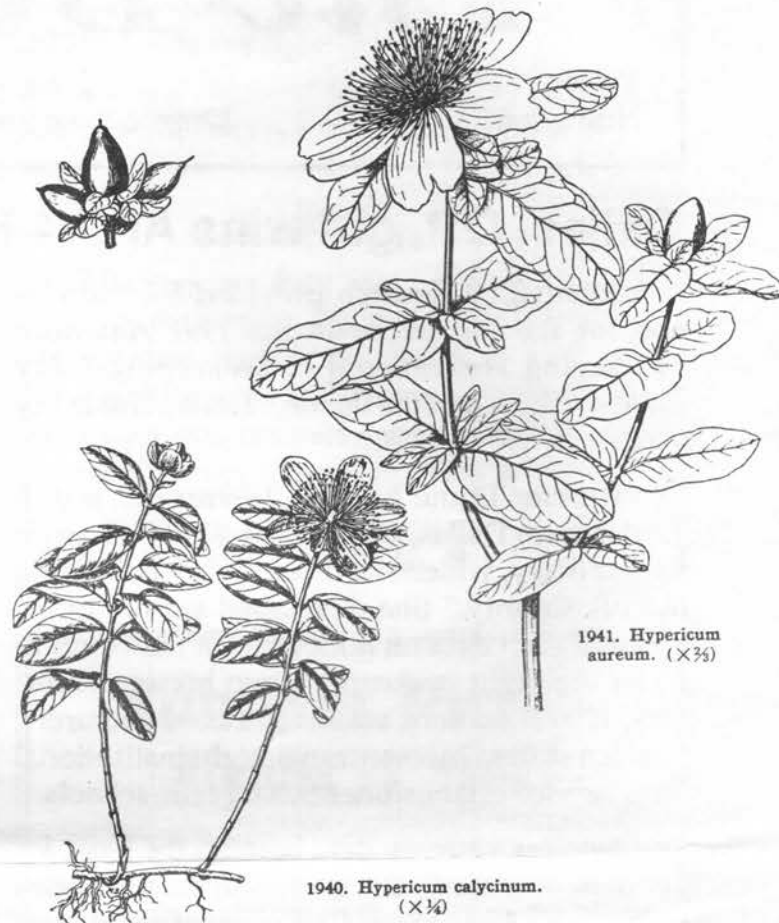
by B.A. Stringer

The most common garden variety of St. Johnswort is also known as Aaron's Beard. It forms a tough dense covering of the ground, spreading by underground stems, and seldom gets over 18" tall. Brilliant yellow flowers appear in mid summer and produce abundant pollen from hundreds of stamens. Five petals arise from the onion-shaped flower base, which remains after bloom as an attractive fruit.

The vigorous stems compete successfully with tree roots and may also be used for erosion control. However, this vigor may become a problem if St. Johnswort invades other plantings. Every two or three years, the ground cover may be tidied by mowing off the stems at about 6" before new growth begins in spring.

This useful garden plant has a weedy relative by the same name, which is also attractive to honey bees. Locally called Klamath weed, Tipton weed and goat wee, it is common west of the Cascades and may be important in some areas for pollen. Nectar is of secondary importance. *Hypericum perforatum* may be identified by its small golden flowers in June and July and the tiny "windows" apparent in the leaves when held against the light.

St. Johnswort was probably so named because it blooms around St. John's Day, June 24. Where it is abundant in massed plantings or in weedy areas, the plants can be a good source of pollen and some nectar for honey bees.

1940. *Hypericum calycinum*.
($\times \frac{1}{4}$)1941. *Hypericum aureum*. ($\times \frac{3}{8}$)

B.A. Stringer is co-author of *Nectar and Pollen Plants of Oregon and the Pacific Northwest*, an illustrated dictionary of northwest bee plants. It is available from Honeystone Press, PO Box 511, Blodgett, OR 97326, for \$11.95 postpaid.

1991 Oregon State Beekeepers summer picnic

Date August 11, 1991
Where Orchard Point Park at Fern Ridge Reservoir
Time 12:30 pm – Snacks will be available at 11 for early arrivals
Lane County Beekeepers Association is sponsoring in part and are providing donuts, drinks, and dessert. Park features game areas, horseshool pits, swimming, concessions, sailboard rentals, boat ramps, marina, paddle boats and jet ski rental.
 We have reserved a private picnic area – Unit #3 – Park is open from 8 am to 7

pm. Picnic is a potluck (everyone is responsible for bringing their own table ware.)

A Beekeeper Flea Market is also featured. We will have a table for you to display used beekeeping equipment that you would like to bring and sell. If interested please label each item with your name and price.

Please Note that there is a \$2 per vehicle admission fee!

Beekeepers are encouraged to bring the entire family for a full day of fun and fellowship!

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OREGON STATE FAIR



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State Fairgrounds, Salem, Oregon

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ADVERTISING RATES

Business ads, per issue:

Business Card Size	\$7.50
Quarter Page	20.00
Half Page	35.00
Full Page	100.00

Classified ads, per 30 words:

OSBA Member	\$2.00
Non-member	3.00

Deadlines are the 15th of the month before the ad is to appear. Make checks payable to the OSBA.

BEES & BEEKEEPING SUPPLIES



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FREE Catalog (503) 256-4231.

Courtesy of:

Jelly or jam sweetened with mid-flavored honey always requires the use of commercial liquid or powdered pectin. The consistency of the jelly or jam is of a soft spreading texture. Once opened, it keeps firmer under refrigeration.

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.

PEACH JAM

- 4 cups (about 3 lbs.) fully ripened fresh peaches
- 2 tablespoons fresh lemon juice
- 7-1/2 cups mild-flavored honey
- 1 bottle (6 ounce size) liquid fruit pectin

To prepare fruit; wash, peel and pit peaches. Chop or coarsely grind peaches, blending with lemon juice. Measure prepared fruit, packing down in cup. (Should measure 4 cups.) In 6 to 8-quart saucepan, mix fruit and honey. Bring to full rolling boil. Boil hard 1 minute, stirring constantly. At once, stir in liquid fruit pectin. Return to heat and bring to full rolling boil. Boil hard 2 minutes, stirring. Remove from heat. Skim off foam with metal spoon. Alternately stir and skim 5 minutes to cool slightly and prevent fruit from floating. Ladle into hot sterilized glasses. Seal with 1/8-inch hot paraffin. Makes about twelve (6 fl. oz.) glasses. Let jam set 2 weeks before using.

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:

- Peaches—2 to 3 pounds
- Pears—2 to 3 pounds
- Plums—1-1/2 to 2-1/2 pounds
- Apricots—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.

HONEY APRICOT BUTTER

To make 1-1/2 quarts apricot pulp; cook pitted halves until soft, adding only enough water to prevent sticking. Press through sieve and measure. Add 3 cups honey. Cook and stir until thick, about 1/2 hour. Add 2 tablespoons fresh lemon juice. Pour hot into sterilized jars, leaving 1/2-inch head space. Adjust caps. Process pints 10 minutes in boiling water bath at simmering temperature (180 to 185 degrees). Makes about 3 pints.

STRAWBERRY JAM

- 4-1/2 cups prepared fruit
- (about 2 quarts ripe strawberries)
- 1 box (1-3/4 ounces) powdered fruit pectin
- 7 cups mild-flavored honey

Crush fully ripened strawberries completely, one layer at a time. In 6 to 8-quart saucepan, measure 4-1/2 cups prepared fruit. Add powdered pectin to fruit, mix well. Place over high heat. Bring to full rolling boil, stirring constantly. At once, stir in honey. Bring to full rolling boil. Boil hard 2 minutes, stirring constantly. Remove from heat, skim off foam with metal spoon. Alternately stir and skim for 5 minutes to cool slightly and prevent fruit from floating. Ladle into hot sterilized glasses. Seal with 1/8-inch hot paraffin. Let stand, unopened, until cool and set (about 24 hours). Makes about twelve (6 fl. oz.) glasses.

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**Premium List and Rules
BEES AND HONEY**

All exhibits must have been produced in the apiary of the exhibitor during the year 1990 and under direct management of the exhibitor. Premiums will be restricted to exhibits within the State of Oregon, and to beekeepers who have honey bees registered with the Oregon State Department of Agriculture. **First time exhibitors must notify Superintendent in order to be eligible for Rosette Award.**

Honey must be that purely produced by bees with no additives, entered under the proper classification and be true to type and of characteristic flavor and color. All honey not otherwise protected, must be enclosed in cellophane by the exhibitor. All bees and honey to be judged by Oregon State Beekeepers' Association Rules and Guidelines. Nucleus can be removed after judging, or replaced with fresh nucleus.

Each entry form must identify exhibitor's category—Commercial or Hobbyist. Commercial Beekeepers are defined as those having 20 or more hives and producing honey to sell to the public. Hobbyist exhibitors are defined as those who have under 20 hives and who produce honey and other bee products primarily for their own use.

**BEE DIVISION
MINIMUM QUANTITY:
QUEEN AND BEES IN SINGLE FRAME NUCLEUS
(QUEEN MUST BE MARKED)**

PREMIUMS OFFERED PER SECTION		
1st—\$7.00	2nd—\$5.00	3rd—\$3.00

**CLASS 1001—BEES
Sections 01 - 03—Commercial Exhibitors Only**

- Section**
01 Caucasian
02 Italian
03 Carniolan

Sections 04 - 06—Hobbyist Exhibitors Only

- 04 Caucasian
05 Italian
06 Carniolan

**HONEY DIVISION
MINIMUM QUANTITIES**

Comb Honey—3 Sections or 3 Rounds All Other Honey—3 Pint Jars
Extracting Frame—3 Frames Extracted Honey—3 One Pound Jars

PREMIUMS OFFERED PER SECTION		
1st—\$7.00	2nd—\$5.00	3rd—\$3.00

**CLASS 1002—HONEY, EXTRACTED
Sections 01 - 09—Commercial Exhibitors Only**

- | | |
|---|---|
| Section | Section |
| 01 Alfalfa and/or Sweet Clover | 07 Any Other Wildflower—State Source on Entry Form |
| 02 Clover | 08 Any Other Mixed Flowers—State Source on Entry Form |
| 03 Fireweed | 09 Any Other Source—State Source on Entry Form |
| 04 Vetch | |
| 05 Blackberry | |
| 06 Any Other Fruit—State Source on Entry Form | |

Sections 10 - 18—Hobbyist Exhibitors Only

- | | |
|---|---|
| 10 Alfalfa and/or Sweet Clover | 16 Any Other Wildflower—State Source on Entry Form |
| 11 Clover | 17 Any Other Mixed Flowers—State Source on Entry Form |
| 12 Fireweed | 18 Any Other Source—State Source on Entry Form |
| 13 Vetch | |
| 14 Blackberry | |
| 15 Any Other Fruit—State Source on Entry Form | |

**CLASS 1003—HONEY—OTHER TYPES
Sections 01 - 08—Commercial Exhibitors Only**

- Section**
01 Comb Honey, Any One Variety (Round Section)
02 Comb Honey, Any One Variety (Square Section)
03 Chunk Comb Honey, Any One Variety
04 Creamed Honey, Any One Variety
05 Extracting Frame Full Depth, Any One Variety
06 Extracting Frame Shallow, Any One Variety
07 Extracting Frame, Western, Any One Variety
08 Extracting Frame, Semi, Any One Variety

Sections 09 - 16—Hobbyist Exhibitors Only

- 09 Comb Honey, Any One Variety (Round Section)
10 Comb Honey, Any One Variety (Square Section)
11 Chunk Comb Honey, Any One Variety
12 Creamed Honey, Any One Variety
13 Extracting Frame Full Depth, Any One Variety
14 Extracting Frame Shallow, Any One Variety
15 Extracting Frame, Western, Any One Variety
16 Extracting Frame, Semi, Any One Variety

BEESWAX DIVISION
MINIMUM QUANTITY: One 2 Lb. Piece
BEESWAX NOVELTIES WILL NOT BE ELIGIBLE
FOR PREMIUM AWARDS IN THIS DIVISION

CLASS 1004—BEESWAX

PREMIUMS OFFERED PER SECTION

1st—\$7.00 2nd—\$5.00 3rd—\$3.00

Section

- 01 Natural or Sunbleached—Commercial
- 02 Natural or Sunbleached—Hobbyist

CLASS 1005—THE FAMILY APIARY

The display must show three main products from your apiary: extracted honey, comb honey, and beeswax; with a minimum of 10 pounds and a maximum of 15 pounds total products. The design may include tools used in beekeeping, honey plants and products of the honey bee. Varieties in texture, shapes, forms and color add interest. Be imaginative. Displays must be maintained for the duration of the Oregon State Fair. The display area shall be 2' x 3'.

PREMIUMS OFFERED PER SECTION

1st—\$20 2nd—\$15 3rd—\$10 4th—\$5

Section

- 01 Commercial Exhibitors
- 02 Hobbyist Exhibitors

CLASS 1006

BEE POLLINATION IN FOOD PRODUCTION

The display should highlight bees' role in food production. Open to individuals or associations. The display area will be 2' x 3'. Displays will be judged on educational value and quality of design.

PREMIUMS OFFERED PER SECTION

1st—\$20 2nd—\$15 3rd—\$10 4th—\$5

Section

- 01 Commercial Exhibitors
- 02 Hobbyist Exhibitors

HONEY RECIPE CONTEST

Sponsored By

THE OREGON STATE BEEKEEPERS ASSOCIATION

Special Rules

1. All recipes must use **Oregon Honey** as their primary sweetener. Bring two copies of the recipe typed or printed on 4" x 6" cards. Name and address must be included on recipe cards.
2. The Oregon State Beekeepers Association shall award prizes for the following categories: Adult Division (age 18 years and older), Main Dish (4 Cup serving). Children's Division (up to 18 years), Funniest **BIG** Honey Cookie.
3. For further information, contact Marjorie Ehry, 19500 N. Hwy. 99W., Dundee, OR 97115, Phone: 864-2138 or Coralee Cox, Oregon State Fair, 2330 17th St. N.E., Salem, OR 97310, Phone: 378-3247.
4. Bring entries to Jackman-Long Building Demonstration Stage by 11:00 a.m., Monday, August 26. Entries shall be pre-judged and top three of each category shall be judged at 2:00 p.m.

OREGON BEEKEEPER'S ASSOCIATION TROPHY

1990 Winner—Bill Ruhl, Multnomah County

The Oregon Bee Association will present a revolving trophy to the Sweepstakes Winner in the Bees and Honey Division. The winner each year will have his or her name engraved on the trophy, which will be retained until the next Fair. The trophy becomes the permanent property of the first exhibitor to win it for a total of three years. Sweepstakes points to be counted as follows:

1st—5 Points 2nd—3 Points 3rd—1 Point

In case of a tie, the exhibitor with the most blue ribbons shall be the winner.

BEES AND HONEY DIVISION
FIRST TIME EXHIBITORS' AWARD

1990 Winners

Lawrence & Marie Tautfest, Clackamas County

The Oregon State Fair will present Rosettes to the first-time exhibitors in the Bees and Honey Division.

RUHL BEE SUPPLY TROPHY

1990 Winner—Kathy Hantke, Marion County

Ruhl Bee Supply of Portland will award a Hobbyist Trophy. This revolving trophy will be given to the Best Exhibit entered by a beekeeper with 20 or fewer colonies. The winner each year will have his or her name engraved on the trophy, which will be retained until the next Oregon State Fair. The trophy becomes the permanent property of the first exhibitor to win it for a total of three years.



Board plans fall meeting

The National Honey Board and Nominations Committee meetings will be held October 28-31, 1991 in Portland.

Board meetings are held in various parts of the country to allow the opportunity for industry members in many regions to see the Board at work. Each year the annual summer meeting is in Colorado. The fall and winter meetings are held alternately in the East and the West.

Bill Gamber, chairperson of the Honey Board, cordially invites all interested beekeepers and industry members to attend the fall meeting.

For an agenda or other meeting details, contact Tina Tindall at the National Honey Board office.

USDA schedules referendum continuation

The U.S. Department of Agriculture has tentatively scheduled August, 1991, for honey producers and importers to receive mail ballots and voting instructions on the continuance of the Honey Research, Promotion and Consumer Information Order. An additional question on the ballot will address the issue of whether producers and importers of honey favor termination of assessment refund provision.

Any producer or importer who is currently producing honey and produced honey during the representative period and who did not claim an exemption during that period, will be eligible to vote. The USDA's Agricultural Marketing Service will mail ballots and voting instructions to all producers and importers of record. Ballots will also be available from State Agricultural Stabilization and Conservation Service offices.

A postage-paid, self-addressed envelope will be provided to return the ballots to the USDA. The USDA has tentatively set the following ballot deadlines: ballots must be completed and postmarked by August 31, 1991, to be counted. Ballots received after September 6, 1991, will not be counted. If you have questions or require more information contact Sheila Young at the USDA/AMS, (202) 475-3930.









State Fair News

Again this year the WVBA will be setting up the BEE BOOTH at the State Fair. Our display is one of the main agricultural attractions drawing thousands of people.

If you would like to help by taking a shift requires two people "perfect for a husband and wife." Please let Phyllis know (364-8401).



Reasons to Support The National Honey Board

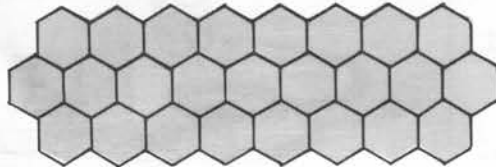
-  NHB reaches today's consumers with full page color advertisements in magazines.
-  NHB reaches tomorrow's consumers with an educational video which not only promotes honey but also the benefits of beekeeping to agriculture.
-  NHB promotes putting honey on the tables of the nation's restaurants by placing ads in leading foodservice publications.
-  NHB works with food manufacturers to formulate new honey products.
-  NHB wants to insure that honey is not only in the name but also in the products which "bear" the honey name.
-  NHB is promoting high quality American honey overseas in target markets.
-  Local beekeeping associations and individuals can count on the NHB to enhance their efforts with professional promotion tools—posters, recipe brochures and more!
-  Without the NHB, there would likely be no national honey promotion.

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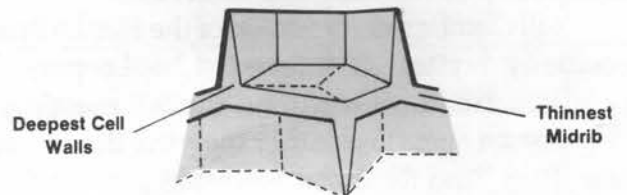
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SUMMER 1991

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Membership and Publications

Membership in the Oregon State Beekeepers Association is open to anyone who has an interest in bees and beekeeping. You do not need to own bees or reside in Oregon to join.

OSBA Membership: \$15 per person. Includes
 10 issues of the BEE LINE and a vote _____
 in all OSBA elections. If you belong to a
 local group, which one? _____
 (Your local gets \$1 of your dues.)

Amt Enclosed	New?
\$ _____	<input type="checkbox"/>

25% Membership Discount on All Magazine Subscriptions:

<i>American Bee Journal</i>	1 yr \$10.80, 2 yrs \$20.70	\$ _____	<input type="checkbox"/>
<i>Gleanings in Bee Culture</i>	1 yr \$10.45, 2 yrs \$19.15	\$ _____	<input type="checkbox"/>
<i>The Speedy Bee</i>	1 yr \$11.75, 2 yrs \$22.25	\$ _____	<input type="checkbox"/>

If you want subscriptions sent to an address other than that on your check, include your name and address with this form:

Please make checks payable to OSBA and send to: Phyllis Shoemake, 1874 Winchester NW, Salem, Oregon 97304

CLASSIFIED ADS

Honey: white to amber, by the bucket or barrel, any quantity. Ready to bottle. Call for current prices. Bee Sweet Honey Company, 503-357-8805, Forest Grove. 15-8

Misc. Equipment: 30 frame radial extractor with electric motor and stand. Excellent condition, \$275. 50 gallon heavy duty honey tans with lid and gate, \$30. New 1 1/2" steel honey gate, \$12. 503-364-9701, Salem. 15-7

Keep Bears Out of your beeyards. Parmak 6 V. solar electric fencer works, \$163.95, includes UPS to your door. Joann's Honey, 3164 Maple Ct. Reedsport, OR 97467. 15-7

Attention Beekeepers: Do you have a grower that you would like to have receive the BEE LINE? If so, please forward \$7 per name to the Bee Line and the name will be placed on our mailing list for 1 year. This is a special offer available only to OSBA members to inform growers of beekeeping concerns. 15-12

Custom Extracting: Fast service. 12¢ per pound. 792-3523 Salem, Seeley & Son Apiaries. 15-8

We Buy, Sell clean and dry pollen. Give us a call for your needs. Seeley & Son Apiaries, 503-792-3523. 5-11



Many of you have asked that we run honey recipes in the Beeline. We thought this time of year, canning ideas would be appropriate.

We left a space at the top of that page for you to stamp your own business name and address, so that you can photocopy the page to give to your customers as a courtesy.



Summer Picnic
August 11, 1991

**Orchard Point at
FERN RIDGE, EUGENE**

Oregon State Beekeepers Association
BEE LINE
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If your label reads 7/91 or earlier, please renew your membership. See page 11 for renewal form.