



North Central Beekeepers Assoc., Inc. • P.O. Box 294 Brainerd, MN 56401

*A Non-Profit Educational Organization For Beekeepers.*

**Searching for that hard to find Christmas present???**

**North Central Beekeepers Honey Cookbook!!!**

**See; Rose Zak:**

**Only \$10.00**

**North Central Beekeepers Bee Stinger newsletter**

**November, 2012**

**Greetings Beekeepers;**

**November meeting; 11/19/2012 -7:00pm. Northland Arboretum**

**Lunch committee; Rose Zak, Doug and Rhoda Swanson.**

**The video on MiteAway Quick Strips will be presented BEFORE the business meeting so please try to be there before 7:00 pm. Don has been in contact with the Arb. And the equipment to view the video will be there and working. Don says ; he will start the video right at 7:00pm.**

**Lois (Mrs. Ray) Nicholson celebrated her 90<sup>th</sup>. Birthday on November 5<sup>th</sup>. Congratulations !!**

**Thank God all the elections are over! The results of our elections last month are as follows**

**President; Terry Patrick, contact #s 218-764-3278 or call 218-341-4630**

**V. President; Don Jackson**

**Secretary; Russ Neterval and Amy Kowalzek**

**Treasurer; Larry Chismar**

**Board members; Larry Chismar (2013), Bill Krieger (2014) and Phil Hanson (2015)**

**Bee yard report;**

**Those interested in learning how to wrap bees for the upcoming cold months showed up on Saturday October27. Generally, the hives look okay, though #2 will need additional feed to survive. Styrofoam insulation was placed over the inner cover, an empty super on top of that will make for convenient feeding later in the winter. Tar paper**

**with exit holes were then stapled on and the telescoping cover on to shed the weather.**

**The empty unused equipment was then stored in a building at McKay's.**

**Have you noticed this year's honey crop sugars almost as soon as you get it extracted? There are many and varied reasons for this to occur . The types of flower have a lot to do with this rapid sugaring. Canola will sugar before the bees can even get it capped so producers in canola areas extract as soon as the frames are nearly filled and not capped. If they wait for the honey to be capped as we do in this area it will be set up and be very difficult if not impossible to extract. This last fall we were fortunate to have an excellent late flow of flowers that we do not normally get. These are asters, beggers tick and other late flowering specie that quite often are not seen or are very limited. That is without even mentioning the long and heavy goldenrod flow. As you may notice most of these late flowers are yellow and yellow flower nectar sugars rapidly . If we were marketing our honey in Europe this would be the accepted norm, most all honey in Europe is sold sugared. Sugaring has no bad effect on the honey itself. It doesn't change the color or the flavor. People who melt honey back to liquid can and quite often do cause the honey to darken and change flavor. Not only darken and get stronger but loose the very enzymes and nutrients that we eat honey for.**

**When melting honey back to liquid, slow and low is the way to go. A double boiler system is about the easiest way, take a large pot and place a rack of some type in it. This rack can be an actual wire rack to as simple as jar lids or wash cloths almost anything to allow some water below the honey container that you set in the pot with water between the two containers. Be careful it doesn't take very much water. Best is to put the water in last and only fill ½ way. Turn on the heat as low as you have time for. The lower the heat the longer it**

**takes but the better the quality of the honey will remain. If you turn the heat up too high it will boil the water and it will be all over the place. Never ever heat honey over 120 degrees f. this will kill the good ingredients and leave you with store honey. When the honey is melted skim the foam off the top and bottle . Simple as that!!**

**There are other ways to melt honey most cost a lot more and usually heat in a band or spot getting that area too hot. The bands etc. will work but must be watched very closely to avoid down grading nature's most nearly perfect food.**

**Another way that people handle melting honey is to build a room and place a small heater in it set at about 100 degrees. Most of us only need to melt down one or two buckets at a time. The answer to this is find an old refrigerator or freezer and put two 100 watt incadesant light bulbs inside on a thermostat set at 100 degrees and wait about a week or so, skim and bottle. When one container is taken out put another in and you will always have liquid honey to use or sell.**

**Most of us are producing a much better and healthier product than anyone can purchase in a retail store. Therefor; don't give your product away or highly discount it. You are handling a highly specialized product worthy of a specialty price.**

**See you all at the meeting on the 19<sup>th</sup>. 7:00pm.**

**Burt:**

**Ps. if you don't get your copy please let me know so I can fix it.**

**B.B.S.**