

# Joco Beekeepers

A monthly newsletter brought to you by the  
Johnston County Beekeepers Association



JOHNSTON COUNTY  
BEEKEEPERS  
ASSOCIATION

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## Meeting Information & Agenda

- ✓ Mays Meeting is May 20, 2019
- ✓ The Mays meeting speaker will be May Markoff, Presentation on the Flow Hive.
- ✓ Be sure and check out the recent updates to the JCBA website.
- ✓ Free door prizes
- ✓ Right around the corner JCBA membership ([link](#))
- ✓ Right around the corner NCSBA membership ([link](#))

## BEE Basics before each meeting!

"BEE Basics" is a general talk held before each meeting. At 6:30 - 6:55. The purpose is to gain basic info for NEW Beekeepers & Reminders for experienced Beekeepers.

## Silent Auction

We are still collecting items for the silent auction which will be held on **May 20** during our regularly scheduled meeting. All items can be dropped off at the Ag Center during our monthly meeting.



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Have a story? Would you like to be featured in the newsletter?

Please submit your request to [Newsletter@jacobee.org](mailto:Newsletter@jacobee.org)

## Businesses and Services

Businesses and Services offered by JCBA are listed on our website at ([click here](#))

## Native Plants for Bees!

Link for native plants good for bees ([click here](#))

Like us on social media 

## This Month's Bee Tips!

### Next month May

- ☑ Nectar flow continues---keep adding supers; get extraction/bottling equipment ready, consider adding an additional hive entrance (via 5/8" hole or shim) above brood area, for foragers.
- ☑ Swarming continues---keep up prevention/capture measures.
- ☑ Replace failing queens.
- ☑ Start planting annuals for future nectar/pollen supplementation.
- ☑ Install traps for small hive beetles if needed (I. e., if more than 20 adult beetles seen in hive).
- ☑ Place two or more bee "watering holes" in apiary, if not already present.



## Emergency Assistance for Livestock, Honeybees and Farm-Raised Fish Program

Here is a message that was sent to all chapter clubs for all members from Rick Coor the NCSBA President; North Carolina Beekeepers, The USDA has a program for beekeepers that have certain honey bee losses. Please refer to the Farm Service Agency's Emergency Assistance for Livestock, Honeybees and Farm-Raised Fish Program Fact Sheet for more information. The website is [www.fsa.usda.gov/Assets/USDA-FSA-Public/usdfiles/FactSheets/2018/elap\\_fact\\_sheet\\_april2018.pdf](http://www.fsa.usda.gov/Assets/USDA-FSA-Public/usdfiles/FactSheets/2018/elap_fact_sheet_april2018.pdf)

Please contact your local Farm Service Agency for assistance.

Rick Coor

## Honey Sommelier? By May Markoff

A friend of mine sent me an article from The Week, March 15, 2019. I found it interesting because as a beekeeper I think of wildflower honey as a sweet treat that has a lovely aroma yet I'm never certain of what type of flowers make up the color and aroma. If I was a sommelier, however, my nose would be able to discern between the scents of mint, peach, lily, hay, orange blossom, clover, and blueberries to name a few, in the honey sample. I would be a member of the American Honey Tasting Society having completed a four-day honey sensory certification course that costs about \$600.

The American Honey Tasting Society meets in a beautiful rustic barn in Weston, Conn., heated even today by a wood burning stove. Members would be proficient in the Honey Connoisseur Aroma and Tasting Wheel, The Honey Connoisseur Color Wheel and the basics of sensory analysis. To prepare for the days sampling, the Honey Sommelier does the same thing a wine sommelier does: Don't drink coffee, don't brush your teeth prior to sampling, don't use hand lotion, and don't wear perfume or cologne. A dollop of honey is left to ooze down the side of a wine glass and is observed for viscosity, color and aroma. Finally, a sweet sample is placed on the tongue.

The sense of smell is very powerful and it's important to the sense of taste. If you hold your nose and taste a spice, for example, you'd be aware of the granules and not much else, but if you unplug your nose, you'd be quick to identify the spice as perhaps cinnamon or salt. A sommelier could tell you if the jar is filled with sugar water, a delicate acacia honey from Bulgaria or a savory orange blossom honey from Florida.

Interestingly, a sommelier can also tell if a beekeeper used rusty equipment because of a metallic taste. A smoky flavor would mean the inexperienced beekeeper was afraid of his bees and used too much smoke. There are many more facets about honey that I never gave much thought to. Honey Sommeliers are becoming more popular especially in Italy where they have gourmet honey festivals and in some regions honey is a bigger deal than wine.

So, I learned that there are sommeliers for all sorts of things I never dreamed of. There's one for wine, honey, tea, olive oil, water, cigars, cheese, hot sauce, bourbon and even mustard to name a few. I think it comes down to education. Knowing your product makes the difference between charging \$12.00 for 12 ounces of wildflower honey versus \$15.00 or higher for 4 ounces of pure Sour Wood honey. An educated palate and knowledge about the degree of care and level of quality of the product gives the public an understanding about the real deal versus the cheap imitations on the shelf.

## Bee Fun Facts

1. Bees use the sun as a compass, and on cloudy days, use polarized light to find their way.
2. Honey bees are the only type of bee that dies after stinging.
3. Bees create wax in a special gland on their stomach, which they then chew to form honeycomb.
4. Newborn bees ask for food by sticking out their tongues at passing worker bees.



**April 27, 2019 the Perfect Day**

Today was sunny, breezy and bright  
The air was clean and finally clear of pollen  
Not one cloud in the sky was in my sight  
Humidity was low and the sweet birds were callin'

I visited my bees today because of the calm  
They greeted me peacefully with humming-song  
I bowed to her majesty and waved with my palm  
Nodding in approval as the hives buzzed along

I rocked on my front porch, a rather rare treat  
And took in the peace and harmony of this day  
Not a car or truck could be heard from my seat  
Only the hint of a train in the distance chugging away

No lawnmowers or leaf blowers could be over heard  
No back hoes, or golf carts, no dog barking today  
No ambulance, no airplane, only the bees and a bird  
No bicycles, no shouting, the noises were away

I recalled a day like this once many years ago  
When the whole world seemed to hold its breath  
2001 had 9/11 and all activity seemed to slow  
Our mortality was forefront as many faced death

But not today, today was a wondrous gift  
A reminder of beauty that is as rare as they come  
To just sit and rock letting my spirit lift  
Peace drifted in my heart that nothing could keep me from.



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