



McDowell Bee Buzz

March 2016

MCDOWELL HONEY BEES---A CHAPTER OF THE NC STATE BEEKEEPERS ASSOCIATION

IN THIS ISSUE

January 2016

The McDowell Honey Bees

The McDowell Honey Bees is a chapter of the North Carolina State Beekeeping Association and we meet the 2nd Thursday of every month except December (no meeting). McDowell County has a rich history of beekeeping and the club serves the community by promoting beekeeping with educational monthly meetings, public- and private-school presentations, a free Bee School every winter, agricultural presentations, involvement in community festivals, hosting the annual "Best Tasting Honey in McDowell County" competition, and maintaining a bee yard at the McDowell Technical Community College for demos and learning.

In addition, our club serves established beekeepers with novice, intermediate, and advanced level classroom and field education, seasonal beekeeping programs, discussion sessions, and providing support and training to advance our beekeepers in the North Carolina Master Beekeeper Program:

- Certified Beekeeper
- Journeyman Beekeeper
- Master Beekeeper
- Master Craftsman Beekeeper

Our monthly meetings are open to the public and everyone is welcome to attend!

2016 CLUB OFFICERS

President: Ed Speer
 Vice President: Bill Hendley
 Secretary: Don Miller
 Treasurer: Jim Austin
 Directors:
 Wayne Holland
 Adam Wright
 Charles Revis
 Merrill Davis
 Brianna Raney
 Extension Services Agent—Greg Anderson
 Immediate Past President---Bruce Clifton

WEBSITE

[McDowell Honey Bees Website](#)

All past eNewsletters can be found online

The *Member's Only* page is password protected: **Dextroseog** (that's the digits zero & nine)



2016 Bee School in February

Free Bee School for beginners and novice beekeepers. Last two days coming up.

See page 3



This Month in the Bee Yard

Winter die-off is underway. Will your bees make it?

See page 7

Are Varroa Mites Killing our bees?

In preparation for our March club meeting, the following recent article on Varroa mites is informative:

Honeybees being killed off by a manmade pandemic---A lethal combination of the Varroa mite and the deformed wing virus has resulted in the death of billions of bees. Stephen John Martin Feb 7, 2016.

<http://www.independent.co.uk/environment/nature/honeybees-being-killed-off-by-a-manmade-pandemic-a6859161.html>



Control of Varroa mites

The Honey Bee Health Coalition provides the following free online guide for Varroa mite management:

[Tools for Varroa Management](http://honeybeehealthcoalition.org/wp-content/uploads/2015/08/HBHC%20Guide_Varroa_Interactive_23Sep.pdf)

http://honeybeehealthcoalition.org/wp-content/uploads/2015/08/HBHC%20Guide_Varroa_Interactive_23Sep.pdf

PROGRAM FOR MARCH MEETING

Varroa Mites

By Lewis Cauble

NCSBA
Master Beekeeper
Piedmont Regional Director

NEXT MONTHLY MEETING

Our next monthly meeting will be

Thursday, March 10, 2016 at 6:30 pm at the McDowell Senior Center, Marion, NC.

Everyone Welcome!



Russian honeybee queen laying eggs.
Sweet Betsy Farm Observation Hive
2015.

March 10, 2016 Meeting Agenda

- 6:30 pm Call to order
- Committee Reports
- Old Business
- New Business
- 7:00 pm Break for Refreshments
- 7:25 pm Varroa Mites---Lewis Cauble (NCSBA---Piedmont Regional Director)
- 8:15 pm Door Prizes/Announcements
- 8:30 pm Adjourn

CONTACT ED SPEER TO ADD AGENDA ITEMS

Ed@SweetBetsyFarm.com (828) 724-4444

BEE SCHOOL



Become a Certified Beekeeper!



Learn beekeeping

Presentations by local beekeepers and guest speakers.
How-To workshops.

Learn about the fascinating world of the honeybee.
Become a beekeeper yourself!

FOR MORE INFORMATION

CONTACT: ED SPEER

(828) 724-4444

Ed@SweetBetsyFarm.com

SPONSORED BY

McDowell Honey Bees

North Carolina State Beekeepers Association

McDowell County Farm Bureau

McDowell County Cooperative Extension Services

McDowell Technical Community College



2016 Bee School

Only one day of Bee School 2016 left! Our bee school is going well and everyone is excited about the final day.

April 16 – Field Day (11 am – 3 pm)

Sweet Betsy Farm, 3947 Mudcut Road, Marion

Open to anyone who has taken bee school, club members and families. Hotdogs, chips, drink available for \$5/Adult (kids eat free)

The practical in-hive exam will be administered; but you can attend even if you are not taking the exam. Notices and updates will be sent to the email you registered under, so if it is not correct, please update.

Ed Speer (center), President of McDowell Honeybees, accepts check for \$1,000 from James Nations (left), President of McDowell County Farm Bureau during the first day of Bee School 2016. Bob Brackett (right), McDowell County Farm Bureau Director, assisted with the presentation.

This generous donation from our local Farm Bureau allows us to provide a free Bee School and is a major benefit for our community as the students learn a new skill and everyone within 3 miles of their new bee hives (gardeners and farmers alike) will benefit from the increased pollination by the honeybees. 50 local students attended Bee School this year!

Thanks Farm Bureau for your support!

Winners of Bee Hive Raffle 2016

The lucky winners of the 3 donated bee hives during Bee School were:

- 1) David Setzer
- 2) Hallie Kiser
- 3) Ricky Styles

Ricky graciously gave his hive to Allen Young, a beginning beekeeper and a student of this year's Bee School---nice move Ricky!

Thanks to Orr Bee Supply, Reel Bee Supply, and Hwy 226 Bee Supply for donating the hives. Proceeds from the raffle help promote our club's community outreach programs.



Club Committees

The McDowell Honey Bee club supports local beekeepers as well as helps educate the public about the importance of honeybees as critical pollinators and producers of products like honey and bees wax. Our all-volunteer committees and their specific projects benefit everyone in the community. All committee chairs report directly to the president.

Committees/Chairs

Executive Committee

Ed Speer ed@sweetbetsfarm.com
828-724-4444

MTCC Apiary

Charles Revis revisjs@gmail.com
828-652-5543

McDowell Honey House

Adam Wright blueold96@yahoo.com
828-442-7817

Community Outreach

Jon Gaylord jonathan.alan.gaylord@gmail.com
828-803-2475

Hospitality

Lynn Bradley lsbradley@msn.com
828-287-5524

Webmaster

Bruce Clifton bruce.clifton@yahoo.com
828-925-0646

Library

Lonnie Bewernitz LonnieB@LonniebCPA.com
828-668-9660

GAP Certification

Karen Speer karen@sweetbetsfarm.com
828-925-4444

Newsletter---Ed Speer

Bee School---Ed Speer

Beekeeper Education---TBA

Nominating---TBA

Treasury Report for February 29, 2016

Treasurer---Jim Austin

	Jan 31, 2016	Feb 29, 2016
Checking	\$3,569.14	\$5,838.73
Cash on hand	210.00	145.00
Total	\$3,779.14	5,983.73

Feb expenditures of \$1,301.11 for Bee School 2016
No debt or unpaid bills

TREASURY REPORTS

The treasury reports will be included in each monthly newsletter, but will not be presented in detail at the regular monthly meetings. The Executive Committee has oversight of the club's treasury and reviews the details at each bi-monthly EC meeting. If you have any questions or concerns about the club's treasury, you will be given an opportunity to speak up at the regular monthly meetings or you may speak to an officer or director, who will then present your comments at the next EC meeting. Any club member is also welcome to address the directors at any Executive Committee meeting.

PAST CLUB PRESIDENTS

2009 Bill Hendley
2010 Ray Revis
2011 John McKinney
2012 John McKinney
2013 Ed Speer
2014 Ed Speer
2015 Bruce Clifton

Please help correct and/or expand this list. Anyone with additional information should contact the editor. Together, we can help preserve our club's history.

MCDOWELL COUNTY NCSBA MASTER BEEKEEPERS

Ray Revis
Wayne Holland

Please help correct and/or expand this list. Anyone with additional information should contact the editor. Together, we can help preserve our club's history.

LIFETIME CLUB MEMBERSHIPS

Dan Smith (awarded Sep 9, 2010)
Edd Buchanan

Please help correct and/or expand this list. Anyone with additional information should contact the editor. Together, we can help preserve our club's history.

COMMITTEES



MTCC Apiary

Honeybee hives at McDowell Technical Community College are maintained by the McDowell Honey Bees. The hives are used for education and instruction. The honey is harvested by the club and shared with the college.



McDowell Honey House

The McDowell Honey House is a fully equipped self-service honey processing facility built and maintained by the McDowell Honey Bees. It is open to all club members—advance reservations required.



Community Outreach

Mountain Glory Festival Marion, NC
Presentations to schools & community groups

Contact Jon Gaylord to arrange presentations for your group at jonathan.alan.gaylord@gmail.com

Announcements/Upcoming Events



NEXT EXECUTIVE COMMITTEE MEETING

TUESDAY MARCH 8, 2016 6:30 pm
Sweet Betsy Farm
3947 Mudcut Rd, Marion, NC

EC meetings are held every other month.

2016 EC Meetings:
Jan 12 Jul 12
Mar 8 Sep 6
May 10 Nov 8

All officers and directors are expected to attend. Club members are also welcome--- please contact the president ahead of time if you wish to address the board or place topics on the agenda.

NEXT MONTHLY CLUB MEETING

THURSDAY MARCH 10, 2016 6:30 pm
McDowell Senior Center
Marion, NC

2016 Monthly Club Meetings:
Jan 14 Jul 14
Feb 11 Aug 11
Mar 10 Sep 8
Apr 14 Oct 13
May 12 Nov 10
Jun 9

Door prizes at beekeeper gatherings are a strong long-standing tradition. Donations for our monthly meetings are encouraged and welcomed. Please bring your donated items to the next meeting. Here's your chance to highlight your products or handicrafts, clean out your storage locker, or simply share your bounty with fellow beekeepers!



APRIL 16, 2016 FIELD DAY

SATURDAY APRIL 16, 2016 11:30 am - 3:30 pm
Sweet Betsy Farm, Marion, NC

Visit a working bee yard!
Lunch of hot dogs & burgers (\$5)
Take the NC Certified practical exam
Live bee hive demos
Club members, family & friends welcome
Dress appropriately!

NCSBA 2016 CONFERENCES

North Carolina State Beekeeping Association
2016 Annual Conference

Summer Conference **July 7, 8 & 9**
Hickory Metro Convention Center,
Hickory, NC



Visit us on Facebook!

The McDowell Honey Bees has a Facebook page! It's a great place to post your latest activities, keep in-touch with fellow beekeepers, learn what's happening right now and communicate with your new friends. Just go on Facebook and search for **The McDowell Honey Bees**.

Unapproved Minutes of January 12, 2016 Executive Committee Meeting

Executive Committee meeting 1-12-2016

Attendees: Bill Hensley, Adam Wright, Charles Revis, Merrill Davis, Jim Austin, Ed Speer, Bruce Clifton, and Don Miller. Not present: Greg Anderson, Wayne Holland and Brianna Rainey.

Meeting opened with reviewing last meetings minutes as offered by Bill...accepted as presented.

Treasurer Jim reports finances on hand as \$4,295.54

Committee reports were given.

Community outreach chair position has been filled - John Gaylord

FINANCIAL actions that were approved...

Honey House interior paint - \$200

Honey House spare extractor bearings - \$50

Hospitality (2016) (Lynn Bradley) - \$300

Honey taste test winners (6) 3 from the spring {June meeting} and 3 from the fall {Sept. meeting}) will have their honey content analysis at the club's expense - \$400

There was agreement that the club should pursue the capability to purchase queen cells in the spring to assist members in making viable splits from their existing hives as needed. Ed has agreed to head this effort and will seek vendors. The cost per cell will be marked up modestly should this come to fruition. - \$500

DISCUSSIONS:

Discussion of the club's 4 hives located at the Community College resulted in Charles volunteering to oversee a mentoring program that will allow 4 new beekeepers to be assigned both a mentor and one of these hives. Selection model of the new bekes (beekeepers) was not discussed.

Nonmember fee to use the honey house is now raised to \$25 per usage. Membership brings with it free use of the honey house.

The membership list is in need of updating...no action cited for this task.

To streamline the treasurer's task, we will NOT take state application forms after the March regular meeting; after that time members will be responsible for the paperwork (state memberships can be obtained through their website).

COMMUNICATIONS: Website committee head Bruce and newsletter editor Ed have asked for website content (photos, videos, blog entries). The newsletter goes out on the first of the month. Bruce would welcome website co-moderator.

Facebook - It is recommended that members utilized this free medium to share information as it is no longer permissible to send unsolicited emails to the club members via the club's list. Our Facebook page (search 'The McDowell Honey Bees') or link is <https://www.facebook.com/groups/MHBee/>

To Do: Ongoing for next meeting - The by-laws are outdated. All executive members are asked to review the current by-laws and bring their ideas to the March 12th meeting.

Submitted: Don Miller

Unapproved Minutes of February 11, 2016 Monthly Meeting

The February 11, 2016 McDowell Honey Bees club meeting was called to order by club President Ed Speer at 6:35

The club accepted the minutes for last meeting with no changes or additions. Treasurer Jim Austin reports an account balance of \$3779.14

Committee reports were given...

Ed - bee school attendees totaled 45 with several more planning to attend the next sessions

Ed - silent auction - appeal for donations by members, vendors, and students.

Charles Revis - Community College hives and the apprenticeship/caretaker program...4 people have volunteered to maintain a hive each in exchange for half of the honey harvest (if any). Charles to monitor.

Adam Wright - honey house interior repainting project is waiting for warm weather.

Ed - our club's website as a resource reminder

Lonnie Bewernitz was announce as the club librarian. Lonnie will bring the library to the monthly meeting for check out and return of materials.

Ed - announced the creation of a new committee, named 'GAP'. Chairperson Karen Speer gave an overview and requests that members share any bee related community activities they are involved. Activities will be submitted for review to the state and awards given to those clubs that are deemed the most robust.

An open forum of question and answer and general discussion preceded a social break that included snacks and socializing.

The evenings education component was provided by Bill Hendley. His topic was how to rapidly increase your bee yard population by using nucs, pollen, sugar 20-30%, and stimulants. The slides from this presentation will be available for review on the website.

Door prizes were given and the meeting was adjourned at 8:15

Submitted by Secretary Don Miller

PLEASE REVIEW THE MINUTES

The minutes will not be read at the next meeting. Please review them before the meeting and be prepared to approve as is or to offer suggestions, corrections, or additions at the meeting.

Once approved at the next meeting, the minutes will be posted to our website at:
McDowellHoneyBees.org

This Month in the Bee Yard

The Beekeeper can make the difference

Short-term freezing temperatures in November, January, and February have taken a toll, combined with the lack of flowers for food. We've heard of beekeepers in the county who have already lost all of their hives this winter. Unseasonably warm weather mixed with below-freezing weather makes for difficult times for the bees.

To Feed or not to Feed??

Being too active during warm winter spells may result in the bees eating all of the stored honey and pollen in their hive before new sources are naturally available in the spring. In addition, honeybee queens, who stopped laying back in October, will normally resume laying in late January or early February. The urgent need for honey and pollen to feed new brood in late winter (February/March) often leads to the death of a hive. Natural sources of food won't be available in sufficient quantity until March/April; meaning if food isn't available inside the hive right now, the bees will die. Supplemental feeding may be needed.

Many beekeepers choose to feed in an effort to keep their bees alive. Of course, feeding honey and/or pollen previously collected from the same bee yard would be the best options, but these are seldom available. Instead, some beekeepers choose to feed sugar syrup, sugar candy, and/or pollen substitutes.

PROTECTION FROM THE COLD

Reduce hive entrance opening
Remove/block screen bottom board & inner cover
Wrap hive w/ black paper/plastic
Insulate hive &/or top cover
Install wind block
Reduce but don't eliminate air circulation in hive

These measures should have been completed back in September---but if not, now's the time!

FEEDING YOUR BEES

Sugar syrup (1:1, 2:1, or 5:3 sugar to water)
Sugar candy (fondant)
Pollen supplements or substitutes
Nutritional supplement

Types of feeders available

Front feeders
Top feeders
Frame feeders
Community feeding outside of hives

HOMEMADE FONDANT FOR FEEDING BEES

Fondant can be purchased from most commercial beekeeping suppliers; however, it can also be made at home. Fondant (for patties or candy boards) is an effective way to avoid freezing of sugar-water feeds during the winter. It also allows positioning the food closer to the cluster of bees to ensure they can get it when needed.

2 ½ cups water
5 pounds granulated white cane sugar
1 cup Light Corn Syrup

--Combine all ingredients.
--Bring mixture to a boil.
--Insert candy thermometer.
--Heat to 240 °F (SOFT BOIL).
--Remove from heat.
--Let cool to 200°F.
--Stir or whisk vigorously.
--Pour and let cool until it sets up.

Watch carefully!
Do not allow to boil over

It will take several minutes of stirring or whisking to get mixture full of tiny air bubbles. Pour into wax-paper lined molds to cool and harden. Can be stored indefinitely in freezer (use plastic bags). Feed to bees directly on top of the honey frames using a spacer shim to allow inner and top covers to fit snug.

No time to make fondant? Emergency sugar feeding: pour granulated cane sugar on wax paper atop frames and wet the pile with water from a spray bottle. Provide space so inner and top covers fit snug.

HOMEMADE NUTRITIONAL SUPPLEMENT

Nutritional feeding supplements can be purchased from most commercial beekeeping suppliers. It can also be made at home.

Homemade Nutritional Supplement

Modified from Dwight Porter

1 Cup warm water
1 Gal warm water
3 Tbs Lecithin granules
30 Drops lemongrass oil
30 Drops spearmint oil
2 Tsp sodium lauryl sulfate
8 Lbs white cane sugar
Purchase ingredients online

Make 2 concentrates; keep both in refrigerator or use within 2 months

Concentrate #1

A. Combine 1 cup water & lecithin granules in shaker jar with lid.

B. Shake vigorously until granules are dissolved.

C. Once well blended, add lemongrass oil, spearmint oil, & sodium lauryl sulfate.

Concentrate #2

A. Dissolve 8 lbs sugar in 1 gal water (1:1)

B. Add ½ cup of Concentrate #1

C. Mix thoroughly

Feeding The Bees

Add 3 Tbs Concentrate #2 to:
Sugar Syrup (each gal)
Pollen Patties (during mixing)
Fondant (during mixing)

FEEDING POLLEN TO YOUR BEES

Pollen supplements and substitutes can be purchased from most commercial beekeeping suppliers. If needed, the beekeeper can increase the nutritional value by adding homemade or commercially-available supplements.

Prepared pollen patties can be placed directly on top of the frames inside the hive; or dry powered pollen can be open-fed in the bee yard.

Open feed dry pollen in a small dish with gravel so bees can get out of the powder. Protect dish from rain and night-time critters—placed inside a 5-gal plastic bucket laid on its side with the entrance covered with chicken wire works well.

HOMEMADE SUGAR SYRUP

Sugar syrup can be purchased from some beekeeping supplies. Small quantities can easily be made by the beekeeper.

The ratio of water to sugar is practically independent of weight or volume measurement---either works just fine. A pint of granulated sugar and a pint of water both weigh about 1 lb each.

For 5:3 mixture

5 Lbs (10 cups) white granular cane sugar
3 Lbs (6 cups) warm water

Even stronger sugar mixtures are used by some beekeepers trying to stimulate their bees to make brood or wax. Always watch for and avoid excess moisture since it can be a problem in a winter hive with reduced air circulation.

Beekeepers

A world of easily-accessible beekeeping information awaits you! Check out the following online, magazine, book, catalog, and workshop sources for the answers to all your beekeeping questions.

Never stop learning!

MONTHLY BEEKEEPING MAGAZINES

[American Bee Journal](#)

[Bee Culture](#)

GENERAL BEEKEEPING INFO

[Randy Oliver's Scientific Beekeeping](#)

[Free Beginner's DVD](#)

[YouTube Beekeeping Videos](#)

[Choose from 100's---Search any topic](#)

[Michael Bush's Practical Beekeeper](#)

[The Different Types of Honey Bees](#)

[Removing Feral Bees](#)

[Free Classic Historical eBooks](#)

including Langstroth 1853!!

PLANTING FOR BEES

[Sensible Gardening](#)

[Xerces Society](#)

[Native NC Pollinator Friendly Plants](#)

[Honey Plants of NC](#)

[Flowering Season WNC Plants](#)

WORKSHOPS/CLASSES

[Spikenard Farm Honeybee](#)

[Sanctuary Workshops](#)

[NC Cooperative Extension Online](#)

[Courses for Beginner and](#)

[Advanced Beekeepers](#)

HONEY BEES WORK HARD

How much honey does a single worker bee produce during her lifetime?

1/12 teaspoon!

How long would a single worker bee have to live forging every day to produce 1 lb of honey?

29.5 years!

How far do honey bees fly to produce 1 lb of honey?

55,000 miles! That's 2.2 times the distance around the earth!

How many flower visits does it take to produce 1 lb of honey?

2 million!

NORTH CAROLINA BEEKEEPING NEWS

[NC State Beekeepers Association](#)

[North Carolina Department of Agriculture and Consumer Services, Apiary Inspection](#)

[North Carolina State University Apiculture Program](#)

[North Carolina Honey Standard](#)

[Africanized Honey Bees in NC](#)

COMMERCIAL HONEYBEE SUPPLIERS

[Beech Mountain Beekeeping](#)

[BetterBee](#)

[Brushy Mountain](#)

[Dadant](#)

[Hwy 226 Bee Supply](#)

[Kelley Beekeeping](#)

[Mann Lake](#)

[Miller Bee Supply](#)

[Orr Bee Supply](#)

[Reel's Bee Supply](#) (828) 738-3939

[Revis Russian Apiaries](#)

[Wild Mountain Bees](#)

Friends of Honeybees

The world of beekeeping can be both fascinating and confusing. Your local beekeeping club is here to help.

SWARM OF BEES? WHO YOU GONN'A CALL?

Have you seen a swarm of honeybees? Don't panic—they really aren't aggressive. Just call a beekeeper in your area; they may be able to help.

Marion

Adam Wright 828-442-7817

Glenwood

Ed Speer 828-724-4444

Wayne Holland 828-659-4161

Pleasant Gardens

Bill Hendley 828-460-0292

Greenlee

Doug Mikell 828-896-5755

Bruce Clifton 828-925-0646

Nebo

Ricky Styles 828-652-0184 or 803-3887

Old Fort

Lonnie Bewernitz 828-280-3784

James McGinnis 828-668-4232

Darren Orr 828-581-4494

Little Switzerland

Mitch Hughes 828-756-7294

McDowell County

Chuck Wilson 828-803-9089

Yeast in the air is the culprit--to prevent spoilage, store honey in full, air-tight containers at room temperature.

WHAT SHOULD I DO WITH CRYSTALLIZED HONEY?

1) Eat it like spreadable paste. It has not spoiled. Many cultures around the world actually prefer crystallized rather than liquid honey---Yes, they actually wait for honey to crystallize before eating it! Creaming crystallized honey by periodically stirring over an extended period of time makes a smooth, delicious spread. Use like butter on toast, biscuits or muffins.

2) Return it to liquid with low heat applied over a long time. Set bottle of honey on dashboard of car parked in the sun---works in a few hours (summer) to a few days (winter). OK, doesn't work in really cold weather, but you should avoid heating honey in a microwave or in a boiling-water bath on a stovetop because that much heat kills beneficial bacteria and enzymes.

Storing honey in the refrigerator can hasten crystallization! Storing in dry, room-temperature kitchen cabinet can slow the crystallization process.

tops. Cover and bring to a boil. Hold water at a steady boil for about 45 minutes. Remove jars from pot and let cool on a dishcloth with space in between each jar. Store in a cool dark place. (In lieu of canning, sauce may be stored, covered, in refrigerator up to 1 month.)

Submit your favorite honey recipe for the next newsletter
Ed@SweetBetsyFarm.com

BEE STING EMERGENCY?

CALL 911

GENERAL QUESTIONS?

call Allergy Partners of WNC
(828) 255-3749

Allergy Partners of WNC--Marion
136 Creekview Court
Marion, NC 28752
(828) 652-6454

Dr. Leigh Anne Schwietz
Mondays 9am-5:30pm

Tuesdays 8am-11:30pm, 1pm-4:30 pm

NORMAL VS. DANGEROUS REACTIONS TO INSECT STINGS What's the difference?

[WebMD](#)

[American Academy Allergy Asthma MedicineNet.com](#)

[MedicineNet.com](#)

[NC State University](#)

[B. Marterre, MD](#)

Recipe of the Month

HONEY CRANBERRY BARBECUE SAUCE

from the National Honey Board

Ingredients

2 cups - fresh or frozen cranberries

1-1/2 cups - honey

1-1/2 cups - ketchup

1 cup - red wine vinegar

2 Tablespoons - lemon juice

2 Tablespoons - Worcestershire sauce

1/2 teaspoon - coarse ground black pepper

Directions

Combine all ingredients in a medium-large saucepan. Bring to a boil and simmer, covered, for 20 minutes. Remove cover and simmer for 20 minutes more or until thickened (mixture will thicken slightly as it cools). To can, pour hot sauce into sterilized jars, leaving 1/2-inch head space. Wipe tops and threads of jars with a clean, damp cloth. Place lids on jars so that the rubber sealing compound sits evenly on rim and screw rings on firmly. Place each jar in a pot of water that comes 1 to 2 inches above the jar

DOES HONEY GO BAD?

Normally---no. Properly-stored honey can stay fresh for thousands of years. Honey is naturally anti-microbial and kills unwanted bacteria, fungus, and viruses. Honey is antiseptic and is often used to heal infected wounds.

However, the moisture naturally contained in honey can occasionally separate out and become fermented (producing alcohol); the same process that makes wine. Fermented honey can smell and taste like alcohol. If left long enough, mold can then develop and spoil the honey.

The McDowell Bee Buzz March 2016

McDowell Extension Services Office
60 East Court Street
Marion, NC 28752

(828) 652-8104

Monthly eNewsletter of the McDowell
Honey Bees

a chapter of the North Carolina State
Beekeepers Association

MCDOWELL COUNTY BEST TASTING HONEY WINNERS

2010 (Sep 9)

1st

2nd

3rd

2011 (Sep 10)

1st Bill Hendley

2nd William & Barb Higgins

3rd Ray & Mickey Revis

2012 (Sep 15)

1st

2nd

3rd

2013 (Sep 7)

1st Adam & Brooke Wright

2nd

3rd

2014 (Sep 6)

1st Don Miller

2nd

3rd

2015 (Sep 12)

1st Stoney Finley

2nd Jim & Deb Austin

3rd Ed & Karen Speer

Please help correct and/or add to this list. Anyone with additional information should contact the editor. Together, we can help preserve our club's history.

**Thanks for Reading
March 2016**