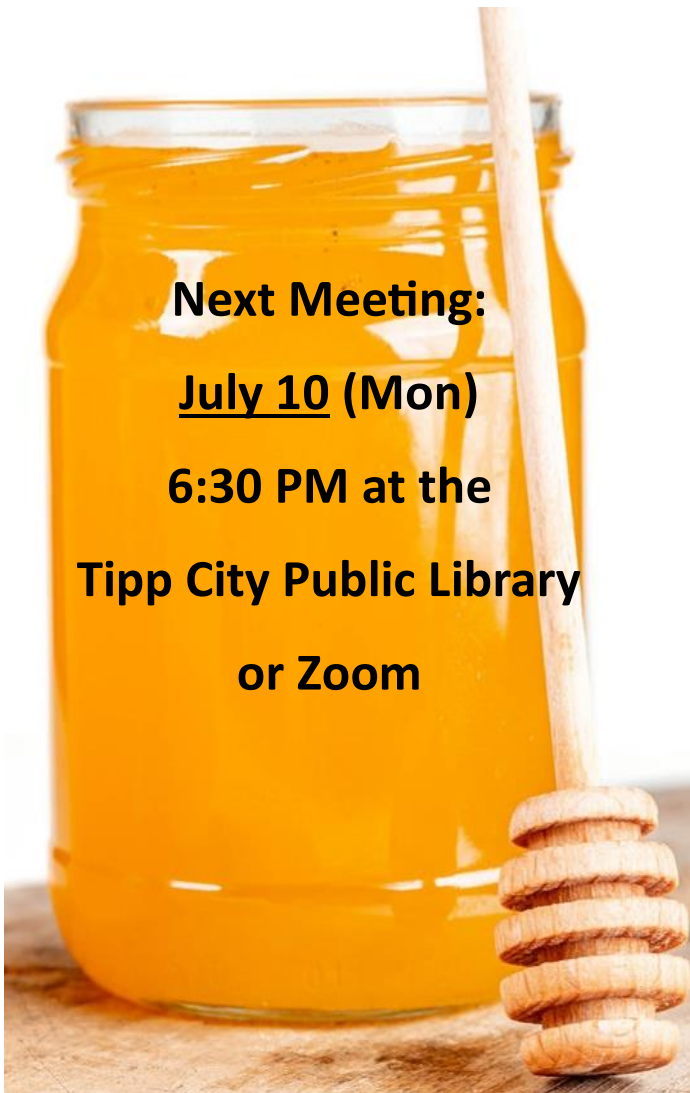


July 2023



**The Miami Valley
Beekeepers Association
Newsletter**



Next Meeting:

July 10 (Mon)

6:30 PM at the

Tipp City Public Library

or Zoom

July Speaker

Mark Beougher

(OSBA Traveling Speaker Series)

Topic

Marketing Your Honey

Zoom link provided via email

Honey Labels: Just the Facts

MVBA President — Jeff Adler

July is prime time to harvest the liquid gold in your hives. It takes a lot of work to get to this point, and more labor to finally hold a jar of precious honey in your tired hands, but it's worth it! I look forward to hearing stories and seeing pictures of this year's spring/summer harvest. I harvested in early June since the supers were heavy and I got a wonderful yield of spring honey.

Included in this month's newsletter is the labeling requirements for honey per the Ohio Department of Agriculture's Division of Food Safety. Regardless if you sell it, barter with it, or simply give it to friends and family, honey needs to be labeled and there are really only a few requirements:

- Statement of identify ("Honey")
- Statement of responsibility: - Business name and address
- Net quantity of contents (ounces and grams)



Honey that is simply filtered and bottled is a single ingredient product, so you do not need to include an ingredient list. The requirements change if you flavor or infuse your honey. Also, you do not have to include a phone number on your label, but it can be helpful if folks want to contact you for more! Make sure your label is catchy and legible, while also being durable since it's bound to get sticky and cleaned several times.

Labels should be adhered/glued to the container, but they can be attached as a card if the container is an unusual shape or it is for a special occasion (e.g. wedding favor, prize).

Regarding the reuse of containers, jars can be reused as long as they are washed and sanitized, but the closures need to be new.

Check out this website for more details: <https://agri.ohio.gov/divisions/food-safety/resources/honey>

May your frames be heavy and fully capped, your extractor always be well-balanced, and your fresh honey run pure. — Jeff

Get Your Gardens Ready for Blooms

Nectar Sources: Basswood (American Linden), Yellow Sweet Clover, White Sweet Clover, Milkweed, Mints, Bergamot, Loosetrifes, Vetches,

Nectar and Pollen: Catalpa, Bramble fruits, Roses, Coneflowers, Ohio Buckeye, Rubeckia, Thistles, Hyssops, Coreopsis, Caryopteris

Pollen: St. John's Wort

Want to know what is blooming in your area? Know what's blooming and you can plan your honey crop (or if you need to feed your girls)

<http://www.oardc.ohio-state.edu/gdd/>



EXAMPLE LABEL OF BASIC LABELING COMPONENTS

Labels must comply with all applicable state and federal regulations. Labeling regulations for a honey processor are the same as those applied to other food processors. All information on the label must be truthful and not misleading. The label example below is just one way to present the required information.

Ingredient List – Most food products are required to have an Ingredient List declaring all ingredients by common or usual name in descending order of predominance by weight. Honey is a single ingredient food; an Ingredient List is not required.

Ref: ORC 3715.023

Statement of Responsibility

– Shall include the:

Business Name
Street Address
City, State, Zip Code

All information in the *Statement of Responsibility* shall be continuous.

Telephone numbers, web-site addresses, and e-mail addresses are permitted, but not required. This type of extra information shall not be placed between the *Ingredient List* and the *Statement of Responsibility* and cannot be used in lieu of listing the business name, street address, city, state, and/or zip code.

Ref: ORC 3715.023

Statement of Identity – The *Statement of Identity* is the name of the food. The name shall be the common or usual name of the food, and shall accurately identify or describe the basic nature of the food or its characterizing properties or ingredients. Foods that have a Standard of Identity must conform to all requirements of the standard. The common or usual name may also include the floral source of the honey, such as "Clover Honey," on the label.

Ref: ORC 3715.023



OHIO BEE HONEY, 8995 E. MAIN STREET, REYNOLDSBURG, OH 43068

NET WT 8 OZ (227 g)

CFR – Code of Federal Regulations

ORC – Ohio Revised Code

FPLA – Fair Packaging and Labeling Act

The principal display panel (PDP) is that portion of the package label that is most likely to be seen by the consumer at the time of purchase.

Net Quantity of Contents – The term "NET WEIGHT" - or an appropriate abbreviation - shall be used when stating the *Net Quantity of Contents* in terms of weight. The *Net Quantity of Contents* shall be declared in both the U.S. Customary System and the SI (metric system). The second declaration shall be stated parenthetically.

The quantity of contents shall be placed on the principal display panel. It shall be within the bottom 30 percent of the area of the label panel in lines that are generally parallel to the bottom of the package as it is designed to be displayed.

Ref: CFR 21, Part 101.7; FPLA, Title 15 – Chapter 39, 1453(a) (2)

Ref: ORC 3715.023



In June our club had a table at the
Tipp City Public Library’s Summer Reading Kick-off.
We talked to lots of kids about honey bees.
They loved asking questions and getting to hold a drone!
Thanks to Fran & Tom Davidson,
and Jeff & Erica Adler for their time and enthusiasm.

Treasurers Report — Brian Willis

Checking Account		Total Holdings		Cash On Hand
Beginning Balance Checking Acct June 2023	\$ 5,965.06	\$ 6,025.06	\$ 60.00	Beginning Balance June 2023
Income				Income during Meeting
Member dues	\$ -		\$ -	Member Dues
	\$ -			
	\$ -		\$ -	Total meeting income (cash/checks received)
Total Income		\$ -		
Expenses				
	\$ -		\$ -	
	\$ -		\$ -	
	\$ -			
Total Check Withdrawals/Debits	\$ -		\$ -	Total Cashbox Withdrawals
Total Expenses		\$ -		
Cash xfer (Deposit from Cashbox)	\$ -	\$ -	\$ -	Cash Xfer to lessen Cashbox contents
Ending Checking Balance June 15 2023	\$ 5,965.06		\$ 60.00	Ending Cash Balance June 15 2023
Monthly total Net change		\$ -		
Previous month Net funds		\$ 6,025.06		
Sum balance should equal total holdings (Bank activity +/- Cash Activity)		\$ 6,025.06		This acts as a check to ensure activity = actual balances
A Total Holdings 15 June 2023 (Checking balance + Cash Balance)		\$ 6,025.06		

July

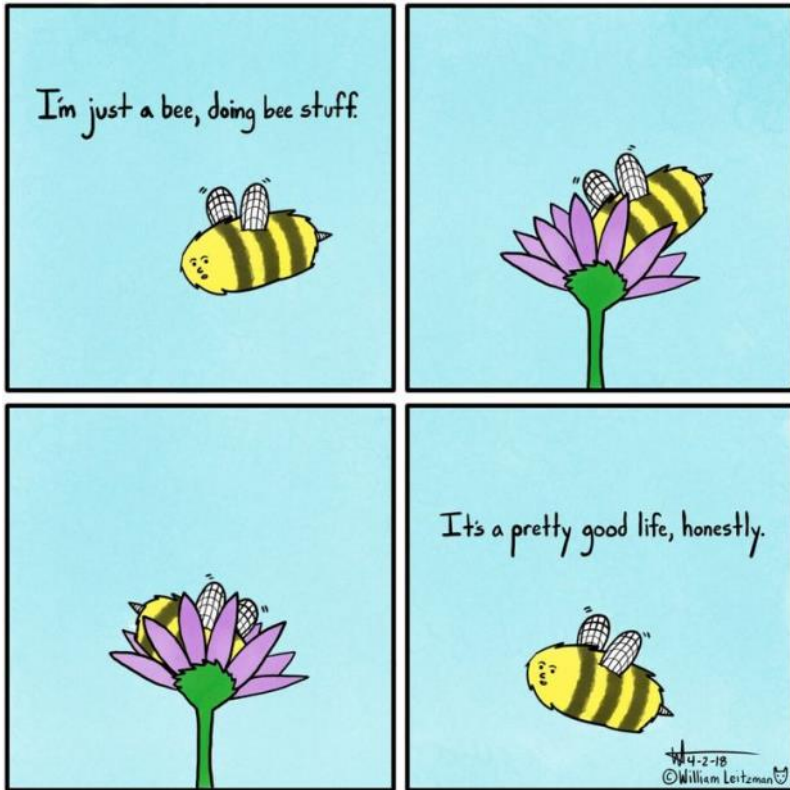
- Remove comb honey supers when properly sealed
- Check for queen cells, especially in colonies used for queen rearing
- Add sufficient super space (undersuper)
- Remove and extract early season honey

**The
Basic
Buzz
In
the
Apiary**

August

- Check colonies for disease and monitor/treat for mites
- Remove and extract summer honey crop
- Remove section supers
- Do not work bees unless necessary to avoid robbing
- Add more supers if needed
- Consider re-queening for a winter-ready hive

Hive Humor



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FOR MORE SKITTER FUN, VISIT: www.skittercomic.com



Honey Strawberry Lemonade

This honey strawberry lemonade only has four ingredients and is naturally sweetened! Perfect for kids! Add a shot of gin for an adults only cocktail!

Prep Time
5 mins

Cook Time
10 mins

Total Time
15 mins



Course: Drinks Cuisine: American

Keyword: fresh, fresh strawberries, summer Servings: 4 people

Calories: 145kcal Author: Jennifer Debth

★★★★★
4.72 from 7 votes

Equipment

- [Saucepan - 1 Quart](#)
- [Sieve](#)
- [Pitcher](#)

Ingredients

Honey Strawberry Simple Syrup - makes enough for 2 pitchers

- 1 cup honey
- 1 cup water
- 1 cup Sliced strawberries about 5 oz

Honey Strawberry Lemonade - 1 pitcher

- 3/4 cup freshly squeezed lemon juice
- 4 cups water
- 3/4 cups honey strawberry simple syrup

Honey Strawberry Lemonade - 1 pitcher

- 3/4 cup freshly squeezed lemon juice
- 4 cups water
- 3/4 cups honey strawberry simple syrup

Instructions

Honey Strawberry Simple Syrup

1. In a medium sized sauce pan, combine honey and water. Place over medium heat and stir until the the honey has melted into the water - this will take a couple minutes.
2. Raise the heat to medium high, stir in strawberries and bring to a simmer.
3. Once it starts simmering, keep it at a simmer for 3-4 minutes or until the strawberries have started to break down.
4. You may need to adjust your heat up/down to maintain a simmer.
5. Carefully strain the strawberry mixture through a fine mesh strainer and let cool to room temperature. Use immediately or store in the fridge for up to a week in a closed container.

Honey Strawberry Lemonade

1. In a large pitcher, mix together lemon juice, water, and half of the simple syrup (3/4 cups)!
2. Chill until ready to use.
3. Serve over ice!*
4. Take 5 seconds to [rate this recipe below](#). **We greatly appreciate it!**

Notes

*Looking for an adults only version? Add a shot of gin to your drink!

*Do you have a great recipe using
honey to share?
We would love to share it!*

<https://showmethenyummy.com/honey-strawberry-lemonade/>

DIY Bee Watering Station Tutorial

Charlotte Anderson @ Carolina Honeybees, LLC

Just a few simple steps to create a small honey bee watering station for your garden. All area pollinators will enjoy visiting too!

★★★★★ 5 from 2 votes

TOOLS

- heat gun (or hairdryer)

SUPPLIES

- 1 piece terra cotta clay pot 8" with saucer
- 1 can [spray paint primer - Bullseye 1-2-3](#) (or similar)
- 1 can Clear Coat Sealer
- 2 pieces small craft paint brush
- 1 pkg Small Rocks or Pebbles
- 3 pieces Craft Paint Outdoors assorted
- 1 piece Paint Pen Black

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INSTRUCTIONS

1. Painting the Pot. (This is optional but highly recommended.) If you want to leave the natural clay surface - only paint the inside of the pot that will not be visible. This seals out moisture.

Turn the pot upside down and spray paint the outside with primer/paint.

This will seal the pot and make the surface more suitable for decorating with colorful paint. Use any color you want for your garden. Let dry completely.

2. Draw Simple Designs on the Outside Surface.

Use a pencil to lightly trace simple flowers or designs on your pot. Remember, it will be upside down (when finished) so draw your flowers in the correct orientation.

3. Add Color to Your Design: When you are pleased with your pencil sketches – use outdoor craft paint to add color.

A **black paint marker** makes a nice bold outline around your colors. Then, fill in the flowers or other decorations with colorful paint.

Optional: Use a heat gun or hair dryer to hasten paint drying.

4. Seal Your Design. Once the paint is dry, you may wish to spray the pot and saucer with clear acrylic sealer and let dry again.

This is to keep your colors looking fresh for a longer time .With the pot upside down, set the saucer on top. You could glue this in place if you wish or leave the bee watering station in two parts.

5. Add water and rocks or pebbles. Let the bee watering station dry and cure for a couple of days. Then, choose a nice level place in your garden,.

Place a few large rocks (or many small pebbles) in the saucer to give the bees safe drinking places. Add water and enjoy.



What is this day?

On December 3, 2019, DetroitHives.org, a 501c3 non-profit organization, declared the 19th of July of each year as **National Urban Beekeeping Day**, a day of awareness to support urban beekeepers and the ethical treatment of pollinators living within urban-cities.

Other names for urban beekeeping are hobby beekeeping and backyard beekeeping.

At one time it was prohibited to keep bees in urban areas, but recent discoveries show that bees kept in the city are healthier than those kept in the country and that bees provide economic and environmental value.

This day was created to inform the public on the role of urban beekeeping and the importance of pollinators living within our communities. **National Urban Beekeeping Day** is celebrated by raising awareness on bee diversity, the importance of urban pollinators, and informing inner-city residents of urban beekeeping events throughout the United States.

<https://www.nationaldayarchives.com/day/national-urban-beekeeping-day/>