Another successful State Fair!

By Tammy Horn Potter, Kentucky State Apiarist

It’s been another successful Kentucky State Fair. Thousands of visitors heard and appreciated the stories of Kentucky’s honey, its honey bees, and their keepers.

I want to thank all the volunteers from all the beekeeping associations, as well as Ray Tucker, John Benham, Jake Osborne, Brandon Sutton, Doug Potter, Bud Spath, and Tana Peers, for their considerable hours and legwork. I also thank Jennifer Priddy, Marsha Bezold, and Barbara Szubinska, who provided transportation and outreach opportunities for the American Honey Princess.

Entries were up again this year and came from all over the Commonwealth. The Adult Sweepstakes winner is from Greenville, the Youth Sweepstakes Winner is from McCreary County, and the Honey Cookery winner is from Shelbyville. This is clearly becoming a statewide competition, featuring our complex honeys and products. I’m so very proud.

Beekeepers should check moisture levels, as Tana is doing at lower left with the refractometer. There was only one disqualification this year, so word is getting out. September is National Honey Month, so let’s emphasize the ways beekeepers can improve and promote their product.
The "mysterious" winner of the Black Jar competition (in which there is no visual input to the judging) was Mike Mabry of Bullitt County.

Jeanne Kemper, Shelbyville, won the Honey Cookery Sweepstakes Award with multiple entries in all categories of cakes, cookies, fudge, and baklava. She also won the Barbara Horn Award in the Honey Cookery Gift Basket category.

Agriculture Commissioner Ryan Quarles, holding honey, and State Apiarist Tammy Horn Potter meet Allen County beekeepers Jake Osborne (left), John Benham (center), and Joe Taylor (right) at the State Fair Honey Booth. The honey held by the Commissioner was produced by Doug Potter of Hacker Honey Farms, for whom Tammy is queen.

Logan Porter, Greenville (right), won the Bees and Honey Sweepstakes Award for multiple entries in extracted honey, a display case with a frame of capped honey, a gift basket, and an award-winning entry in the newest category, artistic beeswax.

Jake Osborne, Walter T. Kelley’s representative, showcases the prizes that Eldon Whitis will receive as the Youth Sweepstakes winner. He will also receive a personalized jacket.

Emily Whitis, McCreary County, won Grand Reserve Champion in the 4-H Honey Contest.
As of January 1 2017, beekeepers will no longer be able to purchase antibiotics over the counter. Because of the fear of bacterial resistance and over-reliance on antibiotics, the Food and Drug Administration has ruled that antibiotics used to treat bee diseases must be ordered by a veterinarian through a prescription, or by a Veterinarian Feed Directive. Beekeepers will no longer be able to diagnose and treat diseases requiring antibiotics, without a licensed veterinarian.

Beekeepers will need to become more vigilant in their hive management practices, checking more frequently for bacterial diseases such as European foulbrood, and especially American foulbrood. You should also stock up on American and European foulbrood diagnostic kits. These kits can be bought at both Dadant & Sons and Kelley Beekeeping for about $15. Having several kits in your beekeeper’s first aid kit may save your apiary from devastating losses, as well as give you timely information. Look at the dates before you buy. You will notice that the kit pictured is out of date, but it was the only one I had at the State Fair to shoot for BeeLines.

This is an opportunity for our industry to work with veterinarians, since quite a few veterinarians do not know much about bee diseases. Further, to write a Veterinary Feed Directive, a veterinarian must go to the beehive, examine bee health records, and check the hive. The vet cannot just phone in a prescription. The protocol set by state and federal authorities calls for a Veterinary Client Patient Relationship (VCPR) before a prescription can be issued via a VFD, and the VFD cannot exceed six months.

A few veterinarians have reached out to me to offer their services, primarily in Lexington. I will start compiling a list of those who want to work with beekeepers and will publish them in the December BeeLines.
State Apiarist’s Report … from page 1

September is National Honey Month. The United States consumes over 500 million pounds of honey a year, and domestic beekeepers produce only 150 million pounds. Beekeepers have a prime opportunity to increase and strengthen their customer base, now more than ever.

This month is great for hosting a spontaneous honey tasting or honey harvest, or even holding a “black jar” contest among your local association members if you can find an impartial judge. It doesn’t have to be a huge event. The objectives are for people to connect you and your face with the product, talk about the flowers that the bees work to produce honey, and share recipes.

Kentucky beekeepers tend to undervalue their honey, so I’ve included the Bee Culture Regional Price Report on the last page of this issue. Editor Kim Flottum solicits his pricing information from around the country. Kentucky is in Region 2. Prices vary depending on season and availability, as all product prices do, but Region 2 is consistently somewhat lower, and much lower for some products, than the rest of the nation. This devaluation of Kentucky honey needs to change.

No matter what part of the Commonwealth you are from, Kentucky honey is a marvelously complex product. Even when pollen analysis detects that a Kentucky honey is monofloral (i.e., primarily clover), it is still on par with other regions that charge more for the same flavors. I hope beekeepers will consider the chart provided with permission from Bee Culture when pricing their honeys.

Beekeeper Education

- Sept. 9-11: Butterfly and Native Plants Weekend, Jenny Wiley State Park, Prestonsburg. Workshops on monarch waystations, honey harvesting, fall management, wax products, and other honey bee topics.
  Joanna Kirby: kirbys50@hotmail.com

- Sept. 17: Bugfest. Bernheim Arboretum. 9 a.m.-4 p.m. EDT, Bardstown. Insect zoo, discovery stations on insects and their relatives. Butterfly and insect safaris, Parade of Bugs, and a short Eat-a-Bug presentation. The Bernheim beekeeper will be on hand. Please come dressed in your best bug attire (kids and adults) for the parade! No charge for Bernheim members; $5 per carload for non-members.

- Sept. 23: Ribbon-Cutting at Kelley Beekeeping, Clarkson.

State Apiarist’s schedule

- Sept. 7: Address Kentucky Farm Bureau, Louisville, morning.
- Sept. 9: Oldham County Beekeepers Association. 1815 North Highway 393, LaGrange. 7:30 p.m. EDT.
- Sept. 13: Ohio County Cooperative Extension Office, 1337 Clay Street, Hartford. 7 p.m. CDT.
- Sept. 13, 19, 26: USDA-APHIS bee sample collection (tentative, weather permitting)
- Sept. 16: Honey Tasting at Whole Foods, 161 Lexington Green Circle, Lexington. 4-7 p.m. EDT. With Lucky Frost.
- Sept. 19: Clark County Beekeepers Association. 1400 Fortune Drive, Winchester, 40391. 7 p.m. EDT.

Recipe of the Month

14 Karat Honey Cake

<table>
<thead>
<tr>
<th>For the Frosting: Honey Cream cheese frosting</th>
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<tbody>
<tr>
<td>1 - 8 oz package cream cheese</td>
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<tr>
<td>1 stick butter</td>
</tr>
<tr>
<td>1/4 cup honey</td>
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<tr>
<td>1 lb powdered sugar</td>
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<tr>
<td>1 tsp vanilla</td>
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Mix together flour, baking powder, baking soda, salt, and cinnamon. Add sugar, oil, honey, and eggs and beat for 1 minute. Stir in carrots, pineapple, nuts and coconut. Put into 3 greased and floured 8-inch cake pans. Bake at 350 degrees for 20-25 minutes, until it tests as done. Remove from oven and cool. Frosting: Mix together cream cheese and butter. Add honey. Add powdered sugar and vanilla. Cream butter and cream cheese. Add honey, powdered sugar, and vanilla. Add enough honey to reach proper consistency.

From Rita Woodridge, Shepherdsville, Ky.
By Joe Taylor

Fellow KSBA members, it is time to nominate some of our outstanding members for KSBA Beekeeper of the Year.

The nomination period ends Oct. 1. Absolutely no late nomination can be accepted.

The official voting will be done by past KSBA Beekeeper of the Year honorees.

There is no official nomination form. Nominations should include the nominee’s name and contact information (address, phone, and email if possible), along with a brief justification, in about 10 lines. Nominations can be submitted to me at the email or postal addresses at the top of page 1.

Only KSBA members can nominate or be nominated. Only past KSBA Beekeepers of the Year can vote for the 2016 honoree. Results will be announced at the KSBA fall meeting Nov. 5 at Jenny Wiley State Park.

Promotional possibilities on your honey label

From Bee Culture Magazine

July Honey Price Report

A “Product of the USA” label helps define the origin of the honey in the bottle. ... Only 26 percent of our reporters have an issue with using a USA label.

But what about a Local Honey label? Local is the King of the best honey there is, but only 54 percent of our reporters use Local on the label.

Many, but not most, sell a varietal honey in some location and add that to their label mix ... Touting it to your customers enables you to add a bit to the price because of the extra work involved. 43 percent of our reporters use that fact...

Segregating out a seasonal harvest gives your customers a chance to come back and ask for “that Fall honey I got last time,” or “the wonderful Spring Bouquet like last year’s crop.” But only 21 percent use a seasonal label.

Only 22 percent of our reporters use a label on top of their bottles, taking advantage of what the farmers’ market customer typically first sees.

Other promotional tactics include mentioning the location of the apiary where the honey was made, and pointing out that the honey isn’t filtered and indeed does contain pollen. “Certified Naturally Grown” shows up on occasion, as does “Product of [State],” which is required in some places.