

Hi-BEE NEWS



The Official newsletter of the Hawai'i Beekeepers' Association
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Michael M. Kliks, Editor Tel: 988-7203

2005 HBA Board of Directors and Officers

President: Michael M. Kliks

Vice President: Vacant

Secretary: Barry Langlieb

Treasurer: Dolores Brockman

Board Members: Steven Montgomery, Misha Sperka (Big Island), James Adamson, Rhea McWilliams

NOTICE OF ANNUAL MEETING AT NEW LOCATION IN MANOA VALLEY

The Annual Meeting will be held on November 28, 2005 at 7 PM in the meeting rooms of the Manoa Gardens Elder Care Center located at 2790 Kahaloa Drive, just over the bridge on Kahaloa Drive, to the right, along the stream in the Manoa Valley District Park complex. Elections will be held to fill any board vacancy(s), and conduct other association business. Any members wishing to add an item to the agenda for this Annual Meeting should submit their item(s) in writing by November 20 to Michael Kliks by email at mmkliks@hawaii.rr.com or by mail to 3081G Paty Drive, Honolulu, HI 96822.

30% Increase in Roster Of Members for 2005

As of 4 October the Treasurer confirms that we have 45 enrolled Regular Members and 9 Associate and Family Members, including 9 neighbor island residents, 1 each from Alaska, Illinois, Wyoming, Massachusetts, Montana, New Jersey, Michigan and Virginia and 1 each from Germany, Tonga and England. Welcome to you all!

REMEMBER TO RENEW YOUR MEMBERSHIP FOR THE 2ND HALF OF 2005 FOR ONLY

\$7.50: OR RE-UP FOR 2006 AT \$15.00.

NOTICE AND FORMS BELOW

Calendar Of Events

MONDAY, NOVEMBER 28

Annual Meeting, 7:00 PM

**Manoa Gardens Elder Care Center,
Manoa Valley District Park off of
Kahaloa Drive**

FIELD SUNDAY AND PICNIC

Sunday December 11 at

**Nanakuli Ranch Noon-4 PM. See
details below**

THE PRESIDENT'S CELL

At the **Annual Meeting** we will need to elect 2 board members to fill positions held by Rhea and James who were appointed to fill vacancies. Any one wishing to be a candidate or nominate someone please send me an email ASAP. If there are sufficient candidates it is my intention to resign from the board at the end of this year.

We will also need to approve the 2006 budget proposed by the board, and conduct any other business placed on the agenda.

The STATE OF APICULTURE in Hawai'i is promising, but there have been, and will be, political, regulatory and land use issues and events which we must pay attention to. This past year we did get **strengthened inspections** on incoming ag product shipments and the **Legacy Lands** bill will preserve pristine nectar foraging habitats. Our own honey production and prices were down last year, but unbelievably **cheap honey** is flooding our local markets. On the mainland **adulterated products** such as "Honey Lite" and sugar free "honey" are taking significant market share. Many of these adulterated products are coming from China. We will need to ask our lawmakers to regulate the sale and Country of Origin Labeling (COOL) of these illegitimate **honey imitations**. . . and further promote "Buy Hawai'i" programs.

With the support of the Farm Bureau, the Department of Agriculture, and our friends at the legislature, the HBA and the BIBA guided HB 1154 through the legislature to become Act 63 that has now taken effect (see below). **Small producers can sell their honey directly to the public.** Unfortunately the Kaua'i County Council has a policy that denies access to honey sales at its official Farmers' Markets. The HBA has contacted the Kaua'i County Council, the State Farm Bureau and the DOAg to have this odd rule changed. Stay tuned!

There is a new cooperative beekeepers' group organizing itself here that is structured for both hobbyists and sideliners. Welcome to the **Hawaiian Honey Bee Coop!** We look forward to cooperating with, and complimenting the activities of the coop. The situation in Kaua'i County at the Farmers' Markets (see below) is proof positive that we need the support of all beekeepers and others dedicated to a future for diversified agriculture in this state and. . . to promoting apiculture as a sustainable and essential part of the process.

Beekeepers must join together, must speak out with their own voice and through the Farm Bureau, the DOAg, their legislators and county councils to protect and promote apiculture. Or else we will all go down, slowly but surely, to that common level seen elsewhere. . . imported bee diseases, Africanized genes, contaminated and adulterated

to cheap imports and artificial sweeteners. Aloha! MMK

NHB MEETING IN KANSAS CITY

HBA President Michael Kliks was appointed by the US Secretary of Agriculture to membership on the Nominating Committee of the National Honey Board for 2005-07 as a delegate from Region 1. In this capacity he attended the October 7-8 NHB meeting in Kansas City. Issues of major concern to the industry continue to be: 1, tension between the interests of importers and packers of cheap foreign honey and producers and packers of US honey; 2, the adverse marketing impact of adulteration and contamination of honey in the global market; 3, the establishment of quality control and quality assurance standards and development of tests to assess them; 4, how to increase consumption of honey by particular segments of the population such as youth, Hispanic Americans and athletes and health conscious consumers.

ACT 63 ALLOWS FOR DIRECT SALES OF HONEY BY SMALL PRODUCERS

From: Ole Fulk, President, Big Island Beekeepers' Association and Member HBA

The Honey Bill, HB1154, drafted by the BIBA, sponsored by Rep. Helene Hale, and managed at the legislature by HBA president, Michael Kliks, has become Act 63 and as an amendment to Section 1, Chapter 147, Hawaii Revised Statutes. It came into force with the governor's signature on 5/19/2005. This allows us to process and sell direct to the public up to 50 gallons (~600 pounds) of honey a year without using a certified kitchen or honey house. Standard labeling requirements still apply, and they can be rather exacting. The size of label and size of lettering font in relationship to size of label are set. The net weight of the product must be shown in the lower third of the label expressed in ounces or pounds and grams and kilograms. The two most important requirements are these: (1) name and way to contact producer (traceability), (2) correct weight. The beekeeper can copy the basic format of any other commercial label. Full labeling requirements are available from DOH.

Two other labeling requirements stated in the Act are: (1) the date the honey was produced, (2) the statement "This product is home-produced and processed." Must appear on the label.

NOW YOU CAN SELL YOUR ARTISANAL HONEY AT FARMERS MARKETS!

From: Ken Harmeyer, HBA Member

HB 1154 has been passed. You may be wondering what that has to do with you. HB 1154 in brief says that anyone who sells less than 600 pounds of honey per year doesn't have to have a licensed kitchen to pack their honey. That means those of us who have just a few hives can pack, label and sell our honey. You can't sell it to stores, just the end user. The HBA sponsors a booth at the KCC and Kailua Farmers' markets. You can have space in the booth. It is requested that each participant make a tax deductible donation of 10% of your sales to HBA.

...BUT NOT AT KAUA'I COUNTY FARMERS' MARKETS...YET!

Our members will recall that Hawai'i's fine honeys were not allowed to be sold at the Kaua'i County Farmers' Markets. County Councilperson JoAnn Yukimura has begun a dialog with the county's Office of Economic Development

and together they will work with the Ag Coordinator to "look into the matter". There seems to be an understanding that, after thirty years, the market is ready to admit high quality "processed" foods of local origin for sale. Ms Yukimura will work on a Council resolution in favor of allowing the sale of honey and other value added local agricultural products. We will keep all of our artisanal honey producers, on all islands, informed as to the status of this important issue.

ALOHA TO A PAIR OF NEW BEEKEEPERS

The Hawaii Beekeepers' Association warmly welcomes UH Faculty member James Adamson and State of Hawaii Electronic Tax Coordinator, Susan Adamson. They enthusiastically manage about 20 hives among kiawe trees on the Wai'anae Coast and love producing artisanal honey and catching swarms. They have been members for over a year already and continue learning about apiculture from other members of the HBA and from HBA's library holdings. They both enjoy suiting up in the beeyard and have plenty of stories to share. You can expect them to keep buzzing along. James is currently serving as a member of the board.

What did the bee say to the other bee in the crowded heat of the day? It's awful swarm here!

Alaska Chongs' Electric Beeyard



In August Dolo and I visited HBA Members Al and Bunny Chong, who relocated in '03 to beautiful Soldatna AK on the Kenai Peninsula. . .aka salmon fishing paradise. They had their hives raided by big black bears last season and lost most of their tasty fireweed honey. Too bad! .The Fireweed Mead Al makes is one of the best we've ever tasted! Now they have a much improved electrified triple wire fence. . .let's see if this stops Bro' Bear this time and leaves more honey for mead for those long dark winter nights. Note the hand built log cabin in the background. MMK

NEWS BRIEFS

Wet weather hurts HI honey

(Honolulu Advertiser, March 8). Hawai'i honey production

in 2004 was estimated at 768,000 pounds, a 4 percent drop from the year before, according to the state Department of Agriculture. Wet weather conditions limited food sources for bees, affecting honey output, the department said. Producers received an average of \$1.41 per pound in 2004, down 4 cents per pound from the 2003 record average. The number of honey-producing colonies totaled 8,000, up 1,000 from the previous year. Honey yield per colony averaged 96 pounds, down 18 pounds from 2003.

WORLD'S OLDEST MAN DIES AT 113

Fred Hale, Sr, a US citizen and a beekeeper who was the oldest known living man died in May in Syracuse NY, just 12 days short of his 114th birthday. It is reported that until his death Hale was mentally sharp and physically healthy despite being nearly deaf and in a wheelchair. At 104 he had his driving license renewed but stopped driving at 108 because he found slow drivers annoying. (MMK)

FIELD SUNDAY AND POTLUCK PICNIC

December 11 at Nanakuli Ranch, 89-380 Farrington Hwy about 1 mile past the Kahe Point Power Station.

NOTE: please wear heavy shoes to protect against Kiawe thorns!!!! The HBA Library will be present for Loans to members and "Winter" care of hives will be demonstrated. **THINGS TO BRING: YOUR FAMILY AND FRIENDS, FRIZBEE, Honey samples, new gadgets and books to demonstrate. Don't forget anything for sale or trade!** AND IF YOU WANT TO GET SOME TIPS ON WORKING THE BEES, BRING YOUR GEAR (gloves, veil, smoker, beesuit, hive tool). No pets or alcohol are allowed on the ranch lands. **PICNIC LUNCH: Potluck main dish, salad or dessert and BYO DRINKS (please no alcohol).** **RSVP: to** Michael or Dolores at 988-7203, or mmkliks@hawaii.rr.com

The Members' Forum

Learning About the Buzz and the Bees

NEW TITLES IN OUR LIBRARY:

A Book of Honey, by E. Crane
Form and Function in the Honey Bee
Bibliography of Tropical Apiculture
The Monk and the Honeybee

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Have you visited our Web site recently?

(www.hawaiibeekeepers.org)

From: Ken Harmeyer orvette1@yahoo.com: Did you know HBA has a web site? It is very informative. There is an area you can post questions and get answers. HBA has a great store of knowledge because of its members. You should check it out and see if you can answer someone's questions.

Balsamico di Miele

If \$100 for 3 oz of balsamico tradizionale is too much for your budget try this basic recipe to make your own rich, honey-based balsamic style vinegar.

Have on hand: makes about 1 gallon

- 2-quarts (8 cups, ~ 6 pounds) darker honey
- 2-gallons aged honey-based vinegar * or a good wine vinegar
- 1-pound raisins or dried figs
- 15-juniper berries (optional)
- 1-cup fresh rosemary needles (or 2 cups fresh basil)
- 4-vanilla beans, split lightly crushed; or ½ cup vanilla extract
- 15-whole star anise, dried, coarsely crushed
- 15- whole black pepper corns

Optional spices, if desired:

- 20- whole allspice corns (or 10 whole cloves),
- 3-TBS mace
- 1 TBS Hawaiian red sea salt (*alaea*)

In a large heavy stock pot (2 gallon capacity):

Heat all of the honey on medium high until caramelized but not burned (about 5 minutes): reserve 2 cups. **Cool briefly**, add ½ of vinegar and **simmer** until it is reduced to a thick syrup (about 30 minutes). **Add** remaining vinegar and rest of ingredients with constant stirring to deglaze pot. **Continue simmering** until mixture is reduced by 1/3 (about 45 minutes). **Add** remaining honey. Simmer a few minutes to thicken. Cool and taste. Adjust thickness, flavor and color with more caramelized honey, further reduction, and/or additional spices and salt, as desired. Strain through fine screen or nylon bag.

To age place in a 2 gallon oak, ash or juniper barrel** or use large glass jar sealed with several layers of cheese cloth tied in place over the top and add 1/2 cup of American oak shavings. Keep in a cool, dry place for 2-6 months. This **Balsamico di Miele** can be used immediately but will continue to thicken and improve with age. When removing small lots for use we add back a 1:1 mixture of vinegar and dark honey (dissolved in a small volume of hot water).

A wide variety of different spices can be used in this basic recipe to achieve vinegars for many different uses. For example, we have used the standard *garam masala* spices (cumin, coriander, cardamom, cinnamon, nutmeg, mace, black pepper, star anise, bay leaves) of the Indian cuisine. Bay leaf, thyme, lemon basil, Kafir lime leaf, orange or lime peel can also be used.

*Use any standard recipe for mead, pyment, or cyser to prepare a must with a starting specific gravity of about 1.140 (SGo 1.140). Ferment to dryness with an alcohol content of 14% or greater. Any below market grade of honey can be used to brew the base vinegar, or any honey-based wine with an "off flavor" can be allowed to ferment to vinegar by allowing contact with air and/or inoculating it with the mother liquor saved from a previous vinegar batch.

** Barrels, starter culture and other items available from Lehman's (info@lehmans.com) or Oak Barrel (info@oakbarrel.com)

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GEAR NEEDED? LETS CONSOLIDATE AN ORDER

If any members wish to purchase equipment from a bee supply house or from one of our local beekeepers please let THE Board know so that we can help you find what you need and/or place a consolidated order to save on high freight charges.

ADVERTISING rates

Table with 2 columns: BUSINESS ADS and CLASSIFIED ADS. Includes rates for Bus card size, Quarter page, Half page, Full page, HBA members, and Non-members.

Rates are per issue. Copy, art and payment must be submitted by the 15th of the month prior to publication. Contact the editor for any special requirements and mechanical information.

MEMBERSHIP AND PUBLICATIONS ... HAVE YOU RENEWED FOR 2006?

Membership in the Hawai'i Beekeepers' Association is open to anyone who has an interest in bees and beekeeping! You do not need to own bees or reside in Hawai'i to join. Regular membership is \$15 per person per calendar year- includes a vote in HBA elections, discounts on other bee-related publications, a subscription to HiBee News and more; each additional family member may become a member for \$5. Associate Membership is \$12 and receives the newsletter but has no voting privileges. After July 30 dues for the remainder of the year are \$7.50. Foreign membership is \$20. Membership Meetings are held 4 times on the 4th Monday of each month, usually at the Moanalua Valley Calvary Pentecostal Church. The November meeting is the Annual Meeting at which Directors are elected.

Name _____ Phone (____) _____ Fax (____) _____ Email < _____ Address _____ City, State, & Zip _____

_____ : check here if you DO NOT want your personal information shared with to other HAB members.

Number of hives managed: _____ Areas of special interest: _____

Type of Membership: _____ Additional Voluntary Contribution \$ _____ Please apply to (circle one) Research / General Fund.

Send this form with payment (check payable to HBA) to:

Dolores Brockman, Treasurer 3081G Paty Drive, Honolulu, HI 96822

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Hawai'i Beekeepers' Association

3081 G. Paty Dr., Honolulu, HI 96822

MEMBER'S ADDRESS