



AUGUST 2023

# MCBA NEWSLETTER

MONTGOMERY COUNTY BEEKEEPERS ASSOCIATION

## NOTE FROM THE PRESIDENT

**GREG LEHMAN**

Happy Summer Everyone!

I hope your bees are healthy and you're keeping an eye on mite levels (towards the end of the summer is when mite loads can really get out of hand). Although the weather has been extremely hot, I think the consistent rain is keeping the nectar flowing at our outyards...fingers crossed for a fall flow!

MCBA just had its summer picnic this past weekend (shoutout to Bob Buswick and his committee for another smooth event), and although the turnout wasn't what I hoped it would be, there were really nice moments that made my day, especially people exchanging info! I'm always talking about how grateful my wife and I are to have this MCBA community, and how we wouldn't be successful beekeepers without it. Since the pandemic the engagement between members has dropped off, so seeing people meet and exchange contact information was so nice to see. I was also happy to hear from folks that they are having a great experience in this year's beginners class, and have been thankful for their mentors.

It is great seeing MCBA helping with beekeeping resources (bulk buys on fondant, etc) and our queen cell program is better than ever, but I find the real benefit to be the people. The beginners class is meeting in-person again has helped this, but we still have room to grow to get back to pre-pandemic times. So, please, come on out to the meetings and introduce yourselves, ask questions, and exchange info! Hope to see you all soon.

Greg

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# GENERAL MEETINGS

## August 24

7:00PM - Montco 4H Center and Zoom

-Main Presentation-

**Marc Johnson**

### Basics of Mead and Mead Making

In its basic form, mead is an alcoholic beverage made from fermenting honey (diluted with water) with yeast. It is often referred to as "Honey Wine," and although the main source of fermentable sugars in mead come from the honey, fruit, spices and malt are sometimes added.








Stonekeep Meadery is Pennsylvania's first dedicated meadery with locations in Fleetwood PA and Jim Thorpe PA. Hand crafted meads are only created from fresh fruits and juices and raw honey from Pennsylvania.

Marc will present his meads in person at the 4H Center. We will have a zoom link for those who cannot attend in person.

-Mini Presentation-

**Greg Lehman**  
**Merging Hives**

### Montgomery County 10-Day Forecast (www.weather.com)

Sat 05	85°/61°		Mostly Sunny
Sun 06	87°/66°		Mostly Sunny
Mon 07	84°/67°		Scattered Thunderstorms
Tue 08	84°/63°		Partly Cloudy
Wed 09	86°/63°		Partly Cloudy
Thu 10	88°/67°		Partly Cloudy
Fri 11	85°/67°		PM Showers
Sat 12	86°/65°		PM Thunderstorms
Sun 13	85°/66°		Isolated Thunderstorms
Mon 14	86°/68°		Scattered Thunderstorms

#### What it means:

Although it was a hot July, we were fortunate to escape drought conditions as rain periodically checked in throughout the month.

In our part of the state, fall nectar flows are hit or miss and tend to be somewhat localized.

Given the rain we have received, keep your collective fingers crossed we carry some nectar-producing momentum into the home stretch of summer.

# ANNOUNCEMENTS/EVENTS

## 2023 Bulk Orders

Please keep an eye out for a formal announcement on bulk orders. Due to the popularity in 2022, we are gathering details on another bulk fondant order and will have additional information in the coming weeks!

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## MCBA Extractor Program

Still sitting on a stack of capped honey supers? Don't forget that the club has 3 extractors and associated equipment available to rent! Each extractor is stored in a different location within the county, so you can attempt to reserve the one nearest you!

For more information and contact, click [HERE](#)

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## Penn State Extension

A promotional banner for a Native Tree and Shrub Sale. The background is a close-up of green leaves and blueberries. The text is white and centered. At the top, it says "NATIVE TREE AND SHRUB SALE". Below that, in a larger font, is "Master Watershed Steward Native Tree and Shrub Sale". Underneath, it says "July 27, 2023 – August 27, 2023" and "⌚ Viewing in Eastern Time". At the bottom, there is a green button with the word "Register" in white, and a link "Already registered?" below it.

NATIVE TREE AND SHRUB SALE

### Master Watershed Steward Native Tree and Shrub Sale

July 27, 2023 – August 27, 2023  
⌚ Viewing in Eastern Time

[Register](#)

[Already registered?](#)

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## BeeWorks

August 27, 2023, 1 to 4pm

2320 Trumbauersville Rd  
Quakertown PA 18951

2pm to 3pm Winterizing Your Bees!  
By: Mike Awckland

# EXHIBITION AT THE EVERHART MUSEUM: WILD BEES

If you happen to find yourselves in the northeast quadrant of the state, consider checking out the Wild Bees exhibit at the Everhart Museum in Scranton. Running through October 1st, *Wild Bees*, a traveling exhibition of work by photojournalist and writer Paula Sharp and photographer Ross Eatman, features colorful high resolution photographs of bees of many varieties in their natural habitats exhibiting their natural behaviors. Beekeeping tools and wares from the Everhart collection are also included.

The following message was sent to MCBA by Camille Dantone (Community and Family Programs Manager):

"I am pleased to invite you and your fellow beekeeping enthusiasts to the Everhart Museum's new exhibition Wild Bees, opening Thursday, June 15! This traveling exhibition by photojournalist and writer Paula Sharp and photographer Ross Eatman features breathtaking high resolution photographs of bees of many varieties in their natural habitats exhibiting their natural behaviors, offering a chance to see the beauty and intricacy of these creatures up close. Beekeeping tools and wares from the Everhart collection are also included.

The exhibition will be on display at the Everhart Museum from June 15 through October 1, 2023. We hope that you come to see this exhibition. In addition to the exhibition, we are excited to inform you that the Wild Bees exhibit will be integrated into our guided tours. Our knowledgeable tour guides will provide insightful information about the featured pollinators, their behaviors, and the importance of their conservation. This added component aims to enhance your learning experience during your visit to the museum.

Furthermore, we are pleased to announce that we will be hosting workshops that draw inspiration from the Wild Bees exhibition. These interactive sessions will provide hands-on learning opportunities and delve deeper into the world of pollinators. Whether you are a seasoned beekeeper or just starting out, these workshops will offer valuable insights and practical tips for nurturing and protecting these vital creatures.

We are also open to sponsorship opportunities for the workshops. If your organization or company would like to support these educational events and align your brand with the promotion of pollinator conservation, we would be thrilled to discuss potential sponsorship arrangements with you. Sponsors will receive prominent recognition during the workshops and gain exposure to a targeted audience of passionate beekeeping and nature enthusiasts.

We at the Everhart hope and believe that you as a member of the beekeeping community will appreciate the stunning visual representations of bees and that it will reinforce your passion in supporting our planet's precious pollinators. Please feel free to contact me at [communityfamilyprograms@everhart-museum.org](mailto:communityfamilyprograms@everhart-museum.org) or 570-346-7186, ext. if you have any questions or require additional information."

# THE BEGINNERS' CORNER

MITES - at this point, you have hopefully gotten the message that the varroa mite is a serious problem for honey bees. We find ourselves at that time of year when mite populations begin to peak and can have a devastating impact on colony health as we march toward fall/winter preparation. Hopefully you are keeping track of your mite loads and planning treatment strategies accordingly which brings me to my topic of the month: **miticide product labels**.

We beekeepers tend to be a creative bunch. We're always looking for ways to repurpose materials or come up with the next great small hive beetle trap. And of course, the internet is full of videos and how-tos with apicultural "hacks". However, when it comes to miticide applications (or any pesticide for that matter), this is not the time to get creative and experiment. It is important to remember **the label is the law**.

Now, I'm not suggesting if you mis-apply a miticide the police will show up to haul you away. But following the label/application instructions is important for several reasons. A *tremendous* amount of research and data are required for a product to pass federal and state registration requirements. The label therefore provides detailed step-by-step guidelines on how to apply materials in such a way that is safe for the applicator, the bees, the environment, and perhaps most importantly - the honey consumer.

It's entirely possible this message need not be said. However, I regularly see questions posted asking "Can I do *this* when I apply *that*?" The answer almost always lies within the label, and a neat Youtube experiment does not give you a license to deviate from that document.

To help decide on how to approach varroa management including treatment options, click this link for a terrific interactive guide: [Varroa Management Decision Tool - Honey Bee Health Coalition](#)

# COOKIN' WITH HONEY

## Honey Glazed Pork Belly Burnt Ends

Jeff Mauro - FoodNetwork.com

- ✓ 1 whole pork belly (6 to 8 pounds), skin removed
- ✓ 1/4 cup favorite BBQ rub
- ✓ 2 tablespoons vegetable oil
- ✓ 1 stick (8 tablespoons) unsalted butter, cut into pieces
- ✓ 1/4 cup packed brown sugar
- ✓ 1 cup favorite BBQ sauce
- ✓ 3 tablespoons honey
- ✓ 3 tablespoons apple cider vinegar
- ✓ 1 tablespoon favorite hot sauce

**1** Set up a smoker or grill with a smoke box to 300 degrees F using cherry, apple or hickory wood.

**2** Cut the pork belly into 2-inch-wide strips, then into 2-inch cubes. Toss in a bowl with the BBQ rub and oil. Lay out the cubes fat-side down on a wire rack, with a bit of space between each cube.

**3** Place the rack in the smoker or on the grill over indirect heat and cook until the cubes are a deep mahogany and permeated with smoke, about 2 hours.

**4** Place the pork belly cubes into an aluminum pan. Sprinkle all over with the butter pieces and brown sugar. Cover the pan with aluminum foil, return to the smoker or the grill over indirect heat and cook until super tender, another 1 1/2 to 2 hours.

**5** In a medium bowl, combine the BBQ sauce, honey, apple cider vinegar and hot sauce. Remove the aluminum foil, pour the BBQ sauce mixture over the pork belly cubes and toss to coat. Place back in the smoker or on the grill and cook, uncovered, until caramelized, another 5 to 10 minutes.