

York County Beekeepers Association May 2017 Meeting Minutes

The May 2017 meeting of YCBA was held at the Penn State York Campus, 7 pm, on the twenty fifth of the month. There were 62 members present, including the Executive Board.

Coral Still-Glosser, President, presided over the meeting. The agenda was as follows:

1. John Shearer and Larry Schlaline graciously donated a total of 3 nucs: 2 for use in the York Fresh Food Farm “Community Garden” in York City, and 1 for a Food Pantry Garden in Newberrytown to benefit the homeless. In exchange for these nucs, 4 gift certificates were given for massages and the other 2 will be raffled off at July meeting.
2. Centennial Celebration updates: (a) we can set up a stand, without charge, at the York Central Market on 3 pop-up dates/year during which products can be sold, donations can be taken, and the Centennial can be promoted. (b)The Honey Queen could be present to demonstrate honey-themed recipes and hand out recipe cards to visitors in the demo kitchen. (c) a stand can be obtained at Central Market for First Fridays, with honey tasting and crafts for kids. (d) volunteers are needed for the 100th anniversary Banquet, to be held Friday, Mach 8, 2019. Please contact Coral if interested. (d) Other possibilities mentioned were a long term observation hive, a Centennial Meade, a Honey themed Restaurant week, having the PSBA Meeting in York this year, and a group trip to Apemondia.
3. The June 10th YCBA picnic details were discussed.
4. Mark Gingrich stressed the need to sign up early for the Queen Improvement Project to be held in Bethel, PA. Learn how to graft queens. There will be information beneficial to all beekeepers, from beginner to advanced.
5. Boscov’s Friends Helping Friends fundraiser passes were available for pick up. Coral has 500 passes for members to sell. If all are sold we will gain a profit of \$2500.00.
6. A special “Thank You” was given to Jeff Hoffman, who is donating webmaster services and a website through his company, Hoffman Solutions. Tiffany Ayres has volunteered to update the website.
7. York Fair sign up is coming quickly....there are only 107 days from meeting date to the Fair! Use Sign-Up Genius to pick a date and time to volunteer.
8. Jeremy Barnes reviewed the Master Beekeeper Program, details as follows:
(a) offered at no cost to YCBA members for the purpose of building skills and acknowledging those who complete each level of the program.

(b) Levels: Apprentice; Journeyman; Craftsman; Master Beekeeper. Each level skill set builds upon the one before it.

(c) Recognition of achievement options are name tags, medallions and/or banquet recognition.

(d) Given enough interest, the program will commence later this year.

9. David Papke spoke on the State of the Bees:

(a) Use a large drop cloth/sheet on the ground, ending against the entrance of the hive, in which has drawn comb/brood and propolis. Shake the bees onto the cloth in front of the hive and watch the bees “march” into the hive.

(b) 6 nucs were successfully made during the April Nuc Workshop.

10. Michael Embrey from Tuckahoe Apiaries in Greensboro, MD, spoke on “What Do Honey Judges Do?”.

(a) A honey judge for a number of years, Michael listed a number of factors on which honey is rated:

(1) Moisture content (quality of honey)

(2) Volume of honey in jars; 3 identical jars should be entered

(3) Uniformity of color

(4) Cleanliness (of jars and honey)

(5) Aroma

(b) Read and follow all rules carefully.

(c) Use new hive equipment in the spring, as old comb can leave stains and alter honey’s taste.

(d) Sort frames according to color before extracting, starting with lightest color first.

(e) Beware of cross-contamination with use of Community Extractors.

a. Use the lowest temperature possible to uncap, filter and extract honey to prevent as much contaminate as possible.

(f) Use new 5 gallon buckets to store honey.

a. Use new bottles and lids of all the same type, without imperfections.

- (g) Assure there is no honey on the inside of the lids, and no fingerprints.
- (h) Fill jars to the middle of the neck ring, which is the proper level.
- (i) Freeze honey to prevent crystallization.

Honey tasting and refractometer use at the members' leisure ended the meeting at 8:35 PM.

Respectfully submitted,
Linda Gettys, Secretary