

MEMBER'S ADDRESS

### The members' Forum

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Since no one wanted to say anything in **The Forum** Debbie Bocken got this to say about Rhea! MMK

**Member Profile – Rhea McWilliams’ first hive was a gift from Randy Pratt for Rhea’s 60<sup>th</sup> birthday. Rhea had been harvesting honey with Randy for 19 years and recommends apprenticing as a great way to learn. The most hives Rhea kept was 29 hives and he now has 19. So why keep bees? Rhea says it’s for his mental & physical health – Bee stings keep his arthritis at bay and chewing bees’ wax keeps his gums healthy. He has been tending his own hives for 8 years in Kailua.**

Rhea finds bees fascinating creatures and relishes the challenges of honey harvesting – benefiting from the bees’ “brutal society” for his own health and the increased productivity of diversified agriculture near his hives. His ideal hive is two deep brood chambers, a metal queen excluder and three shallow honey supers. This is tailored for senior citizen beekeepers. He also recommends having 10-15% of the hives as nuclear hives in case of losing a queen. He recommends checking the hives every 2 weeks to make sure the bees are busy bringing in the pollen, water, propolis and nectar– all signs of a thriving hive.

### BEE LINKS

**HONEY NEWS!** For details on global honey shortage, contamination and embargo of Chinese honey, 3<sup>rd</sup> country repacking scams and current US prices visit theNational Honey Board Web site at: [www.nhb.org](http://www.nhb.org).

**Read What's Buzzin' on Bee-Mail** Quick notes to a world of sweet information on the Worldwide Web. Visit NHB’s Bee-Mail at [www.honey.com](http://www.honey.com), [www.nhb.org](http://www.nhb.org) or [www.honeylocator.com](http://www.honeylocator.com). **Oprah Catches the Buzz:** "Honey adds a bee-atific sweetness and languid warmth to everything from tea to lobster to the best napoleon you've ever tasted." The March 2004 edition of *O, The Oprah Magazine*, features six beautiful pages on honey in an article titled "Bee Season."

**TO SWAP:** Stainless steel uncapping sink with drain, ~40 by 20 inches 50 QUEEN REARING NUCS AND BABY NUCS WITH FRAMES, SOME WITH DRAWN COMB  
MICHAEL KLIKS 988-7203

**FOR SALE:**  
Maxant heated uncapping plane, new, right-handed: \$55  
500 PIERCO pre-waxed all plastic frames, Western size, unused: \$1.50 each

**2-STORY HIVES in Good Condition with Bees**  
10 frames each box, unified hive body and honey supper  
With entrance door, suitable for use as pollination units.  
\$ 180 MICHAEL KLIKS 988-7203

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### ADVERTISING rates

BUSINESS ADS		CLASSIFIED ADS	
Bus card size	\$ 7.50	(30 words)	
Quarter page	\$ 20.00	HBA members	\$ 2.00
Half page	\$ 35.00	Non-members	\$ 3.00
Full page	\$100.00		

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.

### MEMBERSHIP AND PUBLICATIONS ... HAVE YOU RENEWED FOR 2004?

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 - 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.** Foreign membership is \$20. Membership Meetings are held 4 times on the 4<sup>th</sup> Monday of each month at the Moanalua Valley 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 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

### THE AMERICAN BEE JOURNAL

Start your savings now! Get a discount on the following subscriptions by being a member of the HBA:

AMERICAN BEE JOURNAL                       1 yr. \$14.44                       2 yrs. \$27.38                       3 yrs. \$38.96

Send your subscription request and check directly to ABJ, 51 S. 2<sup>nd</sup> Street, Hamilton IL, 62341

char or blacken. Marinating meat for four hours in marinades containing 30% honey significantly reduced HAA formation.

In the same lab, investigators are testing honey's ability to support the growth of beneficial microorganisms in yogurt called probiotics. Honey's unique carbohydrate composition includes primarily monosaccharides glucose and fructose, but also about 5% oligosaccharides. Oligosaccharides are known to support the growth of probiotics such as *Bifidobacterium bifidum* (Bf-1), believed to aid in gastrointestinal health. When 5% honey, sucrose and corn syrup were compared, honey enhanced the growth of *B. bifidum* over the other sugars. When added at 10%, honey enhanced *B. bifidum* growth similarly to the oligosaccharide source inulin.

[http://www.honey.com/pressrm/IFT/2003/meat\\_yogurt.html](http://www.honey.com/pressrm/IFT/2003/meat_yogurt.html)

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**\*\*\*HOT NEWS BRIEFS!\*\*\***

**FEDERAL REGISTRATION OF HONEY SALES REQUIRED UNDER HOMELAND SECURITY!**

All honey producers who sell their product retail and wholesale operations must have registered with the US Food and Drug Agency. The process is relatively simple. Visit the link below to get right with Uncle Sam!

<http://www.cfsan.fda.gov/~dms/fsbtac13.html>

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**NEW RECORDS FOR HI HONEY!**

According to the Hawaii Ag Statistics Service HAWAII HONEY report, in the year 2003 Hawai'i and US honey prices set record highs, at \$1.43 and \$1.40 per pound, respectively. However Hi production was off by 17%, at only 791,000 pounds (ave. 113/colony), due to draught and unseasonably heavy rains. Visit [www.nass.usda.gov/hi](http://www.nass.usda.gov/hi) for details in the **March 5, 2004 issue.**

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After retiring from HECO Al and Bunny Chong relocated to the stunningly beautiful and pristine Kenai Peninsula last year and are still keeping bees up there. Here's Al's report on their first year at Soldatna. "Last season I received my two 4 lb boxes of Italian bees and queens in April and fed them a 1:1 mixture of sugar/water, until the middle of May when the nectar flow started. In August I extracted 40 lbs from each hive and had approx. 30 lbs of honey each in the double brood boxes for winter. This past winter was a cold one with temperatures dropping to -36 degrees F for a week killing the bees. Beekeepers here who used the foam hives also lost their bees due to the cold. I have placed an order for two more 4 lb boxes with queens to arrive in April and start over again. Looks like I will have to build a heated shed to move the bee hives into in the winter. That is one of my next projects. By the way my honey came from the fireweed, a light colored honey that made great mead. I have made both dry and sweet mead..... take care!

AL CHONG

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**News from Lau Tovi in Tongatapu**

Last summer former Board member big Lau (Tavita) Tovi returned to his home island of Tongatapu in the Kingdom of Tonga. There is a very strong market for local and imported honey in Tonga. He has begun catching swarms and corralling wild colonies and rehabilitating abandoned apiaries. He says there are excellent nectar sources and almost no other beekeepers. . . .and there is a good market for pollination services for local squashes, melons, cucumbers and other fruits. Dolo and I hope to go down to visit him for Christmas this year. Let us know if anyone else wants to come along. Michael Kliks 988-7203

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**Funds available for sales booths at KCC Farmers' Market and at 2004 Made in Hi Festival**

The HBA will provide a booth at each of the Saturday AM KCC Farmers' Markets for up to 3 members with branded products. Call Michael Kliks to sign up. The HBA is also preparing a grant proposal to the Marketing Development Branch of the Department of Ag that will provide matching funds to members with branded honey and other hive products who wish to participate in the 2004 **Made in Hawai'i Festival** to be held in mid August 1 at the Blaisdell Exhibition Hall and Arena. Contact Michael for details at 988-7203.

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**News from the Alaskan Chongs!**

\* I use soybean flour (6 cups), 2 cups powdered or granulated sugar or honey, 1/3 cup brewers yeast, 4+ cups warm water, 2 cups corn oil. Blend dry ingredients in large bowl. Mix wet ingredients and add to center of dry materials and mix to thick dough. Bake at 275oF in 2 baking trays (12 by 16 in) about 30-35 min. Cool and cut into 2 by 2 inch cakes. Makes about 80 cakes. Give 1 or 2 cakes to each hive every 2 weeks.

\*\* I use 200 mg Terramycin 343 (a powder containing 76% Ox tetracycline HCl) per hive. Mix about 1 teaspoon into 6 pounds of powdered sugar and give each hive 1 tablespoon 3 times at 5-7 day intervals.

**A RECIPE FOR GREAT HONEY WINE**

**Waikane Guava Melomel**

*Michael M. Kliks, Beekeeper, Meader*

Tel: 988-7203; Email <mmkliks@hawaii.rr.com

**Recipe**

DAY 001: 3/24/98: Crushed enough Kauai Co. guavas to give 3 gal juice with pulp. Prepared honey must by mixing about 2 gallons of Waikane Golden honey with about 3 gallons of hot (~145o F) tap water to give a specific gravity of 1.090; added must to fruit juices and pulp; added 2 tsp nutrient mix and 4 tsp mixed acids and refrigerated must in 6 gallon stainless steel tank with air lock; specific gravity of mixture was 1.088.

Set up "starter" (build-up) yeast solution using 3/4 gallon of the must and 1 package of dry Cote de Blanc wine yeast in 1-gallon jar with air lock.

DAY 002: 3/25/98: Added 2 tsp nutrient mix, 2 oz acid blend and 1/2 gallon of yeast starter solution to 6 gallon of must and transferred 1/2 gallon of must back to starter jar.

DAY 006: 3/29/98: Added all of starter yeast solution to gallon bucket.

DAY 038:4/31/98: SG= 1.000. (About 11% alcohol); very dry taste; racked to glass carboy and added 2 qts additional honey to give SG of 1.030.

DAY 082: 6/13/98: Clearing OK; racked to glass carboy.

DAY 084: 6/18/98: Racked to bottling bucket; bottled 2 "Barrel Sample" bottles.

DAY 180: 9/24/98: Added 1 tsp bentonite to clarify.

DAY 271: 12/25/98: quite clear; racked; + alcohol taste,+/- sweet.

DAY 385: 3/28/99: Bottled

**HEAVY WEATHER DAMPENS BEES**

**AND BEEKEEPERS IN HAWAII**

According to the HASS last month was the wettest February in 49 years. . .and that was after a near record December and January! Farmers and beekeepers experienced washouts, ground water flooding, wind blown rain, mildew and termite damage to their assets. Some beekeepers sustained heavy losses and no one made any honey. For details: [www.nass.usda.gov/hi/](http://www.nass.usda.gov/hi/).

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**NEW BOOKS AND VIDEOS IN HBA LIBRARY!**

- The World of Bees; video
- Tales From the Hive (NOVA); video
- The Buzz About Pollination; video
- An Introduction to Beekeeping; video
- The Honey Harvest; video
- The Magic School Bus; video
- Honey Bee Pests, Predators & Diseases; book
- The ABC and XYZ or Bee Culture; book
- The New Complete Guide to Beekeeping; book
- Fundamentals of Beekeeping in Hawaii, 1952; pamphlet
- Honey Bee Parasites Pests, Predators and Diseases, book
- Following the Bloom: Migratory Beekeepers in the US; book
- Beginner's Guide to Candle making; book
- Honey Bee Diseases and Pests, 2<sup>nd</sup> Edition; pamphlet
- First Lessons in Beekeeping, book, 2<sup>nd</sup> copy
- Bees: A First Discovery Book; book

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**Honey Cuts Formation of Cancer-Causing Compounds in Grilled Meat and Promotes Growth of a Probiotic Bacteria in Yogurt**

(From NHB, Longmont, CO – July 18, 2003) – Two studies presented by Michigan State University researchers at the 12th World Congress of Food Science meeting in Chicago this week demonstrated that the addition of honey to food products – marinades and yogurt – may provide value-added benefits, in addition to flavor.

According to lead investigator Dr. Zey Ustunol, the studies are helping support the theory that honey has some valuable functional properties in addition to the obvious one of adding sweet flavor. Honey is a complex mixture of sugars and other compounds, and the studies are designed to better understand how they interact.

Honey is commonly added to meat marinades for flavor and to aid in browning and glaze formation. Researchers found that honey-containing marinades also effectively limited the production of potential cancer-causing compounds called heterocyclic aromatic amines (HAAs) when marinated steak and chicken were fried. HAAs are formed when meat is cooked at high temperatures and the meat begins to

# Hi-BEE NEWS



The Official newsletter of the Hawai'i Beekeepers' Association  
Also available on the World Wide Web at [www.hawaiibeekeepers.org](http://www.hawaiibeekeepers.org)

Volume XVIII April 2, 2004

Michael M. Kliks, Editor Tel: 988-7203

## Calendar Of Events

### SUNDAY FIELD DAY AND PICNIC

Sunday April 18, Nanakuli Ranch, Wai'anae, noon-4 PM. See details below

### HBA Meeting Monday May 24, 7PM

## Roster Of Members for 2004

As of 1 March the Treasurer confirms that we have enrolled 34 regular members and 4 associate members, including 3 neighbor island residents, and 1 each from Wisconsin, Alaska, California and Tonga. Welcome to you all! You can get a complete listing of members' contact info at the Members' Area of our Web site

## REMEMBER TO RENEW YOUR MEMBERSHIP FOR 2004: NOTICE AND FORMS BELOW

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## FIELD DAY AND PICNIC AT NANAKULI RANCH APIARY AND PICNIC GROUNDS.

Ranch gate is at 89-380 Farington Highway on mauka side about 1 mile past Kahe Point power plant. RSVP to Michael 988-7203; [mmkliks@hawaii.rr.com](mailto:mmkliks@hawaii.rr.com).  
THINGS TO BRING: YOUR FAMILY AND FRIENDS, FRIZBEE, CROCQETTE, honey samples, new gadgets and books to demonstrate. Don't forget anything for sale or trade! If you want to get some hands on work with the bees bring your gear (bee suit, veil, hat, gloves) or we can provide them for you. No pets are allowed at the Ranch. Picnic Lunch: potluck main dish, salad or dessert and BYO beverages. We will provide kiawe BBQ pit and wood.

## MINUTES OF ANNUAL MEETING

The 2003 Annual Meeting was held on November 24, 2003 at 7 PM at the Moanalua Pentecostal Church. Elections were held to fill board vacancies, and other association business was conducted. The new Board consists of: President: Michael M. Kliks, 988-7203; Vice President: Greg Yee, 232-2208; Acting Secretary: MMK; Treasurer: Dolores Brockman, 488-1766. Board Members At Large: Claude Higa, Brent Larson, Misha Sperka (Big Island).

## THE PRESIDENT'S CELL

A **Special Meeting** was held on February 23 at the Moanalua Calvary United Pentecostal Church to make non-substantive changes to the to the HBA By-laws, and approve the 2004 budget and other business as necessary. The budget and the changes to the Bylaws were approved as recommended by the Board. The amended Bylaws are on our Web site.

**Membership Policy:** as in previous years annual renewal is on January 1. If you have not yet renewed your membership for 2004 please do so immediately. Memberships paid for 2003 'expired' 60 days after January 1, 2004, i.e., on 1 March. For 2004 partial year dues will be pro-rated on a semi-annual basis, as follows: those joining after July 1<sup>st</sup> will pay ½ of the annual dues rate (\$7.50). Please mail your dues to the Treasurer, Dolores Brockman, at 3081G Paty Drive, 96822. *Michael Kliks*

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## Spring in the Beeyard in Hawai'i

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Finally the rains and winds may have eased up and we can get out into the field. Mango, lychee, longen and avocado are in full early spring bloom all across O'ahu. Some shower trees and even a few kiawe have begun to blossom in a few places. Now is the time to raise your bees on these early nectar flows and on heavy syrup so that your colonies will be strong and ready for the main kiawe, Christmas berry, lehua and other premium nectar flows in late Spring and Summer.

- Visit all of your apiaries early
- Identify and clean up die-outs
- Clean bottom boards
- Equalize brood and bees
- Feed heavy syrup (1:1 cane sugar: water)
- Feed hi-protein patties\*
- Treat with Terramycin \*\* to prevent AFB
- Split and/or requeen strong hives
- Bee ready for the April-May nectar flows!

Spring in the Beeyard in Hawai'i (continued)