



SEMBA NEWS

Volume 18 Number 5 Newsletter of the Southeastern Michigan Beekeepers' Association August, 2008

HELP NEEDED FOR SEMBA BOOTH AT THE MICHIGAN STATE FAIR

During the State Fair, August 21-September 1, 2008, SEMBA maintains an educational booth to inform the public about the importance of honey bees. Each year about 35 SEMBA members volunteer several hours of their time to answer questions. If you wish to help maintain the SEMBA educational booth contact SEMBA's state fair booth chairman Keith Lazar, 248-626-2483 or E-mail keithmlazar@hotmail.com

NEW AND REVISED GUIDELINES FOR AN APPROVED HONEY HOUSE

Recently, MBA President David Anthony and Terry Klein met with Kevin Halfmann, the Retail Food Policy Specialist for the Michigan Department of Agriculture, to discuss the guide lines adopted in 2005 for MDA honey house approval. Then, after consulting with the supervisors from the various MDA regions, Kevin Halfmann, added to the existing guidelines and replaced the wording in certain areas (as follows) to be included in the next printing of the booklet published by SEMBA entitled "Starting and Keeping Bees in Michigan – Information and Suggestions for the Beginning Beekeeper".

Voluntary plan review for startup honey facility

MDA offers a no cost plan review service to beekeepers starting up a honey processing facility. The plan review process helps prevent costly revisions by evaluating the proposed facility before construction begins. This process also facilitates communication between the MDA Inspector and the operator throughout the construction process. Contact your MDA regional office to obtain plan review application materials.

Warewash sinks/cleaning and sanitizing

The Food Law of 2000 adopted the Federal "Current Good Manufacturing Practices in Manufacturing, Packing or Holding Human Food" (21 CFR part 110), for the regulation of honey facilities. This regulation requires that all

food-contact surfaces, including utensils and equipment, shall be cleaned as frequently as necessary to protect against contamination of food. The standard method of cleaning and sanitizing equipment and utensils is a three compartment sink. In addition to the wash sinks, the facility needs to have at least one conveniently located hand washing sink.

Approved septic systems

MDA does not approve septic systems but does require that the system be approved by the local health department. Beekeepers starting up a facility should contact their local health department for information on the approval process.

Food contact transport lines

Food contact materials and equipment are required to be suitable for use with the food being handled. The materials used in the construction of food equipment must not add anything to the food that would cause adulteration or that would be deleterious to the food. Some materials commonly used to fabricate equipment are subject to corrosion and/or leaching and therefore are not suitable for food equipment. Examples of some materials that are of concern include: some plastics, certain metals, solders, wood paints and coatings, glues, etc. Materials used for construction of honey processing equipment should be documented as Food Grade by the supplier. It is suggested that the operator maintain the product specification on file for possible verification by the regulatory authority.

PVC type pipe, tube and hoses need to be approved for the specific food applications. One element inspectors look at when evaluating PVC is the NSF logo and PW marking (potable water). PVC pipe that is marked "DWV" (drain, waste, vent) will not be approved for use without documentation from the manufacturer that it is of food grade construction. If solvent were to be used to join PW PVC, ASTM product standard 2564 is for use with potable water. Solvent primer ASTM product standard F656 is for use with potable water. Any material that is used

needs to be compatible with the operation and hold up to the cleaning and sanitizing conducted at the facility. Before installation, the operator should verify the product meets these requirements with their supplier.

Kevin Halfmann, Retail Food Policy Specialist, can be contacted in Lansing at 517-373-1060, E-mail: halfmannk@michigan.gov

To obtain the complete Honey House Guidelines and requirements, contact Roger Sutherland at 734-668-8568, E-mail: rsuther@sembabees.org

SEMBA WEB SITE NEWS

Webmaster, Tom Lisk, reports that our Web site, SEMBAbees.org continues to attract a great number of viewers. Web hits are recorded and the numbers are impressive. *Reporting a Swarm averaged 300 a month. You have bees in a wall- what can be done?* April - 516, May - 740, June - 631.

GM CELEBRATES ITS 100TH ANNIVERSITY

Hello, My name is Jacqueline Bilello. I am a summer intern at the General Motors Lansing Delta Assembly plant, (LDT). As you might know, GM is celebrating its centennial this fall. A big part of the celebration at LDT will be the recognition of this plant by the Wildlife Council (WHC) as a Signature of Sustainability site. Many of the projects LDT is working on promote pollinator habitat. We even have a hive of bees located in our prairie. We are inviting community organizations to be a part of our celebration. As a past member of SEMBA, I thought your group might be interested in this opportunity to talk to the community about the importance of bees. I hope SEMBA will consider participating in this event.

Thank You,

jacqueline.bilello@gm.com

NOTES ON OTHER BEES FROM THE MICHIGAN STATE APIARIST MICHAEL HANSEN

Bumble bees by nature are ground nesting insects, often locating their nests in old mouse burrows, though occasionally they are found nesting in the voids of stone walls, or brick work. I don't think there is much concern about the Bumble bees being home invading.

Carpenter bees, *Xylocopa virginica*, are another species of bees that we see in our environment. There are two types of Carpenter bees, but we most often see the one that most resembles a Bumble bee. Bumble bees are hairy, while the Carpenter bees have a shiny black abdomen. Ohio State University has a fact sheet on Carpenter bees that you can find at: <http://ohioline.osu.edu/hyg-fact/2000/2074.html>

Carpenter bees will burrow into the wood of a home forming larval galleries where they place their eggs. In their natural habitat they burrow into and nest in dead trees. As a result Carpenter bees, while valuable pollinators, are an unwanted pest if they start to nest in your home. Over time they can do structural damage by burrowing through wood to make galleries where they lay their eggs. If you have Carpenter bees, you'll want to have an exterminator control them, then patch the hole and paint exposed wood to inhibit their return.

HEATING KILLS HONEY BEE PATHOGEN

Bozeman, Montana - April 24 , 2008 - Researchers at Montana State University have discovered a possible treatment to sterilize beekeeping equipment exposed to *Nosema ceranae*, according to Dr. Robert Cramer, an expert in fungal pathogenesis. Using a technique called flow cytometry to measure the viability of the spores of *N. ceranae*, Julie Elser in the Cramer Lab discovered that treatment of the spores with heat at 50 °C (122 °F) for 90 minutes led to 96% mortality of the spores. Similar treatment of the spores with extreme cold did not significantly affect viability.

While these results are preliminary, the ease, cost, and safety of heat treatment suggests that beekeeping equipment could be disinfected at temperatures that will not melt the wax in the combs. Randy Oliver, a California beekeeper, who has been writing about *Nosema* and

coordinating with the researchers, comments:
"This is an important confirmation of a potential practical method for comb sterilization, that could be of immense benefit to the industry. It confirms a body of research on the previously known *Nosema apis* which suggested that *N. apis* spores were susceptible to heat treatments. The demonstrated heat sensitivity helps to explain the newer *Nosema ceranae* epidemiology. But until the actual Cramer trial, we did not know if the *Nosema apis* sterilization data was applicable."

Many beekeepers have hot rooms that could be used to clean up comb, says Dr. Jerry Bromenshenk, CEO of Bee Alert Technology, Inc. in Missoula, MT. At this time of the year, beekeepers who have lost bee colonies to Nosema disease may be reluctant to put new bees on to old combs, fearing re-infection. A 2-3 hour exposure of bee equipment to temperatures around 120°F may be warranted.

Bee Alert is working with the Cramer lab, Randy Oliver, and other beekeepers to set up field trials of the effectiveness of heat treatment. Funding for the Nosema research was provided by the California State Beekeepers Association and the Montana Agricultural Research Experiment Station.

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WAS THERE ANOTHER CCD IN 1965?

The following article is from the The Detroit News, July 11, 1965.

BEE DEATHS MIGHT BE FELT AT HARVEST TIME ~ By George Stromeyer.

Washington, July 10, 1965 (NANA)
U.S. government scientists are trying to find out why thousands of honey bee colonies have died in several southern and southwestern states during the last 2 years. The mysterious deaths were first reported in Louisiana and Texas, then in Alabama, New Mexico, Arizona and California, in the fall and winter of 1963-64 and again in 1964-65. Some beekeepers reported losses of 50 percent or more. Scientists say, if the condition becomes widespread, it could have serious effects not only on the beekeeping industry but also the production of crops that depend on the honey bee pollination. A team of entomologists from the U.S. Department of Agriculture's Research Service will begin intensive studies this summer to learn what cause the condition so that ways can be developed to control or prevent it. The California

department of Agriculture and the state agriculture experiment station of California and Louisiana will cooperate in these studies. A member of the U.S. Agricultural Research Service team, Dr. Everett Oertel, says the condition does not resemble any previously observed in bee studies at Baton Rouge, LA, and Beltsville, MD, seem to rule out insecticides, known bee diseases, climatic conditions and "winter dwindling." For example, an insecticide problem has occurred previously in some of the areas where the condition exists, and the typical sign of poisoning dead bees at the hive entrance has not been noted. Furthermore, in biological tests, healthy bees were not affected when fed extracts from dead bees and honey and pollen from there hives. So far the researchers have been able to examine colonies only after they have been decimated. This summer they will examine large numbers of healthy colonies in some of the affected hives and keep them under observation during the critical fall and winter months.

~ Contributed by Bill Sirr.

NOTE:

The editors asked Roger Hoopingarner, Ph.D., Professor Emeritus, Entomology, MSU if a cause for the problem was ever determined. This is his response:

"This is just one of two or three such occurrences that are in the records over the years. Walter Rothenbuhler of Ohio State University was charged to find the cause and his report was, '...when I got to the colonies the Disappearing Disease had disappeared.' So, to answer your question, no they never did find what caused the "disease." And if I were to bet, I doubt if any definitive answer will come from this incidence. There are 4, 5 or 6 things that are probably involved and that is just too many combinations to try to sort out the "real" cause. It also is possible that all of the components have to be present in order for the colony to collapse."

THE NEXT SEMBA NEWSLETTER WILL BE SENT IN LATE AUGUST 2008

MICHIGAN STATE FAIR
August 21 through September 1

Now is the time to prepare your honey and beeswax entries for the Michigan State Fair.

—Entries close July 15—
Entries must be postmarked by July 15.
Entries accepted July 16 through August 1 with late fee.
No entries accepted after postmarked date August 1.
All class entries must be on entry form.

NEW IN 2008

A maximum of 2 entries per class per exhibitor except for entries in Apiary. Apiary entries will be limited to 1 entry per class per exhibitor and 2 entries per class per household. Exhibitor cannot enter the same item in more than one class.

Containers for class 8665 (Display of four 1 pound jars of creamed granulated honey) must be in G.C.I. style standard honey, glass jars. (These containers are manufactured by the Gamber Glass Container Company.)

In the past two years, some entries in the unfiltered white extracted honey class should have been entered as unfiltered amber honey. This year, the judges will be using a color grader to determine if the honey entered is light enough to be considered white.

For more information on the Apiary Division beekeeping entries, rules and regulations and printable entry forms go to: <http://www.michigan.gov/mistatefair/0,1607,7-109-37196---,00.html>

SEMBA Bargain Corner

For Sale: Power uncapper with motor, \$60,00; 80 gal Ion S.S. double boiler honey tank; 33 frame S.S. honey extractor with motor. All these items are in good condition. Dick Gerathy, 313-533-2617 or djbkeeper@msn.com

Weak hives this year? Need better queens? Detroit survivor queen cells available, call Rich at 248-705-5181 or rich@greentogardens.com

Have your special honey put into straws called "Honey Sticks". This is done here in Southeastern Michigan.
Contact Jerry Dunbar 586-770-9953.

5 frame nucs, \$75. Call Winn Harless, 734-453-2914.

Hive equipment and systems. Keith Lazar, C 248-361-1710 or P 248- 815- 5522.

Southeastern Michigan
Beekeepers' Association
Organized April 1, 1934

Oakland Beekeepers' Club



Schoolcraft Beekeepers' Club



Seven Ponds Beekeepers' Club



SEMBA Membership
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