



Club Meeting Date

November 11, 2012
St. Michael's Lutheran Church
N4911 Gray Road
Hustiford, WI
1pm Potluck
2pm Business Meeting

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Driftwatch™ Program Available

The Driftwatch™ program houses a website that is meant to help pesticide applicators, specialty crop growers, and stewards of at-risk habitats communicate more effectively to protect pesticide-sensitive crop areas (organic crops, grapes, fresh market fruits and vegetables, beehives, and more).

The Driftwatch™ website was designed by staff from Purdue University and allows growers to register

their sensitive crop sites (greater than ½ acres in size) so that pesticide applicators can take additional steps (using buffer areas, applying during low wind conditions, selecting pesticides with a lower drift potential, etc.) to help avoid pesticide drift onto their crops. There is no cost for registering a site on Driftwatch™. Driftwatch™ is not intended to be a registry for homeowners.

You can learn more or sign up for the Driftwatch™ program at <http://wisconsin.agriculture.purdue.edu/index.html>.

If you have other questions about the program please feel free to contact me.

Thank you,
Shelby J. Richardson
DATCP
Driftwatch Stewart
608.224.4552

Non-Chemical Mite Treatments

Varroa mites are abundant this year, according to Craig Petros, Bee Inspector.

Treatment Ideas — Sprinkle dry crushed eucalyptus leaves inside the top lid before closing the hive for winter. The odor will drive mites from the hive.

*Taken from an article in

The American Bee Journal, July 2012, page 674.

A recipe I have tried in the past: Place 6 oz. of vegetable oil in a sandwich-size plastic container. Add eight drops of PURE tea-tree oil and eight drops of thyme oil.

Stir gently. Soak beer coaster in solution. Remove excess drips and place on top bar of bottom deep. Solution will be enough for 4-6 coasters.

Submitted by: Jeanne Malterer

FDA Requires Food Facilities to Register

****The first part of this article was reprinted from the American Beekeepers Federations Enews. Author: Tim Tucker**

One of the most important things to remember for those in our business is that we are producing something that people consume. This is a process that requires some commitment to providing the highest quality of product that we can to those who have entrusted us with their food. The latest news, which isn't really new news, is that it is now necessary for us to respond to the requirements of the Food Safety Act (FSA) of 2003 in one way or another. The FSA requires that all domestic and foreign facilities that manufacture, process, pack or hold food for human or animal consumption in the U.S. are mandated to register with the FDA (<http://www.fda.gov/Food/FoodSafety/FSMA/ucm314178.htm>). Based on this statement, it appears that everyone who packs or holds food for human consumption, like honey, is required to register with the FDA.

That mandate is inclusive of facilities that hold food for human consumption, which can be read to involve all beekeepers who extract, store honey (hold) and sell it. This law also brings in the aspect of farmers who produce any product that goes

into their animals that they sell to consumers, which is another story. In April of 2010, Jon Tester (D-Montana) introduced an amendment to the FSA that exempts food processor handlers and packers from parts of the bill if they are under \$500,000 in sales and sell more than 50 percent of their product directly to consumers, restaurants and institutions within 275 miles of their residence. This exemption is only from requirements that they provide food tracking data and a food safety plan. It exempts them from articles A through G of subsection H of the act. But, here's the kicker, to be legally exempted you have to provide the following to the Secretary of Agriculture:

- Three years of comprehensive financial records indicating less than \$500K in gross sales (Pg. 4, Line 11).
- Documentation that the owner, operator or agent of the facility has identified potential hazards associated with the food being processed, is implementing preventative controls to address those hazards, and is monitoring the preventative controls to ensure that such controls are effective (Pg. 5, Line 20).
- Documentation (which may include licenses, in-

spection reports, certificates, permits, credentials, certification by an appropriate agency, such as the State Department of Agriculture, or other evidence of oversight) as specified by the Secretary that the facility is in compliance with state, local, county, or other non-federal food safety law.

In other words, you have to communicate with your state and meet all state requirements, register with the FDA and request the exemption from the Secretary of Agriculture. This is the way it would appear, but the best advice that we can give beekeepers at this time is to have each state or local organization contact their State Department of Agriculture and local USDA representatives. They will likely give different opinions. We have received through Darren Cox an opinion from the Utah State Program Specialist that they didn't feel the law would pertain to honey since it is not specifically listed. Your state may respond similarly. If your state interprets the situation to be that and if you have that in writing then you may be able to get by for a time that the EPA allows the situation to continue. The main thing is to have a plan and that is to contact your state authorities and get an opinion "in writing." That may relieve

you from any potential for fines or problems down the road. It is a good idea to contact your local USDA authorities, such as your county extension agents, to begin the process. For those of you who are already registered, you must re-register during the sign-up period of October 1 through December 31, 2012. They will be assigning new numbers for your account.

Per the article, Kim Pokorny contacted the WI Dept. of Agriculture, Trade and Consumer Protection for further information. Here is the response that was provided:

As I read the requirements of the Food Safety Modernization Act (FSMA), certain facilities are exempt from registering under this act. Primarily any business that retails directly to the customer does not need to register. Any honey manufacturer that wholesales or sells honey to another business for further processing or distribution would need to register with the FDA. The link below will take you to a section of the rule that discusses what type of facilities are exempt from registering. www.fda.gov/Food/FoodDefense/Bioterrorism/FoodFacilityRegistration/ucm081616.htm.

Response by: David St. Jules
WI DATCP
Technical Services Section

October Club Minutes

The October 14th, 2012 meeting of the Dodge/Jefferson Beekeepers Association was called to order at 2:10pm by President, Leland Kottwitz. Thirty members were present.

The **Secretary's Report** from the September meeting was read by Secretary, Karen Schnitzler. A motion to approve them was made by Dan Curtin and seconded by Bernie Hall. Minutes were approved as read.

The **Treasurer's Report** was given by Mel Saeger. The checkbook balance is \$8,011.90.

Committee Reports

Bee Yard — Mel Saeger reported that 14 supers were taken off at the club bee yard, 360 pounds of honey. It was discussed whether or not the club yard hives should be wintered inside or outside, and how many hives the club needs to have for honey sales at the county fairs, brat frys, etc. A motion was made by Tracy Malterer to keep the hives outside, the motion was seconded by Jackie Tracy. Motion approved.

Dean Lapp is following up on feeding and taking care of the fall medication for the bees. Russ Hacker will be making the sugar boards. Any Schnitzler, Leland Kottwitz, Mel Saeger and John Kuhn will wrap the bees for the winter sometime in the beginning of November.

Andy Schnitzler offered to donate a roll of tar paper to wrap them with. It was decided to wait until spring to decide how many hives to keep in the yard.

Jackie Tracy reported that the Dodge/Jefferson Queen will not be running for the state queen position.

Elaine Mason mentioned the **Baking with Honey** Contest from the Dodge County Fair winners were very happy with the prize money awarded. Making up cookbooks with the recipes was discussed and it was decided with everything going digital that people don't buy cookbooks like they used to. Nancy Auchtung suggested adding one recipe to the website a month to help draw interest to the website.

Education — Lou Antonioni and Mel Saeger will be doing an educational event at the Mayville Library on Saturday, November 3rd at 1pm. Jeanne Malterer spoke at an event at the Senior Center in Iron Ridge on September 30th, and Bernie Hall will be having the Boy Scouts out to his farm for a hive demonstration. Different trivia such as 1 tsp. of honey is the lifetime work of 12 bees or that 1 tsp. of honey suppresses a cough and is calming, is what keeps people interested and helps sell honey.

Sandy Nass mentioned that Bee Journals, bound by their year,

from as far back as the 40's are currently being kept at Dadant in Watertown. They need a new home where they can be taken care of and loaned out. Tracy Malterer offered to check out a couple of different places, such as local libraries and historical societies.

New Business — Election of officers for next year was discussed. President Leland Kottwitz and VP, Abby Tracy will not be running. A Nomination Committee of Jeanne Malterer and Leland Kottwitz was set-up.

Leland suggested a book of all events should be kept for future use as far as who needs to be contacted and how many people are needed for working, etc., at the events which would make it a lot easier for committee chair people to plan each year.

Jeanne Malterer showed how to make a honey warmer for a pail of crystalized honey using a couple of garbage cans and a light bulb.

Hive wraps that are sized to fit the hive, and that can be reused, can be purchased from B&B Honey Farms of MN.

The meeting was adjourned at 3:20pm with a motion by Tracy Malterer.

Submitted by: Karen Schnitzler,
Secretary

Dodge/Jefferson Co. Beekeepers Assn. 2012 Officers

President: "Slick" Kottwitz (920) 927-3312

Vice President: Abby Tracy (920) 261-9325

Secretary: Karen Schnitzler (920) 960-1995

Treasurer: Mel Saeger (920) 386-2063

Mark the Date – Christmas Party

The DJCBA Christmas Party will be held on December 15 at the Reeseville Community Center. The social will start at 5pm, with a 6pm catered, dinner. Cost is \$12.50 per person. The fee can be paid at the next club meeting or at the door, on December 15.

The evening agenda will consist of a meeting, where officers will be elected and awards presented.

Submitted by: Mel Saeger

Sugar for Winter Bee Feeding

Bernie Hall, Campbellsport, bought quantities of sugar and is making some available for club members. Fifty pound bags are around \$26. For more information, contact Bernie at 920-533-8093. Submitted by: Jeanne Malterer

Club Committee Members

Fish Fry – FOR Feb. 2013

Chair – *need*
Member – *need*
Member – *need*
Member – *need*
Member – *need*

Club Yard Management

Chair – *need*
Member – Sam Kempf
Member – Joel Cleery
Member – Andy Leedle

Dodge County Fair

Chair – Jeanne Malterer
920.349.8853
Member – Wally/Lois Nass
Member – Jim Smaglick
Member – Louis Antonioni
Member – Bernie Hall

State Fair

Chair – Elaine Mason
920.474.4694
Member – John Kuhn
Member – Doug & Yvette Jenks
Member – *need*

Honey Queen

Chair – Abby Tracy
920.261.9325
Member – Leland Kottwitz
Member – *need*
Member – *need*

Entertainment (picnic/parties)

Chair – *need*
Member – Mel Saeger
Member – Becky Dom
Member – *need*

Brat Fry

Chair – Tracy Malterer
920.285.1817
Member – Lois Nass
Member – Mel Saeger
Member – Dean Lapp

Promotion/Education

Chair – *need*
Member – Jeanne Malterer
Member – Elaine Mason
Member – John Kuhn

Extracting (club member honey)

Chair – Mike Masche
920.927.1764
Member – Louis Antonioni
Member – Dan Curtin
Member – Sam Kempf
Member – Josh Whitlock

Newsletter

Chair – Kim & Dylon Pokorny
920.324.4319
Member – Tracy Malterer
Member – Jill Wagner

Please sign up for a committee.

Recipe of the Month

Honey Date Cake

- 1 Cup Dates, Chopped
- 1 Cup Boiling Water
- 1 tsp. Soda
- 1 T. Butter
- 1 Egg
- ¼ Cup Sugar
- ¼ Cup Honey
- 1 tsp. Vanilla
- 1 ½ Cup Flour
- ½ tsp. Salt
- ½ tsp. Baking Powder
- ½ Cup Walnuts, Chopped

Pour boiling water over dates, add soda and butter. Let stand until room temperature. Beat room temperature eggs till very light with sugar, stir in honey and vanilla. Add to first mixture. Stir in flour sifted with salt, baking powder and nuts. Bake 350 degrees for about 38 minutes. Serve with honey sweetened cream.

Source: Bee Culture Magazine dated January 1952

Membership

Below is Mel's contact information if you meet someone who would like to become a member.

Dues may be paid to Treasurer, Mel Saeger either at the meetings or by mailing them.

Mel's address is W6140 Hwy 33, Juneau, WI, 53039.

If you need to contact Mel, his phone number is 920.386.2063