By Tammy Horn Potter
Superintendent, Bees and Honey

There will be two honey booths at the 2019 Kentucky State Fair: the traditional one in the West Wing and another in the South Wing’s AgLand specifically for the promotion of Kentucky Certified Honey Producers (KCHP) and their products.

All KCHP honey/products will be sold at the AgLand Honey Booth unless otherwise requested. All KSBA beekeepers can provide their honey/products for sale at the West Wing Honey Booth as in the past.

Shelf space equitable

Based on the number of honey producers that provide honey for sale at the State Fair, each booth will be allocated an equal amount of shelf space at the booth.

Whether a beekeeper is a hobbyist, a sideliner or a commercial producer, each will be provided the same equitable allocation of shelf space. As one producer’s honey/products sell out, the shelf space will be equitably reallocated to other producers still having honey/products to sell.

All honey sold by a producer shall be displayed for sale within the allocated shelf space regardless of size of containers. Products larger than quart size may be displayed separately if there is space available. The priority is to provide equitable shelf space to all producers.

Honey pulled from inventory for customer sampling will be deducted from the producer’s inventory, and the producer will not be paid for those. These “sample” jars are promotional for the sale of the honey.

To sell honey at the honey booths, the beekeeper must be a member of the Kentucky State Beekeepers Association (KSBA) and/or KCHP. Non-members can fill out an application at check-in and pay the applicable annual dues.

All honey sold at the AgLand booth must be produced by Kentucky beekeepers and harvested from Kentucky honey bees in accordance with the new KCHP program guidelines.

Pending the Food and Drug Administration clarifying its stance on CBD oil in food products, the KSBA Board has elected not to sell CBD products at this year’s Fair.

Random sampling possible

Since KSBA now collaborates with the Kentucky Ag Development Board for the advancement of the KCHP, KCHP Director Sarah Preston will work with the Kentucky Department of Food Safety to take minimal random sampling of honey and review label practices throughout the year, including at the Fair.

KSBA members selling honey at the fair may check in their honey at the West Wing beginning Sunday, Aug. 11 from 12 noon until 3 p.m. EDT. On Monday, Aug. 12 thru Wednesday, Aug. 14, beekeepers may drop off honey from 10 a.m. until 4 p.m. During the fair, honey may be checked in daily from 9 a.m. until 6 p.m. Re-stocking is best accomplished on Aug. 19 and 20, slower attendance days.
GUIDELINES  ... from page 1

During the Fair, any producer’s honey could be randomly selected for sampling and also the product’s label could be reviewed for compliance. Any issues will be confidentially addressed directly with the producer.

Please send your honey labels to Leslie Cobb at the Kentucky Department of Food Safety for free review, at leslie.cobb@ky.gov.

If you label your honey as a monofloral, the FDA requires you can prove via honey analysis that at least 46 percent of a honey’s pollen comes from the named label source. Monofloral honey is a rarity in areas where bees harvest nectar from multiple sources, and most pollen analysis will show the major pollen source is around 18 percent maximum.

To avoid any problems with mislabeled honey, the KSBA board recommends designations such as “Wildflower,” “Spring Harvest 2019,” “Local Jefferson County Honey,” etc., unless an analysis report indicates otherwise.

Container labels must comply with the KDA labeling requirements as described on the KSBA website at www.ksbabeekeeping.org/honey-labels.

Note: Container labels should be large enough to read the information easily. Small return-address-type labels displaying the main information should be avoided except for 2-ounce honey bears.

KSBA will sell your honey at the published prices, and the supplier will receive 70 percent of the selling price.

Once the fair ends and the remaining unsold inventory is accounted for, you will be mailed a check for the dollar amount of your honey that was sold on your behalf.

All producers should check with the honey booth manager as the fair winds down to confirm they will be able to pick up any unsold honey/products on Sunday, Aug. 25 between 6-7:30 p.m. EDT, or that they have made pickup arrangements.

Chain of responsibility

The KSBA vice president will be the overall manager for KSBA State Fair activities including the honey booths.

The KCHP program manager will be assisting with the oversight and management of the Honey Booths.

There will be a separate manager for each of the two honey booths as may be appointed by KSBA.

The two honey booth managers, West Wing and AgLand, are solely responsible for the management of the honey booth within the Honey Booth Management Guidelines. This includes the acceptance and inventory of honey/products provided by a producer, overseeing the daily operation of the honey booth, inventory management and financial accounting.

Should the managers decide that any honey being sold is adulterated, fermented, mislabeled, or for any reason not meeting KSBA or FDA guidelines, they may pull the honey from the table and it will be returned to the owner/producer.

The managers or their appointees will check in, inventory, and price label all honey/hive products brought to be sold at the Fair.

Any disputes concerning honey booth operation and/or honey sales will be first addressed to the Vice President, KSBA, in writing (email is fine) for resolution.

PRICE LIST 2019
(and sales, 2018)

<table>
<thead>
<tr>
<th>Type</th>
<th>Sale Price</th>
<th>Price to Beekeeper (70% of sale price)</th>
<th>Total Sales 2018</th>
</tr>
</thead>
<tbody>
<tr>
<td>Extracted honey</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>8-ounce jar</td>
<td>9.50</td>
<td>6.50</td>
<td>198</td>
</tr>
<tr>
<td>1-lb. jar</td>
<td>13.50</td>
<td>9.25</td>
<td>1,267</td>
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<tr>
<td>Pint jar</td>
<td>16.50</td>
<td>11.50</td>
<td>184</td>
</tr>
<tr>
<td>1.5-pound jar</td>
<td>16.50</td>
<td>11.50</td>
<td>21</td>
</tr>
<tr>
<td>2-pound jar</td>
<td>24.00</td>
<td>16.75</td>
<td>404</td>
</tr>
<tr>
<td>2.5-pound jar</td>
<td>26.00</td>
<td>18.25</td>
<td>37</td>
</tr>
<tr>
<td>Quart jar</td>
<td>30.00</td>
<td>21.00</td>
<td>275</td>
</tr>
<tr>
<td>3-pound jug</td>
<td>32.00</td>
<td>22.25</td>
<td>57</td>
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<tr>
<td>5-pound jug</td>
<td>42.00</td>
<td>29.50</td>
<td>6</td>
</tr>
<tr>
<td>8-ounce bear</td>
<td>8.50</td>
<td>6.50</td>
<td>247</td>
</tr>
<tr>
<td>12-ounce bear</td>
<td>12.00</td>
<td>8.25</td>
<td>160</td>
</tr>
<tr>
<td>2-ounce bear</td>
<td>4.50</td>
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Comb honey

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<thead>
<tr>
<th>Type</th>
<th>Sale Price</th>
<th>Price to Beekeeper (70% of sale price)</th>
<th>Total Sales 2018</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-pound jar</td>
<td>16.50</td>
<td>11.50</td>
<td>37</td>
</tr>
<tr>
<td>2-pound jar</td>
<td>26.00</td>
<td>18.25</td>
<td>24</td>
</tr>
<tr>
<td>Pint jar</td>
<td>21.50</td>
<td>15.00</td>
<td>12</td>
</tr>
<tr>
<td>2.5-pound jar</td>
<td>28.50</td>
<td>20.00</td>
<td></td>
</tr>
<tr>
<td>Quart jar</td>
<td>32.00</td>
<td>22.25</td>
<td></td>
</tr>
<tr>
<td>1-pound box</td>
<td>14.00</td>
<td>9.75</td>
<td></td>
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<tr>
<td>Ross Rounds</td>
<td>14.00</td>
<td>9.75</td>
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Creamed honey

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<tr>
<th>Type</th>
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<th>Price to Beekeeper (70% of sale price)</th>
<th>Total Sales 2018</th>
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</thead>
<tbody>
<tr>
<td>8-ounce jar</td>
<td>12.00</td>
<td>8.25</td>
<td>288</td>
</tr>
<tr>
<td>1-pound jar</td>
<td>16.50</td>
<td>11.50</td>
<td>117</td>
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<tr>
<td>Bulk Wax, pounds</td>
<td>14.00</td>
<td>9.75</td>
<td></td>
</tr>
<tr>
<td>Pollen, 8 ounces</td>
<td>20.00</td>
<td>14.00</td>
<td></td>
</tr>
<tr>
<td>Honey straws</td>
<td>$0.25 each, 5 for $1.00</td>
<td></td>
<td></td>
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<tr>
<td>Candy</td>
<td>$0.25 each, 5 for $1.00* $5 per 1-lb. bag</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Candle making</td>
<td>$0.50 per ticket</td>
<td></td>
<td></td>
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</table>

BeeLines  •  August 2019  •  2
Most honey looks better in glass containers. These tips will help you to find appropriate jars for your honey, and also to show your honey to best advantage in the competition.

**Air bubbles**
Bottle the jars slowly and at an angle to avoid adding air. Allow the jars to settle for several days.

**Crystals**
All honey will crystallize, given enough time. Even tupelo and sage honey will granulate, although it may take a few years. Since honeys are supersaturated sugar solutions, crystallization is inevitable.

Most judges of honey shows use a polariscope, which is simply two sheets of Polaroid film, one of which is turned at a 90-degree angle to the other. The honey jar is placed between these Polaroid sheets, and a light source is placed behind a Polaroid sheet. Crystals, wax, hair (human and bee), pollen, and lint show up clearly in this fashion.

When honey starts to crystallize, the process proceeds quickly. For this reason, honey with any crystallization signs may be disqualified or have points deducted. Judging crystallization is a bit like judging moisture content. There is a sharp cutoff point, and even a small amount of granulation is not permitted. For most judges this is a hard-and-fast rule. Honey with no crystals receives full credit; entries showing crystals receive point deductions.

**Fill line**
The point of having a “fill line” or “fill ring” is twofold: to be fair to both the customer and the beekeeper. The fill line is a continuous ring molded into the glass around the lower jar mouth. You want to fill to the top of the fill ring, not over.

**Jars**
No doubt it can be difficult to find the proper glass jar for state fairs. Some people keep jars for decades because they have found glasses without imperfections. Keep in mind that comb honey and creamed honey need to have wide-mouth, 1-pound glass jars. For all categories, try to avoid using Mason or Ball jars that have “cast-in” decoration. This decoration detracts from your entry.

**Lint**
Use nylon, not cheesecloth. Cheesecloth will leave a great deal of cotton lint in the honey. Lint usually cannot be seen without the aid of the polariscope, a tool that the judge always uses. In dark honey, lint is impossible to see without a polariscope. Lint from cotton, cloth diapers, cheesecloth, etc., will show up.

After use, don’t wash the nylon with other clothes. It will pick up lint in the process and transfer that to the honey.

**Moisture**
As with crystallization, high moisture content can cause honey to ferment very quickly. Most customers do not open a jar of honey at the time of purchase to smell or taste it. Only when customers arrives home will they detect these problems. This is why moisture is such an important part of the judging.

Since honey shows are about marketing a good product for consumers, any honey with a moisture content of 18.7 percent or higher will be disqualified. Any honey with a moisture content of 18.1 to 18.6 percent will have points deducted. Any honey with a moisture content of 14 to 18 percent will receive a full 15 points. Any honey with a moisture content of 13.9 percent or lower will have points deducted. Any fermented, smoked, or fume-board chemically contaminated honey will be disqualified.

**Testing honey**
Test honey with honey refractometers. If moisture is too high, leave in a room with a dehumidifier through the night or several nights. Protect the honey during this process. Small hive beetles love to take advantage of honey not stored in a safe place.

A non-technical method to test honey for moisture is simply to turn the bottle of honey upside down. If a bubble rises quickly to the top, the honey probably has too much moisture. A bubble tends to rise more slowly in denser honey with appropriate moisture. This non-technical approach is fine for gifts but not appropriate for honey shows.
AUGUST EVENTS

KSBA presidents to meet Aug. 20 during Kentucky State Fair

By Tammy Horn Potter

- **Aug. 3.** Frankfort-area KSBA presidents’ meeting, 9 a.m.-1 p.m. EDT, Franklin County Extension Office. A local association may send a representative if the president is unable to attend. RSVP please. I am trying to get video conferencing available, but details have not been finalized.

AUG. 15-25: KENTUCKY STATE FAIR

- **Exhibit dates.** I will be in residence Aug. 11-26 at the Kentucky State Fair Bees and Honey Exhibit. Please note that I may not be immediately available.

Bees and Honey entries arrive Aug. 11, 1-3 p.m. EDT, and Aug. 12, 9 a.m.-6 p.m.

Entries will be judged Tuesday Aug. 13, 9 a.m.-5 p.m.

- **Aug. 20.** Kentucky State Beekeepers Association (KSBA) Presidents’ Meeting during the Kentucky State Fair. South Wing A Board Room, Kentucky Exposition Center, Louisville, 2-5 p.m. EDT. Topics include a mentoring program and the fall KSBA meeting. Presidents are encouraged to send a representative if she or he cannot attend.

- **Sept. 7.** Kelley Beekeeping Supply Field Day, Clarkson, Admission $30 for adults, $25 seniors, $20 ages 7-17, $7 for age 6 and younger. kelleybees.com/kelley-beekeepings-annual-field-day.html.

- **Sept. 7-14.** National Mite-a-Thon. All beekeepers in the United States, Canada, and Mexico are being encouraged to sample their honey bee colonies this week and submit their results to mitecheck.com. The results will aggregate into a national “snapshot” of Varroa mite infestations across North America. The data gathered will form the basis of localized treatment plans. More: pollinator.org/miteathon.


Email Jim Mason, jim@masonhoney.com.

Doucette HAS black jar winner

Joe Taylor (left), Grayson County Beekeepers Association, presents a prize to Matthew Doucette, Warren County Beekeepers Association, for winning the Black Jar honey contest at the recent Heartland Apiculture Society meeting.

Honey Queen to meet her public five days at Kentucky State Fair

Hannah Sjostrom, 2019 American Honey Queen, will visit the Kentucky State Fair Aug. 16-20, speaking to fairgoers about importance of honeybees to the public’s daily lives and how honeybee pollination connects our diverse society.

She will also share information on honey as a restorative resource through daily demonstrations. Sjostrom will be present at the Kentucky State Beekeepers Association exhibit.

Sjostrom, the 21-year-old daughter of Douglas and Kim Sjostrom of Maiden Rock, Wisconsin, is a junior at the University of Wisconsin-Eau Claire, studying nursing. Sjostrom plans to spend her nursing career in an oncology unit. She is a third generation beekeeper, following in the footsteps of her father and grandfather.
KADB funds honey testing lab for BCTC

The Kentucky Agricultural Development Board (KADB) has approved Bluegrass Community & Technical College (BCTC) for a matching grant of up to $15,000 in state funds to establish the Kentucky Honey Testing Laboratory.

Mislabeled honey is a major problem in the United States. The Honey Testing Lab will provide beekeepers information about the flowers that their bees are gathering nectar and pollen from using DNA technology. Beekeepers can use this information to provide accurate labels for their customers.

The team brings together Drs. Deborah Davis and Jennifer Webb, DNA experts at Bluegrass Community and Technical College; and Dr. Jen O’Keefe, pollen expert from Morehead State University. Tammy Horn Potter, Kentucky state apiarist, will provide outreach to area beekeepers and KDA.

The Kentucky Honey Testing Lab will be one of only a few honey testing labs in the country, and the only lab to offer DNA testing. The team will work over the next year to develop the methods and protocols before launching the full testing lab to Kentucky beekeepers in the following year. If you would like to be a part of the initial testing phase, please contact Dr. Davis.

Dr. Deborah Davis, (859) 246-6451 or deborah.davis@kctcs.edu.

KDA intern helps with hive sampling

GREYSON PHILPOT, Kentucky Department of Agriculture summer intern, helped State Apiarist Tammy Horn Potter with USDA sampling work this summer. USDA later sampled hives operated by his father, Mitchell Philpot. A University of Kentucky junior studying animal science, Greyson is a 2017 graduate of Clay County High School. From left to right in right-hand photo: Barry Hubbard, Jeff Hanson, Mitchell Philpot, and Greyson Philpot. (Photos by Tammy Potter.)