



# The Buzz

June 2016

Newsletter for the Cook DuPage Beekeepers Association  
An Affiliate of Illinois State Beekeepers Association

## June Picnic Reminder

The Cook DuPage Beekeepers Association will hold it's annual June picnic on **Saturday, June 18 from 11-3pm** at Churchill Woods Forest Preserve Picnic Shelter in Glen Ellyn on St. Charles Road between I-355 and Swift Road. Enter just West of the I-355 overpass. For more information including a map, click below:

[http://www.dupageforest.com/Conservation/Forest\\_Preserves/Churchill\\_Woods/Maps/Churchill\\_Woods\\_Map.aspx](http://www.dupageforest.com/Conservation/Forest_Preserves/Churchill_Woods/Maps/Churchill_Woods_Map.aspx)

The CDBA will provide the entrees, picnic-ware and ice. Members are asked to bring salads (Last name A-M) or desserts (Last Name N-Z). If you have not RSVP'd for the picnic and would still like to attend, please RSVP to Jennifer Colandrea: [jen.colandrea@yahoo.com](mailto:jen.colandrea@yahoo.com) by Friday, June 10.

Note: The picnic replaces the general meeting for the month of June. We look forward to seeing you there!

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## Retail Honey Prices

Ever wonder what the current retail price of honey is? Or what it was a few years ago? The National Honey Board posted a chart of monthly and yearly honey prices as provided by Bee Culture Magazine. To see how the average price of honey has fluctuated, click below:

<http://www.honey.com/honey-industry/honey-industry-statistics/unit-honey-prices-by-month-retail/>



## Chores of the Month

The nectar flow is in full swing and the prudent beekeeper is watching their hives to make sure there is room for brood and storage. It's also a time when the bees like to spread their wings and look to divide the colony by swarming. In our area it's time to:

- SUPER UP – keep an eye on the hive to make sure the bees have room to store the honey and pollen. The super can fill quickly so a weekly review is suggested to make sure you are ahead of the colony.
- Trim the grass/weeds around your hive. Keeping the vegetation low around the hives give your bees a clear flight path to the hive, and makes finding a dropped hive tool and other beekeeping paraphernalia easy to spot. It also helps keep the air flow open around the hive and doesn't block the circulation for those keepers who are using a ventilated bottom board.
- Watch for warm weather. Your bees do their darnedest to keep the hive at the right temperature, help them out by making sure that the hive has the opportunity to get plenty of air.
- Keep an eye out for swarm cells and take appropriate action if you see the cells begin.
- Review the various pests and diseases that can infect and affect your hive and be on the lookout for the warning signs.



# WINE TASTING NOT FOR YOU? TRY HONEY TASTING

## THE BEST HONEY PROBABLY DOESN'T COME IN A PLASTIC BEAR

Inside a lofty brick building on a quiet Brooklyn street, thirty of us sat around a horseshoe-shaped table with plates of grapes, almonds, bread, and pungent, sweaty cheese. Between every group of four sat six wine glasses, which we held to the light and shoved our noses into, like you would at any wine tasting. Except instead of wine, these glasses were full of honey. By the end of the night, I decided I much prefer honey tastings, if we're going to be honest.

Carla Marina Marchese, a veteran beekeeper who founded the American Honey Tasting Society, walked the group through *A Sensory Tasting of Single-Origin Honey* at the Museum of Food and Drink Lab in Williamsburg, Brooklyn last night. Marchese, who is the only American resident to be certified by L'Albo degli Esperti in Analisi Sensoriale del Miele (The Italian National Registry of Experts in the Sensory Analysis of Honey), calls herself a "Honey Sommelier," literally a wine taster—but for honey.

Wine fans are probably familiar with the idea of "terroir," that wines can taste different based on where the grapes were grown. Honey works the same way. By the end of the class, I was spilling spoonfuls into my mouth and onto my pants looking for the slightest differences, trying to figure out the names for all of the flavors I was experiencing. But these honeys were nothing like the weirdest one Marchese had ever tried.

"The craziest honey ... is corbezzolo honey," Marchese told *Popular Science*. "It tastes like hot peppers and licking an ashtray."

Click here for the full article: <http://www.popsci.com/wine-tasting-not-for-you-maybe-try-honey-tasting>

Mandelbaum, Ryan F. "Wine Tasting Not for You? Try Honey Tasting." *Popular Science*. Cliff Ransom, 27 May 2016. Web 28 May 2016.

## Mark your Calendar

Note: Many Classes below taught by CDBA Members

- **6/11:** ISBA Annual Summer Meeting, Hoffman Estates
- **6/25:** Intro to Beekeeping, West Side Bee Boyz
- **7/25 -7/29:** Junior Beekeepers Camp, Lyman Woods
- **Thru 9/5:** Butterflies and Blooms, Chicago Botanic Garden
- **9/12:** Beyond Basics Beekeeping, Garfield Park Conservatory

### Links:

- <http://www.dgparks.org/calendar>
- <http://www.westsidabeeboyz.com/classes.php>
- <http://www.garfieldconservatory.org/programs/growing-and-green-living.html>
- <http://www.ilsba.com/summary-of-events.html>
- <http://www.chicagobotanic.org/>

## Richmond Gardens & Apiary: A Joint Community Project for the Villages of Clarendon Hills and Westmont

The Villages of Clarendon Hills and Westmont are in the beginning stages of designing and coordinating the development of Richmond Education Gardens and Apiary located on a small unused public road between and owned by the two Villages. It will promote education programs about natural and organic gardening methods and our environment. The project is projected to cost \$150,000 and \$40,000 has already been raised. For more information on this project, go to:

<http://www.clarendonhills.us/170/Richmond-Education-Gardens>



Clarendon Hills Community Garden  
Westmont

## Honey Garlic Shrimp Foil Packet



### Ingredients:

- 1/2 cup - honey
- 2 - cloves garlic, minced
- 2 tablespoons - rice vinegar
- 2 tablespoons - tamari or soy sauce
- 1 tablespoon - olive oil
- 1 pinch - red pepper flakes
- salt and pepper, to taste
- 2 cups - cooked rice
- 2 - medium zucchini, sliced into strips
- 8 oz - cherry tomatoes, halved
- 3 - ears of corn, kernels removed from cob
- 1 lb - shrimp, peeled and deveined
- salt and pepper
- handful of fresh basil, sliced thin

### Directions:

- Preheat a gas grill to 400F or medium high heat. Place two pieces of foil in an X shape. Repeat so you have four total packets.
- In a small bowl, whisk together the honey, garlic, vinegar, tamari, olive oil and red pepper flakes. Season to taste with salt and pepper.
- Place about 1/2 cup of the rice in the center of each X. - Divide the zucchini, corn and tomatoes evenly between the packets. Top with the shrimp. Sprinkle everything with salt and pepper.
- Drizzle the honey glaze evenly over the packets, reserving 1/4 cup for serving. Bring the edges of the foil up over the vegetables and shrimp and fold over to create a seal. Prick with a fork a few times to allow steam to escape.
- Place the foil packets on the grill and cook for 12-15 minutes or until shrimp is pink and vegetables are tender. Serve the packets straight from the foil or in bowls, drizzled with additional glaze and fresh basil.

## CDBA Executive Board

President	Peter Soltesz
Vice President	John Hansen
Secretary	Jennifer Colandrea
Treasurer	John Hayse
Director (2017)	Kim Kulton
Director (2016)	Bill Whitney
Director (TBD)	Vacant

## Committee Chairs

Membership	John Hayse
Webmaster	Neil Sexton
Newsletter Editors	K.Kulton/J.Colandrea
Sergeant At Arms	Ed Borsuk
Education	Omar Kamara
Hosts	Mary & Tony Duchinsky

## Upcoming Meetings:

- June 18<sup>th</sup>** Summer Picnic at Churchill Woods, Glen Ellyn from 11am-3pm
- July 16<sup>th</sup>** Speaker: Dr. Gil Stein, Director of the Oriental Institute and Professor of Near Eastern Archaeology, University of Chicago. Topic: A Sweet History: Honey, Bees, and Beekeeping in the Ancient World



Beekeeping students at the College of Industrial Arts, Denton, Texas, ca. 1905. The Woman's Collection, Texas Woman's University.