

Sandusky River Valley Beekeepers Association



August 2019

srvba.ohiostatebeekeepers.org

Upcoming Events

- **Sunday, September 8th 12-4 pm**

Club potluck at Dr. Michael Stone's residence
1850 SR 12 Fremont, OH

Bring a dish to share, burgers and hot dogs provided.
There is also a pool if you wish to jump in!

**Please let Angel know if you will be attending -
alm12397@gmail.com**

- **September 24th and 25th**

Explore your Backyard. 901 Rawson Ave. Fremont 10a-3p



Fair season is over!! Huge thank you to Rich and everyone else who volunteered their time at the numerous county fairs this year. It is so great for the community to come and learn a little about the bees while they're visiting the fairs. A lot of time goes in to these events and it is much appreciated by all!



From August through November, yellow spikes of flowers on tall stems fill ditches and vacant lots. Most people consider Goldenrod a weed to be mowed or eradicated in some chemical fashion. Tall Goldenrod is a fall favorite of the honeybee. Although it is most likely the bees are foraging on a variety of flowers, it is natural to assume the most prevalent flower at any given time is the strongest influence in the honey. Since Goldenrod is available in significant quantities at this time of year, this nectar is the primary component of the honey being produced now.

Nectar sourced from Goldenrod produces a distinct honey. Even when opening the hive and before harvesting honey, the smell is markedly different. Without this advance notice, I would have been concerned something was wrong. Some written descriptions categorize this as a spicy smell. Others suggest a faint licorice aroma. The leaves of Goldenrod (actually a member of the herb family) do smell a bit like licorice when crushed so perhaps that is a nice way to characterize it.

Goldenrod-based honey is a rich amber color, much darker than spring clover honey. It is almost as dark as maple syrup. There is a slight spicy taste, but truly delicious.

Goldenrod honey does tend to crystallize faster than clover honey or other wildflower honey. For example, last year the Goldenrod honey crystallized in a matter of weeks while the clover honey stayed liquid for months. Crystallization does not change the flavor or ruin the honey. If liquid honey is desired, it can be gently warmed by placing the container of honey in a bowl of hot water until it liquefies.

Honey Bee Trivia

T or F:

Crystal size in granulated honey is related to the glucose/fructose composition ratio. **T**

False: The size of the crystals in granulated honey is directly related to the speed of crystallization rather than the sugar composition. The faster honey granulates, the smaller the crystals.

Filtering honey will prevent granulation

True: Granulation cannot take place in honey unless there are nuclei of some type present on which the crystals can grow. Bits of dust, pollen, grains, and other impurities can serve as nuclei. The filtration of honey removes all particulate matter, thus preventing granulation.

Sweet Treats

Sweet Honey Corn Pudding

- 2 cups cornbread mix
- 1/2 cup unsalted butter, melted & slightly cooled
- 2 large eggs, lightly beaten
- 1 (15 oz) can whole kernel corn, drained
- 1 (14.75 oz) can cream style golden sweet corn
- 1 cup sour cream
- 1 to 2 Tbsp honey



Arrange oven rack in middle and preheat to 350 degrees. Grease a 9x9 inch backing dish. In a large bowl, combine all ingredients until well blended. Scrape mixture into prepared dish and smooth the top.

Bake in preheated oven until the pudding is set and the top is light golden brown, about 40-45 minutes.

Serve hot or room temperature. Store leftovers covered in refrigerator.

P.S. I plan on taking this to the potluck in a couple weeks!

<https://wickedgoodkitchen.com/sweet-honey-corn-pudding-gluten-free-option/>

Thank you Mike Gergely for demonstrating how to make mead! The presentation was very informative and you did an awesome job answering all the questions! I think I speak for everyone when I say the taste testing was my favorite part ;) You and your wife do a great job making mead!

