On Saturday, November 23, the Big Island Beekeepers Association (BIBA) will proudly present the first-ever, statewide, Hawai‘i Honey Festival, which will include the Fourth Annual Hawai‘i Natural Honey Challenge (see pg 2). The premier event will be held at the beautiful Nani Mau Gardens, at 421 Makalika Street in Hilo, from 11 am til 5 pm. For more information visit www.bigislandbeekeepers.com

**First Ever Statewide Honey Festival!**

**Survey Update: Hawaii Pests and Pesticides**

**What does the Apiary Program Survey for?**

Our Biosecurity program uses about 100 swarm traps around all air- and shipping ports. We look for Varroa, SHB, Africanized Bee, Tropilaelaps and other pests of concern. Hawaii also participates in the Honey Bee National Survey, funded by USDA-APHIS. This survey is for pests and diseases, foreign species of bees, and also includes pesticide residue testing in managed hives.

**Where is Varroa?**

Varroa mites have been on the mainland since the early 1980s. They were found in Hawaii in 2007, on Oahu. In 2008, they were found on Big Island. No Varroa have been detected on any other Hawaiian islands. For this reason, it is **very important** not to move bees or used equipment to Varroa free islands (its also illegal!)

**Where is Small Hive Beetle?**

Small Hive Beetle was found on the mainland in 1996. The first Hawaiian detection was on Big Island in 2010. Since then it has been detected on Oahu, Molokai, Kauai, Maui and Lanai. It is a strong flier and can live a year or more. This [website](https://www.hawaiibee.com) has helpful information about SHB management.

**Very Little Pesticide Residue in Hawaiian Pollen Samples!**

GREAT NEWS! Pollen samples throughout Hawaii were tested for over 200 residues of insecticides, herbicides and fungicides. The results confirm that Hawaii’s bees are finding CLEANER pollen than the rest of the USA. *Most samples contained no residue, and of the 5 residues detected, two are registered Varroa treatments, and levels were far below US averages.* See [Hawaii Bee on Facebook](https://www.facebook.com/hawaiibee) for detailed report.

**Protect Pollinators from Pesticides!**

You can support all pollinators by helping to provide healthy habitats.

- Choose plants for pollinators, this [guide](https://www.hawaiibee.com) lists plants you can use in Hawaii.
- Use pesticides only as a last resort.
- Use the least toxic chemical available for the job. Check references like [this](https://www.hawaiibee.com) to make the comparison.
- Always follow the pesticide label.
- Never spray blooms.
- Apply at dawn or dusk, when pollinators are not flying.
Enter the Challenge: How Good is Your Honey?

The Hawaiian Natural Honey Challenge is open to all beekeepers in the State of Hawaii, no matter how many colonies you keep. Honey samples submitted for entry in the Challenge must be collected and bottled by the contestant. No heat may be used in the extracting or bottling process. No additives, seeding or flavoring may be used. Honey may be strained through mesh size no smaller than 200 microns. Entries may be submitted as liquid or solid extracted honey, or as comb honey. All entries are to be submitted in plain (not quilted), one pint wide-mouth canning jars. Comb honey entries should be submitted in two one-pint jars, each containing a single, rectangular piece of honey in the comb that when placed in the jar will stand on end and fit the width and depth of the jar to within a quarter inch of the top. Comb honey should be harvested from the same colony, same day. No additional honey should be added to comb honey entries. Per USDA recommendations, comb honey should be frozen for a period of 24 hours immediately after harvesting, to prevent the possible development of any wax moth or hive beetle eggs within the comb.

Sweet! Home Honey Production limits raised!

With the signing of Senate Bill 482, honey regulations now allow beekeepers to produce up to 500 gallons of honey, (previously 50), without using a certified kitchen. Guidelines set by the Dept. of Health (DOH) as listed below, must be met if beekeepers wish to sell their honey, either directly to retailers or to retail outlets.

**Act 121 Guidelines**

- Beekeeper must produce no more than 500 gallons of honey.
- Honey must be sold directly to a consumer or from a retailer to consumer.
- DOH Food safety course must be completed.
- Records of honey production must be kept for 2 years, available to DOH.
- Containers must be labeled with these statements: "Honey must not be consumed by infants under one year of age" and "This product is home-produced and processed and has not been inspected by the Department of Health", as well as name and address of producer, net weight or volume, and date of production.

For more information on DOH workshops, contact John Nakashima at 808-933-0931. Training is free. This information can also be found here.

Beekeeper Profile: Oliver Shagnasty, Kauai

Oliver Shagnasty has been keeping bees for 39 years. It began when he found a trunk full of bees and successfully removed them with 250 lbs of their honey. After that, he began doing bee removals and built bee boxes with a chainsaw. He has come a long way since then, having up to 300 colonies at once. His operation has contracted many times as he built up colonies and sold them. By doing so he has been helping beekeepers get established on Kauai for decades.

Oliver is grateful to Kauai Coffee, who has provided some of his best locations for many years, and his wife Bridgette, ‘the brains behind the stings’. You may meet Oliver advocating for protecting bees and their habitat as pollinators are declining. You may also recognize him on St. Patrick’s Day dressed in green, handing out green carnations to his friends and customers of shagnasty-honey.com.