



After an abnormally warm and wet February, March brought plenty of winter. Dr. Tammy Potter warns hives may run out of honey, the fuel by which bees thermo-regulate and maintain consistent temperatures for the brood area of about 92-94 degrees F. Be sure to check your hives as soon as temperatures rise to 55 degrees, Potter said.

News & Notes

KSBA spring meeting recap

At the Kentucky State Beekeepers Association (KSBA) spring meeting, a re-formed committee was empaneled and charged with reviving the effort to form a local honey certification program. The committee set a goal to have drafted guidelines for the program prepared for officers to review and comment upon before the June summer meeting.

The local honey committee has new members **Joel Gonia**, **Brad Hodges**, **KSBA president Jake Osborne**, and **David Shockey**. Additionally, a district mapping committee was formed. Members are **John Benham**, **Mike Mabry**, and **Shannon Trimboli**.

Dr. Claire Rittschof and **Dr. Tom Webster** addressed the March 17 meeting, held at the Laurel County Cooperative Extension Office. **Dr. Jim Tew** will be the guest speaker at the Nov. 3 fall meeting, to be held in Shepherdsville.

National honor

Dr. Potter named to Project Apis m. board



Courtesy *Bee Culture* magazine

Project Apis m. (PAM) has named Kentucky State Apiarist **Dr. Tammy Potter** to its board of directors.

A native of Kentucky, Dr. Potter is a consummate bridge-builder and master of bee history and lore. She brings her passion for honey bees, apiculture education, collaboration, and pollinator protection to PAM's mission.

She became interested in beekeeping in the late 1990s while working with her grandfather in his apiaries. She is inspired by new advances in queen bee breeding, what she describes as "the heartbeat of honey bee health," and the movement to bring more clean, nutritious pollinator habitat back into the landscape. "It's tangible. It takes a long-term commitment. And it's not easy," she says. "But if we get long-

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Queenly activity

When beginners buy packages or nucs, they should check for something in each cell that looks like a grain of rice, which shows a queen has laid eggs. An egg in the precise center of the cell will become a female worker; otherwise, a male drone. A queen does not have to be visible — one egg in each cell shows a queen has been active. The presence of multiple poorly-placed eggs in one cell is a danger sign. Photo: Tammy Potter.

Beekeeper education events

APRIL

- **April 5-7: Kent Williams Bee School**, 580 State Route 385 North, Wingo. 9 a.m.-5 p.m. CDT daily. Sponsored by **Lake Barkley Beekeepers Association (LBBA)**. No cost to attend. Basic hive inspection, equipment assembly, pests and diseases, queen rearing (beginning and advanced), swarm trapping, dowsing for bees, nuc and package installation, and value-added hive products. Wear protective gear. Lunches provided by LBBA for donations.

More information: Chuck Collins, (270) 519-4772.

- **April 14: Ohio County Bee School**, Hartford. Ohio Co. Extension Office, 1337 Clay Street. Sponsored by **Ohio Co. Beekeepers Inc.** \$15 pre-registration by April 13, \$20 at door, includes lunch. Registration opens 7:45 a.m. CDT, sessions 8:45 a.m.-4 p.m. Instruction in beginning beekeeping, beekeeping equipment, and pest management. Subjects include plants for honey bees, how to get free bees (by catching swarms and other means), honey extraction and sales, managing honey production, introduction to queen rearing, and splits. Seminar leaders include **John Benham, Jerry Morgan**, KSBA president **Jacob Osborne, Chris Renfrow, Nicholas Rothgerber, Obbie Todd**, and **Shannon Trimboli**. Silent auction and door prizes.

More: Kristi Willoughby, (270) 775-2446 or ohiocountybeekeepers@gmail.com.

- **April 26-29: Kentucky Queen Bee Breeders Association Inc.**, Nancy. Insemination event with Purdue stock. Lavender Lane Farm. 544 West Farm Road, Nancy (Pulaski Co.). Invitation-only event, request invitation and reserve queen(s) in advance.

For more information and pricing, call (606) 871-7300 or email Lavenderlanefarms@gmail.com.

- **April 28: Hardin Co. Bee Seminar and School**, Elizabethtown, sponsored by the **Hardin Co. Beekeepers Assoc.** Kentucky honey certification program, Kentucky pollination registration program, basic beekeeping, increasing honey production, other topics. Hardin Co. Co-Op Extension Office, 201 Peterson Drive. Registration 7:30-8:30 a.m. EDT. \$10 plus \$5 for lunch. Program introduction 8:30 a.m., sessions 9 a.m.-4 p.m. Door prizes.

More details: <http://hardincountybeekeepers.org>.

MAY

- **May 12: One-day Grafting Workshop** by Chris Renfro, KSBA president-elect and director of **Kentucky Queen Bee Breeders Association Inc.**
- **May 18-19: Queen Grafting Class**, Somerset. Dorothy Morgan, president of **Kentucky Queen Bee Breeders Association Inc.** \$75.
- **May 19: Schoolhouse Bees Queen Management Workshop**, 4041 Visalia Road, Visalia, (859) 356-1350. Intermediate level. \$35, including lunch and

State Apiarist's schedule

- **April 6-8:** University of Illinois.*
- **April 10:** Glenview Garden Club, Louisville.
- **April 11:** USDA sampling.
- **April 16:** USDA sampling.
- **April 17-20:** Honey Bee Health Coalition.*
- **April 23:** USDA sampling.
- **April 25:** Arbor Day event, Wilmore.
- **April 28:** Hardin Co. Beekeepers School, Elizabethtown.

* — *The State Apiarist attends on personal time.*

breaks. 9 a.m.-3 p.m. EDT. Bring your jacket and veil; we will be holding drones and queens. Limit 25 participants. **Dr. Tammy Potter** and **Todd Kirchhoff**.

- **May 19: Intermediate Beekeeping**, Shaker Village of Pleasant Hill apiary. Second of the series. Prerequisite: the introductory session. Wear your own protective gear and closed-toe shoes. Don't attend if allergic to stings.

Registration: www.shakervillageky.org.

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term commitment, the land is living again. The bees are buzzing. Plants are growing. Nectar is flowing. I get to be a part of it. And that's exciting."

"Tammy is a trusted voice in beekeeping circles and for honey bee advocacy. We are proud Tammy has chosen to share her experience, wisdom and leadership with PAm," said executive director Danielle Downey.

Books by Dr. Potter include *Bees in America: How the Honey Bee Shaped a Nation* (2005) and *Beeconomy: What Women and Bees Teach Us About Local Trade and Global Markets* (2012). She helped found Coal Country Beeworks, which works with surface-mining companies to increase pollinator habitat on reclaimed sites.

Regarding the multitude of issues influencing bees, beekeeping, and honey production, Dr. Potter said, "It's a complicated industry, this is a complicated time, and there are no easy answers. We need to ask the right questions, roll up our sleeves, and marshal resources."

As the go-to organization at the interface of honey bees and pollinated crops, PAm has infused over \$1.5 million into research since 2006 toward healthier bees, better pollination, and increased crop yields.

A Nov. 2016 *Bee Culture* biographical article on Dr. Potter: www.bee-culture.com/tammy-horn-potter.

PAm newsletter: <https://mailchi.mp/projectapism.org/march-news-springing-forward?e=64b0c98661>.

Honey Bee Health Coalition launches three new initiatives

By Dr. Dewey Caron and
Dr. Tammy Potter

Article written for *EAS Journal*, Spring issue

Since the early 17th century, land use in the United States has defied conventional stewardship patterns. For instance, lawns are now the nation's number one crop, around 50,000 square miles, says *The New York Times*.

Soybeans and corn, with an estimated 84 million acres each, are the two most common cultivated crops, with wheat third at 60 million acres, the *Times* reported.

The **Honey Bee Health Coalition (HBHC)**, of which the **Eastern Apiculture Society (EAS)** is a member, has launched several new initiatives designed to help beekeepers meet the ever-changing challenges of their bees' foraging landscape. Three specific new projects are

1. a **Soybean Best Practices manual**;
2. with multiple partners, matching funding for a **Foundation for Food and Agriculture Research (FFAR) grant**, to seek development of one or more miticides for Varroa; and,
3. the **Bee Integrated Demonstration Project**.

1 Best Management Practices for Soybean Producers

As many beekeepers know, soybeans can be an attractive source of pollen and nectar under certain circumstances. The HBHC has assisted in development of a soybean **Best Management Practices (BMP)** manual as a tool for beekeepers and soybean producers — the first of its kind regarding soybeans — to support honey bee health and help protect pollinators in and around soybean fields.

"Lands around soybeans are vital for honey bee and other native pollinator forage," said **Chris Hiatt**, vice president of the **American Honey Producers Association**.

More on the soybean BMP manual, page 5.



The lands around soybean crops are vital for pollinators. HBHC has received a grant to help develop a Best Management Practices manual so that soybean agricultural practices do not negatively impact pollinators.

The manual was prepared by a team of extension agents, agronomists, entomologists, beekeepers, soybean growers, and crop consultants.

The BMP include strategies to identify potential impacts of soybean agricultural practices on bees at each stage of soybean production, and to suggest strategies to mitigate negative impacts.

See the manual at: https://honeybeehealthcoalition.org/wp-content/uploads/2017/11/HBHC-Soybean-BMP-11_2017.pdf.

HBHC has also initiated a new **Bee Health BMP** effort, similar in scope to the Tools for Varroa Management guide.

2 Foundation for Food and Agriculture Research (FFAR) grant

Field evidence suggests a replacement will be needed soon for synthetic pesticide **Amitraz (Apivar)**, the only one currently available, to which mites are developing resistance.

Toward this end, HBHC has announced that they and 12 researchers in three countries have secured a \$475,000 grant from the **Foundation for Food and Agriculture Research (FFAR)**, a non-profit organization established by the 2014 Farm Bill.

The funding will facilitate the testing of chemical compounds that could help beekeepers more effectively treat Varroa mite (*Varroa destructor*) infestations, said principal investigator **Steven Cook**, USDA-ARS research entomologist, Beltsville Bee Research Lab. Total funding amounts to more than \$1 million.

Specifically, the project will support the identification, with subsequent lab and field testing over the next three

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years, of “orphaned” chemical compounds that possess known acaricidal (miticide) capacity but have not been specifically tested for effectiveness against Varroa mites.

Many of these compounds are trapped in a “bottleneck” in which the costs of testing and commercializing them are too steep, effectively leaving them on the shelf.

Laboratory and field studies will be conducted in Alabama, Georgia, Maryland, Nebraska, Ohio, Alberta, and Spain. Related studies will investigate how mites develop their resistance.

The FFAR awards are matched by more than 50 companies, universities, organizations and individuals for a total investment of \$14.3 million toward research and technology development.

Insect pollinators support crop yields and agricultural ecosystems and contribute an estimated \$24 billion to the United States economy annually. New technology, knowledge and best practice guidance tailored to specific regions and land uses has potential to accelerate efforts to improve pollinator health across the United States.

The FFAR grant is one of 16 totaling over \$7 million, all equally matched by recipient funds. Researchers funded through the **Pollinator Health Fund** are working to address social and economic challenges faced by beekeepers, farmers, homeowners, and other land managers across the United States.

“FFAR is pleased to support these 16 research teams who will bring new scientific rigor, best practices, and technology to improving pollinator health in the United States,” said **Sally Rockey, Ph.D.**, executive director of FFAR.

Dr. Clare Rittschof awarded FFAR pollinator research grant



Dr. Rittschof.

Dr. Clare Rittschof of the University of Kentucky has also received an FFAR grant totaling \$120,900 for research into declining pollinator health.

Dr. Rittschof is researching whether cover cropping practices that allow for winter weed growth can enhance pollinator habitat on agricultural land.

Download the Varroa manual

The Honey Bee Health Coalition has developed an extensive guide laying out best practices to detect, monitor, and control Varroa mite infestations. The **Tools for Varroa Management Guide**, now in its sixth edition, has been downloaded by thousands of beekeepers across the United States and Canada, and as far away as New Zealand.

https://honeybeehealthcoalition.org/wp-content/uploads/2015/08/HBHC-Guide_Varroa-Interactive-PDF.pdf

3 The Bee Integrated Demonstration Project

This project brings together beekeepers and producers to show how a suite of best practices can be jointly implemented to support honey bee health, said **Julie Shapiro** of the **Keystone Policy Center** (parent of the HBHC).

The three-year project launched in 2017 includes establishing pollinator forage, managing Varroa, utilizing BMPs for crop pesticides, and fostering communication and collaboration. For the 2018 season, the Bee Integrated project will double the number of beekeeper-farmer pairs.

Resources for the project include coordination with the **Bee and Butterfly Habitat Fund, U.S. Geological Survey, Bee Informed Partnership, Conservation Technology Information Center**, and other partners, to provide a successful model for supporting bee health.

More information: <https://honeybeehealthcoalition.org/bee-integrated-demonstration-project/>

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The Irish have a saying: “It won’t be as long as it’s been.” For the past 10 years, beekeepers have been facing an onslaught of challenges. Some of them will only increase, such as the encroachment of cultivated grain production acreage on foraging bees.

Reducing pesticide damage will require other efforts and additional resources to reduce this perennial negative for bee colonies and pollinator populations.

EAS members help support the HBHC by membership, and also by sharing and distributing the resources this coalition has developed.

Learn more about HBHC at honeybeehealthcoalition.org.
Learn more about Keystone Policy Center at keystone.org.

How soybean growers can help support pollinators

Best Management Practices compiled by the **Honey Bee Health Coalition** include information on pre-planting planning, harvest, and use of cover crops.

Soybeans are the second-most-planted crop in the United States, with fields covering more than 80 million acres. Pollinator habitat and the plants bees rely upon often border soy fields throughout North America. Soybeans can be an attractive source of pollen and nectar under certain circumstances.

The **Honey Bee Health Coalition (HBHC)** has unveiled a series of tools and resources on Best Management Practices (BMP) for soybean growers — the first of its kind for soybeans — to support honey bee health and to help protect pollinators in and around soybean fields.

An expert team of extension agents, agronomists, entomologists, beekeepers, soybean growers, and crop consultants developed the best management practices.

The reference includes strategies to identify potential impacts of soybean agricultural practices on bees at each stage of production, and strategies to mitigate these impacts.

“Honey bees and soybean farmers are both essential to modern agriculture. That’s why the United Soybean Board and the HBHC worked together to develop first-of-their-kind best management practices to improve the health of bees in and around soybean fields,” said **Meagan Kaiser**,

a Missouri farmer and **United Soybean Board** leader for sustainability initiatives.

“These lands around soybeans are vital for honey bee and other native pollinator forage,” said **Chris Hiatt**, vice president of the **American Honey Producers Association**. “These best management practices will elevate this issue and lead to better communication and in-field practices that keep bees safer.”

Hiatt said that, in a similar manner, BMPs for **almond** farmers have effectively protected bees from incidental insecticide exposure during bloom while ensuring a productive crop. As reported on National Public Radio, almonds are entirely dependent on billions of honey bees brought in to California to complete the growth cycle. California furnishes 80 percent of the world’s almond crop,

The HBHC, a diverse group of nearly 50 organizations, is a project of the **Keystone Policy Center**, a nationally recognized nonprofit working to find collaborative, actionable solutions to public policy challenges.

“The Coalition is dedicated to finding new ways to foster collaboration among farmers, beekeepers, and other stakeholders working to support pollinator health,” said **Julie Shapiro**, senior policy director at Keystone.

The HBHC is focusing on four key areas: forage and nutrition; hive management; crop pest management; and communications, outreach, and education, through its unique network of private- and public-sector members.

How to opt out of KDA mosquito spraying

To opt out of the Kentucky Department of Agriculture’s mosquito spraying program (because of your nearby hives), send an email and join the list maintained by Tammy Robinson of the KDA Environmental Services Division. Email ag.web@ky.gov with “beekeeper opt-out” in the subject line.



Tyler Ford (left) and Matthew Mullica spread the word about the Honey Bee Health Coalition.

FDA issues guidance on proper ways to label honey and honey products

This guidance [published in February] advises on the proper labeling of honey and honey products in accordance with sections 402 and 403 of the Federal Food, Drug, and Cosmetic Act (the FD&C Act) (21 USC 342 and 343) and its implementing regulations. **“Should”** means something is suggested or recommended, but not required. **“You”** refers to firms that manufacture, process, pack, label, or distribute honey and honey products, and to persons who are authorized to act on behalf of such firms.

Note that these are **non-binding recommendations**, not legally enforceable responsibilities.

Misbranding

Under section 403(i) of the FD&C Act, a food is misbranded unless its label bears: (1) the common or usual name of the food, if there be any; and (2) the common or usual name of each ingredient, if the food is fabricated from two or more ingredients. The common or usual name for a food may be established by common usage or by regulation (21 CFR 102.5(d)). The common or usual name must accurately identify or describe, in as simple and direct terms as possible, the basic nature of the food or its characterizing properties or ingredients, and may not be “confusingly similar to the name of any other food that is not reasonably encompassed within the same name” (21 CFR 102.5(a)). Moreover, under 21 CFR 101.4(a)(1), ingredients required to be declared on the label or labeling of a food must be listed on its label by common or usual name in descending order of predominance by weight. Furthermore, under section 403(a)(1) of the FD&C Act, a food is misbranded if its labeling is false or misleading in any particular.

Adulteration

Under section 402(b) of the FD&C Act, a food is adulterated if: (1) a valuable constituent has been omitted in whole or in part from a food; (2) if any substance has been substituted wholly or in part; (3) if damage or inferiority has been concealed in any manner; or (4) if a substance has been added to a food so as to increase its bulk or weight, reduce its quality or strength, or make it appear to be better or of greater value than it is.

Questions and Answers

1. What is honey?

Reference materials in the public domain define honey as “a thick, sweet, syrupy substance that bees make as food from the nectar of plants or secretions of living parts of plants and store in honeycombs.” FDA has concluded that this definition accurately reflects the common usage of the term “honey.”

2. How shall I name my honey?

If a food contains only honey, the food must be named “honey,” which is its common or usual name (see section 403(i) of the FD&C Act and 21 CFR 101.3(b)). The common or usual name may also include the source of the honey, such as “Clover Honey,” on the label. (See Q&A 3, below). Because honey is a

single-ingredient food, you do not need to include an ingredient statement on the label. Please note that this answer pertains solely to how you name your product; other labeling requirements (e.g., net weight, nutrition facts) apply to the product.

More: FDA’s Food Labeling Guide at <https://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/LabelingNutrition/ucm2006828.htm>.

3. Do I have to declare the floral source of honey?

No. You do not have to declare the floral source of honey on the label. However, you may label the honey with the name of the plant or blossom if you or the honey producer has information to support the conclusion that the plant or blossom designated on the label is the chief floral source of the honey. Names such as “Orange Blossom Honey,” “Clover Honey,” or “Wild Flower Honey” are acceptable. Any claims about the floral source of the honey must be truthful and not misleading (see section 403(a)(1) of the FD&C Act).

See FDA Compliance Policy Guide, section 515.300.

4. If a food consists of honey and a sweetener, such as sugar or corn syrup, can I label the food as only “honey”?

No. A product consisting of honey and a sweetener cannot be labeled with the common or usual name “honey” because “[t]he common or usual name of a food ... shall accurately identify or describe ... the basic nature of the food or its characterizing properties or ingredients” (21 CFR 102.5(a)). Identifying a blend or a mixture of honey and another sweetener only as “honey” does not properly identify the basic nature of the food. You must sufficiently describe the name of the food on the label to distinguish it from simply “honey” (21 CFR 102.5(a)).

5. If a food consists of honey and a sweetener, such as sugar or corn syrup, how shall I label the food?

For a food consisting of honey and a sweetener, the label must, among other information, include both of the following:

a. A statement of identity, which must accurately identify or describe the basic nature of the food or its characterizing properties or ingredients. For example, “Blend of honey and corn syrup,” if the food has more honey than corn syrup (conversely, “Blend of corn syrup and honey,” if the food has more corn syrup than honey).

See section 403(i) of the FD&C Act, 21 CFR 101.3(b), and 21 CFR 102.5(a)

b. The common or usual name of each ingredient in the ingredient statement. In this case, the ingredient statement would show “honey” and the common or usual name of the sweetener (e.g., “sugar,” “corn syrup”), in descending order of predominance by weight.

See section 403(i) of the FD&C Act and 21 CFR 101.4(a)(1).

You should also refer to section 403 of the FD&C Act and 21 CFR 101 for other labeling requirements (e.g., net weight, nutrition facts) that apply to your product.

More: FDA’s Food Labeling Guide, <https://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/LabelingNutrition/ucm2006828.htm>.

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6. If a food consists of honey and a flavor ingredient, such as natural raspberry flavor, what are the labeling requirements?

a. If your labeling makes any direct or indirect representations with respect to the primary recognizable flavor (e.g., by word or vignette), other than through the statement of ingredients, the product is considered to have a characterizing flavor and must be labeled in accordance with 21 CFR 101.22(i). In such a case, you should choose a name that accurately describes the food with its characterizing flavor, such as "raspberry-flavored honey".

See section 403(i) of the FD&C Act, 21 CFR 101.3(b), and 21 CFR 102.5(a).

b. In the statement of ingredients, the label must follow the requirements set forth in 21 CFR 101.4. The labeling must include the common or usual name of each ingredient in the ingredient statement. For a food consisting of honey and natural raspberry flavor, the ingredient statement would show "honey" and "natural flavor," in descending order of predominance by weight.

See section 403(i) of the FD&C Act, 21 CFR 101.4(a)(1), and 21 CFR 101.22(h)(1).

You should refer to section 403 of the FD&C Act and 21 CFR part 101, as other labeling requirements (e.g., net weight, nutrition facts) apply to your product.

See FDA's Food Labeling Guide at <https://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/LabelingNutrition/ucm2006828.htm>.

7. How would consumers know whether the food is honey, a blend of honey and another sweetener (e.g., sugar or corn syrup), or a honey product that contains other ingredients?

Consumers would know what the food is and what the food contains by reading the label. A properly labeled package of only honey would show the name of the food as "honey," and it would not need an ingredient statement because it would only contain one ingredient.

By comparison, a properly labeled package of a blend of honey and a sweetener or other ingredients would have a statement of identity that accurately describes the food, such as "blend of honey and sugar," "blend of honey and corn syrup," or another appropriately descriptive term, and an ingredient statement that lists each ingredient, such as "honey" and "sugar," or "honey" and "corn syrup."

8. How would consumers know if a food product that contains two or more ingredients contains honey?

Consumers would know that a food product contains honey as one of the ingredients by reading the ingredient statement. A properly labeled food product would list the ingredient by its common or usual name, "honey," in the ingredient statement.

9. What enforcement authorities does FDA have for food products that are represented solely as "honey," but contain other ingredients?

FDA's enforcement authorities for food products that are represented as "honey," but contain other ingredients, are described below.

Case A: A product is labeled as "honey," but it contains natural raspberry flavoring. The ingredient statement lists only "honey."

According to section 403(i) of the FD&C Act, a food is misbranded unless the label bears: (1) the common or usual name of the food, if there be any; and (2) the common or usual name of each ingredient, if the food is made from two or more ingredients. In this case, the name of the food, "honey," does not accurately describe that the food is a raspberry-flavored honey, so "honey" is not an appropriate common or usual name under 21 CFR 102.5(a). Moreover, the ingredient statement lists only one ingredient, "honey," while the food contains "honey" and "natural flavoring." Therefore, the product fails to satisfy the requirements under 21 CFR 101.4(a)(1) and section 403(i)(2) of the FD&C Act, and FDA would consider such product to be misbranded.

Case B: A product is labeled as "honey," but it contains honey and another sweetener, such as sugar or corn syrup. The ingredient statement lists only "honey."

Under section 402(b) of the FD&C Act, a food is adulterated if any valuable constituent has been omitted in whole or in part, if any substance has been substituted wholly or in part, or if any substance has been added so as to reduce the quality of the food or make it appear to be better or of greater value than it is. In this case, the food is represented as honey when another sweetener (e.g., sugar or corn syrup) has been substituted in part for honey. Products that contain only honey and no

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Capital City sponsors silent hive auction

These colorful honey bee hives were painted by students at Bondurant Middle School, Elkhorn Middle School, Peaks Mill Elementary School, Collins Lane Elementary School, and Good Shepherd School in Franklin County. The wooden ware for the hive bodies was donated by Dadant Beekeeping Supply, and the frames and foundation were purchased by the Capital City Beekeepers Association. After recovery of expenses, 60 percent of the proceeds went to the schools for art activities, with each school receiving \$118. The CCBA used the remainder to fund supplies for next year's hive painting.

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other ingredients are considered more valuable than a food that contains both honey and sugar or both honey and corn syrup. Therefore, we would consider such product adulterated under section 402(b)(1) of the FD&C Act because a valuable constituent (honey) has been omitted in part; under section 402(b)(2) of the FD&C Act, because a substance (sugar or corn syrup) has been substituted in part; and/or under section 402(b)(4) of the FD&C Act, because a substance (sugar or corn syrup) has been added to the honey so as to increase its bulk or weight or make it appear better or of greater value than it is. Honey is more valuable than other sweeteners.

See "Sugar and Sweeteners Yearbook Tables," United States Department of Agriculture, Economic Research Service, 2017. Available at: <https://www.ers.usda.gov/data-products/sugar-and-sweeteners-yearbook-tables.aspx>.

Further, we would consider such food misbranded under section 403 of the FD&C Act due to improper labeling of the food: *i.e.*, the name of the food and the ingredient statement (see Case A and Q&A 5, earlier).

10. How does FDA monitor imported products labeled as honey to ensure that they contain only honey as the sole ingredient?

FDA has a long-standing import alert for surveillance of honey for adulteration with cane or corn sugars. Such a product would be detained until it is determined that the product was not adulterated or misbranded.

See Import Alert 36-01 at https://www.accessdata.fda.gov/cms_ia/importalert_108.html

You may submit electronic or written comments regarding this guidance at any time, identified with the docket number FDA-2006-P-0207. Submit electronic comments to <https://www.regulations.gov/>. Submit written comments to Dockets Management Staff (HFA-305), FDA, 5630 Fishers Lane, Room 1061, Rockville, MD 20852. Additional copies of this guidance are available from the Office of Nutrition and Food Labeling, Food Labeling and Standards Staff HFS-820, Center for Food Safety and Applied Nutrition, Food and Drug Administration, 5001 Campus Drive, College Park, MD 20740, (240) 402-2371, online at fda.gov/FoodGuidances.



"Rebuilding Nests" show by artist Taylor Davis opens April 19 at UK

Lexington, Ky., artist **Taylor Davis** invites those who appreciate the geometric beauty of honey bee hive construction to follow "Rebuilding Nests," in which the artist explores the beauty and structural integrity of beeswax, among other sculpting materials.

Davis' show opens with a 6 p.m. reception April 19 at the University of Kentucky's **Bolivar Art Gallery**, inside the UK School of Art and Visual Studies, 236 Bolivar Street, Lexington.

For more of Taylor's art, visit <https://www.nevernotart.com>. Contact the artist *via* email at taylorlordavis@nevernotart.com.

"Honey Queen," a beeswax sculpture, finely detailed. At right are the "nests" that ornament the Queen's sleeve.

