

Skagit Valley Beekeepers



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Go With The Flow

The next meeting will be June **9th, 2015 at 7:00 PM** at the Skagit Farmers Supply CENEX Administration building, located at 1833 Park Avenue, Burlington WA

Simple Mead

by Anita Anderson-Johnson

Mead is one of the oldest drinks known to mankind, especially in northern Europe where grapes didn't grow well.

It was drunk after Norse weddings on a holiday known as a "honeymoon" and it's as good a reason as any to become a beekeeper.

Mix with 1 gallon of water in a warm large pan and warm until dissolved. Add the fruit juices of 2 lemons, and 2 oranges to the honey mixture and leave to cool.

Add 1 heaping TSP of yeast and mix in.

Strain the golden fluid into a demijohn (see image) and leave the Mead to ferment with an airlock seal attached.

When fermentation stops siphoning off the Mead into sterilized bottles and "lay down" for 6 months to mature.

Recipe:

4 1/2 lbs of honey
juice 2 lemons
juice 2 oranges
1 heaping TSP yeast.
Water up to a gallon

* courtesy of "Self Sufficient For The 21st Century" by Dick & James Strawbridge

I just happened to have some honey that I felt not market grade I'd saved for my own use. I could hardly wait to

mix a batch up. My wine air lock did not fit the gallon jug bottle so I had used a balloon for an airlock instead.

An airlock or balloon is used to allow the CO2 that is produced by the yeast to escape while keeping other organisms out.

In previous wine projects of years gone by, once in college and with necessity being the mother of invention used a condom for a balloon airlock.



Photo by Anita Anderson-Johnson

I got up to get a drink of water in the middle of the night and found it had launched itself somewhere off into the kitchen.

The fermentation action really gets going in a quick hurry. I found if you don't have an airlock, a balloon will work just fine. The idea of the airlock is to keep foreign yeasts from contamination the fermentation process.

Things To Do This Month

- The blackberries are blooming - it's time to think about putting your honey supers on.
- Make sure there is room for the bees to place nectar and for the queen to lay
- Did you check your mite levels? Do a powdered sugar test or alcohol wash to determine your mite levels. Visit <http://goo.gl/Jy7065> for an example on how to test for mites. Don't treat if you have honey supers on.

