On July 10-12, 2014, the North Carolina State Beekeepers Association held its Summer Convention at Wilkes County Community College in Wilkesboro, NC. Six hundred folks from North Carolina, Virginia, South Carolina, Georgia, Tennessee and other areas were in attendance. The Executive Committee (officers, regional directors, committee chairpersons, and volunteers) worked many long hours to make the summer meeting a huge success. We have received many positive comments pertaining to the conference speakers, workshops, vendors, Master Beekeeper Program, and continuation of the Bee Buddies Education initiative for young beekeepers. Dr. John Ambrose taught a beginning beekeeper class that was very well attended on Thursday morning before the conference started.
My sincere thanks to all who helped make the 2014 Summer Conference one of which the NCSBA and the Beekeepers of Wilkes can truly be proud. Jeremy Bolin, President of the Wilkes County chapter, Wonza McCann, and other volunteers worked tirelessly and positively to pull this off. They were assisted by volunteers from Alleghany, Catawba, Surry, Watauga, and New Hanover counties.

In addition to the above acknowledgements, I want to thank Steve and Sandi Forest, Shane Gebauer and the entire Brushy Mountain Bee Farm team for hosting and working out details for our banquet. Beautiful weather, good food, great music and a guided tour of the woodworking facility was enjoyed by attendees.

Thank you to those generous people who donated silent auction items and door prizes distributed at the meeting. The money from
the Silent Auction will go to the Apiculture Program at NCSU. This is of special interest to all of us, in light of the recent budget cuts. I will provide a list of those contributors at the end of this letter.

At the NCSBA business meeting on Friday, July 11, 2014, the Nominating Committee presented a slate of officers which was voted on and accepted by the membership. Elected officers for 2015 are:

President-Dr. John Ambrose
1st VP- Rick Coor
2nd VP-Paul Madren
Secretary-Libby Mack
Treasurer-Wade Lucas
Membership Secretary-Carl Caudle

The new Regional Directors replacing the Senior reps rolling off are:

Mountain Region-Eugene Brown
Coastal Region-Jeff Stone
Piedmont Region-Kim Underhill

(Continued page 4, see The President)
(The President, continued from page 3)

The President, 1st VP, 2nd VP will assume duties on January 1, 2015. Newly-elected Regional Directors assumed duties July 11, 2014, in accordance with the NCSBA Constitution.

Thanks to all who offered to serve the NCSBA. I sincerely thank the Senior Regional Directors whose terms have ended on July 11. Calvin Robinson (Mountain Region), Hugh Madison (Piedmont Region), and Rick Coor (Coastal Region) have served NCSBA with integrity and dedication throughout their tenures.

A special thanks to Steve Langefeld, 2nd VP, for working diligently with our conference speakers, preparing the program, and working many behind-the-scenes arrangements and details. He traveled to Wilkesboro on a number of occasions and spent many hours on this meeting. Also, thanks to Ed Hunt, 2nd VP, for his early work with the college and motels to get the ball rolling.

We are currently working on our Spring 2015 Conference, a joint meeting with South Carolina. 2015 will be our year to host. When arrangements have been finalized, we will post information on the NCSBA website.

NCSBA is growing and progressing. We are detecting a big rise in interest and excitement about bees and beekeeping. This is obvious by the number of questions and inquiries that are coming our way from the general public every day. We are very pleased with the complimentary remarks we are receiving about our website and are happy that we were able to provide information and answers online to lots of people. I wish you good luck with your beekeeping endeavors, and if I can be of any help to you, please let me know.

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### Advertisement Schedule for NC Bee Buzz/eBuzz and Yellow Book

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<tr>
<td><strong>NC Bee Buzz:</strong></td>
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<tr>
<td>Full page (four annual issues of the same ad)</td>
<td>$400.00</td>
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<td>Full page (single issue)</td>
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<td>Half page (four annual issues of the same ad)</td>
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<td><strong>Yellow Book:</strong></td>
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<td>Full page (single issue)</td>
<td>$75.00</td>
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Purchase ads by contacting NCSBA Ad Manager Jim Harvey at jh3d745h@yahoo.com or 336-352-5514.

Submit NC Bee Buzz/eBuzz ads in JPG or TIFF format to Susan Fariss at NCBeeBuzz@PeacefulValleyHoney.com and Yellow Book ads also in JPG format to amymoyle@gmail.com

*The NC Bee Buzz/eBuzz is issued four times a year.*

*Each NC Bee Buzz/eBuzz page is 6½x9.*

*The Yellow Book is issued annually.*

*Each Yellow Book page is 5x7.*
A BIG THANK YOU TO OUR DONORS!

Door Prize Donations
- Miller Bee Supply, North Wilkesboro, NC
- Triad Bee Supply, Trinity, NC
- Southern States, Ashe County
- Rossman Apiaries, Moultrie, GA
- Bob Cole, Todd, NC
- WG Bees River Bottom Honey, Eden, NC
- Ed Paisley
- Brushy Mountain Bee Farm, Moravian Fall, NC
- Amy Moyle and Lela Dowling
- Mann Lake, MN
- Harland Ingram, Roaring River, NC
- The Carolina Honey Bee Co.
- True Value WJ Hardware, West Jefferson, NC
- Parker Tie Co., West Jefferson, NC
- Winner’s Circle Restaurant, West Jefferson, NC
- Carousel Restaurant, Wilkesboro, NC
- The Tacke Barn, Moravian Falls, NC
- The Honey Hole, West Jefferson, NC
- Walmart, West Jefferson, NC
- Kincade Gallery, Elkin, NC
- Bailey’s Bee Supply, Hillsborough, NC
- Nancy Hinkle, Rockford, NC
- Lowes Store Manager, Elkin, NC
- Trepp McMahon, Cedar Creek Apiary
- Quick Frame, Elkin, NC

Silent Auction Donations
- Cotton Ketchie Print
- Terri Jo Ingram
- David Hackenberg
- Surry County Beekeepers
- Libby Mack
- Janno Lewis
- HL Carpenter
- Doug Vinson
- Michael Young
- Miller Bee Supply
- Bob Cole
- Honey Creek and B+ Apiaries
- Virginia Webb
- Linda Hardison
- Nancy Hinkle
- South Carolina Beekeepers

BILL WADDELL HONORED FOR MANY YEARS OF SERVICE TO NCSBA

by Julian Wooten

Mr. William Waddell, well-known Rockingham County beekeeper, honey producer, agricultural crop pollinator and member of the NCSBA was recognized for his many years of volunteer service to the state association. Mr. Waddell was specifically commended for his tireless and successful fund-raising efforts for the N. C. Zoological Park Honey Bee Exhibit.

The Honey Bee Exhibit is a major attraction and a tremendous educational experience for zoo visitors. Mr. and Mrs. Waddell are regular Zoo Honey Bee Exhibit volunteers where they greet zoo goers and answer questions and offer some of their honey to those interested.

A North Carolina State Beekeepers Association plaque was presented to Bill Waddell on April 22, 2014 at a gathering of Rockingham County beekeepers, friends, and admirers at the Cooperative Extension Office in Reidsville, N. C.
PREDATORS ARE IMPORTANT, TOO

by Ann W. Harman

It’s that time of year when beekeepers get phone calls about ‘those awful ground bees’ and the appearance of various wasps in vegetable and flower gardens. If it flies and looks like it is going to sting then it must be either a bee or a wasp. Fortunately some people do recognize honey bees these days from all the publicity about the problems beekeepers are having. But confusion with yellowjackets remains.

Late summer is the time that the populations of yellowjackets and wasps tend to be at their peak, making them more noticeable. Some species will actually be gone by September and all will have vanished at frost. After the leaves fall from the trees sometimes we will see the large gray paper ball-shaped nests of the aerial yellowjackets.

Most yellowjackets live in underground nests. An unfortunate homeowner mowing the grass can easily mow over the nest entrance. Yellowjackets seem to boil out and will sting—simply to defend their nest with developing larvae. (Honey bees will do the same if treated roughly.) That is when the beekeeper gets the call about ‘ground bees.’

No, we do not want to capture them and put them into a nice hive. So what can we say? First, the yellowjacket’s choice of a nesting spot was unfortunate if it was in a lawn near where people are mowing, walking around, children playing, and dogs running around. So something will have to be done. However, here is an opportunity for some education.

One good point is that yellowjackets are yellow and black. Honey bees are not bright yellow and black. If your caller is certain that the insect is indeed yellow and black you have just saved yourself a trip to the caller’s home. If the report is ‘ground bees’ or ‘hole in the ground’ then you can be almost certain that these are yellowjackets. However, beekeepers must always keep in mind that the Africanized bee can and does live in cavities in the ground.
Another good point is that the various yellowjackets and wasps are very beneficial insects. No, they do not produce honey. Their role is that of a predator. The diet for the larval yellowjackets and wasps is made of various insects and spiders. In this way the population of harmful insects is kept under control. If a wasp nest or yellowjacket nest is not in direct conflict with a homeowner then it actually should be preserved.

Sometimes even beekeepers have problems with yellowjackets invading hives in search of honey bee larvae to steal as food. Generally a strong healthy honey bee colony can take care of a few invaders but a weak colony with poor defenses can be at risk.

Unfortunately in late summer and early autumn the nest population is declining, therefore the need for larval food has decreased. Adult yellowjackets, in particular, shift to a carbohydrate diet. Nectar from flowers is now used. But yellowjackets can become pests at picnics. Sweet drinks do attract them. Since the workers’ lives are coming to an end at this time of year, keeping a flyswatter handy at picnics can be recommended.

Everyone is dedicated to protecting and saving the honey bee. Perhaps it is also time to consider the predators that help keep nature in balance.

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Dear Wade:

Please apply the enclosed donation of $_____________________ to the NCSBA Apicultural Science Fund to be used by Dr. David Tarpy and Don Hopkins, at their discretion, in support of their efforts on behalf of NC beekeepers.

Mail your check payable to the NCSBA and mail it to:
Wade Lucas, NCSBA Treasurer
2425 Trellis Court
Raleigh, NC  27616
For ten or more years prior to 1917 there had been some desire and interest to form a state beekeeping organization. However, since there was no official employed in beekeeping work in the state and no beekeeping public projects it was difficult to begin the organizational work. In 1916 an agreement was reached between the U.S. Department of Agriculture and the N.C. State Extension Service to employ a beekeeping specialist for the state.

The agreement to hire a beekeeping specialist led to renewed and increased interest in forming a state beekeeping organization, and a meeting was scheduled for Jan. 11, 1917 in Winston-Salem. Interested beekeepers were contacted and a number of speakers were invited to present papers. Among those who responded and presented papers were Dr. E. F. Phillips, Apiculturist from the USDA Bureau of Entomology and Mr. E. R. Root of the A. I. Root Company in Medina, Ohio.

The total attendance at the meeting was over 150 and they probably represented about 6,000 colonies of honey bees. The decision was made to create a beekeeping organization and the initial membership was about 40 beekeepers with annual dues of $1.00 per beekeeper.

Since the creation of the N.C. State Beekeepers Association on January 11, 1917, the NCSBA has grown and prospered. From that initial 40 or so members, the NCSBA has grown into the largest state beekeeping association in the U.S., and over 50 of the state’s counties are organized into local chapters of the state beekeeping organization.

Accomplishments

The NCSBA is an extremely active association and is constantly working to improve beekeeping in North Carolina and to aid the beekeepers of the state. The following is a list of some of the Association’s accomplishments:

The General Assembly created a full-time apiculture (beekeeping) position at North Carolina State University. (1975)

The NCSBA created the Apiculture Science Fund to support beekeeping research at NCSU. (1976)

The NCSBA successfully lobbied the North Carolina General Assembly to support the NC Department of Agriculture in its effort to increase the number of its apiary program inspectors.

In conjunction with North Carolina State University and the NC Department of Agriculture, created the NC Master Beekeeper program in 1982. This program currently has over 2,800 beekeepers and is the largest program of its kind in the United States.

Joined with other state beekeeping associations to pass federal legislation for a federal marketing order on honey and the creation of the National Honey Board. (1984)

Co-hosted meetings with national beekeeping groups such as the Southern States
Beekeepers Federation and the Eastern Apiculture Society in North Carolina

Funds annual statewide beekeeping essay contest for 4-H members.

The NCSBA provides a free beehive to each of the students in the top half of ENT 203 based on course grades. ENT 203 is an introductory beekeeping class taught each fall semester at NC State University.

Cooperated with the NC Department of Agriculture and NC State University to create the “NC Africanized Bee Plan” to deal with Africanized honey bees when they arrive in North Carolina.

Negotiations underway with the N. C. Zoological Park in Asheboro to develop a permanent bee display

NCSBA enters the electronic age, and launches its web site: www.ncbeekeepers.org.

June 2009, the Honey Bee Exhibit opened at the NC Zoo. N.C. State Beekeepers Association, N.C. Farm Bureau, Syngenta and Zoo Society donors raised $243,507 to make the exhibit possible.

Credit: NCSBA Website

CONGRATULATIONS TO OUR NEW MASTER BEEKEEPERS & MASTER CRAFTSMAN!

by Susan H Fariss

North Carolina gained eight new master beekeepers and one new master craftsman beekeeper this summer. NC has had a master beekeeper program since 1982. Its purpose is to provide an infrastructure for beekeepers to improve their beekeeping skills and knowledge on a continuous basis within a system that objectively and formally acknowledges those accomplishments. It also serves as a means of providing valuable information to beekeepers and the public through various outreach services.

Only seventeen people have been named North Carolina Master Craftsman Beekeepers. There are one hundred and nine North Carolina Master Beekeepers. Congratulations on this accomplishment!

New Master Beekeepers:
Bryan Fisher
Gray Fisher
Vernell Gillispie, Jr.
Bill Moran
DJ Moran

Cheryl Newbold
Paul Newbold
Floyd Parker
Todd Walker

New Master Craftsman Beekeeper:
Ellis Hardison

Credit: NCSBA Website

Dr. John Ambrose, Ellis Hardison & President Julian Wooten as Hardison is named NC Master Craftsman Beekeeper.
Bill Clothier attended the NCSBA summer meeting in Wilkesboro, NC and promoted the Honey for Disabled American Veterans program, where he received many commitments and donations of honey and funds. The program, in its second year, is on track to surpass the money raised in 2013 several times over. Bill is asking each beekeeper in the NCSBA to consider donating one jar of honey to be sold and 100% of the proceeds will be donated to the DAV. The check will be presented to the Wake County chapter of the DAV on Veterans Day.

Due to travel distances, not every beekeeper can supply a jar of honey. The Cashie River Beekeepers, along with some other clubs are planning to sell their honey locally and forward the proceeds to Bill. Members in some of the nearer clubs, Beekeepers of the Neuse, Neuse Regional Beekeepers and the Tar River Beekeepers will be donating jars of honey to be sold.

Bill Thering, president of the Beekeepers of the Neuse, has challenged his club to be the first with 100 members to donate 100 pounds of honey and be 100% in support for Disabled Veterans. Bill hopes other clubs will see what the Beekeepers of the Neuse have done and take up the challenge themselves.

Bill, together with Barry Jones of the Neuse Regional Beekeepers have each donated a five gallon bucket of honey which will be bottled and sold at the National Honey Bee Day event at the Farmer’s Market in Raleigh on August 12th.

Bill Clothier and I spoke to the NCSBA assembly for a few minutes at the recent summer meeting about the Honey for the DAV project. Many people asked us questions afterward and we are excited to have more support this year for this important program. We want to say thank you to everyone who has helped so far and also thanks to those will be making contributions this year.
AND THE WINNER IS...

by Joe Smith

NCSBA’s 2014 Honey show was held at Wilkes Community College July 11th. With twenty-eight entrants and fifty-one entries in twelve categories, it was a delightful competition. The honey contest committee would like to thank everyone who brought their honey, wax, photos and mead. Be aware that anyone entering the honey show and winning a ribbon will gain credit and/or points in the Master Beekeeper Program and The Golden Achievement Program. Start thinking now about what you want to enter next year!

**Best of Show Winner**
Mellie Swaney --- Entries Amber chunk honey, dark chunk honey and extracted amber honey

**First Place winners**
SM-1 Deep Comb Extracting
Wade Turner

**SM-2 Shallow Comb**
Phillip Barfield

**SM-5 Cut Comb**
Stephen Baxter

**SM-8 Jar Chunk Amber Honey**
Mellie Swaney

**SM-9 Jar Dark Chunk Honey**
Mellie Swaney

**SM-10 Jar Extracted Light Honey**
Paul Newbold

**SM-11 Jar Extracted Amber Honey**
Mellie Swaney

**SM-13 Jar Creamed Honey**
Paul Newbold

**SM-15 Pure Beeswax Products**
Robert Vernell Gillispie

**SM-16 Gift Basket**
Shannon Baxter

**SM-19 Melomel Mead w/ Fruit**
Shelly Cooper

**SM-20 Black/White or Color Photo**
Anna Baxter

Honey Judges- Bill Smith, Wilfred Cooper, Joe Smith  Judges in Art and Photo- Sylvia Smith, Lori Smith
Honey bees came into our lives through the back door – so to speak. My interest began when I heard that honey was good for your skin. That got my attention.

I’m a soap maker who specializes in all-natural goat milk soaps and lotions. Every ingredient I use in my products must offer health benefits for your skin. Research indicates that adding vitamins and minerals topically can be almost as effective as eating fresh, healthy foods. Skin is our largest organ and takes the most abuse, ranging from pollution to poor diet. We need to protect it as often, and in as many ways, as possible because it absorbs everything in our environment.

Benefits of Honey

I’m always looking for ingredients that will make my products better and offer my customers more ways of improving their skin. While researching ingredients for a new soap product I discovered a few of the benefits of honey. The more I read the more benefits I discovered. For instance,

- honey is a humectant that absorbs and retains moisture,
- honey has antioxidant and anti-microbial properties that are absorbed through the skin for added protection,
- honey is a natural sun screen that rejuvenates your skin thereby softening wrinkles, and
- honey contains sugar which makes the soap bar harder, longer lasting, and makes more suds.

My lotions are made with seventy percent goat milk that contains lactic acid which acts as a gentle exfoliant. Because exfoliating your skin can be a bit abrasive I wanted to add a soothing agent to my lotions. Honey is perfect. The more I learned about the benefits...
of honey the more I was convinced that honey had to be in all of my products.

Since my goat milk comes from my own goats, and I grow my own rosemary and lavender that I use as exfoliants, why shouldn’t honey come from my own bees? Besides, having honey bees is a perfect fit for our place.

Deciding Which Products to Make

Once I became more familiar with honey, I started thinking about other honey bee products I could add to my existing line. Below are a few of the possibilities:

- Soaps – already make but can add honey to more products;
- Lotions – already make but can add honey to this product;
- Skin Care – researching facials and creams;
- Lip Balm – made in a limited edition, will increase product line;
- Candles - added pure bees wax candles to product mix, and
- Honey – sold in different sizes.

I’ve had my business since 2005 and have worked through this process several times. I chose to make goat milk soaps and lotions because of the benefits milk had on my skin; I researched then designed my labels, photographed my products for my website, developed my pricing strategy, and decided how I would sell my products: over the web, through a few local retail dealers, and via the Internet. When I learned about North Carolina’s agricultural promotion, I applied for them, too.

That’s enough about me and what I’ve done. How would you benefit from your honey bee products?

First consider the products available from honey bees: Honey, wax, propolis, bees, queens, equipment, and photography. What else?

If you’re interested in making soaps, I recommend getting books written by industry leaders. I highly recommend Essentially Soap: The Elegant Art of Handmade Soap by Dr. Robert S. McDaniel. He is a career chemist and teacher who has written numerous books and articles on the art of saponification (soapmaking). He and his wife, Katherine, own a home-based soap making company so he can offer practical as well as academic solutions.

If you don’t want to deal with making soap from scratch then you can make melt-and-pour soaps. One of the best sources I’ve found is Bramble Berry Soapmaking Supplies (http://www.brambleberry.com/How-To-Make-Melt-and-Pour-Soap.aspx). They also have candle making supplies, lip balm, and lotion recipes. Bramble Berry is only one of many companies available as resources who also offer tutorials.

Labeling Requirements and Regulations

Once you decide which products you’re going to make or produce, you’ll need labels that include a name, description, weight, along with information specific to the particular product. Select a name that is easy to pronounce and easy to remember. Short is always the best mainly because it needs to fit on a label.

Labeling is particular to each product and deserves discussion because it involves state and federal laws, regulations, as well as enforcement.

- The Fair Packaging and Labeling Act (FPLA) ensures that packages and labels contain accurate descriptions of each ingredient.
- The Federal Trade Commission (FTC) agency protects consumers from unfair or
deceitful business practices and is responsible for enforcing the FPLA laws.

- The Food and Drug Administration (FDA) authority stems from the FD&C Act of 1938 preventing interstate commerce of food, drugs, devices, and cosmetics that are adulterated or misbranded.
- The National Conference of Weights and Measures (NCWM) deals with and polices the accuracy of and certification of scales used to weigh consumers products.

Contact North Carolina Food & Drug Protection Division for more information on local labeling requirements. (www.ncagr.com/fooddrug/). Food labeling has different requirements than soap labeling. It’s important to know the differences.

For in-depth details on font sizes, labeling measurements and required information, I recommend Soap & Cosmetic Labeling by Marie Gale (www.mariegale.com/labeling)

Take Product Pictures
Pictures represent your products and are more than likely the ONLY salesman you’ll have so make sure they are razor sharp and have excellent color. Next to each picture or in the caption describe your product’s features and tell your customers the benefit they receive when using your product. Make sure the labels are clear and easy to read.

The best ‘how to’ site on product photography I’ve found is http://www.practicalecommerce.com/articles/3889-How-to-Take-Gorgeous-Product-Photos . Check it out for several ideas.

Pricing Strategy
Now that you have your product and your photographs, you’ll need to know how much you can sell them for. Please do your research on pricing. Don’t give your products away. Price determination is an art.

Several pricing strategy sites are online but this one (http://makemeamompreneur.com/business-development/determine-how-much-to-charge-for-your-product/) seems to be to the point and somewhat practical.

I did all the research, calculated the math, and determined a price for my honey. Then, I went to four local grocery stores to see how much they were selling honey for because every day pricing is what customers perceive as appropriate. You may or may NOT want to be a grocery commodity. That’s for you to decide but I can’t compete with those prices. I have to charge more because I don’t have the economies of scale. I do everything by hand -- one jar at a time.

Most folks recognize the value in ‘handmade’ or ‘all-natural’ products and expect to pay a higher price for them. So be sure to communicate this on your labels and don’t be afraid to price accordingly.

Communicate/Advertise via the Web
With the product features/benefits, pricing, photographs, and labels in place your product is ready to be announced. I highly recommend having a blog or website. Most everyone understands the Internet today and expects businesses to have a web presence so they can access information about your products at their leisure.

The first thing I did in 2004 was build a website. I eventually brought in PayPal as a mode of payment because it was recognizable, secure, easy, and inexpensive. Now I have a blog and still use PayPal because they have improved their products through the years.
Blogs and/or websites are easier to build now and offer any number of templates you can use. I use WordPress (http://stanlycountybeekeepers.com/) and Blogger (http://goatmilkbath.blogspot.com/). Both are good it just depends on your preference.

Take advantage of North Carolina’s marketing programs

One of the best things I have done is join the Got To Be NC promotion program. I’m a strong supporter of buying local and I show my support by putting the Got To Be NC logo on all my products. (http://gottobenc.com/become-a-member).

If you haven’t applied for the NC Certified Honey Producer Program through NCSBA, then I highly recommend that you do so. Take advantage of every marketing credential you can earn. http://www.ncbeehive.org/honey/certified-honey-producer-program/

Selling Your Beehive Products at Festivals

Attending festivals is a different way of life, for me anyway. It can be fun but it will be physical work. It depends on the festival, too. You’ll need to make sure your products are acceptable to festival management. Many festivals require photographs of your products before they’ll approve you. Check out the following sites to see what I’m talking about.

• North Carolina Festival is the member association for statewide festivals. You’ll learn about year-round events. Then you can decide which festivals you want to attend as a vendor. I restricted my festivals to the ones close enough for me to drive home every night. Spending nights in motels just adds to the costs. (http://ncfestivals.com/#!/vendors/)

• Visit NC is a website of things to do in North Carolina. Go to the Category field then see which festivals you would like to work. But be careful, not all festivals are appropriate for farm-made products. (http://www.visitnc.com/events/)

Whichever products you decide to make then sell, you’ll need to evaluate product design, pricing strategy, sales positioning, and promotion.

Keeping accurate records goes without saying because you’ll need to pay your state sales tax. Here is the web site to the North Carolina Department of Revenue for more information. (http://www.dor.state.nc.us/)

A business plan is a means of solving business problems. The process of working through the development of a plan shows you how to solve problems before they occur. It’s been my experience that if you can’t develop and sell your product on paper, then you won’t be able to sell your product and make a profit. Wikipedia has a basic outline that is a good beginning. By working through the topics mentioned on this site, you’ll have a better handle on how to solve problems you may face. http://en.wikipedia.org/wiki/Business_plan

Conclusion

Now that you’ve determined the benefits honey bee products offer your customers, identified the products you want to make or produce, become familiar with labeling regulations and requirements, photographed your products, decided on your pricing strategy, setup your Internet presence, applied for North Carolina’s agricultural promotion programs, thought about how you’re going to sell your products, and have your NC tax ID number -- you’re almost ready.

You’ll need this information, and more, in preparation for writing your business plan. I’ve written a business plan especially for honey bee products and would be happy to share that with you.
1ST PLACE & BEST OF SHOW
CANDIED PECANS – SM- 43
MELINDA MILLER

2 C PECANS
2 TBSP. MELTED BUTTER
1/3 C HONEY
1 TSP. CINNAMON

IN A MEDIUM BOWL COMBINE MELTED BUTTER AND HONEY. ADD CINNAMON, STIR TO COMBINE. MIX IN PECANS, STIR WELL AND MAKE SURE PECANS ARE COATED. PREHEAT OVEN TO 400 DEGREES. BAKE FOR 5-7 MINUTES. BE SURE NOT TO BURN THEM.

1ST PLACE
FIG AND CHAI TEA BREAD – SM- 32
MELINDA MILLER

2 ¼ C ALL PURPOSE FLOUR
1 TSP BAKING SODA
¼ TSP KOSHER SALT
1 C BREWED AND COOLED CHAI TEA (2 TEA BAGS)
1/3 C YOGURT
1 BEATEN EGG
½ C HONEY
1 ½ TSP VANILLA EXTRACT
1 C CHOPPED FIGS
½ C PECANS (FINELY CHOPPED)

PREHEAT OVEN TO 350 DEGREES. GREASE LOAF PAN. SET ASIDE. STEEP 2 CHAI TEA BAGS IN 1 C HOT WATER FOR 5 MINUTES. SET ASIDE TO COOL. IN A MEDIUM BOWL COMBINE FLOUR, BAKING SODA AND SALT. MIX WELL WITH WHISK TO COMBINE. IN A SEPARATE LARGE BOWL, COMBINE THE CHAI TEA, YOGURT, HONEY AND VANILLA EXTRACT. ADD THE DRY INGREDIENTS TO THE WET INGREDIENTS. MIX UNTIL NO LUMPS REMAIN. FOLD IN FIGS AND PECANS. POUR THE BATTER INTO THE PREPARED PANS. SMACK THE PAN ON THE COUNTER TO LET AIR BUBBLES ESCAPE. BAKE 20-30 MINUTES OR UNTIL TOOTHPICK INSERTED IN CENTER COMES OUT CLEAN. ALLOW TO COOL 15 MINUTES BEFORE REMOVING. COOL COMPLETELY BEFORE SLICING.
1ST PLACE
SWEET AND SPICY BBQ SAUCE - SM-40
MELINDA MILLER

1 C KETCHUP
1 C WHITE VINEGAR
¼ C MOLASSES
¼ C HONEY
¼ C BROWN SUGAR
1 TSP LIQUID SMOKE
½ TSP SALT
½ TSP BLACK PEPPER
½ TSP GARLIC POWDER
½ TSP ONION POWER
½ TSP CHILI POWDER
¼ TSP TABASCO SAUCE
¼ TSP CAYENNE PEPPER

ADD ALL INGREDIENTS TO A MEDIUM SAUCEPAN. WHISK TO COMBINE. TURN ON MEDIUM HEAT, BRING TO A LOW BOIL AND REDUCE TO A SIMMER, UNCOVERED FOR 30 MINUTES FOR A THIN SAUCE OR 1 HOUR FOR A THICK SAUCE. KEEP AN EYE ON IT AND STIR AS NEEDED.

1ST PLACE
HONEY OATMEAL RAISIN COCONUT CHOCOLATE CHIP COOKIES – SM-37
SANDY CARLSON

½ LB. SOFTENED BUTTER
½ C GRANULATED SUGAR
1 C HONEY
2 LARGE EGGS
1 TSP VANILLA
1 TSP BAKING SODA
2 ½ C OLD FASHIONED UNCOOKED OATS
1 TSP CINNAMON
1 C COCONUT FLOUR
½ C ALL-PURPOSE FLOUR
1 C RAISINS OR CRANBERRIES
1 C SEMI-SWEET CHOCOLATE CHIPS
1 ½ C SHREDDED COCONUT

USING A HAND MIXER, BEAT TOGETHER BUTTER, SUGAR, HONEY, EGGS, VANILLA, BAKING SODA, CINNAMON, AND SALT UNTIL CREAMY. ADD THE FLOURS AND STIR UNTIL BLENDED. THIS CAN BE DONE BY HAND. ADD THE OATS, SHREDDED COCONUT, RAISINS, AND CHOCOLATE CHIPS AND BLEND. DROP BY ROUNDED TABLESPOONS ONTO AN UN-GREASED COOKIE SHEET. PLACE THE COOKIE SHEET ON AN OVEN RACK IN THE TOP SLOT OF THE OVEN. BAKE AT 350F ABOUT 12 TO 14 MIN OR UNTIL GOLDEN BROWN. COOL
1ST PLACE
WILD BLACKBERRY-WINEBERRY STREUSEL PIE - SM-39
LINDA STARNES

STREUSEL: ½ C PLAIN FLOUR
¼ C LIGHT BROWN SUGAR + ¼ C GRANULATED + SUGAR¼ C UNSALTED BUTTER, CUT INTO SMALL PIECES
½ C CHOPPED PECANS
MIX ALL ABOVE UNTIL CRUMBLY.

FILLING: 1 - 9 INCH UNCOOKED PIE SHELL
4 C BLACKBERRIES/WINE-BERRIES COMBINED
½ C PLUS 1 TBLS HONEY
3 TBLS CORNSTARCH
¼ TSP GROUND NUTMEG
COMBINE BERRIES, HONEY, CORNSTARCH AND NUTMEG.
MIX & PLACE IN PIE SHELL, SPRINKLE WITH STREUSEL MIXTURE. BAKE 45-50 MINUTES @ 375 DEGREES.

1ST PLACE
ORANGE HONEY CHIFFON CAKE – SM -38
CHARLIEANN CARPENTER

6 EGGS SEPARATED
½ TSP CREAM OF TARTAR
⅔ C GRANULATED SUGAR
2 ½ C SIFTED CAKE FLOUR
½ TSP SALT
1 TBSP BAKING POWDER
2 TBSP CHIA SEEDS
½ C HONEY
2 TSP VANILLA
½ C CANOLA OIL
2 TBSP FINELY GRATED ORANGE RIND
¼ C ORANGE JUICE
LINE BOTTOM OF 10 INCH UN-GREASED TUBE PAN WITH WAX PAPER. SET ASIDE. IN A BOWL BEAT EGG WHITES WITH CREAM OF TARTAR UNTIL SOFT PEAKES FORM, SET ASIDE. IN A SEPARATE BOWL SIFT DRY INGREDIENTS, STIR IN CHIA SEEDS. MAKE A WELL IN CENTER, ADD ALL WET INGREDIENTS. BEAT AT MEDIUM LOW SPEED UNTIL SMOOTH. FOLD ¼ INTO EGG WHITES, FOLD IN REMAINING EGG YOLK MIXTURE IN 3 ADDITIONS JUST UNTIL BLENDED. POUR IN TUBE PAN. BAKE IN 325 OVEN FOR 1 HOUR OR UNTIL TESTER INSERTED IN CAKE COMES OUT CLEAN. TURN UPSIDE DOWN, LET CAKE HANG ON LEGS ATTACHED ON PAN OR INVERTED FUNNEL OR BOTTLE UNTIL COMPLETELY COOL. RUN THIN KNIFE AROUND EDGES, TRANSFER TO FLAT SERVING PLATE.

GLAZE
IN A SMALL SAUCE PAN, HEAT TOGETHER ORANGE JUICE, SUGAR & HONEY OVER MEDIUM HEAT UNTIL SUGAR IS DISSOLVED. BRING TO BOIL, BOIL GENTLY UNTIL REDUCED BY HALF. LET IT COOL FOR 5 MINUTES. USING SKEWER, POKE DEEP HOLES ALL OVER TOP OF CAKE. BRUSH GLAZE EVENLY OVER TOP OF CAKE LETTING GLAZE SINK IN. ANY EXCESS DRIP DOWN SIDES.
“We are a new organization registered by the N.C. State Beekeepers Association. Our members are eager to speak at schools and exhibit at county fairs to teach others why raising healthy thriving bees are so important for our agricultural well-being.”

The celebration will include honey-made bake goods, healthy honey bee snacks, hot dogs and soda. Natural, pure honey will be available for sale at the event.

**Need more information?**
duplinbees@gmail.com

Local beekeepers, Buddy Scott and Pam Silver, conduct a hive inspection by observing bee activity, brood patterns, egg production and looking for pests or disease. Photo/Robin DeMark

Two National Honeybee Day celebrations are being held Saturday, August 16, by the Duplin County Beekeepers Association from 10 am to 2 pm at the Lois Britt Agricultural Center in Kenansville, NC and by Beekeepers of the Neuse from 9 am to 1 pm, at Waynesborough Park in Goldsboro, NC. More information on both events can be found on Facebook. Events are free and open to the public.
Congratulations to the Beekeepers of Wilkes and supportive chapters of the NCSBA, Alleghany, Catawba, Surry, Watauga, and New Hanover counties, for the great success of the 2014 Summer Meeting. With 600 people in attendance, it was one of our larger conferences, and those who planned and implemented this meeting did a spectacular job on all fronts. WXII news was on hand to film parts of the conference.

The addition of lunches prepared on site was a new feature of the conference. Attendees appreciated not having to leave the conference for meals. If you enjoyed one of these lunches, please let a member of the board know if you agree that this was an excellent idea.

Attendees heard world class speakers, such as Dr. Dewey Caron, Michael Young and Vaughn Bryant. Beekeeping, mead making, crafting and cooking skills were tested in our Cooking with Honey Show, our Honey Show and the Master Beekeeper Program. These skills, and the efforts of our local chapters to challenged themselves to do more in the world of beekeeping through our Golden Achievement Program, were honored for their successes.

There was a wonderful variety of workshops. Whether your interest lies in Pollinator Habitats, Cooking with Honey, Queen Rearing, Attracting and Retaining Younger Members, Mead Making or something else, there was something to tickle everyone’s fancy.

As is usual, our state inspectors were available in the bee yard to give hands-on experience and education to attendees.

Bee Buddies returned to the conference to educate the youngsters and we were introduced to a new concept, the Honey for Disabled Veterans Program.

There were many new items in the vendor room, and a generous amount of donations for the silent auction and for door prizes. And finally, the banquet, hosted by Brushy Mountain Bee Farm was relaxing, with good food, music and, most importantly, with good beekeeping friends.

Thanks to everyone who participated in our summer conference, especially those who made it happen. I hope to see you at the spring meeting in Monroe, NC.
THE CHALLENGE
by Cynthia Speed and Chris Apple
Co-presidents of OCBA

The tiny workers, who make North Carolina’s agriculture possible, need our help. The North Carolina State University Apiculture program is working very hard to ensure the success of the honeybee and the continued life of the beekeeping industry as well as beekeepers like us. Basic and applied research deepens our understanding of the bee’s fundamental biological and behavioral mechanisms so that we can attack key issues facing the state and its beekeepers. This cannot be done without resources. We are playing a vital role in the continued success and prosperity of our state economy. We must continue to do so. Currently, there is a large, worldwide community and consumer awareness of the importance of the honeybee. The time is now.

At the NCSBA Summer Conference, we presented a challenge to the members. As co-presidents of the Orange County Beekeepers Association we were very excited to share what we were able to accomplish towards a gift to The NCSU Apiculture Program and to Dr. David Tarpy’s research. Lewis Cauble, one of our Master Beekeepers in residence put forth a proposal to our club to seriously consider giving in a big way and to set an example for local chapters to follow. Our club voted almost unanimously to donate the sum of $2,500.00 to Dr. David Tarpy’s apiculture research. Our challenge is to all North Carolina chapters to meet or exceed our gift to support the excellent work that he has done and continues to do.

A quick look at http://www.cals.ncsu.edu/entomology/apiculture/ will show you just how expansive and unique their services to us are. Please take a peek. BEES: Beekeeper Education and Engagement System is a new online system for training beekeepers entirely internet based and open to the public. Currently 11 courses on beekeeping are available with more to come.

There are beekeeping Webinars – live and recorded on line presentations by the apiculture program free through the NC Cooperative Extension Service.

You will find information there on the Swarm Collective, a citizen science research project. This year they are asking beekeepers to send in their mite counts before and after mite control treatment so that they can calculate their relative efficacy in reducing varroa levels.

There is even a newsletter called the “Wolfpacks Waggle” that tells what they’ve been up to and how their bee colonies are doing.

While grant money from the government continues to become scarce, the cost of doing quality research continues to rise. Please seriously consider this challenge and give generously. The bees need you!
Like all of you, I find beekeeping to be very interesting. There are also some interesting folks keeping bees. There are so many different little tricks in beekeeping and I have learned that beekeepers do not all always agree on the best beekeeping practices. One thing we can all agree on however is that there is an unprecedented demand for honey produced in North Carolina. The value of our honey has also substantially increased. I visited a road side stand in the NC Mountains in 2005 and purchased a quart of honey for $7.99. This season that same quart will bring $18 to $20 or better.

The demand is no doubt driven by the goodness of the honey itself and the awareness brought on by the much publicized plight of the honey bee and other insect pollinators. However, in no small measure, the NCSBA has been instrumental in promoting NC honey with its network of local chapters, the honey bee exhibit at the NC Zoo, the honey sales at the NC State Fair and the North Carolina honey standard. Folks have begun to realize the uniqueness and purity of our NC honey and now they look for it. The members of the NCSBA can truly say that we have a stake in the quality and demand for our product.

Each year since 2010, members of the NCSBA have been operating honey sales at the state fair. The honey is purchased from members of the NCSBA in five gallon buckets. It is bottled and sold and the proceeds are used for special projects and for our annual meetings. The program has been very successful; all the honey that was purchased was sold every year totaling over $110,000.00! The success of the program has been made possible by individuals who have supplied honey and folks who have worked to bottle the honey and get it in place to sell. Thanks to all who have contributed their time and effort.

Chapter Recognition Program Chapters are encouraged to participate in the State Fair Honey Sales program by supplying at least one bucket of honey and will be recognized at the fair, in the Bee Buzz, and on the web site as being sponsors. The honey can be produced by one or several members and the club would pay each member a price determined by the club. Then the club will sell the honey to the NCSBA at four dollars a pound. Any loss incurred would be considered as a donation to the NCSBA. By doing this, small honey producers can participate in the program yet still sell their honey at their price. Two or more members can put their honey together to fill a five gallon bucket. Support from our chapters will make a huge difference in the success of the program.

Time to Commit The month of August is designated as the time that beekeepers and clubs who want to participate need to commit their honey to the program. Everyone is encouraged to participate. Please respond by the end of the August. The limit of purchasing two buckets per member may or may not apply depending upon the response from people and the amount of honey committed.

The North Carolina State Fair 2014 Honey Sales Program obviously depends upon the beekeepers of the NCSBA in order to operate. Please contact Rick Coor at rickydcoor@bellsouth.net, Tim Huffman at timjoehuffman@aol.net, or Kim Underhill at tigerpup58@gmail.com and participate in this important program.
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Did everyone at the Summer conference BBQ notice the fact that the three top Golden Achievement Program chapters are all from the coast? As this section of the state increases in interest of bees, so the established chapters have swarmed and formed new groups, all helping each other.

The Golden Achievement Program is high recognition of the efforts of a Chapter in their advancing the practice, science and community of beekeeping. Sharing the accomplishments of our chapters is the key to strengthen NCSBA.

Martha Ramsey from Wendell, NC, Mack Jones from Mt. Olive, NC and Janet Peterson from Buncombe County were the committee members who poured over the notebook entries, mailing them around the state to be scrutinized.

Chapter of the Year

Onslow County Beekeeper’s Association in Jacksonville, NC, the Chapter of our President Julian Wooten, is our Chapter of the Year. They had a well-organized notebook with plenty of documentation of their activities. They have an impressive number of beekeepers advancing through the MBP program, are known for their community presentations and have figured out how to bend the ear of local television and radio to get the word out.

Not only did they get a beautiful banner and the $300 award, but a chance to apply for a mini-grant of another $700 with a good idea to promote beekeeping. Brushy Mountain Bee Farm was also very generous with oodles of coupon gift certificates.

Meeting the Thresholds in Points and Earning $300

Neuse Regional Beekeepers with their impressive number of ribbons, members involved in presentations to school groups,
raising money through honey for Disabled Veterans and bottling honey for the State Fair sale did just that. $300 is a one time prize, but you can apply again for the Chapter of the Year and an additional $700!

Craven Pamlico Beekeepers gave the application their first attempt and did well with all 64 members also NCSBA members. They maintain a bee yard of 5 hives at their Extension and find it a great educational tool. They also offered encouragement to the Beaufort Beekeeper's Association. Apply again for the top honor!

**Past Winner - Keeping the Momentum Going**

**Person County Beekeepers Association's President, Mary Deitz, and VP, Inge Kautzmann** explained how they used the added bonus of a $700 mini grant from NCSBA.

Inge explained, “For a number of years we have had to rely on the generosity of the Orange County Beekeepers Association and others to borrow their projector which limited us in the types of presentations we could do for our own club members as well as the community. As a result we chose to spend a portion of the GAP grant monies on a projector and accessories for our club.

During our June meeting we had a training session for our members on how to use the projector and how to run the presentations. The issue with our club, as is the case with many of the clubs in the state, is that we have only a few members who do this kind of work. Our goal is to provide training and the necessary tools to our entire membership so that we will be able to increase our community outreach efforts by being able to draw from a greater pool of presenters.

Mary chimed in, “We also contacted our local library for a donation of beekeeping related books as their existing collection was very limited. Our club made a formal presentation to the library's director in June. This also ties into our goal of making ourselves more visible to the community.”

**Great ideas that your club can do, too!**

Take a look at the ncbeekeepers.org website and download the GAP application. The year of 2014 is half gone, so get your documenting notes and pictures taken! Let’s see more clubs apply from the Mountains and Piedmont. Good luck!
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2014 Permits to Sell Bees

The following dealers have been approved to sell bees in North Carolina and are permitted to sell or ship bees of the said apiary.

<table>
<thead>
<tr>
<th>Company Name</th>
<th>Address</th>
<th>City</th>
<th>State</th>
<th>Zip Code</th>
<th>Status</th>
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<td>1 SweetWings Honey Bee Farm</td>
<td>2014 Coddle Creek Hwy</td>
<td>Mooresville</td>
<td>NC</td>
<td>28115</td>
<td>Active</td>
<td>+</td>
<td>(704) 904-6725</td>
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<td>7 Stands Bee Farm</td>
<td>1885 Middle Fork Rd</td>
<td>Hays</td>
<td>NC</td>
<td>28635</td>
<td>Active</td>
<td>+</td>
<td>(336) 957-4744</td>
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<td>A &amp; J Honey Farm, LLC</td>
<td>3243 S. Chipley Ford Rd.</td>
<td>Statesville</td>
<td>NC</td>
<td>28625</td>
<td>Active</td>
<td>+</td>
<td>(704) 876-1244</td>
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<td>Albemarle Bee Co.</td>
<td>325868 Austin Rd.</td>
<td>New London</td>
<td>NC</td>
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<td>(704) 463-1233</td>
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<td>Bailey Bee Supply</td>
<td>259 Ja-Max Dr</td>
<td>Hillsborough</td>
<td>NC</td>
<td>27278</td>
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<td>(919) 241-4236</td>
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<td>Bailey Bee Supply</td>
<td>1724 South Saunders St.</td>
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<td>NC</td>
<td>27603</td>
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<td>(919) 977-0901</td>
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<tr>
<td>Bee Delight Honey Farm</td>
<td>510 Flower House Loop</td>
<td>Troutman</td>
<td>NC</td>
<td>28166</td>
<td>Active</td>
<td>+</td>
<td>(704) 450-1703</td>
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<tr>
<td>Bee Ready Bees,.Com</td>
<td>4117 Douglas Drive</td>
<td>Franklinville</td>
<td>NC</td>
<td>27248</td>
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<td>+</td>
<td>(336) 824-4682 / (336) 653-5516</td>
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<td>Beech Mountain</td>
<td>2775 Beech Mountain Rd</td>
<td>Elk Park</td>
<td>NC</td>
<td>28622</td>
<td>Active</td>
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<td>(828) 733-4525</td>
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<td>Bell’s Bees</td>
<td>2809 Campbell Rd</td>
<td>Raleigh</td>
<td>NC</td>
<td>27606</td>
<td>Active</td>
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<td>(919) 417-1506</td>
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<td>Betsey’s Bees</td>
<td>1226 Mt. Olivet Church Rd.</td>
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<td>NC</td>
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<td>(919) 495-1450</td>
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<td>2633 Branch Road</td>
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<td>NC</td>
<td>27610</td>
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<td>(919) 272-4450</td>
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<td>Billy R. Boyd</td>
<td>5803 Old Monroe Rd.</td>
<td>Indian Trail</td>
<td>NC</td>
<td>28079</td>
<td>Active</td>
<td>+</td>
<td>(704) 821-7310</td>
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<td>Billy Searcy</td>
<td>P.O. Box 451</td>
<td>Columbus</td>
<td>NC</td>
<td>28722</td>
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<td>+</td>
<td>(828) 817-0266</td>
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<td>Bob Doty</td>
<td>6325 Stirewalt Rd.</td>
<td>Kannapolis</td>
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<td>+</td>
<td>(704) 934-2640</td>
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<tr>
<td>Bridges Bee Supplies</td>
<td>121 Parkdale Circle</td>
<td>Kings Mountain</td>
<td>NC</td>
<td>28086</td>
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<td>+</td>
<td>(704) 739-6435</td>
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<td>Brushy Mountain Bee Farm Inc</td>
<td>610 Bethany Church Rd</td>
<td>Moravian Falls</td>
<td>NC</td>
<td>28654</td>
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<td>+</td>
<td>(336) 921-3640</td>
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<td>Bryan Fisher</td>
<td>712 Deaton St</td>
<td>Kannapolis</td>
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<td>+</td>
<td>(888) 521-8642</td>
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<td>Busy Bee Apiaries</td>
<td>1201 New Hope Church Road</td>
<td>Chapel Hill</td>
<td>NC</td>
<td>27516</td>
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<td>+</td>
<td>(919) 904-7128 / (919) 516-6621</td>
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<td>Calvin B. Terry Jr.</td>
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<td>Vass</td>
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<td>(910) 528-1153</td>
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<td>22 Cedar Hill Road</td>
<td>Asheville</td>
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<td>(828) 779-7047</td>
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<td>Charles D. Revis</td>
<td>921 East Court Street</td>
<td>Marion</td>
<td>NC</td>
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<td>Chris Mendenhall</td>
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<td>(336) 442-9835</td>
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<td>Danny H Lashus</td>
<td>556 Stephens Road</td>
<td>Providence</td>
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<td>+</td>
<td>(434) 710-4344</td>
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<td>David Link</td>
<td>157 Crepe Myrtle Circle</td>
<td>Winston Salem</td>
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<td>+</td>
<td>(336) 251-3427</td>
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<td>Donald Lewis</td>
<td>248 J McCrimmon Ln</td>
<td>Sanford</td>
<td>NC</td>
<td>27330</td>
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<td>(919) 542-6352</td>
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<td>Donnie Smith</td>
<td>599 John Russell Rd.</td>
<td>Raeford</td>
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<td>(910) 875-5640</td>
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<td>Ed &amp; Ruth Whitley</td>
<td>1247 Salisbury Ave</td>
<td>Albemarle</td>
<td>NC</td>
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<td>(704) 982-3136</td>
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<td>Fred Merriam</td>
<td>221 Bryson Drive</td>
<td>Hamlet</td>
<td>NC</td>
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<tr>
<td>G&amp;S Beefarm</td>
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<td>2686 Pinxy Grove Rd.</td>
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<td>George Mackel</td>
<td>298 Timbuktu Rd</td>
<td>Sylva</td>
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<td>(828) 332-0576</td>
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<td>Gerry and Libby Mack</td>
<td>121 Hermitage Rd</td>
<td>Charlotte</td>
<td>NC</td>
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<td>Gommin Acres Farm</td>
<td>1945 Davis Mtn Rd.</td>
<td>Hendersonville NC</td>
<td>28739</td>
<td>(828) 693-1966</td>
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<td>Gregs Honey Hive</td>
<td>125 Yamasee Rd.</td>
<td>Waxhaw NC</td>
<td>28173</td>
<td>(704) 400-8965</td>
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<td>Happy Bees Apiary</td>
<td>347 S. Wharton Station Rd</td>
<td>Washington NC</td>
<td>27889</td>
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<td>Harris Apiaries</td>
<td>10055 Hwy 53 West</td>
<td>White Oak NC</td>
<td>28399</td>
<td>(910) 988-6227</td>
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<td>Holbert Bee Supply</td>
<td>P.O. Box 217</td>
<td>Salisbury NC</td>
<td>28773</td>
<td>(828) 749-2537</td>
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<td>J. Ralph Harlan</td>
<td>1295 Brevard Place</td>
<td>Iron Station NC</td>
<td>28080</td>
<td>(704) 807-6207</td>
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<td>James Blair Christian</td>
<td>4809 Pleasant Green Rd.</td>
<td>Durham NC</td>
<td>27705</td>
<td>(919) 627-1122</td>
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<td>Jeff Ritchie</td>
<td>3901 Piney Rd</td>
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<td>28655</td>
<td>(828) 438-1720</td>
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<td>Jeffrey C. Hinson</td>
<td>16331 Philadelphia Church Rd.</td>
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<td>28129</td>
<td>(704) 438-8760</td>
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<td>Jeremy Tyson</td>
<td>742 Eagle Falls Rd.</td>
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<td>27025</td>
<td>(336) 453-1281</td>
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<td>Jesse M. Josey</td>
<td>7090 Wishing Well Rd.</td>
<td>Prattown NC</td>
<td>27040</td>
<td>(336) 407-1553</td>
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<td>Jim's Bees</td>
<td>1106 Mohawk Ave</td>
<td>Fayetteville NC</td>
<td>28303</td>
<td>(919) 273-2782</td>
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<td>Joey Lee Bullin</td>
<td>2633 Woodruff Rd.</td>
<td>Boonville NC</td>
<td>27011</td>
<td>(336) 244-1415</td>
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<td>John Caudle Apiaries</td>
<td>1029 Sewickley Drive</td>
<td>Charlotte NC</td>
<td>28209</td>
<td>(704) 763-1646</td>
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<td>Kathy Webb</td>
<td>308 Webb Farm Rd.</td>
<td>Salisbury NC</td>
<td>28147</td>
<td>(704) 637-8043</td>
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<td>Kenneth G. Knight</td>
<td>3259 River Forks Rd.</td>
<td>Sanford NC</td>
<td>27330</td>
<td>(919) 545-1166</td>
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<td>Lee's Bees Inc.</td>
<td>1818 Saddle Club Rd</td>
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<td>27302</td>
<td>(919) 949-6140</td>
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<td>M&amp;B Honey Farm</td>
<td>2265 Baptist Grove Rd.</td>
<td>Fuquay Varina NC</td>
<td>27526</td>
<td>(770) 654-7535</td>
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<td>Margaret Canterbury</td>
<td>3336 Startown Rd</td>
<td>Newton NC</td>
<td>28658</td>
<td>(828) 855-6942</td>
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<td>McCoy Feed &amp; Farm Supply Inc.</td>
<td>4420 Hwy 24-27 East</td>
<td>Midland NC</td>
<td>28107</td>
<td>(704) 888-2298</td>
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<td>Michael H. Stephenson</td>
<td>222 Weilons Boyette Road</td>
<td>Princeton NC</td>
<td>27569</td>
<td>(919) 631-2605</td>
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<td>Michael Wallace</td>
<td>11460 Peach Orchard Rd</td>
<td>Harrisburg NC</td>
<td>28075</td>
<td>(704) 737-3947</td>
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<td>Mike Bourn</td>
<td>1104 Arbor Drive</td>
<td>China Grove NC</td>
<td>28023</td>
<td>(704) 857-7699</td>
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<td>Miller Bee Supply, Inc.</td>
<td>496 Yellow Banks Rd.</td>
<td>N. Wilkesboro NC</td>
<td>28659</td>
<td>(336) 670-2249</td>
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<td>Mountain Valley Apiaries</td>
<td>212 Mountain Top Road</td>
<td>Thurmond NC</td>
<td>28683</td>
<td>(336) 874-2260</td>
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<td>Orr Bee Supply</td>
<td>323 Morris Hollow Rd.</td>
<td>Old Fort NC</td>
<td>28762</td>
<td>(828) 581-4494</td>
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<td>Penny Apiaries</td>
<td>501 Penny Rd.</td>
<td>Beulaville NC</td>
<td>28518</td>
<td>(910) 290-4166</td>
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<td>Plank Road Apiary</td>
<td>3350 S. Plank Rd.</td>
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<td>27330</td>
<td>(919) 770-3517</td>
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<td>Queen Bee Honey Farm, LLC</td>
<td>119 Terry Springs Ln.</td>
<td>Statesville NC</td>
<td>28677</td>
<td>(704) 682-4018</td>
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<td>Ralph Harlan</td>
<td>1295 Brevard Place Road</td>
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<td>Rayon Locklear</td>
<td>2883 South Duffie Rd</td>
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<td>28377</td>
<td>(910) 843-5561</td>
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<td>Reather C. Furr, Jr.</td>
<td>40810 Southbound Rd.</td>
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<td>28001</td>
<td>(704) 983-1726</td>
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<td>Revis Russian Apiaries</td>
<td>PO Box 2520</td>
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<td>28752</td>
<td>(828) 652-3524</td>
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<td>Richard John Wright</td>
<td>134 Maggie Drive</td>
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<td>27306</td>
<td>(910) 439-1879</td>
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<td>Rick Tindal</td>
<td>24164 Cedar Ridge Lane</td>
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<td>28001</td>
<td>(704) 985-6236</td>
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<td>Rick Williams</td>
<td>1207 Maple Ridge Rd.</td>
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<td>(910) 231-1755</td>
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<td>Robert E. Baucom</td>
<td>2518 Hamiltons X Rd</td>
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<td>(704) 624-5116</td>
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<td>Robert M. Dennis</td>
<td>1040 High Meadows Drive</td>
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<td>28025</td>
<td>(704) 721-8630</td>
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<td>Roger Walker</td>
<td>13965 US 64 ALT. Highway West</td>
<td>Rocky Mount NC</td>
<td>27801</td>
<td>(252) 442-4065</td>
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<td>Ron Kinney</td>
<td>3970 Tennyson Ct</td>
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<td>28027</td>
<td>(704) 453-1131</td>
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<td>Ronald Oswandel</td>
<td>302 Linville Dr.</td>
<td>Castle Hayne NC</td>
<td>28429</td>
<td>(910) 200-5124</td>
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<td>Sam Frogge</td>
<td>232 Antietam RD</td>
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<td>(704) 585-2004</td>
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<td>Sapony Creek Apiaries</td>
<td>3542 Collie Road</td>
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<td>27856</td>
<td>(252) 443-6471</td>
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<td>Shaken Creek Farms, Inc</td>
<td>7429 Old Maple Hill Rd</td>
<td>Burgaw NC</td>
<td>28425</td>
<td>(910) 540-4611</td>
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<td>Silver Spoon Apiaries, Inc</td>
<td>P.O. Box 4486</td>
<td>Wilmington NC</td>
<td>28406</td>
<td>(910) 352-7868</td>
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<td>Spring Bank Bee Farm</td>
<td>298 Spring Bank Road</td>
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<td>27534</td>
<td>(919) 778-0210</td>
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<td>Stephen L. Hildebrand</td>
<td>603 S. Smithfield Rd.</td>
<td>Knightdale NC</td>
<td>27545</td>
<td>(919) 266-9464</td>
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<td>Sweet Betsy Farm</td>
<td>3947 Mudcut Rd</td>
<td>Marion NC</td>
<td>28752</td>
<td>(828) 724-4444</td>
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</table>
I love beekeeping conferences. It's great to be around so many beekeepers and the education I get from speakers leaves me determined to try new things. Another thing I enjoy about them is the vendor room. My purse does not hold enough money, nor is my car big enough, for all of the things I want from among the beekeeping finds our vendors bring for us to peruse. After multiple laps around the vendor room, I make my purchases and make note of what I want to buy next time.

Of course, the vendors will have added extra goodies to their wares for next time and choosing again will be just as difficult.

In this issue, I want to feature a veil and hat from Bobbie Meyzen of Honeybee Farms in Redding, Connecticut.

Who says you can't look feminine while beekeeping? Honeybee Farms has an array of attractive protective clothing, including gloves, shirts and hats. You will also find cosmetics, lotions, soaps and jewelry at "http://www.honeybeefarm.org"

Do you have a suggestion for a beekeeping find that could be featured? If so, we want to know about it! Send a photo, description of the item, what makes it special and where it can be purchased to NCBeeBuzz@PeacefulValleyHoney.com and you will be credited for the find!

A Honey of a Find!

by Susan H Fariss

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