From Your President…
Scott Watts, the Burke County Beekeepers Association members and the Caldwell County Beekeeper members are to be congratulated for hosting a very successful Spring Meeting. There were over 425 attending our Spring Meeting in Morganton. It was one of the most productive meetings in some time.

After a lengthy discussion, approval was given to the Constitution & By-Laws changes. A new AMS (Association Management Software) was approved. Support was received from our Agriculture Commissioner for the Honey Standards.

Plans are being made by the Honey Standards Committee for a Certified Label to be used on NC State Pure Honey. This label will be a volunteer (continued on page 2, see program)

Look Inside!
- A New Look is Coming to the NCSBA! (page 14)
- GAP Questions and Answers (page 26)
- Honey & Hive Product Competition (page 3)
- Honey needed for NC State Fair (page 3)
- NCSBA to Get Our Own License Plate (page 17)
- Mary Jaynes Cooking It Right With Honey (page 7)
- Registration Form for Summer Meeting (page 27)
- Summer Meeting Highlights (page 26)
program, continued from page 1) program

for North Carolina Honey Producers. Julius
Wooten, 1st VP, informed the attendees of the
next 3-5 year locations for the NCSBA's
Spring and Summer Meetings. There has
been a great deal of hard work and time spent
preparing for these changes. Take time to
read more about these topics in this issue of
the Bee Buzz.

I would like to personally thank David
Martin for the many years he has served
NCSBA as Webmaster. David will be missed
for his expertise and willingness to help.

In the past three years we have had a number of
NCSBA beekeepers to pass away. We would
like to recognize them in a Telling the Bees
Memorial Service at our Summer Meeting in
Lumberton this July 12-14. This Memorial
Service will be continued at our Summer
Meetings in the future. If you would like to
light a candle in memory of a beekeeper, let
your Regional Director know by June 1st.
It is important for all to be patient as we implement all the changes in the next few months. Our goal is to have the new AMS up and running in time to register on line for the Summer Meeting. Once it is on line individual beekeepers and chapter officers should take time to make sure information is correct. Information in the next issue of the Yellow Book will depend upon those corrections.

I hope to see each of you at the summer meeting - be sure to invite a friend.

**HONEY NEEDED FOR 2012 NC STATE FAIR HONEY SALE**

by Sylvia Beck

Honey is needed for the 2012 NC State Fair Honey Sale. Each member may sell two sixty pound buckets of spring honey at $3.50 per pound. There will be collection and bottling stations throughout the state. New beekeepers as well as seasoned beekeepers are encouraged to participate.

Reserve your space by contacting Dr. Sylvia Beck by mail at 4836 Coastal Drive SE, Southport, NC, 28461; by phone at 910-457-025; or by email at drsylvia4836@yahoo.com

**HONEY COMPETITION**

*Be Sure to bring your best honey and hive products for the Summer Honey Show!*

*Make sure you follow all of the Rules and Regulations, found here:*

http://www.ncbeekeepers.org/honey.pdf

**NCSBA Summer Meeting**

July 12-14, 2012

Hosted by Robeson County Beekeepers at

Robeson Community College
5160 Fayetteville Rd
Lumberton, North Carolina 28360

**Time to Register... NOW!**
Honey bees have always been a source of fascination yet trepidation for humans throughout our history. This stems in large part because they do not fit neatly into most categories. Bees are not domesticated animals—as they are free flying and live as wild creatures—but they are still managed and shepherded by beekeepers. They do not fall under the strict umbrella of agriculture—as they are technically a service industry to agriculture—yet they are still vital for ~35% of our food supply through pollination of over 100 crops.

Perhaps in part because of these fuzzy boundaries, the media often has similar trouble in trying to portray honey bees. This difficulty is no better apparent than in the media’s portrayal of honey bee science in general and research on Colony Collapse Disorder (CCD) in particular. The main goal of the media is to communicate—in fairly simple and straight forward language—something newsworthy to the general public. When it comes to recent findings dealing with honey bee health, these reports can actually be oversimplified, where anything dealing with honey bee mortality is immediately equated with CCD. This is just simply not the case! Rather, the health of the honey bee population, and the scientific evidence that investigates mechanisms behind ill-health, lies on a continuum ranging from poor anecdotes on one end and strong empirical data on the other. The media often cannot or fails to portray this subtle yet fundamentally important nuance.

Let’s take a couple of examples in the past year that spans this range of high- to low-quality scientific evidence as they are portrayed in the media. In each case, both the scientists and the media claimed the findings to explain the underlying reason behind CCD. Fairly recently, a paper was published in the highly prestigious US journal *Science* by a French research team titled “A common pesticide decreases foraging success and survival in honey bees,” which gained fairly widespread media coverage. The researchers fed honey bees sub-lethal doses of a neonicotinoid pesticide (which have long been questioned to be involved in bee ill-health), recorded foraging behavior by measuring the rates of returning field bees, and mathematically modeled the effects on colony populations. They showed quite convincingly that pesticide-fed bees were less likely to return to the colony than untreated controls, and that this could theoretically effect colony populations over time. However, the study did not actually measure colony decline (but rather mathematically projected the effects on colony health), did not include a third treatment of bees treated with another toxin (known in scientific parlance as a ‘positive control’) to see if all poisoned bees have an
increased mortality compared to the pesticide in question, and the mathematical model suggested that it would only affect colony population over the course of several months (not several days, as in the hallmark symptom of CCD). Thus this study provides important evidence towards the long-term struggle against agricultural insecticides, but there are clearly other important pieces to the puzzle to explain how neonicotinoids are linked to CCD.

Another study came out a couple of months ago, and I’m fairly sure you heard about it: “zombie flies.” This media story was based on a scientific article by a research team at San Francisco State University who reported a curious parasitoid of honey bee foragers. This potential pest is the phorid fly *Apocephalus borealis*, which is known to parasitize bumble bees, but the reported results demonstrate that it can also infect and eventually kill honey bees. It turns out that this “host switching” from bumble bees to honey bees was reported as far back as the 1980’s, and there remains many questions about how widespread and impactful these flies might be on colony health. For example, all of the earlier studies that investigated colonies that were actually afflicted with CCD showed no trace of these parasitoids, and the population densities of flies required to create catastrophic apiary mortalities would be astronomical. Clearly, more needs to be done on this topic before there is any strong linkages with global honey bee mortality, let alone CCD.

Perhaps the greatest example of scientific oversimplification is a short article in *Current Science* by a research group out of India. They observed honey bee foragers being attracted to—then dying in—disposable paper coffee cups, where foraging bees collect the discarded sweetened liquids but then drown. From this, the authors make the following argument: “There are about 1.3 billion and 800 million cups of coffee and tea consumed daily around the world by using millions of disposable cups. This may lead to bee collapse in the future and reduction in agricultural productivity throughout the world.” I find this dubious logical connection to be, to say the least, ridiculous. Next time one of your colonies die, check your trash! CCD is indeed a cause for concern, but I believe that it is imperative to place honey bee mortality into the greater context of why honey bee colonies die overall (Figure 1).

Over the last 5 years (for which we have the best data), about one-third of the US honey bee population has died over the winter. In most cases, these losses can be explained by known factors, such as varroa mites or other management issues (e.g., starvation, problems with queens, known pesticide poisonings). In about of quarter of these cases, however, these losses are genuinely unexplainable, as none of the unusual (continued on page 6, see suspects)

![Figure 1. A diagram representing the relative annual fate of the US honey bee population. Areas of each nested circle are proportionally represented. Of the ~2.4 million beehives in the country, about one-third die over the winter. Of those, only about a quarter are from “unexplained” causes, and only a portion of those are consistent with CCD symptoms. Thus equating all honey bee mortality with CCD is an oversimplification of the current status of honey bee health.](image)
suspects can be conclusively linked to mortality. Of these, only a subset are attributed to CCD *sensu stricto* (that is, they fit all of the defined symptoms of the syndrome). So in the end, only a fraction of the 2.3 million managed honey bee colonies in the US have died with “CCD-like symptoms,” which leaves the vast majority dying from many other causes. As such, honey bees die from many things, so the media (and particularly honey bee scientists) should not equate CCD with all honey bee mortality.

The take-home message: the best way to maximize colony health is to focus on the enemies that we know: keep your varroa mites in check and ensure proper nutrition (things over which we have control).

Looking at the entire puzzle, with each piece representing a different scientific study, it is abundantly clear that colony mortality is the product of multiple factors, both known and unknown, acting singly and in combination. Thus there is no “one” cause (or solution) to CCD specifically or honey bee ill-health generally. Honey bees are complex, as is our management of them, so we should not blindly believe any over-simplification of honey bee research that attempts to explain global colony mortality. Rather, we should collectively and rationally try to fit all of the pieces together to gain a better perspective. As beekeepers, we inherently understand this complexity, and so our portrayal of apiculture science should do the same. So the next time you read the latest sensational headline, just remember—*caveat lector*.

David R. Tarpy, NC State Extension Apiculturist (NC State University)

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**Advertisement Schedule**

**for**

**Bee Buzz and Yellow Book**

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Purchase ads by contacting NCSBA Ad Manager Jim Harvey at jsh_sfh@surry.net or 336-352-5514.

Submit Bee Buzz ads in JPG or TIFF format to Susan Fariss at NCBeeBuzz@PeacefulValleyHoney.com and Yellow Book ads also in JPG format to Wade Lucas at wlucas@nc.rr.com

*The Yellow Book is issued annually.*

*Each Yellow Book page is 5x7.*
Elizabeth Caldwell of Zebulon has entered the N.C. State Fair Cooking Contests for 35 years, consistently racking up wins while passing along her Blue Ribbon skills to younger generations in her family. This past year she won the Sweepstakes prize, given for the most ribbon points in the category for foods cooked with honey.

Back in 1974, Elizabeth worked for the U.S. Army Corp of Engineers in Cary and had a mentor who was into canning and making wine. Scuppernong wine and grape jam were her first entries. She later expanded into canned beans, cross-stitch and macrame’. Then she got more into baking.

Elizabeth’s specialty is baked goods, and this year she entered an assortment of cakes, cookies, candies and fudge. She spent the bulk of her professional career working for the U.S. Department of Agriculture in Raleigh. She retired from there three years ago after 34 years with the Federal Government.

Come join us for Elizabeth’s Cooking with Honey class in Lumberton during our NCSBA Summer Meeting. We’ll be in the Culinary Department at Robeson Community College. And until then, please try my blue ribbon winning recipe below, from the NC State Fair.

**Simply Delicious Peach Pie**

- 9-inch pie dish lined with pastry, extra pastry for lattice top
- Flaky pastry for 2 crust pie
- 3 cups sifted flour
- 1 ½ teaspoons salt
- 1 cup plus 2 tablespoons shortening
- 6 tablespoons water

**Filling:**
- 4-6 c sliced peaches, unpeeled
- 5 teaspoons quick cooking tapioca
- ½ cup honey

Pre-heat oven to 425 degrees.

To make pie crust, combine flour and salt. Cut in shortening with pastry blender until mixture is the consistency of coarse cornmeal. Sprinkle on cold water. Toss lightly and stir with fork. Shape ½ dough in a smooth ball with hands, and roll to fit pie pan. Roll rest of dough to make lattice top.

To make filling, mix peaches with tapioca and fill pastry. Pour honey over the peaches. Cover with lattice top. Bake at 425 degrees for 35 minutes. Remove from oven and brush with milk. Return to oven for 5 more minutes or until peaches are tender and pastry is glazed.
BEEKEEPING IS FOR KIDS, TOO

by Ann W. Harman

Children of all ages are fascinated by bees. Those who have taken an observation hive to a school class know that very well. And children make excellent beekeepers. They really watch what the bees are doing. We are fortunate these days to have kid-size protective clothing for them. Equipment suppliers carry coveralls, gloves and veils that fit even quite young children. Although they may howl with their first sting they are quite willing to forgive the bee and come back to the hive. Eight-frame equipment, medium brood chambers and shallow honey supers all contribute to the children’s success as beekeepers.

Beekeeping children can participate in many activities. If you are in an area with a 4-H club your child can select bees as a 4-H project. Beekeeping certainly is a bit different from the usual projects such as cattle or sheep. However, the 4-Her will carry out the basic requirements as those with large livestock. The 4-H projects are an excellent experience for youth.

One young teen established an observation hive in her bedroom so she could watch the bees whenever she wished. She said she had endless visitors—not only her school friends but also an assortment of adults—some school-friend’s parents, others friends of the family. The only downside she reported was that she had to keep her room clean for all the visitors.

Many years ago I would give open-hive demonstrations in a screen cage at an enormous county fair. A 10-year-old

Six year old Nate Baldwin stands on a hive stand to smokes a hive.
daughter of a beekeeper asked to join me. She was a beekeeper and knew quite a bit about the bees. So she became the star of the daily demos. In shorts and tee-shirt and veil she carried a frame of bees around the cage showing off the queen, answering questions, and basically astonishing the audience that gathered. I was merely her lowly assistant, taking off hive tops and putting them back on.

Her comment about the audience was interesting. Besides the usual question: “do you ever get stung?” she said they asked her “aren’t you scared?” She just could not imagine how anyone could be scared of bees.

I might add a note here about those demonstration hives. The field bees were all back at the apiary. The demo hives were basically nucs with brood, some food and nurse bees. This arrangement meant that the screen cage did not have huge clumps of field bees up high in a corner and waiting to fly away to forage.

There are many opportunities for children beekeepers to participate in beekeeping demonstrations. They can certainly take their turn with an observation hive at a craft fair or county fair. Children that are being home-schooled always appreciate learning about an interesting activity. One beekeeper who leads a 4-H beekeeping group has a few of her group give well-rehearsed short presentations to her local beekeeping association. Explore what opportunities are in your area for the kids to share their beekeeping knowledge.

Encourage these young beekeepers and give them a helping hand if they ask. These kids are our future bee scientists, big commercial pollinators and small-scale beekeepers.

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
A NEW LOOK IS COMING TO THE NCSBA!

by Buddy Marterre, Chairperson, Association Management Software Committee
and Carl Caudle, Membership Secretary and Chairperson, Website / Software Committee

Get ready for a new look! The NCSBA has purchased Association Management Software (AMS). **What is that?** It’s a computer program that will host all our data in “the cloud.” And it, combined with new Content Management Software, will bring a whole new look to the NCSBA website along with a lot more functionality.

As you may know, our current computer systems are out of date, and therefore create bottlenecks for information updating, because they are each housed on single computers (one for the Master Beekeeper Program information, one for the Membership data, and another one for the Website). This will all change once the new systems are configured and implemented. We hope to have the AMS system up and running before the Summer Meeting.

It will house all the membership information **and** the MBP data in the cloud so that the appropriate people can all access it at once, all across our wonderful state. The website or front-end development may take a little more time, but it should be up and running by the end of the year too.

**What does this mean to you?**

Once the databases are integrated and configured, having our systems in the cloud will allow:

- On-line dues payment (by credit card) by the members
- On-line meeting registration **and** payment
- Including registering for space limited events such as particular workshops or banquets
- On-line entry of individual master beekeeper service credits by the candidates
- The ability to check your MBP test scores on-line
- On-line individual member management of your personal preferences / profile
  - You will assign your own password in the future – bolstering the security of the member-only sections of the website
  - You can choose whether you prefer a snail-mail Buzz or an eBuzz, etcetera
- Decentralization of the master beekeeper program data management while maintaining its integrity, allowing:
  - Entry of certified written and practical exam scores by the local chapter bee educator
  - Authorization of all test scores and entry of journeyman and master level exam scores by approved Members of the MBP Committee
  - Service credit approval by local bee educators
Printing and mailing of achievement certificates for each level

- A website for each local chapter affiliate within the NCSBA website (Chapters that already have websites can link to the NCSBA; those that don’t can build them fairly simply)
- A lot more functionality to the NCSBA website (the content is already good, but it will be reorganized to make it more accessible)
- An improved internet presence – both for NCSBA members and the world
- Better communication – between members and the Executive Committee, within NCSBA committees, within local chapter committees, and amongst beekeepers with similar interests (such as those interested in top bar hives, bee education, or candle making, etc.) in state-wide ‘communities’

What do you need to do to help?

- Be patient (we still have a lot of work to do)
- Be understanding (change is difficult, even when it’s for the best, so please roll with the punches)
- Get trained on the system – once a dummy template is available – IF (and only if) you are an officer in your local chapter or the NCSBA who needs to work with the system
  - typically 1 – 3 officers from each club: a local secretary, treasurer, and bee educator
  - NCSBA MBP Committee members, Treasurer
- IF you are a local affiliate chapter secretary, treasurer, or bee educator (or a member of the NCSBA MBP Committee) please contact one of our Training Coordinators for help learning the system:
  - Constance Harding
    connie@tennis-ace.com
    cell phone number
    704.737.5081
  - Randall Austin
    s.randall.austin@gmail.com
  - They will serve a communicative role between the MemberSuites website and you,
  - Make sure that you have the necessary equipment (computer with internet access) and can access the correct website for what will be largely self-directed training
  - You can also sign up for training workshops at the upcoming Summer Meeting with them (and get reimbursed for your Summer Meeting Registration Fee!), but you must bring your own laptop with internet access to the meeting

What if you don’t use a computer?

- Handwritten old-fashioned paper forms, personal checks, and US mail (snail-mail) will still be available both during and after the transition for both dues and meeting registrations
- Ultimately, the above-mentioned local chapter officers will be able to assist you

So please be patient … but a new look is coming to the NCSBA, and that’s progress!
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• Smokers
• Hand Tools
• Beeswax Foundation
• Books; American Bee Journal
Those at the Spring Meeting heard that the North Carolina House has given approval for the NCSBA to have our own specialty license plate. The very first step is to design our own plate.

The Blue Ridge Parkway license plate is the state’s most popular plate. Many people like the design of the plate with the yellow background, pine tree, and road going through the mountains. It takes up about 40% of the plate. Then it has a slogan on the top – “Share the Journey”. Lastly on the right hand side are the vertical initials BP (Blue-ridge Parkway).

Perhaps we could have a yellow background of honey, a slogan, and the initials HB (Honey Bee). We might choose to put our logo on it; the shape of NC with a honeybee on it as depicted in the Yellow Book or the NCSBA website.

These are just suggestions, but I’m hoping many of you will create a plate design and send it to me at gclements@worldpatents.com. Hopefully we can vote on a design at the Summer Meeting.
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The annual contest for “Foods Cooked with Honey” will be held during the upcoming summer meeting at Robeson Community College, Lumberton, NC. We are looking for a record number of entries.

The Cooking with Honey Committee consists of five members who have extensive knowledge and experience with food preparation including using honey as a principal sweetener. All of the entries will be checked in strictly following the rules printed below. Please read these guidelines carefully.

It is very important that the judges not know who the items being judged belong to; therefore, the judges will not participate in receiving the entries. If there is anything you do not understand, give me a call or email (phone 919-567-9568   email djaynes101@gmail.com)

The judging will be done by members of the committee. Only the judges will be in the room during the judging. Each judge will have a score card for each item being judged and will use the point system described below to evaluate and judge the entries. Each contest participant will be given a score card for each of his/her entries showing how the entry fared in the judging. Our object is to make this contest as objective and fair as possible. Good luck with your entries.

NCSBA ENTRY CATEGORIES,
JUDGING CRITERIA AND RULES
FOR FOODS COOKED WITH HONEY CONTEST

All entries in this competition must contain honey as the principal sweetening ingredient. Entries must be prepared from ingredients compatible with commonly accepted recipes for the class in which they are entered. The purpose of this competition is to demonstrate skill in the use of honey in cooking. Because of their high sugar content, commercial mixes may not be used. There are no other ingredient restrictions. Factors such as whether the entry is representative of the entered class and freshness of the product will be considered in the judging. It will be the responsibility of the exhibitor to see that entries are correctly classified and tagged. Score cards will be provided for the judges to use as guides in judging foods cooked with honey.

Entries must be submitted on Friday morning between 9 a.m. and 10 a.m. on the form provided. Each person entering items in the contest will be assigned a number to be used on all of his/her entries. That number should be placed at the proper place on the entry tag and on the recipe card in the upper left corner. There must be no names or anything that would identify the exhibitor. A recipe, typed or printed, on a 3” X 5” card (front only) must be submitted with each item entered (may be placed in a zip lock bag). If the recipe is not included with the item, the entry will be disqualified.

No entries accepted requiring refrigeration: (Example: no uncooked eggs, pineapple, cream cheese, no meat, fish, poultry or vegetable entries accepted).

ALL CAKES AND BREADS MUST BE ENTERED ON A 6” X 10” CARDBOARD
OR PAPER PLATE, PLACED IN A CLEAR PLASTIC BAG WITH ENTRY TAG ATTACHED TO PLATE AND EXTENDING OUTSIDE BAG. NO ENTRIES ON GLASS OR CHINA WILL BE ACCEPTED. EXHIBITORS ARE REQUIRED TO BRING A WHOLE CAKE, \( \frac{1}{2} \) LOAF BREAD, FOUR (4) ROLLS, SIX (6) COOKIES, EIGHT (8) PIECES OF CANDY, FOUR (4) MUFFINS, ONE (1) PIE —MUST BE IN AN ALUMINUM PAN. BOUGHT PIE CRUST MAY BE ENTERED; HOWEVER WILL NOT SCORE AS HIGHLY AS EXCELLENT HOMEMADE CRUST.

Entries become property of NCSBA and are served at the Saturday morning break. Exhibitors are encouraged to bring extra cookies, candy, etc. to serve at the Saturday morning break.

Due to guideline length, not all material will be included. For example, on Judging Criteria categories, only one example, Bread, is given.

For a complete copy of rules visit the NC State Beekeepers Association web site. Simply click on Members’ Page then on Honey and Cooking Competition Guidelines to print a complete copy. Or, call your extension agent and ask him or her to download a copy for you.

ENTRIES

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<td>SM-39</td>
<td>Pies</td>
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<td>SM-31</td>
<td>Bread, loaves (yeast-whole wheat)</td>
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<td>Sauce (honey BBQ, etc.) 4 oz. min.</td>
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<td>Quick fruit bread (i.e. zucchini, banana, etc.)</td>
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<td>Dressing (honey mustard, etc.) 4 oz. min.</td>
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<td>Candy</td>
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<td>SM-34</td>
<td>Rolls (plain with honey topping)</td>
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<td>Rolls (pecan or cinnamon w/honey glaze)</td>
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<td>Cookies (any flavor; i.e. fruit drop, rolled, drop, etc.)</td>
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JUDGING CRITERIA

CATEGORY:

Bread

Good Qualities to Poor Qualities

I. Appearance - 25 points
   - Pleasing appearance
   - too pale or too brown
   - even golden brown color
   - irregular or poor shape
   - good shape, well proportioned
   - has cracks or bulges
   - even rounded top
   - hard, dry crust

II. Texture – 25 points
   - fine even grain
   - large cells, course grain
   - small thin cell walls
   - thick cell walls
   - light for size
   - tunnels of large holes
   - crisp crust about 1/8 inch thick
   - heavy for size

III. Crumb – 25 points
   - even color throughout
   - gray or dark streaks
   - slightly moist
   - harsh, crumbly, dry
   - light & elastic
   - doughy
   - tender
   - tough

IV. Flavor – 25 points
   - good well blended flavor
   - flat tasting
   - sweet nutty flavor
   - sour fermented flavor

This information has been submitted to provide members with adequate information prior to our Convention Contest and to encourage your participation.
TELLING THE BEES

John Wilson Hinson Sr.
(July 14, 1914 - January 24, 2012)

John Wilson Hinson Sr., age 97, of Stanfield, passed away on Tuesday, January 24, 2012 at his home. He was born on July 2, 1914 to the late Raymond Shute Hinson and the late Roxie E. Love Hinson.

Mr. Hinson was preceded in death by his wife of 75 years Emma Mae Morgan Hinson and granddaughter Carol Lutz Sneed; brothers, Raymond and Everette Hinson and sister, Winnie Batts.

Mr. Hinson retired from Charlotte Pipe and Foundry after 41 years of service, and was a lifetime member of Stanly County Beekeepers.

He is survived by sons, Arden Hinson of Monroe; Larry Hinson of Stanfield; Wayne Hinson and wife Marie of Monroe; John Hinson Jr. of Harrisburg; daughter, Sylvia H. Lutz and husband J.W. of Charlotte; grandchildren, Pete Lutz, Adam Hinson, Jenny Hinson, Carrie H. Hamby; great-grandchildren, Brandon Sneed, Kasey Lutz and Amy Boatright. Memorials may be made to Hospice of Stanly County, 960 North 1st Street, Albemarle, NC, 28001-3350; Antioch Baptist Church, 6223 Love Mill Rd., Monroe, NC 28110.
Workin’ hard for the honey!!

Sure, you work hard every day — but this little guy works harder! Make it easy on both of you with quality equipment from the Walter T. Kelley Co. From brood boxes through extractors and jars, the Kelley Co. has exactly what you need for your honeybees to be successful at what they do best — making honey!
CRYSTAL COAST BEEKEEPERS TAP RUSS LEWIS AS 2011 BEEKEEPER OF THE YEAR

by Tia Douglass

At its April meeting at the Morehead City Parks & Recreation Community Building, Crystal Coast Beekeepers recognized the diligent work of Russ Lewis by naming him 2011 Beekeeper of the Year. Past President Scott Taylor presented Mr. Lewis with a beautifully carved wooden plaque—which is actually the end board of a honey bee brood box as he is named 2011 Beekeeper of the Year.

Mr. Lewis is responsible in large part for the growth and success of CCBA. He is webmaster of the club’s site, www.crystalcoastbeekeepers.com, and has served as President in past years. He is an integral part of the Crystal Coast Beekeepers and the club relies on him for many things. You can always count on seeing Mr. Lewis at the club’s many exhibits and presentations.

Crystal Coast Beekeepers is a chapter of North Carolina State Beekeepers and was established in May of 2006. Meetings of the Crystal Coast Beekeepers take place every second Monday of the month at 7 pm at the Morehead City Parks & Recreation Community Center, Fisher & 16th Sts, Morehead City. Anyone interested in becoming a member, having a speaker visit your group, or seeking additional information may contact Tia Douglass at 729-5491 or tdothur@ec.rr.com.
If you are reading this there’s a good chance you’re a beekeeper. And, if you’ve been a beekeeper for a while, you’ve probably gotten a little honey off your bees. There’s no reason to feel guilty; think of it as rent. After all, you own the mortgage and have to cover the maintenance expenses, don’t you? All right then, you’ve got a little or a lot of a very valuable commodity.

What does it taste like? You probably won’t tell another beekeeper, but odds are, you secretly believe your honey tastes better than theirs. You know deep down in your heart, if they could be objective, they’d admit what your bees created is the tastiest honey in the land. Right?

Maybe you’ve entered your honey in a contest one or more times. Certainly, you’ve at least thought about it. The ribbon should prove it. But there’s that troublesome doubt.

Maybe it didn’t win. Who cares if it had air bubbles or the jar was a trifle over-full? What’s that got to do with how GOOD it is? For gosh sakes, all that fuss over processing hardly makes the trouble seem worth it. It could gleam like gold and still taste like tar!

But what if there was a Contest where taste actually determines the winners? What if this contest had more than just a few entries? What if this contest’s blue ribbon came with a five hundred dollar check? That blue ribbon is much prettier when it’s accompanied by five hundred dollars.

What is this contest? It is the second annual Black Jar Honey Contest. This contest is sponsored by the WNC Center for Honeybee Research. Entries are being received now through October 31, 2012. That’s right, first place is $500 and a blue ribbon. Second place receives a ribbon and Two hundred fifty dollars. Third place receives a ribbon, and one hundred twenty five dollars.

The rules to this competition are can be found at http://www.chbr.org/Happenings/2012BlackJarHoneyContest/2012BlackJarRules.aspx. Basically, the judges will evaluate the flavor of the honey. Honey will be transferred into Black jars, so that the judges won’t see the beekeeper’s jars or enough of the honey to be influenced by the color of the honey they are tasting.

This contest is open to beekeepers who manage their own bees and harvest their own honey.

The WNC Center for Honeybee Research offers this competition to bring attention to what the center’s purpose. The intention is to make the center’s Black Jar Contest the biggest and best known honey tasting in existence. One goal is to assist non-beekeeping consumers in learning about honeys available from local beekeepers. Once consumers have been educated, they will realize that honey has many flavors, based on what nectars are available. The hope is that they will savor the various flavors.

By participating in the Black Jar Honey Contest, you are helping the WNC Center for Honeybee Research continue to promote events and projects which benefit the bees.

You can find details regarding the entry fee, contest rules and what happens to your honey at the end of the contest at http://honeybeeresearch.org.
Excitement is building for the 2011-2012 Golden Achievement Chapter of the Year and Golden Achievement Chapters to be awarded at the Summer Banquet at the July meeting. Last year, the NCSBA set a precedent of rewarding the chapters that meet threshold point levels by presenting a $300 no-strings-attached check along with the top chapter being challenged to apply for another $700 grant to improve their outreach. Dadant & Sons pitched in with a one year 5% discount to members winning the top prize and Brushy Mountain Bee Farm donated coupons to each chapter that applied.

This year we are happy to announce that Cashwell, Cleveland, Orange County and Crystal Coast Beekeepers have submitted outstanding notebooks. BEE at the July banquet to hear the exciting things they do to turn up the passion for beekeeping. AND start on your 2012-2013 entry now!

Q What do you mean by threshold point levels?
A We all know that there are minimal things a Chapter needs to do to be successful. How do we become better beekeepers as well as promote beekeeping in the community? Proven, tried and true examples are in the checklist. You can find this checklist at www.ncbeekeepers.org.

For example, does your chapter have a calendar of meeting topics, roster of members, field days and bee schools to encourage new beekeepers? Are your members active in NCSBA? Do members participate in research or write about beekeeping? Have they won ribbons at fairs? These are just a few examples that you may be doing already and that will meet a minimum number of points in each category.

Q How can smaller chapters compete?
A You’ve heard of A for effort? Part of the committee’s evaluation is looking at the ratio of members to the effort shown in points. It is often the case, that smaller chapters work harder and this will be noted the judges.

By the way, now that the Program has been in effect since 2004, many of the larger chapters have competed and won. This is a perfect time for the smaller chapters to compete for the big prize.

Q Is it too late to get started for an entry for 2012?
A No! What your chapter does this year will be rewarded at the Summer 2013 meeting. Keep clear, detailed notes on your events. In addition, document your events through photos. Buy a nice 3 ring binder. Then, find a member or members of your chapter who excel at organizing and ask them to organize your entry. Check the postings for GAP at www.ncbeekeepers.org for a discussion guide and score sheet checklist.

Q How are the entries judged?
A Many, many hours go into reading each entry. Notebooks and emails, as well as one entry done entirely as a computer-read PDF, are mailed to members of the volunteer GAP committee. Each GAP volunteer has a grading/comment sheet on which to score entries. This grading/comment sheet is the same as the submission point sheet.

These points are tallied by the GAP chairperson. After consultation between GAP committee members, a final decision is made. If clarification is needed, the Chapter contact person is notified. At anytime, Chapters can receive guidance from a GAP committee member. (See Yellow Book)
North Carolina beekeeper Elizabeth LeGall from Meadows Edge Farm in Blanch has been awarded a research grant from the Sustainable Agriculture Research and Education (SARE) program to answer the question, “Are beeswax cappings contaminated with pesticides?”

The overwinter losses of honey bee colonies as well as continued losses from Colony Collapse Disorder (CCD) have led to multiple research projects investigating the link between pesticides, overall colony health, and CCD. Most chemical residues are lipid soluble and accumulate in wax. Research has shown, over time, the accumulated pesticides can have harmful effects on developing bee brood that is reared in the wax cells.

Beekeepers have been advised to remove old frames of beeswax on a regular basis and replace them with new frames of beeswax foundation for the honey bees to create new wax comb to raise developing brood. Unfortunately, researchers at the University of Pennsylvania have found commercially available beeswax foundation can have high levels of pesticides. All samples of commercially available beeswax foundation they tested were contaminated with a total of 27 pesticides.

The top two contaminates were fluvalinate and coumaphos; pesticides some beekeepers use to control Varroa mites. Of the samples tested, 100% contained fluvalinate and 95% contained coumaphos, at alarmingly high levels. These findings are of considerable concern since purchasing beeswax foundation appears to be a route of placing high levels of pesticides inside honey bee colonies even for beekeepers practicing chemical-free beekeeping.

Elizabeth hopes beeswax cappings collected during honey harvest will provide a source of uncontaminated or less contaminated wax which could be used for foundation in brood chambers. Wax cappings are in the hive for such a short period of time and chemical treatments are not permitted in the hive while honey is being collected for human consumption. Therefore it is less likely to have been exposed to pesticides.

Elizabeth’s research proposal was one of six chosen for 2012 from 54 producer grants submitted to the southern division of SARE. The Southern SARE program is a USDA competitive grants program supporting agriculture that is profitable, environmentally sound, and good for communities. Maryanne Frazier from University of Pennsylvania, Pam Fisher of the Beekeepers Guild of Southeastern Virginia, and Elizabeth’s husband, Phil Barfield, are cooperators on the project. Elizabeth will be collecting wax capping samples from participating rural and suburban beekeepers in North Carolina and Virginia.

To learn more about SARE: http://www.sare.org/.
2012 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.

In State Companies Permitted to Sell Bees

<table>
<thead>
<tr>
<th>Company Name</th>
<th>Address</th>
<th>City</th>
<th>State</th>
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<td>5 County Beekeepers</td>
<td>117 E Franklin St.</td>
<td>Zebulon</td>
<td>NC</td>
<td>27597</td>
<td>Active</td>
<td>(919) 269-9333</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>+ (336) 957-4744 / (336) 984-7768</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>
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<td>Allen Blanton</td>
<td>1399 Lake Logan Road</td>
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<td>Bee Delight Honey Farm</td>
<td>510 Flower House Loop</td>
<td>Troutman</td>
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<td>Beech Mountain</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>
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<td>Bolick Honey Farm</td>
<td>2215 Trinity Church Rd.</td>
<td>Concord</td>
<td>NC</td>
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<td>610 Bethany Church Rd</td>
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<td>NC</td>
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<td>+ (800) 233-7929</td>
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<td>Bryan Fisher</td>
<td>712 Deaton St</td>
<td>Kannapolis</td>
<td>NC</td>
<td>28081</td>
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<td>+ (980) 521-8642</td>
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<td>Busy Bee Apiaries</td>
<td>1201 New Hope Church Rd</td>
<td>Chapel Hill</td>
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<td>Carl Chesick, Green Goddess Farm</td>
<td>22 Cedar Hill Road</td>
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<td>5703 Midway School Rd.</td>
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<td>David L. Pitcher</td>
<td>2224 Hennings Rd.</td>
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<td>Delton Dial</td>
<td>11034 Rough and Ready Rd.</td>
<td>Cerro Gordo</td>
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<td>Diamond B Farms</td>
<td>185 Lighthouse RD</td>
<td>Wallace</td>
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<td>28466</td>
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<td>Donnie Smith</td>
<td>599 John Russell Rd.</td>
<td>Raelford</td>
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<td>Ed &amp; Ruth Whitney</td>
<td>1247 Salisbury Ave</td>
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<td>Fourth Creek Honey Farm</td>
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<td>G&amp;S Beefarm</td>
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<td>1945 Davis Mt Rd.</td>
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<td>Guilford County Beekeepers Association</td>
<td>4604 Graham R D</td>
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<td>H.L. Carpenter II</td>
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<td>Jerry Douglas Routh</td>
<td>4117 Douglas Drive</td>
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<td>Jim’s Bees</td>
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<td>McCoy Feed &amp; Farm Supply, Inc</td>
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<td>Mike Bourn</td>
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<td>Mr. Buzz</td>
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<td>Old Cypress Vineyard and Apiary</td>
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<td>Rabbit Creek Bee Company, LLC</td>
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<td>NC</td>
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<td>Reather C. Furr, Jr</td>
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<td>Richard John Wright</td>
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<td>NC</td>
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<td>Robert W. Jones</td>
<td>593 Bailey RD</td>
<td>Coats</td>
<td>NC</td>
<td>(919) 894-7361</td>
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<tr>
<td>Ronnie Moose</td>
<td>152 Crater Rd.</td>
<td>Harmony</td>
<td>NC</td>
<td>(704) 539-4757</td>
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<tr>
<td>Sanford Toole</td>
<td>90 Sawmill Rd, West</td>
<td>Pinehurst</td>
<td>NC</td>
<td>(910) 295-6676</td>
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<tr>
<td>Silver Spoon Apiaries, Inc</td>
<td>P.O. Box 4486</td>
<td>Wilmington</td>
<td>NC</td>
<td>(910) 352-7868</td>
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<tr>
<td>Spring Bank Bee Farm</td>
<td>169 Forest Knolls Rd.</td>
<td>Goldsboro</td>
<td>NC</td>
<td>(919) 778-0210</td>
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<tr>
<td>Sweet Honey Bee Farm</td>
<td>331 Britt Rd.</td>
<td>St. Pauls</td>
<td>NC</td>
<td>(910) 865-5801</td>
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<tr>
<td>Tate’s Apiaries</td>
<td>2241 Union Cross Rd.</td>
<td>Winston-Salem</td>
<td>NC</td>
<td>(336) 788-4554</td>
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<tr>
<td>Taylors Miss Bee Haven</td>
<td>7610 Buckhorn Rd</td>
<td>Hillsborough</td>
<td>NC</td>
<td>(919) 302-4076</td>
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<tr>
<td>The Carolina Bee Company, LLC</td>
<td>237 Jason Way</td>
<td>Youngsville</td>
<td>NC</td>
<td>(919) 728-0827</td>
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<tr>
<td>Tindal Bees</td>
<td>24164 Cedar Ridge Lane</td>
<td>Albermarle</td>
<td>NC</td>
<td>(704) 985-6236</td>
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<td>Todd Eury</td>
<td>1753 Liberty Ridge Rd</td>
<td>Concord</td>
<td>NC</td>
<td>(704) 791-3015</td>
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<tr>
<td>Tony &amp; Shirley Harris</td>
<td>120 Norman Drive</td>
<td>Candor</td>
<td>NC</td>
<td>(910) 220-7341</td>
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<td>Triad Bee Supply</td>
<td>4062 Evergreen Dr.</td>
<td>Trinity</td>
<td>NC</td>
<td>(336) 475-5137</td>
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<tr>
<td>Triple J Farms</td>
<td>595 Duke Whittaker Rd</td>
<td>Mocksville</td>
<td>NC</td>
<td>(336) 492-7564</td>
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<tr>
<td>Triple S Bee Farm</td>
<td>3886 Freedom Way</td>
<td>Hubert</td>
<td>NC</td>
<td>(910) 787-2577</td>
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<tr>
<td>Troy Poovey</td>
<td>3236 Sipe Rd</td>
<td>Newton</td>
<td>NC</td>
<td>(828) 428-2447</td>
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<tr>
<td>Vince Applebee</td>
<td>24300 NC Hwy 8</td>
<td>Denton</td>
<td>NC</td>
<td>(336) 859-3895 / (336) 250-9582</td>
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<tr>
<td>Wagram Apiaries</td>
<td>24560 McGill St.</td>
<td>Wagram</td>
<td>NC</td>
<td>(910) 369-2414 / (910) 318-1202</td>
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<tr>
<td>Wayne Hansen</td>
<td>8004 Southway Rd</td>
<td>Charlotte</td>
<td>NC</td>
<td>(704) 536-4805</td>
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<tr>
<td>WG Bee Farm</td>
<td>P.O. Box 4563</td>
<td>Eden</td>
<td>NC</td>
<td>(336) 635-5821 / (336) 616-7044</td>
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<tr>
<td>Wild Mountain Apiaries</td>
<td>875 Will Arrington Road</td>
<td>Marshall</td>
<td>NC</td>
<td>(828) 689-4095</td>
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</table>
Robeson Community College will host the NCSBA Summer Meeting and Banquet July 12-14, 2012 in Lumberton, NC. We have an excellent line up of speakers who will provide workshops on a wide range of topics. From fall honey production to preparing hives for the winter, we think you’ll agree that these workshops will help you to improve your beekeeping skills. Keynote speakers will provide much needed information on current research.

You will learn about opportunities to improve the apiary, basic beekeeping, and how to overcome pest and disease. State inspectors will present live demonstrations in apiary. Vendors will be onsite to provide you with tools, supplies, and novelties for beekeeping. Please join the NCSBA on the campus of RCC this summer. This is an excellent opportunity to learn and network with beekeepers from across the state. Its a meeting you won’t want to miss.
ADVANCE REGISTRATION FORM
2012 NCSBA SUMMER MEETING
ROBESON COMMUNITY COLLEGE - LUMBERTON, NC
JULY 12 - 14, 2012
HOSTS, NCSBA Local Chapter -- ROBESON COUNTY BEEKEEPERS
Make check payable to NCSBA Registration and mail to: N C S B A-REGISTRATION
P. O. Box 1627
Clayton, N C   2752

Please Print Clearly and Complete Items 1-8

Mail-In Advance Registration Deadline is July 6, 2012

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<td>1. Member Name:</td>
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<td>Member ID #</td>
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<td>2. Spouse Name:</td>
<td>___________________________________________________________________</td>
<td>Spouse Member ID #</td>
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<td>(last)</td>
<td>(first)</td>
<td>Children __________________</td>
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<td>3. Address:</td>
<td>___________________________________________________________________</td>
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<tr>
<td>(street)</td>
<td>(city)</td>
<td>(state)</td>
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<tr>
<td>4. Local Chapter:</td>
<td>______________________</td>
<td>Phone (__) ______ - __________</td>
</tr>
<tr>
<td>5. Email ____________________</td>
<td>@ ____________________</td>
<td>County of Residence ____________________</td>
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Members may register online at www.ncbeekeepers.org (NCSBA password is REQUIRED)

REGISTRATION FEE
Fees listed below are ADVANCE mail-in fees. WALK-IN fees at the Summer Meeting will be $10.00 higher for Individual and Family registrations.

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<tr>
<td>6. Individual Registration (NCSBA member)</td>
<td>$20.00</td>
<td>$ ________</td>
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<tr>
<td>Family Registration (NCSBA member)</td>
<td>$25.00</td>
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<tr>
<td>*NON-NCSBA Member Registration</td>
<td>$35.00</td>
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</tr>
<tr>
<td>*NON-NCSBA Family Registration</td>
<td>$40.00</td>
<td>$ ________</td>
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<tr>
<td>BANQUET: Friday evening</td>
<td>#_________ @ $15.00 each</td>
<td>$ ________</td>
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Banquet Cancellation (Must Be Made by Friday, June 29, 2012 for a refund)

Vendors: If you require tables and space, please indicate # Tables ________ Space-(10x10) ________

Please contact Harry Strand at (252) 288-4694 or email: hlstrand59@gmail.com space reservations, setup, and unload/arrangement times.

7. Donation to Apicultural Science Fund
   (for Honey Bee Research Optional) = $ ________

8. TOTAL AMOUNT ENCLOSED (Make Checks Payable to NCSBA) = $ ________

Note: South Carolina & Virginia Beekeepers (Do not need to join the NCSBA to attend the Summer Meeting)

DUES INFO: If have NOT paid your 2012 Annual Dues, your membership has been placed in INACTIVE status and you will be considered a NON-MEMBER. You can pay your 2012 Annual Dues ($15.00) during registration to receive the NCSBA Membership price. If you have paid your 2012 Annual Membership Dues at your local chapter, you may register as an active NCSBA Member by providing your membership card or number when registering for the Summer Meeting. 2012 Annual Commercial Memberships are $30.00.

Attendees are responsible for hotel reservations. The cut-off for hotel discount rates will vary... RESERVE EARLY!

| Robeson Community College is at I-95 Exit 22 - Hotels are at I-95 Exits 20 and 22 |
|-----------------------------------|-----------------------------------|-----------------|-----------------|
| Best Western Inn, 201 Jackson Ct., Lumberton, NC | Tel (910) 618-9799 | $79.95 + Tax | Exit 22 |
| Quality Inn, 3070 Roberts Ave., Lumberton, NC | Tel (910) 739-4800 | $44.95 + Tax | Exit 20 |
| Super 8 Hotel, 150 Jackson Ct., Lumberton, NC | Tel (910) 671-4444 | $49.99 + Tax | Exit 22 |
| Comfort Suite, 215 Wintergreen Dr., Lumberton, NC | Tel (910) 739-0027 | $69.99 + Tax | Exit 22 |
| Hampton Inn, 201 Wintergreen Dr., Lumberton, NC | Tel (910) 738-3332 | $91.00 + Tax | Exit 22 |
| Comfort Inn, 3610 Dawn Dr., Lumberton, NC | Tel (910) 345-0260 | $69.95 + Tax | Exit 20 |
| Holiday Inn, 101 Wintergreen Dr., Lumberton, NC | Tel (910) 671-1166 | $81.95 + Tax | Exit 22 |
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