

North Carolina Bee Buzz



Official Newsletter of the North Carolina State Beekeepers Association Volume 37, Number 2 Summer 2012

The President's Message Danny Jaynes



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)

North Carolina
State Beekeepers Association
329 Laurel Street
Mount Airy NC 27030-2911

North Carolina State Beekeepers Association

The mission of NCSBA is to advance beekeeping in North Carolina through improved communication with members, improved education about beekeeping, and support of science enhancing the knowledge of beekeeping.

President: Danny Jaynes
1st Vice President: Julian Wooten
2nd Vice President: Ed Hunt
Secretary: Libby Mack
Treasurer: Wade Lucas
Membership Secretary: vacant
Education Coordinator: Dr. David R. Tarpy



Regional Directors

Mountain Region:
Senior: Steve Langefeld
Junior: Calvin Robinson
Sophomore: Kermit Holhouser
Freshman: Scott Barlow

Piedmont Region
Senior: Jimmy R. Odom
Junior: Gregory D. Fariss
Sophomore: Hugh Madison
Freshman: Todd Warner

Coastal Region
Senior: Harry A. Strand
Junior: Tia Douglas
Sophomore: Ricky Coor
Freshman: Karen Damari

Contact information for the NCSBA Officers and Regional Directors can be found in your Yellow Book Directory and on the NCSBA website, www.ncbeekeepers.org.

From the *Bee Buzz* Editors:

We enthusiastically accept article contributions. Tell us about your local association's latest events, your latest successes/failures, or anything else you'd like the NCSBA members to know. If your submission is not printed immediately, please do not resubmit the same article. We save all submissions and will print when appropriate or when space permits. We maintain the right not to print articles that we deem inflammatory or otherwise inappropriate.

Submit your article in .doc or .pages format. Photos should be high quality jpg or tiff format. Please include a caption for photos, but do not imbed captions in your photos. We can not accept pdf files. If you do not have access to a computer, we will accept typed or clearly handwritten articles. You can reach us here:

NCBeeBuzz@PeacefulValleyHoney.com

or

North Carolina Bee Buzz
Gregory and Susan Fariss
142 Cemetery Road,
Mocksville, NC 27028

(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 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>

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

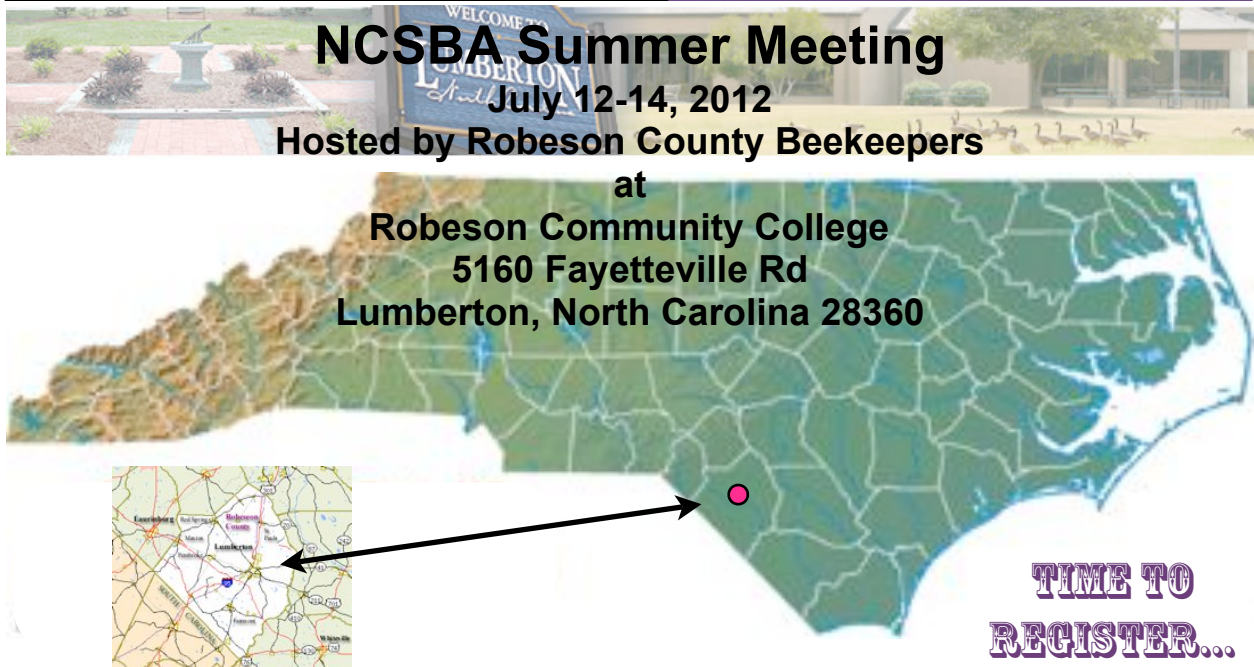
NCSBA Summer Meeting

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 BEE RESEARCH, COLONY COLLAPSE DISORDER, AND THE MEDIA: CAVEAT LECTOR ("READER BEWARE")

by Dr. David Tarpy

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 a quarter of these cases, however, these losses are genuinely unexplainable, as none of the unusual (continued on page 6, see suspects)

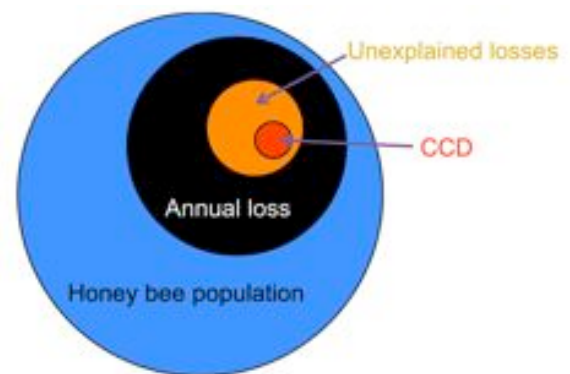


Figure 1. A diagram representing the relative annual fate of the US honey bee population. Areas of each nested circle are proportionally represented. Of the ~2.4 million beehives in the country, about one-third die over the winter. Of those, only about a quarter are from "unexplained" causes, and only 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.

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.

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*.

Please Note:
New Single Issue Rates

Effective
2012 Issues

NC Bee Buzz:	Full page (four annual issues)	\$400.00
	Full page (single issue)	\$125.00
	Half page (four annual issues)	\$200.00
	Half page (single issue)	\$62.00
	1/4 page (four annual issues)	\$100.00
	1/4 page (single issue)	\$32.00
Yellow Book:	Full page (single issue)	\$75.00
	Half page (single issue)	\$40.00
	1/4 page (single issue)	\$25.00

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

Each Yellow Book page is 5x7.

COOKING IT RIGHT WITH HONEY

Cooking with Honey Class at our NCSBA Summer Meeting

by Mary Jaynes



She's a Blue
R i b b o n
B a k e r
according to
Brooke Cain
in a featured
article of the
N e w s &

Observer.

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



Six year old Nate Baldwin stands on a hive stand to smokes a hive.

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

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.



Three year old Silas Baldwin steps in big brother's footsteps.

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](tel: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!

DADANT & SONS

• Quality

• Service

• Value

Since 1863

MAILING ADDRESS:
P.O. Box 1219
CHATHAM, VA 24531

*Your one-stop shopping center
for beekeeping supplies.*

820 Tightsqueeze industrial Rd., Chatham, VA 24531

Ph. (434) 432-8461 • Fax (434) 432-8463

Toll Free Order Number 1-800-220-8325

www.dadant.com

- Brood Builder — Patties, 5 Lb. Bag & 40 Lb. Bag
- Woodenware — Hives
- Extracting Equipment
- Protective Clothing
- Bee Medications



- Mite Treatments — Apiguard; Mite-Away II
- Honey Containers
- Honey Handling Products
- Plastic Frames & Foundation



- Smokers
- Hand Tools
- Beeswax Foundation
- Books; American Bee Journal



NCSBA TO GET OUR OWN LICENSE PLATE

by Greg Clements

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 gkclements@worldpatents.com. Hopefully we can vote on a design at the Summer Meeting.



Beekeeping It's a Way of Life

Italian Queens & Package Bees

We raise our own queens, on site in our own bee yards. They are the finest Italian Queens in the industry and known to be great producers.

"Long-Life" Cypress Woodware

We manufacture our own wooden beekeeping products, made from Cypress wood. Cypress is known to be a long lasting, reliable wood with a very long life. Give your bees the best home possible with Roseman's "Long-Life" cypress hives.

A Full Line of Beekeeping Supplies

Roseman Apiarica is a full service company. We carry a full line of supplies and equipment. If there is an item that you need to care for or maintain your bees, we are the company for you. No matter how big or small – beginner or professional, we are here for you!

- Honey extracting supplies
- LBS, LBSB, LBS
- Bees, Equipment, Materials
- Frames, Foundations, Brood
- Pollinators, Pest Control
- Queen raising

Roseman Apiarica

Call us to test your bees today!

Beekeeping To-Do List

- Replace old wooden-vests
- Get new wooden-hats
- Build new hives & frames
- Paint all hives
- Get a new suit & gear
- Order packages & queens
- Call Miller Bee**

188-846-5134

Miller Bee Supply Catalog

Miller Bee

Need some help with your to-do list?



Manufacturer Of Quality Beekeeping Supplies Since 1906

Website

millerbeesupply

millerbeesupply.com

producersofmillerbeesupply.com



millerbee.co/ BeeBuzz2012



Silver Spoon Apiaries



*Nucs • Packages • Queens
Beekeeping Equipment & Supplies*



Now taking orders for 2012 nucs

Owned & Operated by:
Barry & Jill Harris and Family

P.O. Box 4496 • Wilmington, NC 28406
910-358-7668 • email: gladcycle@bellsouth.net

COOKING WITH HONEY ANNUAL CONTEST

by Mary Jaynes
NCSBA's Cooking with Honey Contest Coordinator.

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 (p h o n e 9 1 9 - 5 6 7 - 9 5 6 8 e m a i l d j a y n e s 1 0 1 @ g m a i l . c o m)

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, ½ 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

Class Entry

SM-30 Bread, loaves (yeast white)
 SM-39 Pies
 SM-31 Bread, loaves (yeast-whole wheat)
 SM-40 Sauce (honey BBQ, etc.) 4 oz. min.
 SM-32 Quick fruit bread (i.e. zucchini, banana, etc.)
 SM-41 Dressing (honey mustard, etc.) 4 oz. min.
 SM-33
 Muffins
 SM-42 Candy

SM-34 Rolls (plain with honey topping)
 SM-43 Snack food (popcorn, granola, etc.)
 SM-35 Rolls (pecan or cinnamon w/honey glaze)
 SM-44 Pickles
 SM-36 Honey Bars & Brownies (any flavor)
 SM-45 Jams
 SM-37 Cookies (any flavor; i.e. fruit drop, rolled, drop, etc.)
 SM-46 Jellies
 SM-38 Cakes (no cake mixes accepted)
 SM-47 Preserves

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, coarse 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.

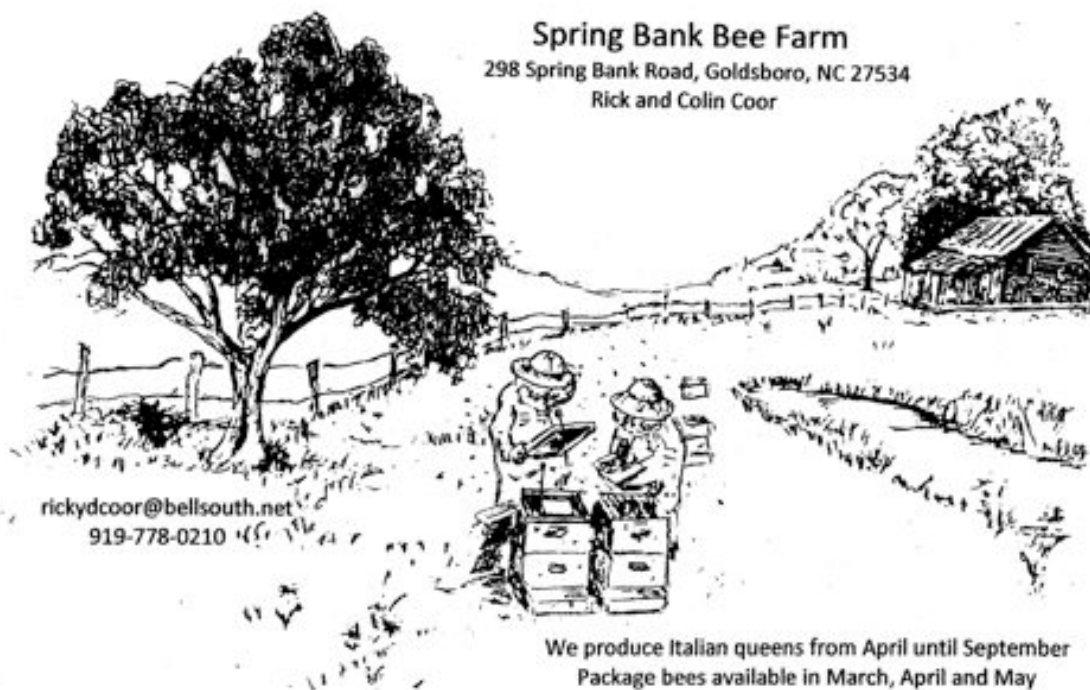
(July 14, 1914 - January 24, 2012)

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!

809 W. Main St. • PO Box 240 • Clarkston, NY 42726

800-233-2899

www.kelleybees.com

CRYSTAL COAST BEEKEEPERS TAP RUSS LEWIS AS 2011 BEEKEEPER OF THE YEAR

by Tia Douglass



Past President Scott Taylor, left, presented Mr. Russ Lewis, right, 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.

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—crafted by KB Farms Wood in Brandenburg, KY.

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 tdouglass@ec.rr.com.

AN INVITATION TO PUT YOUR HONEY IN THE RING

by Carl Chesick

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>.

GAP QUESTIONS AND ANSWERS

by Janet Peterson
GAP Chairperson

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)

ARE BEESWAX CAPPINGS CONTAMINATED WITH PESTICIDES?

by Phil Barfield

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 contaminants 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

Company Name	Address	City	State	Zip Code	Status	Spring Inspection	Phone Number
5 County Beekeepers	117 E Franklin St.	Zebulon	NC	27597	Active		(919) 269-9333
7 Stands Bee Farm	1885 Middle Fork Rd	Hays	NC	28635	Active	+	(336) 957-4744 / (336) 984-7768
A & J Honey Farm, LLC	3243 S. Chipley Ford Rd.	Statesville	NC	28625	Active	+	(704) 876-1244
Allen Blanton	1399 Lake Logan Road	Canton	NC	28716			(828) 400-1735
Bee Delight Honey Farm	510 Flower House Loop	Troutman	NC	28166	Active	+	(704) 450-1703
Beech Mountain	2775 Beech Mountain Rd	Elk Park	NC	28622	Active	+	(828) 733-4525
Bells Bees	2809 Campbell Rd.	Raleigh	NC	27606	Active		(919) 859-6734 / (919) 417-1506
Betsey's Bees	1226 Mt. Olivet Church Rd.	Franklinton	NC	27525			(919) 495-1450
Billy R. Boyd	5803 Old Monroe Rd.	Indian Trail	NC	28079	Active	+	(704) 821-7310
Bolick Honey Farm	2215 Trinity Church Rd.	Concord	NC	28027	Active	+	(704) 795-3900
Bridges Bee Farm	3345-1 Belaire Rd.	Moorestboro	NC	28114	Active		(704) 473-9599
Bridges Bee Supplies	121 Parkdale Cir	Kings MTN	NC	28086	Active	+	(704) 739-6435
Brushy Mountain Bee Farm	610 Bethany Church Rd	Moravian Falls	NC	28654	Active		(800) 233-7929
Bryan Fisher	712 Deaton St	Kannapolis	NC	28081	Active	+	(980) 521-8642
Busy Bee Apiaries	1201 New Hope Church Rd	Chapel Hill	NC	27516	Active	+	(919) 942-2006
Carl Chesick, Green Goddess Farm	22 Cedar Hill Road	Asheville	NC	28806	Active		(828) 779-7047
Chris Mendenhall	5703 Midway School Rd.	Thomasville	NC	27380	Active		(336) 442-9835
David Bridgers	118 Wellington Dr.	Wilmington	NC	28411	Active		(910) 686-1947
David L. Pilcher	2224 Hennings Rd.	East Bend	NC	27018			(336) 699-3103
Delton Dial	11034 Rough and Ready Rd	Cerro Gordo	NC	28430	Active		(910) 654-0122
Diamond B Farms	185 Lighthouse RD	Wallace	NC	28466	Active	+	(910) 289-0685 / (910) 340-0826
Donnie Smith	599 John Russell Rd.	Raeord	NC	28376	Active	+	(910) 875-5640
Ed & Ruth Whitley	1247 Salisbury Ave	Albemarle	NC	28001	Active	+	(704) 982-3136
Fourth Creek Honey Farm	232 Antietam Rd.	Statesville	NC	28625	Active		(704) 585-2004
G&S Beefarm	900 Honeysuckle Lane	Albemarle	NC	28001	Active	+	(704) 982-0698
Gerry and Libby Mack	121 Hermitage Rd	Charlotte	NC	28207	Active		(704) 358-8075
Gommin Inc.	1945 Davis Mtn Rd.	Hendersonville	NC	28739	Active		(828) 693-1966
Guilford County Beekeepers Association	4604 Graham RD	Greensboro	NC	27410	Active	+	(336) 740-1703
H.L. Carpenter II	1940 Bill Curlee Rd.	Polkton	NC	28135	Active	+	(704) 272-7154
Harris Apiaries	10055 Hwy 53 West	White Oak	NC	28399	Active		(910) 988-6227
Holbert Bee Supply	P.O. Box 217	Saluda	NC	28773	Active	+	(828) 749-2337

Holt's Apiaries	132 Holt's Ln	Siloam	NC	27047	Active	+	(336) 710-4904
James Smith	600 Oakwood Dr. S.W.	Supply	NC	28462	Active		(910) 842-4731
Jeff Ritchie	3901 Piney Rd	Morganton	NC	28655	Active		(828) 438-1720
Jerry Douglas Routh	4117 Douglas Drive	Franklinville	NC	27248	Active	+	(336) 824-4682 / (336) 653-5516
Jim's Bees	1106 Mohawk Ave	Fayetteville	NC	28303	Active	+	(910) 273-2782
KT's Orchard & Apiary	195 Pigeon Ford Rd	Canton	NC	28716	Active		(828) 279-5614
Lee's Bees	1818 Saddle Club Rd	Mebane	NC	27302	Active	+	(919) 949-6140
McCoy Feed & Farm Supply, Inc	4420 Hwy 24--27 Hwy East	Midland	NC	28107	Active		(704) 888-2298
Mike Bourn	1104 Arbor Drive	China Grove	NC	28023	Active		(704) 857-7699 / (704) 506-5390
Miller Bee Supply, Inc.	496 Yellow Banks Rd.	N. Wilkesboro	NC	28659	Active	+	(336) 670-2249
Mott Bee Farms	P.O. Box 301	Harrells	NC	28444	Active		(910) 990-0448
Mr. Buzz	535 Marble St.	Raleigh	NC	27603	Active		(919) 368-5217
Old Cypress Vineyard and Apiary	1255 Davis Rd	Garland	NC	28441			(910) 385-4027
Orr Bee Supply	323 Morris Hollow Rd.	Old Fort	NC	28762	Active		(828) 581-4494
Plank Road Apiary	3350 S. Plank Rd	Sanford	NC	27330	Active	+	(919) 776-9517
Rabbit Creek Bee Company, LLC	260 Corbin Cove Drive	Franklin	NC	28734			(828) 634-1233
Rayon Locklear	2883 S. Duffie Rd.	Red Springs	NC	28377	Active	+	(910) 843-5561
Reather C. Furr, Jr	40810 Southbound Rd.	Albemarle	NC	28001	Active	+	(704) 983-1726
Revis Russian Apiaries	PO Box 2520	Marion	NC	28752	Active	+	(828) 652-3524
Richard John Wright	P.O. Box 808	Mt Gilead	NC	27306			(910) 439-1879 / (910) 975-3355
Richard Williams	1207 Maple Ridge RD	Wilmington	NC	28411			(910) 231-1755
Robert E. Baucom	2518 Hamiltons Cross Rd	Marshville	NC	28103	Active	+	(704) 624-5116
Robert M. Dennis	1040 High Meadows Drive	Concord	NC	28025	Active	+	(704) 721-5630
Robert W. Jones	593 Bailey RD	Coats	NC	27521			(919) 894-7361
Ronnie Moose	152 Crater Rd.	Harmony	NC	28634	Active	+	(704) 539-4757
Sanford Toole	90 Sawmill Rd, West	Pinehurst	NC	28374			(910) 295-6676
Silver Spoon Apiaries, Inc	P.O. Box 4486	Wilmington	NC	28406	Active	+	(910) 352-7868
Spring Bank Bee Farm	169 Forest Knolls Rd.	Goldsboro	NC	27534	Active	+	(919) 778-0210
Sweet Honey Bee Farm	331 Britt Rd	St. Pauls	NC	28384	Active	+	(910) 865-5801
Tate's Apiaries	2241 Union Cross Rd.	Winston-Salem	NC	27107	Active		(336) 788-4554
Taylor's Miss Bee Haven	7610 Buckhorn Rd	Hillsborough	NC	27278	Active		(919) 302-4076
The Carolina Bee Company, LLC	237 Jason Way	Youngsville	NC	27596			(919) 728-0827
Tindal Bees	24164 Cedar Ridge Lane	Albemarle	NC	28001			(704) 985-6236
Todd Eury	1753 Liberty Ridge Rd.	Concord	NC	28025	Active	+	(704) 791-3015
Tony & Shirley Harris	120 Norman Drive	Candor	NC	27229	Active	+	(910) 220-7341
Triad Bee Supply	4062 Evergreen Dr.	Trinity	NC	27370	Active		(336) 475-5137
Triple J Farms	595 Duke Whittaker Rd	Mocksville	NC	27028	Active	+	(336) 492-7564
Triple S Bee Farm	3886 Freedom Way	Hubert	NC	28539	Active	+	(910) 787-2577
Troy Poovey	3236 Sipe Rd	Newton	NC	28658	Active	+	(828) 428-2447
Vince Applebee	24300 NC Hwy 8	Denton	NC	27239	Active		(336) 859-3895 / (336) 250-9582
Wagram Apiaries	24560 McGill St.	Wagram	NC	28396	Active	+	(910) 369-2414 / (910) 318-1202
Wayne Hansen	8004 Southway Rd	Charlotte	NC	28215	Active	+	(704) 536-4805
WG Bee Farm	P.O. Box 4563	Eden	NC	27289			(336) 635-5821 / (336) 616-7044
Wild Mountain Apiaries	875 Will Arrington Road	Marshall	NC	28753	Active		(828) 689-4095

NCSBA SUMMER MEETING HIGHLIGHTS

by Ed Hunt

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.

Out of State Companies Permitted to Sell Bees

Company Name	Address	City	State	Zip Code	Status	Health Certification	Phone Number
Bob Binnie	PO Box 15	Lakemont	GA	30552	Active		(706) 782-6722
Gardner's Apiaries / Spell Bee LLC	519 Patterson Rd	Buxley	GA	31513	Active	+	(912) 367-9352
Glenn Apiaries	PO Box 2737	Fairbrook	CA	92088			(760) 728-3731
Golden Delight Honey, LLC	7286 Waxhaw Hwy	Lancaster	SC	29720			(225) 803-5456
H&R Apiaries	2706 South Macon Street Ext	Jesup	GA	31545	Active	+	(912) 427-7311
Hardeman's Apiaries	P.O. Box 214	Mount Vernon	GA	30445	Active	+	(912) 583-2719
JT's Honey	5748 Chancey Rd	Patterson	GA	31557	Active	+	(912) 647-1564 ; (912) 288-0609
Kona Queen Hawaii, Inc.	P.O. Box 768	Captain Cook	HI	96704	Active	+	(808) 328-9016
Roseman Apiaries, Inc.	3064-A GA Hwy 33	Moultrie	GA	31768	Active	+	(229) 985-7209
Ruler's Apiaries, Inc.	PO Box 394	Hemp Hill	TX	75948	Active	+	(409) 625-1544 ; (912) 325-1200
Strachan Apiaries	2522 Tierra Buena Rd.	Yuba City	CA	95993	Active	+	(530) 674-3881
The Queenery	138 Pinet Ln	Bogart	GA	30622			(706) 247-2575
Walter T. Kelley Co.	PO Box 240	Clarkson	KY	42726	Active	+	(800) 233-2699

It is unlawful to market queens, packages, nucs or hives before the Permit to Sell Bees in North Carolina has been issued. For North Carolina residents, a permit is not required for: (1) the sales of less than 10 bee hives in a calendar year; (2) a one time going out-of-business sales for less than 50 bee hives, or (3) the renting of bees for pollination purposes or the movement of bees to gather honey.

Information or application forms for the Permit to Sell Bees in North Carolina are available by writing: Attn: Glenn Hackney, NCDASCS, 1060 Mail Service Center, Raleigh, NC 27699; calling (919) 233-8214; contacting your local county extension office; or accessing the following site:

<http://www.ncagr.gov/plantindustry/plant/apiary/sellbees.htm>

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**

1. Member Name: _____ **Member ID #** _____
 (last) (first)

2. Spouse Name: _____ **Spouse Member ID #** _____
 (last) (first) **Children** _____

3. Address: _____
 (street) (city) (state) (zip)

4. Local Chapter: _____ **Phone (_____)** _____ - _____

5. Email _____ @ _____ **County of Residence**

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.

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

Please contact **Harry Strand** at (252) 288-4694 or **email: h1strand59@gmail.com** space reservations, setup, and unload/arrangement times.

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

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

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

Developed & Perfected by Brushy Mountain



- All Assembled
- Rot resistant Cypress
- 100% Copper Roofing
- 3/8" Plywood Inner Cover
- IPM Bottom Board w/ Monitoring Board
- Glued and Nailed Medium Rabbeted Supers

Why buy a copy when you can have the original?



Brushy Mountain Bee Farm

www.brushymountainbeefarm.com • 1-800-288-7929

• BEST QUALITY • BEST SERVICE • BEST SUPPORT •